



Steamed Octopus (Legs only)



We do not use sulfite or alum for our products (patented method). We use fewer food additives. Our steamed octopuses are heated and steamed at a high temperature (around 120°C) to retain the original taste and flavor. Sizes and prices vary. Please contact us for more information. An octopus' legs can be removed easily if defrosted. You do not need to defrost a whole octopus. You only need to defrost what you need for cooking.

Product name	Steamed Octopus (Legs only)
Company name	KASHITORA Co., Ltd
Delivery available	January / February / March / April / May / June / July / August / September / October / November / December
Shelf life	365 days
Food storage temperature	Keep frozen
Ingredients and food additives	Common octopus / Morocco, Mauritania, Salt, Antioxidant (VC), pH adjusting agent
Dimension	Length43.5cm Width55cm Height16cm
Minimum order	10 cases
Certification / accreditation (for product, factory, etc.)	HACCP, Vietnamese facilities registered
Preferred export destination countries or regions	Singapore, Vietnam, United States, Hong Kong, Taiwan, Other
Retail price in Japan	¥/2300~
Use scene	Sashimi, Sushi, Seafood Bowl, Pasta dishes, Fritter, Hotpot, etc.