

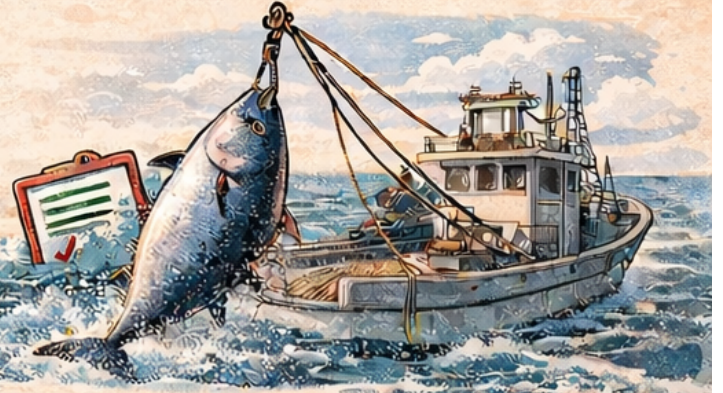
WHY IT'S SAFE TO EAT RAW FISH



For many, eating raw fish (sashimi, sushi) while visiting Japan raises concerns. Here's why it's safe and delicious.

HIGHLY INSPECTED & CERTIFIED

Seafood is rigorously inspected for safety. Restaurants are licensed and follow strict hygiene standards.



ULTRA-FRESH SEAFOOD

Many fish are caught locally in cold waters and immediately chilled, while others are sourced globally to ensure peak freshness and variety.

PROPERLY HANDLED & STORED

Expert chefs handle fish safely, keeping it cold and properly storing it to prevent contamination.



SAFE FREEZING METHODS

Many fish are flash-frozen at ultra-low temperatures to eliminate parasites while preserving perfect texture and taste.

