

# Japanese Shrimp



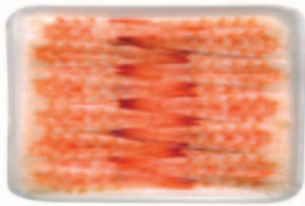
- Sushi Ebi (cooked & butterflied) and Nobashi Ebi (raw)
- Made to traditional Japanese sushi chef specifications
- Non-treated, natural Pacific White Shrimp

**MIRABEL<sup>®</sup>**

# Mirabel Sushi Ebi and Nobashi Ebi can be used for traditional Japanese menu offerings and more!

Sushi is one of the most popular seafood choices for diners today and sushi consumption continues to grow year over year. Why not capture some of that business with Japanese Shrimp from Mirabel, Canada's leading foodservice shrimp brand.

Mirabel Sushi Ebi (cooked & butterflied shrimp) and Nobashi Ebi (raw shrimp) are prepared using top-quality Pacific White Shrimp, which have been peeled and deveined, then stretched to traditional Japanese length specifications, and packed in flat trays.



Mirabel Sushi Ebi  
(cooked & butterflied)



Mirabel Nobashi Ebi  
(raw)

**MIRABEL**

Product Code	Description	Length	Target Weight per Piece	Target Count per lb	Pieces per Tray	Trays x Grams per Case	Target Case Weight
0603	Sushi Ebi 3L	8.0-8.5 cm	6 g	75 ct	30	30 x 180 g	11.90 lb
0604	Sushi Ebi 4L	8.5-9.0 cm	7.2 g	63 ct	30	30 x 216 g	14.29 lb
0605	Nobashi Ebi	10.5 cm	10 g	44 ct	30	20 x 186 g	13.89 lb

Mirabel Japanese Shrimp can be used for traditional menu offerings and more. Sushi Ebi can be used for sushi, maki rolls, salads and soups. Nobashi Ebi are excellent for tempura, satays or cooked and added to maki rolls.

## Features and Benefits:

- Mirabel quality and consistency
- Prepared from natural Pacific White Shrimp
- Precise food costs and portion control
- Made to traditional Japanese sushi chef specifications

## On The Menu

- Place Sushi Ebi on seasoned sushi rice and serve with wasabi, soy sauce and pickled ginger for a traditional shrimp sushi
- Serve Sushi Ebi as a garnish overtop a Sunomono salad – finely sliced cucumber, carrot and daikon radish marinated in seasoned rice wine vinegar and sugar
- Shrimp Satays – skewer individual Nobashi Ebi, brush with Teriyaki sauce, grill and serve with tangy peanut sauce for dipping
- Coat Nobashi Ebi in a tempura batter, and fry until crisp. Serve as an appetizer or incorporate into a sushi maki roll recipe



Cover Photo: Shrimp Sushi

Inset Photo: Shrimp Tempura

Back Photos: Shrimp Maki Rolls & Skewered Shrimp Satays

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