


## Frozen NODOGURO semidress

brand name	 <b>Frozen vacuum packed semi-dressed NODOGURO [size/L]</b> <b>caught at San-in region on Japan Sea</b>		
shipment/ Consumption Period	Best time to ship is from September to November / 2 years from processing date in frozen state.		
price/JPY	<b>Please contact us</b>	temperature zone	Frozen at minus 18 deg.C or lower.
product appearance	Semi-dressed (scales, gills and internal organs removed) Big size of 350g-450/piece, 6-8 pieces/vacuum packed		
packing/size/ weight	3,300-3,600g/ 4 vacuum packs, about 15kg in styrofoam with cold storage material. The size of the outer box is length: 36 cm, width: 56 cm, height: 28 cm.		

### The selling point

#### **What is Nodoguro ?**

Nodoguro (Blackthroat or Seaperch) is one of the most prized white meat fish in Japan. Nodoguro, especially from the San-in region of the Sea of Japan, is very rich in fat and has a soft texture even after cooking. It has a unique taste with an elegant sweetness that makes it a unique and delicious fish. It is precooked and can be cooked immediately after defrosting. The typical size of the fish is about 200 grams, but we carefully select and process large fresh fish of 400 grams or more. After processing, the fresh large fish are vacuum packed and flash frozen at the factory. We also have 300g size fish suitable for a dish.

#### Product Image



#### Cooking Image



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