IBARAKI EXPORTS
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Dressed Greeneye Fish IQF 1 kg





Greeneye fish (standard Japanese name: Mehikari) caught off the Joban coast is known for its richer fat content and softer bones compared with fish from other regions. By processing the fish into a dressed form with the head and internal organs removed, the muddy odor typical of bottom-dwelling fish is reduced, allowing you to fully enjoy the natural flavor of Mehikari.

Product name	Dressed Greeneye Fish IQF 1 kg
Company name	Kashimura Suisan Co., Ltd.
Delivery available	Fishing season is from February to June and September to November. However, shipments are available year-round while raw material inventory lasts
Shelf life	365 Days
Storage instructions	Keep frozen
Ingredients	Greeneye Fish Aomeeso / Chiba, Ibaraki, and Fukushima Prefectures
Net weight	1000g
Dimension	Length34cm　Width23cm　Height5cm
Quantity per case	12 units (4 units × 3 packs)
Minimum order	10 cases (mixed products allowed) ※May vary depending on the delivery destination
Preferred export destination countries or regions	Singapore, Vietnam, Hong Kong, Taiwan
How to use	Seasoned with regionally inspired flavors, this product is ideal for grilling or frying. Once cooked, the center bones become barely noticeable, making it a great choice for people of all ages.