



CSTホールディングスグループ

**IST** INTERNATIONAL  
I S T CO.,LTD.

株式会社インターナショナル アイ・エス・ティ

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FAX : 0798-34-1652  
〒662-0934 兵庫県西宮市西宮浜1-33  
<http://www.i-ist.co.jp>

WEBサイトは  
こちらからも  
ご覧頂けます

業務用食材  
卸売市場  
Mマート  
出店中!



本社外観



電車をご利用の方へ

◆阪神電車「西宮駅」より

阪神バス「阪神西宮南口」1番のりばから  
西宮浜線<マリナパーク行>約10分  
→「西宮大橋南駅」下車5分

※ 阪神バス「阪神西宮」のりばからは  
<マリナパーク行>のバスは出ておりません。

◆JR「西宮駅」より

阪神バス「JR西宮駅南口」3番のりばから  
西宮浜線<マリナパーク行>約20分  
→「西宮大橋南駅」下車5分

**IST** INTERNATIONAL  
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company brochure



# High-Quality Seafood Processing Delivered



## Skilled fish craftsmen handle everything from ikejime to primary and secondary processing

Since 1986, International IST CO., LTD, has been in the seafood wholesale business specializing in live spiny lobster, lobster, abalone, and other seafood. We directly import and sell fresh seafood collected from fishing grounds all over the world including Japan, Australia, Canada and South Africa with more than 30 years of industry experiences. Currently, we hold the No. 1 market share in Japan for importing Australian spiny lobsters. Also being the part of Chyunagon Group we use our own unique technology to provide top quality frozen products and processed goods that you won't find anywhere else. Our products are trusted by many customers, not only in the market, but also in food companies, luxury hotels, event venues and more.



## Facilities / environment

- Equipped with 10 water tanks, each capable of holding 400-450 kg, allowing for the management of 4-5 tons of seafood in total.
- On-site processing is available, allowing seafood to be processed immediately after being removed from the tanks. From freezing and boiling to packing, all processes are handled in house.
- We can respond quickly with customized processing to meet your needs.



## Products we handle



### High quality and fresh products offered at competitive prices

Imported directly from fishing grounds around the world. We offer fresh seafood at reasonable prices.

### “A fresh”

Using our original freezing technology, we maintain exceptional freshness. Customized product sets can be arranged according to your requirements.

### Key product categories and origins

#### Ise - ebi

- Japan
- Australia
- America
- South Africa
- Tristan da cunha (UK)
- Saint Paul Island (France)
- Cuba
- Brazil etc.

#### Omaru - ebi

- Canada etc.

#### Abalone

- Japan
- Korea
- Australia etc.

## Company data

Company name : International IST CO., LTD.

Representative : Takehiro Tagami

Head office : 1-33, Nishinomiya, Nishinomiya, Hyogo, Japan

Website : <http://www.i-ist.co.jp>

Founded : November 1986

Establish : November 1986

Capital : 10millions yen

Sales manager : Yasunaga Nakajima  
Hiroki Saionji

Business line : Ise-ebi/ lobster / Omaru-ebi / abalone / seafood

Suppliers : japan/ Australia / Canada / South Africa etc.

Performance : Fiscal year-end: July 2023

Sales : 1 billion yen

## Company history

1986 : started business as “ IVY International trading”

1987 : started handling New Zealand lobsters

1995 : started handling Canadian lobsters

1996 : changed company name to “International IST CO., LTD.

2002 : started handling South Africa lobsters

2012 : started handling Korean Ezo abalone

2015 : sales headquarters moved to Nishinomiya

2016 : started online wholesale in the M-Mart market

2017 : August: exhibited at “19th Japan International Seafood Show”

2018 : February: exhibited at “3rd FOOD TABLE”

August: exhibited at “20th Japan International Seafood Show”

2019 : February: exhibited at “4th FOOD TABLE”

2021 : expanded the head office processing plant

2022 : March: exhibited at “FOODEX JAPAN 2022”

August: exhibited at “24th Japan International Seafood Show”

2023 : March: exhibited at “FOODEX JAPAN 2023”

August: exhibited at “25th Japan International Seafood Show”

2024 : March: exhibited at “FOODEX JAPAN 2024”



# Delivering the finest ikejime quality!



## Freezing technology that preserves freshness like just after ikejime

“A fresh series” is our original frozen product that uses uniquely developed freezing technology to maintain the same freshness as ikejime. Since our founding in 1986, we have harnessed freezing techniques cultivated through decades of knowledge and experience. We have successfully frozen seafood to retain its fresh condition, minimizing cellular damage and preserving its natural flavor, aroma, and freshness. It is currently being used in hotels and restaurants across Japan. “A fresh series” is useful for solving various issues, such as the closed season measures for spiny lobster and the storage of live ingredients.

Some example of our “A fresh series” and other products can be found on the back.



## “A fresh series” (ikejime frozen)

Excellent preservation and freshness maintained through freezing



Japan  
**peeled Ise-ebi**  
(Japanese spiny lobster)



South Africa  
**peeled lobster**



Australia  
**peeled lobster**

## Live food

We manage the incoming fish in tanks. Quick response is available.



Japan  
**live Ise-ebi**



Australia  
**live lobster**



Canada  
**live Omaru-ebi**  
(Homarus gammarus)



Korea  
**Ezo-abalone**

## Frozen boiled processing (full/half)



Japan  
**frozen boiled Ise-ebi**



Tristan / Saint Paul  
Madagascar  
**frozen boiled lobster**



Brazil  
**frozen boiled lobster**



Canada  
**frozen boiled Omaru-ebi**

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出店中!



# Delicious lobster & abalone, Live spiny lobster, lobster,Ezo abalone We'll deliver it!

**We handle processing of live spiny lobster,  
lobster and abalone**



## **Processing techniques backed by years of knowledge and experience**

We are known for providing premium quality spiny lobster (Ise-ebi), lobster, and abalone directly imported from producers not only in Japan but also from Australia, Canada, South Africa, Korea and other countries. We supply these ingredients to hotels and restaurants across Japan. Our experiences and expert techniques ensure to preserve the quality without damaging them. We process seafood with care to maintain its best condition. Our goal is to provide value added service that helps to set your products stand out from competitors and to support your business with unique and high quality offerings.

Some examples of processing methods  
and practical users are on the back



# List of food processing services

From primary to secondary processing, we offer a wide range of processing services



**Boil (simple steaming)**

it is a simple steaming process. It brings out the lobster's bright red color and rich flavor.



**Ikejime and frozen processing**

this process rapidly freezes the product at its peak freshness ensuring long-lasting quality and excellent preservation.



**Stretched**

the lobster is boiled with its tail stretched straight.



**Half cut**

it is highly versatile and can easily produce a variety of dishes.



**Peeled meat**

it is often used as tempura, deep-fried, and hot pot etc.



**Ise-ebi soup**

it can be used not only as a soup, but also as a pasta sauce.



**Thermidor**

lobster moderately steamed and topped with a rich, creamy white sauce.



**Gratin**

sliced abalone with creamy white sauce.



**Abalone simmered in soy sauce**

simmered in a soy based sauce until tender. Excellent for Japanese style dishes.



**Grilled Abalone with Saikyo Miso**

Abalone marinated in fragrant Saikyo miso, slowly grilled to perfection.



**Abalone Steak**

Enjoy the tender abalone with the rich aroma of butter.



**Abalone Marinated in Olive Oil**

Tender abalone, slowly marinated in oil to develop a rich, full-bodied flavor.



**Oysters Marinated in Olive Oil**

A luxurious dish where the rich flavor of oysters is enveloped in oil.



**Shrimp Marinated in Olive Oil**

A fragrant dish with the flavor of shrimp preserved in olive oil.

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# Skewering Lobster, abalone, octopus, eel and more We'll deliver it!

Easy to eat, popular at tourist spots and food stalls



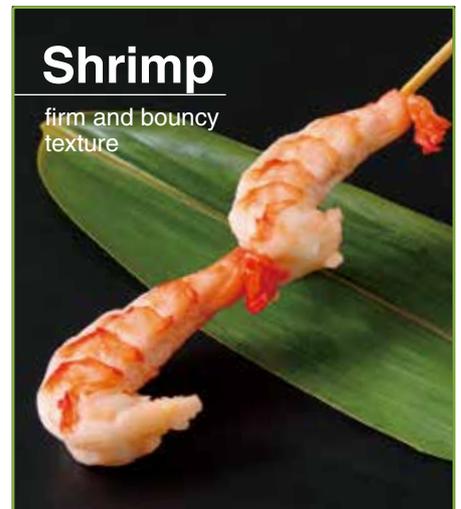
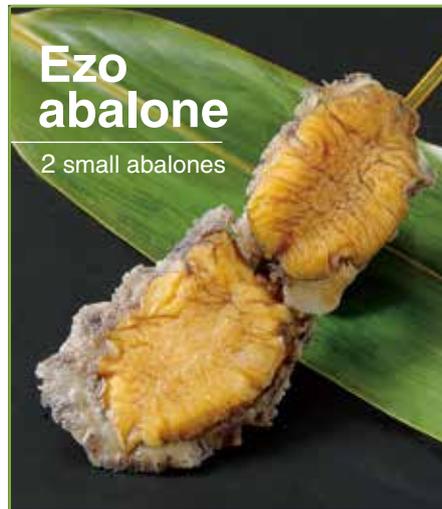
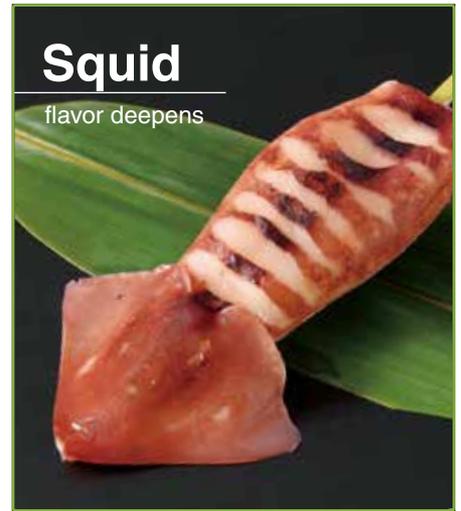
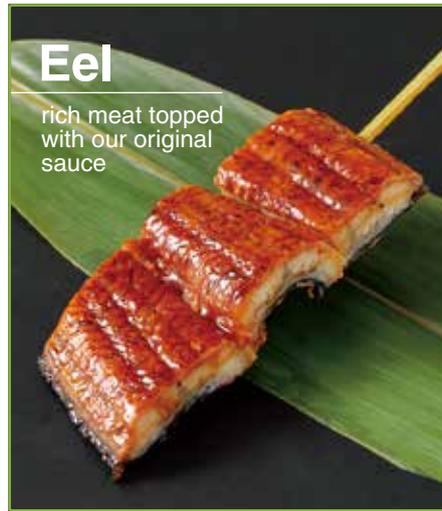
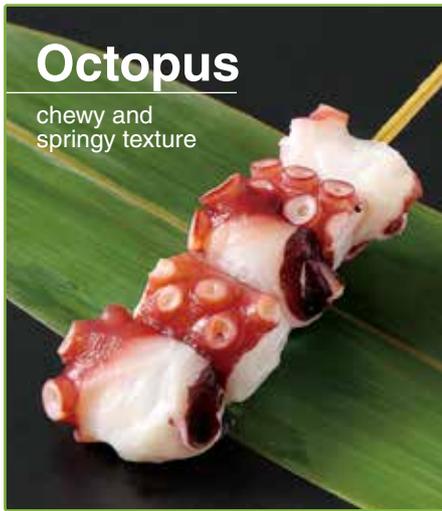
Ezo abalone

**Skewers are easy to eat and popular at food stalls and for takeout. Recently,** demand has grown for ready to eat skewers at places like inbound tourism areas. However, making good skewers require skills and time. But we use years of experiences and techniques to provide high-quality skewered products. From popular ingredients like octopus, eel, and shrimp to premium choices like lobster and abalone, we can prepare them all. If you've had to give up due to time or complexity of preparation, don't hesitate to reach out to us—we're here to support your needs.

There's some examples of our skewer products on the back



# Skewered product processing list



We can also accommodate requests for skewering ingredients not listed here, based on your needs and budget. Please feel free to consult with our staff.

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