

Miyagi Oysters

Miyagi Oysters have been cultured for over 300 years in Japan before reaching the Washington coast. Their name comes from Japan’s Miyagi Prefecture, which produces over 23% of the country’s oysters. The “Miyagi Oyster” name is now synonymous to most Pacific oysters. They have beautiful, fluted shells, sizable meats, and a lovely savory finish. Size: 3”.



Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Savory brine with a tangy, cucumber finish.
Availability	August - May
Scientific Name	Crassostrea gigas
Location	Hood Canal, WA (United States)