



SOL JAPAN
-SINCE 1963-

Local Processing Expert



SOL JAPAN Co., Ltd.

株式会社 SOL JAPAN

Introduction

Established in 1963, SOLJAPAN is a Shimane fishmonger that has been in business for over 60 years. We deliver fresh, fresh fish and specialty frozen products landed off the Sea of Japan to North America, ASEAN, and Australia, satisfying customers with both freshness and price.



SOL JAPAN

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“SHITATE”
YOUTUBE



FRESH FISH
“SHITATE”



SPECIAL FREEZE
PRODUCT



PREMIUM EEL
“JYUKUSEN”





SPECIAL FRESH "SHITATE"

FRESH FISH PROCESSING

PREMIUM FROZEN

PROTON HYBRID FREEZE



SOL JAPAN

PRODUCT CATALOG VOL.72



**All fresh fish are processed at the place of origin.
That is the highest advantage.**

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SPECIAL FREEZE
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PREMIUM EEL
"JYUKUSEN"



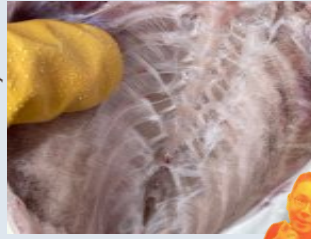
ITEM #2502011
SEA BREAM MADAI / DRESS FRESH



Special Preparation

“INAZUMA”

PRODUCT PHOTO



SHIN'S COMMENT

Prepare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.

ORIJIN:

FARM RAISED JPN

Product Specifications:

“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:

AROUND 2.0-3.0kg

ITEM #2502012
KAMPACHI AMBERJACK / DRESS FRESH



Special Preparation

“INAZUMA”

PRODUCT PHOTO



SHIN'S COMMENT

Prepare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.

ORIJIN:

FARM RAISED JPN

Product Specifications:

“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:

AROUND 3.0-4.5kg

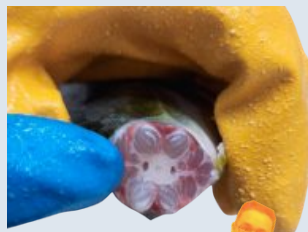
ITEM #2502013
WHITE TREVALLY SHIMA AJI / DRESS FRESH



Special Preparation

“INAZUMA”

PRODUCT PHOTO



SHIN'S COMMENT

Prepare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.

ORIJIN:

FARM RAISED JPN

Product Specifications:

“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:

AROUND 1.0-2.0kg



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PREMIUM EEL
“JYUKUSEN”



**ITEM #2502014
FLOUNDER HIRAME / DRESS FRESH**



PRODUCT PHOTO



ORIJIN:
FARM RAISED JPN

Product Specifications:
“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:
AROUND 1.0-2.0kg

SHIN'S COMMENT

epare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.

**ITEM #2502015
HORSEHEAD TILEFISH AMADAI FRESH**



PRODUCT PHOTO



ORIJIN:
WILD / SHIMANE

Product Specifications:
“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:
AROUND 0.8-1.2kg

SHIN'S COMMENT

epare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.

**ITEM #2502016
SPANISH MARCKREL SAWARA FRESH**



PRODUCT PHOTO



ORIJIN:
WILD / SHIMANE

Product Specifications:
“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:
AROUND 2.0-6.0kg

SHIN'S COMMENT

epare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.



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PREMIUM EEL
“JYUKUSEN”



**ITEM #2502017
PACIFIC BARRELFISH MEDAI FRESH**



Special Preparation

“INAZUMA”

PRODUCT PHOTO



SHIN'S COMMENT

Prepare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.

ORIJIN:
WILD / SHIMANE

Product Specifications:
“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:
AROUND 3.0-12.0kg

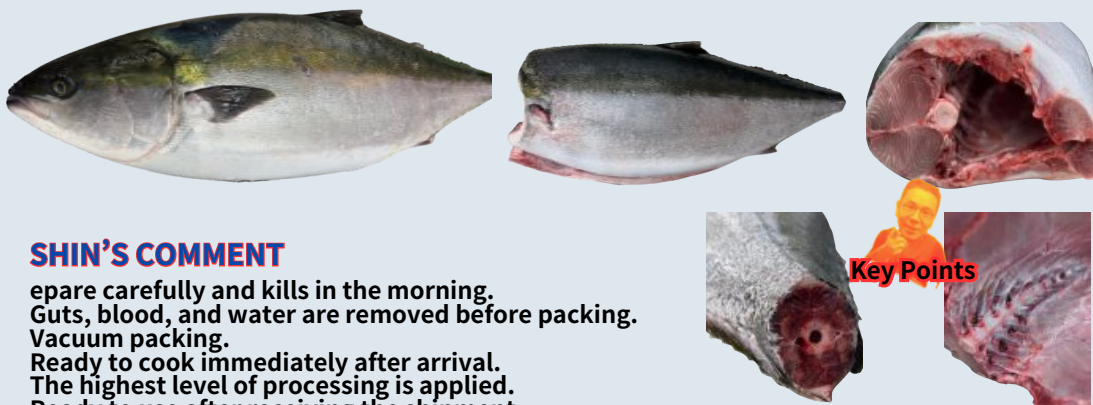
**ITEM #2502018
YELLOW TAIL BURI FRESH**



Special Preparation

“INAZUMA”

PRODUCT PHOTO



SHIN'S COMMENT

Prepare carefully and kills in the morning.
Guts, blood, and water are removed before packing.
Vacuum packing.
Ready to cook immediately after arrival.
The highest level of processing is applied.
Ready to use after receiving the shipment.

ORIJIN:
WILD / SHIMANE

Product Specifications:
“INAZUMA SHITATE”
Gut removal
Headless Dress specification
Acid water wipe down
Water-resistant paper
Vacuum packed

SIZE:
AROUND 9.0-15.0kg



Special Preparation

“INAZUMA”

PRODUCT PHOTO



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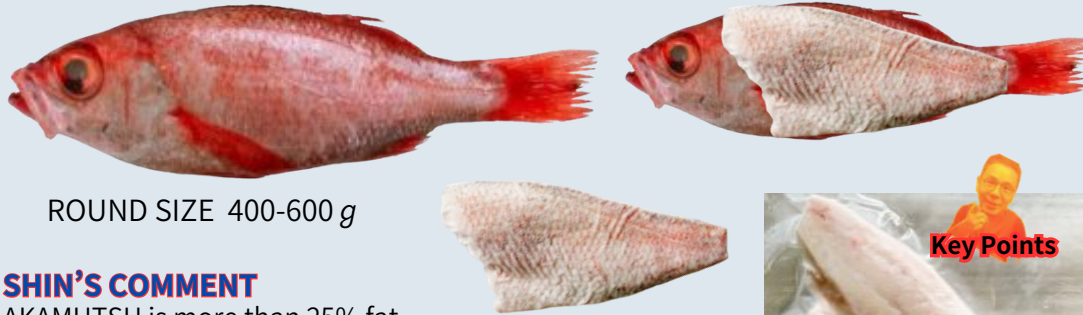


**ITEM #2502211
AKAMUTSU/NODOGURO FILLET**



PREMIUM FROZEN
PROTON HYBRID FREEZE

PRODUCT PHOTO



ROUND SIZE 400-600 g

SHIN'S COMMENT

AKAMUTSU is more than 25% fat. This product can be defrosted and eaten as sashimi. It is deboned and ready to cook. This product is manufactured in an advanced freezing processing plant.



ORIJIN:

WILD/ SHIMANE JAPAN

Product Specifications:

BONE LESS
VACUUM PACK
PROTON FREEZE
SASHIMI QUALITY

SIZE:

AROUND
80-150 g /PIECES

**ITEM #2502212
HORSEHEAD TILEFISH AMADAI FILLET**



PREMIUM FROZEN
PROTON HYBRID FREEZE

PRODUCT PHOTO



ROUND SIZE 1.0-1.2kg



SHIN'S COMMENT

Purchased immediately after landing and processed immediately. With scales. The crunchy texture is shocking. Delicious grilled or steamed. Manufactured in an advanced freezing processing plant.

ORIJIN:

WILD/ SHIMANE JAPAN

Product Specifications:

VACUUM PACK
PROTON FREEZE
SASHIMI QUALITY

SIZE:

AROUND
300-350 g /PIECES
PACK/6 PICECS

**ITEM #2502213
THORNYHEAD KINKI FILLET**



PREMIUM FROZEN
PROTON HYBRID FREEZE

PRODUCT PHOTO



ROUND SIZE 300-350 g



SHIN'S COMMENT

This product is shipped directly from the place of production. This product can be defrosted and eaten as sashimi. It is deboned and ready to cook. This product is manufactured in an advanced freezing processing plant.

ORIJIN:

WILD/ NEMURO JAPAN

Product Specifications:

BONE LESS
VACUUM PACK
PROTON FREEZE
SASHIMI QUALITY

SIZE:

AROUND
50-90 g /PIECES
PACK/6 PICECS



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"SHITATE" YOUTUBE



FRESH FISH "SHITATE"



SPECIAL FREEZE PRODUCT



PREMIUM EEL "JYUKUSEN"



ITEM #2502214 CONGER EEL ANAGO FILLET/HIRAKI



PREMIUM FROZEN
PROTON HYBRID FREEZE

PRODUCT PHOTO



ROUND SIZE 180-600 g



SHIN'S COMMENT

Its large, thick flesh is ideal for grill steamed dishes. Fillets are prepared and filleted in fresh condition. Manufactured in an advanced freezing processing plant.

ORIJIN:

WILD/ SHIMANE JAPAN

Product Specifications:

VACUUM PACK
PROTON FREEZE
HIGH QUALITY

SIZE:

AROUND
100-400 g /PIECES

ITEM #2502215 SQUID SKINLESS/AORI and SHIROIKA



PREMIUM FROZEN
PROTON HYBRID FREEZE

PRODUCT PHOTO



SHIROIKA
ROUND SIZE 200-450 g



Key Points

SHIN'S COMMENT

Process in a live state. (Poor thing.) But that is the freshness of the product after thawing. We process them carefully and freeze them immediately for special freezing. After thawing (half thawing is recommended), the fish can be eaten immediately as sashimi.

ORIJIN:

WILD/ SHIMANE JAPAN

Product Specifications:

SKINLESS
VACUUM PACK
PROTON FREEZE
SASHIMI QUALITY

SIZE:

AROUND
80-150 g /PIECES

ITEM #2502216 STALWART SHRIMP PEELING OFF



PREMIUM FROZEN
PROTON HYBRID FREEZE

PRODUCT PHOTO



ROUND SIZE 25-35 g



Key Points



SHIN'S COMMENT

Process in a live state. (Poor thing.) But that is the freshness of the product after thawing. We process them carefully and freeze them immediately for special freezing. After thawing (half thawing is recommended), the fish can be eaten immediately as sashimi. It has a great sweetness!!!

ORIJIN:

WILD/ TOTTORI JAPAN

Product Specifications:

PEELING OFF
VACUUM PACK
PROTON FREEZE
SASHIMI QUALITY

SIZE:

PACK/ 100 g



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SPECIAL FREEZE
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PREMIUM EEL
"JYUKUSEN"



ITEM #2502217
ELL PREMIUM JYUKUSEI UNHEATED



PREMIUM FROZEN
 PROTON HYBRID FREEZE

PRODUCT PHOTO



ROUND SIZE 350-420 g



SHIN'S COMMENT

Tighten live eels.
 Remove blood.
 Remove the sliminess from the surface.
 Let them mature for 10 days in special preservation.
 Open and special freeze.

Key Points

ORIJIN:

FARM RAISED JPN

Product Specifications:

UNHEATED
 VACUUM PACK
 PROTON FREEZE

SIZE:

AROUND
 250-290 g /PIECES

ITEM #2502218
ELL PREMIUM JYUKUSEI GRILLED



PREMIUM FROZEN
 PROTON HYBRID FREEZE

PRODUCT PHOTO



ROUND SIZE 350-420 g



Key Points

SHIN'S COMMENT

Tighten live eels. Remove blood. Remove the sliminess from the surface.
 Let them mature for 10 days in special preservation.
 After opening the eel, it is carefully grilled. Kabayaki is made with a secret sauce.
 Special freezing.

ORIJIN:

FARM RAISED JPN

Product Specifications:

SHIRAYAKI or KABAYAKI
 VACUUM PACK
 PROTON FREEZE

SIZE:

AROUND
 160-210 g /PIECES



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PREMIUM EEL
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ELL PREMIUM JYUKUSEI

JYUKUSEI ELL FROM SOLJAPAN

PAGE 6
ITEM #2502217 / #2502218

Tighten live eels. Remove blood. Remove the sliminess from the surface.
By removing the surface sliminess, the gnawing texture is eliminated.
The internal organs are also carefully removed, resulting in a pure white eel with no blood at all. This process allows the eels to mature for 10 days.
The eel is laid down and aged for 10 days in special preservation.
The opening process is also done quickly and carefully.
All finished products are quickly frozen by special freezing (proton freezing).
This is a secret technique that only we can perform.



PREMIUM FROZEN
PROTON HYBRID FREEZE



-白金-
PLATINUM

JYUKU SEN
熟撰®

KEI finishes with passion and skill.

KEI TANAKA

This eel is an ingredient that can be used not only in Japanese cuisine, but also in French, Chinese, Italian, and a wide range of other dishes.
This is because it is the best for HOT cooking.
Its tender texture and umami taste make it ideal for grilling, steaming, and deep frying.
Careful cooking of the skin gives it a crispy texture.

It is an eel, but not an eel.

Please try it...



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FRESH FISH
"SHITATE"



SPECIAL FREEZE
PRODUCT



PREMIUM EEL
"JYUKUSEN"



FRESH PREMIUM "INAZUMA" FISH

FRESH FISH PACKAGE WITH COMPLETE PREPROCESSING



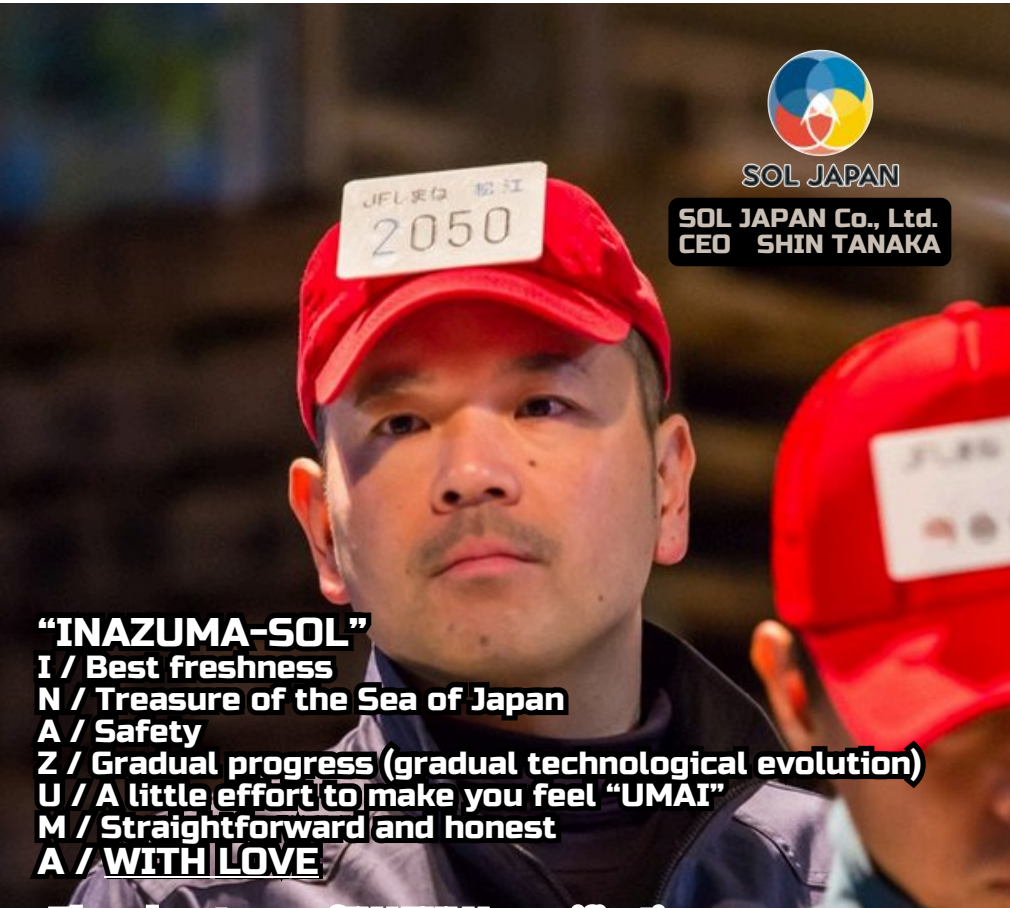
PAGE ①②③ / ITEM ITEM #2502011-#2502217

The cells of fresh fish are still alive immediately after being landed. SHIN(ceo) and KEI buy the fish at the auction. The purchased fish are immediately processed at a factory near the market. Guts, blood, scales, etc. are quickly and carefully removed.

It is a process that requires a very high level of skill.

However, this prevents the freshness of the fish from deteriorating and allows us to deliver the fish in its best condition.

This special process is called "INAZUMA."



"INAZUMA-SOL"

- I / Best freshness
- N / Treasure of the Sea of Japan
- A / Safety
- Z / Gradual progress (gradual technological evolution)
- U / A little effort to make you feel "UMAI"
- M / Straightforward and honest
- A / WITH LOVE

The advantages of INAZUMA specifications are

- (1) Blood and nerve removal to maintain freshness.
- (2) Fresh fish with living cells from the morning catch
- (3) Prevention of spoilage by removing internal organs
- (4) Prevent quality deterioration caused by water
- (5) Individual packs to buffer the fish from others
- (5) Reduction of buffering by individual packing
- (6) Ease of handling upon arrival

The advantage of the process from nerve-tightening, blood removal, internal and external dehydration, and vacuum processing to individual packaging is the freshness and quality maintained.

If this is the case, the quality of the product is poor when it arrives at the destination, and the yield rate is low. It is best for the user to process good products at an early stage and "age" them during transportation. Leaving it untreated for a period of time is not aging, but quality deterioration and spoilage. Properly processed, dehydrated, and laid down with no bad stuff going to the edible parts is also called maturing. The raw smell of fish is caused by "surface sliminess," "degrading water," and "oxidizing internal organs and blood." Our recommended shipping specification is to eliminate these as much as possible.

Therefore, the unit price itself may seem expensive because of the time, labor, and consumables required, but the actual cost performance is definitely better.

Processing at the place of origin immediately after landing x Appropriate treatment x Safety of HACCP certification
The product that combines these three elements is the only one of its kind in Japan.



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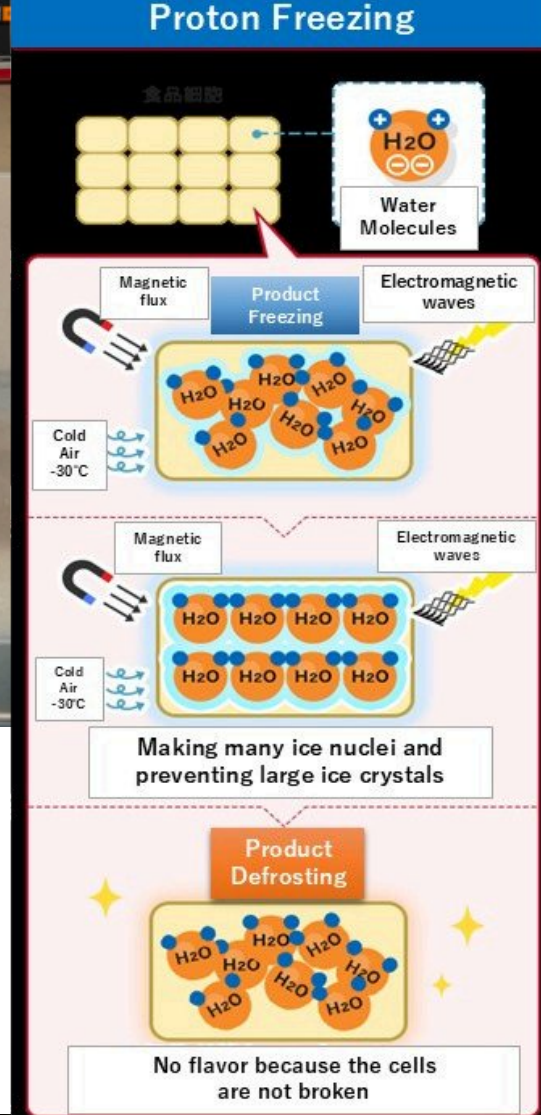
PREMIUM PROTON HYBRID FREEZE FROZEN

FROZEN PRODUCTS OF THE HIGHEST FRESHNESS
PAGE ④⑤⑥ / ITEM ITEM #2502211-#2502218

Frozen products of the freshest raw materials.
The fish can be processed into frozen products immediately after being landed.
Strongly showcases the freshness of the product after thawing.

There are few factories in Japan that have the three key features of
① **FRESHNESS** ② **SPECIAL FREEZING** ③ **QUALITY CONTROL FACTORY/HACCP CERTIFICATION**

This is our greatest strength!



ADVANTAGES OF "PROTON FREEZE" + "VACUUM PACK" HYBRID PRODUCTS

- ① Special freezing method maintains quality similar to that of fresh fish.
- ② Maintains freshness and prevents discoloration to the greatest extent possible.
- ③ Prevents dripping of frozen fish.
- ④ Prevents foreign matter from mixing in.



What is proton freezing?

Cells are stabilized by passing a magnetic field and electromagnetic waves. Stabilized cells are cooled to the freezing temperature range at once. Since the cells remain intact when thawed, flavor is not lost and drippings do not occur.

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