



Premium Hokkaido Steamed Octopus



The Premium Steamed Hokkaido Octopus is prepared using a salt-rubbing process performed four times longer than our standard product, concentrating the octopus's natural umami while ensuring a carefully crafted finish. This process also reduces excess moisture and slows discoloration, resulting in a higher-quality premium steamed octopus.

Product name	Premium Hokkaido Steamed Octopus
Company name	Shimizu Shoten Co., Ltd.
Delivery available	All year round
Shelf life	365 Days
Storage instructions	Keep frozen
Ingredients	Giant Pacific Octopus / Hokkaido, Japan, salt, alum, sodium erythorbate (antioxidant), sulfites (antioxidant), pH adjuster
Net weight	5kg
Dimension	Length35.0cm Width45.0cm Height15.0cm
Quantity per case	1
Minimum order	5 cases
Certification / accreditation (for product, factory, etc.)	FDA HACCP
Preferred export destination countries or regions	Other
Retail price in Japan	5,000yen /K
How to use	Thaw under refrigeration at 10 ° C or below, then slice and serve as is. Since this product contains octopus legs only, it provides an excellent slicing yield, making it highly convenient for foodservice and retail use.