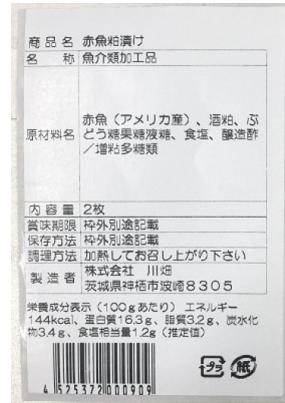




Bone-removing red fish pickled in lees



Boneless red fish marinated in Kyoto-style miso soup at a low temperature for a full day and then aged. Can easily be cooked on a grill or in a frying pan. Safe for overseas customers since it is bone free.

Product name	Bone-removing red fish pickled in lees
Company name	Kawabata Co.,Ltd
Delivery available	All year round
Shelf life	365 days
Storage instructions	Keep frozen
Ingredients	Red rockfish / America, sake lees / Japan, high fructose corn syrup / Japan, salt / Japan, liquor / Japan, polysaccharide thickener / Japan
Net weight	220 g
Dimension	Length13cm Width25cm Height2cm
Quantity per case	60
Minimum order	1 case
Certification / accreditation (for product, factory, etc.)	HACCP against the US
Preferred export destination countries or regions	Singapore
How to use	Proven track record for North America. Sold in Japanese super markets overseas.