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1	Dried Hokke (Atka mackerel)		1pc	20	Alaska/ processed in JPN Kanagawa	Frozen		After defrosting, please grill it and enjoy juicy fish meat. It has good fish oil because this one uses large Atka mackerel.
2	Dried Aji (Horse mackerel)		2pcs	14	JPN Shizuoka	Frozen		This is the most popular dried fish!! After defrosting, please grill or pan fry. I recommend to pan fry it from meat side first and don't turn it over a lot!
3	Combo discount! No.1 + No.2		No.1 + No.2 Combo item	32	JPN	Frozen	Volume discount	No.1 + No,2 Combo item!
4	Dried Kinme-dai (Alfonsino)		1 pc	20	JPN Chiba	Frozen	Limited stock	This flavourful fish was prepared by traditional handmade processing. It has nice flavour and good fish oil.
5	Salted mackerel with Konbu dashi		2x 140g fillets (from one fish)	15	Iceland	Frozen	Limited stock	It has good fish oil because this one uses large mackerels from cold current. It is marinated in kelp-stock to give a mild flavour. After defrosting, please bake or pan fry it!
6	Dried Masaba (Chub mackerel)		5-6 pieces (from one fish)	18	JPN Chiba	Frozen	Limited stock	This is made with a traditional salting method to enhance flavour. [5] mackerel has rich oil and it has Mild one.
7	Salted Coho salmon		approx. 6 pcs	19	JPN Sanriku	Frozen		It's a very useful product! After defrosting, you can just pan fry! Breakfast, lunch, dinner...we can use it for all situation! It's great for stocking in the freezer!








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8	Simmered kelp roll		150g		JPN Akita	Frozen		Some customers gave us a request that it should be on the regular menu! Just thaw and enjoy the delicious taste.
9	Dried Kelp		30g		JPN Akita	Shelf-stable		It makes amazing dashi flavour! You can use it for miso soup, simmered kelp, and Konbu-jime with fish.
10	Mekabu		100/p 3 packs		JPN Akita	Frozen	Volume discount	It's made of tiny pieces seaweed, and very sticky. It's rich in mineral. Please enjoy it with ponzu and soy sauce!
11	Salted Wakame		150g		JPN Akita	Frozen		Once you try this one you will never be satisfied with any other seaweed! It's good with miso soup, vinegared vegetables and seaweed salad.
12	Dried Squid		400g		Argentina (Processing in Japan)	Frozen		Be amazed by the huge size of this dried Squid! After defrosting, just bake or pan-fry it. This is good with mayo and cayenne pepper powder for appetizers.
13	"Aji-fry" (Japanese horse mackerel)		3pcs 9pcs		JPN Tottori, Nagasaki	Frozen	Volume discount	It is made from fresh Aji, frozen only once after preparation. (Not frozen beforehand). Please deep-fry without thawing. Pairs well with tarutaru sauce or Tonkatsu sauce!
14	"Buri-teriyaki" (Yellow-tail)		5pcs/p 2 packs 3 packs		JPN (Processing in China)	Frozen		It is a cooked product. Just put in into boiling water without breaking the seal, and heat that way for about 5-7 minutes. It's good for busy days!







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15	Anago boiled in soy sauce (Conger eel)		5pcs(250g)/p		JPN (Processing in China)	Frozen		Large conger precooked in dashi. No preparation required. Just thaw and enjoy anago bowl, tempura or sushi.
16	Asari (Boiled clam meat)	 	200g 200gx3p		Sea of Japan	Frozen		It's very convenient for cooking, like for soup, pasta, and pan-frying with butter and soy sauce. It's clam meat that's been boiled with the shell and soil removed.
17	"Saba-miso" (Chub Mackerel with Miso)		2pcs		JPN Miyagi	Frozen	Warm it up in hot water	It uses special miso and recreates the traditional flavour of Japanese miso marinated Mackerel. Just put in into boiling water without breaking the seal, and heat that way for about 5-7 minutes.
18	"Sawara" Kyoto-miso style (Spring mackerel)	 	1p(2cut)		JPN Miyagi	Frozen	Limited stock	Fatty Spanish mackerel marinated in Kyoto-miso. After defrosting, please bake or pan fry it on low heat! It's easy to cook! I recommend removing the miso before baking, as it burns easily.
19	"Gin-dara" Kyoto-miso style (Black cod)	 	1p(1cut)		JPN Miyagi	Frozen		Fatty black cod marinated in Kyoto-miso. After defrosting, please bake or pan fry it! It's a thick cut of a generous size. The good fish oil and mild flavour of Kyoto-miso will go well with white rice!
20	Simmered Karei (Flounder)	 	1p (400g/ 2-3 cut)		JPN Chiba	Frozen		Please take out just the soup and bring to a boil. Then add the fish and heat on medium heat. Simmer it until the soup has boiled down by about 30%.
21	"Aka-uo" Sake-kasu style (Deep-sea red snapper)	 	1p(2cut)		Alaska / JPN Miyagi	Frozen		After defrosting, just pan-fry or bake it! It is marinated in homemade Kyoto-miso.

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22	Simmered Iwashi with Soy sauce & Miso (Sardine)		2 pcs		JPN Aomori	Frozen	Warm it up in hot water	It is a cooked product. Just eat it after defrosting or put in into boiling water without breaking the seal, and heat that way for about 5-7 minutes. The flavour is salty-sweet, so it will go well with white rice!
23	All season! Kamaboko Odawara		Approx. 250g/p		JPN Kanagawa	Chilled		We are confident in the texture and taste. It is white because we are particular about coloring.
24	Traditional quality! The finest salted cod roe		100g		JPN Hokkaido	Frozen		Hand-processed special product! It is the taste of an expert who knows the real thing! It has a mild salty taste.
25	Fresh fish Head for Dashi		Small Medium Large		JPN	Frozen	Limited stock	It's very high-quality fish head made from sashimi-class. You can use for miso soup, Simmered fish head and baking.
26	Huge! Boiled king crab leg		1kg for 4 servings		Canada/ JPN	Frozen		Just thaw and enjoy the delicious taste, or warm up in a oven for richer flavor.
27	Snow crab for sashimi (Zuwai-kani)		4pcs 8pcs 12pcs 20pcs		Canada (processing in Hokkaido)	Frozen		Ready for sashimi (with soy sauce), or lightly immerse in hot water for Shabu-Shabu with Ponzu. Also it's good for tempura.
28	Snow crab meat on the chell dish		110g/p 110gx2p		Canada(proc essing in Hokkaido)	Frozen		It's a gorgeous item that includes crab miso, crab meat, and crab legs meat. Thaw it and warm up in a microwave, or it's good for cooking, too!

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29	Snow crab meat (Zuwai-kani)		250g/p 250g x 2p		Sea of Japan	Frozen	Good deal!	After thawing, it can be eaten as it is. This is a price-first product. It's not the most delicious series.
30	Sakura Shrimp for sashimi		120g/p		JPN Kuroshio Current area	Frozen		After thawing, it can be eaten as it is. It has a strong and sweet flavour. For sushi, sashimi-don, salad, etc...
31	Dried small shrimp		100g/p 100gx2p		JPN Kuroshio Current area	Shelf-stable	Limited stock	We value the attitude of treating bycatch fish carefully without dumping them.
32	"Ikura" (Salmon roe)		150g		JPN Hokkaido	Frozen		This is the salmon caviar from high-quality salmon caught in set net. Sushi, chirashi sushi, Ikura-don, etc...
33	Sliced Octopus for 4 serving		250g/p		JPN Hokkaido	Frozen		After thawing, it can be eaten as it is. Fresh octopus slices. You will be addicted to this rich flavour and texture. Please enjoy it with Ponzu!
34	Uni for sashimi		100g		Chile	Frozen	Good deal!	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. This is a price-first product. It's not the most delicious series.
35	Canned Mackerel		190g/p 4 kinds of items 4 your favorite		JPN Miyagi	Shelf-stable		Takuya's recommendation. It is of totally different quality than other canned ones. (No salt & boiled, salt & boiled, simmered with soy sauce, simmered with miso.)

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36	Sashimi quality Snapper Chazuke with sesame		60g/p 60g x 3p 60g x 5p		JPN Shizuoka	Frozen	NEW	About 3 pieces of sliced snapper sashimi per package, with dashi-sesame. After thawing, please place on top of a bowl of cooked rice and add hot water or green tea.
37	Negitoro "Tuna sashimi rough meat"		100g/p 100g x 3p 100g x 5p		JPN	Frozen		Please enjoy the rough (coarse) texture of real tuna. Feel the difference from commercial products.
38	Seasonal fish Sashimi		1p (Vacuum packing)		JPN	Frozen		We have done sushi work such as aging, dehydration, and roasting for home use! After thawing, just cut it!
39	"Sime-saba" Maclerel with vinegar		2 fillets (160g) (From one fish)		JPN Miyagi	Frozen		We can call it "KINKA mackerel", which are large in size and come from Ishinomaki landing harbour. It has good quality fish oil. You can sear the surface of it with flame or heat.
40	King salmon sashimi		1p (Vacuum packing)		Canada	Frozen		We have done sushi work such as aging, dehydration, and roasting for home use! After thawing, just cut it!
41	Top of quality! Sashimi soy sauce		1 bottle 180ml 2 bottles		JPN Wakayama	Chilled	NEW	This is made by a shop that has been around for 180 years. They use natural methods, using Kouzi (rice) to make it.
42	Top of quality! Sashimi sun-dried salt		40 g/1 p 80 g/1 p		JPN Setouti	Shelf-stable (Frozen available)	NEW	This is made by a shop that has been around for 180 years. They use natural methods, using Kouzi (rice) to make it.

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43	Top of quality! Wasabi Salt		45g/1bottle x2 bottle		JPN Shizuoka	Shelf-stable		You can enjoy great flavour by using this blend of slightly spicy wasabi, sesame, and aosa (sea lettuce). It goes well with white rice!
44	Top of quality! Japanese REAL Wasabi (S,L)		Large 42g Small 5g×1 Small 5g×10		JPN Shizuoka	Chilled		The best quality Wasabi made from 100% Japanese wasabi root. Sashimi will become the highest grade by adding this!
45	Top of quality! Aotobi Nori		30pcs/p		JPN	Shelf-stable	\$100→\$88 Good deal!	This is the highest quality of Aotobi-Nori. The flavour is wonderful! You can enjoy the taste of black seaweed and the scent of green seaweed.
46	Top of quality! Matu-Nori		30pcs/p		JPN	Shelf-stable	\$66→\$44 Good deal!	It's a good quality sushi nori. If it's a regular shop, this would be top quality. Tsukiji Selections is a great level.
47	Frozen Wasabi Inari from ORIZUME		5pcs 10pcs		Canada	Frozen		This is a popular item from ORIZUME and we froze it at -60°C. You can enjoy sushi restaurant quality at home! Please eat it within 1 month of purchase. It includes Wasabi leaves for spicy flavour.
48	Frozen Canola flower Inari from ORIZUME		5pcs 10pcs		Canada	Frozen	Limited stock	Orizume's sushi rice is highly valued by customers. Please put your favourite sashimi on it and make your original sushi at home! Room temperature thawing 1-2 hours & 10-20 seconds microwaving Is recommended. It's better to be a little warmer.
49	Frozen sushi rice from ORIZUME		10pcs/p 10pcs x 2p		Canada	Frozen		By the way, if you thaw in the refrigerator, it will harden the rice (white waxing). Please note that it will have a bad effect.

No.	Product name	Picture	Size	Price	Origin	Temp zone	other	Detail
50	"Hon-kudzu-ko" 100% kudzu starch		100g/p 100gx2p		JPN Kinki/Kyushu	Chilled		It is made from 100% Kakkon! Bleaching. It has smooth texture by traditional bleaching method!
<p>Takuya's dream has finally come true! TSUKIJI FISH MARKET Inc. introduces a NEW business</p> <p>We will deliver local fish caught near Vancouver with sashimi quality! See our new "Zizacâna" products!</p> <p>There is something I want to convey to future children through Zizacâna. The truth is that fresh fish do not smell fishy. By managing all processes of "fishing, cleaning, processing, and distribution" at our company, we can maximize the original taste and charm of fish. We will deliver "delicious" to you.</p>								
51	Craftsmanship! Honey Amby for deep frying		2pcs (Vacuum packing)		B.C	Frozen		I catch these fish alive. First, I put them in a water tank which has sea water with a high concentration of oxygen for reducing their stress after they're caught.
52	Add only salt ! Dried Aging Honey Amby for grill		2pcs (Vacuum packing)		B.C	Frozen		Second, I do "IKEJIME" and drain the blood quickly so that the blood does not stay in the body and cause discoloration. There are some bacteria on the surface of fish and it causes spoiling or fishy smell, so I remove the scales and slime.
53	Craftsmanship! Honey Amby for simmer or bake		1pc (180g up) 1pc (150g up) (Vacuum packing)		B.C	Frozen		To prevent the belly from spoiling, I completely remove the gills and belly and clean the fish with water by hand. Then I absorb the water to prevent it from returning to the fish.
54	Sushi restaurant quality! Honey Amby for Sashimi		1/4 of fish meat (Vacuum packing)		B.C	Frozen		To make sashimi, I do "Konbu-jime" and dehydrate with salt for 3 days from there. It makes for fish with concentrated "UMAMI" flavour.
								Honey amby(Pacific Sanddab) is a flounder that lives in the BC area. They have a sweet and fresh flavour, so they are a very tasty and beautiful white fish, because they grow to eat sea urchin, spot prawn, and herring. However, in most cases, fishers have been handling it too rough so far, and so nobody noticed its market value.