

Products

Four-year old sea urchin from the Uni Ranch® in Hirono, Kita-Sanriku.

The highest quality natural Japanese sea urchin grown on the world's only Uni Ranch®

The world's only Uni Ranch® is located in the town of Hirono, Iwate Prefecture. Sea urchins are omnivorous, so the taste and quality of naturally grown sea urchins are inevitably inconsistent. On the other hand, ranch-raised sea urchins feed on natural kelp and wakame seaweed, which ensure high quality, uniformity, and stable supply. Four-year-old sea urchins from the Kita-Sanriku Uni Ranch® are carefully raised for a year at the Sea Urchin Cultivation and Fishery Center located near the port in the town of Hirono, and then released into the sea. After spending approximately two years in the offshore fishing grounds, the young sea urchins are released into the sea. After spending about two years in the offshore fishing grounds, fishermen transplant the young sea urchins to the Uni Ranch® (a propagation trench). After four years of growth, the sea urchins are harvested by fishermen and shipped from the Kita-Sanriku Factory.



HAGUKUMU-UNI®

Committed to fostering a prosperous future for the fisheries industry through innovative aquaculture.

The name of this new sea urchin aquaculture initiative was chosen with the hope of nurturing a rich natural environment and local communities. If sea urchin cultivation technology makes it possible to ship sea urchins regardless of the season, it will ensure a stable supply and create year-round employment. In addition, through sea urchin regeneration and cultivation and seaweed bed regeneration, there's hope to solve the ocean desertification problem.



Commitment to quality, safety and security

Food Safety Management

The Kita-Sanriku Factory has an advanced food safety management system, having acquired FSSC22000 and ISO22000 certification, international certification standards for food safety management, as well as JFS-C certification, a Japanese certification scheme for food safety management.

Traceability system

Provides a mechanism to read production information by reading barcodes attached to products. It enables tracking of the entire value chain, from the production of raw materials to processing and sales, to deliver safe and reliable products.

Our philosophy in product creation

Highly developed safety standards to ensure that everyone can enjoy Kita-Sanriku Factory products with peace of mind. The company does not use the additive alum, so customers around the world can enjoy the natural flavor of Uni.

Company Profile

Kita-Sanriku Factory Co.

Location: 33-1, 22 Chiwari 133-1, Taneichi 22, Yokono-cho, Kudo-gun, Iwate 028-7914

Contact: +81-19-75-3548 Established: Oct 2018

Capital: 70 million yen (including 35 million yen in capital reserves)

Representative: Yukinori Shitautsubo, CEO

Business activities: Production, processing and sales of processed agricultural, forestry and fishery products, planning and operation of 6th stage base development, technological development related to the fishery industry
Associated company: Hironoya Co.

KSF AUSTRALIA

Location: Ground Floor, 470 St Kilda Road, Melbourne 3004

Contact: +61-468-476-418 Established: 12 April 2023



北三陸ファクトリー



<https://kitasanrikufactory.co.jp/>



Kita-Sanriku Factory: Pioneering Global Expansion and Revolutionizing the Fisheries Industry

Our mission:

Enriching the world's oceans from Kita-Sanriku.

The world's leading sea urchin producer is located in the town of Hirono, Iwate Prefecture, in the Tohoku region of Japan. The company, Kita-Sanriku Factory, is dedicated to producing top-quality sea urchins. Its unique Uni Ranch® is the only one of its kind in the world. Beyond cultivating delicious sea urchins, the company strives to build a sustainable future for the marine industry through innovative, regenerative aquaculture practices.

Save tomorrow through regenerative sea urchin farming.

Desertification extends into the oceans, but there's a way to confront it.

Sea forests, expansive oceanic algae, can absorb CO₂ on par with their terrestrial counterparts. These rich resources dissolve carbon dioxide, transporting it in the form of organic carbon deep into the sea. The process allows for long-term accumulation of CO₂ — hundreds to thousands of years — effectively mitigating the greenhouse effect. Known as blue carbon, this phenomenon has recently garnered much media attention.

The recent global decline of seaweeds has led to the desertification of our oceans. One of the major indicators is what the Japanese call isoyake (translated rocky shore scorching) — a form of environmental degradation where shoreline marine algae and seaweed are depleted or die off. It's caused by feeding damage from sea urchins and other marine life. As a consequence, we face serious repercussions, such as diminishing fishery resources.

Australia is home to about 70% of the world's seaweed population, making it a remarkable hub for these marine organisms. However, the island of Tasmania faces a severe challenge as vital seaweeds, like the giant kelp, are being devoured by sea urchins.

This destructive feeding has led to an alarming 95% decline in the seaweed population. When seaweed dies off, sea urchins become emaciated, offering no meat and consequently no commercial value, so they must be discarded.

《UNI-VERSE》 the world's first regenerative aquaculture system for sea urchin.

The Kita-Sanriku Factory, a prominent sea urchin producer in the Tohoku region of Japan, collaborates with Hokkaido University and other institutions to advance sea urchin cultivation through patented technologies. They have revolutionized aquaculture by establishing the world's first sea urchin regenerative system, 《UNI-VERSE》, to address the challenge of sea desertification.

To deploy this technology around the world, the company partnered with an Australian firm this year, and together, they will accelerate the development of this technology to address environmental concerns such as desertification.

01 Harvesting and removing emaciated sea urchins.

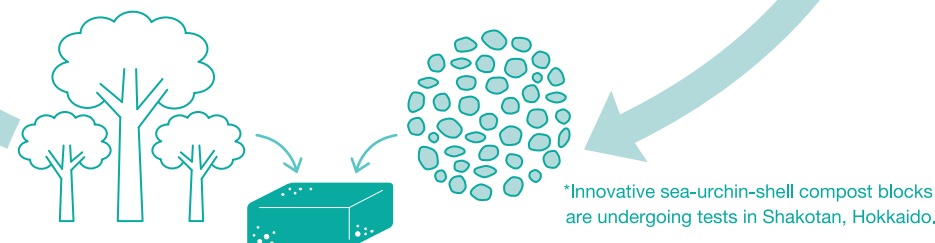


02 Regeneration and cultivation of emaciated sea urchins (Hagakumu Tane®).



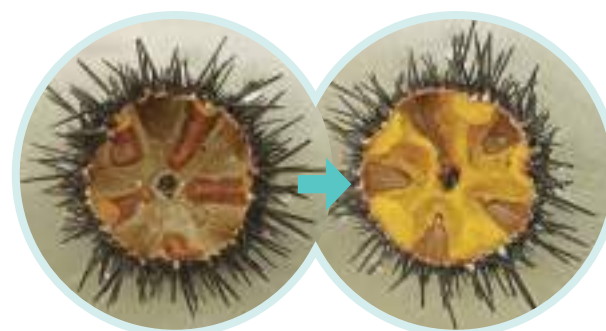
Development of sea urchins feed using unused seaweed residues

03 Crushed sea urchin shells used for compost blocks to regenerate seaweed beds.

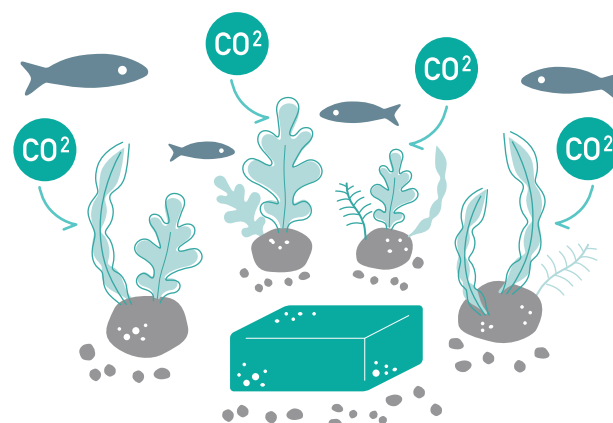


*Innovative sea-urchin-shell compost blocks are undergoing tests in Shakotan, Hokkaido.

04 Value-added sea urchin cultivation and revitalization in isoyake areas.



Commercial edible and inedible sea urchin



Increase blue carbon and restore seaweed beds.

