

Product of Izumi City Kagoshima, Japan Wild Caught





Global Ocean

Golden Izumi Ougon Aji Nonmigratory-Horse Mackerel

Nonmigratory-type yellow horse mackerel that grows up in coastal bays and attains a golden color and round form. This fish has moderate fat content and very high quality flesh with a delicious sweetness. "Ougon Aji" means "taste like gold" in Japanese.

They are caught by fisherman's pole and line, one-by-one. The caught fish is kept overnight in a live fish tank to maintain its quality and shipped to the market the next day. The quality of this fish receives the best evaluation from top sushi restaurants in Ginza area, Tokyo. Recently in Tsukiji market, this fish was bought and sold at prices more than 5000 yen/kg.