TAKARA OYSTERS

Farm raised in the Pacific Northwest
Year round availability
Harvested and processed under sustainable certifications

Serving the ocean since 1941
The Pacific Advantage
...since 1941

- Farmed and processed in Washington state
- From bays certified by State of Washington
- Processed in SQF level 3 plant

Product Specifications

- 2”-3” Pacific Oyster
- 2 Dozen bag packaged in a wetlock box
- Daily harvesting
- Daily shipments to Pacific Seafood distribution centers
- Item #141055

Oyster Sauce

\( \frac{1}{4} \) cup champagne vinegar
1 Tbsp finely diced shallots
\( \frac{1}{8} \) tsp sugar
\( \frac{1}{4} \) tsp coarse black pepper
\( \frac{1}{8} \) cup fresh cucumber juice, strawberry juice, or fresh melon juice