

Bejoy Group



EU HACCP



“Fresh From The Farm” Quality

NANYO BEJOY CO., LTD.

presents

The Uwakai Sea, The Best Aquaculture Location

Bejoy

The Uwakai Sea where our farm-raised fish are growing, is said to be the most ideal area for fish cultivation and harvest, blessed with Kuroshio Current which gives moderate climate and a stable year-round temperature. With a beautiful ria coast surrounded by peninsulas and islands, Nanyo Bejoy is here to supply high fresh quality seafood to your dining table.



NANYO BEJOY to Expand Sales Worldwide

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Our Kansai Branch is located only 10 km or 6 miles away from Kansai International Airport. Taking this advantage, we can process a freshly harvested live fish at the very last minutes and deliver a superior quality product across the world.

We are here



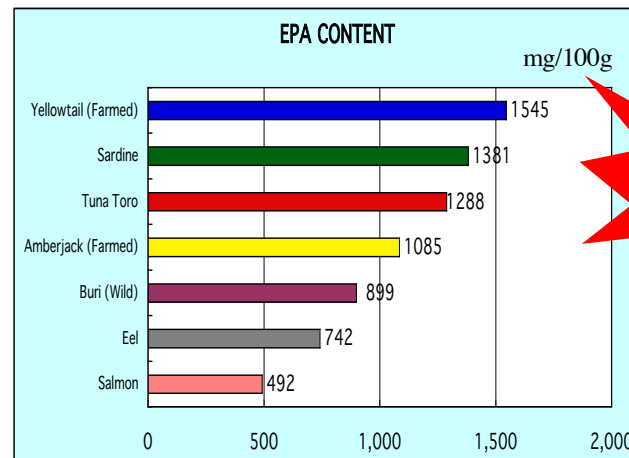
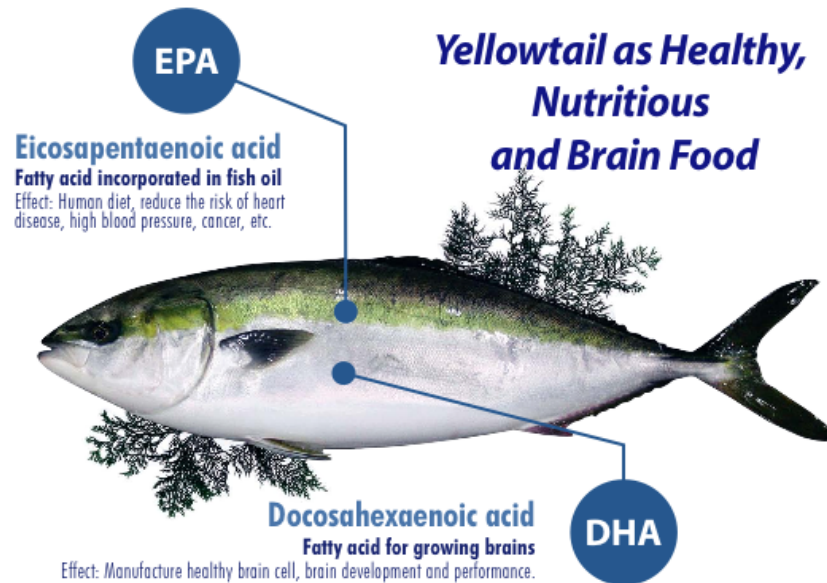
Kansai International Airport

Yellowtail, The Best Source of Nutrition

Bejoy

There is an increasing consumption of EPA&DHA around the world

Omega 3 fatty acids are considered essential fatty acids. They cannot be manufactured by human body so they must be obtained from food. According to “Dietary Reference Intakes, Ver. 2005” published by Ministry of Health, Labour and Welfare of Japan, it is recommended to obtain Omega 3 fatty acids in order to protect Lifestyle-related disease. Docosahexaenoic acid (DHA), eicosapentaenoic acid (EPA) and alpha-linolenic acid (ALA) are the three major types of Omega 3 fatty acids.



No.1

Farm-raised Yellowtail is the richest source of EPA !!

Our Brand Yellowtail “AO BURI”

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Ehime is one of the top production areas for farmed Yellowtail
Our Yellowtail is fed on a special feed containing natural
Polyphenols extracted from grape seed. It prevents fish
from oxidation and bruise of blood meat, keeping the favorable meat color longer.



宇和海育ち
食べたらわかる
最高峰
のうまさ!
宇和海産

あおぶり

良補添り
活き

Bejoy

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Yellowtail Product Line Up

Bejoy

A wide range of products affordable.

Yellowtail Whole Round



Yellowtail Fillet Skin-On



Yellowtail G&G Semi Dress



Yellowtail H&G Dress



Yellowtail Loin Skin-Off

Sea Bream, A Fish That Brings Good Fortune

Bejoy



The king of white fish. Sea bream, a high-grade food material is served for ceremonial occasions such as birth, marriages and memorial functions, is an Excellent fish having an eye-pleasing sight and tastiness of fat and meat.

It is rich in nutrients, such as protein, Taurine and Vitamins. It is enjoyed for a variety of cooking such as Sushi, Sashimi, Carpaccio, Kabuto-ni (broiled head of fish), Preserved in miso, Grilling with salt sprinkled.



MIKAN AI TAI (A Lovingly Raised Orange-flavored Seabream)

Bejoy



Ehime is a top production area of farmed Seabream and Tangerine. Our brand Seabream, MIKAN AI TAI, was developed in the combination of this two local specialties of Ehime Prefecture !

Characteristics of MIKAN AI TAI

Taste of Japanese Mandarin Orange Mikan flavor

No fishy smell. All generation can enjoy the taste.

Custom-made feed (containing Polyphenol extracted from grape seed, Mikan-citrus peel and citrus oil) makes fish so fresh.



Seabream Product Line Up

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A wide range of product line. “MIKAN AITAI” which is a value added and high-end item has a light flavor of Japanese Mandarin Orange.



Seabream G&G Semi Dress

Seabream Fillet Skin-On



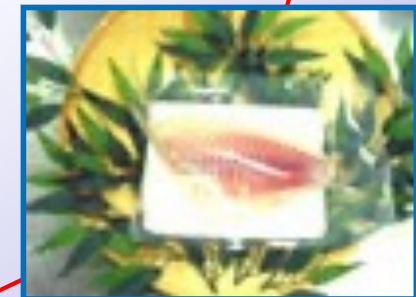
Seabream Whole Round



Seabream Loin Skin-On



Seabream Loin Skin-Off



Seabream Fillet Skin-Off

“Easy to Cook” Madai Cuisines

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Seabream Carpaccio



Uwajima style Seabream bowl



Sautéed Herb & Lemon Seabream



Seabream Shabu Shabu



Temari (ball-shaped) Seabream Sushi w/mayonnaise topping

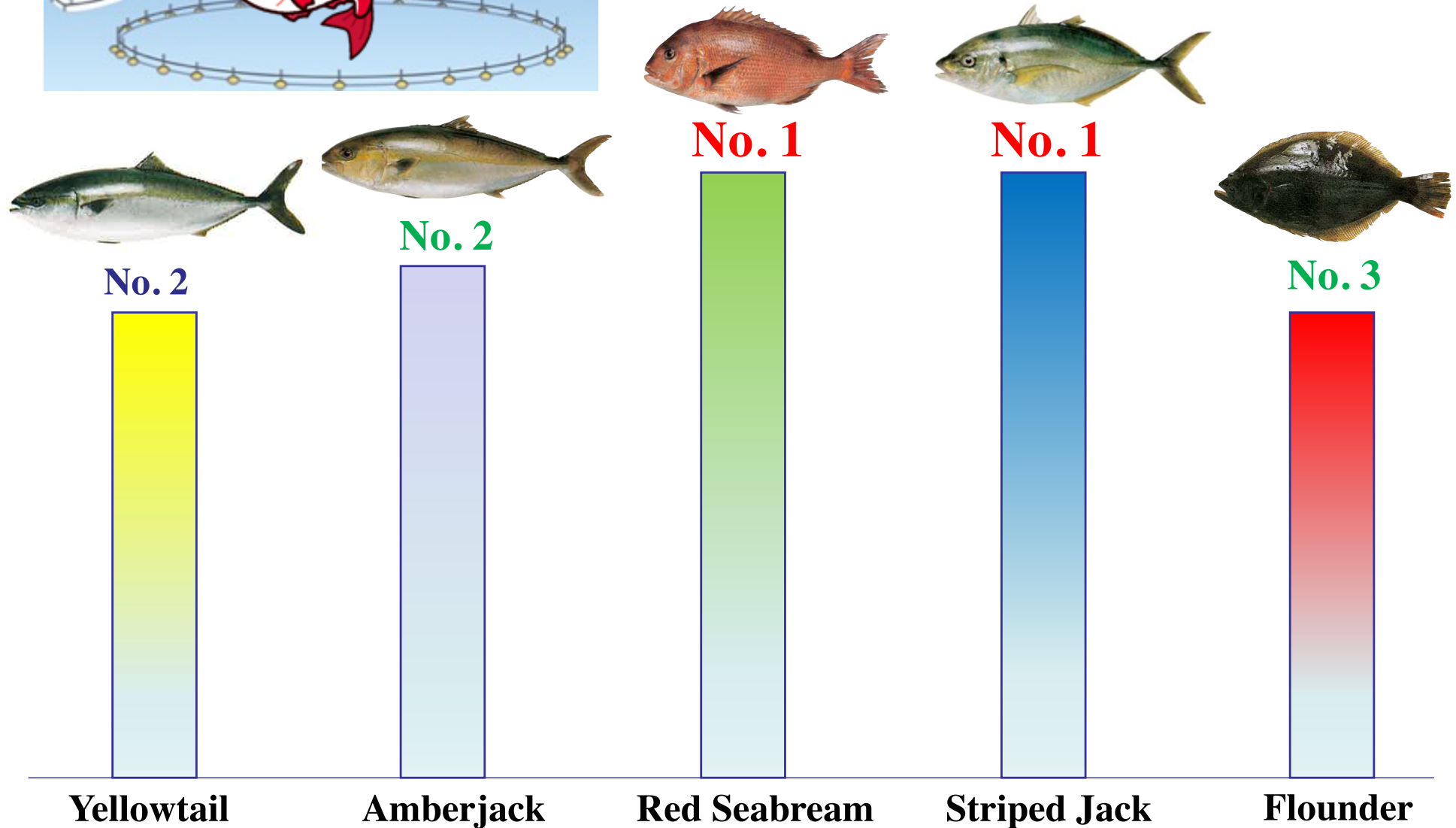
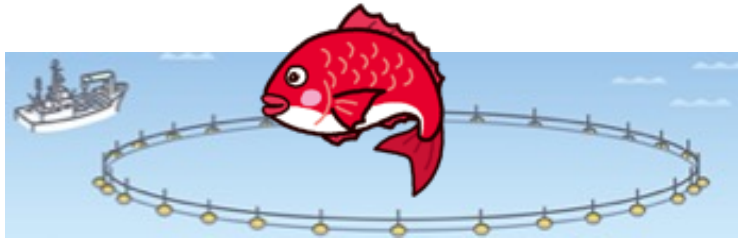


Sautéed Seabream with Bagna Cauda Sauce

Various Farmed Fish from Ehime Prefecture

























Ehime is a leading prefecture in the production of farmed fish!



Product Line Up

Bejoy

Species	W/R	G&G	H&G	FILLET	LOIN
 Yellowtail					
 Red Seabream			No Image		
 Amberjack		No Image			
 Striped Jack		No Image	No Image		No Image
 Flounder		No Image	No Image		No Image

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