

Japanese name

Kamaboko

Kamaboko (surimi seafood) has been processed as a ready-to-eat processed seafood while maintaining the taste and amount of protein of the fish. While Japanese food and health food are attracting attention, the consumption of kamaboko in Europe and America is increasing.

蒲鉾

History

The first time kamaboko products appeared in Japanese literature is 1115. At the time, it was in a shape similar to chikuwa (a surimi seafood in the shape of a thick tube), but after a few hundred years, kamaboko loaf on a wooden plate, which is the shape today, came about. Subsequently, various kamaboko products utilizing "local fish" by region were produced all around Japan. Then finally, the frozen surimi technology was established, and it had a revolutionary effect on kamaboko industry. With this, kamaboko spread all around the world, and the word KAMABOKO became part of the international language.

Manufacturing Method

By removing the bones and skin from the fish, it is soaked in water, and minced with salt. Then, the protein starts to dissolve and mesh together. Once it is heated and finished, the meshed structure becomes stronger and gives it the elastic texture. In addition, the major species of raw material surimi are as shown in the table below. Different fish are used according to the kamaboko product.



The major species of raw material surimi and final surimi products

Pollock	Sardine	Itoyori/Golden Threadfin Bream	White Croaker
steamed-kamaboko, chikuwa, fried-kamaboko	fried-kamaboko, tsumire (fish ball), chikuwa	Steamed kamaboko loaf on a wooden plate, chikuwa	chikuwa, steamed-kamaboko
Cutlassfish	Pike Conger	Brushtooth lizardfish	Blue Shark
fried-kamaboko	steamed/roasted kamaboko loaf on a wooden plate, shiroten (white fried-kamaboko)	Steamed-kamaboko, chikuwa	hanpen (floated kamaboko)

(i) Typical Kamaboko products and Classification

There are many types of kamaboko products, and there is a wide variety of shapes, tastes, and textures. Here, we classify the typical kamaboko products and introduce the features of each product.

Steamed Kamaboko



Steamed Kamaboko loaf on a wooden plate

Steamed Kamaboko loaf on a wooden plate

Seasoned surimi paste formed in to semicircular shape on a small wooden plate and steamed.

Steamed Kamaboko

Kamaboko Rolled with Kelp
Kamaboko Wrapped in a Bamboo Mat
Shinoda Roll
(Kamaboko Wrapped with Deep-fried Bean Curd)

Steamed and Roasted Kamaboko

Steamed and roasted Kamaboko loaf on a wooden plate
Steamed and roasted Kamaboko in square shape

Roasted Kamaboko



Roasted Kamaboko Bamboo Leaf Kamaboko

Seasoned surimi paste shaped in the form of bamboo leaves and roasted. Its feature is the crisp softness.

Grilled-through Kamaboko loaf on a wooden plate

Shirayaki (Grilled without browning) Kamaboko

Grilled-through Kamaboko

Grilled kamaboko loaf on a wooden plate without steaming.



Egg Yolk Grilled Kamaboko



Datemaki (Rolled surimi Omelet)

Umeyaki (Japanese apricot shape kamaboko)
Atsuyaki (thick kamaboko)
Surimi Castella

Chikuwa

Boiled Chikuwa
White Chikuwa

Grilled Chikuwa
Toyohashi Chikuwa

Seasoned surimi paste, formed cylindrically around bamboo stick and broiled.

Frying fish noyaki Chikuwa Chikuwa with skewer stick
Tofu Chikuwa Botanyaki Chikuwa Nigiri Chikuwa



Flavored Kamaboko

Crab Flavored Kamaboko

Crab flavored Kamaboko sticks which are shaped to resemble leg meat of crab.



Scallop Flavored kamaboko
Kamaboko

Shrimp Flavored kamaboko
Kamaboko

Boiled Kamaboko

Black Hanpen

Tsumire

Naruto Maki

Shinjo

Hanpen (Floated-kamaboko)



Using surimi paste and yam, it is mixed together with plenty of small air bubbles.

Fried Kamaboko

Sastuma-age

Deep-fried surimi seafood. Some Sastuma-age contains pieces of seafood or vegetables as auxiliary materials.



Tsuke-age

Shiroten

Chikiagi