



★ Kanefuku is one of premier Mentaiko company in Japan.

What's Mentaiko (Spicy cod roe) ?

Mentaiko is a traditional Japanese seafood ingredients, consisting of pollock roe from the Alaska pollock. Also referred to as karashi mentaiko, Japanese spicy caviar, or spicy cod caviar, mentaiko has a stimulating and delicate flavor.

Kanefuku was established in 1971

Kanefuku is one of premier Mentaiko company in Japan. We also operate Mentai Park, which is a well-known Japanese theme park. Visitors enjoy a mentaiko manufacturing tour, tastes of fresh mentaiko in the food court, and a museum to learn more about the delicious food and how it is made.



Broiled Mentaiko

Broiled Mentaiko. Best with Japanese Sake.



Mentaiko rice plate

Classic Japanese rice plate with a large Mentaiko and spicy sauce, served with Squid, Chinese Steamed Dumplings.



Mentaiko Spaghetti

Spaghetti with Mentaiko served with piece of bread. It's an excellent dish that's twice as good in one sitting.



Mentaiko gilette stew

Mentaiko gilette stew is the most popular cuisines. Eat with rice and cheese like risotto.

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