

SUGIYO products information (2024)

SUGIYO CO., LTD.
Overseas dept.

KANIKAMA (Crab flavored seafood)



Kanikama (Crab flavored seafood)

Stick-type



UMINOKOI



Salad-type



Premium-type



ROYAL CARIB



KAORIBAKO



OTONANOKANIKAMA



KAORIBAKO KIWAMI

Kanikama (Crab flavored seafood)

Bar-type



DANDANKANIYANAGI



Small cut-type

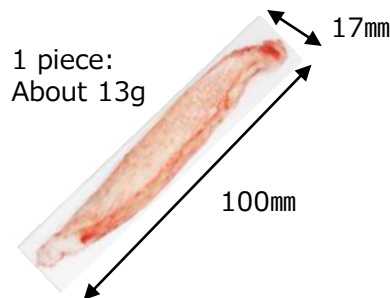


Flake-type



Kanikama, Crab flavored seafood(Premium-type)

香り箱極 KAORIBAKO KIWAMI



Volume/Pack	130g(13g×10pieces) /pack
Quantity	12packs/carton
Carton Size	395mm×232mm×88mm
Shelf Life	180 days

We developed this product with the aim of reproducing the taste of the finest seasonal snow crab enjoyed in Hokuriku's ryotei restaurants.

The highest quality kanikama beyond our KAORIBAKO. This product has the best of both features in male and female snow crab.



12packs/Carton×8
/Bundle



Male snow crab
Big size, more filling



Female snow crab
Delicate texture

【Recommended recipes】



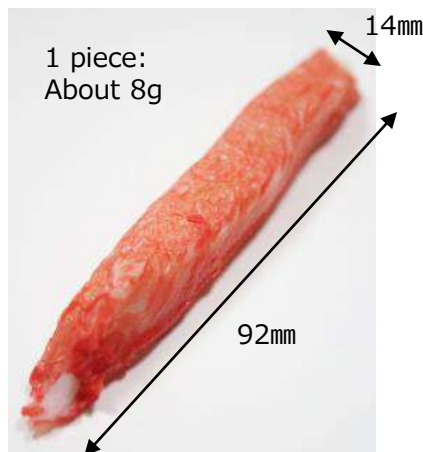
Nigiri shushi



Shabushabu

Kanikama, Crab flavored seafood(Premium-type)

香り箱IQF(1kg) KAORIBAKO IQF(1kg)



Volume/Pack	1kg / pack
Quantity	10packs / carton
Carton Size	410mm×270mm×300mm
Shelf Life	270 days



10packs/Carton

The high-grade item among our imitation crab.

Our concept for this product is "beyond original crab".

That's why all points for this product such as the taste, texture, flavor and coloring are uncompromisingly made by our experts.

★Rich protein, Low calories

★Natural coloring ONLY

【Recommended recipes】



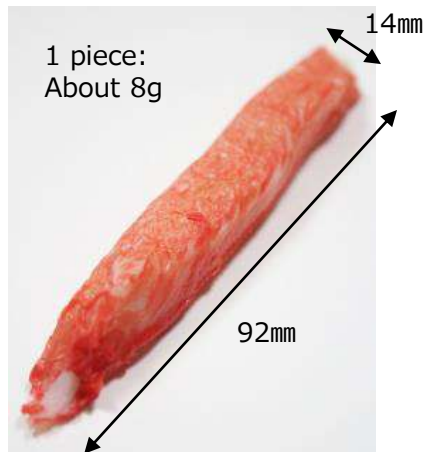
Nigiri shushi



Shabushabu

Kanikama, Crab flavored seafood(Premium-type)

香り箱30本入 (トレー) KAORIBAKO 30pieces



Volume/Pack	240g(8g×30pieces) /pack
Quantity	20packs/carton
Carton Size	378mm×218mm×187mm
Shelf Life	270 days



20packs/Carton

The highest grade item among our imitation crab.

Our concept for this product is "beyond original crab".

That's why all points for this product such as the taste, texture, flavor and coloring are uncompromisingly made by our experts.

★Rich protein, Low calories

★Natural coloring ONLY

[Recommended recipes]



Nigiri shushi



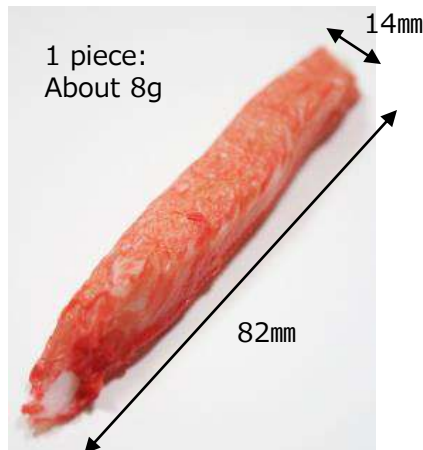
Shabushabu

Kanikama, Crab flavored seafood(Premium-type)

匠のかにかま TAKUMINO KANIKAMA



8g×5pieces 8g×5pieces
Total 80g



Volume / Pack	80g(8g×10pieces) /pack
Quantity	30packs /carton
Carton Size	387mm×282mm×178mm
Shelf Life	545days



30packs/Carton×2
/Bundle

The highest grade item among our imitation crab.

- ① Rich protein, Low calories
- ② Natural coloring
- ③ 2 separated packages(vacuumed packaging)⇒Good for supermarkets, convenience stores, etc.

Shabushabu

【Display image】



Recommended recipes

香り箱 KAORIBAKO

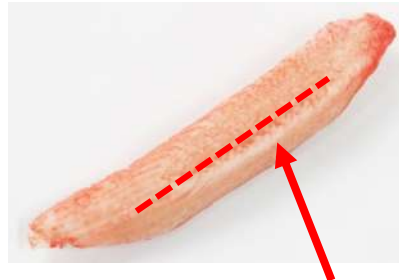


We developed new type of KAORIBAKO specialized for nigiri sushi reflecting the feedback from our customers.
Great item for sushi restaurants, deli kitchen, etc.

NEW

KAORIBAKO(specialized type for nigiri sushi)

1piece: about 12g



We put a slit into the middle of kaoribako.

To keep kaoribako stable on the sushi rice(shari) when you prepare sushi,
we put a slit and make its size larger.

Those features enable you to prepare nigiri more easily and efficiently.

Volume/Pack	500g/pack
Quantity	20packs/carton
Carton Size	390mm×270mm×310mm
Shelf Life	180 days



20packs/carton



Using for nigiri-sushi, oshisushi, are recommended.



<使用例>にぎり寿司

Nigiri sushi operation manual

①



あらかじめ、冷蔵庫
にて解凍しておく。

Defrost overnight in
the refrigerator

②



1本手に取る。

Take a one piece of
kaoribako

⑤



左右に開く。

Open to the left and
right

③



裏に返す。

Turn inside out

⑥



表に返す。

Turn to the front

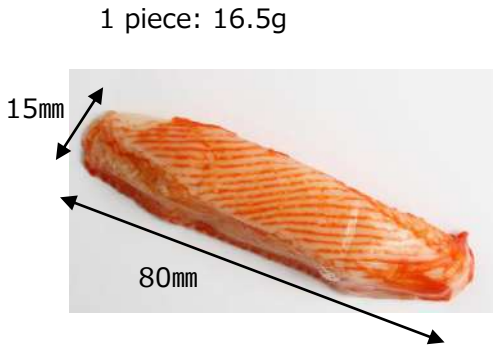
④



中央のスリットに
指を入れる。

Insert your finger
into the slit

海の香（常温タイプ） UMINOKAORI(room temperature type)



Volume / Pack	33g(16.5g×2pieces) /pack
Quantity	60packs /carton
Carton Size	320mm×235mm×145mm
Shelf Life	365days



60packs/Carton

Package design image

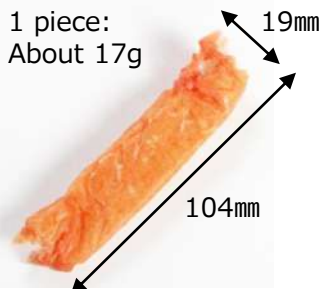
This is a room temperature-type of KAORIBAKO, our premium kanikama. High-grade taste, juicy texture, and quality as same as KAORIBAKO. Package can be changed as customer request. Eat as it is as a healthy snack. Potable package enables you to eat it anytime, anywhere. Good for convenience stores, supermarkets, etc.

Display examples in China and Taiwan



Kanikama, Crab flavored seafood(Premium-type)

ロイヤルカリブ Royal Carib



Volume/Pack	1kg /pack
Quantity	10packs /carton
Carton Size	395mm×275mm×320mm
Shelf Life	545days



Royal Carib Nigiri-sushi

Compared with Kaoribako,
Royal carib's body is larger



Kaoribako nigiri-sushi

Large-size and thick-cut designed imitation crab(about 17g/piece).

[Feature points]

①Large size + Bright and Natural orange color

⇒Good for Nigiri-sushi

②Goes well with many kinds of toppings

③Texture is amazingly close to the original crab meat(0.6mm-thin fiber)

★Since Royal carib's body is larger and thicker than Kaoribako, it is stable on the rice ball and looks good when you make sushi.

[Recommended Recipe]



Nigiri-sushi



Recommended recipes

ロイヤルカリブ ROYAL CARIB




How to prepare Royal Carib nigiri-sushi?

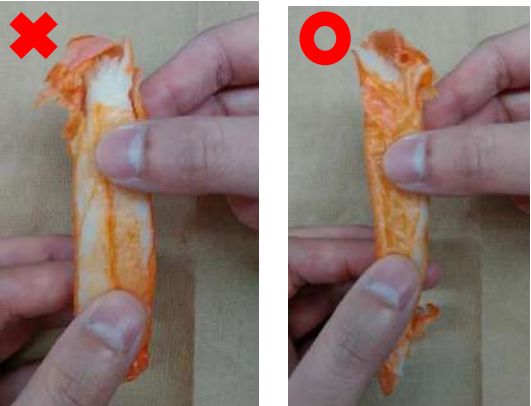


①Defrost overnight in the refrigerator
(at least 4 hours)



 *** Do not defrost quickly or refreeze.**
Quick defrosting might be the cause of quality change.


④Squeeze the crab meat from the sides so that it is big enough to cover the rice ball.



Point!!
DO NOT SQUEEZE THE FRONT OR BACK.
Only squeeze the sides.

②Prepare “shari” (rice ball)



 ※Small size would be better.
Around 20g is recommended.

③Take one piece of crab meat, and identify the four sides (front, back, and two sides).

front back side



Crab meat has front, back, and sides!

Front: A stronger orange color

Back: A softer, more pale orange color

⑤Put the crab meat on the rice ball, and press down lightly.




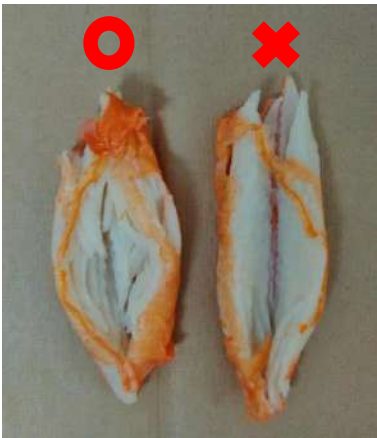
Put rice in the hole made by squeezing

Hold carib with the rice and shape it.



A gradient of strong and pale colors is created, and it looks more like a original crab meat.

 If you squeeze the front or back, it will be divided into two parts as shown on the right, and becomes flat and less attractive.



How to prepare Royal Carib nigiri-sushi?

⑥Add your favorite topping on top of the crab meat.

e.g.) • Garlic chips
• Mayonnaise
• Onion chips
• Avocado, etc.



⑦Roast the top of the crab meat(Mainly where toppings are located) with a butane torch.



⑧Serve and enjoy!!



Movie



Roast for a few seconds



A tasting scene at an exhibition in China.
The roasting performance will attract attention of many customers.

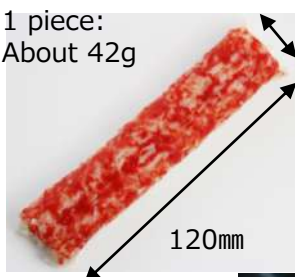
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Kanikama, Crab flavored seafood(Bar-type)

DANDANKANIYANAGI (ORIGINAL)



1 piece:
About 42g



25mm

120mm

Appetizing bright
red color

15mm

thick and elastic
body



Volume / Pack

500g
(about 42g×12pieces)
/pack

Quantity

20packs /carton

Carton Size

395mm×285mm×255mm

Shelf Life

545days



20packs/Carton
(GW: 11kg)

Inspired by the texture and flavor of red king crab.

Stick-type, large-size imitation crab.

Elastic and chewy texture and thick-cut design.

Good for hot pot dishes, grilled dishes, etc.

【Features】

①High protein, Low calories

(High-grade surimi made from alaska pollock)

②Natural coloring ONLY

③Less likely to crumble in hot pot

④Long shelf life

A mayonnaise flavor is
currently under
development.

【Recommended recipes】



Hot pot dish



BBQ

Recommended recipe

DANDANKANIYANAGI

It tastes better if you heat it!
(more fluffy and chewy texture, flavor is getting increasing)



BBQ



Tempura



Grill and add topping(whatever you want)



Salad

(Cut into bite-size,
Mix with mayonnaise)

Hot pot



Skewers

Recommended recipe



deep-fried and steamed DANDAN



① Thaw naturally (in the refrigerator overnight)

★ Do not thaw quickly in running water or in the microwave!
Quality may change.

② Prepare cooking oil in the pot, and heat it to 180°C

③ Put DANDAN into the hot pot, and fry in the oil for about 20 seconds



④ Remove DANDAN from the hot pot, and put in the frying pan

⑤ Add a little water and steam for about 20 seconds.

★ Please remove the oil as much as possible.
If there is a lot of excess oil, the texture will be sticky.

Recommended recipe

deep-fried and steamed DANDAN



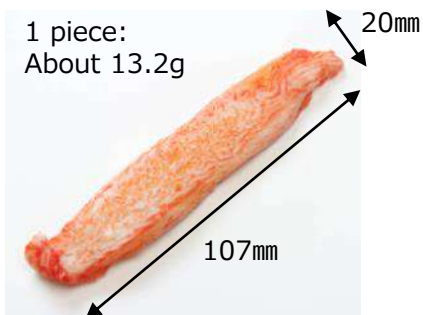
⑥Take it out of the frying pan, and put it on a plate.
Please enjoy while it's still hot!

★ If you want, you can add toppings!
Tartar sauce, mayonnaise, salt and pepper , etc.

★If you don't have much time, you can omit the
frying process (2-4) and just steam-grill them.

Kanikama, Crab flavored seafood(Premium-type)

大人のかにかまIQF(1kg) OTONANOKANIKAMA(1kg)



Volume / Pack	1kg(13g×about 70 pieces)/pack
Quantity	10packs/carton
Carton Size	390mm×270mm×310mm
Shelf Life	365 days

Inspired by male snow leg crab, which has thick meat and juicy texture.

- ① Using fresh, high-grade Alaska Pollock surimi (surimi is fish paste, main ingredient of imitation crab)
- ② No artificial coloring, Using tomato and paprika ONLY ⇒ safe for people of all ages
- ③ High protein, Low calories ⇒ Good for your health



10packs/Carton

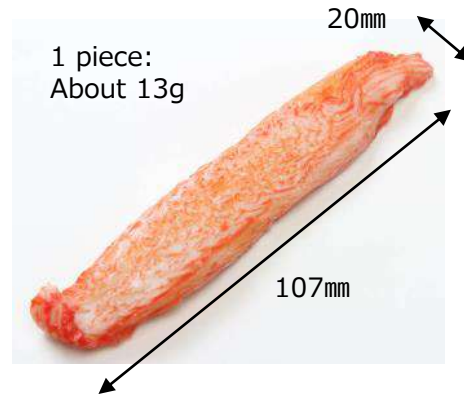


Our OTONANOKANIKAMA received Minister of Agriculture, Forestry and Fisheries Award(chosen among thousands of Japanese food)in National Kamaboko Competition in Japan.

For Retail

大人のかにかま(6本入+カニ酢)

OTONANOKANIKAMA



Volume/Pack	85.2g(13g×6pieces+ vinegar 6g)/pack
Quantity	40packs/carton
Carton Size	346mm×276mm×179mm
Shelf Life	545days

Open



Vinegar + Kanikama 6pieces

You can enjoy
Sashimi-style.



40packs/Carton

【Recommended recipes】



Sashimi with vinegar



Deep fry with dip sauce

Recommended recipes

大人のかにかま OTONANOKANIKAMA



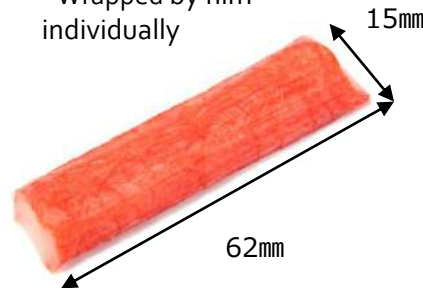
Kanikama, Crab flavored seafood(Stick-type)

海の恋 UMINOKOI



1 piece:
About 6.7g

*Wrapped by film
individually



Volume/Pack	80g(6.7g×12pieces) /pack
Quantity	30packs/carton
Carton Size	385mm×276mm×90mm
Shelf Life	545days



30packs/Carton×2
/Bundle

Stick type imitation crab.
Eat as it is as a health snack, and
good for salad, sushi roll, etc.

【Feature points】

- ① High protein, Low calories
- ② Natural coloring
- ③ Affordable price

【Recommended recipes】



Salad



Sushi roll

Recipe examples



ヘルシー＆ハッピー
スギヨ
SUGIYO CO.,LTD.



Sushi roll



Sushi roll



Snack for wine or beer



Mixed salad

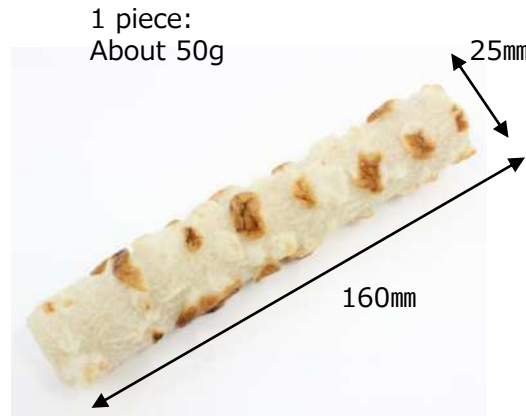


Pasta

CHIKUWA



焼きちくわ YAKICHIKUWA



Volume / Pack	250g(50g×5pieces)/ pack
Quantity	10packs /carton
Carton Size	295mm×205mm×138mm
Shelf Life	365 days



10packs/Carton×4
/Bundle

This is a Japanese chikuwa made from high-class surimi containing rich protein.

Our chikuwa goes well with a wide range of recipes such as boiled dishes, hotpot dishes, Salad, deep-fried dishes, Etc.

★High protein, Low calories

★Enjoy natural flavor and deliciousness of minced fish meat

【Recommended recipes】



Isobeage



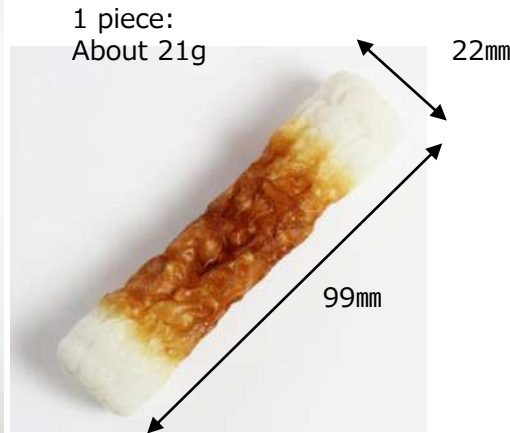
Chikuwa dog

Recommended recipes

焼きちくわ YAKICHIKUWA



生ちくわ NAMACHIKUWA



Volume/Pack	84g(21g×4pieces)/pack
Quantity	30packs/carton
Carton Size	235mm×305mm×140mm
Shelf Life	545 days



30packs/Carton×2
/Bundle

【Recommended recipes】



Isobeage



This is a Japanese chikuwa made from high-class surimi containing rich protein.

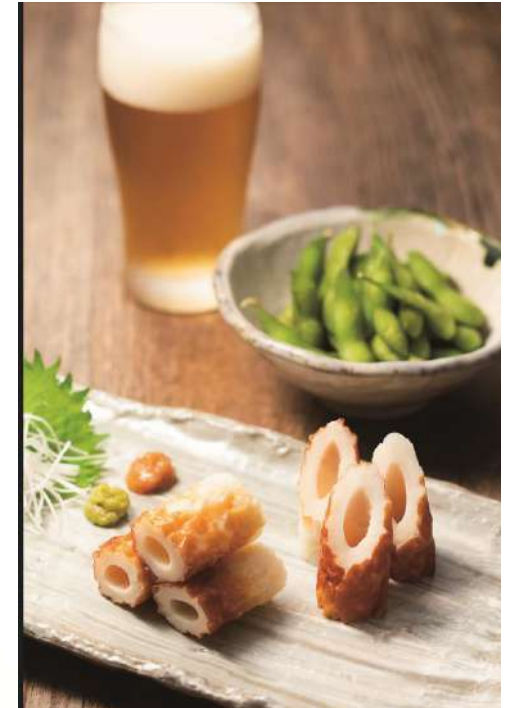
Our chikuwa goes well with a wide range of recipes such as boiled dishes, hotpot dishes, Salad, deep-fried dishes, Etc.

★High protein, Low calories

★Enjoy natural flavor and deliciousness of minced fish meat

Recommended recipes

生ちくわ NAMACHIKUWA



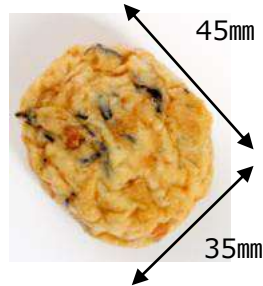
Other fish cakes
(Baked,
Steamed,
Fried, etc.)



白身魚揚 SHIROMISAKANAAGE



1 piece:
About 18g



Bigger packaging size is also available



Volume/Pack	144g/pack
Quantity	24packs/carton
Carton Size	410mm×309mm×133mm
Shelf Life	545 days



24packs/Carton

Frozen fish ball using high-grade surimi with variety of vegetables (hijiki, onion, carrot, burdock)

【Feature points】

- ① High protein, Low calories
- ② Soft and fluffy texture
- ③ contains rich nutrition

【Recommended recipes】



Soup



Simmered dish

Recommended recipes

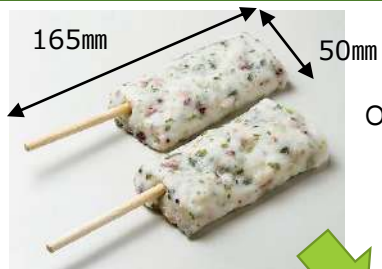
白身魚揚 SHIROMISAKANAAGE



手握りさつま串シリーズ TENIGIRISATSUMAGUSHI series



1 piece:
About 70g



Octopus & Green onion

- ①Thawing
- ②deep-fry
- ③put your favorite sauce if you want



Volume / Pack	700g(70g×10pieces) / pack
Quantity	2packs / carton
Carton Size	320mm×230mm×100mm
Shelf Life	365 days



2packs/Carton×4/
Bundle

This is SATSUMAGUSHI, fish cake skewers.
Just deep-fry, and serve it.
Variety of flavors; octopus & green onion, green soybeans, vegetable mix, Potato & cheese.

- ①High protein, Low calories
- ②4 flavors
- ③You can enjoy many kinds of texture and get rich nutrition



Potato & cheese



Vegetable
(Carrot, Burdock)

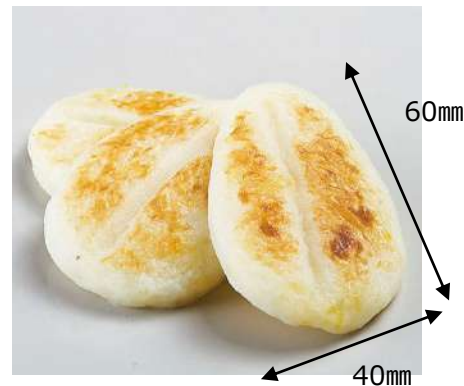


Edamame
(green soybeans)

柚子入り笹かまぼこ UZUIRISASAKAMABOKO



1 piece:
About 13g



Volume/Pack	650g(13g×50 pieces)/pack
Quantity	12packs/carton
Carton Size	390mm×280mm×230mm
Shelf Life	365 days



12packs/Carton

Sasakama(=Steamed fish cake) with Yuzu flavor.

Good for salad, hot pot dishes, etc.

【Feature points】

- ①High protein, Low calories
- ②Rich yuzu flavor
(Yuzu peels are contained)
- ③Bite-size fish cake

【Recommended recipes】



Hot pot dish



Salad

Recommended recipes

柚子入り笹かまぼこ UZUIRISASAKAMABOKO



うな蒲ちゃん UNAKAMACHAN



1 piece:
About 57.5g×2



Kabayaki sauce and
Japanese pepper



Grilled eel kabayaki made with fish paste.

Good for rice bowl, onigiri, salad, etc.

① **Taste:** We adjusted the quality of sauce, baking temperature, and processing time to reproduce the unique flavor of kabayaki.

② **Texture:** The thick texture of eel using konjac jelly.

③ **Appearance:** We use sesame paste to express the body part and burnt skin part. Amazingly close color to the original eel.

④ **No small bones:** All ages from elderly people to children can enjoy it safely.

Volume/Pack	115g(57.5g×2) +kabayaki sauce 10g, Japanese pepper 0.2g/pack
Quantity	6packs/carton
Carton Size	333mm×218mm×68mm
Shelf Life	365 days



6packs/Carton
×8/Bundle

*Other packaging style for restaurants is also available.

(Spec is 160g×20/carton ×4/bundle.
Recipe is same as retail item.)

Recommended recipes

うな蒲ちゃん UNAKAMACHAN



つゆ自慢おでん TSUYUJIMANODEN



Ingredients :

- Boiled egg
- Japanese radish
- Konjac
- Kelp(kombu)
- Chikuwa
- Goboumaki (burdock root wrapped in fishcake)

Volume / Pack	420g / pack
Quantity	12packs / carton
Carton Size	425mm × 185mm × 132mm
Shelf Life	270 days



An oden, Japanese hot pot, made by slowly simmering 6 popular ingredients in a mixed soup of bonito and kombu seaweed.

Oden is one of the representative dishes in the winter season in Japan, but you can enjoy it through of the year.

Good for Izakaya, convenience stores, supermarkets, etc.

You can store it at room temperature (cool and dark place).



荷姿

(12パック/
箱×2/甲)
GW:10.2kg

つゆ自慢おでん TSUYUJIMANODEN

Enjoy not only winter, but also summer, all year around!

夏

SUMMER

Chilled oden



In summer, it is recommended to cool it in the refrigerator for making it refreshing taste.

冬

WINTER

In winter
Hot oden



In winter, it is recommended to eat it warm.

*This is already cooked, so you can eat it immediately after opening package. No need to cook.

After eating the ingredients, mix the soup and sake to enjoy dashiwari drink.



もっちりチーズかまぼこ MOCCHIRI CHEESE KAMABOKO



1 piece:
About 11.5g



Volume/Pack	92g(11.5g×8pieces) /pack
Quantity	12packs/carton
Carton Size	298mm×255mm×150mm
Shelf Life	365 days (at room temperature)



12packs/Carton×4
/Bundle

**Round shaped fish cake with cheesy
sauce inside.**
You can storage it at room temperature.

【Feature points】

- ①High protein, Low calories
- ②Easy to storage and Long shelf life
- ③Stand-type package
⇒easy to display at stores

【Use Scenes】



Emergency food



Healthy snack for
children

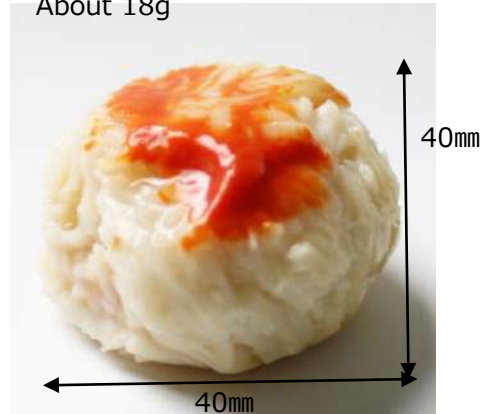


With beer for adults

かにかまコロコロ KANIKAMAKOROKORO



1 piece:
About 18g



Volume/Pack	108g(18g×6pieces) /pack
Quantity	12packs/carton
Carton Size	300mm×250mm×150mm
Shelf Life	365 days (at room temperature)



12packs/Carton×4
/Bundle

【Use Scenes】



Emergency food



Healthy snack for
children



With beer for adults

【Feature points】

- ① High protein, Low calories
- ② Easy to storage and Long shelf life
- ③ Stand-type package
⇒easy to display at stores

Proposal and Catalog



This proposal



Catalog