

'Kiwami-Ichiban Bluefin Tuna'® from Hirado, Nagasaki

In the clear blue sea of Hirado, Nagasaki, we are raising Torafugu, Bluefin Tuna and other fish. Since Nagasaki Farm is the only aquaculture farm that has been approved Bluefin Tuna farming in Hirado, we are expanding cooperation with fishery business in Nagasaki with a view of valuing sustainability of marine environment and resources. We are proceeding to build a network of seafood products and its logistics to deliver rich seafood to the tables of the cities and of the world. Our group is engaged in food service and home delivery business of seafood with a motto of providing good quality of food.

We will continue to challenge to deliver rich and tasty fish products from the westernmost point in Japan to the variety of tables of Japan and of the world in the best condition in the best timing.

<Our recommended products >

- Fresh Kiwami-Ichiban Bluefin Tuna
 Delivery through our temperature controlled logistics system using 'the Super Icc'
- Kiwami-Ichiban Blufin Tuna HAM
- Kiwami Buri, MEHARI Sushi





BURI MEHARI SUSHI

An ancient old traditional sushi from Wakayamai wrapped with a savory takana leaf brushed up its taste with our brand buri with a spicy flavor of sansho pepper. And it has become an innovative traditional food by our state-of-the-art frozen technology. Customers can enjoy a traditional taste and wisdom

of washoku at any time.







