



FISH SEAFOOD GLOBAL
CO., LTD | SINCE 2022

No01

CATALOG 2026

FROM THE RUSSIAN FAR EAST

Sea to *Table.*

Premium fish, caviar, and seafood sustainably harvested in Kamchatka, the Sea of Okhotsk, and the Bering Sea — delivered worldwide by air and sea.

- *Caviar*
- *King Crab*
- *Wild Salmon*
- *Scallop & Shrimp*
- *White Fish*

EDITION
Volume I

SUSTAINABLE · PREMIUM · WILD-CAUGHT

A quiet story about *cold water*, patient fishermen and the taste of the North Pacific.

Fish Seafood Global Co., LTD is an Importer
& Distributor of premium Russian
seafood.

We serve restaurants, retailers and
distributors across Asia — from Tokyo sushi
counters to Bangkok fine-dining kitchens —
with traceable, certified products in volumes
from a single air pallet to full reefer container.

15+

PRODUCT LINES

4

ASIAN MARKETS SERVED

48h

AIR FREIGHT TO ASIA

SECTION 02

The *Catalog.*

Six families of premium products, each tied to a specific sea,
season and method of catch. From Kamchatka king crab to
wild Pacific salmon and pollock from the Sea of Okhotsk.



CRAB · 01 / 02

Red King *Crab*

Paralithodes camtschaticus ·
Kamchatka Crab

The most prestigious crab of the Russian Far East. Harvested along the western coast of Kamchatka, where cold currents produce dense, sweet meat with a clean finish.

Carapace ranges from red-brown to violet on top, ivory below. Sold whole, in clusters, or as pre-cut leg portions, blast-frozen on the vessel within hours of catch.

ORIGIN
W. Kamchatka

SEASON
Sep — Apr

FORMAT
Frozen, whole / cut

SIZES
2 — 5 kg

Snow Crab

Chionoecetes opilio · *Opilio* / Queen
Crab

Recognisable by its grey-sand carapace with iridescent shimmer on the claws and bright green eyes. Slightly leaner than king crab, with delicate, slightly briny flesh prized in Japanese and Korean cuisine.

Harvested in the Sea of Okhotsk, the Bering Sea and the southern Chukchi Sea. Sold as cooked clusters, sections or meat.

ORIGIN
Okhotsk / Bering

SEASON
Year-round

FORMAT
Cooked, frozen

SIZES
5L — 8L grades





CAVIAR

Wild Red *Caviar*

From sockeye, chum, pink and coho salmon

A delicacy of the Russian table. Roe is harvested during the spawning run between July and October, lightly salted within hours and packed without preservatives.

Colour, grain size and taste vary by species — from the deep red, firm pearl of sockeye to the larger, softer egg of chum. Rich in Omega-3, vitamins A, D, E, and folic acid.

ORIGIN
Sakhalin /
Kamchatka

SEASON
Jul — Oct

FORMAT
Glass / tin / bulk

PACK
95g — 1kg

SALMON · WILD PACIFIC

Pacific *Salmon*

| *Sockeye · Chum · Coho · Pink*

Five wild Pacific salmon species, fished in the Sea of Okhotsk and the rivers of Kamchatka. We supply whole H&G fish, fillets with skin, portions and steaks.

Sockeye for its deep red flesh and rich flavour; chum for balanced fat and value; coho — the "silver salmon" — for restaurant-grade fillets; pink for volume programs.

ORIGIN
Kamchatka /
Sakhalin

SEASON
Jun — Oct

FORMAT
H&G, fillet,
portion

SIZES
1 — 4 kg





MOLLUSKS · ECHINODERMS

Scallop & Sea Urchin

| *From Primorye and the Sea of Japan*

Scallop from the bays of Posyet, Vostok and Vladimir — wild-caught by divers in shallow waters. High protein, almost no fat.

Sea Urchin Roe (uni) — bright orange from females, deeper amber from males. A sushi-grade delicacy with the clean salinity of the Pacific.

ORIGIN
Primorye

SEASON
Year-round

FORMAT
Frozen / live*

GRADES
10/20, 20/30, 30/40

CRUSTACEANS

Northern *Shrimp*

Pandalus borealis · Deep-water Pink
Shrimp

A cold-water species harvested in the temperate Far Eastern seas at depths of 20 to 1,150 metres. Smaller than warm-water counterparts but with denser, sweeter meat that holds its shape after cooking.

Pre-cooked on the vessel and IQF-frozen to lock in flavour. Sold by count per kilogram in retail and HoReCa packs.



ORIGIN
Far Eastern Seas

SEASON
Year-round

FORMAT
Cooked, IQF

COUNTS
90/120 — 250/350



WHITE FISH

Cod, Pollock & *Halibut*

*From the Sea of Okhotsk and Bering
Sea*



Pacific Cod & Pollock — low-fat, high-protein, the workhorses of the Russian fleet. Sold as H&G, fillet blocks and portions.

Halibut — a flatfish of the cold North. Black and Pacific halibut are oil-rich (10–21% fat); Greenland halibut is leaner — sometimes called "sea chicken".



ORIGIN
Okhotsk / Bering

SEASON
Year-round

FORMAT
H&G, fillet,
portion

SIZES
200g — 5kg

Standard *specifications.*

Our core product range, with industry-standard formats, packaging and storage. All items are wild-caught, processed at HACCP-certified facilities and dispatched directly from Vladivostok or Petropavlovsk-Kamchatsky.

PRODUCT	FORMAT	SIZE / GRADE	PACK	STORAGE
Pacific Salmon · Headed & Guttled				04 ITEMS
Sockeye Salmon IQF <i>Oncorhynchus nerka</i>	H/G	1 — 3 kg	Bulk · 22 kg carton	-18 °C · 24 mo
Chum Salmon IQF <i>Oncorhynchus keta</i>	H/G	2 — 4 kg	Bulk · 22 kg carton	-18 °C · 24 mo
Pink Salmon IQF <i>Oncorhynchus gorbuscha</i>	H/G	0.8 — 1.8 kg	Bulk · 22 kg carton	-18 °C · 24 mo
Coho Salmon IQF <i>Oncorhynchus kisutch</i>	H/G	1.5 — 3.5 kg	Bulk · 22 kg carton	-18 °C · 24 mo
Pacific Salmon · Fillet, Trim C				04 ITEMS
Sockeye Fillet TRIM C <i>Skin-on, pin-bone in</i>	Fillet	0.5 — 1.5 kg	VAC · 10 kg carton	-18 °C · 24 mo
Chum Fillet TRIM C <i>Skin-on, pin-bone in</i>	Fillet	0.8 — 2.0 kg	VAC · 10 kg carton	-18 °C · 24 mo
Pink Fillet TRIM C <i>Skin-on, pin-bone in</i>	Fillet	0.4 — 1.0 kg	VAC · 10 kg carton	-18 °C · 24 mo
Coho Fillet TRIM C <i>Skin-on, pin-bone in</i>	Fillet	0.7 — 1.8 kg	VAC · 10 kg carton	-18 °C · 24 mo
White Fish · Headed & Guttled				03 ITEMS
Alaska Pollock <i>Gadus chalcogrammus</i>	H/G	20+ / 25+ / 30+ cm	Bulk · 22 kg carton	-18 °C · 24 mo
Pacific Cod <i>Gadus macrocephalus</i>	H/G	1 — 3 / 3 — 5 kg	Bulk · 25 kg carton	-18 °C · 24 mo
Flounder · Plaice <i>Pleuronectidae spp.</i>	H/G	200 — 400 g · 400+ g	Bulk · 22 kg carton	-18 °C · 24 mo

H/G

Headed & Guttled — head off, viscera removed. Standard format for whole fish.

IQF

Individually Quick Frozen at -35 °C on the vessel within hours of catch.

TRIM C

Fillet with skin on, pin bones in, belly trimmed, no fins or collar.

MOQ

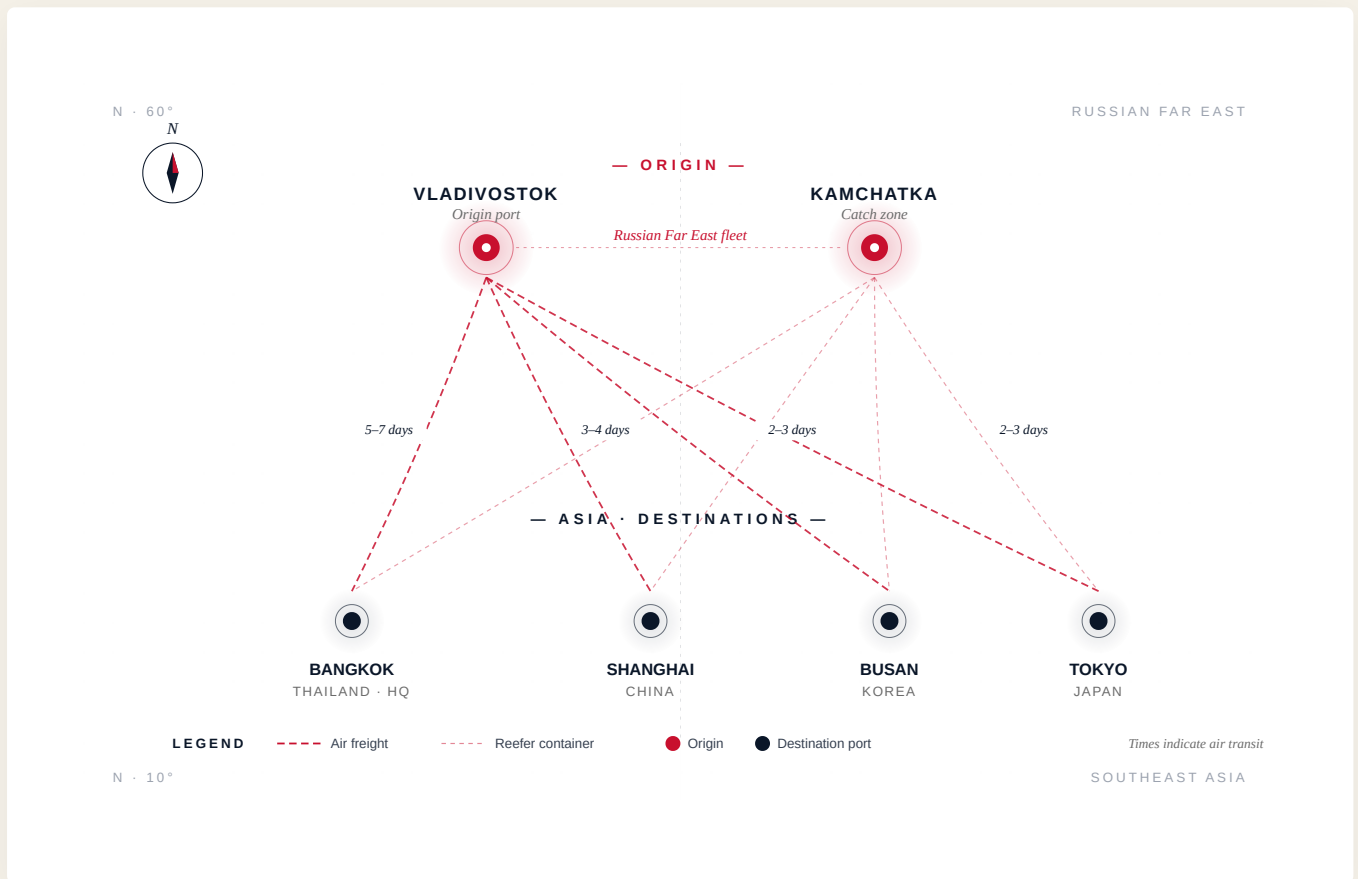
Minimum order: 1 t for air freight, 1 × 20' reefer for sea (≈ 22 t).

SECTION 03

From cold seas, to *your* port.

Two routes, four destinations, one commitment: cold-chain integrity from the Russian Far East to your warehouse in Asia.

Direct lines from *Vladivostok & Kamchatka.*



China

Shanghai ·
Qingdao
Dalian ·
Guangzhou



Korea

Busan · Incheon
Pyeongtaek



Japan

Tokyo · Yokohama
Osaka · Hakodate



Thailand

Bangkok · Laem
Chabang
Phuket (HQ)

Two ways to *arrive*.

Choose based on urgency, volume, and product. We hold cold-chain integrity end-to-end on both routes — from -18°C to -25°C reefer.



Air *Freight*

Fastest path to market. For premium portions, fresh and ultra-fresh products, urgent restocks.

Transit time	2 — 4 days
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Volume	100 kg — 10 t
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Temperature	$-18 / -25^{\circ}\text{C}$
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Origin hubs	VVO · PKC
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BEST FOR · CAVIAR · LIVE ·
PREMIUM FILLET



Reefer *Container*

Bulk economy. For full containers of frozen H&G, fillet blocks, IQF shrimp and crab clusters.

Transit time	10 — 25 days
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Volume	20' — 40' HC
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Temperature	$-18 / -25^{\circ}\text{C}$
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Capacity	up to 27 t
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BEST FOR · FROZEN BULK ·
VOLUME PROGRAMS

From your *enquiry* to a chilled pallet at your dock.

01

Enquiry & quote

You send us product, volume, destination port. We respond within 24h with a CFR / FOB / CIF quote, photos and certificates of origin.

24h
RESPONSE

02

Contract & pre-payment

Sales contract drawn up bilingually (EN + local). 30% deposit by T/T or L/C; balance against shipping documents.

2 — 3
DAYS

03

Sourcing & QC

We allocate stock from partner plants in Vladivostok / Kamchatka. Independent inspection, lab test, photo report sent to you for approval.

3 — 7
DAYS

04

Shipment

Air freight from Vladivostok or Kamchatka, or reefer container loaded and dispatched. Real-time tracking + temperature log shared with you.

2 — 25
DAYS TRANSIT

05

Customs & delivery

Documents released against final payment. Local agent supports clearance; cargo delivered to your cold-store or distribution centre.

1 — 3
DAYS



GET IN TOUCH

Let's *talk.*

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