



Fully integrated production from hatching to cultivation of abalone

Introduction of Good Aquaculture Practices (GAP) to improve safety and quality of aquaculture products

Lead the way to land-based abalone aquaculture



Japanese abalone is roughly divided into five types. Abalone from Ofunato City is called "Ezoawabi", is a "luxury product" that is two to three times more expensive than Kuroawabi, Madakaawabi, Megai and Tokobushi in the south of Fukushima Prefecture. As a result, overfishing and abalone resources declined not only in Japan but worldwide.

In 1982, Kitanihon Suisan Co., Ltd. succeeded in land-based abalone aquaculture of ezoawabi for the first time in the world. Currently, we ship young abalone products for domestic abalone culture or discharge, and provide adult abalone products to hotels and Japanese restaurants in Japan.

Abalone not only has a delicious taste and texture but also contains abundant nutrition, so it attracts much attention as a medicinal food in many countries due to its various efficacies on health.

Our product "Ezoawabi" can be shipped year-round due to our stable productivity in the latest aquaculture facility that using clean percolating seawater from the Sanriku coast. Our products, not only domestic market, but also export to overseas such as China and Taiwan.

State-of-the-art production facilities using clean percolating seawater from Sanriku



Through an extremely stringent quality control process to achieve food safety and reassurance and to provide stable supply of preservative-free products.



The finest products that have inherited the tradition of 'Tawaramono Sanhin' (three luxury marine products)



A wealth of product lineups such as young abalone, adult abalone, dried abalone, juvenile sea cucumber, sea cucumber and dried sea cucumber are stocked.

Advantages of land-based abalone aquaculture

The desired quantity of products are available throughout the year.

- A variety of sizes are available.
- Clean filtered seawater are used for abalone aquaculture.
- The most highly rated "Ezoawabi" is not inferior to wild abalone in terms of both taste and quality.
- Ship the products of live abalone.



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Enjoy easy cooking for Japanese, Chinese and Western style recipes with the finest abalone

Genshoei Awabi

The finest quality

Meticulous quality control

Stable supply systems

Thick and rich taste

元正榮あわび

Product Lineups

三陸産吉浜煮貝
(Boyle abalone)



Thick and soft rich taste

Abalone is cultured in filtered seawater, so the abalone liver is clean without sand. Enjoy its rich taste.

Kippin Nigai from Sanriku

【Size per piece】
Width 8cm / Weight 70g / Net weight 70g
【Dimensions】
Width 11.5cm / Depth 15.5cm / Height 6.5cm / Weight 300g / 1 case
【Minimum Order Quantity】 1 case
【Consumption Expiration Date】
Normal storage 6 months



High-class ingredients abalone for gifts
Expiration date 6 months at room temperatures

Seasoned Abalone is the best match for alcoholic beverages such as Japanese sake and beer. Enjoy it whenever and wherever you like.



三陸産燻製あわび
(Smoked abalone)



Smoked abalone from Sanriku

【Size per piece】
Width 14.5cm / Depth 17.5cm / Height 1.5cm / Weight 50g / Net weight 50g
【Dimensions】
Width 56cm / Depth 35.5cm / Height 18.8cm / Weight 1.5kg / 30 packs
【Minimum Order Quantity】 1 case
【Consumption Expiration Date】
Frozen storage 6 months



- a soft chewy texture
- a light smoky aroma
- Rich abalone liver like cheese



三陸産活あわび
(Live abalone)

Abalone from Sanriku

【Size per piece】
Width 7cm / Weight 50g / Net weight 50g
【Dimensions】
Width 56cm / Depth 35.5cm / Height 18.8cm / Weight 2.5kg / 50 pieces
【Minimum Order Quantity】 1 case
【Consumption Expiration Date】
Cold storage 2 days

Genshoei Awabi's wealth of worldleading proprietary technology

Fully integrated production from hatching to cultivation of abalone is achieved due to our patented proprietary technology.

* Additive-free products

* Free of food additives, preservatives, antibiotics, or growth hormones.

Our abalone is fed with nutrient-rich aquaculture feed made from Sanriku's mineral-rich seaweed, which has been developed in collaboration with a major feed manufacturer. Besides, the abalone is non-stop poured with filtered seawater from the Sanriku coast and raised by human hands. So, our abalone products have a soft chewy texture, and the abalone liver is clean without sand.