



President and Representative Director
Yoshihisa Abe

Shiogama city, where my company is located, is one of the most renowned production districts of processed seafood products in Japan. Being part of it, we have been producing “Satsuma-age” with a traditional recipe for 90 years since the foundation in 1926 with our motto, “delivering ‘good taste’ , ‘food culture’ , and ‘sincerity’ to our customers.” We implemented the HACCP System in 1999 to improve our food safety structure. We pass the stringent semiannual inspections to produce our “Satsuma-age.”

We hope you will enjoy our delicious and very-safe “Satsuma-age” , a soul food of Shiogama.



ABEZEN-ODEN

The Abezen oden is one of the most popular oden which inherited our own traditional flavor and taste. Enjoy delicious oden with soup extracted from oyster.



HOKAHOKA-ODEN

For two servings, you can enjoy a warm oden pan easily with the rich taste of soup extracted from oyster.



SATUMA-AGE

We cook our Satsuma-age with several kinds of fish paste and a traditional recipe to achieve the real flavor of the fish. It matches perfectly with not only Oden and Nimono (vegetables cooked with soy sauce and sugar), but also a variety of dishes.



YASAI-TEN (deep-fried fishcake made with vegetables)

We use four kinds of vegetables, such as cabbages and carrots, to achieve an addictive texture and to bring out the genuine flavor of the vegetables.



IKA-TEN (deep-fried squid fishcake)

Satsuma-age made with a large quantity of squid, green onions, and ginger. Please enjoy its deep flavor that is light yet tasteful.



ABEZEN

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