Eastern Fisheries

JAPANESE SEA SCALLOPS

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(Pecten yessoensis)

Japanese scallops have a creamy, off-white hue, a slightly oblong shape and firm texture. The sweet, rich taste and economical value make the Japanese scallop a popular choice for seafood buyers.

Wild Caught

Economical Value

Consistent Availability
Year Round

Uniform Sizing

All Natural / Water Added

Sweet & Tender

Naturally Low in Fat

Variety of Cooking Applications

MSC Certified

AVAILABLE SIZES U/10, 10/20, 20/30, 30/40

PACK SIZES

10x1kg, 10x900g, 10x800g, 10x700g, 10x500g





To place an order, email: sales@easternfisheries.com



New Bedford, MA USA www.easternfisheries.com