



Cooked Short-neck Clam



浅蜷

あさり

Cooked Short-neck Clam

Tapes japonica

殻付あさり(スチーム済生食用)

In order to deliver healthy, firm and delicious clams to consumers, we strictly select only the very best raw material. Nichirei's Short-neck clams are good enough to eat right out of the bag!



Country of origin



Nichirei Fresh Inc. Tokyo, Japan

<Versatile Recipe>

Sake Steamed Clam

アサリの酒蒸し



Serving example

Steamed Rice with Clam

あさりご飯



Serving example

Rice ball with Clam

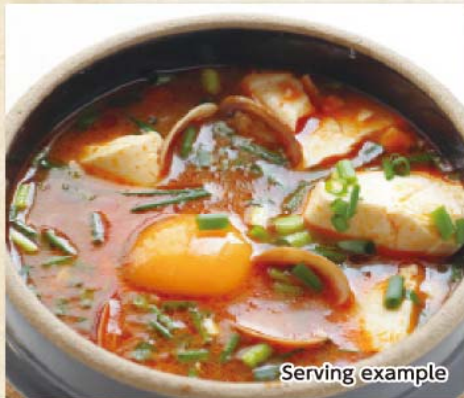
アサリオにぎり



Serving example

Soon Tofu

スンドゥブ



Serving example

Miso Soup

アサリの味噌汁



Serving example

Vongole Bianco

ボンゴレ・ビアンコ



Serving example

■ Superb Freshness!

Processing plants are located directly adjacent to harvesting grounds. The clams are delivered live to port ensuring the freshness taste and texture possible.

■ Live Clams!

Only live Clams are processed. Enjoy rich taste, sweet flavor and natural texture.

■ The pursuit of Taste!

To maintain the natural, rich flavor and taste, we cook our clams in-shell.

Ready to eat

<Actual size>

Species	<i>Tapes japonica</i>
Origin	China
Packing	Net WT 1.6LBS Vacuum bag × 10
Pieces/LB	Approx.30-40pcs/LB



Shell on
approx.H3.0×W4.2cm



Clam meat
approx.H2.3×W3.6cm