

SAIKYO MISO MARINATED BLACK COD (ALASKAN SABLEFISH)

西京味噌

WILD
CAUGHT

3 PIECES
PER PACK

FULLY
COOKED

PRODUCT OF
JAPAN



SUGGESTED SERVING

Rooted in Tradition. Perfected in Quality.

Buttery, wild-caught Alaskan black cod, gently cured in sweet Kyoto-style Saikyo miso. Silky, caramelized, and effortlessly elegant — a restaurant classic, ready from your own kitchen in minutes.

NET WT. 12 oz (340 g) • 3 PIECES, VACUUM PACKED • UPC 8 60000 50526 0 • PRODUCT OF JAPAN

ON THE SHELF



HOW TO PREPARE

AIR FRYER

BAKE

MICROWAVE

Air Fryer (Recommended)

- Preheat to 325°F.
 - Remove the frozen black cod from the vacuum pouch before heating.
 - Wrap the frozen black cod in aluminum foil.
- Marinated fish caramelizes quickly — keep it wrapped for the first stage of reheating so the miso glaze sets without scorching
- Reheat from frozen, wrapped, for 15–18 minutes.
 - Unwrap, increase to 400°F, and cook 3–5 minutes more.

Heat to an internal temperature of 165°F before serving.

PREPARATION Fully cooked. Reheat before serving. Keep frozen until ready to use.

Scan the QR code on the package for additional cooking instructions · fukuichi-world.jp

NUTRITION FACTS

Nutrition Facts	
3 servings per container	
Serving size 4 oz (113g)	
Amount Per Serving	
Calories	340
% Daily Value*	
Total Fat 19g	24%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 1030mg	45%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 25g	
Includes 4g Added Sugars	8%
Protein 16g	
Vitamin D 4.1mcg	20%
Calcium 50mg	4%
Iron 1.2mg	6%
Potassium 300mg	6%
*The % Daily Value (DV) tells you 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

Sablefish, Saikyo miso (rice, water, soybeans, salt, glucose syrup, alcohol), sweetened sake (water, sugar, brewed alcohol, glutinous rice, rice, rice koji), sugar, salt, water.

This product does not contain partially hydrogenated oil.

ALLERGENS: Fish (Sablefish), Soy

HANDLING & STORAGE

- Keep frozen at 0°F(−18°C) or below until ready to use.
- Reheat from frozen.
- Do not refreeze after thawing.
- Heat to an internal temperature of 165°F before serving.
- Refrigerate any leftovers within 2 hours and use within 2 days.
- Wash hands, utensils, and surfaces after handling.

SERVING SUGGESTIONS

Classic teishoku Serve with steamed rice, miso soup, and pickles for a traditional Japanese set meal.	Elegant entrée Plate over sautéed greens or soba noodles with a squeeze of yuzu or lemon.	Rice bowl Flake the caramelized fillet over warm rice with toasted sesame seeds and scallions.
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FUKUICHI FISHERY — SINCE 1705

Premium wild-caught Alaskan Sablefish (Black Cod) marinated in traditional Saikyo miso sauce from Kyoto, Japan. Our recipe contains no preservatives or additives, allowing the richness of the fish and the authenticity of the miso to shine.

Since 1705, Fukuichi Seafoods has been part of Japan’s fishing tradition, preserving generations of craftsmanship and dedication to quality. That heritage lives on in every product — crafted to highlight the ocean’s delicate flavor.

NET WEIGHT 12 oz (340 g)	UPC 8 60000 50526 0	CONTENTS 3 pieces, vacuum packed
Product of Japan · fukuichi-world.jp · Processed in a facility operating under a HACCP program and audited annually with a BRC third-party certification.		