



# 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 contribute to a healthy life style, improve longevity and prevent obesity, heart attacks and other diseases.*

## HOW to USE

FROZEN TAKE CHIKUWA PACK



Out of the Pack



Microwave defrosting

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



WITH CUCUMBER



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.