

Japanese Fresh Seafood

IKUGAWA LLC.

1412, 1-7-3 Enokojima, Nishi-ku, Osaka, Japan

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http://www.ikugawa.co.jp



Sudachi Buri (Yellowtail Raised with Sudachi Peel)

This premium yellowtail is raised on a specially formulated feed enriched with the peel of Sudachi citrus from Tokushima Prefecture. Compared to conventional farmed yellowtail, it contains higher levels of vitamin E and has confirmed antioxidant properties. Its clean, refreshing flavor and lack of fishy odor make it exceptionally palatable and easy to enjoy

PRODUCT : Sudachi Buri (Yellowtail)

Type : Round/ Fillet/ Dressed/
Headed & Gutted/ Loin/
Portion

SHELF LIFE : 2 Years

STORAGE : -18°C Frozen

RAW
Consumption: Yes



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Japanese Fresh Seafood

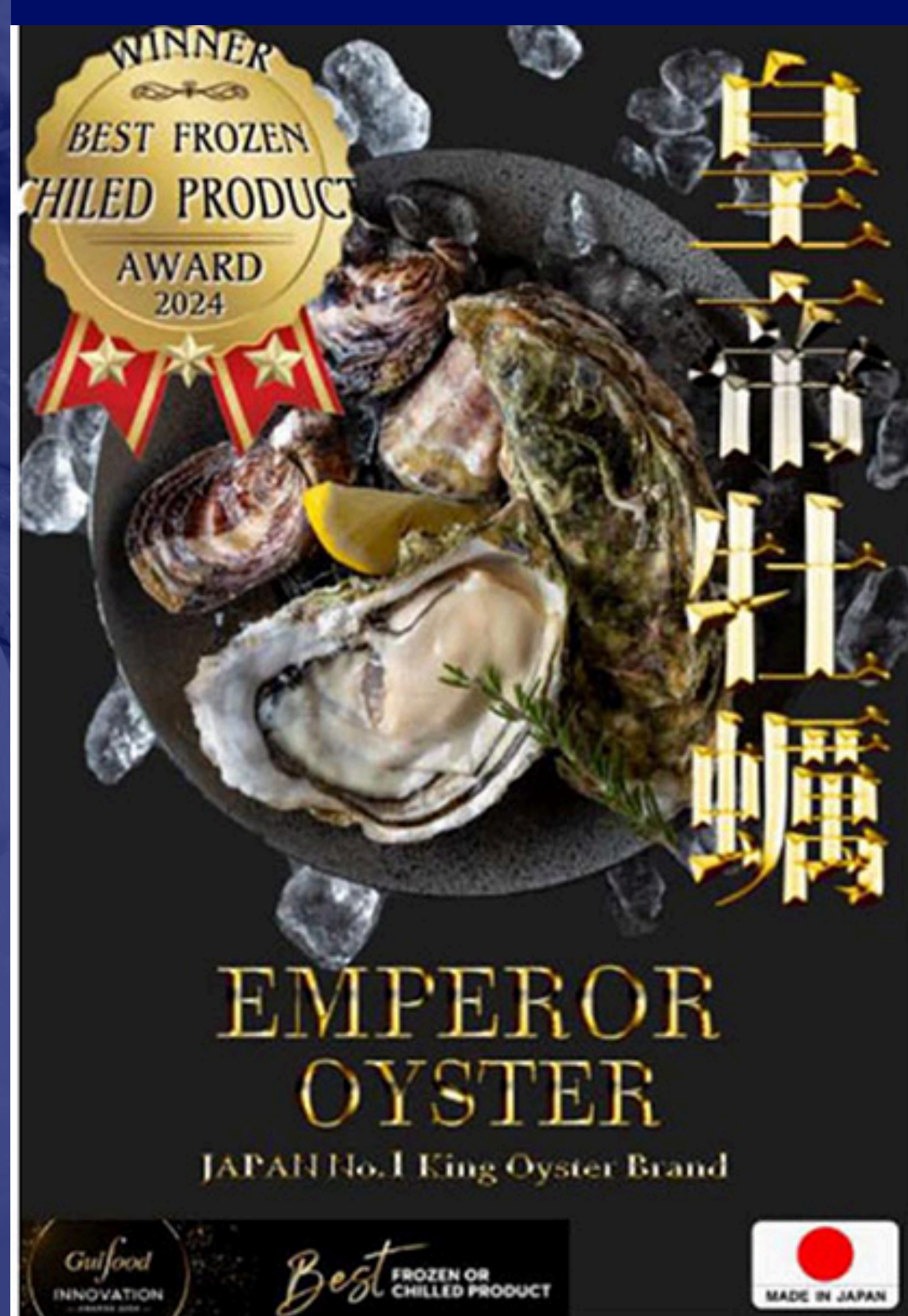
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raw oysters

Japanese raw oysters are known for their delicate and creamy flavor, thanks to the nutrient-rich coastal waters in which they are grown. In Japan, strict water quality inspections and hygiene controls are carried out to ensure that oysters can be safely eaten raw. Oysters specifically designated for raw consumption are cultivated under especially rigorous management, allowing people to enjoy them with confidence.

PRODUCT : raw oysters

Type : Whole Shell

SHELF LIFE : 2 Years

STORAGE : -18°C Frozen

RAW
Consumption : Yes



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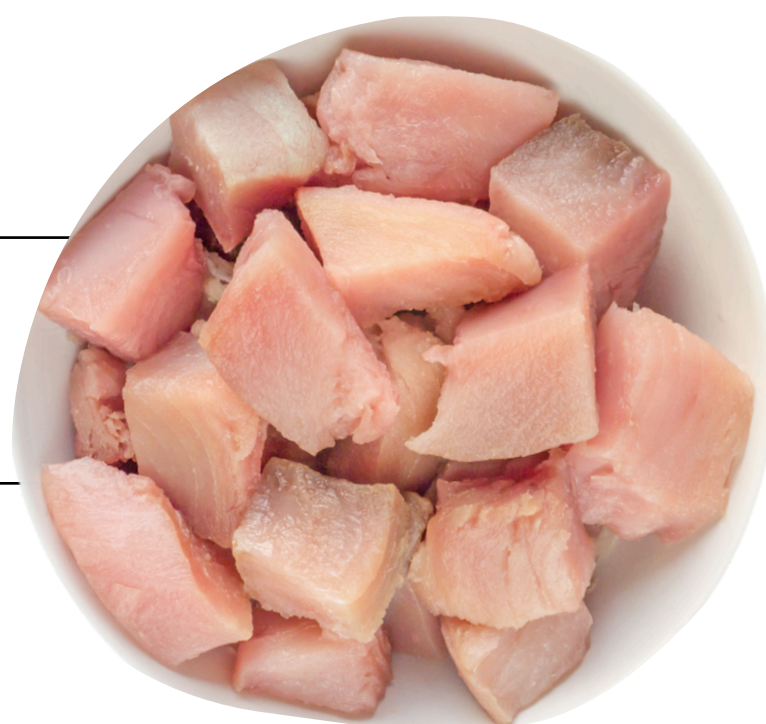
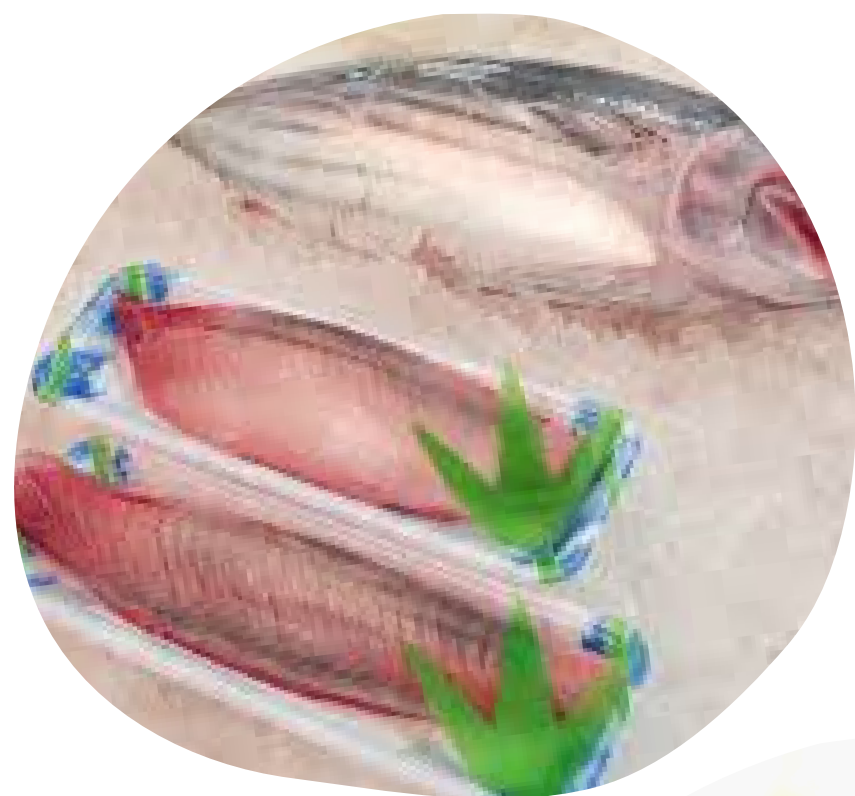
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Bonito (Katsuo)

Katsuo in Japanese, is an essential ingredient in Japanese cuisine, celebrated for its distinctive umami flavor and exceptional nutritional value. This migratory fish features firm, dense flesh rich in high-quality protein and DHA, and serves as the primary source for making katsuobushi (dried bonito flakes).



PRODUCT : Bonito (Katsuo)

Type : Round/ Dressed/ Headed
& Gutted/ Loin/ Portion

SHELF LIFE : 2 Years

STORAGE : -18°C Frozen

RAW
Consumption : No

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“梅で鯛”縁起の良い一品

紀州梅真鯛 梅



定商品です。
おります。

紀州南高梅

紀州梅まだい



Ume Sea Bream (Ume Madai)

Ume Sea Bream is a premium Japanese fish raised using a unique method that incorporates dried plum (ume) into its feed. This innovative aquaculture technique, developed in Wakayama Prefecture, produces fish with firmer flesh, reduced fishy odor, and a subtly refreshing flavor. Rich in omega-3 fatty acids and high-quality protein, Ume Sea Bream is prized for its beautiful pink color and elegant taste. It is ideal for sashimi, grilled dishes, and sushi.

PRODUCT : Ume Sea Bream

Type : Round/ Fillet/ Dressed/
Headed & Gutted/ Loin/
Portion

SHELF LIFE : 2 Years

STORAGE : -18°C Frozen

RAW
Consumption : Yes



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Peach Sea Bream (Momodai)

Raised on Okayama peaches, this premium sea bream features firm, clear white flesh with no off-flavors. The natural polyphenols from peaches help preserve fillet freshness and prevent discoloration over time.

Rich in omega-3 fatty acids and high-quality protein, it offers both exceptional taste and nutritional value. Best served as sashimi, carpaccio, shabu-shabu, or sea bream rice.

PRODUCT : Peach Sea Bream

Type : Round/ Fillet/ Dressed/
Headed & Gutted/ Loin/
Portion

SHELF LIFE : 2 Years

STORAGE : -18°C Frozen

RAW
Consumption : Yes



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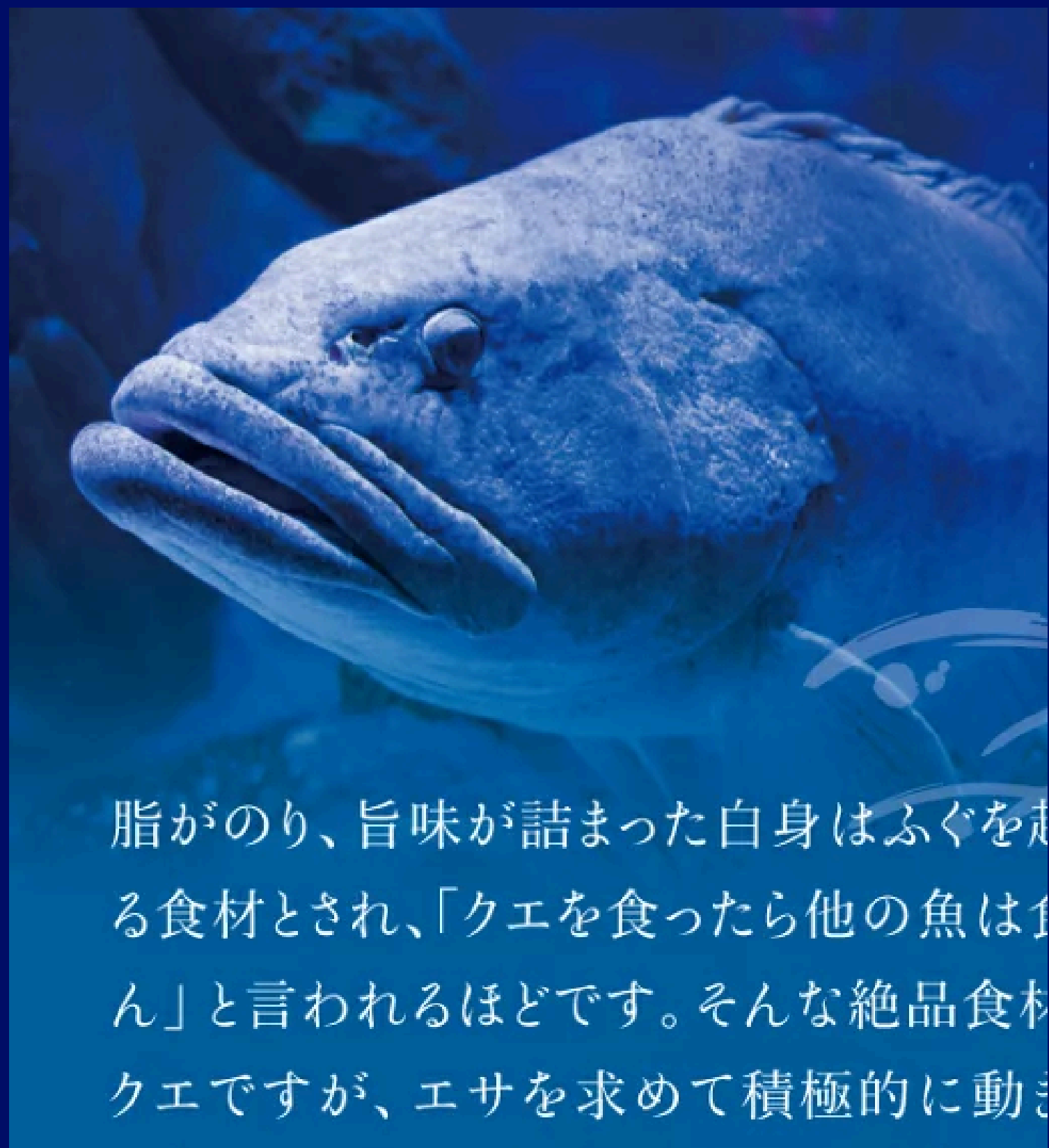
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脂がのり、旨味が詰まった白身はふぐを走る食材とされ、「クエを食ったら他の魚は食せん」と言われるほどです。そんな絶品食材クエですが、エサを求めて積極的に動き



Longtooth Grouper (Kue)

A prized luxury fish from Wakayama, known as the "king of groupers." Its rich, fatty white flesh is incredibly tender with a deep umami flavor. Often called "the fish that makes you forget all others."

Rich in collagen and high-quality protein. Best enjoyed in hot pot (Kue-nabe), sashimi, or lightly simmered to bring out its natural sweetness.

PRODUCT : Longtooth grouper

Type : Round/ Fillet/ Dressed/
Headed & Gutted/ Loin/
Portion

SHELF LIFE : 2 Years

STORAGE : -18°C Frozen

RAW
Consumption : No



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北海道噴火湾のほたて

北海道噴火湾は、ホタテの産地。
駒ヶ岳や有珠山、湾を囲む山々から
栄養が流れ着く先が噴火湾。
その恵みが帆立を育てています。



Hokkaido Scallops

Harvested from the pristine cold waters of Hokkaido, these premium scallops are renowned for their exceptional sweetness and tender, succulent texture. Rich in protein, omega-3 fatty acids, and essential minerals. Best enjoyed as sashimi, lightly seared, in carpaccio, or as a luxurious addition to pasta and hot pot dishes.

PRODUCT : Hokkaido Scallops

Type : Whole Shell / Meat

SHELF LIFE : 2 Years

STORAGE : -18°C Frozen

RAW
Consumption : Yes

