

# Tender and Juicy Texture♪ Crispy Tatsuta-age Squid

## 【Product Features】

- ① Our Commitment as a Fishing Master: Owning our own squid fishing vessels, we have the expertise to process squid with the utmost care and ensure its delicious taste.
- ② Our Unique Crafting Method: Large squid tentacles are carefully cut into bite-sized pieces, marinated in our signature seasoning, and coated with our original flour blend — all prepared entirely by hand.
- ③ Remarkably Tender: Made with domestically caught purple squid, the tentacles look almost like octopus, yet they are surprisingly soft and tender — a delight for all ages, from children to seniors.
- ④ Carefully Selected Ingredients – 100% Additive-Free: Using raw materials sourced from regions across Japan, with a focus on domestic ingredients, we craft our products without preservatives, artificial colorings, or flavor enhancers.

Product Specifications: 200g, 500g, 1kg

Shelf Life: 12 months frozen from the production date

Storage: Keep frozen (at -18° C or below)

1 kg Pack



Product Image



## Cooking Instructions

Take out only the amount you need from the bag. Fry directly from frozen in oil at 170°C (338°F) for about 1 minute 30 seconds to 2 minutes. Be careful not to over-fry, as it may become hard or turn dark. Return any remaining product to the bag and keep frozen.