



Frozen foods of Kanese

**Not just tasty, “oh, very delicious”**



# M e m o r a b l e d i s h

Machines can bring high efficiency.

However , it would be insufficient to fill the customer's hearts with happiness if you only pursue to be efficient.

A dish not benefits the health but also shows the dedication of the person who cooks.

Feel happy ,like the sun. Isn' t that what cooking means?

Not just tasty,

*Chef Kanabori made it*  
**Amaou Tart**



**Amaou Tart** Kanabori chef made it

Top brand strawberry "Amaou" is used to the fullest volume.  
 A fresh strawberry aroma and a melting sweet mouthfeel.  
 Excellent compatibility with crispy dough.



Kanabori Chef's  
**Amaou Tart**

●Product details 18cm or 12cm in diameter  
 (7.09 in or 4.72 in)



**Banana Tart**

●Product details 18cm or 12cm in diameter  
 (7.09 in or 4.72 in)



**Pineapple Tart**

●Product details 18cm or 12cm in diameter  
 (7.09 in or 4.72 in)



**Kyusyu materials ice gelato**

Made from freshly picked milk from cows raised in a stress-free environment.  
 Three types of ice cream:milk, chocolate, and matcha.



**Kumamon's milk pudding**

You can enjoy frozen ice cream,  
 half-thawed mousse, thawed and pudding  
 to your liking.



**"Shima mitsu" Castella**

Tsushima honey is made from 100% Japanese honey.  
 It is also called as "phantom honey",  
 it features a rich aroma and rich sweetness.

●Product details · "Shima mitsu" Castella 280 grams×2 or 3

coloring of Kyushu  
Sweets using seasonal  
vegetables and fruits

# Kyushu Sweets



Carefully selected ingredients in Kyushu

## Field sweets

Handmade health friendly sweets using fruits and vegetables grown in the land of Kyushu. These are not just sweets but very healthy.



## After-meal sweets.

Kumquat, After-meal sweets with plenty of strawberry confiture and high-quality fresh cream.



### Saga Honoka Strawberry Cream Cheese

A gem that you can enjoy the deliciousness of Saga Honoka strawberry confiture and cream cheese dough.



### • Strawberry sorbet

A gentle, high-quality dessert with a rich taste.

### • Kumquat sorbet

Plenty of using rich taste and aroma of the kumquat is spreading in your mouth

” If you can do this ,Can’ t you do like this?”  
Not only tasting, but many buyers came all the way to Kanesue.

Kanesue, which has been in business for 120 years, transformed into retail, wholesale, and manufacturing. We have many accumulated much fortune over the years.

Trust with producers. A judge of the food ingredient.  
A chef who continues to explore.

Kanesue has drawers for products that sell well.

Kanesue's promise

“oh, very delicious”

冷凍料理の 家 かねすえ

range de steak

# Range de steak

Saga Beef Steak



Particular about local Saga ingredient.  
A Brand of beef steak.

## Range de steak Saga Wagyu beef ,Imari Wagyu beef

Prime steak made of Saga beef with high quality Umami and tender meat with a Japanese sauce based on soy sauce.  
You can enjoy it at home just by warming in the microwave.



Kanesue brand  
**Range de steak  
Saga gyū**

Prime steak made by premium brand of beef "Saga gyū"



Kanesue kitchen brand  
**Range de steak  
produced in Saga**

Wagyu steak produced in Saga prefecture

◎Product Details ・range de steak Saga gyū ・range de steak Wagyu produced in Saga(each Round, Loin, Sirloin)

Saga gyū  
saga-gyu  
series



**Saga beef steak bowl**

Because it can easily be cooked in the microwave, you can enjoy the tast of Saga beef conveniently enjoy the real taste.



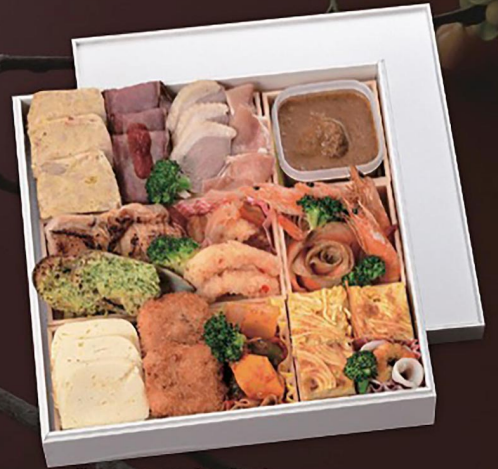
**Saga beef steak Sukiyaki bowl**

Even if you use the microwave, it still tastes good!

Color the feelings of hospitality with deliciousness. Kanesue's Japanese, Western, and Chinese dishes.



Kanesue Japanese, Western and Chinese  
New Year dishes three-tiered



Western-style food  
French New Year dishes



Kanesue Japanese, Western and Chinese  
New Year dishes two-tiered



Assortment of deliciousness  
Simple cooking



Carefully selected materials in Kyushu

### Squid tempura

Kyushu, which faces the Genkai Sea, is a land blessed with marine products such as squid. Fresh squid caught in the Kyushu area is processed fresh and made into tempura. It is elastic, and its proud texture and flavor is the richness of the ingredients.



Carefully selected materials in Kyushu

### Saga Prefecture Specialty • Colored squid dumplings

The outside is fluffy, the inside is juicy and soft pork, and the texture of squid with rumbling. In addition, you can enjoy 5 kinds of flavors with 4 flavors added.

●product detail • squid • shrimp • egg • walleye pollack



Carefully selected ingredients in Kyushu

## Kanesue's Kyushu Rice Ball Club

Rice ball made with local specialties, sticking to Kyushu's ingredients. Three kinds of flavors carefully selected to enhance the deliciousness of rice. we aimed for a rice ball that makes me happy.



- ◎Product detail All three types
- Mitsuse chicken rice ball
  - Sea bream rice ball
  - Sukiyaki rice ball (90 grams×4)



## Omotenashi SUSHI

The beauty of sushi is expressed frozen in order to satisfy our customers with the visible beauty and the invisible taste.



Carefully selected ingredients in Kyushu

## Salmon chazuke & Sea bream chazuke

You can easily cook in the microwave without using hot water. You can have gorgeous Ochazuke at home without boiling water.

- ◎Product detail 2 types & 3 types
- Salmon chazuke
  - Sea bream chazuke
  - Tuna chazuke



- ◎Product detail 2 types
- Boiled conger eel bowl
  - Sake steamed boiled conger eel bowl

Carefully selected materials in Kyushu

## Boiled conger eel bowl & Sake steamed boiled conger eel bowl

Lavish use of first-class conger eels from Tsushima, Nagasaki Prefecture. It is a frozen conger eel bowl that you can enjoy two flavors, boiled conger eel with condensed umami and steamed sake with a good fragrance.





Kanesue

# SAGA-GYU SUKIYAKI NABE SET

SAGA-GYU SUKIYAKI NABE SET  
KANESUE

We use only premium Saga beef  
and selected domestic vegetables.

You can enjoy delicious Sukiyaki  
anytime, anywhere.

Authentic Sukiyaki pot.



Very easy!  
Just put it in the IH or cooking stove and warm it!

## Saga-Gyu Sukiyaki Nabe Set

Cook with IH or stove.  
・ Set of 2 ・ Set of 3



## Saga Gyu Steak Pilaf

A pilaf with a premium satisfying taste of Japanese beef  
steak in a frozen pilaf.



## Saga Gyu Pilaf

Matches the deliciousness of freshly cooked rice and the  
premium Saga beef. You can enjoy high quality pilaf.

# Curry a la carte

## Saga Gyu Curry

This curry made by a former restaurant "KURINTO" owner chef. You can easily enjoy the superb curry made with more than 30 spices and takes more than 7 days just by warming it in a microwave for few minutes.



### Saga Gyu Curry

About half a century with a passion for making curry. Enjoy Saga beef curry.



## dressing



- cheese dressing
- Japanese style dressing

The dressing accentuate the cheese flavor with its rich cheese taste. Japanese flavor that matches any vegetable.



- Lemon steak source

It can be used not only for steak but also for grilled meat sauce, fried chicken, etc.

## Saga Gyu ground beef grilled curry

Seasoned grilled curry rice with original steak sauce and white sauce. Gourmet grilled curry.



Kanahori chef's curry sauce



Friday curry of a sailor born in Sasebo

## Recommend easy curry sauce

The secret of the deliciousness of Kanesue's original curry sauce is . . .

A luxurious blend of over 30 types of ingredients such as fruits, vegetables, herbs, and spices. A curry sauce that you can easily enjoy the professional taste at home by adding your favorite meat, vegetables, seafood, etc.

It took seven years to pursue the taste that you can enjoy at the restaurant.

The factory had been improved, also piled the trial many times, finally completed. It is filled with the chef's desire to delight you with the joy of having delicious food at home.

You can make original curry at home. Add your favorite ingredients to make it even more delicious.



## Western-style hors d'oeuvre

You can easily enjoy the chef's Western-style hors d'oeuvres using local ingredients at home.



Kanahori Toshihide (chef)  
 He was born on April 20, 1953. After graduating from high school, joined "Grill Mon" in Sasebo ("Wada Mon" in Roppongi, Fukuoka. Became the head chef of 5 "Gaslite" restaurants at the age of 21. Worked for 15 years. Since September 1989, he has been the chief chef of "Restaurant Clint" for 19 years. Became the owner chef of "Restaurant Clint" from April 2008.

*Toshihide Kanahori*

# French Fullcourse

*Kanesue Kitchen French Full Course*

You can easily enjoy a full-scale French full-course meal at home.



## Western-style full course set

Western-style chef's appetizers, soups, fish dishes, meat dishes, bread and desserts. Enjoy full-course meals at home.

The taste of Saga beef and the savor of Saga onion.  
 Luxury hamburger

A hamburger steak made with 100% Saga beef and 100% Imari beef. Using the onions grown in Saga's vast plains of Shiroishi, we aimed for a softer texture by hand. It shows the quintessence of a hamburger that satisfies the taste and aroma of the meat.

◎Product details • Saga gyu hamburger • Plump and delicious Imari beef hamburger  
 (Frozen single 100 grams, Baking Frozen single 100grams, Favorite gift set 100grams×2, Gift set 100 grams×5)



Saga gyu hamburger

Plump and delicious Imari gyu hamburger



末 かねすえ

A Sake bottle for sold by weight before the 25th year of the Meiji era.

## Kanesue Kitchen Factory



## Kanesue History

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1892		Koga Suematsu, Liquor and miscellaneous goods retail business. Named Kanesue
1992		Koga Tatsuiti, Opened daily sundries retail business on Kubota Station Street
1960		Koga Kiniti, started frozen snack wholesale
1965		Open food supermarket
1972	September	Started wholesale sales of frozen foods
1973	October	Established Saga Freezing Company with the spread of frozen foods
1983	March	Started business in milk, yogurt and dessert
1996	February	Started handling Saga Furusato food
2008	June	Started processing and manufacturing frozen cooked rice and livestock
2015	August	Maritime Self-Defense Force adopts frozen lunch for one person
2017	March	Kanesue Kitchen New Factory Construction. Advance to Saga City
	December	Selected as a regional future promotion company (Ministry of Economy, Trade and Industry)
2019	June	Selected as 300 SMEs by the Ministry of Economy, Trade and Industry
	September	Opened chef's kitchen for Western food and sweets development

## Saga Frozen Foods Co., Ltd.

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