



FISH KATSU



Fish Katsu is considered an auspicious food, welcoming prosperity. Katsu appropriately means to win in Japan.

Fish Katsu is often eaten prior to school entrance examinations, during elections and at sporting events to name a few of the many occasions.



SELECTED AS AN ANA INTERNATIONAL FLIGHT MEAL

Fish Katsu was served from March to May in 2019.



FISH KATSU *Line-up!*

Fish Katsu is made by using flavored fish paste with curry powder and other seasoning. It is coated with bread crumbs and fried in cooking oil.

The taste is a little spicy. A lot of people say that they want eat again.

We have some different shapes and size of Fish Katsu to fit occasions

It can simply be eaten as is There are also many ways to prepare and serve fish katsu.



LOVE KATSU♥

When expressing one's love, there is no better way than to gift a healthy alternative to candy and chocolate. Love Katsu is a winning choice.



“FISH KATSU”



“MINI SQUARE KATSU”



“BALL KATSU with mayonnaise”



“STICK KATSU”

PREPARATION...



FROZEN FISH KATSU PACK

Out of the Pack



Microwave defrosting

or

Natural defrosting

You can enjoy deliciously as it is



Heat in an oven toaster

We recommend defrosting the frozen fish katsu and then heating in an oven toaster for 2-3 minutes before serving.

POPULAR FISH KATSU DISHES



rice sand “ONIGIRAZU”



FISH KATSU SANDWICH



FISH KATSU DONBURI



FISH KATSU MINI PIZZA



Makes for ideal snack.

There are many ways to prepare and serve fish katsu.



TAKE CHIKUWA



“CHIKUWA” is an authentic healthy Japanese food



High Protein,
Low Calorie,
Rich in Indispensable
Amino Acids



DHA and EPA
Included



The Fat of seafood
has a good physiological
effect on the body



Our products contributes to a healthy life style, improves longevity and prevents obesity, heart attacks and other diseases.

HOW to USE



FROZEN TAKE CHIKUWA PACK

Out of the Pack



Microwave defrosting

or

Natural defrosting

You can enjoy deliciously as it is

Heat in an oven toaster



We recommend defrosting the frozen take chikuwa and then heating in an oven toaster for 2-3 minutes before serving.

Unique Japanese Chikuwa is the first of its kind in the World

Our chikuwa is called Take Chikuwa (literally bamboo chikuwa), which remains on the bamboo after it is broiled.

Through its uniqueness, we can propose a wide range of ways to serve it.

Take Chikuwa is made from fish paste surimi with seasonings. They are wrapped around a bamboo or metal sticks and grilled. Our Chikuwa is called Take Chikuwa, literally means bamboo chikuwa, which remains on the bamboo after it is grilled.

Our products have two features compared to other products.

For one thing is taste.

We use selected materials from fish paste to salt and we have preserved traditional handmade method for over 100 years.

We also take care of daily humidity and temperature to make best products. We are very proud of the taste.

The other is unique shape.

Through its uniqueness, we can propose a wide range of ways to serve it.

It's very easy and fast to prepare.

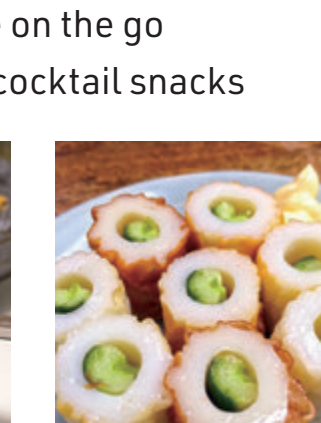
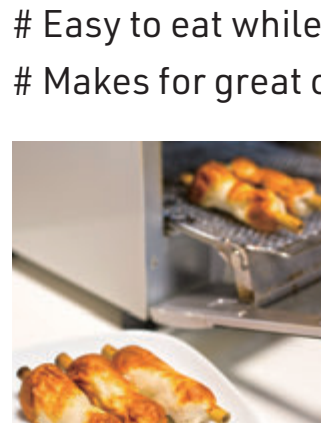
We recommend

Sell it while being grilled in front of customers

Easy to eat while on the go

Makes for great cocktail snacks

Hold the bamboo in your hand and eat it as is



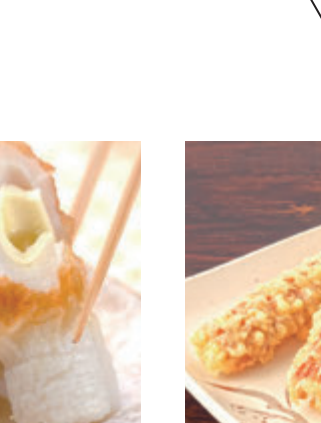
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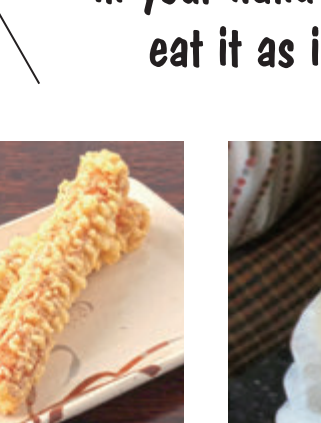
TAKECHIKUWA CHEESE DOG



WITH CHEESE



TEMPURA



A VARIETY OF "CHIKUWA"

Take Chikuwa

Nomal Take Chikuwa.

Aburi Chikuwa

You can taste freshly baked chikuwa at home, in restaurants or in pubs.

The delicious aroma will inspire you.

Bake for 2 or 3 minutes in a toaster or microwave.

Sudachi Chikuwa

Sudachi Chikuwa is made by mixing the finely ground skin of sudachi, a famous lime-like fruit, grown in Tokushima, with fish paste and grilled. Please enjoy the citrus taste.



Company Profile



Established in 1910, Ikezoe Kamaboko dates back over 100 years. Kensaku Ikezoe is the fourth generation president and is dedicated to continuing the long tradition of preserving the methods of production quality and its traditional tastes.

The company takes great pride in maintaining the handmade care and techniques that have been handed down for generations.

With great pride, a skilled craftsman's heart and generation experience allows us to provide the most high quality and delicious product to the market.

Our Production philosophy "The Ikezoe Kamaboko 3C's"

Consumers - to always appreciate and value the high standards that our consumers have come to expect from our product and to always reach and exceed consumer expectations.

Contribution - to always be mindful of the importance and responsibility of contributing to our consumer's health and well-being.

Creativity - to always maintain the traditional method and taste of our product while creativity developing ways to produce the world's most delicious and healthy kamaboko.