



































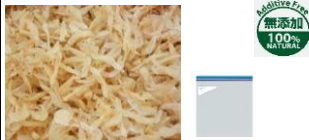




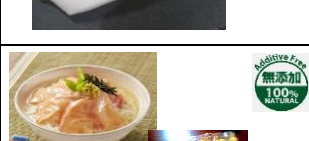









No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
1	Dried Hokke (Atka mackerel)		1pc	25		Frozen		After defrosting, please grill it and enjoy juicy fish meat. It has good fish oil because this one uses large Atka mackerel. Label number: 0001
2	Dried Aji (Horse mackerel)		2pcs	14		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! Label number: 0002
3	Combo discount! No.1 + No.2		No.1 + No.2 Combo item	37		Frozen	set discount	No.1 + No,2 Combo item! Label number: 0001, 0002
4	Dried Squid	 	400g	25		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. Label number: 0003
5	Salted mackerel with Konbu dashi	 	2x 140g fillets (from one fish)	15		Frozen		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! Label number: 1001
6	Dried Masaba (Chub mackerel)	 	5-6 pieces (from one fish)	-		Frozen	Out of stock	This is made with a traditional salting method to enhance flavour. [5] mackerel has rich oil and it has Mild one. Label number: 0004
7	Salted Coho salmon	 	approx. 6 pcs	19		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! Label number: 1002








No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
8	Simmered kelp roll	 	150g			Frozen		Some customers gave us a request that it should be on the regular menu! Just thaw and enjoy the delicious taste. Label number: 2005
9	Dried Kelp	 	30g			Shelf-stable		It makes amazing dashi flavour! You can use it for miso soup, simmered kelp, and Konbu-jime with fish. Label number: 2004
10	Mekabu	  	100/p 3 packs			Frozen		It's made of tiny pieces seaweed, and very sticky. It's rich in mineral. Please enjoy it with ponzu and soy sauce! Label number: 2002
11	Salted Wakame	 	150g			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. Label number: 2001
12	Canned Mackerel	 	190g/p 4 kinds of items 4 your favorite			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.) Label number: 6001, 6002, 6003, 6004
13	"Aji-fry" (Japanese horse mackerel)	  	3pcs 9pcs			Frozen		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! Label number: 1003
14	"Buri-teriyaki" (Yellow-tail)	  	5pcs/p			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! Label number: 1009






No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
15	Anago boiled in soy sauce (Conger eel)	 	5-6pcs(250g)/p			Frozen		Large conger precooked in dashi. No preparation required. Just thaw and enjoy anago bowl, tempura or sushi. Label number: 1004
16	Asari (Boiled clam meat)	 	200g 200gx3p			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. Label number: 1019
17	"Saba-miso" (Chub Mackerel with Miso)	 	2pcs 2pcs×3			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. Label number: 1005
18	"Sawara" Kyoto-miso style (Spring mackerel)		1p(2cut)			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. Label number: 1006
19	"Gin-dara" Kyoto-miso style (Black cod)		1p(1cut)			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! Label number: 1007
20	Simmered Karei (Flounder)	 	1p (400g/ 2-3 cut)			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%. Label number: 1011
21	"Aka-uo" Sake-kasu style (Deep-sea red snapper)		1p(2cut)			Frozen		After defrosting, just pan-fry or bake it! It is marinated in homemade Kyoto-miso. Label number: 1008

No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
22	Simmered Iwashi with special soy sauce (Sardine)		2 pcs			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! Label number: 1010
23	Traditional quality! The finest salted cod roe		100g			Frozen	Limited stock	Hand-processed special product! It is the taste of an expert who knows the real thing! It has a mild salty taste. Label number: 3001
24	Fresh fish Head for Dashi		Small Medium Large			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. Label number:
25	Huge! Boiled king crab leg		1kg for 4 servings			Frozen		Just thaw and enjoy the delicious taste, or warm up in a oven for richer flavor. Label number: 4006
26	Snow crab for sashimi (Zuwai-kani)		4pcs 8pcs 12pcs 20pcs			Frozen		Ready for sashimi (with soy sauce), or lightly immerse in hot water for Shabu-Shabu with Ponzu. Also it's good for tempura. Label number: 4007
27	Snow crab meat on the chell dish (Zuwai-kani)		110g/p 110gx2p			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! Label number: 4008
28	Snow crab meat (Zuwai-kani)		250g/p 250g x 2p			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. Label number: 4009

No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
29	Katuo-sashimi tataki (Skipjack)		1 loin 1/2 loin			Frozen		Since it was popular in Sashimi Selections, it is now available as a frozen product with the cooperation of the production area. After thawing, you can cut it as it is and enjoy it with the attached special sauce. (1 loin ;250-350g)
30	Dried small shrimp		100g/p 100gx2p			Shelf-stable		We value the attitude of treating bycatch fish carefully without dumping them. No preservatives and colorings. Label number: 0009
31	"Ikura" (Salmon roe)		140g			Frozen		This is the salmon caviar from high-quality salmon caught in set net. Sushi, chirashi sushi, Ikura-don,etc... Label number: 4002
32	Sliced Octopus for 4 serving		250g/p			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! Label number: 4005
33	Uni for sashimi		100g			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. Label number: 4004
34	Mongou-ika (Cuttle-fish) for Sasimi		130g			Frozen		We have done sushi work such as aging, dehydration, and roasting for home use! After thawing, just cut it! Label number: 4011
35	Sashimi quality Snapper Chazuke with sesame		60g/p 60g x 3p 60g x 5p			Frozen		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. Label number: 4012

No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
36	Negitoro "Tuna sashimi rough meat"		100g/p 100g x 3p 100g x 5p			Frozen		Please enjoy the rough (coarse) texture of real tuna. Feel the difference from commercial products. Label number: 4001
37	Seasonal fish Sashimi		1p (Vacuum packing)			Frozen		We have done sushi work such as aging, dehydration, and roasting for home use! After thawing, just cut it! Label number: 4014
38	"Sime-saba" Maclerel with vinegar		2 fillets (160g) (From one fish)			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. Label number: 4003
39	King salmon sashimi		1p (Vacuum packing)			Frozen		We have done sushi work such as aging, dehydration, and roasting for home use! After thawing, just cut it! Label number: 4013
40	Top of quality! Sashimi soy sauce		1 bottle 180ml 2 bottles			Chilled		This is made by a shop that has been around for 180 years. They use natural methods, using Kouzi (rice) to make it. Label number: 7004
41	Top of quality! Sashimi sun-dried salt		40g/1p 80g/1 p			Shelf-stable (Frozen available)		This is made by a shop that has been around for 180 years. They use natural methods, using Kouzi (rice) to make it. Label number: 7003
42	Wild dried shiitake mashroom		160g/p 2pcs			JPN Shinsyu/Ky usyu		No additive, no pesticides! This is compltly wild flavour! Label number: 5003

No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
43	Top of quality! Japanese REAL Wasabi (S,L)		Large 42g			Chilled		The best quality Wasabi made from 100% Japanese wasabi root. Sashimi will become the highest grade by adding this! Label number: 7001
			Small 5g×1					
			Small 5g×10					
44	Top of quality! Aotobi Nori		30pcs/p			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. Label number: 2008
45	Top of quality! Matu-Nori		30pcs/p			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. Label number: 2009
46	Frozen Wasabi Inari from ORIZUME		5pcs			Frozen	coming soon	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.
			10pcs					
47	Frozen Canola flower Inari from ORIZUME		5pcs			Frozen	coming soon	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.
			10pcs					
48	Frozen sushi rice from ORIZUME		10pcs/p			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.
			10pcs x 2p					
49	"Hon-kudzu-ko" 100% kudzu starch		100g/p			Chilled		It is made from 100% Kakkon! Bleaching. It has smooth texture by traditional bleaching method!
			100gx2p					

No.	Product name	Picture	Size	Price	order quantity	Temp zone	other	Detail
<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>								
50	Craftsmanship! Haney Amby for deep frying		2pcs (Vacuum packing)			Frozen		<p>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.</p> <p>Second, I do "IKEJIME" and drain the blood quickly so that the blood does not stay in the body and cause discoloration.</p>
51	Add only salt ! Dried Aging Haney Amby for grill		2pcs (Vacuum packing)			Frozen		<p>There are some bacteria on the surface of fish and it causes spoiling or fishy smell, so I remove the scales and slime.</p> <p>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.</p>
52	Craftsmanship! Honey Amby for simmer or bake		1pc (180g up) 1pc (150g up) (Vacuum packing)			Frozen		<p>To make dried XXX, I control the osmotic pressure of the fish for a few days and dry them while controlling the amount of water in the body.</p>
53	Sushi restaurant quality! Haney Amby for Sashimi		1/4 of fish meat (Vacuum packing)			Frozen		<p>To make sashimi, I do "Konbu-jime" and dehydrate with salt for 3 days from there. It makes for fish with concentrated "UMAMI" flavour.</p>
								<p>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.</p>