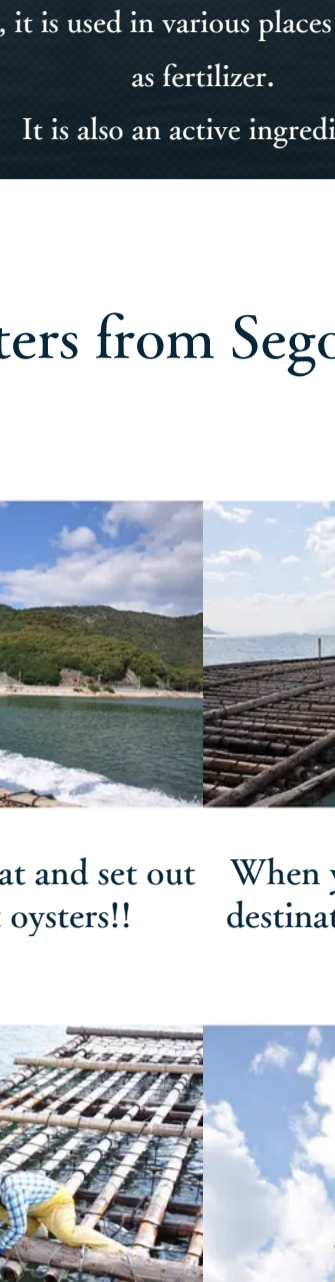
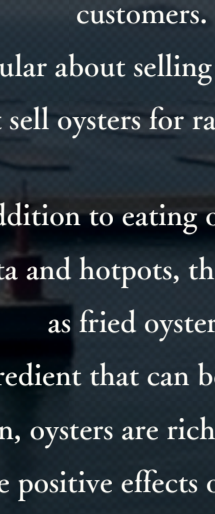
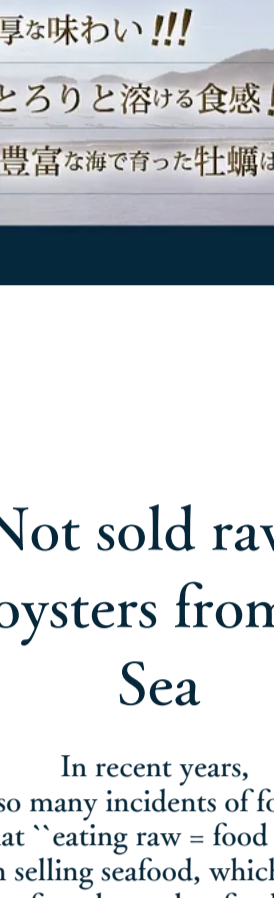
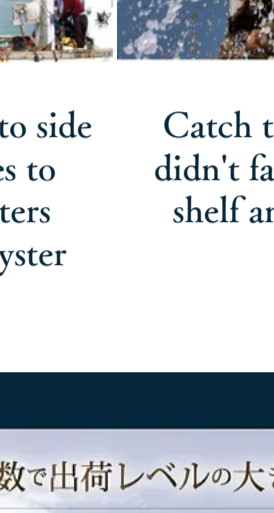




The plump texture whets the appetite.
Oysters from Murotsu.



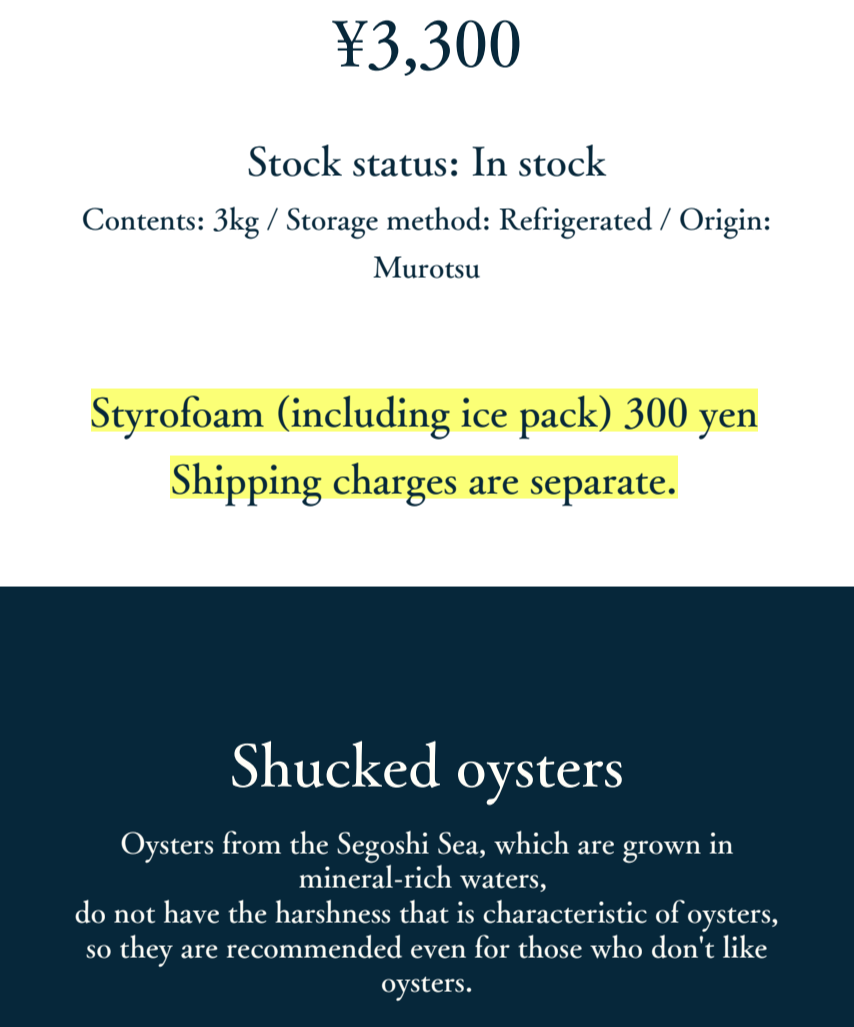
@SEGOSHIKAI SAN



Chinese
English

Murotsu is a port town with a history of 1300 years.
 Located in the eastern part of the Seto Inland Sea, it has long been famous as a good natural port.
 Oysters grown in the Harima Sea are said to grow quickly, have thick flesh, and are delicious.
 At Segoshi Kaisei, we consider the food safety of our customers.
 We are particular about selling oysters for heating.
 We do not sell oysters for raw consumption.
 However, in addition to eating oysters raw, there are In addition to pasta and hotpots, there are other foods such as fried oysters.
 It is also an ingredient that can be used in fried foods.
 In addition, oysters are rich in nutrients, so It is said to have positive effects on health and beauty.
 Furthermore, it is used in various places such as being used as fertilizer.
 It is also an active ingredient.

Oysters from Segoshi Sea



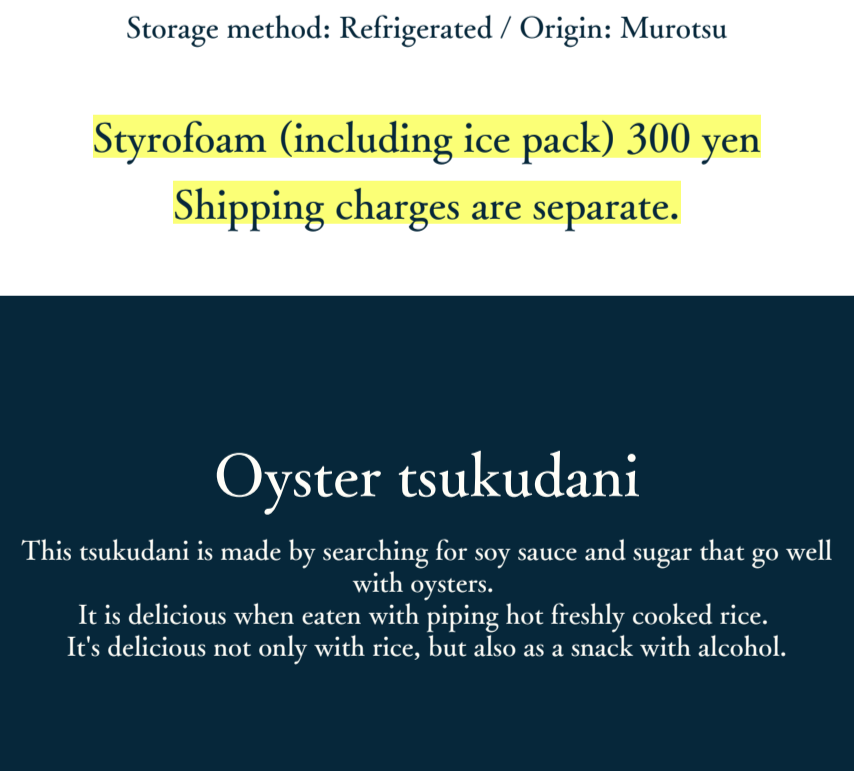
Get on the boat and set out to harvest oysters!! When you arrive at your destination, pull the boat over



A collection of oysters attached to oyster bamboo Hang it on a hook and lift it with a crane



Shake it from side about three times to dislodge the oysters attached to the oyster Catch the oysters that didn't fall on the oyster shelf and drop them.



短い生育年数で出荷レベルの大きさ
 社職特有のエグみがなくおいしい
 加熱しても小さくなりにくい!!!
 大粒で濃厚な味わい!!!
 口の中でとろりと溶ける食感!!
 ミネラル豊富な海で育った牡蠣は旨い

Not sold raw!

Proud oysters from Segoshi Sea

In recent years, there have been so many incidents of food poisoning that it is said that "eating raw = food poisoning". Be careful when selling seafood, which is eaten raw more often than other foods.
 Oysters are an often referred to as "oysters" compared to other seafood (shellfish). The reason for this is that many nutrients and flavor components in their bodies. Therefore, if you understand and eat it correctly, there is no better ingredient than this.
 At Segoshi Kaisei, we only sell oysters for heating and do not sell oysters raw, so that as many customers as possible can enjoy delicious and safe oysters.

quick frozen oysters

By quickly peeling the water-fed oysters, placing them in a vacuum pack, and immersing them in a special freezing solution chilled to -30°C, the freezing time is faster than in a conventional freezer, without sacrificing the original flavor of the oysters. We can deliver it to you.

Foodstuffs start freezing at -1°C and are almost frozen at -5°C.

If the time taken to pass through the maximum ice crystal formation zone (temperature zone where ice crystals form) is long, as in slow freezing, the ice crystals will grow larger and destroy the food.
 Segoshi Kaisei's flash freezer has a fast freezing speed, so it quickly passes through the maximum ice crystal formation zone, so ice crystals do not form too large and remain small, freezing without breaking cells, resulting in high-quality freezing. Masu.

Oysters in the shell

Oysters from the Segoshi Sea, which are grown in mineral-rich waters, do not have the harshness that is characteristic of oysters, so they are recommended even for those who don't like oysters.

1kg with oyster shell

Sales price (tax included) **¥1,300**
 Stock status: In stock
 Contents: 1kg / Storage method: Refrigerated / Origin: Murotsu

2kg with oyster shell

Sales price (tax included) **¥2,300**
 Stock status: In stock
 Contents: 2kg / Storage method: Refrigerated / Origin: Murotsu

3kg with oyster shell

Sales price (tax included) **¥3,300**
 Stock status: In stock
 Contents: 3kg / Storage method: Refrigerated / Origin: Murotsu

Styrofoam (including ice pack) 300 yen
Shipping charges are separate.

Shucked oysters

Oysters from the Segoshi Sea, which are grown in mineral-rich waters, do not have the harshness that is characteristic of oysters, so they are recommended even for those who don't like oysters.

250g shucked oysters

Sales price (tax included) **¥ 800 yen**
 Stock status: In stock
 Contents: 250g / Storage method: Refrigerated / Origin: Murotsu

500g shucked oysters

Sales price (tax included) **¥1,400**
 Stock status: In stock
 Contents: 500g / Storage method: Refrigerated / Origin: Murotsu

1kg of shucked oysters

Sales price (tax included) **¥2,800**
 Stock status: In stock
 Contents: 1kg / Storage method: Refrigerated / Origin: Murotsu

2kg with shell + peeled meat (500g)

Sales price (tax included) **¥3,300**
 Stock status: In stock
 Contents: 2kg of shelled oysters + 500g of shelled oysters / Storage method: Refrigerated / Origin: Murotsu

Styrofoam (including ice pack) 300 yen
Shipping charges are separate.

Oyster tsukudani

This tsukudani is made by searching for soy sauce and sugar that go well with oysters.
 It is delicious when eaten with piping hot freshly cooked rice.
 It's delicious not only with rice, but also as a snack with alcohol.

Oyster tsukudani 130g

Sales price (tax included) **¥ 700 yen**
 Stock status: In stock
 Contents: 130g / Storage method: Refrigerated / Origin: Murotsu

others

- 1kg of clams: Sales price (tax included) 1,600 yen
- Octopus vacuum pack 1kg: Sales price (tax included) 1,200 yen

You can purchase online!

Click here to purchase online

access

address:
1350-7 Murotsu, Mitsu-cho, Tatsuno-shi, Hyogo 671-1332

TEL:
079-322-8698

access:
Tatsuno I. Nishi I.C. 18 minutes by car

Regular holidays/business hours:
Tuesday • 10:00-18:00

parking:
can be

