

해산물

Seafood

1 . Flying Fish Roe Red & Gold Mini (Tobiko & Masago Mixed) - 날치알 혼합



Fly Fish Roe Red & Gold
Mixed 100g (2 ea x 50g)



Fly Fish Roe Red & Gold Mini 180g
(4 ea x 45g)

2 . Flying Fish Roe (TOBIKO & MASAGO Mixed) – 날치 알 혼합



Fly Fish Roe (TOBIKO & MASAGO Mixed)
(날치알 혼합)

The 4 Color : (날치알 4가지 색상)

1. Gold - 골드
2. Red - 레드
3. Wasabi – 와사비
4. Black - 블랙

Packing - 150g / 500g / 800g / 900g
포장 사이즈 – 150g / 500g / 800g/ 900g



3 . Spicy Seasoned webfoot octopus (쭈꾸미볶음 / jjukkumi bokkeum)



450g (Tray)
Spicy seasoned webfoot
octopus

500g
Spicy seasoned webfoot
octopus



Seasoned webfoot octopus is made of webfoot octopus and red pepper sauce. Many Korean like the taste of spicy sauce, so they often eat for meal or relishes.

Webfoot octopus has been called "the gift from the sea, because it is especially delicious.

4 . FROZEN SMOKED CONGER ELL (훈제 장어)



FROZEN SMOKED CONGER ELL (120g)
훈제 바다 장어 (120g)
3,390원

5 . SMOKED SALMON SLICES (훈제 연어 슬라이스)



Smoked Salmon Slices
-훈제 연어 슬라이스

1 Packing – 150g
1 Packing – 200g
1 Packing – 300g

6. CAPELIN (열빙어)



Capelin (열빙어)

1 Tray Packing (5L) – 110g (5 Pcs)

1 Tray packing (6L) – 140g (5 Pcs)

1 Plastic bag packing (2L) – 600g (33-43 Pcs)



7. TAKO WASABI (타코 와사비)



Tako Wasabi (타코 와사비)

1 Packing – 500g

1 Packing – 1,000g

8 . HOKKIGAI SALAD (호키가이 사라다)



Hokkigai Salad (호키가이 사라다)

1 Packing – 300g

9 . FROZEN SEAWEED



FROZEN SEAWEED SALAD (500g)
해초 샐러드 (500g)

10. SEAWEED WASABI (해초 와사비)



Seaweed Wasabi (해초 와사비)

1 Packing – 60g

1 Packing – 150g

1 Packing – 500g

가공 식품

Processed Food

1. Shrimp - 새우



Cooked vannamei shrimp meat (CPD)

덴뿌라 새우(튀김용 새우)

300g



2. Takoyaki & Okonomiyaki - 타코야끼 & 오코노미야끼



Takoyaki

타코야끼

1kg (50ea)



Okonomiyaki

오코노미야끼

350g

3. Shrimp - 새우



Cooked vannamei shrimp meat (CPD)

자숙 새우 살

200 g



Cooked vannamei shrimp meat(CPDTO)

칵테일새우 (자숙)

900g

4. Jellyfish & Fried Tofu - 해파리 & 유부



Seasoned jellyfish

해파리 (양념)

500g



Fried-Tofu slice

유부 (슬라이스)

1,000g

초밥류

Sushi

1. Sushi - 초밥류



raw vannamei shrimp meat for sushi (blanched tail)

raw vannamei shrimp meat for sushi

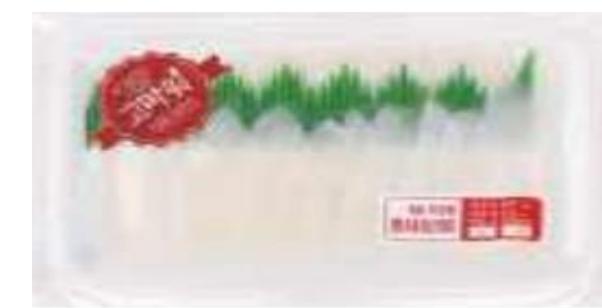
Soy sauce shrimp for sushi

초밥용 생 새우 (적미)
120g (6g x 20ea)

초밥용 생 새우 (백미)
120g (6g x 20ea)

초밥용 간장 새우
120g (6g x 20ea)

2. Sushi - 초밥류



boiled shrimp meat for sushi

arrow squid body for sushi

grilled arrow squid for sushi (pineapple shape)

초밥용 새우

160g (24ea)

초밥용 한치

120g (6g x 20ea)

초밥용 한치 (솔방울)

120g (6g x 20ea)

3. Sushi - 초밥류



arrow squid leg for sushi

초밥용 한치족

160g (8g x 20ea)

4. SUSHI TOPPING (초밥용 재료)



Argentine red shrimp meat for sushi

- 초밥용 홍 새우살
- 1 Packing – 130g (10pcs)
- 1 Packing – 160g (10pcs)

5. Arctic Surf Clam-Hokkigai – 북방대합 조개살



FROZEN HOKKIGAI MEAT **10PCS** (50g)
냉동 북방 대합 조개살 10미 (50g)



FROZEN HOKKIGAI MEAT **12PCS** (50g)
냉동 북방 대합 조개살 12미 (50g)



FROZEN HOKKIGAI MEAT **14PCS** (50g)
냉동 북방 대합 조개살 14미 (50g)

FROZEN HOKKIGAI MEAT (**400g**)
냉동 북방 대합 조개살 (400g)

6. Vinegar Ginger (White and Red) - 초생강 (백 / 적)



Vinegar Ginger (White and Red)
초생강 (백/적)

1300g



vinegar ginger

어패류

Shellfish

1. Abalone - 전복



Boiled abalone

전복 (자숙)

1 kg (20ea)



2. Abalone - 전복



Boiled abalone meat (cross-shape)

전복살 (자숙 / 칼집)

500g (31~36ea)



3. Oyster - 굴



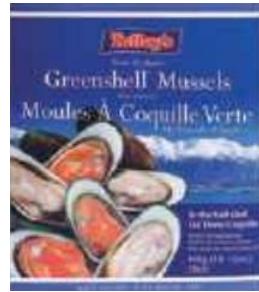
Oyster meat IQF

굴 (냉동)

700 g



4. M u s s e l s - 홍합



Boiled half-shell green mussels

그린 홍합 (자숙 / 반탈각)

800g

Boiled whole shell blue mussels

블루 홍합 (라운드 / 자숙 / 진공)

1,000g

5. Baby Clam - 바지락



Boiled baby clam meat

바지락 살 (자숙)

900g

Boiled baby clam (vacuum pack)

바지락 (라운드 / 자숙 / 진공)

500g

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Thank you