

Access

Located in the west of Japan, Hiroshima Prefecture faces the calm Seto Inland Sea and boasts the largest oyster farm in all of Japan. Conveniently positioned between Hiroshima Airport and Port of Hiroshima, we are advantageously located to export our high quality oysters worldwide.

Hiroshima ↔ Shanghai 2h 15min

Hiroshima ↔ Taipei 2h 40min

Hiroshima ↔ Hong Kong 3h 50min

Hiroshima ↔ Bangkok 6h 15min

Hiroshima prefecture

Over 300 producers in eight major farming areas cultivate oysters in their own way.

Environmental Initiatives

Hiroshima Prefecture takes consumer confidence in the safety of our oysters and works hard to promote stringent workplace guidance and close monitoring of the water quality in the areas where our oysters are raised.

As oysters are our specialty, we have the strictest

hygiene management policies in all of Japan. Through promoting the introduction of HACCP in the workplace and the acquisition of the Marine Eco-Label, we aim for environmentally friendly and sustainable aquaculture.



About

Hiroshima Prefecture

Surrounded by the sea and mountains, Hiroshima Prefecture has two world heritage sites, as well as Saijo (a sake brewery town) and Shimanami Kaido, a mecca for cyclists from all over the world. You can also enjoy breath-taking ocean views on a cruise in the Seto Inland Sea, among Hiroshima's many charms. We also take pride in our abundant culinary culture, including our signature lemons, Hiba brand beef, conger eel, and okonomiyaki. We invite you to come and enjoy all Hiroshima has to offer.



ひろしま牡蠣
HIROSHIMA OYSTERS

From Japan's
largest oyster producer
to the world

CONTACT US

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Characteristics of Hiroshima oysters

Oyster farming in Hiroshima prefecture has a history of over 400 years. Geographically, there are many rivers, and the influx of nutrients from these rivers run into the bays. Closed by islands and capes, an optimal environment for oyster growth is created. Our distinct geography, with many rivers flowing into a bay closed off by small islands and capes, traps in the influx of nutrients from the rivers to create an optimal environment for oyster cultivation. Thanks to our over 300 producers spread over eight different areas, each with their own distinct methods, you can enjoy a variety of different flavors. In addition to oysters in the shell, we produce oyster meat, fried oysters, dried oysters, and pickled oysters for a wide range of purposes from raw oysters to processing (raw materials), all under strict hygiene management. We also use instant freezing technology to provide easy-to-cook oysters that retain their freshness and umami.



RICH

A milky taste and sweetness that fills your mouth

In addition to the original briny oyster flavor, Hiroshima oysters have a special sweetness. It takes great time and effort to grow oysters, such as moving oysters to sea areas rich in plankton or according to changes in ocean currents. Thanks to these loving efforts, you can savor our oysters' overflowing umami and their delightfully springy texture.

The outer membrane is black, raised, and shrunk

Milky white and plump

Lustrous

The flesh is translucent and firmly attached to the shell

SAFE AND SECURE

Thorough hygiene management

During the shipping season for raw oysters, producer and shipping groups conduct voluntary norovirus tests on their oysters up to twice a week in each of Hiroshima Bay's eight sea areas in compliance with Hiroshima prefecture guidelines for thorough hygiene management.

STRONG AGAINST HEAT

Resist shrinking even when cooked

Oysters from Hiroshima, which are stay firm in their shells, do not change in size even when cooked. Our impressive oysters are the star of any dish, including a variety of worldwide cuisines.

STABLE SUPPLY

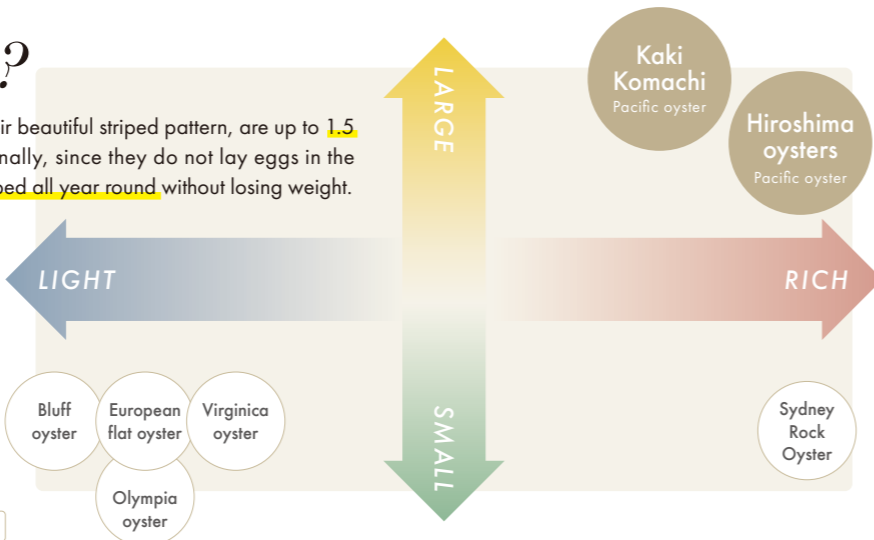
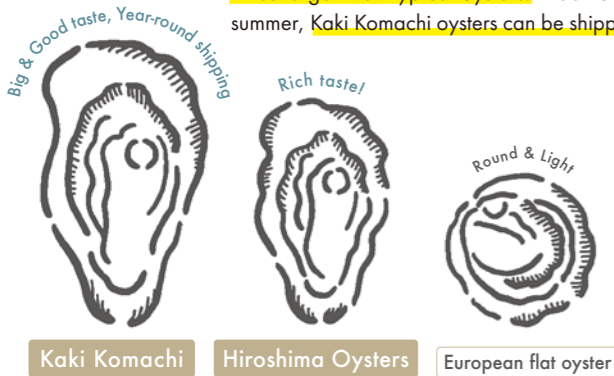
Delivery throughout the year

Hiroshima prefecture produces about 20,000 tons of oysters annually and accounts for 60% of production in Japan. In addition to winter, which is said to be the best season for oysters, the new Kaki Komachi brand oyster developed by Hiroshima Prefecture can be served raw all year long. We can also deliver frozen in-the-shell oysters, oyster meat, dried oysters, processed products, and more based on your requests throughout the year.

New Hiroshima oyster brand

What is "Kaki Komachi"?

Kaki Komachi oysters, characterized by their beautiful striped pattern, are up to **1.5 times larger than typical oysters**. Additionally, since they do not lay eggs in the summer, **Kaki Komachi oysters can be shipped all year round without losing weight**.



Oysters the strongest power food

- A, C, D, B1, B2, etc. **Vitamins**
- Zinc and Iron **Minerals**
- Glycogen**
- Protein**
- Taurine**

Annual schedule

JAN. FEB. MAR. APR. MAY. JUN. JUL. AUG. SEP. OCT. NOV. DEC. JAN.

Raw Hiroshima oysters with shells
Hiroshima Oysters are distributed raw for a limited period from October to March. Please enjoy without missing the best season.

Raw Kaki Komachi oysters with shells, frozen in-shell, frozen peeled meat, processed products
The expiration period for frozen oysters with shells and peeled oysters is 1~2 years. You can enjoy Hiroshima Oyster in their natural deliciousness all year round.



How to enjoy oysters

Hiroshima oysters can be eaten raw, but the taste changes depending on various cooking methods



Raw

You can relish the original sweetness of our oysters with lemon or an original sauce.



Deep-fried

Fried or tempura-style, deep frying created the perfect combination of hot batter and juicy oysters.



Grilled

Grilling in the shell traps in the oyster's umami.



Steamed/Boiled

Enhances the firm texture of the oysters. Prepare in soup or hot pot dishes to enjoy all whole nutrients oysters have to offer.



Stir-fry

Even in heavily seasoned dishes, oysters retain their original flavor.