Marudai Hatakawa Co.,Ltd.

Confidence in taste

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





! Ikakogane !

Popular raw squid delicacy with popping fish eggs



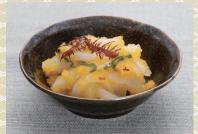
🖟 Ika mentaifuumi 💸

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 🗦

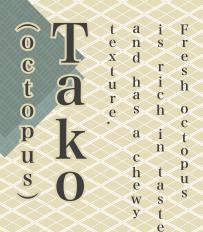
Slices of raw and soft cuttlefish



: Uzushioika :

Raw squid suitable for sashimi or sushi







Takowasabi

Chewy raw octopus seasoned with wasabi









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.

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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 inquires 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.

