



Kanisho

"Kanisho(蟹翔)", Stick to your smile and freshness of the crab.

Kanisho's 3 strong customer experience of stocking, distribution, people.

Chefs dedicated to crabs for 20 years experience on exquisite cuisine with their skill.

Hospitality via joining of IT and food industries.



3 kinds of Network force

- Stocking network to determine ever-changing foodstuff through seasons.
- Network of distribution that carries the food faster from the producer to the consumer, keeping freshness.
- Human network that born from an experience of wholesale of crabs and a relationship of trust with suppliers of 20 locations nationwide.



Exquisite cuisine

- 200 kinds of original cuisine, exclusively dedicated cuisine.
- Exquisite cuisine, selected recipe, all for customers' smile.
- 100% responsible for freshness, quality, satisfaction, matching the price of crab.



Hospitality utilizing IT

- Showing customers the accurate image of the cuisine with the introduction of the e-menu system. To-pay and order, all in one package!
- Getting on-site feedback from our customers' fresh voice with the introduction of Questionnaire system.
- Facilitated multi-store operation with IT!
Plotting management strategy by real-time info sharing and analysis!

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[Address] Mukai building 2F
3-12, Hanazonomachi, Matsuyama-shi, Ehime,
790-0005, Japan

[Phone] +81-89-987-8440

[Fax] +81-89-987-8441

[Contact] Yuzo Shiraishi

[Email] yuzoshiraishi1968@gmail.com

Please contact us via phone, fax or email.

Ask me anything
about crab!

