



川魚問屋
鯉平

SINCE 1897

WE HAVE TOURNEYED WITH RIVER FISH AND
ARTISANS FOR OVER 125 YEARS.

From humble beginnings, we have continued to evolve with the times.

In 1897, our journey started with carp wholesale,
then expanded into river fish, live unagi.



and eventually into **Processing,**

Food service, Event, E-commerce,
and **Global outreach.**



Selection

– The First Step of Quality

Every year, we handle **over 700 tons** of live unagi—equivalent to approximately **3.5 million eels** at 200g each.

In the quiet hours before dawn, our team carefully sorts them by origin, size, and condition.

This first step is essential to delivering exactly what each customer needs.





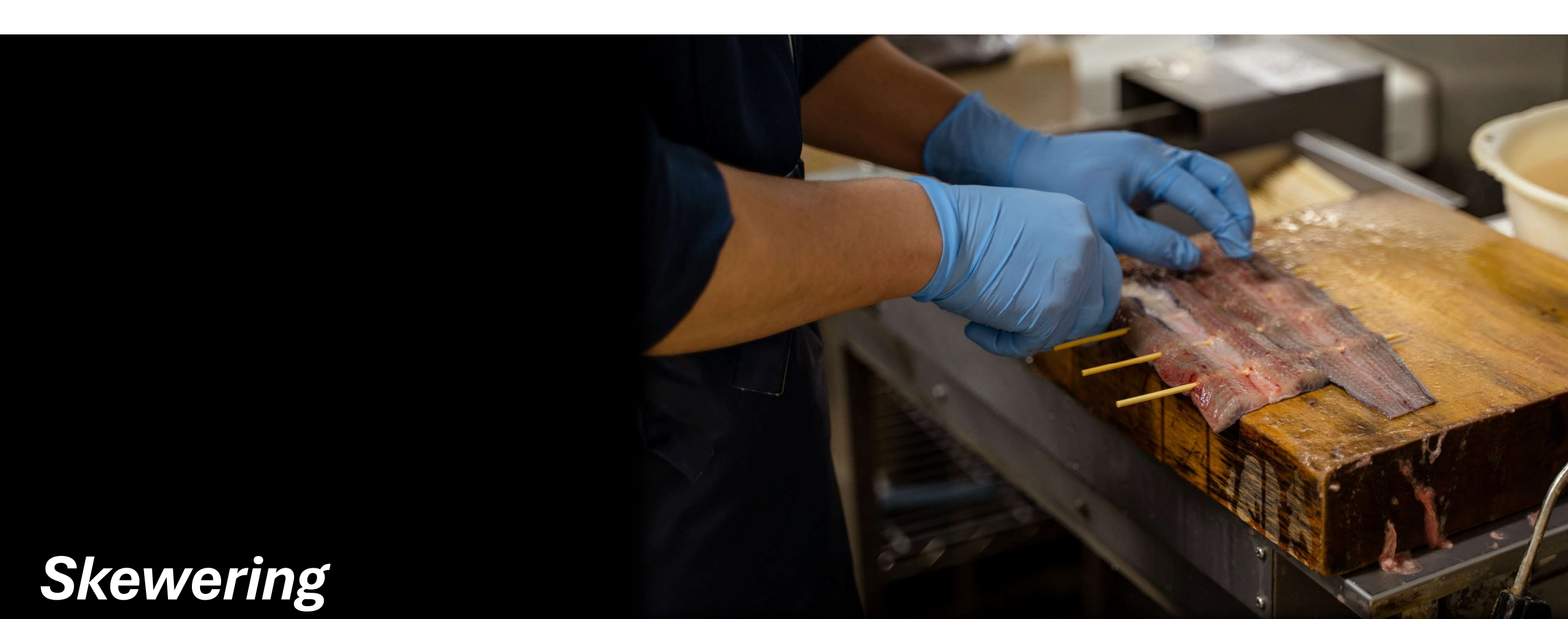
Saki

—the traditional eel-cutting technique—

It is said to take **eight years to master**.

Our skilled artisans remove the bones, fins and internals with precision, leaving behind a **clean, white fillet** that reflects their craft.

This step is essential to ensuring both quality and visual appeal in the final product.



Skewering

—Traditional Skill Meets Efficiency—

Skewering is said to **take three years to master.**

We combine machine precision with artisan hand-finishing to achieve both efficiency and quality.

Our in-house team also maintains the complex machinery, ensuring smooth operation and consistent results.



Grilling

– Honoring the Life of Every Eel –

“A lifetime to master the grill.”

Each eel is different—and deserves care.

Our artisans grill by hand, adjusting the heat with fine control that machines cannot replicate, ensuring the best flavor for every fillet, with deep respect for the life entrusted to us.

KOIHAI's Premium UNAGI

– Trusted by Japan's finest restaurants.–

**Unparalleled*

We are the only company in the world capable of producing processed unagi that meets the standards of Japan's top eel restaurants.

**Unmatched craftsmanship*

Expert preparation and grilling by artisans
—beyond what machines can replicate.

**Tailored excellence*

Custom cuts and grill styles for needs that mass production can't meet.

**Trusted in Japan, now reaching global tables*

From Japan's finest unagi restaurants to select international partners.

**Only the best live eels*

We select only top-grade live eels to preserve flavour and freshness.

