

# AJITSUKE KANPYO



Kanpyo is dried shavings of calabash, a type of gourd. Its original texture and taste are essential for traditional Japanese sushi.

- Juicy texture
- Lined up individually



Frozen

540 days

made in JAPAN

## Export performance Country

USA CAN AUS EU

|                   |   |
|-------------------|---|
| Country of Origin | CHINA   |
| Package           | 1kg/pkg   |
| Carton            | 10pkgs/CTN  |
| Main Ingredients  | Gourd Strip, High Fructose Corn Syrup, Soy Sauce, D-Sorbitol, Sugar, Salt, L-Monosodium, Glutamate, Caramel Color, Disodium, etc. |

## Recommended Menu

Kanpyo can be used as an edible lace for closing or binding foods for creative cuisines, like "Chakin Sushi" as the picture below.



Kanpyo Roll



Traditional Sushi Roll



Chirashi Bowl



Appetizer (w/ tofu)



How to Make Pic 6



Chakin Sushi