

# Tsukiji Selections

**Sharing is beautiful!! Sharing is fun!! It's all your choice!!**

## Omakase Tsukiji Selections

We recommend this most popular plan!  
We deliver to your home every month.  
Experience new seafood items you can  
not get in the local market.  
A plan for joy and excitement of  
discovery of new taste.


## Okonomi Tsukiji Selections

A group purchase plan at great value.  
Select items you want, and we deliver to your  
home or office.  
Let's share delicious fish with many friends,  
neighbours and colleagues.  
You can choose as many items as you wish.




**Product costs + delivery fee only**

## <Product list>

waiting new catch

① Usual suspects!! Dried Atka mackerel			② The Chosen one! Dried Aji			③ Break your perception Salted Wakame		
	pack	1 piece		pack	2 pieces		pack	130 g
	area	JPN Kanagawa		area	JPN Hukuoka		area	JPN Akita
	price	- CAD		price	- CAD		each price	10 CAD
	Remarks	"Hokke" in Japanese. Grill and enjoy juicy meat. Big size. You can buy ①②set 32 CAD.		Remarks	Must item for horse mackerel lovers! Enjoy the authentic Japanese taste.		Remarks	For the AAA level of miso soup and salad! Feel the taste of genuine Wakame!

**New arrival!**

④ Salted mackerel with Konbu dashi			⑤ "Mekabu or Gibasa" for your health			⑥ "Gibasa & Sazae"		
	pack	170 g x2		pack	100g		pack	100g
	area	Iceland		area	JPN Akita		area	JPN Akita
	price	12 CAD		each price	8 CAD		price	10 CAD
	Remarks	Large mackerel from cold current, marinated in kelp to enhance mild taste.		Remarks	Good for prevention hay fever. Please enjoy it with ponzu and soy sauce!		Remarks	Akita's specialty seaweed "Gibasa" & turban shell ! If it feels fishy, add Men-tuyu to make it milder.


⑦ Uni for sashimi			⑧ "Unagi-kabayaki" Yu-sen OK!			⑨ Frozen Nama-aosa-nori		
	pack	100g		規格	300g UP		pack	100g
	area	Chile		China	- CAD		area	JPN Sanriku
	price	20 CAD		Japan	- CAD		price	8 CAD
	Remarks	After thawing, it can be eaten as it is, and add gorgeousness to your usual dining table! It is a product that prioritizes price over quality.		備考	In a feeding method and growing environment that is different from the regular Chinese products. Both are Hikita quality		Remarks	for Miso soup, tempura, sashimi. Raw material & Quick freezing

Ultra-rare Japanese wild products are available separately for \$ 80.

⑩ "Kinka-SimeSaba" mackerel with vinegar			⑪ Frozen Nama-nori			⑫ Break your perception Mozuku		
 	pack	2pieces*160g		pack	70g		pack	120g
	area	JPN Miyagi		area	JPN Sanriku		area	JPN Noto
	price	12 CAD		price	15 CAD		price	10 CAD
	Remarks	The best match is the use of Masaba of Sanriku. Slice and enjoy Sashimi.			for Miso soup, sashimi. Raw material & Quick freezing		Remarks	For vinegared dishes and salads that are one step higher! This is the real seaweed.

## <Product list>

⑬Never forget•Dried Aka-mutu

	pack	1 piece
	area	JPN Shimane
	price	CAD
	Remarks	valuable! King of Japanese Himono. A typical autentic Himono. Aka-mutu=Nodoguro

⑭"Mentaiko" cod roe with green chili

 	pack	100g
	area	JPN Hukuoka
	price	CAD
	Remarks	Pickled with a special recipe with green pepper and Yuzu-citron! No artificial color added


Yu-sen OK!

⑮"Sakura-Tarako"

 	pack	100g
	area	JPN Hukuoka
	price	CAD
	Remarks	Pickled with a special recipe with salt. No artificial color added


Near arirval!

⑯Octopus sashimi for 4 servings

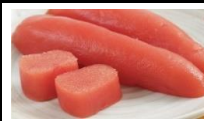

	pack	130g
	area	JPN Chiba
	price	CAD
	Remarks	Hikita's recommendation! The delicious texture is addictive ... Sashimi specs are used as ingredients! Mild soy sauce base.

Near arirval!


⑰"Tubu-gai sashimi" Japanese ivory shell

	pack	100g
	area	JPN Shimane
	price	CAD
	Remarks	Precut roughly to keep the crunchy texture for sashimi. Also good for grill and paella topping.

⑱Traditional quality! The finest product! Salted Tarako

 	pack	100 g
	area	JPN Hokkaido
	price	CAD
	Remarks	Prepared right after catch without freezing. Deep fry to enjoy hot, crisp and soft texture.

⑲"Masaba" Dried chub mackerel

	pack	5-6 pieces
	area	JPN Sanin
	price	CAD
	Remarks	Traditional salting method is used to enhance flavour. Quality & taste guaranteed.

⑳Dried Kinme-dai

	pack	1 pack
	area	JPN Tyoushi
	price	CAD
	Remarks	The deliciousness that makes you happy, and the tasteful finish made by traditional handmade processing.


㉑"Salted Coho salmon"

	pack	6-8 piecs
	area	JPN Sanriku
	price	CAD
	Remarks	Made into salted salmon with a nostalgic recipe! "Must" item for Japanese breakfast.



Near arirval!

Global distribution of less than 0.01%! Japanese wild eel


㉒"Dried squid"

	pack	400 g
	area	Pacific ocean
	price	CAD
	Remarks	Mayonnaise & chili peppers are also the best match. Large size

㉓"Dried squid soft bone"

 	pack	ave220 g
	area	Pacific ocean
	price	CAD
	Remarks	Meat around squid beak. Thaw and grill. Remove beaks, then enjoy the taste and texture.


㉔"Buri kama" Yellowtail belly

	pack	1 piece
	area	Pacific ocean
	price	CAD
	Remarks	Select from the freshest Yellowtail!! Teriyaki, grilled and so on.

## <Product list>

[Quantity discount] You can freely combine the following ②⑤⑥⑦ products! 3 pack \$ 36 ! ! 2 pack \$ 28 ! !


② King of "En-gawa" Korean style yukhoe

	pack	100 g
	area	JPN Hyogo
	price	CAD
	Remarks	The Engawa of golden flatfish is pickled in a special Korean-style spicy sauce. The texture is very good too.

⑤ King of "Shio-kara" Aori-ika


	pack	100g
	area	JPN Kanagawa
	price	CAD
	Remarks	this shio-kara made with traditional secret recipe inherited for 430 years by a long-established business.

⑦ King of "Ika & Uni + Kani-Miso"

	pack	100 g
	area	JPN Hyogo
	price	CAD
	Remarks	Add the rich taste of sea urchin + crab miso to the good texture of fresh squid. It is a natural product that is not artificially colored.


⑧ "Saba Miso" Mackerel

**Yu-sen OK!**


	pack	2 pieces
	area	JPN Miyagi
	price	CAD
	Remarks	Simply grill. Carefully marinated in original miso to revive traditional mackerel miso style.

Put it into boiling water without breaking the seal

⑨ "Sawara" Kyoto-miso style

	pack	2 pieces
	area	JPN Miyagi
	price	CAD
	Remarks	Simply grill. Marinated in homemade Kyoto miso for good mild taste. Simply grill.


⑩ "Gin-dara" Kyoto-miso style Black cod

	pack	1 pack
	area	JPN Miyagi
	price	CAD
	Remarks	Simply grill. Marinated in homemade Kyoto miso for good mild taste. Simply grill.

Black cod = Gin-dara, Sawara = Spanish mackerel

⑪ "Ikura"

**New arrival!**


	pack	150 g
	area	JPN Okhotsk
	price	CAD
	Remarks	Salmon caviar from high-quality fresh fish caught in set net.

⑫ "Aka-uo sake-Kasu" Deep-sea red snapper

	pack	2 pieces
	area	JPN Miyagi
	price	CAD
	Remarks	Simply grill the high-grade fish and enjoy the nice flavor of local sake lees.

⑬ "Iwashi miso" sardine

**Yu-sen OK!**

	pack	2 pieces
	area	JPN Aomori
	price	CAD
	Remarks	Simply grill. Carefully marinated in original miso to revive traditional mackerel miso style.

Put it into boiling water without breaking the seal


5 stars! The finest product! Hokkaido salmon roe soy sauce or salt backorder

※wait new season

⑭ Huge! Boiled king crab leg **New arrival!**

	pack	1kg for 4 servings
	area	Russia/Canada
	price	CAD
	Remarks	Just thaw and enjoy the delicious taste, or warm up in a oven for richer flavor.

⑮ "Zuwai-kani for sashimi" snow crab

	pack	20 pieces
	area	Russia/Canada
	price	CAD
	Remarks	Ready for sashimi (with soy sauce), or lightly immerse in hot water for Shabu Shabu with Ponzu. Also good for deep fry and tempura.

⑯ "Anago" Boiled conger eel

	pack	250g
	area	Japam sea
	price	- CAD
	Remarks	Large conger precooked in dashi. No preparation required. Just thaw and enjoy anago bowl, tempura or sushi.



## <Product list>




**New arrival!**

**New arrival!**

③⑦ "Shirasu" boiled baby sardine

③⑧ New catch ! "Shirasu" boiled baby

③⑨ Aji for grill






	pack	100 g		規格	35 g		pack	2 pieces
	area	JPN Shizuoka		地名	JPN Setouti		area	JPN Shimane
	price	CAD		単価			price	CAD
	Remarks	Thaw and enjoy gentle flavour of the sea. Good with soy sauce, ponzu, or for salad topping etc.		備考	It's a small pack of new autumn fishing items. The texture is very soft compared to ③⑦, but you can also feel the seasonality.		Remarks	scale off, guts out. Feel the different flavour from dried Aji fish.
			Since it is an early product, the size is very small.			Large size! "Donchicchi" brand Pride quality		

※wait new season

④⑩ Karei nituke Flounder

④⑪ "Aji for deep fry" Japanese horse mackerel

④⑫ Kuri-kinton **New arrival !**




 	pack	1p	 	pack	3 pieces	 S	pack	S / L
	area	JPN Chiba		area	JPN Tottori		area	JPN Nagano
	price	CAD		price	CAD		price	CAD
	Remarks	Bring out just the soup and bring to a boil. Then add fish and heat on low heat for 7 minutes.		Remarks	Prepared right after catch without freezing. Deep fry to enjoy hot, crisp and soft texture.		Remarks	Traditional sweet chestnut paste. 100% natural. No sugar and colour added.

While quantity lasts. Stock is limited.

④③ Nasu-asaduke

④④ "Pickled herring"

④⑤ Japanese Tororo

	pack	2 pieces		規格	100 g		pack	40g
	area	JPN Totigi		地名	JPN Hokkaido		area	JPN Kagoshima
	price	CAD		単価	CAD		price	CAD
	Remarks	Lightly pickled large eggplant produced in a Japanese organic farm.		備考	It is traditional manufacturing method that is aged and fermented for 2 months or more. The good balance of herring, koji, chili and ginger!		Remarks	If you want GOOD mountain yam, try this product with full flavor and thickness.


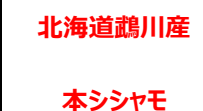
**New arrival!**

**New arrival!**

④⑥ Hotel special Cooked Okara "soy pulp"


④⑦ Hotel special "Gin-dara" Kyoto-miso style Black cod

④⑧


 	pack	100 g	 	pack	130g	 北海道鶴川産 本シシャモ 一夜干 coming soon	pack	
	area	JPN Yamagata		area	Pacific ocean Zyouban		area	
	price			price			price	
	Remarks	soy or Tofu pulp consisting of insoluble parts of the soybean that remain after pureed soybeans are filtered in the production of soy milk..etc.		Remarks	④⑧ The sablefish is delicious enough, but it's even more delicious! You can receive a certain feeling of hand preparation.		Remarks	

## <商品一覧>


### A. Aka-Ushi Wagyu Strip Loin

	pack	Chunk 3-4lb, cut 0.5-1lb
	area	JPN Kumamoto
	price	-
	Remarks	Please check the stock size. Both the chunk and cut will be delivered in a frozen vacuum pack.

### B. Aka-Ushi Wagyu Rib Eye

	pack	Chunk 3-4lb, cut 1-1.5lb
	area	JPN Kumamoto
	price	-
	Remarks	Please check the stock size. Both the chunk and cut will be delivered in a frozen vacuum pack.

### C. Aka-Ushi Wagyu Tender Loin

	pack	Chunk 3-4lb, cut 0.3-0.7lb
	area	JPN Kumamoto
	price	-
	Remarks	Please check the stock size. Both the chunk and cut will be delivered in a frozen vacuum pack.

**[Quantity discount] You can freely combine the following E, F, G products! 3 pack \$ 24 !! 2 pack \$ 18 !!**


### E. Simmered Red sea-bream

 	pack	1 cut 100g
	area	JPN Shizuoka
	price	CAD
	Remarks	Convenient individual packaging! I vacuum-packed each slice carefully!


### F. Dried Red sea-bream

	pack	1 cut 100g
	area	JPN Shizuoka
	price	CAD
	Remarks	Convenient individual packaging! I vacuum-packed each slice carefully!


### G. "Red sea-bream" Kyoto-miso style

	pack	1 cut 100g
	area	JPN Shizuoka
	price	CAD
	Remarks	Convenient individual packaging! I vacuum-packed each slice carefully!


### H. Red sea bream sesame chazuke

	pack	50g
	area	JPN Shizuoka
	price	CAD
	Remarks	Convenient individual packaging containing red sea bream sashimi and sesame soup stock! After thawing, pour hot water and tea and enjoy!



### I. Red sea bream sashimi for 4 servings

	pack	250g
	area	JPN Shizuoka
	price	CAD
	Remarks	Definitely a luxurious use of delicious quality red sea bream!



### J. Japanese luxury brand ponzu

 Kayano-ya	pack	200ml
	area	JPN Fukuoka
	price	CAD
	Remarks	Ponzu with a nice aroma and texture. Unlike ordinary ponzu, the liquid is turbid because it contains plenty of delicious "tsubu", and bonito powder and chopped kelp are added with a refreshing grated radish.

### K. Secret recipe! Famous company's "Thai Miso"

 	pack	160g
	area	JPN Shizuoka
	price	CAD
	Remarks	Numazu, the birthplace of Hikita's father, a secret recipe from a famous store! Adding mayonnaise is also delicious!

### L. Secret recipe! Famous company's "Thai Meshi" dashi

 	pack	400g (for 2 go)
	area	JPN Shizuoka
	price	CAD
	Remarks	This is Thai soup only. If you want Thai fillet, we can prepare it separately! Sashimi quality 100g fillet, 12 dollars

### M. Famous farmer's "Miyazaki Wagyu"

 	pack(approx)	Cut1-1.5lb Chunk 6lb
	area	JPN Miyazaki
	price	
	Remarks	Please check the stock size. Both the chunk and cut will be delivered in a frozen vacuum pack.

2 go=300g

## <商品一覧>

N. Sushi shop quality! white meat sashimi

P. Sushi shop quality! King salmon sashimi

Yu-sen OK!

Q. "Buri-Teriyaki" Yellow-tail Teriyaki

	pack	Freezing vacuum 1 pack		pack	Freezing vacuum 1 pack		pack	5 pieces
	area	JPN		area	Sweden		area	JPN / China
	price	CAD		price	CAD		price	CAD
	Remarks	We have done sushi work such as aging, dehydration, and roasting for home use! After thawing, just cut it!		Remarks	We have done sushi work such as aging, dehydration, and roasting for home use! After thawing, just cut it!		Remarks	A time-saving series. Origin is Japan. It's boneless. Very convenient pack that is easy to eat. Raw material is Japan, processing is China

R. 築地洋食亭! Large crab creamy croquette

S. New catch! Japanese wild salmon flakes




T. Octopus sashimi for 4 servings

	規格	1P(80g×6)		規格	1 p 60 g		pack	250g
	地名	JPN Sanin		地名	JPN Hokkaidou		area	JPN Hokkaido
	単価			単価			price	CAD
	備考	Crab & milk ...the best balance! 180℃ 8min A real Japanese restaurant recipe.		備考	Using wild salmon from Hokkaido, it is finished naturally without using extra chemicals.		Remarks	Fresh octopus slices. You will be addicted to this rich flavour and texture. Enjoy with Ponzu!


U. Frozen Negi-tro

V. Japanese REAL Wasabi (S,L) & Wasabi pickles

W. "Tobi-uo surimi"

	pack	100 g		pack	L 50g, S 5g		pack	400g
	area	JPN		area	JPN Shizuoka		area	JPN Kagoshima
	price			price			price	CAD
	Remarks	Enjoy the rough (coarse) texture of real tuna fish. Feel the difference from commercial products.		Remarks	The best quality Wasabi made from 100% Japanese wasabi root. Sashimi will become the highest grade by adding this!		Remarks	Local cuisine ! Lightly seasoned, just add ingredients such as vegetables!

X. "Sanma himono" dried Saury

	pack	2 pieces		pack			pack(approx)	
	area	JPN Chiba		area			area	
	price	CAD		price			price	
	Remarks	Not to eat just the fatty portion but to eat the intrinsic taste of Pacific saury. The intricate proportion of salt is a work that can only be done by hands.					Remarks	

# <Why launched Tsukiji Selections ?>

I realized that there are many people who wanted to eat delicious fish but haven't had an opportunity until now.  
I would like to deliver delicious fish to as many people as possible because people feel HAPPY when they find food delicious.

My mission is to share with people my knowledge and experiences concerning food and nutrition education/promotion (food and nutrition dynamics) and the issues surrounding it, while delivering a message that there are many different types of edible fish in addition to the fish you eat on the daily basis.

If we continue to capture a limited number of marine fish, ecosystem will gradually collapse, making it impossible to return to its original balance.

Though our business is at the grassroots level, we, at Tsukiji Fish Market Inc. always take sustainable marine environment in our mind.

I have been committed to introducing and delivering a variety of delicious fish from Japan, which are in high quality and not easily available in Canada, to you through the convenient handy services of Tsukiji Selections.

<Delivery fee>

area	fee(CAD)
pick up (1138 Beechwood Cr, North Vancouver, BC V7P 1G7)	free
North Vancouver, West Vancouver, Vancouver, Burnaby	10-15
Richmond, Port Moody, Port Coquitlam, New Westminister	15-20
Delta, Surrey...etc.	To be discussed