



















Product Details

Product name	Net weight	Preservation Temperature	Product picture (inside, image of it being used/eaten, etc)	Product Features	Export Package
<p>Super fatty Pacific bluefin tuna</p>  <p>OTSUBO SEAFOOD Co.,Ltd.</p>	1.1lb(500g)×20p	Keep Under -18°C	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>	We make this product with only just the rich, fatty part of the highest class. Also Pacific bluefin tuna is the top grade tuna called "Black Diamond". Many top chefs prefer Pacific bluefin tuna as its quality can meets their prime.	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>
<p>Sliced Midium fatty Southern bluefin tuna</p>  <p>OTSUBO SEAFOOD Co.,Ltd.</p>	1.1lb(500g)×20p	Keep Under -18°C	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>	The southern bluefin tuna features are of just moderate fattiness and sweetness. Midium fatty tuna is the highly popular because of this. They are also of rare value due to the fact that they can only be found in Southern Hemisphere.	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>
<p>Sliced Bigeyes tuna</p>  <p>OTSUBO SEAFOOD Co.,Ltd.</p>	1.1lb(500g)×20p	Keep Under -18°C	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>	The volume of bigeye tuna in circulation is very high and our professional buyer makes a strict selection to lay in. It is perfect for sushi or tuna bowl.	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>
<p>Sliced Yellowfin tuna</p>  <p>OTSUBO SEAFOOD Co.,Ltd.</p>	1.1lb(500g)×20p	Keep Under -18°C	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>	The taste is more simple and light than the others. You can have them for appetizer and you can also pickle them in source and make a poke bowl.	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>
<p>Fatty Albacore tuna</p>  <p>OTSUBO SEAFOOD Co.,Ltd.</p>	1.1lb(500g)×20p	Keep Under -18°C	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>	This type of tuna is light, less lean, and very popular in US. It is nice to make sushi, salad or marine.	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>
<p>Marinated Roast Albacore tuna</p>  <p>OTSUBO SEAFOOD Co.,Ltd.</p>	1.1lb(500g)×20p	Keep Under -18°C	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>	The source is already in it, so it is nice as an appetizer or tuna bowl. It will be match having with beer or other cooktails.You can also roast it and the taste of soy source will be the savoury smell of roast tuna.	 <p>OTSUBO SEAFOOD Co.,Ltd.</p>



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