



Mission for Future Generations

SAY36 Co., Ltd. CORPORATE PROFILE

SAY36 Co., Ltd. / セイザブロウ株式会社



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Message



Provision of Fresh Japanese Seafood, Food, Condiments and Tableware

SAY36 Co., Ltd., has its humble beginnings in September of 2015. With roots entrenched in fishing and rural Japan, the company was established in the hopes of contributing to the prosperity and livelihood of regional communities throughout the country.

Commencing with seafood, fruit and veg, as well as sake and various cooking condiments, the crux of operations revolve around the provision of fresh local produce and quality foods found in the rural corners of the country. Beyond consumables, we also specialize in the production and sale of ceramic Japanese tableware and operate the Kaneaki Japan arm of Kaneaki Sakai Pottery, a minoyaki pottery boasting a century-old history. In line with supporting local areas and regional industry, as well as preserving traditional craftsmanship, we take pride in procuring our fresh produce and Japanese crafts from the outlying reaches of Japan.

Through pushing our business forward, SAY36 strives to help those working in regional Japan flourish, and we have made it our personal mission to better improve regional economies and create a brighter future for all those involved.

Company Mission

- Support and succeed in maintaining sustainable regional industry
- Support the continuation of traditional crafts for future generations
- Support a society with a healthy and prosperous lifestyle

Company Operations

- Distribution of domestic agriculture, forestry, and fishery products and processed foods
- Export of domestic agriculture, forestry, and fishery products and processed foods
- Authorized dealer of Kaneaki Sakai Pottery

Seafood from Japan

Offering the best quality fish that Japan has to offer

SAY36 is proud to offer the best seafood found in the rich fishing grounds of Japan. And when we say best, we mean the freshest, rarest, and highest quality seafood around - just as you will find in the finest restaurants in Tokyo.

In order to meet the demand for fresh fish and connect local fisheries with cities in need of supply, SAY36 started distributing seafood on the domestic market in 2015. Expanding on this very idea, but with an international scope, SAY36 aims to provide the international market with the same great seafood that Japan currently enjoys.

Dealing directly with a large network of fishermen and companies spanning the entire country, SAY36 has access to the best fresh fish and seafood that the waters of Japan have to offer. And we can get it to you fast - just as fast as your counterparts in Tokyo!

Products

- Fresh and Frozen Fish & Seafood
- CAS Frozen Arrow Squid & Oyster
- Dried and Processed Foods (ikura, shiokara, etc.)
- Seasoning & Stock (konbu, katsubushi, etc.)

Seasonal Top Pick

- Ikejime Sea Brim & Longtooth Grouper
- Hanasaki & Kasumi Crab
- Higashiawa Kuroawabi Abalone
- Hokkaido Sea Urchin



Aomori Sea Brim



Higashiawa Kuroawabi Abalone



Hokkaido Sea Urchin (Uni)

CAS Frozen Products

CAS Frozen Squid

Arrow squid, otherwise known as “white squid”, is caught from summer to autumn in the rich fishing grounds off the Oki Islands and Ama in Shimane Prefecture. The sweet taste and succulent, spring-filled texture is a highly-prized commodity in the world of sushi and sashimi.

This precious catch is packed into specially made foam boxes strewn with ice and laced with water absorbent sheets to keep the catch in prime condition. The haul is then unloaded early morning and immediately dispatched to the CAS processing plant for freezing. Once arriving at the plant, each squid is carefully cleaned with sterile sea water and frozen via CAS at their peak state of freshness. Because the haul is frozen shortly after being caught, the squid retains its transparent texture and freshness, so much so that the tentacles retain their suction. With CAS you can enjoy fresh arrow squid at their seasonal peak anytime of year.

What is CAS?

Cells Alive System – Protecting food cells from damage to retain original quality

The CAS freezing system is a system that rapidly freezes food at sub-zero temperature (-55°C) and utilizes a faint magnetic field to microminiaturize and equalize water molecules found in food. This specialized method of freezing prevents water molecules from forming ice crystals which damage the cell walls and texture of food when frozen conventionally. The result is a product that retains the freshness of a freshly landed fish even after freezing.

Advantages

- No “drip” when defrosting (retaining of original flavor, aroma, color and texture)
- No freezer burn (food exterior does not dry out or become dehydrated)
- Suppressed oxidation (no oxidized odor in fat and no change in color)
- Eradication of parasites found in food and prevention of bacteria that can cause food poisoning



CAS Frozen Squid



CAS Frozen Iwagaki Oyster

Fresh Fruit & Vegetables



Select Fruit & Veg from Japan’s Premium Market - Ota Wholesale Markets

Offering the best fruit and veg carefully selected from a team of fresh food experts, receive top-end, rare local products sent directly from the best agricultural market Japan has to offer! This is also the place to procure some of the rarest delicacies harvested in the rural corners of Japan.



Green Produce from the ancient Capital - Kyoto

Fruit and vegetables harvested in the Kyotango region of Kyoto brimming with a healthy range of minerals. Making the most of local composts and soil made with the use of oyster shells, our harvest supplier, Denenshinshi, grows a delicious array of seasonal fruit and veg with the environment and wellbeing in mind; adopting organic cultivation where possible and limiting agricultural chemical use in all other areas. From melons, peaches and pears, to okura, rekon and pumpkin, make an inquiry to see what seasonal produce is on offer.

Products Made with Select Japanese Ingredients

Offering high-quality products crafted with the finest local ingredients and a promise of unparalleled taste



Ringo no Hana Apple Pie

The Ringo no Hana apple pie is iconic of the abundant year-round beauty found in Toyama Prefecture. And when it comes to quality and taste, we use nothing but the famed Toyama kazumi apple, otherwise known as the "maboroshi ringo", a species that was certified by the Japanese government as a regional trademark in 2008. Focusing on the best regional ingredients, the pie is the result of a 3-year effort with local Toyama apple farmers and master pastry chef Kazuaki Fujii – a distinguished patissier who has been awarded numerous awards and titles from both the French and Japanese governments. He is also regarded as a pioneer in bringing French pastry to Japan. Evoking the feel of a springtime apple field, we are proud to offer a delicious apple pie that truly embraces the tasty traits of kazumi apples.



Fuji Dake 100% Apple Juice

Brimming with 100% kazumi apples from Uozu City in Toyama, this drink is truly exquisite. Using nothing but the kazumi apple, a variety also known as the mabaroshi (unbelievable/fantastic), this fruit is painstakingly grown and harvested at peak ripeness for unrivaled taste and satisfaction. A perfectly balanced drink bursting with both sweetness and refreshing aftertaste.

Condiments from Japan

Authentic condiments crafted the age-old way



SAY36 takes great pride in offering a wide range of condiments that are carefully made through traditional Japanese craftsmanship. From authentic soy sauce and various types of dashi (stock and seasoning) to an abundant array of dressings, SAY36 boasts a massive range of condiments to satisfy the fussiest of people.



In line with our desire to provide healthy Japanese food to our customers, many of our products are certified by the Organic JAS seal of approval maintained by the Ministry of Agriculture, Forestry, and Fisheries, and we take great pleasure in being able to offer consumers a fantastic selection of goods that adopt traditional practices devoid of synthetic seasonings and chemicals.