

TUNA KATSU

まぐろカツ

**WILD
CAUGHT**

**8 PIECES
PER PACK**

**FULLY
COOKED**

**PRODUCT OF
JAPAN**



SUGGESTED SERVING

Rooted in Tradition. Perfected in Quality.

A golden, crispy Japanese cutlet made with sashimi-grade tuna. Crunchy panko outside, tender and savory inside — beloved katsu experience, ready in minutes from your freezer.

NET WT. 11.3 oz (320 g) · 8 BREADED CUTLETS, 40 G EACH · UPC 8 60000 50528 4 · PRODUCT OF JAPAN

ON THE SHELF



HOW TO COOK

AIR FRYER

BAKE

MICROWAVE

Air Fryer (Recommended)

- Reheat at 375°F for 7–9 minutes, until hot and crispy. Reheat the cutlets in a single layer with space between them — crowding the basket steams the panko instead of crisping it.

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	
4 servings per container	
Serving size 2 pieces (80g)	
Amount Per Serving	
Calories	200
% Daily Value*	
Total Fat 13g	17%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 200mg	9%
Total Carbohydrate 12g	4%
Dietary Fiber 2g	7%
Total Sugars 11g	
Includes 1g Added Sugars	2%
Protein 10g	
Vitamin D 1.5mcg	8%
Calcium 22mg	2%
Iron 1mg	6%
Potassium 250mg	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

Breadcrumbs (wheat flour, palm oil, sugar, salt, yeast, corn starch, calcium carbonate, calcium sulfate, ascorbic acid [dough conditioner], enzymes), minced tuna, batter (water, modified food starch, wheat flour, maltodextrin, soybean oil, sugar, baking powder, salt, xanthan gum, spices), onion, soybean oil, water, rice bran oil, textured vegetable protein; contains 2% or less of soysauce (water, soybeans, wheat, salt, alcohol), sugar, spices.

This product does not contain partially hydrogenated oil.

ALLERGENS: Wheat, Soy, Fish (Tuna)

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

Katsu plate	Katsu sando	Katsu curry
Serve with shredded cabbage, lemon, and tonkatsu sauce for the classic experience.	Tuck between soft milk bread with cabbage and tonkatsauce for an iconic Japanese sandwich.	Slice over rice and ladle with Japanese curry for the ultimate comfort dish.

FUKUICHI FISHERY — SINCE 1705

Made with responsibly sourced, sashimi-grade tuna, our Tuna Katsu is a refined take on the iconic Japanese cutlet. Each cutlet is carefully breaded, perfectly cooked, and flash frozen to preserve freshness, flavor, and texture — golden and crispy outside, tender and flavorful inside.

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	UPC	CONTENTS
11.3 oz (320 g)	8 60000 50528 4	8 breaded cutlets, 40 g each
Product of Japan · fukuichi-world.jp · Processed in a facility operating under a HACCP program and audited annually with a BRC third-party certification.		