



**Sabaki Girl
Traveling
Tuna Cutting LIVE**

Sabaki Girl cuts a big tuna! **Their hard work is heartwarming!**

“Sabaki Girl” confidently and skillfully dissects a tuna right before your eyes with just one knife. They proudly showcase the dissection live, all the while sharing fascinating facts about the locally and carefully raised tuna from Uwajima, along with entertaining quizzes.

Their captivating performance is so popular that it draws crowds at department stores and supermarkets all over the country. Whether it's a wedding, a community event, or a sales promotion, why not invite the 'Sabaki Girl' to your special occasion?

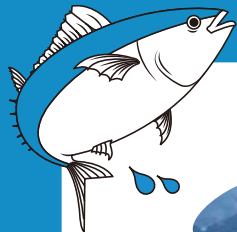


Sabaki Girl

Ehime in Japan is filled with delicious fish, including fresh and tasty tuna and carefully crafted brand fish! Our show is a great opportunity to learn about tuna, the fish from Uwajima, and the local charms. Please invite us, and consider visiting Ehime as well. We look forward to seeing you here!

Sabaki Girl
Instagram Account

SABAKIJOSHI



Three Key Points



Uwajima in Ehime Prefecture, famous for aquaculture.

Uwajima is a sea area located on the Ehime Prefecture. Its coastline features a diverse and complex structure, with a ria coastline, and it has been a hub for aquaculture for a long time. Among the various aquaculture activities, pearl cultivation, yellowtail, and red sea bream farming are particularly well-known throughout the country.



Locally raised Uwajima tuna

Known as the highest grade among the tuna varieties in Japan, bluefin tuna is immediately subjected to 'ikijime' processing, which involves bleeding, gutting, and gill removal right after being caught. This guarantees impeccable freshness, ensuring a delicious dining experience.



Sabki Girl is a cheerleading squad for Japan's fisheries.

We are working to deliver delicious fish from Uwajima in Ehime Prefecture and all over Japan to people nationwide and worldwide. Through tuna cutting shows, we hope to increase the number of seafood enthusiasts, one person at a time.

Plan Details

Plan for Tuna Cutting Show

The following is the pricing table for domestic events in Japan. For overseas events, please inquire separately

•All prices below include tax.

•A provisional reservation (free) is required up to one month before the event date.

Cost of Bluefin Tuna

Tuna's Size	Cost
30kg	¥250,000
40kg	¥300,000
50kg	¥350,000
60kg	¥400,000

Travel Expenses

Shikoku Region	~¥100,000
Chugoku Region	~¥150,000
Kyushu Region	~¥200,000
Kinki Region	~¥200,000
Chubu Region	~¥200,000
Kanto Region	~¥250,000
Tohoku Region	~¥300,000
Hokkaido	~¥400,000
Okinawa	~¥400,000

Shipping Costs

Shikoku Region	~¥10,000
Chugoku Region	~¥15,000
Kyushu Region	~¥25,000
Kinki Region	~¥15,000
Chubu Region	~¥20,000
Kanto Region	~¥20,000
Tohoku Region	~¥25,000
Hokkaido	~¥35,000
Okinawa	~¥35,000

example

When conducting a 40kg Bluefin Tuna cutting event in Tokyo,...

Tuna: ¥300,000 + Travel Expenses: ¥250,000 + Shipping Cost: ¥20,000
= **¥570,000**

- Depending on the season, the available sizes of tuna may be limited.
- Consider that approximately half of the tuna's weight (in kilograms) is edible.
- Prices provided are just examples and may vary with market fluctuations, such as during periods of high demand like the year-end holidays or changes in distribution costs.
- If the access route to the event location is narrow and it's challenging to bring in the necessary equipment, you may be asked to provide some of the required equipment.
- Depending on the venue, you may require approval from the local public health office, so please ensure you check for any necessary permits.
- For more details, please feel free to inquire.

Cancellation Fee

For cancellations or changes, please contact us at least 10 days before your reservation date (excluding weekends and holidays). Please note that cancellations or changes made after this deadline may incur a cancellation fee. Thank you for your understanding in advance.

Items we would like customers to prepare

- A large table (1.5m×0.6m or larger, stable legs)
- A step stool (for when the table height is not suitable, stable)
- Blue tarp (to cover the floor or table to prevent blood splatter from the tuna)
- Large cutting board (1.2m×0.6m or larger, multiple boards can be placed side by side)
- A water source for cleaning cutting boards and other equipment
- A microphone that can be worn on the head or chest
- An audio device capable of playing background music CDs (such as a boombox or speakers)

Required Space

For the space required for the tuna dissection show, an area of approximately 1.5m in width by 2m in depth is sufficient for the event to take place

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