



- All products are made from fresh white fish with hand-made and old-fashioned manufacturing methods.
- Most are sold to local customers (repeaters), hotels, restaurants and schools. Recently Japan luxury supermarket, Seijo Ishii started selling their "Tai-Kama" and "Chigiri-Ten".
- "Satsuma-Age" with Ise local food tastes got Ise Brand. Especially with ISE Green Tee taste must be popular for overseas customers.



[Ise Tai-Kama] FOB Japanese Airport Price

Tai-Kama Plane (Please ask) / 200pcs(1case)

Case Size: L 490mm x W 450mm x H 230mm

Case Weight: 12kg with 200pcs Tai-Kama

Package: 200 x 100 x 20mm, Approx 50g with vacuum

Expire Frozen in 3 months

After defrost 20 days

Storage Keep chilled at 5 degree after defrost

INGREDIENTS

fish, sugar, salt, sweetened sake, modified starch seasoning (L-monosodium glutamate)

Promote Points:

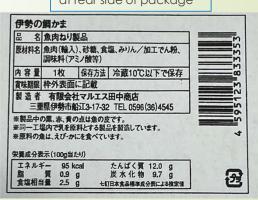
A long-established manufacturer with a history of 75 years since its founding in Ise.

A dish that is carefully baked one by one using carefully selected white fish paste.

A cute fish-shaped form with hand baked surface. Traditional Japanese food with high protein and low calorie, made from white fish.







[Ise Tai-Kama] FOB Japanese Airport Price

Tai-Kama Cheese (Please ask) / 200pcs(1case)

Case Size: L 490mm x W 450mm x H 230mm

Case Weight: 12kg with 200pcs Tai-Kama

Package: 200 x 100 x 20mm, Approx 50g with vacuum

Expire Frozen in 3 months

After defrost 20 days

Storage Keep chilled at 5 degree after defrost

INGREDIENTS

fish, processed cheese, sugar, salt, sweetened sake, modified starch seasoning(L-monosodium glutamate)

Promote Points:

A long-established manufacturer with a history of 75 years since its founding in Ise, Japan.

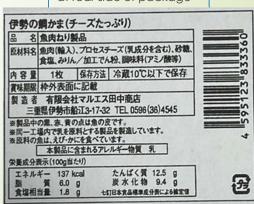
We put cheese in kamaboko made from white-fish surimi and carefully baked one by one.

A cute fish-shaped form with hand baked surface and soft texture, it can be eaten deliciously by children and the elderly.

Traditional Japanese food with high protein and low calorie, made from white fish.







(Ise Chigiri-Ten) FOB Japanese Airport Price

Chigiri-Ten Black Pepper (Please ask) / 80pack(1case)

Case Size: L 490mm x W 450mm x H 230mm Case Weight: 8kg with 80packages Chigiri-Ten

Package: 120 x 110 x 50mm, Approx 80g with plastic pack

Expire Frozen in 3 months

After defrost 12 days

Storage Keep chilled at 5 degree after defrost

INGREDIENTS

fish, sugar, salt, sweetened sake, black pepper, modified starch seasoning(L-monosodium glutamate)

Promote Points:

A long-established manufacturer with a history of 75 years since its founding in Ise, Japan. Bite-sized minced fish is fried in oil and seasoned

with black pepper.

Hot and spicy, it's perfect as a snack with drinks

such as beers, white wines and sodas.

Traditional Japanese food with high protein and low calorie, made from white fish.



Japanese display label at front side of package





(Ise Chigiri-Ten) FOB Japanese Airport Price

Chigiri-Ten Red Pepper (Please ask) / 80pack(1case)

Case Size: L 490mm x W 450mm x H 230mm Case Weight: 8kg with 80packages Chigiri-Ten

Package: 120 x 110 x 50mm, Approx 80g with plastic pack

Expire Frozen in 3 months

After defrost 12 days

Storage Keep chilled at 5 degree after defrost

INGREDIENTS

fish, sugar, salt, sweetened sake, shichimi 7 spices blend, modified starch seasoning(L-monosodium glutamate)

Promote Points:

A long-established manufacturer with a history of 75 years since its founding in Ise, Japan. Bite-sized minced fish is deep-fried in oil and shichimi(Japanese Red pepper) is added to create a punchy dish.

Hot and spicy, it's perfect as a snack with drinks such as beers, white wines and sodas.

Traditional Japanese food with high protein and low calorie, made from white fish.



Japanese display label at front side of package

