工場直売サーモン

アクメでは、1954年に開設されたアメリカンチーズ専門店から直販を開始した。その後、塩辛、納豆、豆腐など、さまざまな製品を販売し、在日米人を中心に支持を集めました。現在は、ハイテク設備を導入し、品質を高めています。

工場内には、製造ラインも設けられ、手間暇がひきもきる仕事ぶりは、在日米人たちをも魅了しています。また、地元の食材を活用し、旬の味を楽しむことも大きな魅力です。
Acme – **Weekly New York Japan** (October 14, 2011)

Good news for the gourmet. Acme Smoked Fish, which has been leading facility to provide the best quality of smoked fish since 1954. You can see their products, salmon and whitefishes at Zabars and other notable delicatessens in the city. But there you go, they have 'Fish Fridays' and sells its famous smoked fish directory to us wholesale price - nearly half price at the shop, on every Friday 8am to 1pm. How can I miss this offer - so I went with excitement.

Supposed to be I was first one on line but there were lines already! You can enjoy chatting with the people who has the same sprit for good food and time just flies if you think about "what to get" "how much you get". When your excitement reach fever pitch, it's your turn.

Surrounded by the flavor of salmons, you can see all products here, many sizes of the package in salmons, whitefish salad dip, hot smoked salmon, pastrami - style smoked salmon, baked salmon. Experts well organize each customer's order, they let us sample each salmons and you can ask portion and price, how much you should get and so on, You definitely love this lively shopping at this special occasion and again, it's every Friday!

You can get this deal if only you get up early a bit and go out. But be aware, you need to control yourself to stop. Cash only.