



Product Catalog

Sanyo Pride

Making customers smile
with our commitment
to seafoods.

Together with trust continuing for 20 years,
we deliver carefully selected food
from oceans all over the world to you.

Sanyo
Foods

SANYO FOODS Co., Ltd.

【Head Office】

Nakamura Building 4-31-7 Shimbashi
Minato-ku, Tokyo 105-0004 Japan
Phone: (+81)-3-5777-5670
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【Osaka Office】

Inside RIHGA ROYAL HOTEL
5-3-68 Nakanoshima
Kita-ku, Osaka 530-0005 Japan
Phone: (+81)-6-6459-1623
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Overview of SANYO FOODS Co., Ltd.

| Management Philosophy | |
|---|--|
| We treasure what we call the “three radiances (meaning of our name三耀, Sanyo in Japanese)”：People, Products, and Information, and build our customers’ firm trust. | |
| We always remember to be grateful, earnest, and humble in our work and grow as good members of. | |
| Company Profile | |
| 【Company Name】 | SANYO FOODS Co., Ltd. |
| 【Established】 | September 2001 |
| 【Head Office】 | 4-31-7 Shimbashi, Minato-ku, Tokyo, Japan |
| 【URL】 | https://www.sanyo-food.co.jp |
| 【Capital】 | 85 million yen |
| 【Representatives】 | President and Representative President（CEO）Yoshinori Kitajima Vice President（COO）Masami Tsukamoto |
| 【Main Banks】 | Sumitomo Mitsui Banking Corporation, Mizuho Bank Ltd. |
| 【Shareholder】 | Kenryu Management Ltd. 100% |
| 【Description ofMain Business】 | The import, export, and sales of marine products in Japan and other related Import, export and domestic sales of marine products |
| 【Company History】 | October 2000: Established a food service business group in SANYO Electric Overseas Service Co., Ltd. (Transfer of business from Kuroda Electric Co., Ltd.) September 2001: Established SANYO FOODS Co., Ltd. (Demerger of SANYO Electric Overseas Service Co., Ltd.) April 2009: Change of name to SANYO FOODS Co., Ltd. (Transfer of shares from SANYO Electric Co., Ltd. to Kuroda Holdings Co., Ltd.) October 2021: Change of shareholder to Kenryu Management Ltd. (Transfer of shares from Kuroda Holdings Co., Ltd to Kenryu Management Ltd.) |
| 【Tokyo Sales Department】 | Nakamura Building 4-31-7 Shimbashi, Minato-ku, Tokyo 105-0004 Japan |
| 【Osaka Sales Department】 | Inside RIHGA ROYAL HOTEL 5-3-68 Nakanoshima, Kita-ku, Osaka 530-0005 Japan |
| 【Products】 | Grilled eel products from Japan, Taiwan, China, etc., Atlantic salmon, Smoked salmon, Canadian Arctic Surf clam, Various sushi toppings, Shrimp, Crab, Tuna, Fish roe, Processed livestock meat products, Frozen vegetables, and more |

Overview of Kenryu Management Ltd.

| Company Profile | |
|-------------------------|--|
| 【Company Name】 | Kenryu Management Ltd. |
| 【Established】 | November 1953 |
| 【Location】 | Kenryu Building. 2F, 6 Kaigan-dori, Chuo-ku, Kobe , Hyogo 650-0024,Japan |
| 【URL】 | https://kenryu.jp |
| 【Group Capital】 | 164 million yen |
| 【Executive Officer】 | Norikazu Egawa |
| 【Main Banks】 | Sumitomo Mitsui Banking Corporation, MUFG Bank, Ltd. |
| 【Constituent Companies】 | • Kenryu Management Ltd. • Kenryu Trading Ltd. (Trade Business) • HATAGO COMPANY LIMITED [Taiwan] (Trade Business, Hotel) • Nikaku Co., Ltd. (Food Service Business) • Maple Hotel & Resort Co., Ltd. (Hotel Business) • Kobe Wellness Support Co., Ltd. (Bath Facility, Food Manufacturing Business) • KMG Social Services Etc. |
| | |

Overview of Aqua Stage Co., Ltd.

| Company Profile | |
|------------------------------|--|
| 【Company Name】 | Aqua Stage Co., Ltd. |
| 【Established】 | August 2018 |
| 【Location】 | 1-6-9 Wakakusa, Kusatsu , Shiga 525-0045, Japan |
| 【URL】 | https://www.aqua-stage.com |
| 【Capital】 | 350 million yen |
| 【Representative】 | Representative President（CEO）Hiroshi Otani |
| 【Main Bank】 | THE SHIGA BANK, LTD. |
| 【Advisory Accounting Office】 | Kyoto Shimei Tax Accountants’ Corporation |
| 【Shareholders】 | • Limited Liability Partnership for Investment in Growth and Industrialization of Shiga Agriculture, Forestry, and Fisheries Businesses • Willstage Co., Ltd. • Sengyo Takagi Co., Ltd. • Tetsuya Horii (Kiyojiro) • Kenryu Management Ltd. • Tsuji Plastics Co., Ltd. |
| 【Main Customer】 | Hotels, Japanese-style restaurants, Fresh fish store, etc. |

「Kenko Jiman」

Eels from Kagoshima Prefecture

We use abundant groundwater and take time to raise our eels in the mild climate of the Osumi Peninsula in Kagoshima Prefecture. We take pride in our healthy and safe eels as we never use any antibiotics or synthetic antibacterials.

An Ideal Environment Surrounded by Nature

Our original brand, 「Kenko Jiman」 Eels from Kagoshima Prefecture is developed by us and Matsumoto Eel Farming, a local eel farming and processing company. We only use Japanese eels raised in the mountains of the Osumi Peninsula in the mild climate of Kagoshima Prefecture, Japan. We only use abundant groundwater free from any impurities, such as pesticides, to raise our eels.



Safe farming without antibiotics

We take time and care to raise glass eels to full size, without using antibiotics or synthetic antibacterials. We raise our eels with wholehearted care and love, carefully monitoring and controlling water temperature and pH value to prevent diseases by boosting their immunity in a stress-free environment.

100% in-house production for product quality

From young eels, our product is 100% farmed, harvested, and processed into grilled eels in our processing plant. We never use eels from foreign countries or eels raised with different quality standards.

The processing plant is located inside the farm.



Our special charcoal grill

Our grill method starts with the most important step of grill eels slowly to the cores using charcoal without any seasonings. The eels are then steamed to reduce excess fat and create a fluffy texture. In the broiling process, the eels are dipped in our special sauce with no added colors and grilled elaborately four times. The far-infrared effect of the charcoal grill cooks the eels to the center, having an aromatic outside and a fluffy and tender inside.



Four Features

- ① Free from antibiotics or synthetic antibacterials.
- ② Farmed and processed in-house for safety and quality. Has clear traceability.
- ③ Specially charcoal grilled thoroughly and carefully.
- ④ Available in various specifications and sizes according to purpose including whole grilled eels, unseasoned grilled eels, and vacuum-packed eels.

Grilled Eels

(Product of Taiwan)

Farmed in a vast culture pond with a mild climate year-round, these grilled eels from Taiwan are specially processed by a company that has been in business for three generations.

Produced by a Long-Established Eel Processing Company

Consistent control from glass eels to the final product

From purchasing glass eels and farming to the finished product, we have established an integrated control system. Every step of the production process is always within view. Having clear traceability, these grilled eels are safe and of high quality.



Thorough sanitation inspections under strict quality control standards.



Our grilled eels from Taiwan are manufactured by Ping Roun Products Co., Ltd. (a leading expert in eel farming and processing), a company established in 1970 located in southern Taiwan. Incorporating traditional eel processing methods in a modern plant, we strive every day to further produce delicious grilled eels.

At Ping Roun Products, chemical residue tests are conducted three times from farming to processing. We follow strict Japanese guidelines for odor inspection, quality inspection, microorganism inspection, etc. This is all done to deliver safe and delicious eels to our customers.

Grilled on a far-infrared burner line

To bring out the eels' natural flavor, our eels from Taiwan are grilled on a far-infrared burner line to produce an almost identical effect to charcoal grilling and then steamed to the middle to produce a fluffy texture. In the grilling step, a special sauce made in Japan is used. These eels have an aromatic outside and tender meat inside as if cooked by a master chef.



Four Features

- ① Processed in a HACCP-approved plant that has a long-standing history and tradition of producing safe and delicious eels.
- ② Uses an integrated control system from glass eels to the final product. Has clear traceability.
- ③ Grilled thoroughly on a far-infrared burner line.
- ④ Passes inspections such as chemical residue tests and sanitation inspections conducted under strict Japanese guidelines for thorough quality control.

ASC-Certified Smoked Salmon

Our salmon is farmed only in facilities certified by the ASC (Aquaculture Stewardship Council).

We provide high-quality smoked salmon to our customers through responsible farming with clear traceability through integrated control from production to sales.

Perfect for hors d'oeuvres, salads, marinades, pasta dishes, etc.

Specialty

Authentic Taste Free from Additives

Enjoy our authentic matured smoked salmon seasoned with only salt and sugar and smoked in an old-fashioned slow-smoking method taking eight to ten hours. We use USDA- (U.S. Department of Agriculture) certified hardwood chips that have a delicate, sweet aroma.



500 g sliced pack



Hardwood chips used in smoking



ASC Certified farm



What is the ASC?

The ASC is one of the world's leading certification program for farmed seafood.

While the depletion of seafood is intensifying globally, demand for seafood is increasing every year. Adequately regulating aquaculture farmers helps to minimize the destruction of nature on the coastline when building farms, environmental pollution caused by wastewater and other waste from farms, environmental burdens, and improve working conditions, etc. Through its international certification program, a sustainable supply of aquatic resources can be achieved. The goal of the ASC is to stabilize the food supply and to support responsible fisheries.

ASC/HACCP/ISO22000/FSC22000-Certified Factories

At our processing plant in Shanghai, we set the critical control point for each step from bringing in the ASC ingredients to the shipment of the final product. We continuously monitor these points to prevent the shipment of defective products and to enhance food safety.



Our contract plant in Shanghai

Four Features

- ① Uses only ASC-certified fish, salt, and sugar to create authentic juicy and flavorful smoked salmon using slow-smoking methods.
- ② Uses USDA-certified hardwood chips to produce a delicate, sweet aroma.
- ③ Free from food additives for a safe, additive-free product.
- ④ Processed at HACCP-certified facilities to ensure food safety.

MSC-Certified Canadian Arctic Surf Clams

Using a fishery that passed the MSC's (Marine Stewardship Council) strict environmental standards, we process and freeze freshly harvested wild Canadian Arctic surf clams right on the ship to maintain freshness.

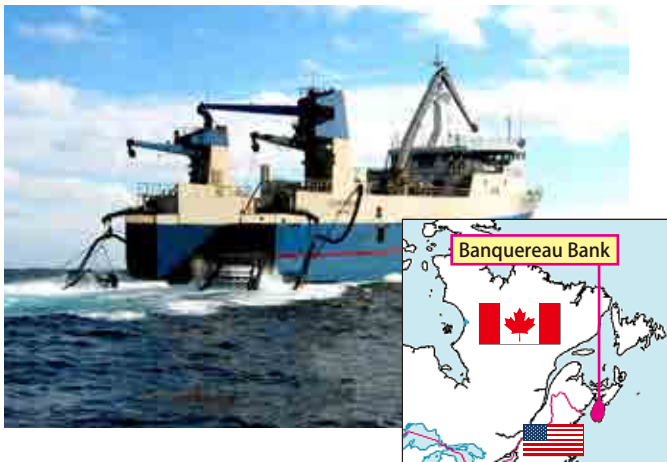


The MSC Blue Fish Label is given only to seafood sourced from sustainable, environmentally friendly fisheries. The MSC certification is only given to natural marine products.

The MSC (Marine Stewardship Council) acknowledges and rewards sustainable fishery through its certification program. The MSC blue fish label allows consumers to choose a product that is sustainably harvested. With participating partners, the MSC strives to make seafood industries more sustainable to contribute to the global conservation of the marine environment.

Wild Canadian Arctic surf clams grown in favorable fishing grounds

Banquereau Bank is an ocean bank located approximately 200 to 300 km off the coast of the East Coast of Canada. Warm and cold sea currents meet at this continental shelf, making it a famous favorable fishing ground.



Processed and frozen on board to maintain freshness

Our Canadian Arctic surf clams are harvested using high-pressure water to pump clams up from 70 to 80 m at the bottom of the ocean. After harvesting, the clams are sent to an onboard processing room to be blanched, shucked, cleaned, and then individually quick-frozen (IQF). This onboard processing maintains their freshness and flavor.



Half-cut



Peeled meat, IQF

Various sizes and specifications according to purpose

Available in shucked IQF and half-cut as secondary processed products. Choose from a variety of sizes according to purpose.

Four Features

- ① Brightly colored wild Arctic surf clams sustainably harvested and certified by the MSC.
- ② Processed and frozen on board in a short time to lock in their freshness.
- ③ Blanched and ready to eat.
- ④ Available in various sizes and specifications, such as IQF and half-cut according to purpose.

Butterflied Ark Shells

(Product of China)

To ensure optimal freshness, these clams are processed immediately after harvest.
Simply defrost and enjoy these easy-to-use ark shells full of rich flavor.



Harvesting of ark shells

A Favorable Geographic Location

Our ark shells come from ocean waters rich in marine resources near the far eastern edge of the Shandong Peninsula located in eastern China where a long coastline, the Bohai Sea, and the Yellow Sea meet. There are more than 20 fishing ports along the coastline. Utilizing this favorable location to transport seafood within 2 hours, we produce fresh ark shell products.



Rich in ark shell processing experience

We produce ark shells based on more than 20 years of rich experience. Valuing the deliciousness and freshness of ark shells, we use live shellfish to process them in a way that maintains freshness to deliver ark shell products that are safe and of high quality guaranteed to satisfy every customer.

Optimal processing plant for raw consumption

Maintaining a low temperature, our processing plant is strictly temperature-controlled to safely process products from start to finish. We specialize in locking in flavor by quick-freezing our products.



Our Main Products



HACCP-Certified Plant

We set the critical control point for each step from bringing in ingredients to the shipment of the final product to enhance food safety.

HACCP, ISO22000, ISO9001, ISO14001, ISO18001-Certified



Four Features

- ①A specialty product processed quickly to lock in freshness and taste.
- ②We are committed to utilizing our experience in product making.
- ③Processed at a HACCP-certified plant to ensure food safety.
- ⑤Various spec and sizes like tray pack/bulk pack etc are available, depending on the usage purpose.

Charcoal-Grilled Eels (Product of Kagoshima, Japan)



| | |
|---------------|------------------------------|
| Product of | Kagoshima Prefecture (Japan) |
| Packing Style | 5kg × 2 |
| Size | 30-100 pieces/10 kg |

Grilled Eels (Product of Taiwan)



| | |
|---------------|--------------------|
| Product of | Taiwan |
| Packing Style | 5 kg × 2 |
| Size | 40-80 pieces/10 kg |

Grilled Eels (Product of China)



| | |
|---------------|--------------------|
| Product of | China |
| Packing Style | 5kg × 2 |
| Size | 20-80 pieces/10 kg |

Unseasoned Grilled Eels (Product of Kagoshima, Japan)



| | |
|---------------|------------------------------|
| Product of | Kagoshima Prefecture (Japan) |
| Packing Style | 5kg × 2 |
| Size | 50-80 pieces/10 kg |

Grilled Skewered Eels (Ryaku-pon half-cut style, etc.)



| | |
|---------------|---------------------|
| Product of | China, Other |
| Packing Style | 20 pieces × 5 packs |
| Size | 60-140g/piece |

Sliced Grilled Eels and Unseasoned Eels



| | |
|---------------|-------------------------------|
| Product of | China, Other |
| Packing Style | 20pieces × 30packs × 2bundles |
| Size | 6g,8g,10g |

MSC-Certified
Peeled meat Canadian Arctic Surf Clams



| | |
|---------------|----------------------------|
| Product of | Canada |
| Packing Style | 1kg × 10packs |
| Size | L(41-50),M(51-60),S(61-75) |



Half-Cut Canadian Arctic Surf Clams



| | |
|---------------|---|
| Product of | Canada |
| Packing Style | 20pieces × 20packs × 3bundles, etc. |
| Size | M(160g/20pieces), S(125g/20pieces),JS(112g/20pieces) |
| Processed in | China, Other |



Butterflied Ark Shells



| | |
|---------------|---|
| Product of | China, Other |
| Packing Style | 20pieces × 40packs, 20pieces × 50packs |
| Size | 21-25, 26-30, 31-40, 41-50 |



Sliced Ishigakigai



| | |
|---------------|----------------------|
| Product of | China, Other |
| Packing Style | 20 pieces × 40 packs |
| Size | 26-30, 31-40 |





Canadian Arctic Surf Clams

Processed and quick-frozen on board to maintain freshness after harvesting using fishery that passed the MSC's (Marine Stewardship Council) environmental standards.

Japanese Scallops (Frozen and Raw Small Adductor Muscles)



Product of China
Packing Style 1 kg × 10 packs
Size 200-300, 300-400,
400-600 pieces/kg



Japanese Scallops (Boiled Small Adductor Muscles)



Product of China
Packing Style 800g × 10 packs, 1 kg × 10 packs
Size 200-300, 300-400,
400-600 pieces/kg



Boiled Baby Scallops



Product of China
Packing Style 1 kg × 10 packs
Size L(81-100), M(100-150)、
S(150-200), SS(200-300)/kg



Boiled and Butterflied Baby Scallops



Product of China
Packing Style 20 pieces × 40 packs
Size 8g, 10g, 12g



Boiled Shell-On Japanese Short-Necked Clams



Product of China
Packing Style 500 g × 10 packs × 2 bundles
Size L(41-50), M(51-60)/pack



Boiled Shucked Japanese Short-Necked Clams



Product of China
Packing Style 1 kg × 10 packs
Size L(300-500), M(500-700),
S(700-900)/kg



Scallop Adductor Muscles



Product of Hokkaido (Japan), Aomori Prefecture (Japan), Other
Packing Style 1 kg × 10 packs
Size 2L(16-20), L(21-25), M(26-30),
S(31-35), SS(36-40), 3S(41-50)/kg, etc.

Half-Shelled Scallop Adductor Muscles



Product of Hokkaido (Japan), Aomori Prefecture (Japan), Other
Packing Style 10 pieces × 10 packs, etc.
Size 9-10 cm, 10-11 cm, 11-12 cm

Raw Frozen Oysters



Product of Hiroshima Prefecture (Japan), Okayama Prefecture (Japan), Other
Packing Style 850 g × 10 packs, etc.
Size 2L(25-35), L(35-45), M(45-55)/pack

Raw and Frozen Whole or Half-Shelled Oysters



Product of Hiroshima Prefecture (Japan), Okayama Prefecture (Japan), Other
Packing Style 10 pieces × 10 packs, etc.
Size L, M, S, etc.

Raw Frozen Red Abalone (Akane Abalone)



Product of Chile, Other
Packing Style 1 kg × 10 packs
Size 6, 7, 8, 9, 10 pieces/kg

Boiled Shell-On Mussels



Product of Chile, Other
Packing Style 500g × 20 packs
Size 40-60 pieces/kg

Sliced Smoked Trout Salmon (ASC-Certified)



Product of Denmark, Chile, Norway, Other
Packing Style 10 packs×2 bundles
Size 500 g/pack

Sliced Smoked Atlantic Salmon



Product of Chile, Norway, Other
Packing Style 10 packs×2 bundles
Size 500 g/pack

Sliced Smoked Trout Salmon



Product of Denmark, Chile, Norway, Other
Packing Style 10 packs×2 bundles
Size 500 g/pack

Smoked Cut-off Trout Salmon (ASC-Certified)



Product of Denmark, Chile, Norway, Other
Packing Style 10 packs×2 bundles
Size 500 g/pack

Fresh Atlantic Salmon (Semi-Dressed)



Product of Norway, Canada, Australia, Other
Packing Style Varies
Size 2-3, 3-4, 4-5, 5-6, 6-7 kg/piece

Fresh Atlantic Salmon (Fillets)



Product of Norway, Other
Packing Style Varies
Size 10, 12, 14, 16 pieces/carton

Coho Salmon (Trim-C)



Product of Chile, Other
Packing Style 10 kg, etc.
Size 6, 7, 8, 9, 10, 11, 12, 13, 14 pieces/carton

Atlantic Salmon (Trim-E)



Product of Norway, Chile, Other
Packing Style 10 kg, etc.
Size 6, 7, 8, 9, 10, 11, 12, 13, 14 pieces/carton

Atlantic Salmon Loin



Product of Chile, Other
Packing Style 3 kg×3 bundles, 5 kg×2 bundles, etc.
Size 250-300, 300-400, 400-500, 500+

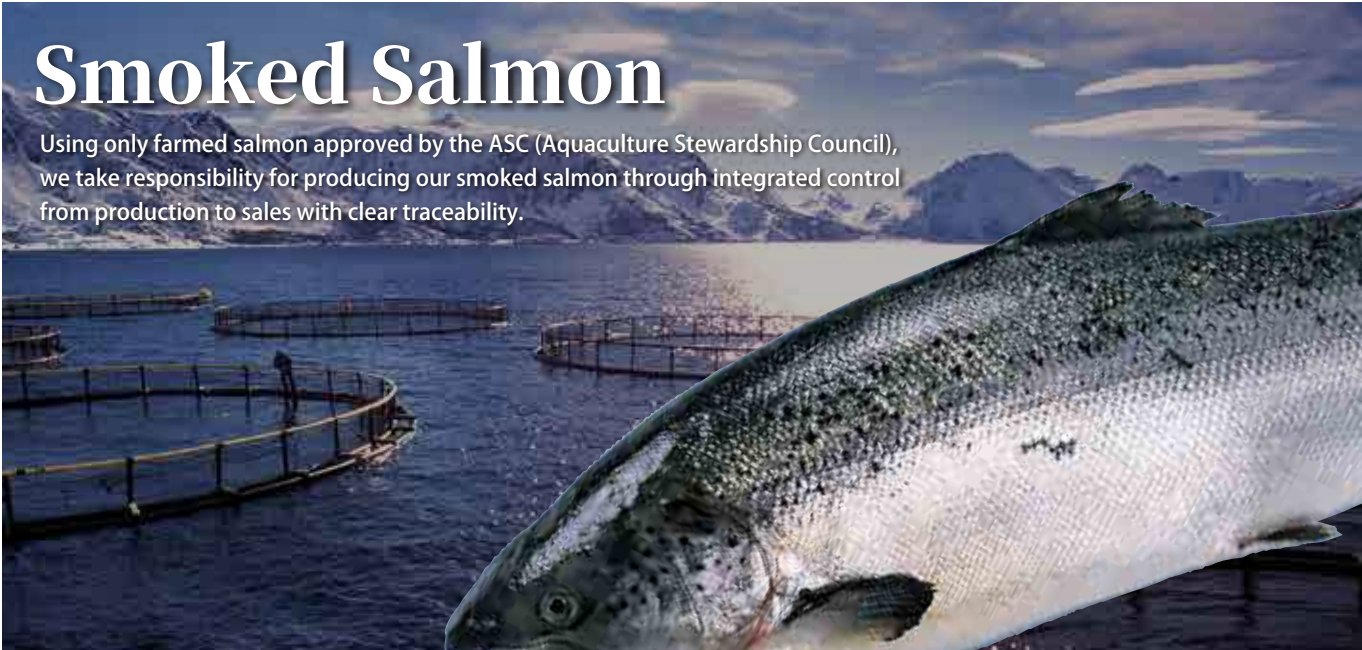
Salted Atlantic Salmon Belly



Product of Chile, Other
Packing Style 500 g×10 packs×2 bundles
Size 2-3cm width, 3+cm width, etc.
Processed in Japan, Other

Smoked Salmon

Using only farmed salmon approved by the ASC (Aquaculture Stewardship Council), we take responsibility for producing our smoked salmon through integrated control from production to sales with clear traceability.



Diamond Squid Steak



Product of Okinawa Prefecture(Japan)
Packing Style 3kg
Size Approx. 400-500 g/steak

Sliced Japanese Common Squid



Product of China, Japan, Other
Packing Style 20 pieces/pack
Size 6, 8, 10, 12 g



Vinegared Spotted Shad (Fillet)



Product of China
Packing Style 20 pieces×50 packs
Size 6, 8, 10, 12 g



Sliced Diamond Squid



Product of Okinawa Prefecture(Japan)
Packing Style 4slices×6portions,
10packs×2bundles,
20packs×2bundles
Size 8, 10, 12 g



Sliced Arrowtooth Halibut



Product of U.S.A., Canada, Russia, Other
Packing Style 20 pieces/pack
Size 6, 8, 10, 12 g
Processed in China, Other



Sliced Halfbeak



Product of China
Packing Style 20 pieces×50 packs
Size 6, 8, 10, 12 g



Sliced Atlantic Salmon



Product of Norway, Denmark, Chile, Other
Packing Style 20 pieces/pack
Size 6, 7, 8, 10 g
Processed in China, Vietnam, Thailand, Other

Cooked Conger Eel



Product of China, Other
Packing Style 250g×20packs×
2bundles
Size 4, 5, 6, 8 pieces/pack

Sliced Whelk



Product of Russia, Ireland, Canada, Other
Packing Style 20 pieces/pack
Size 5, 6, 7, 8, 10 g

Anglerfish Liver



Product of China, Other
Packing Style 300 g×30 packs

Sliced Trout Salmon



Product of Norway, Denmark, Chile, Turkey, Other
Packing Style 20 pieces/pack
Size 6, 7, 8, 10 g
Processed in China, Vietnam, Thailand, Other

Sliced Cooked Conger Eel



Product of China, Other
Packing Style 20 pieces/pack
Size 5, 6, 7, 8, 10 g

Blackthroat Seaperch (Fillets)



Product of China, Korea, Other
Packing Style 20 pieces/pack
Size 8, 10, 12, 16 g

Sliced Boiled Common Octopus



Product of China, Other
Packing Style 20 pieces/pack
Size 6, 8, 10 g

Cooked Sushi Shrimp



Product of Thailand, Vietnam, Indonesia, Other
Packing Style 20pieces×20packs×2bundles
Size 6L(9.5-10.0cm),5L(9.0-9.5cm) 4L(8.5-9.0cm),3L(8.0-8.5cm)



Cooked Sushi Shrimp with Head Meat



Product of Thailand, Vietnam, Indonesia, Other
Packing Style 20pieces×20packs×2bundles
Size H7L(11.0-11.5cm),H6L(10.5-11.0cm) H5L(10.0-10.5cm),H4L(9.5-10.0cm)



Blanched Sushi Shrimp



Product of Vietnam, Thailand, Other
Packing Style 20pieces×20packs×2bundles
Size 3L(8.6-9.5 cm), 2L(7.6-8.5 cm)



Peeled Tail On Deep-Water Shrimp (Head-On, Headless)



Product of Canada, Greenland, Russia, Other
Packing Style 20pieces,30pieces,50pieces,etc.
Size 4L,3L,2L,L, M, etc.



Deep-Water Shrimp (Northern Shrimp, Red Shrimp)



Product of Canada, Greenland, Russia, Other
Packing Style 1 kg×12
Size 4L(40-50/kg), 3L(45-50/kg), 2L (50-55/kg), LA (55-60/kg)



Coonstripe Shrimp (Botan Shrimp)



Product of Russia, Japan, Other
Packing Style 1kg×12, 2kg×6, etc.
Size Various (14-30 shrimp/kg)



Frozen Raw Sectioned Red King Crab



Product of U.S.A., Russia, Other
Packing Style 3kg,5kg
Size 2 shoulders, 2.5 shoulders, 3 shoulders/3 kg 4L(1100-1300 g), 3L (900-1100 g), 2L (700-900 g) etc.

Boiled Sectioned Red King Crab



Product of Russia, Other
Packing Style 5kg
Size 4L(1100-1300g),3L(900-1100g),2L(700-900g) L (500-700g) ,M (300-500g)

Frozen Raw Sectioned Snow Crab



Product of U.S.A., Canada, Russia, Other
Packing Style 5kg, 3kg
Size 5L, 4L, 3L, 2L, L

Boiled Sectioned Snow Crab



Product of Canada, Other
Packing Style 5kg,3kg
Size 5L, 4L, 3L, 2L, L

Boiled Sectioned Blue King Crab



Product of Russia, Other
Packing Style Varies
Size 3L 10shoulders, 2L 11-12shoulders, L 14shoulders / carton, etc.

Boiled Snow Crab Claws



Product of U.S.A., Canada, Russia, Other
Packing Style 750g×12packs
Size 11-15, 16-20, 21-25, 26-30, 31-35, 36-40 claws/pack
Processed in China, Vietnam, Indonesia, Other

Tuna Blocks



Product of Atlantic Ocean, Pacific Ocean, Mediterranean Sea, Indian Ocean, Other
Packing Style Varies
Processed in Japan, Other

Tuna Saku Block ①



Product of Atlantic Ocean, Pacific Ocean, Mediterranean Sea, Indian Ocean, Other
Packing Style Varies
Processed in Japan, Other

Tuna Saku Block ②



Product of Atlantic Ocean, Pacific Ocean, Mediterranean Sea, Indian Ocean, Other
Packing Style Approx. 200 g/block (varies), 10 kg/box
Processed in Japan

Skipjack Loin(Tataki)



Product of Pacific Ocean
Packing Style 1.5 and up, 2.5 and up, 4.5 and up, etc.
3kg×3 bundles, 5 kg×2 bundles
Processed in Shizuoka Prefecture (Japan)



Salmon Roe in Soy Sauce (Product of Japan)



Product of Hokkaido, Other
Packing Style 1kg×12, 500g×20
Processed in Japan

Salmon Roe in Soy Sauce



Product of Russia, U.S.A., Canada, Other
Packing Style 1kg×12, 500g×20
Processed in Japan, Other

Trout Roe in Soy Sauce



Product of Russia, U.S.A., Norway, Other
Packing Style 500 g×20 packs, 250 g×40 packs
Processed in Japan, Other



Flying Fish Roe in Soy Sauce



Product of Indonesia, Peru, Other
Packing Style 500 g×20 packs
Processed in Japan, Other



Spicy Seasoned Cod Roe



Product of U.S.A., Russia, Other
Packing Style 1 kg, 2 kg, etc.
Processed in Japan, Other

Salty Seasoned Cod Roe



Product of U.S.A, Russia, Other
Packing Style 1 kg, 2 kg, etc.
Processed in Japan, Other



Tuna (Pacific bluefin tuna, bigeye tuna, yellowfin tuna, etc.)
We process fresh beautiful red tuna into products.

Broccoli



Product of Ecuador, Other
Packing Style 500 g × 20 packs
Size M (3-5cm), S (2-4cm), SS(1.5-3cm)



Chickpea



Product of U.S.A.
Packing Style Approx. 13.0 kg
Size Mixed

Okra with Squid



Product of Okra: Indonesia, Other
Squid: Chile, Other
Packing Style 1 kg × 10 packs
Processed in Japan, Other

Boiled or Raw and Quick-Frozen Sakura Shrimp (Boiled, Raw)



※Image shows product of Suruga Bay (Japan)

Product of Japan, Taiwan, Other
Packing Style 160 g × 20 packs × 2
200 g × 20 packs × 2



Boiled Young Sardines



Product of Japan, Other
Packing Style 1 kg × 12 packs, etc.
Processed in Japan, Other

Blanched Sea Urchin



Product of Chile, Other
Packing Style 100 g × 60 packs, etc.
Grade A, B, C, etc.



～A Message to Our Customers～

Supporting People's Health by Providing Safe Food

We support people's health through safe, sustainable,
and environmentally friendly food that
maintains its natural flavor without using additives.

