

'Hokkaido Seafood Fair' Brings Hokkaido's Fresh Scallops to New York, Nov. 19–25

MANHATTAN, NY, UNITED STATES,
November 17, 2025 /

EINPresswire.com/ -- The "Hokkaido Seafood Fair," featuring scallops raised along the coast of Hokkaido, will be held at two restaurants in New York City from November 19 to 25, 2025. Fresh Hokkaido scallops grown in the region's natural marine environment will be air-shipped and served both raw and as prepared dishes.

*All scallops used at the fair are MSC certified, the international standard for sustainable seafood.

□Event Overview

Event Name: Japan's Hokkaido Seafood Fair "The Fresh Scallops Plates"

Dates: Wednesday, November 19 –
Tuesday, November 25, 2025

Event Website: <https://hokkaido-seafoodfair-ny.studio.site/>

□Participating Restaurants & Menus

Dock Asian Eatery

Serving Dates: November 19 (Wed) – November 23 (Sun)

Address: 22 Wyckoff Avenue, Brooklyn, NY 11237

Website: <https://dockasianeatery.com/>

Menu Items:



Raw, ready-to-eat scallops from Hokkaido



Fresh, shell-on scallops harvested in Hokkaido

Scallop Ceviche (US\$18)
Miso Butter Scallops (US\$22)
Scallop Yakitori (US\$12)
Scallops Sushi Risotto (US\$24)
*All scallops used are MSC certified.

Chai Thai Kitchen

Serving Dates: November 21 (Fri) –
November 25 (Tue)
Address: 930 8th Ave, New York, NY
10019
Website:
<https://www.chaithaikitchen.com/>

Menu Items:

Scallop Ceviche (US\$22)
Scallop Shumai (US\$16)
Seared Scallops Egg Salad (US\$18)
Bacon & Scallops Noodles (US\$25)
*All scallops used are MSC certified.

□About Hokkaido Scallops

All scallops featured at the fair are raised along the coastal areas of Hokkaido. Scallop cultivation in Hokkaido reflects the characteristics of the region's marine areas and involves multi-year growing practices. The seabed—composed of fine sand and soft mud—provides an ideal environment for scallop growth.

Details on Hokkaido's scallop cultivation and local initiatives are available on the event website:
<https://hokkaido-seafoodfair-ny.studio.site/>

□Organizer Comment (Hokkaido Government)

"Scallops nurtured in the rich seas of Hokkaido are rapidly frozen immediately after harvest, preserving freshness, flavor, and a firm texture close to their raw state. They are also rich in essential nutrients important for health. Hokkaido's scallop fishery is MSC certified and is committed to the SDGs to preserve the richness of our oceans now and into the future. We invite you to enjoy sustainably harvested scallops from Hokkaido."



The fishing port of Hokkaido, where scallop harvesting takes place

SATOMI WATANABE

H.I.S International Tours (NY) Inc.

[email us here](#)

Visit us on social media:

[LinkedIn](#)

[Instagram](#)

This press release can be viewed online at: <https://www.einpresswire.com/article/867115626>

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2025 Newsmatics Inc. All Right Reserved.