

## 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

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