



ASUKU INDIA



SEAFOOD

魚介類

PREMIUM
Quality



ABOUT THE COMPANY

To contribute to the advancement and development of mankind and society through food and agriculture, while pursuing both the mental and physical well-being of all employees.

asukuindia.com



Registered Office

1st Floor, The Great Eastern Centre, 70, Nehru Place,
Behind IFCI Tower, New Delhi 110019 India
TEL : 011-4020-4408

Japan Office

2-12-1 Shimbashi, Minato-ku,
Tokyo, 105-0004 Japan
TEL : 048-871-5681

Bluefin Tuna

本マグロ



Otoro (大トロ)

Chutoro (中トロ)

Akami (赤身)

Description	It is the highest grade of tuna. It is the most loved fish in Japan. It is used not only for sashimi but also for sushi toppings.
Storage	-50° Refrigerate

Yellowtail

ハマチ



Description	Hamachi(yellowtail) is delicious both as sashimi and boiled.It has just the right amount of fat and has a crisp, firm flavor.
Storage	-20° Refrigerate

Tobiko (Orange)

トビコ (オレンジ)



Description	Tobiko are flying fish eggs. It is characterized by its chewy texture, light taste, and small grains.
Storage	-20° Refrigerate

Ikura Salmon Roe

鮭イクラ



Description	They can vary in size from five millimeters (sockeye salmon roe) to around one centimeter (chum salmon roe), depending on the species. Good-quality salmon roe has a shiny appearance and firm texture and contains a lot of dietary proteins, vitamins, and essential omega-3 fatty acids. The cured salmon roe product is known by many times, including ikura, ikura salmon roe, or simply red caviar.
Storage	-20° Refrigerate

Bigeye Tuna

メバチマグロ



Otoro (大トロ)

Chutoro (中トロ)

Akami (赤身)

Description	The red meat of this fish is often eaten as sashimi or steak. It is the perfect ingredient for sushi, rice bowls with its thick taste and texture.
Storage	-50° Refrigerate

Greater Amberjack

カンパチ



Description	Sashimi, pickles, carpaccio, salt-grilled, Saikyo-grilled fish are delicious even when grilled. Amberjack is a delicious fish no matter where you eat it.
Storage	-20° Refrigerate

Tobiko (Green)

トビコ (緑)



Description	Tobiko are flying fish eggs. It is characterized by its chewy texture, light taste, and small grains.
Storage	-20° Refrigerate

Ikura Trout Roe

鱒イクラ



Description	They can vary in size from five millimeters (sockeye salmon roe) to around one centimeter (chum salmon roe), depending on the species. Good-quality salmon roe has a shiny appearance and firm texture and contains a lot of dietary proteins, vitamins, and essential omega-3 fatty acids. The cured salmon roe product is known by many times, including ikura, ikura salmon roe, or simply red caviar.
Storage	-20° Refrigerate

Japan Eel

鰻かば焼き



Description	Unagi kabayaki is a cooking method in which the body is opened, the head and bones are removed, and the eel is skewered and grilled. After that, repeat the baking with the sauce.
Storage	-20° Refrigerate

Flying Squid

トビイカ



Description	Squid, which has a rich repertoire of cooking such as sashimi, grilled food, and stir-fried food, is one of the popular ingredients for adults and children alike.
Storage	-20° Refrigerate

Sea Bass

銀むつ (メロ)



Description	It's white and has an elegant taste without any peculiarities. There are no small bones, and there is umami even though it is bland. The skin is rich in flavour and fat.
Storage	-20° Refrigerate

Octopus legs (for Sashimi)

たこ足 (刺身用)



Description	A big feature of octopus is that the taste is more condensed when boiled than when eaten raw. When boiled, it becomes a bright red octopus.
Storage	-20° Refrigerate

Scallop (for Sasgumi)

ホタテ (刺身用)



Description	We use fish caught in Hokkaido. The scallop adductor muscles are thick, light, and have a nice texture and flavour.
Storage	-20° Refrigerate