



DISCOVERING HOKKIGAI

SPECIES, PRODUCT
AND CULINARY GUIDE



ADD SOME COLOUR TO YOUR MENU



KEY BENEFITS

From sushi to sashimi, and even in a delicate salad, our **brightly coloured Hokkigai** add variety and visual appeal to your menu.

- Innovative
- Bright red colour
- Versatile
- No cooking required
- 100% natural
- Health benefits: 90 Kcal per 100g
- Sustainably harvested: MSC Certified
- Frozen-at-sea for superior freshness



Nigiri Sushi



MSC-C-51561



CLAM PREPARATION

Pre-blanching and supplied in convenient formats, Hokkigai require little preparation and are ready in 10 minutes or less.

No cooking required!

Hokkigai is pre-blanching and ready-to-serve. When using in hot applications, add at the last minute to prevent overcooking.

PRIME (HALF) CUT

Slice in half for two thin pieces.



TIP:

Gently score the outside of the clam to break down the muscle fibre and make it even more tender.

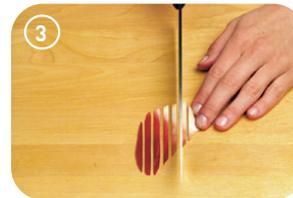
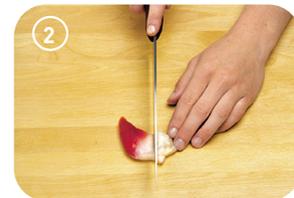
BUTTERFLY CUT

Slice lengthwise, leaving a small "hinge" on one side.



JULIENNE

Slice in half, trim and julienne.



HARVESTING



MSC-C-51561

Clearwater's MSC-certified Hokkigai are wild-caught and sustainably harvested from the cold, clear waters of the North Atlantic off of Canada's East Coast.



SUSTAINABILITY

Clearwater has supported a 10-year habitat impact study undertaken by the Canadian Department of Fisheries and Oceans (DFO). We have also undertaken a major project involving ocean-mapping technology.

The results show that the sandy habitat where surf clams are fished recovers and is sustainable in the long term.



WILD CAUGHT



FROZEN AT SEA TO LOCK IN FLAVOR & FRESHNESS



100% NATURAL



PRODUCT OF CANADA



PROCESSING



Within 60 minutes of harvesting, Hokkigai are blanched, shucked and frozen-at-sea on board our vessels, then taken to Clearwater's BRC-certified processing facility in Grand Bank, Newfoundland for grading and final packaging.

Sorting ► Blanching ► Shucking & meat separating ► Freezing (IQF or block) ► Packing & storage



VERSATILITY

Popular in Asian cuisines, Clearwater's Hokkigai are prized for their sweet taste and unique texture.

Their brilliant red tongues make them visually appealing, especially in sushi-style dishes. Hokkigai are exceptionally suited for Asian cuisine and are also delicious in cold dishes and salads.

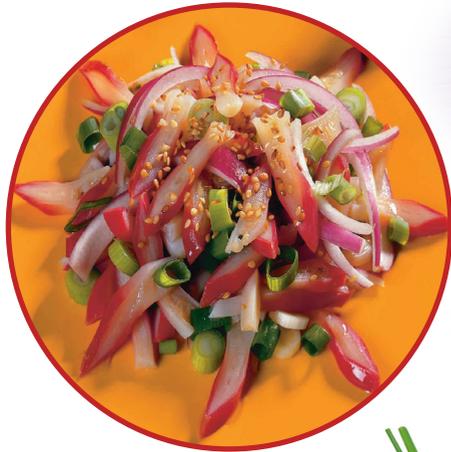


Rice Plank with Hokkigai and Sweet Potato Purée



Hokkigai and Pepper Salad

VERSATILITY



Hokki Poke

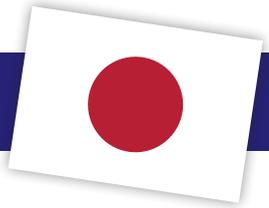


Hokkigai with iodized herbs,
emulsion with oysterleaf



Jellyfish Noodle with Hokkigai

POPULARITY IN JAPAN



Clearwater introduced Hokkigai to the Japanese market over 25 years ago. Through years of dedication and investment into developing the business, Hokkigai is now a staple in Japanese cuisine and can be found on sushi menus across the country.



KEY SUCCESS FACTORS:

- **Uniqueness:** brilliant red tongues add visual appeal to any sushi or sashimi dish
- **Convenience:** user-friendly product





For more recipes go to www.clearwater.ca or visit our Clearwater Seafoods YouTube channel.



REMARKABLE SEAFOOD, RESPONSIBLE CHOICE

clearwater.ca

