



SE<sup>▲</sup>HOUSE



## House of Fresh & Live

From live lobsters, crabs, and oysters to freshly caught fish, prawns, and mussels, every product is carefully handled to preserve its natural taste and texture.





### BLUE LOBSTER

BRAND: SEA HOUSE

**Characteristics:** They have a blue shell, which turns red when cooked, and are prized for their succulent, flavorful meat. They are also rich in vitamins and copper.

SIZE	CODE
600-800gm	CH0024
800-1000gm	
1000-1300gm	CH0026



### BLACK TIGER SHRIMP HOSO



BRAND: SEA HOUSE

**Characteristics:** it is found off the coast of Oman share general characteristics with those from the Indo-Pacific, such as a large size, firm, sweet, and meaty texture, and a hard shell with black or dark stripes.

SIZE	CODE
16 / 21	CH0072



### LOBSTER

BRAND: SEA HOUSE

**Characteristics:** Canadian lobsters are known for their large size, dense, hard shells, and higher meat yield, characteristics resulting from living in colder waters. They have tender meat in the tail and firmer, more flavorful meat in the claws, with a rich, slightly sweet, and iodine-rich flavor profile.

SIZE	CODE
600-800gm	
800-900gm	CH0065
900-1000gm	



### LANGOUSTINES



BRAND: SEA HOUSE

**Characteristics:** are small, bright orange-red crustaceans that are prized for their delicate, sweet flesh and firm, juicy texture. They have long claws, are closely related to lobsters, and can grow up to 24cm in length

SIZE	CODE
6/9gm	CH0124
10/15gm	CH0119
17/20gm	CH0036



**PRE – ORDER BASIS**

C  
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SIZE	CODE
600/800gm	CH0030



SIZE	CODE
1KG / Box	CH0218



### BROWN CRAB



BRAND: SEA HOUSE

**Characteristics:** Brown crab, or edible crab (*Cancer pagurus*), is a common and popular species in the waters off northern France, where it is harvested and sold fresh, frozen, and cooked. It is known for its reddish-brown color, large claws, and the contrast between its white claw meat and rich brown meat.



### LANGOUSTE ROYALE / ROYAL SPINY LOBSTER



BRAND: SEA HOUSE

a type of lobster known for its firm, delicate meat and lack of claws. It is a popular ingredient in French cuisine, often prepared by barbecuing. It is sometimes also referred to as "Langouste Rouge Royale".

SIZE	CODE

### GREY SHRIMP JUMBO - GRAGON



BRAND: SEA HOUSE

**Characteristics:** often called *Crevettes Grises*, in French, are large, savory North Sea shrimp with a delicate, sweet flavor and a firm, meaty texture. Key characteristics include a brownish-grey shell when raw that turns pinkish-orange when cooked, a size up to 7-8 cm, and a body that is streamlined and slightly curved.



### BLUE CRAB



BRAND: SEA HOUSE

**Characteristics:** their brilliant blue claws, olive-green to brownish carapace with nine marginal teeth, and a pair paddle-shaped swimming legs

SIZE	CODE
400/600gm	



**PRE – ORDER BASIS**



### CLAMS VONGOLE / PALOURDE



BRAND: SEA HOUSE

"Clams Palourde Grosse" refers to large, high-quality, also known as **Carpet Shell Clams** prized for their sweet, salty, and savory flavor. They are a delicacy, often considered superior to other clam varieties, and are used in classic seafood dishes like *linguine alle vongole* or simply steamed with white wine.

SIZE	CODE
M	CH0143



### BULOTS / COMMON WHELKS



BRAND: SEA HOUSE

**Characteristics:** a type of edible sea snail that is a popular delicacy. They are often boiled or steamed and served cold with a mayonnaise or aïoli for dipping. Bulots are particularly associated with French brasseries and coastal cuisine, especially from the Normandy region.

They have a tender yet chewy texture with a sweet and briny flavor, and are low in fat while being a good source of high-quality protein, vitamins, and minerals..

LIVE SIZE	CODE
300 / 500 gm	CH0217
COOKED SIZE	CODE
300 / 500 gm	CH0120



### RAZOR CLAMS



BRAND: SEA HOUSE

**Characteristics:** are identifiable by their long, thin, blade-like shells that are sharp along the edges. They are mobile bivalves with a large muscular foot that allows them to burrow quickly in sand, and some can even jump or swim.

SIZE	CODE
M	CH0228



### VENUS CLAMS (VENERIDAE)



BRAND: SEA HOUSE

**Characteristics:** are bivalve mollusks characterized by thick, often oval-shaped shells with a symmetrical, two-valve structure. Their shells can vary widely in size, shape, and color depending on the species.

SIZE	CODE



**PRE – ORDER BASIS**

## PERIWINKLES / SEA SNAILS



BRAND: SEA HOUSE

SIZE	CODE
L	CH0163



**Characteristics:** Periwinkles can refer to two different things: a small, edible sea snail found in the intertidal zone, and a type of flowering plant used in landscaping. The sea snail is a marine gastropod with a rounded shell that grazes on algae, while the plant, often called *Vinca*, is a groundcover that grows in both sun and shade.



## SCALLOPS



BRAND: SEA HOUSE

SIZE	CODE
5. - 7.	CH0093



**Characteristics:** a fan-shaped shell that can be various colors and have wavy edges. They are unique for their ability to swim by rapidly snapping their shells to propel themselves through the water.



## MUSSELS M / L



BRAND: SEA HOUSE

SIZE	CODE
M / L	CH0047



**Characteristics:** a type of bivalve mollusk, often farmed, with a mild, sweet, and briny flavor, and are known for being a nutritious food rich in protein, iron, and omega-3 fatty acids.

## PREMIUM MUSSELS DE BOUCHOT / MOUNT SAINT MICHEL



BRAND: MOUNT SAINT MICHEL



SIZE	CODE
M	CH0256



**Characteristics:** a type of French oyster from the *Marennes-Oléron* region that are characterized by a less fleshy, watery, and balanced flavor with a clean marine taste. They are "finished" for at least 28 days in shallow clay ponds called *Claires* which strengthens their shell and refines their flavor, giving them a uniform shape and a translucent mantle with green gills. This refinement process results in a short, pleasant finish on the palate.

PRE – ORDER BASIS



### OYSTER FINE DE NORMANDY



BRAND: SEA HOUSE

**Characteristics:** a type of French oyster from the Normandy coast, characterized by a subtle, iodine-rich, and slightly salty taste, with a less fleshy meat content compared to the *Speciale* variety.

SIZE	CODE
2-3-4-5	CH0084

PRE-ORDER BASIS



### OYSTER FINE OF BRITTANY / CANCALE



BRAND: SEA HOUSE

**Characteristics:** refers to oysters from the Normandy region of France, specifically from the area around Isigny. These are known for being "fleshy" and having a distinct "iodised" flavor, and they are grown on tables in the coastal waters near Isigny.

SIZE	CODE
2-3-4-5	

PRE-ORDER BASIS



### OYSTER SPECIALE / TARBOURIECH



BRAND: SEA HOUSE

**Characteristics:** a specific type of oyster from the Mediterranean that are known for their unique, patented farming method called the "Solar Tide," which involves regularly lifting them out of the water to mimic tides, leading to a denser texture and more refined flavor.

SIZE	CODE
1-2-3-4-5	CH0052

PRE-ORDER BASIS



### OYSTER FINE DE CLAIRE / PEPONNET



BRAND: SEA HOUSE

**Characteristics:** are known for their elongated shell, less fleshy, and more juicy meat compared to other types. Originating from the *Marennes-Oleron basin* in France, they have a delicate, refined taste with a good salt balance and a soft, nutty finish. T

SIZE	CODE
2-3-4-5	CH0082

PRE-ORDER BASIS



PRE – ORDER BASIS

**HAMACHI / AMBERJACK WHOLE**

BRAND: SEA HOUSE

SIZE	CODE
300gm ++	CH0066



**Characteristics:** Hamachi is the Japanese name for a young, often farm-raised, yellowtail fish that is popular for sushi and sashimi due to its rich, buttery flavor and firm texture. While "yellowtail" is a general term that can include both wild and farmed fish, "hamachi" specifically refers to the younger, farmed version. The fish can also be grilled or seared, making it a versatile ingredient in Japanese cuisine.

**Origin:** Hamachi is a type of Japanese amberjack ([Buri](#)) native to the Pacific Ocean and East China Sea.

**HAMACHI / AMBERJACK FILLET**

BRAND: SEA HOUSE

SIZE	CODE
1000/1200gm	

**WILD ROUGET / RED MULLET**

BRAND: SEA HOUSE

SIZE	CODE
300/500gm	CH0073



**Characteristics:** Red mullet are small, reddish-orange fish characterized by a pair of long chin barbels they use to search for food in the seabed. They have a moderately elongate, oval-shaped body with two dorsal fins and are often identified by longitudinal stripes or markings. These are warm-water fish, often found in groups on sandy or muddy bottoms, and their diet includes worms, crustaceans, and mollusks.

**WILD SEABASS WHOLE**

BRAND: SEA HOUSE

SIZE	CODE
1500gm ++	CH0224



**Characteristics:** is a highly-regarded fish known for its silvery-blue skin, firm white flesh, and subtle, delicate flavor. It is a carnivorous and opportunistic hunter, which is reflected in its rich taste, and it is often caught using traditional, sustainable line-fishing methods, referred to as "bar de ligne"

**PRE – ORDER BASIS**



### WILD MERLAN WHITING



BRAND: SEA HOUSE

**Characteristics:** *Merlangius merlangus* is a small, silvery fish in the cod family with an elongated body, small head, and pointed snout. Key characteristics include three dorsal fins, two anal fins, and a distinctive black blotch near the base of each pectoral fin. Its flesh is white, lean, and delicate, with a mild, slightly sweet flavor.

SIZE	CODE
100/200gm	CH0078



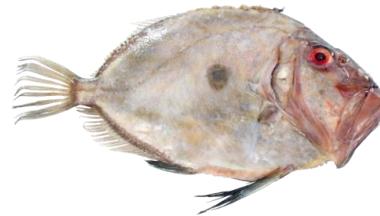
### SOLE FISH / SOLE VULGARIS



BRAND: SEA HOUSE

**Characteristics:** Sole fish found in France, especially the *Dover Sole*, is a highly prized flatfish with a delicate, white flesh. Characteristics include an oval, flat body with eyes on the right side, a mottled grey-brown top, and a white underside.

SIZE	CODE
400/600gm	CH0200
600/800gm	CH0223
800/1000gm	CH0261



### WILD SAINT PIERRE / JOHN DORY



BRAND: SEA HOUSE

**Characteristics:** an olive-yellow marine fish with an oval, compressed body, large eyes, and a spiny dorsal fin. It has a mild, slightly sweet flavor and firm, delicate white flesh that is prized by chefs. A distinguishing feature is the large black spot with a gold band on each side, which is often associated with legend and is believed to deter predators.

SIZE	CODE
1000/1500gm	CH0091



### RASCASSE SCORPION FISH



BRAND: SEA HOUSE

**Characteristics:** are sedentary, demersal fish found in the Eastern Atlantic and Mediterranean, known for their venomous spines and ability to camouflage on rocky, sandy, or muddy bottoms.

SIZE	CODE
1000/1300gm	CH0153



PRE – ORDER BASIS

## DENTEX PAGRE / RED SNAPER



BRAND: SEA HOUSE



SIZE	CODE
2000gm ++	CH0202



**Characteristics:** a prized Mediterranean fish known in France as *Dente*. Its characteristics include an oval, compressed body, several rows of canine-like teeth, and a color that shifts from grayish with black spots in youth to bluish-grey with fading spots in adulthood. It is a popular food fish with firm, delicious flesh.



## SEABASS



BRAND: SEA HOUSE

SIZE	CODE
400/600gm	CH0045
600/800gm	CH0054
800/1000gm	CH0039
1000/1500gm	CH0018



**Characteristics:** Turkish sea bass is a popular white fish with a delicate, flaky, and sweet taste, making it versatile for cooking methods like grilling, baking, or poaching. It is rich in protein, selenium, and omega-3 fatty acids, and is considered low in fat.

## TURBOT



BRAND: SEA HOUSE



SIZE	CODE
2000gm	CH0152



**Characteristics:** large, left-sided flatfish with a broad, oval body and scaleless skin covered in bony tubercles on their upper side. They are brown or grey with dark spots that help them camouflage against their environment, and they have a large mouth and eyes on their left side.

## SEABREAM



BRAND: SEA HOUSE



SIZE	CODE
400/600gm	CH0017
600/800gm	CH0014
800/1000gm	CH0048
1000/1500gm	



**Characteristics:** this fish has a deep, compressed, and oblong body, with coloration that varies from pink, red, or grey to silvery hues. They typically have a large head, a long dorsal fin with spines, and a forked or emarginate caudal fin.

PRE – ORDER BASIS



SIZE	CODE
4 - 5Kg	CH0079
4 - 5Kg	CH0128



SIZE	CODE
3 - 4Kg	CH0074



## WHOLE SALMON



BRAND: SEA HOUSE

**Characteristics:** a popular fish known for their pinkish-orange, oily flesh that is rich, moderately firm, and flaky when cooked. They have a sleek, streamlined body and can change color from silvery in the ocean to bronze and darker hues in freshwater during spawning. A whole salmon is a good source of nutrients like omega-3 fatty acids, protein, selenium, and B vitamins.



## SALMON FILLET SKIN ON



BRAND: SEA HOUSE

SIZE	CODE
1.2 – 1.6Kg	CH0133



## SMOKED SALMON SLICED



BRAND: SEA HOUSE

SIZE	CODE
1.4 – 1.8Kg	CH0157



## PREMIUM SALMON BOMLO FILLET



BRAND: SEA HOUSE

SIZE	CODE



PRE – ORDER BASIS



SIZE	CODE
100Kg ++	



### FRESH BLUEFIN TUNA WHOLE



BRAND: SEA HOUSE

### FRESH BLUEFIN TUNA HEADED AND GUTTED



BRAND: SEA HOUSE



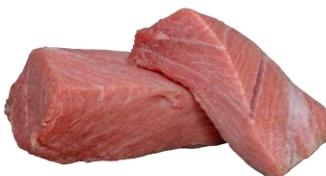
**Characteristics:** known as *atún rojo*, is characterized by its large size, speed, and distinctively red, high-fat flesh rich in myoglobin. These fish are a prized culinary treasure with a strong flavor, often compared to beef, and are used in a variety of Spanish dishes, including both traditional preparations and modern gastronomic dishes that utilize cuts traditionally discarded.

Their characteristics include being warm-blooded, enabling them to swim at high speeds of up to 80 km/h. They are highly prized for their rich, red, buttery meat due to high myoglobin and fat content, making them a prized food source.

SIZE	CODE
100Kg ++	



PRE – ORDER BASIS



SIZE	CODE
3kg ++	CH0063



### BLUEFIN TUNA FATTY



BRAND: SEA HOUSE

**Characteristics:** Otoro (belly) cut, include a high fat content that gives it a rich, buttery flavor, a silky texture that melts in your mouth, and a beautiful pale pink color with intricate fat marbling. This high fat content, which is higher than other tuna species, provides significant moisture and flavor and makes it highly sought-after for sushi and sashimi.



SIZE	CODE



### BLUEFIN TUNA UPPER BELLY



BRAND: SEA HOUSE

**Characteristics:** is the fattiest and most prized cut, characterized by its rich, buttery flavor and melt-in-your-mouth texture due to intense marbling.



SIZE	CODE
5Kg	CH0159



### BLUEFIN TUNA LEAN MEAT "AKAMI"



BRAND: SEA HOUSE

**Characteristics:** Akami is the lean, red meat from the upper back of a bluefin tuna, prized for its firm texture and rich, savory flavor. It has the lowest fat content of all the cuts, which makes it the most common and affordable option, often used for sushi and sashimi. Akami is appreciated for its clean taste and is a key part of tuna's overall flavor profile.



SIZE	CODE
2Kg	CH0149



### FARMED BLUEFIN TUNA MID BACK "CHUTORO"



BRAND: SEA HOUSE

**Characteristics:** the succulent, fatty meat of the bluefin tuna, is a highly sought-after delicacy among seafood enthusiasts. This prized cut is located on the back and stomach of the fish and is only a small portion of its overall weight.



SIZE	CODE
2 - 4Kg	CH0038



### YELLOWFIN TUNA LOIN STANDARD



BRAND: SEA HOUSE

**PRE – ORDER BASIS**



For over 20 years, LA MAISON NORDIQUE has carved built a solid reputation in the French and international gastronomic landscape, becoming a reference for gastronomic products. When it started out, LA MAISON NORDIQUE focused purely on retail, via its Paris-based boutiques. Today, the family firm accompanies the most famous players in gastronomy all over the world. Seafood, fine food and Asian products all reflect the company's values: excellence, quality and freshness.



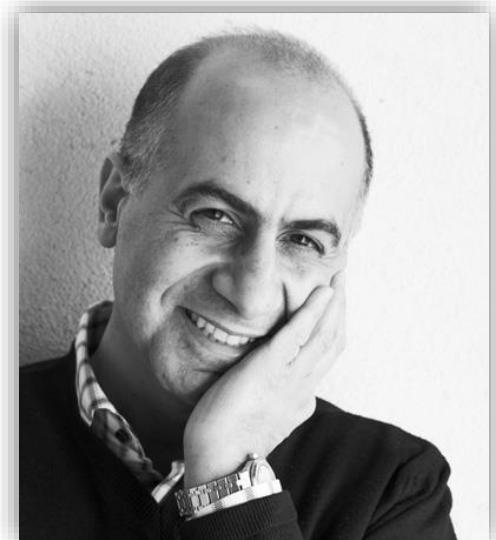
Whether you're craving fresh seafood, gourmet delicacies, or authentic Asian ingredients, every product at  embodies our core values of excellence, quality, and freshness.

*House of  
Caviar*



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*Keyan Estamdoust  
Founder*





*Caviar Osetra  
Impérial de Sologne*



*Osetra Royal  
Caviar*



*Caviar Impérial de  
Sologne*



*Beluga Caviar*



*Shadi Caviar*



*Caviar Spoon*

Available sizes: 30-50-100-250-500-1000gm (bigger sizes on PRE – ORDER BASIS)

# House Of Frozen



premium  
products frozen  
at peak  
freshness for  
consistent  
quality, great  
taste, and  
reliable supply.

## BLUFIN TUNA SAKU - AKAMI



BRAND: SEA HOUSE



SIZE	CODE
500gm	FZ0135

BLUFIN TUNA CARPACCIO / SLICES  
BANANA CUT VENTRECHE

BRAND: SEA HOUSE



SIZE	CODE
10Kg / CTN	FZ0245



**Characteristics:** called *Atun Rojo* / *Atun* in Spanish, with the specific term **atún de almadraba** referring to Atlantic bluefin tuna caught using the traditional *almadraba* fishing method. This sustainable technique uses a maze of nets off the coast of southern Spain to trap and catch large adult tuna while allowing younger ones to escape.

## BLUEFIN TUNA SAKU - CHUTORO



BRAND: SEA HOUSE



SIZE	CODE
500gm	FZ0228



## GAMBA ROJA CARPACCIO



BRAND: SEA HOUSE



SIZE	CODE
75gm / PKT	FZ0246



**Characteristics:** delicate, sweet, and fresh flavor, an unmatched, tender texture, and its vibrant red color. The prawns are thinly sliced and served raw, preserving their pure marine essence, which is often enhanced with simple accompaniments like olive oil, lime, and sea salt.

SUPER FROZEN AT MINUS 60 DEGREES



## YELLOWFIN TUNA SAKO AA SASHIMI

### GRADE



BRAND: SEA HOUSE

SIZE	CODE
400 / 500gm	FZ0101



**Characteristics:** its vibrant red color, firm texture, and mild flavor, making it suitable for sushi and sashimi. This premium cut is a lean source of protein and omega-3s, processed into blocks to ensure consistency and freshness. The AA grade signifies high quality,

## YELLOWFIN TUNA LOIN AA SASHIMI

### GRADE



BRAND: SEA HOUSE



SIZE	CODE
2Kg ++	FZ0084



**Characteristics:** is a premium product characterized by its deep red color, firm texture, and the strict handling procedures that ensure its safety for raw consumption. The grading is an industry standard (not an official government regulation) that signifies a very high-quality product.



## UNAGI EEL KABAKAYI



BRAND: SEA HOUSE

SIZE	CODE
255gm	FZ0021



**Characteristics:** its soft, tender, and fatty texture, a sweet and savory flavor profile from the kabayaki sauce, and a charred brown appearance. It is sold as a frozen, pre-grilled fillet or in slices, vacuum-sealed for freshness and convenience.



## ONSUI HAMACHI FILLET



BRAND: ONSUI

SIZE	CODE
2 - 3Kg	FZ0129



**Characteristics:** its buttery, rich, and melt-in-your-mouth texture due to high fat content, and a mild, slightly sweet flavor. It has a vibrant pinkish-orange to deep-red flesh and is prized for its versatility, making it a favorite for raw applications like Sashimi and Sushi as well as for lightly cooked dishes.

## BLACK COD WHOLE GUTTED GINDARA



BRAND: SEA HOUSE

**Characteristics:** refers to a whole sablefish that has been gutted and had its head removed. "Gindara" is the Japanese term for black cod, and this cut of fish is prized for its rich, buttery flavor and high omega-3 content.

SIZE	CODE
4 - 5Lbs	FZ0174
5 - 7Lbs	FZ0055



## SALMON FILLET SKIN ON



BRAND: SEA HOUSE

**Characteristics:** cooking salmon with the skin on is the best method for achieving crispy skin and moist, flaky flesh.

SIZE	CODE
1.2 - 1.6Kg	FZ0096
1.2 - 1.6Kg	



## PATAGONIAN TOOTHFISH / CHILEAN SEABASS



BRAND: SEA HOUSE

**Characteristics:** the fish has a delicate, mild, and slightly sweet taste with a hint of umami. It is not "fishy" tasting, which contributes to its broad appeal. Some descriptions even note an "almond butter taste".

SIZE	CODE
5 - 6Kg	FZ0045
6 - 8Kg	FZ0047



## SMOKED SALMON FILLET SLICED



BRAND: SEA HOUSE

**Characteristics:** pink to orange color, rich, smoky, and slightly salty flavor, and soft, velvety texture that can be firm or melt-in-your-mouth depending on the smoking method

SIZE	CODE
1.2 - 1.6Kg	FZ0099





### RAW RED KING CRAB CLUSTER



BRAND: SEA HOUSE

SIZE	CODE
1.1 - 1.3Kg / 4L	FZ0027
900 - 1Kg / 3L	FZ0083

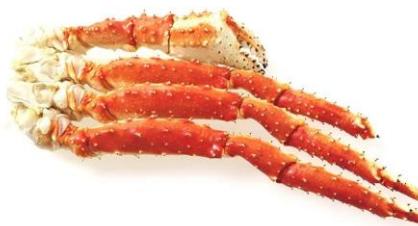


**Characteristics:** are typically dark red or brownish-red in color, with sharp spines covering their bodies and legs. The meat inside the shell is raw, gray, or brownish and is very different in appearance from the vibrant red color it becomes after cooking.

### COOKED RED KING CRAB CLUSTER



BRAND: SEA HOUSE



SIZE	CODE
1.1 - 1.3Kg / 4L	
900 - 1Kg / 3L	FZ0066



**Characteristics:** are fully cooked and need only reheating, which can be done by steaming for 6-10 minutes, boiling for 3-5 minutes, or baking/broiling until warm



### COOKED RED LOBSTER



BRAND: SEA HOUSE



### BLUE LOBSTER



BRAND: SEA HOUSE

SIZE	CODE



**Characteristics:** large marine crustaceans with segmented bodies, exoskeletons, and long muscular tails.

SIZE	CODE



**Characteristics:** a rare lobster with a genetic mutation causing an overproduction of the protein *Crustacyanin*, which turns its shell a vivid blue.

SIZE	CODE
400 - 600gm	
700 - 1000gm	



**Characteristics:** They lack large front claws like true lobsters but possess smaller claws on their legs.



### ROCK LOBSTER



BRAND: SEA HOUSE



### LOBSTER TAIL WITH SHELL



BRAND: SEA HOUSE

**Characteristics:** a highly prized seafood delicacy known for its sweet, delicate flavor and firm, meaty texture.

SIZE	CODE



### ROCK LOBSTER TAIL



BRAND: SEA HOUSE

**Characteristics:** is the edible meat from a spiny lobster, which is the only part of the creature with marketable meat.

SIZE	CODE
300 - 400gm	FZ0098
400gm ++	FZ0092



### COOKED BROWN CRAB CLAW



BRAND: SEA HOUSE

SIZE	CODE
20 / 30	FZ0201



### LOBSTER HEAD



BRAND: SEA HOUSE

**Characteristics:** is a culinary treasure primarily used to create intensely rich, sweet, and briny stocks, broths, bisques, and sauces.

SIZE	CODE



### SOFT-SHELL CRAB



BRAND: SEA HOUSE



**Characteristics:** firm, sweet, and delicate white meat from the claws and a richer, pâté-like brown meat from the body

SIZE	CODE
80 / 100gm	FZ0056

**Characteristics:** is considered a high-quality seafood product, prized for its sweet and tender meat.



## LANGOUSTINE



SIZE	CODE
1/3 - 1.5Kg Box	FZ0039
2/4 - 1.5KG Box	FZ0122
4/7 - 1Kg Box	FZ0147
8/12 - 1Kg Box	FZ0148
11/15 - 1.5Kg Box	FZ0125
21/30 - 1.5Kg Box	FZ0143



BRAND: SEA HOUSE

**Characteristics:** are slender, pale-pinkish-orange crustaceans related to the lobster family, known for their sweet, delicate flavor and tender, meaty tails.



## CARABINEROS / WILD RED PRAWNS



SIZE	CODE
5./7.	FZ0093
9./12.	FZ0094
10./15.	FZ0098
20./30.	FZ0095



BRAND: SEA HOUSE

**Characteristics:** a large, wild-caught, deep-sea prawn species prized for their vibrant red color and rich, sweet flavor.



## COOKED LANGOUSTINE



BRAND: SEA HOUSE

**Characteristics:** a sweet, delicate flavor and a firm, lean white flesh that can be prepared in various ways.



## GAMBERO ROSSO



BRAND: SEA HOUSE

**Characteristics:** sweet, rich, and intense flavor and a juicy, soft, melt-in-your-mouth texture

SIZE	CODE
15/25	FZ0211
25/35	FZ0239
35/40	FZ0240



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### NEW CALEDONIAN OBSIBLUE PRAWN H.O.



BRAND: SEA HOUSE

**Characteristics:** a sustainable, sashimi-grade delicacy with a naturally iridescent blue shell that fades when cooked.

SIZE	CODE
16/20	FZ0035
21/30	FZ0033
41/50	FZ0034



### SHRIMPS BLACK TIGER H.O.



BRAND: SEA HOUSE

**Characteristics:** "colossal" shrimp with a count of 8 to 12 per pound, known for their sweet flavor, firm and meaty texture, and striking black stripes.

SIZE	CODE
8./12.	FZ0052
16/20	FZ0081
21/30	FZ0082



### GIANT / WILD SEA TIGER PRAWN H.O.



BRAND: SEA HOUSE

**Characteristics:** is the largest commercially available prawn and is known for its distinctive striped appearance and meaty texture.

SIZE	CODE
4./5.	FZ0054



### SHRIMPS BLACK TIGER H.L.S.O.



BRAND: SEA HOUSE

**Characteristics:** large size, firm and sweet meat, and distinctive black stripes on their shells.

SIZE	CODE
13/15	FZ0076
16/20	FZ0077
21/25	FZ0078





### SHRIMP BLACK TIGER P.T.O



BRAND: SEA HOUSE

SIZE	CODE
16/20	FZ0132
31/40	FZ0106

**Characteristics:** peeled and tail-on, are known for their firm, succulent texture and sweet, rich flavor. They are easily identified by the distinct black stripes on their shells and turn a vibrant red-pink when cooked.



### SHRIMP BLACK TIGER PEELED



BRAND: SEA HOUSE

SIZE	CODE
16/20	
31/40	FZ0112

**Characteristics:** firm, succulent flesh, sweet, rich flavor, and striking black stripes on their shells, which are absent once peeled.



### KING PRAWN / LITOPENAEUS VANNAMEI P.T.O.



BRAND: SEA HOUSE

SIZE	CODE
16/20	FZ0204



### KING PRAWN / LITOPENAEUS VANNAMEI P.T.OFF



BRAND: SEA HOUSE

SIZE	CODE
16/20	
31/40	FZ0161

**Characteristics:** are prized for their convenience, mild, sweet flavor, and firm, tender texture.





### RAW LOBSTER TAIL



BRAND: SEA HOUSE



### CRAWFISH TAIL



BRAND: SEA HOUSE



### LOBSTER CLAW & KNUCKLE



BRAND: SEA HOUSE

SIZE	CODE
3/4 Oz	FZ0004



Characteristics: is firm, sweet, and chewy, with a briny, fresh flavor reminiscent of the ocean.

SIZE	CODE
2kg	FZ0178



Characteristics: sweet, succulent, and tender with a flavor similar to shrimp or lobster, though with a more distinct character

SIZE	CODE
2.2Kg	FZ0004

Characteristics: its sweet, delicate flavor and a firm but tender texture



### SNOW CRAB LEG



BRAND: SEA HOUSE



### CRAB STICK



BRAND: OSAKI



### SEA URCHIN



BRAND: SEA HOUSE

SIZE	CODE
320gm	FZ0001



Characteristics: soft, tender texture and a mild, sweet, and slightly salty (briny) flavor.

SIZE	CODE
500gm	FZ0065



Characteristics: premium imitation crab product made from *Surimi* (fish paste), known for their mild, sweet seafood flavor and a firm, flaky texture that mimics real crab meat

SIZE	CODE
100gm	FZ0107



Characteristics: rich, buttery texture and a flavor that blends sweet, salty, and umami notes, often likened to the "foie gras of the sea".



### ROCK SHRIMP



BRAND: SEA HOUSE

SIZE	CODE
51/60 - 2.27Kg	FZ0134
71/90 - 2.27Kg	FZ0139

**Characteristics:** are small, lobster-like crustaceans known for their hard, stony shells and sweet flavor similar to lobster.



### SHRIMP NOBASI EBI



BRAND: SEA HOUSE

SIZE	CODE
20PCS - 350gm	FZ0123

**Characteristics:** are raw, pre-peeled, and stretched shrimp, prepared in the Japanese style to create a straight, elongated shape



### SUSHI EBI SHRIMP



BRAND: SEA HOUSE

SIZE	CODE
30PCS - 245gm	FZ0050
30PCS - 200gm	FZ0049

**Characteristics:** shrimp prepared for sushi, most often as **nigiri**, where the cooked or raw shrimp is butterflied and placed over a ball of sushi rice.



### SWEET SHRIMP / AMAEBI



BRAND: SEA HOUSE

SIZE	CODE
50PCS - 180gm	FZ0009

**Characteristics:** are cold-water shrimp prized for their delicate, naturally sweet flavor and silky texture, making them a delicacy in Japanese cuisine





### GIANT SCALLOPS / PLACOPECTEN MEGELLANICUS



BRAND: OCI

SIZE	CODE
10/20 - 1Kg	FZ0179



### YESSO / HOKAIDO SCALLOPS



BRAND: SEA HOUSE



SIZE	CODE
10./20	FZ0124
20/30	FZ0141
21/25	FZ0072
26/30	FZ0125



### KING SCALLOP / PECTEN MAXIMUS



BRAND: SEA HOUSE

SIZE	CODE
10./20	
20./30	FZ0142



### KING SCALLOP WITH CORAL / PECTEN MAXIMUS



BRAND: SEA HOUSE



SIZE	CODE
10./20 - 1kg Box	



Characteristics: is a prized delicacy in European cuisine, known for having two distinct culinary components: the adductor muscle and the coral.



### RAW OCTOPUS / PULPO



BRAND: SEA HOUSE

SIZE	CODE
500 / 800	FZ0153
800 / 1200	FZ0153
2 - 3Kg	FZ0104
3/4Kg	FZ0104



### RAW OCTOPUS TENTACLES / TENTACULOS DE PULPO



BRAND: SEA HOUSE

SIZE	CODE
600gm	FZ0162



### CLEANED BABY SQUID



BRAND: SEA HOUSE

SIZE	CODE
10. / 20	FZ0053
20 / 40	FZ0133



### RAW BABY OCTOPUS / MINI PULPO



BRAND: SEA HOUSE

SIZE	CODE
10. / 20	FZ0137



**Characteristics:** purplish/greyish-brown mottled skin, a clean ocean smell, and a firm, somewhat chewy flesh that becomes tender when properly cooked.



### COOKED OCTOPUS TENTACLES / TENTACULOS COCINADOS



BRAND: SEA HOUSE

SIZE	CODE
70 / 90	FZ0162
70 / 120	FZ0162
150 / 200	FZ0162

**Characteristics:** tender and pre-cooked, ready to be thawed and used in various dishes. They have a mild, sweet-and-salty flavor



### PATAGONIAN WHOLE SQUID / CALAMAR



SIZE	CODE
4 / 6 PCS	FZ0252



**Characteristics:** is a small, highly prized species known for its mild, slightly sweet flavor and firm yet tender texture.



## COLORS OF TOBIKO



SALMON ROE IKURA



SIZE	CODE
500gm - 1Kg	FZ0100



MASAGO



SIZE	CODE
500gm	FZ0073



**Characteristics:** Japanese term for flying fish roe, a type of fish egg commonly used as a garnish in sushi and other Japanese dishes. It is known for its bright orange color, small size (1-2mm), and slightly crunchy, popping texture.

**SIZE: 500gm**

COLOR	CODE
Orange	FZ0010
Red	FZ0136
Black	FZ0069
Yuzu	FZ0170
Green	FZ0090
Gold	FZ0070





### EDAMAME SALTED



BRAND: SEA HOUSE

SIZE	CODE
400gm - 20/CTN	FZ0001
2.5Kg - 4/CTN	FZ0002



**Characteristics:** bright green color, firm yet tender and slightly chewy texture, and mild, slightly sweet, and nutty flavor that is enhanced by the salty seasoning.



### SEAWEED SALAD



BRAND: KANERYO

**Characteristics:** is known for its distinctive bright green color, a texture that is both crunchy and slightly chewy/slippery, and a complex flavor profile that is tangy, slightly sweet, savory, and nutty. **SIZE: 500gm**

REF	CODE
NORI AO / GREEN	FZ0043
NORI AKA / RED	FZ0041



### EDAMAME BEANS



BRAND: SEA HOUSE

SIZE	CODE
500gm - 20/CTN	FZ000L

**Characteristics:** mildly sweet and nutty flavor, smooth texture, and soft, creamy consistency once cooked



### HIYASHI WAKAME SEAWEED SALAD



BRAND: SEA HOUSE

SIZE	CODE
1Kg - 12/CTN	FZ0023

**Characteristics:** its vibrant green color, crispy and slippery texture, and a sweet-and-sour, tangy flavor with a nutty finish.



### HIJKI SEAWEED SALAD



BRAND: SEA HOUSE

SIZE	CODE
1Kg - 12/CTN	FZ0024

**Characteristics:** savory, with an earthy, mushroom-like taste that is less salty



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WHITE MISO

BRAND: SEA HOUSE



BROWN MISO

**MISO PASTE** is thick, paste-like consistency, rich savory depth that complements many foods, and role as a thickener and emulsifier in sauces and dressings.



SHIRO MISO  
SHIROKOSHI

SIZE	CODE
20KG	FZ0014

SIZE	CODE
1Kg - 10/CTN	FZ0006
1Kg - 10/CTN	FZ0007



SHAIKYO SHIRO  
MISO

SIZE	CODE
1Kg	FZ0031



SHIRO HIKARI  
WHITE MISO

SIZE	CODE
1Kg	



SHIRO MISO  
AKADASHI

SIZE	CODE
1Kg	FZ0030



SHIRO MISO  
SHINSHU

SIZE	CODE
20KG	CH0002



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**WASABI** is a unique, pungent, and sharp heat that immediately stimulates the nasal passages rather than burning the tongue, and then quickly dissipates, leaving a clean, slightly sweet aftertaste



BRAND: KIZAMI



SIZE	CODE
250gm	FZ0017



BRAND: KANEKU



SIZE	CODE
750gm	FZ0167



BRAND: KANEKU



SIZE	CODE
100gm	FZ0253

**KIZAMI NAMA YUZU** a vibrant, zesty citrus flavor that is more complex than a lemon, with aromatic notes similar to grapefruit and mandarin.



### UDON SANUKI

BRAND:  MEIJIN SANUKI

SIZE	CODE
250gm - 5PKT	FZ0029



### GOYZA WRAPPER SKINS

BRAND:  SEA HOUSE

SIZE	CODE
140gm - 24 sheets	FZ0019



### SPRING ROLL WRAPPER

BRAND:  TYJ

SIZE	CODE
550gm	FZ0091



### YAKISOBA

BRAND:  TOKYO WANG

SIZE	CODE
477gm - 24PKT	FZ0114



### BLINI

BRAND:  SEA HOUSE

SIZE	CODE
16 PCS / PKT	FZ0040
4 PCS / PKT	FZ0150



### WONTON WRAPPER SKINS

BRAND:  SEA HOUSE

SIZE	CODE
140gm - 24 sheets	FZ0177

# HOUSE OF INGREDIENTS & CONDIMENTS

Be inspired to create  
extraordinary dishes  
with our curated  
selection.



## DRIED SHIITAKE MUSHROOMS



SIZE	CODE
500gm	



BRAND: LES SYLVAN

**Characteristics:** are edible fungi native to East Asia, known for their rich, umami, and smoky flavor, as well as their meaty texture. They are a popular ingredient in many dishes and are valued for being a good source of B vitamins, copper, selenium, and fiber.

## DRIED MORELS MUSHROOMS



SIZE	CODE
400gm	DR0223



BRAND: LES SYLVAN

**Characteristics:** a unique honeycomb-like cap with pits and ridges, which is completely hollow and connected to a similarly hollow stem. Their appearance varies, with cap shapes ranging from conical to bulbous and colors from blonde to grayish-brown.

## DRIED PORCINI MUSHROOMS



SIZE	CODE
500gm	DR0224



BRAND: LES SYLVAN

**Characteristics:** a thick, firm stem with a reticulated (webbed) pattern and a large, fleshy, brown cap that is convex when young and flattens with age. Porcini have an earthy, nutty flavor and a meaty texture.



SIZE	CODE
500gm	



BRAND: SEA HOUSE

**Characteristics:** are long, slender, white mushrooms that grow in clusters and are popular in East Asian cuisine. They have a mild, slightly sweet, and nutty flavor, with a texture that can be tender or crunchy depending on how they are cooked.



## SNAIL SHELLS



**BRAND:** GOURMET

**Characteristics:** are primarily made of calcium carbonate and proteins (conchin), are often spiral-shaped, and grow with the snail.

SIZE	CODE
96 PCS / PKT	NF0033



## MATCHA UJI TEA POWDER



**BRAND:** UJI

**Characteristics:** its vibrant green color, rich and complex flavor profile, and smooth texture. Key characteristics include a balanced mix of umami, natural sweetness, and a mild, refined bitterness, with a full-bodied and creamy mouthfeel. The flavor often has notes of steamed greens, and some varieties also feature hints of seaweed or walnut.

SIZE	CODE
500gm	DR0138



## DRIED BLUEBERRY FLOWERS

**Characteristics:** their shriveled appearance, deep blue or purple color, chewy and plump texture, and a concentrated, sweet-tart flavor. They are nutritionally dense, offering high levels of dietary fiber and antioxidants, and are a good source of energy.

SIZE	CODE
15gm	DR0041



## MATCHA MOKUREN POWDER PREMIUM

**Characteristics:** its rich, creamy, and umami flavor with a sweet and mellow finish, and it can be used for both drinking and culinary purposes.

SIZE	CODE
220 gm	DR0153



TEA



### WHITE SESAME PASTE



BRAND: NERI GOMA

**Characteristics:** is a smooth, creamy Japanese paste made from grinding toasted white sesame seeds. It has a rich, nutty, and slightly sweet flavor that is more delicate than black sesame paste and is used in a wide variety of both sweet and savory dishes

SIZE	CODE
500gm - 1kg	DR0049



### BLACK SESAME PASTE



BRAND: NERI GOMA

**Characteristics:** its deep, glossy black color, rich and nutty flavor with slightly bitter, earthy undertones, and smooth, creamy texture. It is made from unhulled, roasted black sesame seeds, resulting in a unique, complex taste

SIZE	CODE
500gm	DR0048



### BLACK BEAN PASTE



BRAND: DAESANG

**Characteristics:** its rich, savory, and slightly sweet flavor, a thick and glossy texture, and a robust aroma, making it a key ingredient for Asian dishes

SIZE	CODE
250gm	CH0049



### YELLOW HOT PEPPER PASTE



BRAND: DONA ISABEL

**Characteristics:** is a bright yellow-orange paste with a mild to medium heat level and a fruity, slightly sweet flavor.

SIZE	CODE
212gm	DR0052



### RED CHILLI PEPPER PASTE / AJI PANCA



BRAND: INCA'S FOOD

**Characteristics:** its mild heat level, smoky flavor, and slightly sweet taste, with a deep red color. It offers a complex flavor profile with notes of berries and dried fruit,

SIZE	CODE
212gm	DR0051



### ROCOTO RED HOT PEPPER PASTE



BRAND: DONA ISABEL

**Characteristics:** its authentic Peruvian flavor, with a spicy, fruity, and aromatic kick derived from rocoto peppers.

SIZE	CODE
212gm	DR0053





### SOY SAUCE



BRAND: SEA HOUSE



### GLUTEN FREE SOY SAUCE



BRAND: SEA HOUSE



### SOY SAUCE



BRAND: YAMASA

SIZE	CODE
1Ltr	DR0046
18Ltr	DR0009



**Characteristics:** a salty, umami-rich, fermented liquid condiment made from soybeans, roasted grain, brine, and mold.

SIZE	CODE
1Ltr	DR0007
1.8Ltr	DR0006
18Ltr	DR0047



**Characteristics:** provides a similar savory, umami flavor to traditional soy sauce but is made without wheat. Certified

SIZE	CODE
18Ltr	DR0082



**Characteristics:** is a naturally brewed Japanese soy sauce known for its brilliant red color, rich umami flavor, crisp, spicy aroma, and balanced taste



**KIKKOMAN**



### SOY SAUCE

**Characteristics:** is known for its rich umami flavor, distinctive reddish-brown color, and production using only four natural ingredients.

SIZE	CODE
1Ltr	DR0147



### LOW SODIUM SOY SAUCE

**Characteristics:** a naturally brewed sauce with approximately 43% less salt than regular soy sauce, but it retains its full umami flavor through a special process that removes salt after fermentation.

SIZE	CODE
18Ltr	DR0099



SIZE	CODE
1Ltr	DR0151



### TSUYU NO MOTO / CONCENTRATED SOUP BASE



BRAND: NINBEN Co.

SIZE	CODE
1Ltr	

**Characteristics:** a concentrated Japanese soup base made from soy sauce, *Dashi* (bonito and kelp stock), and *Mirin*. It is a versatile condiment used for noodle soups, dipping sauces for noodles or tempura, simmered dishes, rice bowls, and dressings. It must be diluted with water before use, with the ratio varying by dish.



## TONAKATSU SAUCE



**BRAND:** BULL DOG

**Characteristics:** a thick, tangy, and sweet Japanese condiment often described as a Japanese-style barbecue or Worcestershire sauce.

SIZE	CODE
1.8Ltr	DR0037
500ml	DR0162



## SWEET SAUCE



**BRAND:** MIRIN



**Characteristics:** a delicate, complex sweetness, a subtle umami flavor, and the ability to add a beautiful glaze to food.

SIZE	CODE
1.8Ltr	DR0148



## TERIYAKI SAUCE



**BRAND:** MIZCAN

**Characteristics:** a popular Japanese marinade and glaze known for its distinct savory-sweet flavor and glossy sheen.

SIZE	CODE
2.16Ltr	DR0118



## YUZU JUICE



**BRAND:** KASHIDA

**Characteristics:** a fragrant, sour juice from the Japanese yuzu fruit, with a flavor profile that combines notes of lemon, grapefruit, and mandarin orange.

SIZE	CODE
1.8Ltr	DR00130



## PONZU CITRUS SEASONED SOY SAUCE



**BRAND:** MIZCAN



**Characteristics:** salty, savory, and tangy flavor, achieved by blending soy sauce with yuzu juice

SIZE	CODE
710ml	



**BRAND :** DAI DAI



**Characteristics:** a classic Japanese citrus-based sauce with a tart, tangy, and savory flavor profile.

SIZE	CODE
1.8Ltr	DR0069



## HOISIN SAUCE



**Characteristics:** a thick, fragrant, and sweet-and-salty Chinese sauce used as a glaze for meats, a dipping sauce, or an addition to stir-fries.

SIZE	CODE
2.27Kg	DR0091
240gm	DR0098



## SWEET CHILLI SAUCE



**Characteristics:** a sweet, spicy, and tangy flavor profile and a thick, glossy, and sticky consistency

SIZE	CODE
740ml	DR0058
150ml	DR0060



## PANDA OYSTER SAUCE



**Characteristics:** it offers a rich, umami taste that is both savory and slightly sweet, with deep, complex undertones.

SIZE	CODE
2.27Kg	DR0090
510gm	DR0149



## SRIRACHA SAUCE

**Characteristics:** its balance of sweet, savory, and garlicky flavors with a medium heat level

SIZE	CODE
740ml	DR0057
150ml	DR0059





## ROASTED SESAME DRESSING

**Characteristics:** its creamy texture from egg yolk emulsification and a rich, nutty flavor from deep-roasted sesame seeds. Other key features include a balance of savory notes from soy sauce and a subtle sweetness,

SIZE	CODE
1Ltr	DR0070



愛は食卓にある。  
**kewpie**®



## MAYONNAISE

**Characteristics:** rich, savory umami flavor, smooth and creamy texture, and tangy taste, which comes from using only egg yolks and a unique blend of vinegars like apple and rice vinegar.

SIZE	CODE
450gm	DR0029



## AOJISO DRESSING / GREEN PERILLA



BRAND: SEA HOUSE

**Characteristics:** is a light, refreshing Japanese condiment known for its distinct herbaceous aroma, tangy and savory (umami) flavor profile, and often being oil-free.



SIZE	CODE
1Ltr	DR0121



## HONTERI MIRIN



BRAND: MIZKAN

**Characteristics:** a mirin-style seasoning with a mild, complex sweetness and umami flavor that is alcohol-free. It adds a glossy shine to dishes, enhances flavor without being overpowering

SIZE	CODE
1Ltr	DR0086
1.8Ltr	



## SESAME CHILLI OIL



BRAND: LA - YU

**Characteristics:** its pungent spiciness, bright red color, and savory sesame flavor, derived from chili pepper extract and roasted sesame oil. It often contains coarse chili flakes, creating a spicier and more textured oil than regular chili oil.

SIZE	CODE
979ml	DR0063



## TOASTED SESAME OIL / GOMA ABURA



BRAND: KADOYA

**Characteristics:** its rich, nutty flavor and strong aroma, derived from toasted sesame seeds. It has a deep amber color (for dark varieties) and is used in many Japanese, Chinese, and Korean dishes, often as a finishing oil for stir-fries, marinades, and dressings.

SIZE	CODE
1.656Ltr	DR0042



## TOASTED SESAME OIL / GOMA ABURA



BRAND: MARUHON

**Characteristics:** is a premium, Japanese-style oil with a rich, nutty flavor and bold, toasted aroma. It is made from 100% toasted sesame seeds that are traditionally and mechanically pressed.

SIZE	CODE
488ml	DR0187



## PURE SESAME SEED OIL

BRAND: MARUHON

**Characteristics:** are made from 100% sesame seeds using a traditional mechanical pressing method, without chemical extraction.

SIZE	CODE
1.656ml	DR0196





**mizkan**™



### YUSEN DESTILLED VINEGAR



**Characteristics:** is a grain vinegar characterized by its strong, robust acidity, rich flavor, and a unique dark color.

SIZE	CODE
900ml	
20Lt	



### KOMESU / RICE VINEGAR



**BRAND:** UCHIBORI

SIZE	CODE
20Lt	



**Characteristics:** It features a mild, refreshing, and crisp taste compared to harsher Western vinegars. The flavor often has an *umami* depth, a natural sweetness, and a pleasant balance of sourness and saltiness in the seasoned sushi vinegar varieties.

### SHIRAGIKU RICE VINEGAR



**Characteristics:** rice-based vinegar characterized by a mild, well-balanced sourness and a rich, umami flavor from sake lees.

SIZE	CODE
20Lt	DR0026



### FIJI RICE VINEGAR

**Characteristics:** a mild taste, lower acidity, and a flavor profile that is either a simple white rice vinegar or aged brown/dark

SIZE	CODE
20Lt	DR0026



### SEASONED RICE VINEGAR



**BRAND:** SEA HOUSE

SIZE	CODE
20Lt	



**Characteristics:** a balanced taste that is sweeter and saltier than regular rice vinegar, with a mild tang.

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### HAJIKAMI SHOGA / GINGER SPROUTS



BRAND: SEA HOUSE

**Characteristics:** is a Japanese delicacy made from the tender, young shoots of the ginger plant, characterized by its pale white stems and pinkish root when pickled. It has a mildly spicy, sweet, and tangy flavor

SIZE	CODE
160gm / 24 Jars	DR0010



### YAMAGOBO ZUKE / BURDOCK ROOT



BRAND: SEA HOUSE

**Characteristics:** it is known for its distinctly crisp and firm, almost "woody" texture, which provides a satisfying crunch.

SIZE	CODE
1Kg	DR0087



### GARI SHOGA / WHITE GINGER



### GARI SHOGA / PINK GINGER



SIZE	CODE
1.6Kg / 10 PKT	DR0011



SIZE	CODE
1.6Kg / 10 PKT	DR0050



### TAKUAN / DAIKON RADISH



BRAND: SHIRAKIKU

SIZE	CODE
500gm	DR0077



**Characteristics:** its crisp, crunchy texture and a flavor profile that is a complex balance of sweet, salty, and tangy/sour notes.



### YAKI NORI / ROASTED SEAWEED GOLD GRADE

**Characteristics:** is a premium product known for its excellent quality, flavor, and texture, making it ideal for sushi preparation and snacking.

SIZE	CODE
50S/PKT - 10/CTN	DR0071



### CUT WAKAME

**Characteristics:** has a dark, shriveled appearance and a concentrated marine aroma

SIZE	CODE
200gm	DR0035



### BAMBOO LEAVES

**Characteristics:** are long, narrow, and pointed with a thick but pliable texture. They are used in cuisine for wrapping food or decoration

SIZE	CODE
100L/PKT - 20/CTN	DR0012



### YAKI NORI / ROASTED SEAWEED BLUE GRADE 1/2 CUT

**Characteristics:** thinner, lighter in color, and has a milder flavor compared to higher grades.

SIZE	CODE
100S/PKT - 10/CTN	DR0071



### DASHI KOMBU / DRY KELP

**Characteristics:** has a deep, savory (umami) flavor, tough texture when raw, and high nutritional value.

SIZE	CODE
500gm/PKT - 50/CTN	DR0014



### HUBA LEAVES MAGNOLIA LEAVES



**Characteristics:** are large, aromatic, and have natural antibacterial properties.

SIZE	CODE
50L/PKT - 20/CTN	DR0012



### HIJIKI

**Characteristics:** its earthy, mushroom-like flavor and chewy texture

SIZE	CODE
500gm/PKT - 12/CTN	DR0191

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## KONA WASABI / WASABI POWDER



BRAND: KANEKU

**Characteristics:** known for its intense, pungent heat and authentic flavor profile that distinguishes it from many commercial wasabi products.

SIZE	CODE
1Kg	DR0079



## KONA WASABI WITH WASABITS



BRAND: KINJIRUSHI

**Characteristics:** a powdered wasabi product made by *Kinjirushi* that is designed to mimic the texture of real grated wasabi. It is a blend of horseradish and mustard

SIZE	CODE
1Kg	DR0146



## HOT MUSTARD POWDER



BRAND: S&B

**Characteristics:** is known authentic Japanese flavor, which is described as a fiery, pungent heat that is sharper than other varieties for its

SIZE	CODE
400gm	DR0062



## DRIED KIZAMI YUBA

**Characteristics:** is dried tofu skin (yuba) that has been cut in small strips. Taste mild, nutty s flavor, a firm, delicate beige-colored

SIZE	CODE
100gm - 20/CTN	DR0019



## FURIKAKE BONITO FLAVOR

**Characteristics:** a savory, umami-rich seasoning made with dried bonito fish flakes, often blended with other ingredients like sesame seeds and seaweed.

SIZE	CODE
100gm - 15/CTN	DR0021



## PANKO / BREADCRUMBS

**Characteristics:** are light, flaky Japanese breadcrumbs made from crustless white bread, which gives them a more airy, crisp texture

SIZE	CODE
1Kg - 10/CTN	DR0018





## SHICHIMI TOGARASHI

**Characteristics:** a Japanese seven-spice blend, often called "Japanese seven-spice powder," known for its spicy, citrusy, and savory flavor profile.

SIZE	CODE
400gm -12/CTN	DR0015
80gm - 24/CTN	DR0016



## ROASTED WHITE SESAME SEEDS

**Characteristics:** rich, nutty, and subtly sweet flavor, as well as their light color and satisfying crunch.

SIZE	CODE
1Kg	DR0043



## ROASTED BLACK SESAME SEEDS

**Characteristics:** rich, intense, nutty flavor, a pronounced deep aroma, a satisfying crunchy texture

SIZE	CODE
1Kg	DR0044



## SHICHIMI TOGARASHI



**BRAND:** S&B

**Characteristics:** a balanced mix of spicy, citrusy, and savory flavors, with red chili pepper as the main ingredient.





### SEA SALT FLAKES



BRAND: MALDON

**Characteristics:** its distinctive pyramid-shaped flakes, which provide a unique, satisfying crunch. It has a clean, mild, and slightly sweet flavor

SIZE	CODE
250gm	DR0156



### ARASHIO / COARSE SALT



BRAND: HAKATA

**Characteristics:** a premium Japanese sea salt known for its balanced, mild flavor with a hint of sweetness due to the correct amount of *Bittern*

SIZE	CODE
1Kg	DR0156



### PALM SUGAR



BRAND: CAPITAL

**Characteristics:** a rich, complex flavor profile with caramel and butterscotch notes, a softer and moister texture than refined sugar, and a natural, unrefined status

SIZE	CODE
454gm	DR0180



### DASHI NO MOTO / BONITO FISH POWDER



BRAND: MARUTOMO

**Characteristics:** rich flavor profile derived from *Bonito* fish extracts and its easy-to-use, quick-dissolving granular form.

SIZE	CODE
1Kg	DR0084



### HONDASHI / SMOKED BONITO FISH POWDER



BRAND: KANETORA

**Characteristics:** a quick and easy soup stock made from bonito (dried, smoked, and fermented skipjack tuna) flakes





## MAMENORI SAN GOMA / SOYBEAN PAPER



**Characteristics:** a sesame-flavored, thin soybean paper that is a versatile, gluten-free, and vegan alternative to seaweed nori. It is made from high-quality soy protein, has a delicate yet pliable texture, and dissolves gently when eaten. Its characteristics include a nutty sesame flavor, pliability for rolling, and adaptability for a variety of cooking methods like frying and steaming.



COLOR/GM	CODE
Goma 65g	DR0124
Pink 52g	DR0203
Green 52g	DR0204
Yellow 52g	DR0205



## RICE PAPER SQUARE



**Characteristics:** translucence, thinness, and a faint rice aroma, becoming pliable when moistened but hard and brittle when dry.



## RICE PAPER ROUND

SIZE	CODE
SQ 17cm -1kg	DR0122
RD 28cm - 1kg	DR0123



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### BUN

SIZE	CODE
1mm - 908gm	DR0125

### RICE NOODLES

**Characteristics:** gluten-free and versatile, with a texture that can range from soft and smooth to firm and chewy depending on their thickness and preparation.

### PHO

SIZE	CODE
5mm - 908gm	DR0124



### SHINSHU SOBA / BUCKWHEAT NOODLES



BRAND: MINATSU

**Characteristics:** Nutty flavor and earthy aroma:They possess the distinctive flavor of buckwheat, with a slightly "bitter" or rich flavor that is a key characteristic of the Shinshu region's soba.

SIZE	CODE
1.3Kg	DR0116



### SOBA NODDLES



BRAND: SEA HOUSE

**Characteristics:** thin, spaghetti-like shape and a nutty, earthy flavor from buckwheat flour.

SIZE	CODE
1.3Kg	DR0067





## GLUTINOUS RICE FLOUR



BRAND: PHOENIX

**Characteristics:** a finely milled powder made from short-grain "sticky" rice that becomes moist, sticky, and chewy when cooked.

SIZE	CODE
500gm	DR0159



## KATAKURIKO / POTATO STARCH



BRAND: MARUBOSHI

**Characteristics:** fine, white, powdery texture and its use as a gluten-free thickener and crispy coating for fried foods. It has a neutral flavor, is easy to digest,

SIZE	CODE
1Kg	DR0034



## TEMPURA BATTER MIX



BRAND: SHOWA



**Characteristics:** light, crispy, and airy batter that encases fresh seafood or vegetables.



SIZE	CODE
700gm	DR0033



SIZE	CODE
2Kg	DR0045



## TEMPURA FLOUR



BRAND: SEA HOUSE

**Characteristics:** a low gluten content, which prevents the batter from becoming tough, and a high starch content that promotes crispiness.



SIZE	CODE
1Kg - 12/CTN	DR0017

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### PREMIUM SUSHI RICE SHORT GRAIN



**BRAND:** SEA HOUSE

**Characteristics:** a balance of subtle sweetness and umami, a glossy, pearly-white appearance, and the ability to retain moisture without becoming soggy.

SIZE	CODE
20Kg	DR0159



### JASMINE RICE



**BRAND:** MILAGROSA



**Characteristics:** is a long-grain variety characterized by its fragrant, pandan-like aroma, a soft and slightly sticky texture when cooked, and a translucent white color.

SIZE	CODE
25Kg	DR0225



SIZE	CODE
300gm	DR0141



### BROWN SUHSI RICE M / S GRAIN



**BRAND:** NISHIKI

**Characteristics:** is a medium-grain, whole-grain rice known for its nutty flavor, firm, chewy texture, and stickiness when cooked.

SIZE	CODE
6.8Kg	DR0141



### TSUBU ARARE / RICE CRACKER



**BRAND:** SEA HOUSE

**Characteristics:** small, bite-sized, and often rounded shape, which resembles hail or snow pellets



SIZE	CODE
1Kg	DR0117



### ARBORIO RICE



**BRAND:** CRAVINGS

**Characteristics:** medium-grain. known for its high starch content, which gives it a characteristic creamy and chewy texture when cooked.



## HOUSE OF non-FOOD

Our range of kitchen supplies ensures reliable performance for outstanding results.



### CHERRY WOOD CHIPS



SIZE	CODE
400gm	NF0021



### LONG LASTING CHARCOAL



SIZE	CODE
10Kg	NF0012

### CHERRY WOOD CHUNKS



SIZE	CODE
1Kg	NF0022

### APPLE WOOD CHUNKS



SIZE	CODE
1Kg	NF0023

### BBQ CHARCOAL



SIZE	CODE
10Kg	NF0016

### STANDARD CHARCOAL



SIZE	CODE
10Kg	

### PAPER LIDO



SIZE	CODE
2 x 75 Sheets	NF0018

### TEMPURA PAPER



SIZE	CODE
197x218mm - 20PKT	NF0004

**THANK YOU**