

 Marudai Hatakawa Co.,Ltd.

# Confidence in taste

Fresh delicacy that takes advantage of  
the taste of the material.





# (s)quid a

fresh and sweet squid is a culinary delight to various.



❖ Ikakogane ❖

Popular raw squid delicacy with popping fish eggs



❖ Ika mentaifuumi ❖

Spicy raw squid with chili pepper-flavored cod roe



❖ Ika no wasakara ❖

Seasoned raw squid with wasabi



❖ Isomongou ❖

A seafood specialty with raw cuttlefish, fish eggs, and seaweed



❖ Hanasakiika ❖

A delicacy of raw squid dressed with red fish eggs



❖ Ikamizore ❖

A luxurious delicacy of bite-sized raw squid and fish eggs



❖ Chukageso ❖

Chewy and tasty raw squid arms seasoned with sesame oil



❖ Osashimimongou ❖

Slices of raw and soft cuttlefish



❖ Uzushioika ❖

Raw squid suitable for sashimi or sushi





(Octopus)  
**Tako**

Fresh octopus  
is rich in taste  
and has a chewy  
texture.



❖ Takowasabi ❖

Chewy raw octopus seasoned with wasabi



❖ Takowasabi (value pack) ❖

Chewy raw octopus seasoned with wasabi (value pack)



❖ Momijitako ❖

Yuzu (citrus junos)-flavored raw octopus with a vivid appearance



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Fresh seafood and  
vegetable salad  
goes well with  
various dishes.



❖ Hokkigaiiri salad ❖

A delicious combination of vivid Sakhalin surf clam and squid



❖ Kanifumi salad ❖

Imitation crab and crisp and tasty vegetables make a good combination.



# Seafood Delicacies



Hotatechuka

Chinese-style spicy scallop mantle



Kai no isoae

A delicious combination of Thomas' rapa whelk, kelp, and fish eggs



Nanohananishin

Herring seasoned with Mino sweet vinegar



Kazunoko konbu

Popping herring roe and kelp



Shiso shirauo

Japanese icefish flavored with a hint of Shiso leaf



Sashimi shirauo

Japanese icefish suitable for sashimi or sushi



Kurage uni

A classic snack of jellyfish and sea urchin served with sake



**Marudai Hatakawa Co.,Ltd.** <http://www.mhc.jp/>

Founded in Gamagori-shi, Aichi, a prefecture richly endowed with nature surrounded by the sea and mountains, Marudai Hatakawa has been in business for half a century. Since its foundation, we have consistently developed and sold seafood products beloved by many customers in various regions. In recent years, our products have also won popularity outside Japan including Hong Kong and South Korea. We continue to do our best to produce traditional delicacies with an attitude of gratitude toward customers and seafood.

For product planning of seafood delicacies for businesses and other inquiries such as product trays, please do not hesitate to contact our sales representatives.

Keep our products at a storage temperature of less than or equal to -18°C. After defrosting, keep them at a storage temperature of less than or equal to 10°C. When defrosting, be sure to mark the date on the product's packaging. Do not refreeze our products to prevent quality deterioration.

