

RESPONSIBLE
FISHING
SINCE 1976

CAPTAIN KEVIN SWIMM

Harbour Grace,
Newfoundland & Labrador



WILD CAUGHT
**ARCTIC
SURF CLAMS**
HOKKIGAI



Arctic Surf Clams, also popularly known as Hokkigai in Japanese cuisine, are an excellent addition to any menu. Clearwater's Hokkigai are sweet and delicious brilliant red clam tongues, adding visual appeal to any dish, especially sushi and sashimi dishes. Harvested from the cold, clear waters of the Canadian North Atlantic, Hokkigai deliver superior texture and taste with an exceptional ocean-fresh flavor.





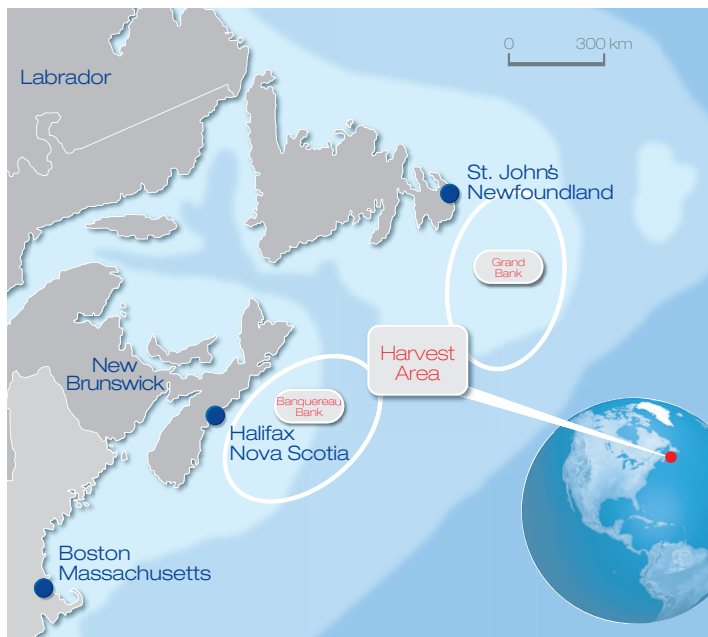
HOKKIGAI

WHY CLEARWATER?

- Fast and efficient worldwide distribution and delivery
- Wild-harvested from a sustainable and Marine Stewardship Council (MSC) certified fishery
- Consistent year-round supply and availability

HARVEST AREA

Sustainably harvested from the cold, clear waters of the Canadian North Atlantic, Clearwater Hokkigai deliver superior texture and taste with an exceptional ocean-fresh flavor. Wild-caught and 100% natural, Clearwater Hokkigai are individually-quick-frozen (IQF) at sea, locking in unbeatable freshness.



FEATURES & BENEFITS

Clearwater Hokkigai are blanched and individually-quick-frozen (IQF) on-board our vessels within an hour of harvesting. Once at our processing facility, clams are sorted, size graded and rigorously tested.

- Bright red color
- 100% natural
- Wild caught
- Pre-cooked
- Health benefits: 90 cal per 100g

FOOD SAFETY AND QUALITY

Food safety and quality assurance programs, including CFIA registration onboard Clearwater vessels and BRCGS certification within processing facilities ensure our customers receive only the highest-quality, consistent and food-safe products.



SUSTAINABILITY

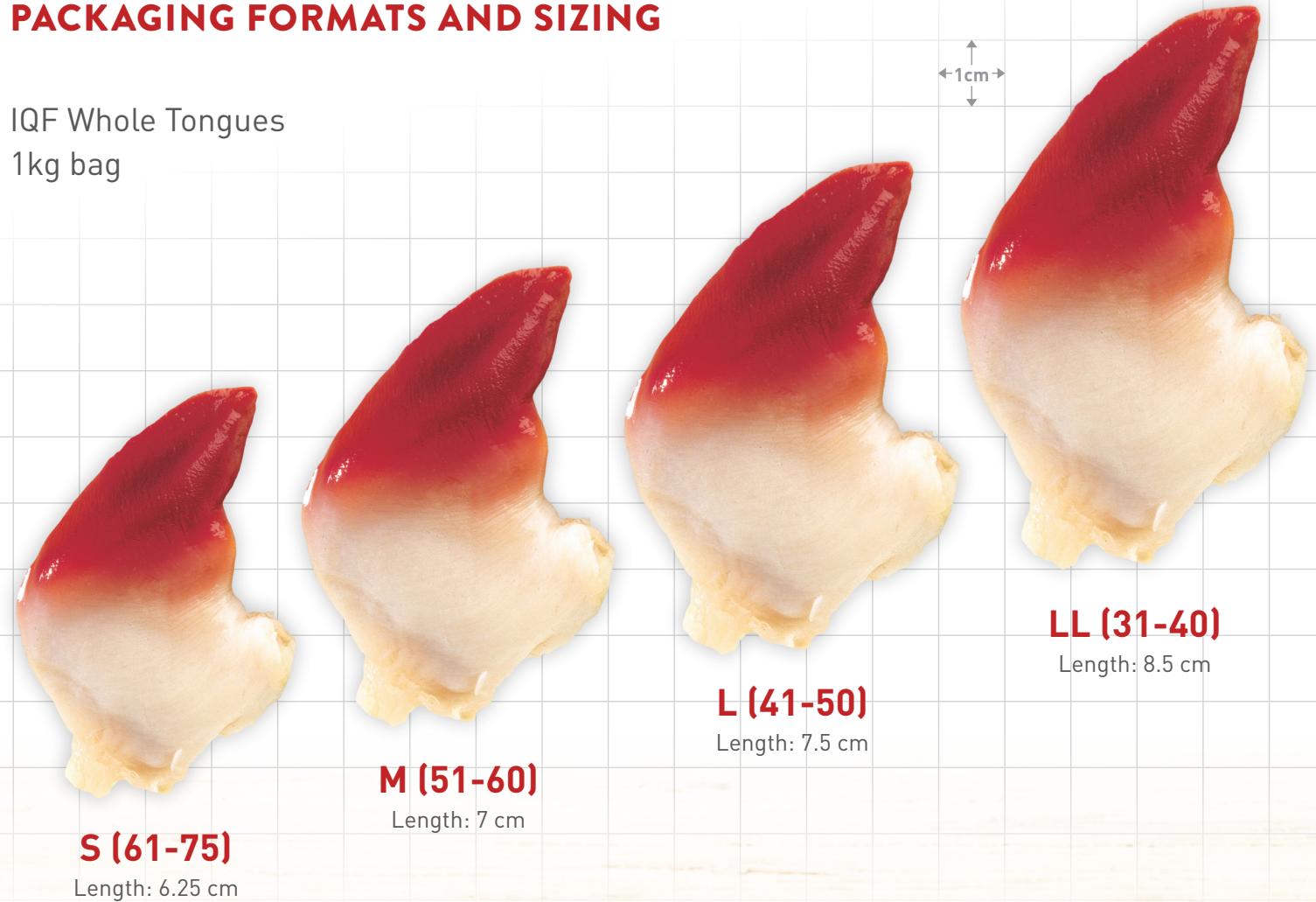


MSC-C-51561

Clearwater's Arctic Surf Clams are Marine Stewardship Council (MSC) certified, the industry's gold standard for third party verification. Products displaying the MSC logo give consumers assurance that their seafood originates from a sustainable and well-managed fishery as set by the MSC's strict environmental standards.

PACKAGING FORMATS AND SIZING

IQF Whole Tongues
1kg bag





IN THE KITCHEN

From sushi or sashimi, to salads, Clearwater Hokkigai add variety and visual appeal to any menu. They are ready-to-serve and best used in cold applications. Hokkigai can also be featured in hot dishes, like ramen or hot pots, if added at the very end to prevent over-cooking.

Hokkigai require little preparation and are ready to be consumed once thawed. Simply thaw and serve.



SUGGESTED SERVINGS

- **SUSHI** - Drape prime or butterfly cut Hokkigai over sushi rice.
- **SALAD** - Add sliced Hokkigai to julienned vegetables or leafy greens with a light citrus dressing or put a twist on the Hawaiian classic, Poke with a Hokki Poke.
- **SASHIMI** - Place Hokkigai in water with lime slices for 5 minutes; drain water and serve on platter with a soy dip added at the last minute.

FOR MORE INFORMATION, CONTACT THE CLEARWATER OFFICE NEAREST YOU:

HEAD OFFICE:
(902) 443-0550
clearwater.ca

CANADIAN SALES OFFICE:
(905) 858-9514
cdnsales@clearwater.ca

US SALES OFFICE:
(703) 669-6119
ussales@clearwater.ca

EMEA SALES OFFICE:
+44 1753 858 188
windsorsales@clearwater.ca

clearwater.ca



© Clearwater Seafoods Limited Partnership 2020



**REMARKABLE SEAFOOD,
RESPONSIBLE CHOICE**