

" We deliver premium Bluefin tuna worldwide, focusing on sustainability and exceptional quality. Our expertly processed cuts are perfect for sashimi, sushi, and gourmet dishes, offering rich flavors and high fat content to deliver an unparalleled culinary experience."



Located in the Mediterranean, Atlantic, and Adriatic, OSF Bluefin Tuna is delivered globally with exceptional quality and flavor.

"Committed to ICCAT guidelines for sustainability."

## Bluefin Tuna Products

Bluefin Tuna 本マグロ

Intense red, firm, balanced fat—superior quality.

Akami Koro

赤身コロ

Vibrant red, low fat, freshideal for sushi.

Akami Saku

赤身サク

Deep red, firm, light fat pure perfection.

Chutoro

中トロ

Bright pink, balanced fat, creamy texture.

Toro

ᅡㅁ

Light pink, rich fat, spectacular marbling—perfect for sashimi.







Easy Storage, Easy Handeling



Precision **Tailoring** 

## Why choose OSF?

**FAO** 34

Life Fresh 0 - 4°C 7 Days

Life Frozen -60°C 24 Months





Ultra Frozen-60 °C



100% Natural







sustainability

Sashimi Quality

Visit Us At www.tunaosf.com



"We provide premium Yellowfin tuna, with a strong focus on sustainability and exceptional quality. Caught using the Long Line fishing method and frozen on board, our products feature expertly processed loins Perfect for sashimi, sushi, and gourmet dishes, they offer outstanding flavor and superior quality to elevate every plate"



Ultra Frozen-60 °C



sustainability



100% Natural



Parasites/ Anisakis free





Sashimi Quality



Available 365 days

Yellowfin tuna

Yeキハダマグロ (Kihada Maguro)

Rich red, firm texture, perfectly balanced fat, premium quality.



Life Frozen -60°C 24 Months

