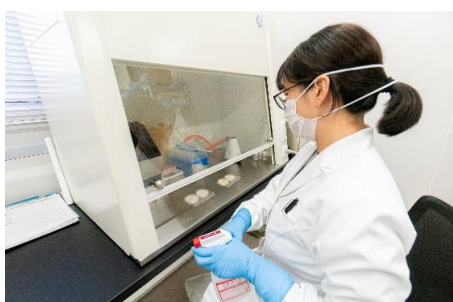


# OTSUBO SEAFOOD Co.,Ltd.



Otsubo Seafood Co.,Ltd. is one of the manufacturers for processing frozen and chilled seafood for years including farmed tuna of pacific bluefin tuna and southern bluefin tuna. Our products are manufactured in various way, such as block, sliced, minced, diced and mixed, depend on your request.



## The process of making minced tuna

All tuna are super frozen to  $-55^{\circ}\text{C}$  to keep them fresh.

Distributors need knowledge how to process minced tuna with a machine known as "Scilent Cutter"

in order to make products stable.

We've been manufacturing our products with machines and also hand, one by one, since 1992.

We've been USDA HACCP certified since 2003, with our bi-annual renewal updated again in January 2020, for the 32st consecutive time, and with top level I certification.

New main factory has been completed in May 2019 and the other one is also located in the same area.

## 《Component of tuna》

EPA 27mg

DHA 115mg

Ca 5mg

Vitamin D 210IU  
(Per100g)

Tuna is high in protein and low in fat.

Among tuna, red meat is known for having even less fat and because of that feature, tuna is good for prevention of high blood pressure, blur, arteriosclerosis and anti-aging.

Also it's effective for eye strain relaxation and strengthening liver function.

Minced tuna can be served in various ways including as appetizers, seafood salad, handrolls, poke bowls and also sushi. It's very easy to prepare -Just leave it in the refrigerator for defrost and that's all!!



# NEGITORO(minced tuna)

for spicy tuna roll, dragon roll and all handrolls.



## Minced tuna

(A mixture of Yellowfin tuna, Bigeye tuna and Albacore tuna )

You can enjoy the original taste of tuna without any chemical seasoning.

We make it in our original way which we keep it fine-grained, so you can enjoy both of soft, smooth, and coarse-grained textures of tuna.



## Minced tuna with squid

(A mixture of Yellowfin tuna and Bigeye tuna with squid)

We manufacture it using bigfin reef squid which have a sweet taste and a characteristic texture.

The colors are also beautiful with red and white which is the national flag color of Japan.



## Minced bigeye tuna ( 100% Bigeye tuna )

It is manufactured as 100% bigeye tuna, so you can enjoy the plenty flavor of bigeye tuna.



## Minced Southern bluefin tuna ( 100% Southern bluefin tuna )

We manufacture it as 100% southern bluefin tuna landed in Yaizu where our factories are.

Minced Southern bluefin tuna is luxury item compared to others



## Minced tuna with Pacific bluefin tuna (A mixture of Bigeye tuna and Pacific bluefin tuna )

It is blended pacific bluefin tuna and bigeye tuna. Pacific bluefin tuna is characterized by rich body of flavor and bigeye tuna is characterized by sweetness. Both of combine in perfect harmony.



# TORO (fatty part)

## all kinds of loins and slices .



### Sliced super fatty Pacific bluefin tuna

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 meet their prime standards.



### Sliced medium fatty Pacific bluefin tuna

The softness and fattiness melts in your mouth. Pacific bluefin tuna are rare and valuable; they can be found in tropical parts of the Pacific Ocean, including the temperate regions of Japan's coast. The largest and greatest bluefin can grow 300cm and weigh 400kg.



### Sliced Pacific bluefin tuna

Pacific bluefin tuna are rare and valuable; they can be found in tropical parts of the Pacific Ocean, including the temperate regions of Japan's coast. The largest and greatest bluefin can grow 300cm and weigh 400kg.



### Sliced medium fatty Southern bluefin tuna

The Southern bluefin tuna features are of just moderate fattiness and sweetness. Medium fatty tuna is highly popular because of this. They are also of rare value due to the fact that they can only be found in the Southern Hemisphere.



### Sliced Southern bluefin tuna

The product is rich with red color and sweetness. They are of rare value as they can only be found in the Southern Hemisphere. Tuna is high in protein and low in fat, but among tuna, red meat of the Southern bluefin tuna is known for having even less fat.





**Belly part sliced Bigeye tuna**  
It is very scarce and valuable, as only a small part is picked out of one tuna. You will be addicted to the filling and fatty texture.



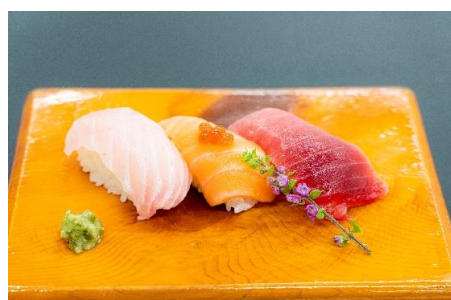
**Sliced bigeye tuna**  
Our professional buyer makes a strict selection to lay in. It is perfect for sushi or tuna bowl.



**Sliced Yellowfin tuna**  
The taste is more simple and light than the others. It is nice to make sushi, salad or marine



**Belly part sliced Albacore tuna**  
It has very scarce and valuable, as only a small part is picked out of one tuna. You will become addicted to the filling and fatty texture.



**Sliced fatty Albacore tuna**  
Fattety albacore tuna is smooth with a soft texture which is best for sushi or handroll.



**Sliced Albacore tuna**  
This type of tuna is light and less lean. You can have them for appetizer and you can also pickle them in souce and make a poke bowl.

# Different kinds of products

## bonito, salmon and others.



### Seared Bonito

They are baked in a charcoal fire and you can enjoy their roasted flavor with large variety of spices and sauces.



### Marinated roasted Albacore tuna

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 cocktails. You can also roast it and make a poke bowl. The taste of soy source will be the savoury smell of roast tuna.



### Dice cut (Bigeye tuna-squid-salmon)

We manufacture them in a dice shape in the size of 7mm,12mm and 20mm, depending on your request. It's very easy to mix them for salad, marine or poke bowl and they also come in 3 beautiful colors.



### Dice cut (Bigeye tuna-squid-Albacore tuna)

We manufacture them in a dice shape in the size of 7mm,12mm and 20mm depending on your request. It's very easy to mix them for salad, marine or poke bowl and they also come in 3 beautiful colors.



### Sliced salmon

Many children like salmon and it's popular for marine, salad, sushi and any kind of appetizer. We use salmon of the Chilean variety.



## and more information..

### Rare parts of tuna and Shipment.



#### **Sekawara Bigeye tuna**

It is a medium fatty tuna and very delicious because of moderate fattiness and sweetness.



#### **Harakawara Bigeye tuna**

It includes super fatty parts as the rich, fattiness of the highest class.



#### **Tenmi Bigeye tuna**

Tenmi is the red fatty meat from the central part of the tuna. The color is an extremely rich red and is soft and easy to eat due to having less muscle.



#### **Tuna boat**

They are all tuna but different kinds all the different tastes and parts. You can enjoy sampling.



#### **Product packages of shipment**

All block tuna products are packed by vacuum pack and others are packed normal pack.



### **Tuna meat around cheek**

It is very scarce and valuable as only a small part is picked out of one tuna. This part has intense muscle movement and the best way to cook it is grilling it with salt and pepper, making it soft and juicy like a steak.



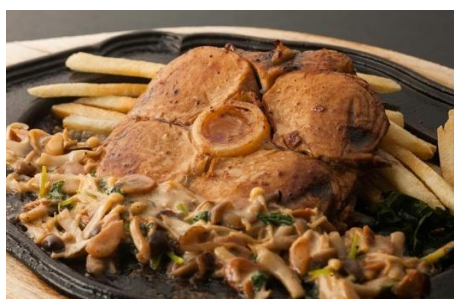
### **Tuna meat around eyes**

Tuna meat around eyes, cheek, gills and tails are all scarce and valuable. Eyes contain plenty of collagen which helps make your skin extra clear and smooth.



### **Tuna meat cut from around the gills**

It is very scarce and valuable as only 2 slices can be picked out of one tuna. The best way of cooking it is grilling with salt and pepper, or is simmering it to make it soft and juicy like a steak.



### **Tuna meat around tails**

Tuna meat is available from various parts of a tuna, and the cooking method and taste depends on the



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