



Katuo Tataki (Seared bonito)



We have the utmost confidence in the freshness of our bonito as we catch the bonito one by one and swiftly flash freeze them on board.

The appetizing aroma of straw and charcoal roasting allows you to experience traditional Japanese food culture.

We are confident in the freshness, aroma, color and texture of our seared bonito.

Product name	Katuo Tataki (Seared bonito)
Company name	H I R O Y A Co., Ltd
Delivery available	All year round
Shelf life	365 days (After thawing : 24 hours)
Storage instructions	Keep frozen
Ingredients	Bonito / Japan
Quantity per case	5 ~ 10
Minimum order	10 cases
Certification / accreditation (for product, factory, etc.)	MEL、 EU HACCP
Preferred export destination countries or regions	Singapore, United States
How to use	Seared bonito is recommended to be served once thawed, sliced to your preferred thickness, and served with seasonings such as vinegar soy sauce or Ponzu. We also recommend enjoying with citrus seasonings, such as Yuzu Ponzu.