

Kumamoto Oysters

Enjoyed by beginners and pros alike, Kumamoto Oysters are a popular favorite due to their fruity, sweet, melon-scented flavor and light brininess. Named after its origin place, these native Japanese oysters are mainly grown in the Pacific Northwest and endearingly called “Kumies.” Size: 2”.



Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Mild brine with creamy meats and a honeydew finish.
Availability	August - May
Scientific Name	Crassostrea sikamea
Location	Oakland, WA (United States)