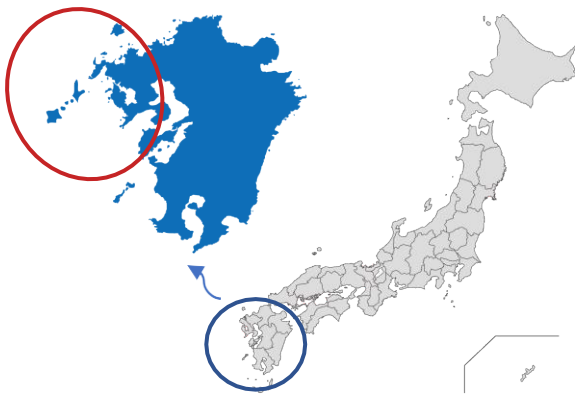


Imex delivers delicious fish from Nagasaki

We have the right to buy and process the purchased fish on the same day at our own factory. The biggest condition for making delicious frozen products is the procurement of fresh ingredients. Before dawn, fish auctions delivered from all over Nagasaki will be held at Nagasaki Fish Market. The fish dropped from the auction is immediately put into the company's factory, which is only a two-minute drive away, and processing begins. Fillet into three pieces instantly and cleanly. The speed of freezing. It is possible because it is a production area.



Nagasaki has a vast continental shelf in the East China Sea and facing the Tsushima Strait, which connects the East China Sea and the Sea of Japan, it is formed from many islands and peninsulas. The coastal topography is complex, and the total length of the coastline extends to about 4,200 km, more than 10% of the country.

The complex coastline forms bays and coves and is blessed as suitable sites and ship sites for sea surface aquaculture. The East China Sea and the Sea of Japan are toured in the coastal and offshore areas.

Various fish species come and go in every season, and many seafood are blessed.

A wide variety of fishing methods are practiced in this area, such as squid fishing, small bottom nets, sting nets, fixed nets, single fishing, shellfish collection, and algae, and there is a sea surface aquaculture business centered on fish and shellfish. Furthermore, due to its proximity to continental shelf fishing grounds in the East China Sea and the Yellow Sea, offshore fisheries such as west-bottom nets and large and medium-sized sow nets are also thriving.



After selecting fresh fishes at the Nagasaki fish market early in the morning, we carefully process the fish based on the know-how cultivated through many years of experience.



We remove the scales one by one, with a machine as a first step, then, it is finished by hand. Then, fish are cut in filets with Japanese traditional cutting method.



Filets are then packed in film, then freeze with unique technology of Liquid freezing system.



Liquid freezing system

- Same freshness as the fresh products.
- No organoleptic variation.
- No drip when defrosting.

By putting the products in cold fluids to freeze product in a process called Liquid freezer method. The fast freezing method leads to the formation of micro-ice crystals of only 5 microns in size, avoiding damage to food molecules. After defrosting, the product is restored to its pre-frozen state of freshness with no loss of liquids, color, firmness or flavor.



With this Liquid freezer method, fish filet can be deeply frozen in 10 minutes!

Reliable technology for 40 years

After thawing, the texture and taste of fish like fresh fish.



MADAI

• Red seabream

真鯛



English name: Red seabream
Scientific name: *Pagrus major*
Fishing season: January-February

Pagrus major is a fish species in the family Sparidae. In Japan, *Pagrus major* is known as *madaï* and is prized both for its flavor and for its traditional use as an auspicious food, often served at New Year's and at festive occasions such as weddings..

The fish is large, growing to as much as 1m in length, with a blackish red coat and cobalt blue spots on the back and elsewhere. It may also be identified by the blackish fringe on its anal fin. The deep blue streak above each eye grows darker during the spawning season. Wild *madaï* are pink in color owing to their large diet of crustacean such as shrimp and crab; farmed *madaï* are raised in shallow enclosure to the sun.

There are 2 prime fishing seasons, one in spring, and one in autumn. Females close to spawning in early spring turn a vibrant pink. The spring season of the fish, which spans the time before, during, and after spawning, is from late February until April; the autumn season lasts through November from mid-September, when the fish begin to feed more, enhancing their flavor.

product range

■ Frozen Yoshoku Madaï 200-500g filets (Ikejime)

Code: J101
Origine: Nagasaki
Farmed in Nagasaki
Slaughtering method: Ikejime



■ Frozen Madaï 200-500g filets (Ikejime)

Code: J103
Origine: Nagasaki
Fishing zone: FAO61
Fishing method: by fixed net
Slaughtering method: Ikejime



■ Frozen Madaï 200-500g filets

Code: J111
Origine: Nagasaki
Fishing zone: FAO61
Fishing method: by fixed net
Slaughtering method: Nojime



COOKING RECOMMENDATION

Cook on flypan

- Thaw Madai fillet in cold water about 15 minutes.



Madai fillet after thawing



- Remove the fish bones and prick the skin with a needle.



- Season well the fish and fry on each side in a frying pan. Heat up the grape seed oil in a pan and caramelize the fish skin over medium heat. Turn the fish, add butter and butter-basting the fillet.



- Set fish on a rack and let sit for 2 minutes in a warm place before serving.



MATODAI

• John Dory

的鯛



English name: John Dory
Scientific name: Zeus Faber
Fishing season: Septemer - April

John Dory, St Pierre or Peter's Fish, refers to fish of the genus *Zeus*, especially *Zeus faber*, of widespread distribution. It is an edible demersal coastal marine fish with a laterally compressed olive-yellow body which has a large dark spot, and long spines on the dorsal fin. The dark spot is used to flash an 'evil eye' if danger approaches. Its large eyes at the front of the head provide it with binocular vision and depth perception, which are important for predators. The John Dory's eye spot on the side of its body also confuses prey, which are scooped up in its big mouth.

The John Dory grows to a maximum size of 65 cm and 5 kg in weight. It has 10 long spines on its dorsal fin and 4 spines on its anal fin. It has microscopic, sharp scales that

run around the body. The fish is an olive green color with a silver white belly and has a dark spot on its side. Its eyes are near the top of its head. It has a flat, round body shape and is a poor swimmer.

When John Dories are 3 or 4 years of age, they are ready to reproduce and this happens at the beginning of the year. The best season to taste this fish is the end of the year, before their reproduction period.

product range

■ **Frozen Matodai 100-140g filets**
Code: J125
Origin: Nagasaki
Fishing zone: FAO61
Fishing method: by bottom trawl
Slaughtering method: Nojime

■ **Frozen Matodai 140-180g filets**
Code: J108
Origin: Nagasaki
Fishing zone: FAO61
Fishing method: by bottom trawl
Slaughtering method: Nojime

■ **Frozen Matodai 180-250g filets**
Code: J127
Origin: Nagasaki
Fishing zone: FAO61
Fishing method: by bottom trawl
Slaughtering method: Nojime



COOKING RECOMMENDATION

Cook on flypan

- Thaw the Matodai fillets in cold water about 15 minutes.



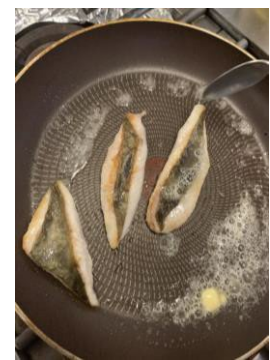
Matodai fillet after thawing



- Cut the fillet in 3 pieces.



- Season well the fish and fry on each side in a frying pan. Heat up the grape seed oil in a pan and caramelize the fish skin over medium heat. Turn the fish, add butter and butter-basting the fillet.



- Set fish on a rack and let sit for 2 minutes in a warm place before serving.



SUZUKI

• Sea Bass

鱸



English name: Sea Bass

Scientific name: *Lateolabrax japonicus*

Fishing season: December - April

Suzuki (*Lateolabrax japonicus*) is a species of catadromous marine rayfinned fish from the Asian sea bass family Lateolabracidae which is found in the Western Pacific.

Suzuki has a slightly forked tail and a large mouth which has the lower jaw protruding beyond the upper jaw. The young fish have small black spots on the back and dorsal fin which tend to be lost in larger fish. Its body has 12 to 15 spines in the first dorsal followed by 12 to 14 soft rays in its second dorsal.

The Japanese sea bass occurs on inshore rocky reefs where there is a current. The juveniles have been recorded ascending rivers and then return as adults to sea to spawn. It is a protandrous hermaphrodite in which the fish reach sexual maturity as males at around 2

years old and change into females when they are older. Japanese seabass larvae commence feeding at day 4 after hatching. The diet of the early larvae is exclusively on smaller zooplankton such as cyclopoids and copepods with copepods being the dominant component in their diet, making up nearly 70%. Once they have reached the juvenile stage, its diet includes sardines, anchovies, and shrimp, as well as any other small fishes and crustaceans.

Suzuki is known for its mild delicate flavor with a subtle sweetness that is similar to grouper or cod. The flesh is moist, buttery, and tender, with firm medium-sized flakes like haddock. Sea bass is an excellent choice for people with a sensitive palate that don't enjoy "fishy tasting" seafood.

product range

■ Frozen Suzuki 200-1000g filets (Ikejime)

Code: J104

Origin: Nagasaki

Fishing zone: FAO61

Fishing method: XXXXXXXX

Slaughtering method: Ikejime



■ Frozen Suzuki 200-600g filets

Code: J112

Origin: Nagasaki

Fishing zone: FAO061

Fishing method: by fixed net

Slaughtering method: Nojime



COOKING RECOMMENDATION

Cook on flypan

- Thaw Suzuki filet in cold water about 15 minutes.



Suzuki fillet after thawing



- Score the skin.



- Season well the fish and cook on each side in a frying pan. Heat up the grape seed oil in a pan and caramelize the fish skin over medium heat. Turn the fish, add butter and butter-basting the fillet.



- Set fish on a rack and let sit for 2 minutes in a warm place before serving.



HIRAME

• Bastard halibut

平目



English name: Bastard halibut
Scientific name: *Paralichthys olivaceus*
Fishing season: January-April

A member of the family Paralichthyidae (the large-tooth flounders), the order Pleuronectiformes, *hirame* flounder is an oval-shaped flatfish very similar to *karei* flounder in its outward appearance, although the eyes are on the left side when placed with the dark skin-side up and the ventral fin facing you, as contrasted to *karei*, one of the righteye flounders (family Pleuronectidae). *Hirame* may grow to a little less than 1m in length. The fish's coloring is normally brown on its dark side changes subtly in accordance with the habitat of the sea floor.

Wild *hirame* have a clear contrast of colors between the dark and white sides, but farmed *hirame* may have dark spots on the white side and white spots on the dark side. A clarity of color on the dark side and bright redness of the gills are marks of freshness.

Among the various species of the order Pleuronectiformes, *hirame* is the highest-quality fish, prized for its succulent white-meat flesh. It is fished all year long, but carries the most fat and umami in the late fall to winter season.

The flesh on the dark side of the fish is white with a brownish cast and that on the white side has a pink cast; the white-side flesh is thought to be better for sashimi, although the umami of the dark side is stronger.

Hirame is also often served in simmered, steamed, and grilled dishes.

product range

■ Frozen HIRAME 500-1000g filet (Ikejime)

Code: J105
Origin: Nagasaki
Fishing zone: FAO61
Fishing method: XXXXX
Slaughtering method: Ikejime



■ Frozen HIRAME 200-900g filets

Code: J113
Origin: Nagasaki
Fishing zone: FAO61
Fishing method: by fixed net
Slaughtering method: Nojime



COOKING RECOMMENDATION

Preparation

- Thaw Hiramé fillet in cold water about 15 minutes.



Hiramé fillet after thawing

- Cut the belly bones away from the fillet, then cut the fillet into portion.



Cook in Fry pan

Season well fish and fry on each side in a frying pan. Heat up the grape seed oil in a pan and caramelize the fish skin over medium heat.

Turn the fish, add butter and butter-basting the fillet.

Set fish on a rack and let sit for 2 minutes in a warm place before serving.



Poaching

Lightly season the fish. In a pan, place the fish in cold kombu broth.

Poach the flounder slowly (the liquid should be kept at around 80 degrees). Let rest the fish few minutes into the broth before serving.



IZUKASAGO

• Izu Scorpion fish

伊豆笠子



English name: Izu Scorpion fish
Scientific name: Scorpaena neglecta
Temminck and Schiegel
Fishing season: September - April

Scorpion fish called *Izukasago* is a family of **Scorpaenidae** living from the *Boso* area of Japan to the south, and to the East China Sea, etc. *Izukasago* live in deep sea, about 70 to 300m depth.

The body is a long oval, side-quail. There are many skin valves on the head and body, and one valve can also be found in the upper armpit of the thystum.

The postar edge of the upper jaw reaches the lower center of the eye, and at the tip of the lower jaw there is a cob-shaped protrusion.

The posterior part of the eye septum is indented, and the three spines in the lower part of the eye form a raised gland.

The body color is orange and vermilion with a reddish color, and there is a dark horizontal band on the body side. Also, each fin has small black spots.

It lives in sandy bottoms and sandy mud bottoms with a depth of about 80 to 200 meters, and rarely swims. It stays still in the bottom of the sea, and it eats the fish and the crustacean, etc. which approach. Generally, bigger *Izukasago* is more appreciate for its taste and the best season is from autumn to winter.

Izkasago, along with other fish, is caught in nets and is appreciated for its delicious taste. It is used for simmering, hot pots, sashimi and salt grilling.

product range

■ Frozen Izukasago 80-160g filets

Code: J119

Origin: Nagasaki

Fishing zone: FAO61

Fishing method: by bottom trawl

Slaughtering method: by bottom trawl



COOKING RECOMMENDATION

Cook on flypan

- Thaw the Izukasago fillets in cold water about 15 minutes.



Izukasago fillet after thawing



- Season well the fish and fry on each side in a frying pan. Heat up the grape seed oil in a pan and caramelize the fish skin over medium heat. Turn the fish, add butter and butter-basting the fillet.













- Set fish on a rack and let sit for 2 minutes in a warm place before serving.



PRODUCTS



■ Ikejime products range ■

code	product name			weight	season of catch
	product name in English				
	name (scientific name)				
J101	冷凍養殖マダイ(活〆)			200/500g	all around year
	Frozen Yoshoku Madai 200-500g filet (Ikejime)				
	Frozen farmed red sea bream 200-500g filet				
	Pagrus major				
J124	冷凍マダイ (ホール、活〆)			2000/2500g	all around year
	Frozen Madai Whole (Ikejime)				
	Frozen Whole red sea bream (Ikejime)				
	Pagrus major				
J103	冷凍マダイ (活〆)			200/500g	all around year
	Frozen Madai 200-500g filet (Ikejime)				
	Frozen red sea bream 200-500g filet				
	Pagrus major				
J104	冷凍スズキ (活〆)			200 / 1000	Dec.-April
	Frozen Suzuki 200-1000g filet (Ikejime)				
	Frozen sea bass 200-1000g filet				
	Lateolabrax japonicus				
J105	冷凍ヒラメ (活〆)			500-1000	Jan.-April
	Frozen Hirame 500-1000g filet (Ikejime)				
	Frozen Bastard halibut 500-1000g filet				
	Paralichthys olivaceus				



IKEJIME is a Japanese traditional fish slaughtering method that paralyses fish and drains them of blood. When done correctly, it not just preserves the fish's flavor and texture but also allows the flesh to develop an umami dimension when aged.










PRODUCTS

■ Nojime products range ■

code	product name			weight	season of catch
	product name in English				
	name (scientific name)				
J107	冷凍レンコタイ			60/120	all around year
	Frozen Renkodai 60-120g filets				
	Frozen Yellowback seabream 60-120g filets				
	<i>Dentex tumifrons</i>				
J125	冷凍マトウタイ			100-140g	Sept.-April
	Frozen Matodai 100-140g filets				
	Frozen John Dory 100-140g filets				
	<i>Zeus Faber</i>				
J108	冷凍マトウタイ			140-180g	Sept.-April
	Frozen Matodai 140-180g filets				
	Frozen John Dory 140-180g filets				
	<i>Zeus Faber</i>				
J127	冷凍マトウタイ			180-250g	Sept.-April
	Frozen Matodai 180-250g filets				
	Frozen John Dory 180-250g filets				
	<i>Zeus Faber</i>				
J111	冷凍マダイ			200/500	all around year
	Frozen Madai 200-500g filets				
	Frozen red sea bream 200-500g filets				
	<i>Pagrus major</i>				
J112	冷凍スズキ			200/600	Dec.-April
	Frozen Suzuki 200-600g filets				
	Frozen Sea bass 200-600g filets				
	<i>Lateolabrax japonicus</i>				
J113	冷凍ヒラメ			200/900	Jan.-April
	Frozen Hirame 200-900g filets				
	Frozen Bastard halibut 200-900g filets				
	<i>Paralichthys olivaceus</i>				
J114	冷凍キンメダイ			160/260	all around year
	Frozen Kinmedai 160-260g filets				
	Frozen Splendid Alfonsino 160-260g filets				
	<i>Beryx splendens</i>				
J115	冷凍アカアマダイ			100/200	all around year
	Frozen Akaamadai 100-200 filets				
	Frozen Red tilefish 100-200g filets				
	<i>Branchiostegus japonicus</i>				
J116	冷凍クエ			600/1000	all around year
	Frozen Kue 600-1000g filets				
	Frozen Longtooth grouper 600-1000g filets				
	<i>Epinephelus bruneus</i>				

PRODUCTS

■ Nojime products range ■

J117	冷凍アオハタ			140/300	all around year
	Frozen Aohata 140-300g filets				
	Frozen Banded grouper 140-300g filets				
	Epinephelus awoara				
J119	冷凍イスカサゴ			80/160	Sept.-April
	Frozen Izukasago 80-160g filets				
	Frozen Izu Scorpionfish 80-160g filets				
	Scorpaena neglecta Temminck and Schlegel				
J120	冷凍チカメトンチキ			60/140	all around year
	Frozen Chikametonchiki 60-140g				
	Frozen Longfinned bullseye 60-140g filets				
	Cookeolus japonicus				
J121	冷凍アカムツ			90/160	all around year
	Frozen Akamutsu 90-160g filets				
	Frozen Blackthroat seaperch 90-160g filets				
	Doederleinia berycoides				
J122	冷凍ウツカリカサゴ			80/200	all around year
	Frozen Ukkarikasago 80-200g filets				
	Frozen Red Marbled Rockfish 80-200g filets				
	Sebastes tertius Barsukov and Chen				
J123	冷凍キシハタ			80/160	April-August.
	Frozen Kijihata 80-160g filets				
	Frozen Redspotted grouper 80-160g filets				
	Epinephelus akaara				
J126	冷凍ウロコ付アカアマダイ			100-200g	April-August.
	Frozen Akaamadai 100-200g filets with scale				
	Frozen Red tilefish 100-200g filets with scale				
	Branchiostegus japonicus				
J128	冷凍サワラ			250-800g	Jan.-Feb.
	Frozen Sawara half filet				
	Frozen Japanese spanish mackerel half filet				
	Scomberomrus niphonius				

Please contact us for any request: special cutting, other fish variety etc.