ROYAL MIYAGI OYSTERS

SANTA MONICA SEAFOOD®
A PASSION FOR SEAFOOD





SOURCE	ORIGIN	AVAILABILITY	SUSTAINABILITY RATING
Farm-Raised	Product of British Columbia, Canada	Year-Round	BEST CHOICE

SCIENTIFIC NAME: Magallana gigas

Royal Miyagi oysters are farm-raised Pacific oysters from Baynes Sound along the southern portion of Vancouver Island, British Columbia, one of Canada's most respected shellfish growing regions. Cultivated in cold, plankton-rich waters using intertidal and suspension farming methods, these oysters benefit from strong tidal exchange that promotes clean shells, consistent growth, and a refined cup. Typically harvested at about 3 inches, they reach market size in roughly 2 to 3 years depending on growing conditions. Farm-raised and available year-round, though live supply may vary slightly with harvest cycles.

For chefs, Royal Miyagi oysters are prized for their clean, approachable profile featuring a white sugar sweetness up front, a light brine finish, and subtle earthy undertones. The meat is plump and tender with a smooth texture, and the liquor is crisp and balanced. Their uniform size and attractive shells support efficient shucking and polished raw bar presentation, making them a staple for half-shell programs, seafood towers, and oyster flights.

The Miyagi name originates from Japanese oyster cultivation, referencing early seed stock brought from Japan to the Pacific Northwest.