



# Cooked Short-neck Clam



# 浅利

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

アサリおにぎり



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 2.0LBS Vacuum bag×10
Pieces/LB	35-55pcs/LB



Shell on

approx. H3.0×W4.2cm



Clam meat

approx. H2.3×W3.6cm