

COOKED KANPYO STRIPS

(SEASONED GOURD STRIPS)



Made in
JAPAN

Frozen

540
days



CODE	
PRICE	/PKG

An Essential Ingredient of Authentic Sushi

Kanpyo is an ingredient in the traditional Edo style Japanese cuisine. It is commonly used in sushi rolls and is essential for the traditional Japanese sushi and cuisine.

- Origin of Production : JAPAN
- Package: 1kg/pkg ■ Carton : 12pkgs/CTN
- Main Ingredients : Gourd Strip, Sugar, Soy Sauce, Sorbitol, Water, Fermented Seasoning, L-monosodium glutamate, Caramel, Soup Stock, Rice wine, Disodium inosinate, Disodium guanylate

Recommended Menu

Kanpyo can be used as a edible string for closing or binding food for creative cuisine!

Fortune Sushi Wraps

It is wrapped with an egg sheet.
It's a secret what's inside till you try!
Enjoy it with a variety of ingredients.
KANPYO is a truly yummy string!
✳️The egg sheets are also available from us.



THIN EGG SHEET : 1/4sheet
SUSHI RICE : 0.7oz
COOKED KANPYO : 1 pcs
SASHIMI or MEAT and VEGE

Tears Roll

The sushi roll with lots of WASABI is called "TEARS ROLL " since it is so hot and tears come into eyes! Kanpyo and wasabi are the best combination.



MEDIUM SIZE NORI : 1sheet
SUSHI RICE : 3.5oz
COOKED KANPYO : 3oz
WASABI : 0.2oz(and more!)



Mountain Tofu Steak

KANPYO is great for a healthy diet because it contains a lot of dietary fiber. The balance of soft tofu and **KANPYO** is just perfect!



Half & Half Chirashi

Chopped **KANPYO** is a must for chirashi-sushi with sashimi and mixed vegetables! Just like a pizza, this is a great menu for parties.

For more recipes contact : overseas-div@ahjikan.co.jp