VINASEA®

VINASEA

TRUSTED SEAFOOD PARTNER FROM VIETNAM

ベトナムからの信頼できる水産パートナー

高品質 PREMIUM QUALITY

安全・衛生 FOOD SAFETY

安定供給 RELIABLE SUPPLY

国際基準 GLOBAL STANDARDS











www.vinasea.com

WELCOM TO VINASEA

TRUSTED SEAFOOD PARTNER FROM VIETNAM

Thank you for your interest in VINASEA. We are honored to introduce VINASEA – a trusted Vietnamese seafood exporter committed to delivering premium products with consistent quality, food safety, and reliable service to customers around the world.



MESSAGE FROM THE CEO

Since 2005, VINASEA has been driven by a simple belief: lasting partnerships are built on trust, quality, and commitment.

Every day, together with our dedicated team and trusted manufacturing partners throughout Vietnam, we strive to deliver seafood products that meet the highest international standards while creating sustainable value for our customers.

As global markets continue to evolve, we remain committed to continuous improvement, innovation, and responsible business practices.

Thank you for considering VINASEA as your trusted seafood partner. We look forward to growing together.

Hoang Hai

PHAM HOANG HAI
Founder & CEO
VINASEA CORP



ABOUT VINASEA

Established in 2005, VINASEA specializes in exporting premium frozen seafood from Vietnam to customers worldwide.

For 20+ years, we have been a trusted supplier of premium Japanese-style seafood products, including **sushi squid, Tempura shrimp, Kadaif shrimp, seafood fritters**, and other value-added specialties for the **Japanese market**—one of the world's most demanding markets for food quality and safety.

Working with a nationwide network of qualified processing plants and experienced quality control teams, VINASEA consistently delivers products that meet stringent customer specifications while providing flexible sourcing and OEM solutions.

At VINASEA, we believe lasting partnerships are built on quality, reliability, and continuous improvement.

20+ YEARS

EXPERIENCE

Nearly two decades of seafood export expertise

10+ KEY MARKETS

Serving leading seafood importers across Japan and other major international markets

RELIABLE SUPPLY

Strong sourcing network and consistent supply capability

TRUSTED PARTNERSHIP

Building long-term partnerships with trust and integrity

WHY GLOBAL CUSTOMERS CHOOSE VINASEA



20+ years of experience serving one of the world's most demanding seafood markets has shaped everything we do—fromquality management and product development to customer service and reliable delivery.

01 JAPAN MARKET EXPERTISE

For almost two decades, Japan has been our principal export market, inspiring us to maintain exceptional standards of quality, consistency, and food safety.



02 PREMIUM QUALITY

Every shipment is produced under carefully controlled conditions and inspected to ensure compliance with international customer requirements.



03 RELIABLE SUPPLY

Working with qualified processing partners across Vietnam enables flexible production capacity and dependable year-round supply.



04 PROFESSIONAL QUALITY CONTROL

Our experienced quality control professionals monitor production directly at processing facilities, ensuring every shipment meets agreed specifications.



05 OEM & PRODUCT DEVELOPMENT

From product concepts and recipes to retail-ready packaging, we develop customized solutions that reflect each customer's brand and market needs.



06 LONG-TERM PARTNERSHIP

At VINASEA, we believe successful business is built on trust, transparency, continuous improvement, and long-term cooperation.



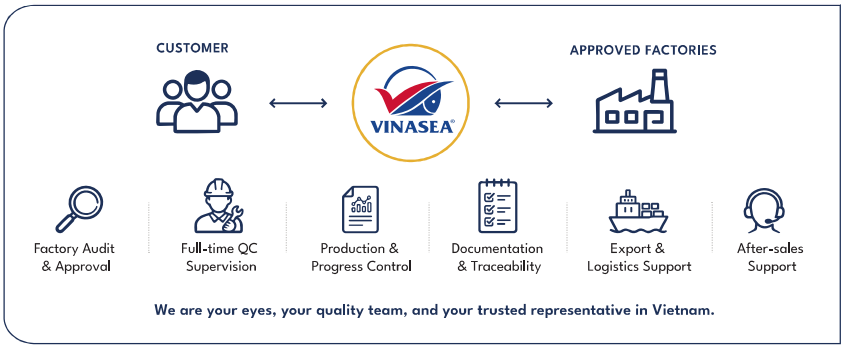
"Our success is measured by the long-term success of our customers."

THE VINASEA VALUE



More Than a Trading Company, Your Trusted Quality & Export Management Partner in Vietnam.

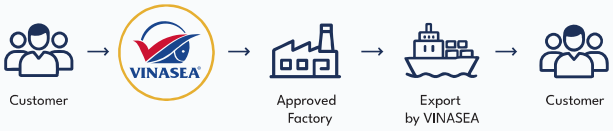
VINASEA creates value by managing your entire sourcing and export process in Vietnam. Whether we are your exporter or your quality management partner, our mission is the same: to deliver the right quality, on time, every time.



MODEL 1

VINASEA AS EXPORTER

VINASEA signs the contract and exports directly to the customer.



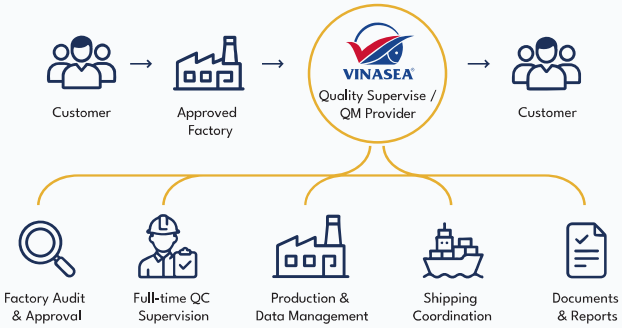
VINASEA RESPONSIBILITIES

- ✓ Contract signing with customer
- ✓ Production planning with approved factories
- ✓ Inspection reports for each shipment
- ✓ Full-time QC supervision from raw material to container loading
- ✓ Export documentation
- ✓ On-time shipment
- ✓ Full traceability & quick response
- ✓ After-sales support

MODEL 2

VINASEA AS QUALITY MANAGEMENT SERVICE

Customer contracts directly with the factory (Exporter).
VINASEA provides independent quality supervision and export management support.



- ✓ Audit factory to ensure compliance with customer requirements
- ✓ Full-time QC supervision from raw material to final shipment
- ✓ Production planning, progress, inventory & shipment monitoring
- ✓ Inspection reports, export documents & traceability support

THE VINASEA QUALITY MANAGEMENT VALUE CHAIN



> “ We are not simply a seafood exporter. We are your eyes, your quality team, and your trusted representative in Vietnam. ”

INDEPENDENT & IMPARTIAL | QUALITY ASSURANCE | TRUST & TRANSPARENCY | VALUE CREATION

OUR PRODUCT PORTFOLIO

Premium seafood solutions for retail, foodservice, OEM manufacturing and international markets..

The following pages present our complete seafood portfolio by category.

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"From the ocean to your table, we deliver quality you can trust."

NEW PRODUCTS / 新製品

INNOVATION • TREND • NEW MARKET

イノベーション・トレンド・新しい市場

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Product Video
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NPD-01

FROZEN VANNAMEI HOSL KATAIFI SHRIMP

有頭海老カダイフ巻き









Premium HOSL vannamei shrimp wrapped in delicate kataifi pastry, delivering a crispy texture and naturally sweet, shrimp flavor. Carefully crafted for an elegant presentation, ideal as a premium appetizer for restaurants, hotels, buffets, and Japanese dining.

Size	:	20g, 25g, 30g, 35g, 40g
Packing	:	IQF, 20 PCS/BOX with label × 20 boxes/Carton
Main Ingredients	:	Vannamei HOSL Shrimp, Kataifi Pastry
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Deep-fry until golden brown and serve with tartar sauce, sweet chili sauce, or fresh salad.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

NPD-02

FROZEN VANNAMEI PTO KATAIFI SHRIMP

無頭海老カダイフ巻き









Premium P. D vannamei shrimp wrapped in fine kataifi pastry, offering a crispy exterior with juicy shrimp inside. Designed for attractive presentation and consistent quality, suitable for Japanese restaurants, catering, and premium seafood menus.

Size	:	70g, 75g, 80g, 85g, 90g
Packing	:	IQF, 20 PCS/BOX with label × 20 boxes/Carton
Main Ingredients	:	Vannamei PTO Shrimp, Kataifi Pastry
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Deep-fry until crispy and serve with citrus wedges or Japanese-style dipping sauce.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

NPD-03

FROZEN VANNAMEI PTO KATAIFI SHRIMP SKEWER

無頭串海老カダイフ巻き









Selected PTO vannamei shrimp on skewers, wrapped with crispy kataifi pastry, combining convenience with premium appearance. Perfect for appetizers, party platters, catering services, and Japanese-inspired seafood menus.

Size	:	20g, 25g, 30g, 35g, 40g
Packing	:	IQF, 20 PCS/BOX with label × 20 boxes Carton
Main Ingredients	:	Vannamei PTO Shrimp, Bamboo Skewer, Kataifi Pastry
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Deep-fry until golden and crispy. Serve with dipping sauce, fresh herbs, or seasonal vegetables.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

NPD-04

FROZEN CRAB PINCER KATAIFI ROLL

カニ爪カダイフ巻き









Premium crab pincers wrapped in delicate kataifi pastry, creating a light, crispy texture that complements the naturally sweet crab meat. An elegant seafood appetizer for fine dining, buffets, and premium Japanese cuisine.

Size	:	15g, 20g, 25g
Packing	:	IQF, 10 pcs/tray with label × 16 trays/carton × 2 cartons/bundle
Main Ingredients	:	Crab Pincer, Kataifi Pastry
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Deep-fry until crisp and serve with tartar sauce, lemon wedges, or seasonal salad.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

NPD-05

SABA KIRIMI WITH TERIYAKI SAUCE

サバ切り身照焼付









Selected saba fillets coated with authentic teriyaki sauce, delivering a rich umami flavor with tender texture. Convenient and ready for quick preparation, ideal for Japanese meals, lunch boxes, and foodservice menus.

Size	:	30g, 40g, 50g, 60g
Packing	:	IQF, 5kg/pack × 2 packs/master carton
Main Ingredients	:	Saba Fillet, Teriyaki Sauce
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Heat thoroughly before serving. Best paired with steamed rice and seasonal vegetables.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

Note: All products are produced under HACCP control.
Specifications may be customized to meet customer requirements.

SUSHI & RAW EATEN PRODUCTS

/ 寿司用生食用の商品

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SSP-01

CUTTLEFISH FILLET SLIT

紋甲イカフィレスリット

Premium cuttlefish fillet with precise slit cuts for enhanced texture and seasoning absorption. Carefully processed to maintain its natural sweetness and tender bite, making it an excellent choice for sushi, sashimi, and other premium Japanese seafood dishes.

Size	: 6g, 7g, 8g, 9g
Packing	: 35 Pcs/Tray, 750g +/- 10 Per master carton
Main Ingredients	: Cuttlefish fillet, with seasoning
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ready to eat after thawing. Ideal for sushi, sashimi, and Japanese appetizers.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









SSP-02

BOILED CUTTLEFISH WHOLE CLEAN

ボイルこういか（生食用

Whole cleaned cuttlefish, carefully boiled to preserve its natural sweetness, firm texture, and fresh appearance. Conveniently prepared for premium sushi, sashimi, seafood platters, and a variety of authentic Japanese cold dishes.

Size	: 10g, 20g
Packing	: 20 Pcs/Tray, +/- 40 Per master carton
Main Ingredients	: Boiled Cuttlefish Whole Clean
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ready to eat after thawing. Suitable for sushi, sashimi, salads, and seafood platters.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









SSP-03

VANNAMEI/BLACK TIGER EBI SUSHI

バナメイ/ブラックタイガー海老寿司

Premium black tiger shrimp, boiled and butterfly-cut for an attractive sushi presentation. Naturally sweet with a firm texture, it is carefully processed to meet the quality standards of authentic Japanese sushi preparation.

Size	: 8g, 9g, 10g, 15g, 17g
Packing	: 20 Pcs/Tray, +/- 40 Per master carton
Main Ingredients	: Vannamei/Black Tiger Shrimp, P.D Meiji & Open Cut
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ready to eat after thawing. Perfect for nigiri sushi, sushi platters, and Japanese cuisine.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









SSP-04

FROZEN SARDINELLA GIBBOSA FILLET

ママカリフィレ

Premium frozen Sardinella gibbosa fillets, carefully processed to preserve their natural flavor, delicate texture, and freshness. With its convenient fillet form and authentic Japanese seafood appeal, it is an excellent choice for sushi, grilled dishes, marinated preparations, and a variety of Japanese-style seafood menus.

Size	: 5.5 – 8.5 cm
Packing	: 2 kg/Block +/- 6 Blocks/Carton
Main Ingredients	: Sardinella Gibbosa, Fillet
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Thaw before use. Ideal for sushi, grilled fish, marinated dishes, tempura, and a variety of Japanese-style seafood preparations.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









SSP-05

SQUID SUGATA 15g

やりいか 生食用

Premium squid, carefully processed and individually portioned into convenient 15g pieces, preserving its natural sweetness, fresh flavor, and tender texture. Ideal for sushi, sashimi, and other premium Japanese seafood dishes.

Size	: 15G/PCS, According to customer specification
Packing	: 20PCS/Tray +/- 40 tray per master carton
Main Ingredients	: Squid
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Thaw before use. Ideal for sushi, sashimi, grilled dishes, tempura, seafood platters, and a variety of Japanese-style seafood preparations.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









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SHRIMP PRODUCTS / 海老の商品

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SHR-01

ORGANIC BLACK TIGER PTO HEAD ON COOKED

ボイルブラックタイガー海老

Premium Organic Black Tiger Shrimp carefully cooked to preserve its natural sweetness, firm texture, and fresh flavor. The head-on presentation delivers an authentic and premium appearance, making it ideal for Japanese cuisine, seafood platters, and ready-to-serve applications.

Size	:	According to customer specification
Packing	:	500g/box × 20 boxes per master carton
Main Ingredients	:	Organic Black Tiger Shrimp (Head-On, PTO), Cooked
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Suitable for sashimi-style seafood platters, salads, sushi, seafood appetizers, and Japanese-style dishes.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SHR-02

BLACK TIGER PTO DEEP BACK CUT

BT尾付むきエビディープカット

Premium black tiger shrimp with deep back cut for enhanced flavor absorption and attractive presentation. Firm texture and natural sweetness make it an excellent choice for grilled seafood, premium appetizers, and Japanese cuisine.

Size	:	(eg. 96-7 g
Packing	:	20pcs/bag × 20 bags per carton
Main Ingredients	:	Black Tiger Shrimp (P.D. Deep Back Cut)
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Ideal for tempura, grilled dishes, skewers, and premium restaurant menus.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SHR-03

BLACK TIGER STEAMED HOSL

有頭BTスチームむきエビ

Carefully steamed black tiger shrimp with head-on shell-on presentation, preserving its natural sweetness, juicy texture, and rich seafood flavor. Perfect for traditional Japanese cuisine, seafood platters, premium appetizers, and ready-to-serve dishes.

Size	:	22, 55 × 0 pcs 500g
Packing	:	500g × 20 bags per carton
Main Ingredients	:	Black Tiger Shrimp (Steamed HOSL)
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Ready to serve after thawing or suitable for salads and Japanese platters.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SHR-04

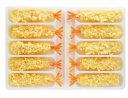
VANNAMEI PTO TEMPURA

バナメイ海老天ぷら

Premium Vannamei shrimp coated in authentic Japanese tempura batter, delivering a light, crispy texture and succulent shrimp inside. Designed for consistent quality, making it ideal for restaurants, bento meals, and premium Japanese cuisine.

Size	:	According to customer specification
Packing	:	10pcs/tray × 20–40 trays per carton
Main Ingredients	:	Vannamei Shrimp, Tempura Batter
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Deep fry until golden and serve with tempura dipping sauce.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SHR-05

VANNAMEI PD FRITTER WITH MAYONAISE SAUCE

エビマヨ

Fully coated in a rich, savory sauce for effortless preparation—simply heat and serve. The specially developed coating adheres well during cooking, ensuring an attractive finish and consistent quality. Designed for quick, foolproof preparation in foodservice, catering, and takeout operations.

Size	:	According to customer specification
Packing	:	1kg/pack × 10 packs per master carton
Main Ingredients	:	Vannamei Shrimp, Fritter Batter, Mayonnaise Sauce
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Deep fry and coat with mayonnaise sauce before serving.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

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SQUID PRODUCTS / ヤリイカの商品

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SQP-01

SQUID RING SKIN ON

ヤリイカスキンオンリングカット

Premium squid rings with natural skin-on appearance, offering firm texture, fresh flavor, and attractive presentation. Carefully processed to retain the authentic color and seafood quality, suitable for salads, stir-fried dishes, grilling, and Japanese cuisine.

Size	:	According to customer specification
Packing	:	IQF 1kg/Pack × 10 per master carton
Main Ingredients	:	Squid Ring (Skin-on)
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Suitable for salads, stir-fry, grilling, or seafood platters.





KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SQP-02

FROZEN SQUID TUBE

やりいかチューブ

Premium whole squid tubes with naturally firm texture, clean appearance, and delicate seafood sweetness. Carefully selected and individually frozen to preserve freshness, making them ideal for stuffing, grilling, slicing, or a variety of Japanese seafood dishes.

Size	:	According to customer specification
Packing	:	IQF 1kg/Pack × 10 per master carton
Main Ingredients	:	Squid Tube
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Suitable for grilling, stuffing, slicing, and premium seafood recipes.





KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SQP-03

SQUID RING WITH HEAD

ヤリイカスキンオンリングカットと下足

Premium squid rings accompanied by cleaned squid head, maintaining the authentic appearance and natural seafood flavor. Firm yet tender texture makes this product perfect for Japanese salads, seafood platters, stir-fried dishes, and grilled specialties.

Size	:	According to customer specification
Packing	:	IQF 1kg/Pack × 10 per master carton
Main Ingredients	:	Squid Ring with Cleaned Head
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Ideal for salads, grilling, stir-fry, and Japanese seafood dishes.





KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SQP-04

SQUID RING KARA AGE

ヤリイカスキンオンリング唐揚

Premium squid rings coated with authentic Japanese Karaage seasoning, delivering a crispy golden exterior and tender squid inside. Designed for excellent flavor and presentation, making it ideal for izakaya menus, appetizers, bento, and premium seafood selections.

Size	:	According to customer specification
Packing	:	IQF 1kg/Pack × 10 per master carton
Main Ingredients	:	Squid Ring (Skin-on), Karaage Coating
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Deep fry until golden brown and serve with fresh lemon or Japanese dipping sauce





KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

SQP-05

SQUID RING SKINLESS

ヤリイカスキンレスリングカット

Premium skinless squid, expertly cleaned and cut into uniform rings for convenient preparation and consistent presentation. The skinless ring cut offers a clean appearance, tender texture, and delicate natural sweetness, making it a versatile ingredient for a wide range of Japanese and Asian seafood dishes.

Size	:	According to customer specification
Packing	:	IQF 1 kg/Pack, × 10 Packs/Master Carton
Main Ingredients	:	Squid, Skinless Ring Cut
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Thaw before use. Ideal for tempura, stir-fried dishes, grilled squid, hot pot, and a variety of Japanese-style seafood preparations.





KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

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CUTTLEFISH PRODUCTS

/ 紋甲イカの商品

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CUP-01

CUTTLEFISH MATSUKASA

松笠紋甲イカ

Premium cuttlefish prepared with traditional Matsukasa scoring, creating an elegant pinecone pattern that enhances presentation and texture after cooking. Naturally tender with delicate sweetness, ideal for premium Japanese cuisine, grilling, stir-frying, and seafood platters.

Size	:	3/4/0, 1/1/0, 6/8/0
Packing	:	IQF 1kg/Pack × 10 per master carton
Main Ingredients	:	Cuttlefish (Matsukasa Cut)
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Suitable for grilling, stir-frying, teppanyaki, and premium Japanese dishes.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

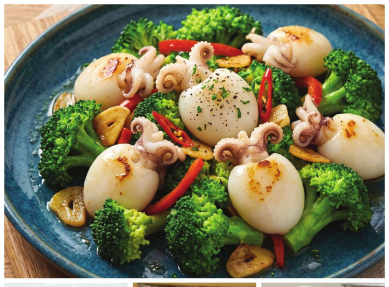
CUP-02

CUTTLEFISH WHOLE CLEANED

紋甲イカホールクリーン

Premium whole cleaned cuttlefish, carefully processed to retain its natural sweetness, firm texture, and fresh appearance. Convenient for a wide variety of culinary applications including stuffing, grilling, slicing, and authentic Japanese seafood dishes.

Size	:	W60, 6/8, SW120
Packing	:	2kg/Block × 6 per master carton
Main Ingredients	:	Whole Cleaned Cuttlefish
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Ideal for stuffing, grilling, slicing, and seafood processing.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

CUP-03

FROZEN CUTTLEFISH FLOWER CUT

紋甲イカフラワーカット

Premium cuttlefish expertly flower-cut to create an attractive blooming appearance after cooking. Tender texture, natural sweetness, and elegant presentation make it an excellent choice for premium Japanese cuisine, hot pots, stir-fried dishes, and seafood platters.

Size	:	M, H&H, L
Packing	:	IQF 1kg/Pack × 10 per master carton
Main Ingredients	:	Flower Cut Cuttlefish
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Suitable for hot pot, stir-frying, grilling, and Japanese-style seafood dishes.









KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE

CUP-04

WHOLE CLEAN CUTTLEFISH

アトランティックサーモンスライス

Whole cleaned cuttlefish with firm texture, natural sweetness, and excellent freshness. Carefully processed to preserve its original quality, making it suitable for grilling, stir-frying, or premium seafood dishes.

Size	:	100–150g, 150–200g, 200–250g, 250–300g
Packing	:	IQF, 1kg/bag × 10 bags/carton
Main Ingredients	:	Whole Cleaned Cuttlefish
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Ideal for grilling, sautéing, stuffing, or slicing into premium seafood recipes.









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CUP-05

CUTTLEFISH FILLET SLICE

紋甲イカスライス

Premium cuttlefish fillet slices, carefully processed and portioned for consistent size, presentation, and convenient preparation. Featuring a firm yet tender texture and delicate natural sweetness, these ready-to-use slices are an excellent choice for sushi, sashimi, grilled dishes, and a variety of Japanese-style seafood preparations.

Size	:	8g, 10G/Pcs
Packing	:	20Pcs/Tray × 50 tray per master carton
Main Ingredients	:	Cuttlefish
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Ready to eat after thawing. Ideal for sushi, sashimi, poke bowls, and seafood platters.









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OCTOPUS PRODUCTS

/ 章魚の商品

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OCT-01

BABY OCTOPUS WHOLE CLEANED

ベビーイイダコホールクリーン

Premium whole cleaned baby octopus with naturally tender texture and rich ocean flavor. Carefully processed to preserve freshness and appearance, making it perfect for Japanese cuisine, salads, grilling, simmered dishes, and premium seafood platters.

Size	: 16/25, 26/40, 41/60, 61/90
Packing	: 2kgs/Bag × 6 per master carton
Main Ingredients	: Whole Cleaned Baby Octopus
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Suitable for grilling, salads, simmered dishes, and Japanese cuisine.





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OCT-02

FROZEN CUT POULP SQUID BLOCK

冷凍カットタコブロック

Premium octopus, carefully processed and cut into convenient blocks to preserve its natural flavor, firm texture, and freshness. Ideal for Japanese and Asian cuisine, grilling, and various seafood dishes.

Size	: L & amp; M
Packing	: 2000g/Block × 10 Blocks/Master Carton
Main Ingredients	: Octopus
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Thaw before use. Ideal for grilled dishes, stir-fried dishes, tempura, hot pot, and a variety of Japanese-style seafood preparations.



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OCT-03

FROZEN OCTOPUS CUT

冷凍カットダコ

Premium Frozen octopus, cut into convenient portions to preserve its natural flavor and firm texture. Sourced from Vietnam, ideal for Japanese and Asian seafood dishes.

Size	: Iwadako, boiled cut (~5, 5~10, 10~15, 15g up/pc
Packing	: 1kg~1kg/Pack × 10 per master carton
Main Ingredients	: Octopus, Salt
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Cook thoroughly before use. Ideal for takoyaki, grilled dishes, stir-fries, hot pot, tempura, and a variety of Japanese-style cooked seafood preparations.



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OCT-04

BOILED OCTOPUS SLICE

タコ寿司ネタスライス

Premium boiled octopus, uniformly sliced for sushi and sashimi. Tender, pleasantly chewy, naturally sweet, and ideal for Japanese restaurants and ready-to-serve seafood.

Size	: Iwadako boiled cut, size 7, 8 g/pcs
Packing	: 20 Pcs/Tray × 40 per master carton
Main Ingredients	: Boiled Octopus Slice
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ready to eat after thawing for sushi, sashimi, or seafood platters.



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OCT-05

OCTOPUS SMALL CUT (IIDAKO)

イイダコカット

Premium small octopus, cut into convenient bite-sized portions to preserve its natural flavor and firm, tender texture. Ideal for takoyaki, hot pot, grilling, stir-frying, and other Japanese and Asian dishes.

Size	: 1.5–2g/pcs
Packing	: 2kg/Block × 6 Blocks/Master Carton
Main Ingredients	: Octopus
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Thaw before use. Ideal for takoyaki, hot pot, grilled dishes, stir-fries, tempura, and a variety of Japanese-style seafood preparations.



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SEA FISH PRODUCTS

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SFP-01

DRIED YELLOWSTRIPE TREVALLY

シマアジ干し









Premium dried Yellowstripe trevally, carefully processed to preserve its natural flavor, firm texture, and characteristic aroma. Packed in convenient 500g portions, ideal for grilling, frying, and Japanese and Asian cuisine.

Size	:	4–7 cm
Packing	:	500g/PE pack x 10 pack per carton.
Main Ingredients	:	Yellowstripe Trevally
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Rinse or soak as needed before cooking. Ideal for grilling, frying, simmering, and Japanese-style seafood dishes.

KEEP FROZEN -18°C · READY TO COOK · HACCP CERTIFIED · JAPANESE STYLE

SFP-02

BIGEYE SCAD BUTTERFLY (MEAJI)

メアジ開き









Premium Bigeye scad, carefully processed and butterflied to preserve its natural flavor, firm texture, and freshness. With its convenient open-cut format and consistent sizing, this product is a popular choice for Japanese-style fried fish and other cooked seafood dishes.

Size	:	
Packing	:	60, 70, 80, 90, 100 pcs/4kg
Main Ingredients	:	Bigeye Scad Butterfly
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Thaw before use. Ideal for Ajifry, tempura, grilling, and other Japanese-style seafood dishes.

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SFP-03

SILLAGO FILLET BUTTERFLY

キスフィレ開き









Premium butterfly-cut Sillago fillet with tender flesh and mild, natural sweetness. Ideal for tempura, grilling, frying, and other Japanese-style seafood dishes.

Size	:	20-25/30-40/40-60 pcs per 300g or 500g
Packing	:	1 block/inner box x 10 blocks/carton
Main Ingredients	:	Sillago Fillet Butterfly
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Ideal for tempura, panfrying, grilling, and Japanese cuisine.

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SFP-04

STING RAY FIN DRIED & SEASONED

乾燥エイヒレ調味









Premium sting ray fin carefully dried and seasoned to deliver a rich umami flavor and pleasantly chewy texture. A popular Japanese snack that pairs perfectly with beverages and traditional Izakaya-style dining.

Size	:	Sting ray fin, Dried & Seasoned
Packing	:	500g/Pack × 20 Per master carton
Main Ingredients	:	Dried & Seasoned Sting Ray Fin
Storage	:	Keep Frozen at -18°C
Shelf Life	:	24 Months
Serving Suggestion	:	Grill lightly before serving as a Japanese appetizer or snack.

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SFP-05

CANNED TUNA

マグロ缶詰め









High-quality canned tuna made from carefully selected Yellowfin, Skipjack, or Bonito flakes. Convenient and versatile, it offers excellent flavor and nutrition for salads, sandwiches, pasta, and various ready-to-serve dishes.

Size	:	112g/160g, 120g/170g, 130g/185g, 700g/1000g, 1200g/1700g, 1330g/1880g
Packing	:	W/WO Soya oil 180g/can × 48 cans/carton
Main Ingredients	:	Oil (Sun Flower/ Olive / Soybean); Brine; Spring Water, Tuna
Storage	:	Store in a cool, dry place before opening
Shelf Life	:	24 Months
Serving Suggestion	:	Ready to eat for salads, sandwiches, pasta, and light meals.

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PANGASIUS PRODUCTS

/ パンガシウスの商品

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PGA-01

PANGASIUS FILLET

パンガシウスフィレ









Premium Pangasius fillet with clean white flesh, tender texture, and mild flavor. Carefully processed under strict quality standards, making it suitable for grilling, baking, frying, steaming, and a variety of international seafood dishes.

Size	: 80-170, 170-175, 175/215 Up
Packing	: IQF 1kg/pack × 10 packs per master carton
Main Ingredients	: Pangasius Fillet
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Suitable for grilling, frying, baking, steaming, and food service.

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PGA-02

FROZEN PARFRY TEMPURA PANGASIUS PORTION

パンガシウス天ぷら









Premium Pangasius fillet portions with a light, crispy tempura coating. Mild, tender, and convenient, for Japanese-style tempura, fried fish, and foodservice dishes.

Size	: 20–30gr pcs, 30–40gr/pcs
Packing	: 1kg/Pack × 10 Packs/Master Carton
Main Ingredients	: Pangasius, Tempura Batter, Soybean Oil
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Cook thoroughly before use. Ideal for tempura, deep-frying, seafood bowls, bento, and Japanese-style dishes.

KEEP FROZEN -18°C · READY TO COOK · HACCP CERTIFIED · JAPANESE STYLE

PGA-03

FROZEN BREADED MIX PANKO PANGASIUS NUGGET

パンガシウスフライ









Premium Pangasius portions coated with crispy Panko breading and frozen for convenient foodservice use. Mild, tender, and ideal for Japanese-style fried seafood dishes.

Size	: 20–30gr pcs, 30–40gr/pcs
Packing	: 1kg/Pack × 10 Packs/Master Carton
Main Ingredients	: Pangasius, Panko Bread Crumbs, Wheat Flour, Soybean
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Cook thoroughly before use. Ideal for deep-frying, fish burgers, seafood bowls, bento, and Japanese-style dishes.

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PGA-04

FROZEN BREADED PANKO TARTAR PANGASIUS PORTION

パンガシウスタルタルフライ









Premium Pangasius portions filled with creamy tartar sauce and coated in crispy Panko. Tender, flavorful, and ideal for convenient Japanese-style fried seafood dishes.

Size	: Size L 29–30gr/pcs; M 30–40gr/pcs
Packing	: IQF 1kg/Pack × 10 packs per master carton
Main Ingredients	: Pangasius, Tartar Sauce, Panko Bread Crumbs, Wheat Flour, Soybean
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Deep-fry until golden and fully cooked. Ideal for fish fry, bento, lunch sets, and Japanese-style seafood dishes.

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PGA-05

FROZEN PARFRY CRISPY TATSUTAGE PANGASIUS PORTION

パンガシウス竜田揚げ









Premium Pangasius portions with a crispy Tatsuta-age coating, par-fried and frozen for convenience. Mild, tender, and ideal for Japanese-style fried seafood dishes.

Size	: Size L 29–30gr/pcs; M 30–40gr/pcs
Packing	: IQF 1kg/Pack × 10 packs per master carton
Main Ingredients	: Pangasius, Corn Flour, Starch, Seasonings, Soybean Oil
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Cook thoroughly before use. Ideal for deep-frying, bento, lunch sets, seafood bowls, and Japanese-style dishes.

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/ OEM＆委託加工 1

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OE1-01

DRIED YELLOWTAIL FLOUNDER

干しカレイ

Premium dried Yellowtail flounder with delicate flavor and firm texture, prepared in a traditional Japanese-style format. Ideal for frying, tempura, grilling, and other cooked seafood dishes.

Size	: SS, S, M, L, LL
Packing	: 1, 2, 3pcs/vac x 8, 10, 12 vac/ctn
Main Ingredients	: Yellowtail flounder
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Thaw before use. Ideal for frying, tempura, grilling, and other Japanese-style seafood dishes. Convenient for restaurants and foodservice applications.

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OE1-02

YELLOWTAIL FLOUNDERSKIN ON FILLET

骨取りカレイ皮付フィレ

Premium skin-on yellowtail flounder fillet with bones removed for added convenience. Delicate texture and naturally sweet flavor make it an excellent choice for grilling, pan-frying, steaming, and Japanese seafood cuisine.

Size	: 70–80g per pcs
Packing	: IQF 500g/pack × 20 packs per master carton
Main Ingredients	: Yellowtail flounder Fillet (Skin-on)
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Suitable for grilling, steaming, pan-frying, and Japanese dishes.

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OE1-03

SPANISH MACKEREL FILLET & KIRIMI

サワラフィレと切り身

Premium Spanish mackerel processed into fillet and kirimi cuts, featuring delicate texture and naturally mild flavor. Carefully selected to deliver consistent quality for grilling, steaming, pan-frying, and premium Japanese seafood dishes.

Size	: 35g, 45g, 55g
Packing	: IQF 5kgs/pack × 2 packs per master carton
Main Ingredients	: Spanish Mackerel
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Suitable for grilling, steaming, and Japanese cuisine.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









OE1-04

SABA KIRIMI CUT

サバ切り身

Premium saba kirimi cut with uniform portions, rich umami flavor, and tender texture. Expertly processed for convenient preparation, making it suitable for grilling, teriyaki, simmered dishes, and Japanese home-style cuisine.

Size	: 30g, 40g, 50g, 60g
Packing	: IQF 5kgs/pack × 2 packs per master carton
Main Ingredients	: Saba
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Perfect for grilling, teriyaki, simmering, and bento meals.

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OE1-05

ALASKA POLLOCK PORTION CUT

スケトウダラポーションカット

Premium Alaska pollock portion cuts with consistent sizing and delicate white flesh. Mild in flavor and convenient to prepare, this product is suitable for restaurants, catering services, retail, and ready-to-cook seafood meals.

Size	: 27–30g/pcs
Packing	: IQF 5kgs/pack × 2 packs per master carton
Main Ingredients	: Alaska Pollock
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ideal for frying, baking, and portion-controlled meals.

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OE2-01

HOKKE FILLET

ホッケフィレ

Premium Hokke fillet with tender white flesh, rich natural flavor, and excellent grilling performance. Carefully processed to preserve freshness and texture, making it a popular choice for Japanese restaurants and retail markets.

Size	: 65–80g/pcs
Packing	: IQF 5kgs/pack × 2 packs per master carton
Main Ingredients	: Hokke Fillet
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ideal for grilling and traditional Japanese meals

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OE2-02

COD FISH FILLET

タラフィレ

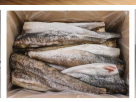
Premium cod fish fillet featuring delicate white flesh, mild sweetness, and tender flaky texture. Carefully selected for consistent quality, making it suitable for baking, steaming, pan-frying, and premium seafood dishes.

Size	: 7/10, 10/15, 6/20, 2/3, 2/5
Packing	: IQF 10kgs per master carton
Main Ingredients	: Cod Fish Fillet
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Suitable for baking, steaming, pan-frying, and other fish dishes

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OE2-03

COD FISH KIRIMI

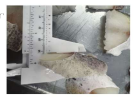
タラ切り身

Premium cod fish kirimi cut into uniform portions for convenient preparation. Tender, flaky texture and naturally mild flavor make it ideal for grilling, simmering, steaming, and Japanese home-style cooking.

Size	: 40g, 50g, 60g, 70g, 80g
Packing	: IQF 5kgs/pack × 2 packs per master carton
Main Ingredients	: Cod Fish
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Perfect for grilling, simmering, steaming, and bento menus

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OE2-04

ALASKA POLLOCK FILLET

スケトウダラフィレ

Premium Alaska pollock fillet with tender white flesh, clean flavor, and excellent versatility. Carefully processed under strict quality control, making it ideal for frying, baking, steaming, and a variety of seafood recipes.

Size	: 80–85g/pcs
Packing	: IQF 5kgs/pack × 2 packs per master carton
Main Ingredients	: Alaska Pollock Fillet
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Suitable for frying, baking, steaming, and fish dishes

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OE2-05

HOKKE KIRIMI

ホッケ切り身

Premium Hokke kirimi with naturally rich flavor and tender, flaky texture. Carefully portioned for consistent quality, making it an excellent choice for grilling, Japanese set meals, seafood restaurants, and traditional cuisine.

Size	: 40g, 50g, 60g
Packing	: IQF 6kgs/pack × 2 packs per master carton
Main Ingredients	: Hokke
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Best grilled and served with rice or Japanese side dishes

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HANAKATSUO PRODUCTS

/ 花かつお

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HAN-01

HANAKATSUO

花かつお

Premium skipjack tuna flakes carefully smoked and shaved using traditional Japanese techniques. Light, aromatic, and rich in natural umami. Ideal for topping Japanese dishes, making dashi stock, okonomiyaki, takoyaki, soups, and salads.

Size	: 100g, 250g, 500g
Packing	: Nitrogen Air Packed
Main Ingredients	: Skipjack Tuna
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ready to Use for Japanese Cuisine









KEEP FROZEN -18°C | READY TO EAT | HACCP CERTIFIED | JAPANESE STYLE

HAN-02

BONITO KELP SEASONING POWDER

顆粒花かつお昆布だし

Premium Japanese-style seasoning, made from bonito and kelp extracts, delivering a natural, rich umami taste. Perfect for soups, hot pots, noodles, fried rice, stir-fried dishes, sauces, and a wide variety of everyday cooking.

Size	: 100g, 220g, 420g
Packing	: Jar
Main Ingredients	: Bonito Extract, Kelp Extract, Salt, Sugar, Seasonings
Storage	: Keep in a Cool & Dry Place
Shelf Life	: 24 Months
Serving Suggestion	: Ready to Use









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HAN-03

ITOKEZURI

糸削り

Ultra-thin shaved skipjack tuna flakes with an exceptionally soft and delicate texture. Their elegant appearance and refined umami flavor make them perfect for premium Japanese cuisine, garnishing, salads, tofu, and traditional dishes.

Size	: 100g, 250g, 500g
Packing	: Nitrogen Air Packed
Main Ingredients	: Skipjack Tuna
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ready to Use for Japanese Cuisine









KEEP FROZEN -18°C | READY TO EAT | HACCP CERTIFIED | JAPANESE STYLE

HAN-04

FUNSAI

花かつお粉砕

Premium bonito flakes finely ground into powder while preserving their rich natural aroma and umami. Ideal for seasoning, soup bases, sauces, snack production, processed foods, and various Japanese culinary applications.

Size	: 100g, 250g, 500g
Packing	: Pack
Main Ingredients	: Skipjack Tuna
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ready to Use as Seasoning









KEEP FROZEN -18°C | READY TO EAT | HACCP CERTIFIED | JAPANESE STYLE

HAN-05

KATSUOBUSHI

鰹節

Traditional dried, smoked skipjack tuna blocks crafted through authentic processing methods to lock in intense umami and smoky richness. An essential raw material specifically selected for manufacturing premium shaved skipjack products such as Hanakatsuo, Itokezuri, and finely ground Funsai.

Size	: SS, S, M, L
Packing	: 20kg/ctn
Main Ingredients	: Skipjack Tuna
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Ideal for Slicing, Shaving (Hanakatsuo/Itokezuri), Grinding & Food Processing









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DMT-01

FROZEN SKINLESS & BONELESS CHUM SALMON KIRIMI KATAIFI ROLL

サーモンカダイフ巻き

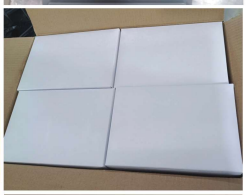
Premium skinless, boneless chum salmon fillets wrapped in crispy kataifi pastry, offering a tender, succulent center with an elegant crunchy crust—perfect for fine dining and premium finger food.

Size	: 30, 50g/pc
Packing	: IQF, 20 pcs/box with label × 12 box/ctns
Main Ingredients	: Chum Salmon (Skinless & Boneless), Kataifi Pastry
Storage	: Keep in a Cool & Dry Place
Shelf Life	: 24 Months
Serving Suggestion	: Deep fry directly from frozen at 170°C–175°C until golden and crispy; serve hot with dipping sauces

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









DMT-02

FROZEN VANNAMEI PTO KATAIFI SHRIMP

無頭海老カダイフ巻き

Premium PTO vannamei shrimp wrapped in fine kataifi pastry, offering a crispy exterior with juicy shrimp inside. Designed for attractive presentation and consistent quality, suitable for Japanese restaurants, catering, and premium seafood menus.

Size	: 20g, 25g, 30g, 35g, 40g
Packing	: IQF, 20 PCS/BOX with label × 20 boxes/Carton
Main Ingredients	: Vannamei PTO Shrimp, Kataifi Pastry
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Deep-fry until crisp, and serve with lemon wedges or Japanese-style breading sauce

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









DMT-03

VANNAMEI PTO TEMPURA

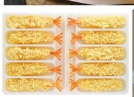
バナメイ海老天ぷら

Premium Vannamei shrimp coated in authentic Japanese tempura batter, delivering a light, crispy texture and succulent shrimp inside. Designed for consistent quality, making it ideal for restaurants, bento meals, and premium Japanese cuisine.

Size	: According to customer specification
Packing	: 10pcs/tray × 20–40 trays per carton
Main Ingredients	: Vannamei Shrimp, Tempura Batter
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Deep fry until golden and serve with tempura dipping sauce

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









DMP-04

SQUID RING KARA AGE

ヤリイカスキンオンリング唐揚

Premium squid rings coated with authentic Japanese Karaage seasoning, delivering a crispy golden exterior and tender squid inside. Designed for excellent flavor and presentation, making it ideal for izakaya menus, appetizers, bento, and premium seafood selections.

Size	: According to customer specification
Packing	: IQF 1kg/Pack × 10 per master carton
Main Ingredients	: Squid Ring (Skin-on), Karaage Coating
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Deep fry until golden brown and serve with fresh lemon or Japanese dipping sauce

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









DMP-05

WHOLE, CLEANED DOUBLE SKIN OCTOPUS

イワダコホールクリーン

Carefully selected and meticulously double-skinned for an exceptionally clean appearance, firm texture, and tender bite. Perfectly pre-cleaned to streamline kitchen preparation, making it ideal for boiling, grilling, takoyaki, salads, and authentic Japanese or Asian culinary dishes.

Size	: S, M, L
Packing	: 2kg/Block × 6 / Master Carton (12kg/CTN)
Main Ingredients	: Double skin octopus
Storage	: Keep Frozen at -18°C
Shelf Life	: 24 Months
Serving Suggestion	: Thaw thoroughly before cooking; suitable for boiling, grilling, stir-frying, or Takoyaki preparation.

KEEP FROZEN -18°C | READY TO COOK | HACCP CERTIFIED | JAPANESE STYLE









Note: All products are produced under HACCP control.
Specifications may be customized to meet customer requirements.

VINASEA
VIETNAM OCEAN EXCELLENCE

FROM VIETNAM'S OCEAN TO THE WORLD

At VINASEA, every shipment goes through a strictly managed process, ensuring consistent quality, food safety and on-time delivery to our global customers.



01 APPROVED RAW MATERIALS
Only qualified raw materials are selected from approved suppliers and fishing areas.



02 APPROVED FACTORY ALLOCATION
Production is allocated to the most suitable approved processing facilities in our network.



03 PRODUCTION PLANNING
Detailed production schedules ensure consistency, capacity optimization and on-time delivery.



04 FULL-TIME QC SUPERVISION
VINASEA QC specialists monitor production on-site throughout every stage.



05 QUALITY INSPECTION
In-process and final inspection are conducted to meet customer specifications and food safety standards.



06 PACKING & FROZEN STORAGE
Products are packed under HACCP conditions and stored in strict cold chain environment.



07 CONTAINER LOADING
Every shipment is supervised until sealed and loaded to ensure product integrity.



08 DOCUMENTATION & DELIVERY
Complete export documents and inspection certificates accompany every shipment to destinations worldwide.



VINASEA QUALITY CONTROL POINTS

- **Raw Material Approval**
  Strict supplier and origin evaluation
- **Production Partner Audit**
  Regular factory audit and capability assessment
- **Production Monitoring**
  On-site QC supervision throughout production
- **In-process Inspection**
  Continuous checking at critical control points
- **Finished Product Verification**
  Laboratory testing and specification confirmation
- **Container Loading Check**
  Seal check, quantity check and condition verification
- **Documentation Review**
  All documents reviewed before shipment
- **Full Traceability**
  Batch traceability from origin to destination

THE VINASEA PROMISE
Every container carries not only seafood, but also the trust our customers place in us.

VINASEA
VIETNAM OCEAN EXCELLENCE

YOUR SEAFOOD SOLUTION PARTNER

At VINASEA, every shipment goes through a strictly managed process, ensuring consistent quality, food safety and on-time delivery to our global customers.



OUR OEM PROCESS

01 IDEA
Share your idea and market requirements.



02 RECIPE DEVELOPMENT
We develop and customize recipes to match your target market.



03 SAMPLE PRODUCTION
Samples are produced and tested for quality, taste and packaging.



04 APPROVED FACTORY ALLOCATION
We select the most suitable approved factory from our network.



05 PRODUCTION
Manufacturing is carried out under strict quality and food safety control.



06 PACKAGING
Custom packaging designed to reflect your brand identity and market needs.



07 QUALITY CHECK & COLD STORAGE
Final inspection ensures products meet your specifications before storage.



08 EXPORT & DELIVERY
We handle all export documentation and deliver to your destination.



OUR OEM SOLUTIONS

01 PRODUCT DEVELOPMENT
From concept to commercialization.

02 RECIPE CUSTOMIZATION
Tailored recipes for different markets.

03 PRIVATE LABEL
Your brand.Our manufacturing excellence.

04 PACKAGING DESIGN SUPPORT
Creative and functional packaging solutions.

05 FACTORY MATCHING
Access to 20+ approved partner factories.

06 TRIAL PRODUCTION
Small batch trials to ensure perfect results.

07 MASS PRODUCTION
Scalable production with consistent quality.

08 EXPORT LOGISTICS
End-to-end logistics and documentation support.

WHY OEM WITH VINASEA ?

- **Japanese Market Expertise**
  Deep understanding of Japanese quality standards.
- **20+ Years Experience in Seafood Export**
  Serving global markets since 2005.
- **20+ Approved Partner Factories**
  Carefully audited and continuously assessed.
- **Dedicated QC Team**
  Full-time QC supervision at every production stage.
- **Fast Product Development**
  Efficient sampling and quick time-to-market.
- **Flexible MOQ**
  Support small trial orders to large volume production.



CUSTOMIZATION OPTIONS

PRODUCT SHAPE | FLAVOR & SEASONING | BATTER TYPE | SIZE | GLAZING LEVEL | WEIGHT PER PACK | PACKAGING TYPE | LABEL & BRAND | CARTON DESIGN | LANGUAGE OPTIONS

YOUR BRAND. OUR EXPERTISE. ONE SUCCESSFUL PARTNERSHIP.
Every container carries not only seafood, but also the trust our customers place in us.

TRUSTED PARTNER | PREMIUM QUALITY | GLOBAL STANDARDS | LONG-TERM GROWTH



VINASEA®
VIETNAM OCEAN EXCELLENCE

YOUR QUALITY TEAM IN VIETNAM

Professional QA & QC services ensuring product quality, shipment compliance and complete peace of mind for international buyers.



- **20+** YEARS EXPERIENCE IN JAPAN MARKET
- **20+** APPROVED PARTNER FACTORIES
- **30+** DEDICATED QA & QC STAFF
- **100+** FOCUS ON CUSTOMER QUALITY

Available as a standalone service or integrated with **VINASEA Export Management Solutions.**

SERVICE 1 FULL-TIME QC SUPERVISION

We are with you in every step of production.

1. 
RAW MATERIAL CHECK
Raw materials are inspected upon arrival to ensure quality and compliance.

2. 
PRODUCTION MONITORING
QC inspectors supervise the entire production process on-site.

3. 
PACKING VERIFICATION
Packing materials, weights,labels and appearance are checked.

4. 
COLD STORAGE CONTROL
Temperature and storageconditions are monitored continuously.

5. 
CONTAINER LOADING SUPERVISION
Loading process, quantity and seal are strictly verified.

6. 
INSPECTION REPORT
Daily reports with photos, videos and detailed records are provided.

7. 
FULL TRACEABILITY
Every shipment is traceable from raw material to final destination.

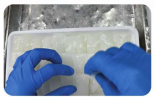
VALUE YOU RECEIVE

- Daily Production Report
- QC Photos & Videos
- Defect Monitoring
- Packing Verification
- Shipment Progress
- Traceability Records
- Immediate Problem Solving
- Final Inspection Report

SERVICE 1 PRE-SHIPMENT INSPECTION & CONTAINER VERIFICATION

Ideal for new partners and buyers who need final verification before payment.

1. 
FACTORY AUDIT
Audit and capability assessment to ensure the factory meets your standards.

2. 
PRODUCTION FINISHED
Confirmation when production is completed and ready for inspection.

3. 
FINISHED PRODUCT INSPECTION
Comprehensive inspection on quality, size, weight, packing and labeling.

4. 
CONTAINER LOADING CHECK
Verify quantity, packing condition and container loading process.

5. 
SEAL VERIFICATION
Check container seal number and ensure container integrity.

6. 
INSPECTION REPORT
Provide detailed inspection report with photos and recommendation.

7. 
CUSTOMER PAYMENT APPROVAL
Inspection report supports your decision to release payment to the factory.

YOUR BENEFITS

- Reduce Risk
- Ensure Quality
- Protect Investment
- Payment Confidence
- Transparent P rocess
- Professional Report
- Global Acceptance

WHY VINASEA QC ?

- **INDEPENDENT** — We are independent from factories.
- **EXPERIENCED** — 20+ years focused on Japanese standards.
- **ON-SITE PRESENCE** — QC team stationed in key regions of Vietnam.
- **FAST REPORTING** — Reports delivered within 24 hours.
- **FULL TRACEABILITY** — Complete traceability from start to finish.
- **YOUR REPRESENTATIVE** — We act on behalf of you and protect your interests.

WHAT OUR QC TEAM DELIVERS

- Inspection Report
- Photos & Videos
- Temperature Records
- Container Loading Report
- Packing Verification
- Shipping Status
- Defect & Corrective Action Report
- Certificate Support

VINASEA QUALITY PROMISE

"Our QA & QC team works as an extension of your purchasing department, protecting your interests at every stage of production and shipment."

VINASEA®
VIETNAM OCEAN EXCELLENCE

TRUSTED IN GLOBAL MARKETS

For 20+ years, VINASEA has proudly supplied premium seafood to demanding customers across Asia, North America, Europe and Oceania.

★ **STRATEGIC MARKET**
Key market with long-term partnership and strong demand.

● **CORE MARKETS**
Important markets with consistent growth and repeat orders.

○ **GROWTH MARKETS**
High potential markets with great opportunities.



OUR SEAFOOD IN YOUR MARKET



10+ CORE EXPORT MARKETS Worldwide

20+ YEARS EXPERIENCE in Seafood Export

20 APPROVED PRODUCTION PARTNERS

DEDICATED QA & QC TEAM On-site Supervision

JAPANESE MARKET EXPERTISE High Standards

COLD CHAIN MANAGEMENT From Factory to Destination

LOCAL UNDERSTANDING • GLOBAL STANDARDS

Every market has different requirements. VINASEA delivers tailored seafood solutions that meet local preferences while maintaining international food safety standards.



VINASEA®
VIETNAM OCEAN EXCELLENCE

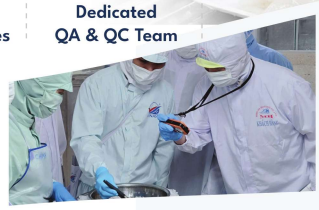
RESPONSIBLE TODAY. SUSTAINABLE TOMORROW.

VINASEA is committed to responsible sourcing, food safety, ethical business practices and long-term partnerships that create sustainable value for customers, communities and future generations.



- Serving 10+ Core Markets
- Export Experience
- 20+ Approved Partner Factories
- Dedicated QA & QC Team







OUR ESG COMMITMENTS

ENVIRONMENT
Protecting our planet for future generations.

- Responsible sourcing from sustainable fisheries and farms
- Efficient cold chain to reduce energy consumption
- Waste reduction and recycling where possible
- Resource optimization for a greener operation



SOCIAL
People are at the heart of everything we do.

- Ensuring worker health and safety in a clean and safe workplace
- Building trust with customers through quality and integrity
- Long-term partnerships with suppliers and communitiespossible
- Supporting local communities and social well-being



GOVERNANCE
Operating with integrity, transparency and accountability.

- Strict food safety and quality management systems
- Full traceability from origin to final destination
- Ethical business practices and fair cooperation
- Transparent communication and continuous improvement



THE VINASEA SUSTAINABILITY CIRCLE

We manage our supply chain with a holistic approach to deliver safe, high-quality seafood while creating long-term value for our stakeholders.

Scan to view our Sustainability Policy



RESPONSIBLE PARTNER NETWORK
We work exclusively with carefully evaluated and approved processing partners that meet international food safety and quality requirements.

CONTINUOUS FACTORY ASSESSMENT
Our QA team regularly audits partner factories to maintain consistent compliance and performance.

TRANSPARENT QUALITY MANAGEMENT
Every shipment is supported by documented inspection records and full traceability from origin to destination.

QUALITY & FOOD SAFETY CERTIFICATIONS

HACCP · BRCGS · ISO 22000 · HALAL · FDA · ASC AQUA STEWARDSHIP COUNCIL · MSC · Sedex

VINASEA
VIETNAM OCEAN EXCELLENCE

LET'S BUILD THE NEXT SUCCESS STORY TOGETHER

For 20+ years, customers across Asia, North America, Europe and Oceania have trusted VINASEA as their long-term seafood partner. We look forward to creating the next success story with you.

TRUSTED PARTNER
20+ years of experience

GLOBAL PRESENCE
Serving 10+ countries

QUALITY ASSURANCE
Dedicated QA & QC

CUSTOMER FOCUS
Long-term partnership & shared growth

APPROVED PARTNER NETWORK

20+
Approved Partner Factories

Nationwide
Cold Chain Production

Dedicated
On-site QA & QC Team

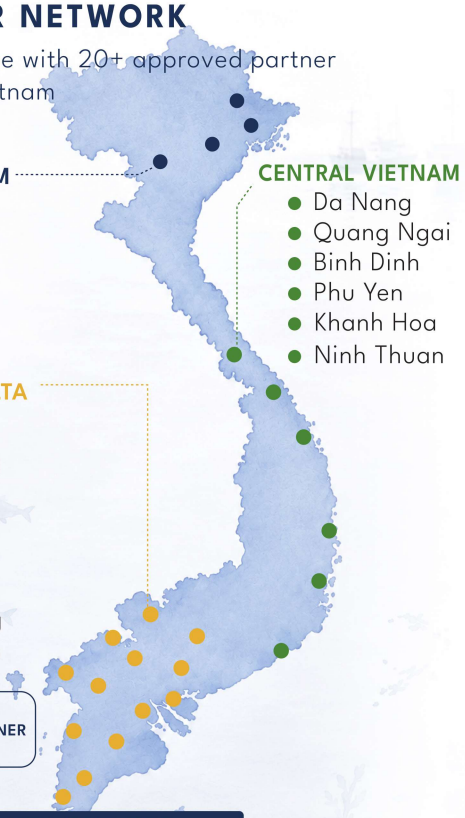
Flexible
Production Capacity

Export to 10+
Markets

Long-term
Strategic Partnerships

OUR PARTNER NETWORK

Nationwide coverage with 20+ approved partner factories across Vietnam



NORTHERN VIETNAM
- Ha Noi
- Hai Phong
- Quang Ninh
- Thai Binh
- Nam Dinh

CENTRAL VIETNAM
- Da Nang
- Quang Ngai
- Binh Dinh
- Phu Yen
- Khanh Hoa
- Ninh Thuan

MEKONG DELTA
- Long An
- Tien Giang
- Can Tho
- Soc Trang
- Bac Lieu
- Ca Mau
- Kien Giang
- Dong Thap

20+ APPROVED PARTNER FACTORIES

VINASEA AT A GLANCE

Founded	2005
Experience	20+ Years
Export Markets	10+ Countries
Partner Factories	20+
QA & QC	Dedicated Team
Market Expertise	Japanese Market
Core Services	Export • OEM • QA/QC
Business Philosophy	Long-term Partnership & Shared Growth

CONTACT VINASEA

VINASEA

VINASEAFOOD CORPORATION

HEAD OFFICE
Vinasea Building
09 Pasteur Street, Nha Trang Ward
Khanh Hoa Province, Vietnam

(+84) 358 2471 179 | (+84) 358 2471 179
info@vinasea.com
www.vinasea.com | www.vinasea.vn

SCAN TO CONNECT

VISIT WEBSITE

DOWNLOAD CATALOGUE

CONTACT OUR TEAM



LET'S WORK TOGETHER
Whether you are looking for premium seafood products, OEM solutions or professional quality management services, our team is ready to support your business.

VINASEA®

VINASEA

TRUSTED SEAFOOD PARTNER

From Vietnam

ベトナムからの信頼できる水産パートナー

OUR COMMITMENT

Delivering premium Vietnamese seafood
with integrity, consistency and long-term partnership.

With 20+ years of experience, VINASEA delivers high-quality, sustainable and safe seafood products to customers around the world.

We are committed to food safety, innovation and creating long-term value for our partners.



CONTACT VINASEA

VINASEA CORPORATION

Head Office
Vinasea Buiding
09 Pasteur Street, Nha Trang Ward
Khanh Hoa Province, Vietnam

T +84 258 2471 179

E info@vinasea.com

W www.vinasea.com | www.vinasea.vn

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