



SMOKED SALMON

SASHIMI GRADE

Handcrafted Smoked Salmon

TYPE OF SALMON: Faroe Island

GRADE: Sushi / Sashimi

SALTINESS: Less Salty

TASTE: More Flavor

TEXTURE: Soft / Milky / Smooth

COLOR: Light Pink

VALUE ADDED:

- Handcrafted by a Shokunin
- Master Sushi Chef's Taste
- Fat Content
- New Stock Monthly
- In-House Making

PRICE:

\$19.99/lb

25% DISCOUNT:

\$14.99/lb



Nutrition Facts

Servings per container varies

Serving size 2oz (56g)

Amount Per Serving

Calories

70

% Daily Value*

Total Fat 2.5g

3%

Saturated Fat 0.5g

3%

Trans Fat 0g

Cholesterol 30mg

10%

Sodium 600mg

26%

Total Carbohydrate 0g

0%

Dietary Fiber 0g

0%

Total Sugars 0g

Includes 0g Added Sugars

0%

Protein 13g

Vitamin D 7.5mcg

40%

Calcium 13mg

2%

Iron 0.2mg

2%

Potassium 220mg

4%

* The % Daily Value (DV) tells how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS:

Salmon, Salt, Sugar,
Natural Hardwood Smoke
(May Contain Bones)

ORIGIN:

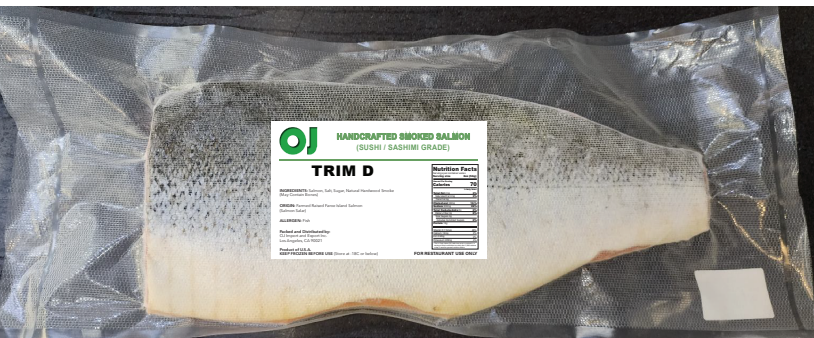
Farmed Raised Faroe Island Salmon
(Salmon Salar)

ALLERGEN:

Fish

KEEP FROZEN BEFORE USE

Store at -18C or below





SMOKED SALMON

SASHIMI GRADE

Smoked Salmon that tastes like fresh fish

FRESH, SMOOTH & LIGHT PINK COLOR SUSHI / SASHIMI GRADE SMOKED SALMON

Our customers recognize how fresh and unique our Smoked Salmon sushi and sashimi grade tastes. At OJ, we only select exceptional salmon where there is a balance of texture and flavor that makes our Smoked Salmon taste like fresh fish. With an extensive history and background in the Smoked Salmon industry, we are confident you will see how unique our Smoked Salmon is and value its quality and freshness.

Smoked Salmon by a Master Sushi Chef

PROFESSIONAL CHEF & CERTIFIED SAKE SOMMELIER, CHEF KEN NAMBA

Born in Tsukiji, Japan, Ken Namba has spent most of his life in "The Tsukiji Market" which is known as the largest wholesale marine products market in the world. His training reaches back to childhood, where he grew up in the kitchens of his mother's restaurants in Tsukiji.

1974: Ken Namba became a sushi apprentice at respected sushi restaurants in Urayasu, Chiba and four years later, Ken left his homeland to bring authentic Japanese cuisine to Los Angeles, working at Teru Sushi as kitchen supervisor.

1992: Ken Namba opened his own restaurant in Korea Town. Upon selling his restaurant, he traveled the globe with stops in Ecuador, Bali and Malaysia, where he worked as an executive chef.

1999: Ken Namba returned to Los Angeles with a new perspective and opened Kiriko.

2022: Ken Namba joined OJ to continue his passion for creating a balance of image, texture & flavor. He is known not only as a chef, but also as an artist.



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