

Shigoku Oysters

Shigokus are Pacific oysters grown in bags that are attached to floats that go up and down in the tides, tumbling the oysters. Every time the oysters get agitated, they use their muscles to close their shells. The result is an oyster with wonderfully firm flesh and a deep cup. Shigoku means “ultimate” in Japanese, and these unique oysters fit the bill. Size: 2.5”.



Product Details

Pack Size	Various
Cooking Methods	Bake, Fry, Grill, Raw, Sauté, Smoke, Steam
Flavor	Smooth brine, plump and springy meats with a pleasant cucumber finish.
Availability	August - May
Scientific Name	Crassostrea gigas
Location	Samish Bay, WA (United States)