

# Kisen

貴千

## Company Overview

### Kisen Co., Ltd.

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Founded in 1963 in Iwaki City,  
Fukushima Prefecture

## Iwaki's Kamaboko

The sea area off Iwaki in Fukushima Prefecture (Joban Sea) is known as the Sea of Tidal Convergence, where the Oyashio (cold current) and the Kuroshio (warm current) meet. Fish migrating north with the Kuroshio feed on plankton produced by the Oyashio, resulting in nutrient-rich, delicious fish being caught in this area. In the Taisho era, the production of ita-kamaboko (fishcakes mounted on wooden boards) began in Iwaki using these freshly caught fish, prepared with a single knife. Today, mechanization has advanced to allow mass production, yet the manufacturing know-how has been passed down through generations.

## Carefully Selected Ingredients and Skilled Craftsmanship

## Kisen's Commitment

The artisans carefully manage the temperature and thawing time of the surimi (fish paste) according to the season to bring out the best qualities of the surimi before starting kamaboko production. The artisans check the condition of the raw surimi with their hands, kneading it carefully using a stone mill to create delicious kamaboko with minimal inconsistencies.

**Smooth, Easy-to-Eat,  
and Firm Texture are Our Pride**

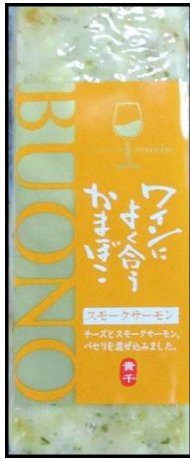
## Traditional Japanese Food "Kamaboko"

Kamaboko is a traditional Japanese food with a history of over 900 years. The unique shapes and production methods reflect the characteristics of each region, and it is made throughout Japan. There is even a record of kamaboko being served at banquets during the mid-Heian period (around 1115), indicating how deeply rooted it is in Japanese culture.



# Kamaboko for Pairing with Wine

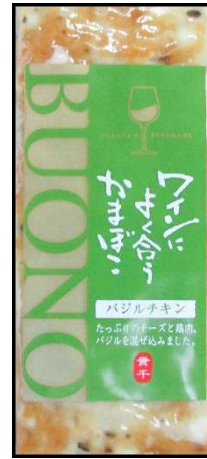
ワインによく合うかまぼこ



Smoked Salmon



Squid & Pepper



Basil Chicken

**Smoked Salmon :** Fish paste with cheese chunks is mixed with salmon and parsley and formed into fish cakes, which are then lightly roasted on both sides.

チーズを練り込んだかまぼこ生地にサーモンとパセリを混ぜて両面を軽く焼きました。

**Squid & Pepper :** Fish paste with cheese chunks is mixed with squid, black pepper and sea lettuce and formed into fish cakes, which are then lightly roasted on both sides.

チーズを練り込んだかまぼこ生地にかかとブラックペッパー・あおさ を混ぜて両面を軽く焼きました。



**Basil Chicken :** Fish paste with cheese chunks is mixed with chicken and basil and formed into fish cakes, which are then lightly roasted on both sides.

チーズを練り込んだかまぼこ生地に鶏肉とバジルを混ぜて両面を軽く 焼きました。

## Kamaboko for Pairing with Wine



In Japan, these products sell especially well as nibbles for the Beaujolais Nouveau Day, Christmas and New Year's holidays. The Kamaboko for Pairing with Wine can be served on its own or served on crackers, or can be used as an ingredient in a variety of dishes, such as a caprese-like dish with sliced tomatoes and olive oil.

日本では、ボジョレーヌーボーの時期やクリスマス・お正月のおつまみとして特に販売量が増えます。そのままでも召し上がれますが、かまぼこにトマトをカットしてオリーブオイルをかけてカプレーゼ風やクラッカーにのせて等色々な料理に合います。



Featuring cheese that goes well with kamaboko, this range perfectly pairs with alcoholic drinks, especially with wine, and is popular among women.

ワインによく合うかまぼこは、かまぼことチーズは相性が良く、おつまみに最適でお酒に合い、特にワインとの相性は抜群です。また女性に人気のかまぼこです。

# Crab Shell Kamaboko

かに甲らかまぼこ



The fish paste is stuffed into the shell of the crab, with the whole surface topped with pieces of red snow crab leg meat.

Carefully griding fish meat in a stone mortar creates a smooth and springy texture.

Once in the mouth, you can fully enjoy the flavor and texture of the red snow crab.

かまぼこの身をかにの甲らにつめ、表面に隙間なく本物の紅ズワイガニをはりました。  
石うすでかまぼこの身を丹念に練ることで、なめらかでしなやかな食感に仕上げ、  
口に入れると紅ズワイガニのうま味と素材感を存分に堪能できます。



It can be served on its own, or with wasabi and soy sauce or with mayonnaise. It is delicious in Japanese steamed egg custard dish, chawan mushi.

そのままで召し上がれますが、茶わん蒸しに入れたり、わさび醤油やマヨネーズをつけても召し上がれます。



# Sanma no Popo-Yaki Kamaboko

さんまのぽーぽー焼風蒲鉾



This product is inspired by Iwaki's local cuisine, sanma no popo-yaki, which is a dish made by mixing Pacific saury fillets with miso, ginger, and green onions, mincing the mixture, shaping it into hamburger-like flat fish balls, and grilling them.

いわきの郷土料理「さんまのぽーぽー焼き」をモチーフにしたかまぼこです。さんまのぽーぽー焼きとは、3枚におろしたさんまと味噌・しょうが・ねぎ等を混ぜてたたいてハンバーグ状の形にして焼いた料理です。



## Sanma no Popo-Yaki Kamaboko

Kisen's Sanma no Popo-Yaki Kamaboko uses 50% white flesh fish and 50% Pacific saury, along with miso, ginger, garlic, red chili pepper. The mixture is formed into fish-shaped cakes, which are then lightly roasted on both sides. Packed with the rich flavor of Pacific saury, the product is made soft and easy to eat.

貴千では、魚のすり身とさんまを50%ずつ使用し、味噌・しょうが・にんにく・一味唐辛子を混ぜ魚の形にして両面を軽く焼きました。ソフトで食べやすい食感に仕上げ、さんまの旨みがつまったかまぼこです。



In Japan, the product is in high demand at Tohoku's local product fairs and in early autumn before the first saury catches begin. It can be served on its own, but it becomes more delicious when heated with the flavor of the fish enhanced.

The product can be used for a variety of dishes according to your ideas. You can replace a sausage with heated kamaboko for hot dogs topped with finely chopped onions and mustard, or the chopped kamaboko for ochazuke (rice and green tea).

日本では、東北フェアや秋口のさんまの水揚げが始まる前に取扱いが増えます。そのまま召し上がれますが、温めるとさんまの風味が増し一層おいしく召し上がれます。温めたかまぼこをパンに挟み細かく刻んだ玉ねぎを入れてマスタードをかけてホットドックや、かまぼこを刻んでごはんのにのせお茶をかけてお茶漬け風に等アイデア次第で色々な料理にも使用できます。



# Sasa Kamaboko

笹かまぼこ



**Fish meat is carefully ground in a stone mortar to create paste with a soft, smooth, and springy texture.**

魚のすり身を石うすで丹念に練り上げ、ソフトでなめらかなで歯切れのよい食感に仕上げました。

**In Japan, bamboo leaf-shaped sasa kamaboko is a popular snack and nibble. It can be served on its own or with cucumbers and cheese. It also makes for delicious tempura and salads.**



日本では、日頃からおやつやおつまみの定番のかまぼことして人気があります。そのまま召し上がれますが、天ぷらやサラダ、キュウリやチーズを挟んでもおいしく召し上がれます。

# Roasted Kinmedai Kamaboko

金目鯛焼かまぼこ



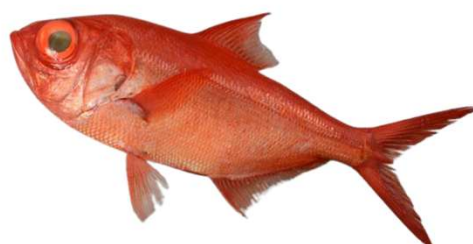
Kinmedai (*beryx splendens*) is mixed into the white flesh fish paste. The mixture is formed into fish-shaped fish cakes, which are then lightly roasted on both sides. To impart a smooth and soft texture, the fish meat is carefully ground in a stone mortar. Enjoy the subtle flavor of Kinmedai.

魚のすり身に「金目鯛」を混ぜて魚の形にして両面を軽く焼きました。石うすで丹念に練り上げ、食べやすいなめらかでソフトな食感に仕上げました。ほのかな魚の風味をご賞味ください。



Known as a premium fish in the Kanto region, Kinmedai is savory and sweet thanks to its rich fat content.

金目鯛は、関東では高級魚と知られ、クセがなく魚の脂からくる甘み強い魚です。





# Roasted Mehikari Kamaboko

めひかり焼かまぼこ



Mehikari (greeneye) is mixed into the white flesh fish paste. The mixture is formed into fish-shaped fish cakes, which are then lightly roasted on both sides. To impart a smooth and soft texture, the fish meat is carefully ground in a stone mortar. Enjoy the subtle flavor of Mehikari.

魚のすり身に「めひかり」を混ぜて魚の形にして両面を軽く焼きました。石うすで丹念に練り上げ、食べやすいなめらかでソフトな食感に仕上げました。ほのかな魚の風味をご賞味ください



Greeneye is called "shinning eyes" in Japanese because its eyes appear to glow. The fish is characterized by its tasty fatty white flesh and fluffy texture when grilled.

めひかりは、目が光って見えるのでめひかりと呼ばれ、旨みのある脂の白身と焼くとふんわりした食感が特徴の魚です。



# Roasted Kinki Kamaboko

キンキ焼かまぼこ



Kinki (broadbanded thornyhead) is mixed into the white flesh fish paste. The mixture is formed into fish-shaped fish cakes, which are then lightly roasted on both sides. To impart a smooth and soft texture, the fish meat is carefully ground in a stone mortar. Enjoy the subtle flavor of Kinki.

魚のすり身に「キンキ」を混ぜて魚の形にして両面を軽く焼きました。石うすで丹念に練り上げ、食べやすいなめらかでソフトな食感に仕上げました。ほのかな魚の風味をご賞味ください。



Kinki, officially called "Kichiji" in Japan is harvested from the waters off Tohoku and Hokkaido and is believed to bring good luck. The fish is very fatty and delicious both boiled and grilled.

キンキは、正式名称「きちじ」で東北から北海道にかけて漁獲があり縁起のよい魚と言われております。非常に脂がのっており、煮ても焼いてもおいしく召し上がれます。





# Tofu Kamaboko

## とうふ蒲鉾



It is made with 60% silken tofu and soy milk.

This is a very healthy kamaboko.

絹とうふと豆乳を60%使用しております。  
とってもヘルシーなかまぼこです。



Kamaboko with a very smooth and easy-to-eat texture.

とってもなめらかで食べやすい食感のかまぼこです。



It will be more delicious if you brown the surface.

かまぼこの表面に焼くと一層美味しく召し上がれます。



貴千

# Frozen Deep-Fried Fish Paste

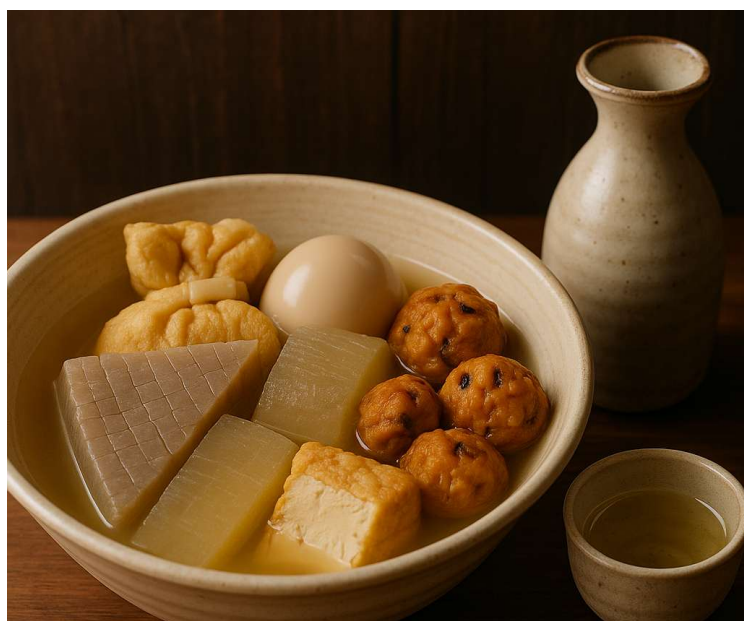
冷凍揚げかまぼこ



The fish paste mixed with tofu, onions, and wood ear mushroom is deep-fried.

Very healthy deep-fried fish paste.

かまぼこの身に、豆腐・玉ねぎ・きくらげを混ぜて揚げました。とってもヘルシーな揚げかまぼこです。



In Japan, it is used for oden and simmered dishes.

日本では、おでん・煮物に使用しております。

We can develop products according to customers' requests.

お客様のご要望に応じて商品開発も出来ます。



# Frozen Kamaboko (Sea Bream Shape)

冷凍かまぼこ 鯛型



The fish paste mixed with carrots, burdock roots, and onions is steamed in a sea bream- shaped mold.

かまぼこの身に、人参・ごぼう・玉ねぎを混ぜて鯛の型に入れて蒸しました。



日本では、居酒屋や軽食コーナーで取扱っており、揚げたり焼いたりして提供しております。

In Japan, the product is offered deep-fried or grilled at izakaya (Japanese style pubs) or cafeterias.