



# DISCOVERING HOKKIGAI

SPECIES, PRODUCT  
AND CULINARY GUIDE



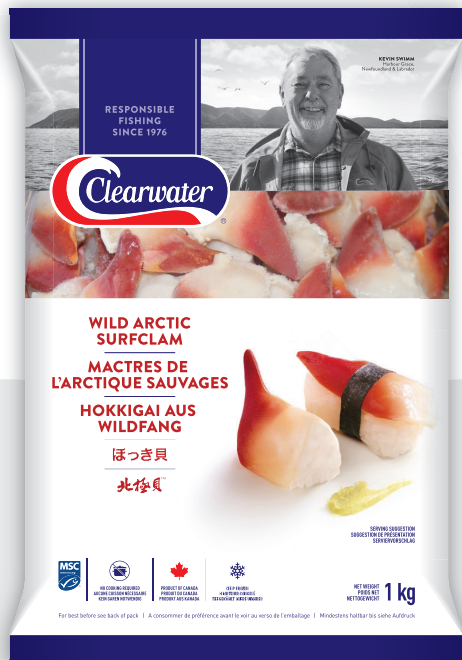
**ADD SOME COLOUR TO YOUR MENU**



# 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
- Available in Large (41-50  
pieces/kg) and Medium  
(51-60 pieces/kg) sizes





MSC-C-51561



**Nigiri Sushi**



# CLAM PREPARATION

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

## No cooking required!

Hokkigai is pre-blanched 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:

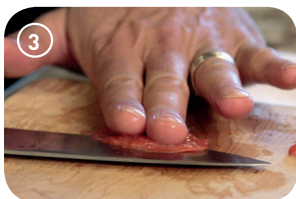
---

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

## BUTTERFLY CUT

---

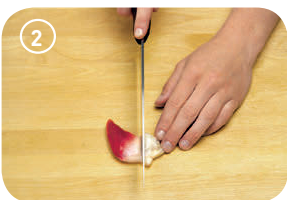
Slice lengthwise, leaving a small “hinge” on one side.



## 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



# North Atlantic

Montreal  
Quebec

St John's  
Newfoundland

**Grand Bank**  
Arctic Surf Clam

**Banquereau**  
Arctic Surf Clam

Boston  
Massachusetts

Halifax  
Nova Scotia

Harvest Area  
(FAO Area 21)



# 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](http://www.clearwater.ca) or visit our Clearwater Seafoods YouTube channel.

**Europe, Middle-East and Africa Sales Office:**

+44 1753 858 1888

[windsorsales@clearwater.ca](mailto:windsorsales@clearwater.ca)



**REMARKABLE SEAFOOD, RESPONSIBLE CHOICE**

[clearwater.ca](http://clearwater.ca)

