



Mizunaga Suisan Inc.

Processed seafood products made with
special care given to technique,
freshness, salt and temperature

釜揚げしらす

内容量: 80g

商品用途: 冷蔵庫で解凍してからご利用下さい。御飯に乗せて
お好みの味でご賞味下さい。ピザのトッピングにも。

釜揚げしらす(業務用)

内容量: 250g

商品用途: 冷蔵庫で解凍してからご利用下さい。
ピザ、バゲットなどのトッピングにも。

生しらすの買付けをし洗浄を行い、食塩だけの味付
けでボイル加工。丁寧な選別を行った後、袋詰め冷凍
保存します。鮮度を保った加工商品です。出来たての
味をお楽しみ下さい。

Kama-age Shirasu

Contents: 80g

Use of product: Please defrost in a fridge before using.
Enjoy on a hot bowl of rice with your favorite seasoning.
Also great as a pizza topping

Kama-age Shirasu (Commercial Quantity)

Contents: 250g

How to enjoy: Please defrost in a fridge before using.
Great as a topping on pizza or a baguette

We carefully wash the purchased Shirasu (whitebait) which we then
boil only adding salt. After carefully sorting the boiled Shirasu, we
package and freeze the product. This is a processed product that
preserves the freshness of the Shirasu. Please enjoy the taste of
freshly boiled shirasu.



Contact Us

宮崎の食の輸出を進める会

The committee for promoting the export of Miyazaki food

c/o MKJ GLOBAL WORKS Co., Ltd.

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Miyazaki, Japan

晩田日
御舎本
飯のの

Healthy and tasty.
Dinner from the countryside of
Japan




Yummy
ITADAKIMASU

Mizunaga Suisan Inc.

Established during the Edo Period of Japan.
A passion unchanged since its establishment,
to deliver delicious seafood to our customers



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