

SUPREME & PACIFIC BRAND UNAGI

The Seafood Buyer's Choice

Supreme and Pacific Brands of Unagi are a delicacy with a savory flavor that melts in your mouth. Kabayaki eel is a rich source of vitamins A and E, and Omega-3 fatty acids.

Unagi is the Japanese word for freshwater eel, a common ingredient in Japanese cooking. Kabayaki is a preparation of fish, especially unagi eel, where the fish is split down the back, gutted and boned, butterflied, dipped in a sweet soy sauce-base sauce before being broiled on a grill. It is common to see unagi prepared as sashimi, sushi, and in donburi – a traditional rice bowl topped with fish.

Supreme Brand Unagi Kabayaki Fillet: 7, 9, 10, 11, 12, 14oz.

Supreme Brand Unagi Kabayaki Chunks (random cut)

Pacific Brand Unagi Kabayaki Fillet: 9, 10, 11, 12, 14oz.





Call to place your order or visit us online for more information.



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