

Experience the **difference**.









FEATURES & BENEFITS:

- Soft kamaboko (Japanese fish cake) texture yields a melt-in-your-mouth, warm texture when made into a California Roll, while also making as a satisfying stand-alone appetizer.
- Crane Bay[®] Kani Kama shreds easily, displaying the quality of its fish content and the ideal ratio of flour and water. The shreds of fresh Kani Kama can brighten any salad, sunomono dish or be used as a fun flowering garnish.

PRODUCT SPECIFICATIONS:

Item Number	5001
Pack	1.1 lb bag
Bags/Case	20

"HELLO CHEF" VIDEO

RECIPE & MENU IDEAS



Partnering with the No. 1 surimi company in Japan, we use 100% local threadfin bream to make Japanese quality Kani Kama.