



kitchen.hasegawakagaku.co.jp www.facebook.com/hasegawacorp



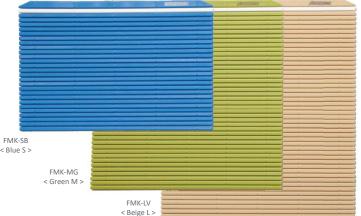


FMK

Makisu - Sushi Roll Mat

The best sushi mat ever that are super hygienic and less likely to stick to rice!!





$rac{1}{2}$ ishwash SAFE











Anti-Bacterial



EU FCM Regulation

The Anti-Bacterial property is not certified with FDA regulation in the U.S.A.



No cling film needed!

HASEGAWA-Makisu is a revolutionary sushi mat that makes use of neither the traditional bamboo nor cotton strings but advanced plastic and monofilaments. It is not only hygienic but also easy to roll as a sushi mat.

- Does NOT need any cling films.
- Does not generate splinters or black mold, like those conventional bamboo ones always do.
- Monofilaments that deter contamination are used for the binding strings.
- Ingredients less likely to stick to its embossed surfaces.
- Easy to dry so that can be used right after washing.
- Yet as easy to roll as conventional bamboo ones.

竹や綿糸を使わず、抗菌剤入りの樹脂をモノフィラメント(単一糸)でバインドした、 従来にない画期的なマキスです。 大変に衛生的であるだけでなく、マキスとして従来の 竹製のものと変わらない巻きやすさを実現しています。 以下の特長があります。

- ・従来の竹のマキスのようにラップを巻く必要はありません。
- ・またササクレ、黒カビなども基本的に発生しません。
- ・マキスを継ぐ糸には、汚れがつきにくいモノフィラメント(単一樹脂糸)を採用しています。
- ・モノフィラメントは丈夫でありながら細いため籤(ひご)の隙間が狭く、細かい食材の詰まりや 通り抜けが起こりにくいです。
- ・表面にはご飯がつきにくい工夫をし、使い易くなっています。
- ・乾き易いので、洗浄後、直ぐにご使用いただけます。



The actual products may differ slightly in color from these pictures.

FMK Series Heatproof Model Name WxL mm (inch) g (lbs) & Colors FMK - S (10×6.5) 110 (0.23) 250 x 165 100C (212F) Green FMK - M 250 x 240 (10×9.5) 160 (0.33) Beige 250 x 305 (10 x 12) 200 (0.42) Blue FMK - L

Sizes and colors may be changed without prior notice.

W

FHG

 \square

SAFE

Hangiri - Sushi Rice Bowl

Unprecedented Hangiri that is Hygienic and Lightweight!!



The interior foam resin is the source for heat retention that is important during sushi-rice mixing.

内部の発泡体構造により、シャリ切り にとても大切な保温性があります。

This angle makes it stackable, and prevents contaminant buildup on the interior corner.



樹脂で作られた、全く新しい飯切りです。 内部は発泡体が用いら れていて、軽量かつ丈夫で保温性もあります。 従来の木製のように 割れたり、外周のリングが外れたりすることがなく、また木クズや黒カ ビなどの心配も必要ありません。 飯切りに最適な形状となっている ばかりでなく、汚れにくい素材を用いており、とても洗いやすく作業が楽に なります。 大切にお使い頂ければとても長持ちしますので経済的です。

A completely new, Hangiri (sushi rice mixing bowl), made from plastic. The foam resin used in the interior retains heat and gives its lightweight and tough feature. Unlike the conventional ones, it will not have the problem of wood cracks and outer-ringed circumferences wearing off.



On top of that, there is no worry about wood waste and black mold forming from use. When put to good use, this new Hangiri will prove to be a lasting and economical investment.



Anti-Bacterial

食品

衛生法

The Anti-Bacterial property is not certified with FDA regulation

PAT

PAT P

FHG Series Stackable

Model Name	D x H mm (inch)	kg (lbs)	Referential Qty of Rice	Heatproof
FHG - 36	360 x 95 (14.2 x 3.7)	1.1 (2.4)	LE 0.5 sho (LE 5 cups)	
FHG - 48	480 x 110 (18.9 x 4.3)	1.7 (3.7)	LE 1 sho (LE 10 cups)	90C
FHG - 60	600 x 140 (23.6 x 5.5)	3.3 (7.3)	1~2 sho (10~20 cups)	(194F)
FHG - 72	720 x 170 (28.3 x 6.6)	4.8 (10.6)	GT 2 sho (GT 20 cups)	

Sizes and colors may be changed without prior notice.

LE: Less Equal GT: Greater Than



Hangiri Spatula

FSOG

Specially Designed Spatula for Sushi Rice





The original, wave-like patterned structure, mixes vinegars and sushi rice well











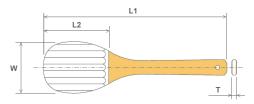


The Anti-Bacterial property is not certified with FDA regulation in the U.S.A.

寿司の飯切りに最適な樹脂製の宮島です。 お米がくつ付きにくい樹脂で 作られ、木クズや黒カビとは無縁です。

先端が薄くなっているので、軽量で扱いやすく、飯台の隅々まで飯切りが しやすくなっています。 また先端部にはお米と酢が良く混ざるように 波形状が設けられています。

This plastic spatula is perfect for Hangiri works (Sushi Rice Mixing). Made from plastic resin, it is less prone to rice sticking onto it; and the common problem of wood waste and black molds forming is no longer a concern. The thin head of the spatula makes it lightweight, enables ease of handling and mixing the rice round the corner of the bowl. In addition, the head comes with a wave-like, patterned structure, that enables a good mix of the rice and the vinegar.





FSOG Series

Model Name	L1 mm (inch)	L2 mm	W mm	T mm	Weight g (lbs)	Applicable Hangiri	Heatproof & Color
FSOG - 40	400 (15.7)	130	115	12.5	180 (0.40)	FHG-48, 60	90C (194F)
FSOG - 45	450 (17.7)	160	125	12.5	220 (0.49)	FHG-60, 72	Beige

Sizes and colors may be changed without prior notice.

High heat-retention capacity and hygiene have been the biggest concerns about Ohitsu

(Sushi Rice Container) among sushi chefs.

The HASEGAWA Ohitsu will be finally launched to

solve these problems around wooden Ohitsu.

Ohitsu - Sushi Rice Container

Proven Heat-Retention Capacity & Our Assured Hygiene!

Will be on sale April 1st, 2021









The Anti-Bacterial property is not certified with FDA regulation in the U.S.A.





The secret is an internal foam structure, which gives light weight and high heat retaining capacity. The surface is made from heat-resistant plastic which stands up to 80C / 176F. This material is also a key for its hygienic property. Unlike conventional wooden Ohitsu, black mold or contamination from wood chips won't be an issue. Plus, the surface material is stain-resistant and easy

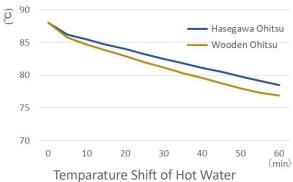
to clean due to light weight. (also bleach safe) Your work will be much easier.

This flat edge makes it easier to put the lid aside

Hasegawa Ohitsu shows higher capacity to keep heat!

FHO-33

HASEGAMA



おひつには高い保温力と衛生性が求められます。 これを実現したのがHASEGAWAの樹脂でできた新しい おひつです。 秘訣は内部に用いられた発泡体です。 これにより、高い保温性だけでなく、軽量ながらも丈夫な 仕上がりを実現しました。 樹脂なので、従来の木製のように木クズや黒カビなどの衛生面のリスクがなくなります。 また、この素材は汚れにくい上、軽くてとても洗いやすいので、作業が格段と楽になります。

FHO	Series

Model Name	Part	DxH mm (inch)	g (lbs)	Referential Qty of Rice	Heatproof
FHO - 30	Body	300 x 135 (11.8 x 5.3)	900 (2.0)	900 (2.0) 1 sho (10 cups)	
FIIO - 30	Lid	310 x 11.6 (12.2 x 0.5)			
FHO - 33	Body	330 x 165 (13.0 x 6.5)	1,170 (2.6)	1.5 sho (15 cups)	80C
1110 - 33	Lid	340 x 12.6 (13.4 x 0.5)	640 (1.4)	or Less	(176F)
FHO - 36	Body	360 x 250 (14.2 x 9.8)	1,880 (4.1)	3 sho (30 cups)	
1110 - 30	Lid	380 x 17.6 (15.0 x 0.7)	880 (1.9)	or Less	

Sizes and colors may be changed without prior notice.



Soft Cutting Board

The BEST cutting board ever

for Japanese knives!!

FSR











PE Cutting Board < Brown >



HASEGAWA









is not certified with

FDA regulation in the U.S.A.

Like the FSR series, it has wood-core structure, that makes it lightweight

Heatproof & Color

90 C

Wood-Core Cutting Board that is good

for General Use, such as for

Veggies, Meats,

Wooden core prevents

shows sufficient rigidity

when bridging.

Fish, etc.

HASEGAWAのまな板は内部に木芯構造を持ち、従来のまな板のように反りや変形が起こり にくく、使用中にガタついたり、不安定になることがありません。 特に業務用の大きさになると 大変に重くなりますが、HASEGAWAのまな板は木芯構造のためとても軽量で、従来のものと 比べて30~50%軽くできています。 変形しにくく、軽くて取扱いが楽なまな板となっています。

FSR20-6030

30% Lighter!

than solid plastic one

また木芯構造により変形しませんので、表裏に用いている樹脂はとても柔らかいものを 用いています。 従って樹脂でありながら、木のまな板のような刃当たりを実現しています。 まさに繊細な和包丁に最適なまな板となっています。

FSR Series

Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FSR20-5025		500 x 250 (19.7 x 9.8)	1.8 (4.0)	
FSR20-5030		500 x 300 (19.7 x 11.8)	2.0 (4.4)	
FSR20-6030	20 (0.8)	600 x 300 (23.6 x 11.8)	2.4 (5.3)	
FSR20-6035		600 x 350 (23.6 x 13.8)	2.9 (6.4)	
FSR25-8035		800 x 350 (31.5 x 13.8)	4.3 (9.5)	90 C
FSR25-8040	25 (1.0)	800 x 400 (31.5 x 15.7)	4.9 (10.8)	(194 F)
FSR25-9040	25 (1.0)	900 x 400 (35.4 x 15.7)	5.5 (12.1)	Beige
FSR25-9045		900 x 450 (35.4 x 17.7)	6.3 (13.9)	Deige
FSR30-10040		1000 x 400 (39.4 x 15.7)	6.8 (15.0)	
FSR30-10045	20 (1.2)	1000 x 450 (39.4 x 17.7)	7.6 (16.8)	
FSR30-12040	30 (1.2)	1200 x 400 (47.2 x 15.7)	8.2 (18.1)	
FSR30-12045		1200 x 450 (47.2 x 17.7)	9.2 (20.3)	

Sizes and colors may be changed without prior notice.

Reduced Weight

With weight 30% lighter than conventional solid plastic ones, it reduces the burden even when washing by hand. In addition, the

regulation in the U.S.A

danger caused from unexpected **Wood-Core Structure** dropping can be reduced.

Soft Surface Protective Side Belt` Wood Core

The HASEGAWA cutting board comes with an internal wood core structure,

hardly warps or deforms like the conventional ones; and is very stable

during use. Professional-use cutting boards are usually large in size

and therefore very heavy, but the HASEGAWA cutting board,

with its wood core structure, is extremely lightweight.

It is 30-50% lighter compared with the

conventional ones; does not deform

and very easy to handle.

Soft Surface

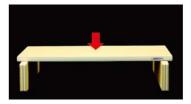
Eco -Friendly

Made with wood core structure, the amount of plastic material used is less

than conventional cutting boards. In addition. the wood core makes use of wood wastes and other millend materials, not newly deforested ones.

High Rigidity

warping and bending from long-term use and high-temp washing. Always stable, dish-washer safe, and



Wood core prevents bending!!



FSB30-12040 1200 x 400 (47.2 x 15.7) FSB30-12045 1200 x 450 (47.2 x 17.7) Sizes and colors may be changed without prior notice

veggies, meats, fish, etc.

用途に幅広くご使用頂けます。

Model Name

FSB20-5025

FSB20-5030

FSB20-6030

FSB20-6035

FSB25-8035

FSB25-8040

FSB25-9040

FSB25-9045

FSB30-10040

FSB30-10045

Thickness mm (inch)

25 (1.0)

FSB20-6030

or deformed, hence is applicable to high-temp washing.

and gives high-rigidity. It is very easy to handle, hardly becomes warped

With its slightly harder surfaces than the FSR series, it has a stain-resistant

property. It can be used widely for general purposes, such as cutting

FSRシリーズと同様に木芯入り構造で、従来のまな板よりも軽量かつ高剛性なまな板です。

やや固めの素材を用いており、汚れに強いことが特長です。 肉・魚・野菜など、一般的な

取り扱いが楽で、反りや変形などの心配がないため、高温洗浄が可能です。FSRよりも表面に

Size mm (inch)

500 x 250 (19.7 x 9.8)

500 x 300 (19.7 x 11.8)

600 x 300 (23.6 x 11.8)

600 x 350 (23.6 x 13.8)

800 x 350 (31.5 x 13.8)

800 x 400 (31.5 x 15.7)

900 x 400 (35.4 x 15.7)

900 x 450 (35.4 x 17.7)

1000 x 400 (39.4 x 15.7)

1000 x 450 (39.4 x 17.7)

FRM

9.2 (20.3)

kg (lbs)

1.8 (4.0)

2.0 (4.4)

2.4 (5.3)

2.9 (6.4)

4.3 (9.5)

4.9 (10.8)

5.5 (12.1)

6.3 (13.9)

6.8 (15.0)

7.6 (16.8)

Soft Cutting Board (Home-Use)

Wood-Core, Soft Cutting Board for Home-Use! Enjoy the Professional Quality at Home!



FSRシリーズの家庭版です。 同じく木芯構造を持ち、 軽量・高剛性、日つ抜群の刃当たりを実現しています。 本格的な料理を志向する料理通が好むまな板です! The Home-Use Model of the FSR Series cutting board. The same wooden-core structure gives it the Lightness and Rigidity. It also comes with superior Blade Friendliness, making it the best cutting board for cooking maniacs!

Simple, soft cutting boards become

can be used on its surface.

deformed and bend easily. HASEGAWA's

cutting board has the wooden core structure,

that realizes high rigidity. That's why soft materials



The Anti-Bacterial property is not certified with FDA regulation in the U.S.A.

FRK

				FRK Series
Model Name	Thickness mm (inch)	Size mm (inch)	kg (lbs)	Heatproof & Color
FRK20-3620		360 x 200 (14.2 x 7.9)	1.0 (2.2)	
FRK20-4123	20 (0.8)	410 x 230 (16.1 x 9.1)	1.3 (2.9)	90 C
FRK20-4626		460 x 260 (18.1 x 10.2)	1.6 (3.5)	(194 F)
FRK20-3423		340 x 230 (13.4 x 9.1)	1.1 (2.4)	Beige
FRK20-3926	20 (0.8)	390 x 260 (15.4 x 10.2)	1.4 (3.0)	Deige
FRK20-4429		440 x 290 (17.3 x 11.4)	1.7 (3.7)	

Sizes and colors may be changed without prior notice.

NSF Soft Mat



軽量で、刃当たりの良いカッティングマットです。 大きなまな板の上に乗せて、一時的に異なる食材を カットする時などに便利です。

- ・米国のNSF 認証を取得しています。
- ・滑りにくい材質なので、食材が動きにくい。
- ・柔らかく、刃当たりが良い材質です。
- 深いキズの入るチョッピングには適しません。

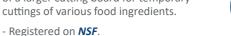


Lightweight, Blade-Friendly Cutting Mat. Very convenient to place on top of a larger cutting board for temporary

- Soft and Blade-Friendly material.

- Non-slippery surface allowing for delicate cuts.

- Not recommended for Heavy Chopping







VI Series		(Custom size availa	ble. Max: 2,000	x 1,000mm)
Model Name	Thickness mm (inch)	Size mm (inch)	Weight kg (lbs)	Heatproof & Colors
FRM8 - 3423		340 x 230 (13.4 x 9.1)	0.6 (1.3)	
EDN/10 _ //122	1	/10 v 220 /16 1 v 0 1)	0.7 (1.5)	

Model Name	Thickness mm (inch)	Size mm (inch)	Weight kg (lbs)	Heatproof & Colors
FRM8 - 3423		340 x 230 (13.4 x 9.1)	0.6 (1.3)	
FRM8 - 4123		410 x 230 (16.1 x 9.1)	0.7 (1.5)	70 C
FRM8 - 4626	8.0	460 x 260 (18.1 x 10.2)	0.9 (2.0)	(158 F)
FRM8 - 5025	(0.3)	500 x 250 (19.7 x 9.8)	0.9 (2.1)	Beige
FRM8 - 5030		500 x 300 (19.7 x 11.8)	1.1 (2.4)	Deige
FRM8 - 6030		600 x 300 (23.6 x 11.8)	1.3 (3.0)	

Sizes and colors may be changed without prior notice.



FYS

衛生法

JP Food Sanit. Law

Anti-Bacterial

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The Anti-Bacterial property

is not certified with FDA

regulation in the U.S.A

Non-Slip Mat

The best non-slip mat that doesn't lose its grip even when wet!

フタ開けなど、様々な用途にもご使用いただけます。

・強力なグリップを持つ上、水に濡れてもグリップ

・立掛けられるので、素早く乾いて清潔です。

お好きなサイズにカットすることもできます。

ディッシュウォッシャーで洗えます。





Versatile waterproof non-slip mats for multipurpose use. Can be placed underneath slippery items instead of using wet cloths. Not only hygienic, but they are also flexible

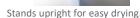
- Even when wet, it does not lose its grip!

several benefits below.

- Flexible, yet firm enough to stand on its own for easy washing and drying.

enough to be used for opening jars and other items that require a firm, solid grip. These mats are designed with

- Can be cut into any size as desired.





< Multi-purpose use >

を維持します。



まな板の下に敷く滑り止めマットです。 従来の布巾や手拭いの代りにお使い

いただけるので、大変に衛生的です。 またボールの下に敷いたり、ビンの



For knife sharpening stone



Knockdown Structure

FYS Series Heatproof & Color Model Name mm (inch) Size FYS - S 200 x 125 (7.5 x 4.9) 70 (0.15) FYS - M 250 x 150 (9.8×5.9) 100 (0.22) 80 C FYS - L 300 x 200 (11.8 x 7.9) 160 (0.35) (176 F) FYS - 2512 250 x 120 (9.8×4.7) 80 (0.18) FYS - 4020 400 x 200 (15.7×7.9) 210 (0.46) Blue FYS - 5025 500 x 250 (19.7 x 9.8) 330 (0.73) 600 x 300 (23.6 x 11.8) 470 (1.04)

Sizes, colors and shape of surfaces may be changed without prior notice

Cutting Board LIFTER





 \square

Anti-Bacterial The Anti-Bacterial property is not certified

with FDA regulation in the U.S.A.

Upper Grip: Designed to wash easily.

Lower Grip: Designed to grip on a cooking table even when wet.

衛生法



FLF Series

These are tools that lift cutting boards from a cooking table by placing underneath the cutting boards. Very hygienic as cutting boards do not come into direct contact with the cooking table.

- Not only maintaining cutting board's hygiene, but also making the reverse side available instantly.
- The wet-proof grip mats are mounted to hold cutting boards in place.
- It also comes with some different heights to cater for ergonomic comforts. (It can vary among individuals.)
- The elevated position of cutting boards enables better efficiency to produce delicate cuttings.
- The space created below the cutting board will thus allow ease of placing any utensil, trays or plates for collecting the finely cut ingredients from the cutting board.

Cutting Board LIFTER はまな板の下に置いてまな板をかさ上げする道具です。 まな板が調理台とコンタクトしないため、大変に衛生的です。

- まな板を衛生的に保つだけでなく、裏面をすぐに使うことができます。
- まな板と調理台にコンタクトする部分には水濡れに強い滑り止めを取り付けてある ので、まな板が動きにくくなっています。
- まな板の位置が高くなるので姿勢が楽になり、腰への負担を軽くする効果があります。 (個人差があります。)
- 手元が顔に近くなるので、食材が見やすくなり、繊細な料理にとても有効です。
- まな板の下にスペースができるので、調理道具を置いたり、あるいはバットや皿を 置いて切った食材を楽に移すなどできます。



Can be used like this!



Wet cloth is NO good.

1280 (2.82)

Model Name	Height mm (inch)	Length mm (inch)	Width mm (inch)	Weight g (lbs)	Heatproof & Color
FLF20 - 230		230 (9.1)	35 (1.4)	100 (0.22)	
FLF20 - 300	20 (0.8)	300 (11.8)	35 (1.4)	120 (0.26)	
FLF20 - 390		390 (15.4)	35 (1.4)	160 (0.35)	
FLF45 - 230		230 (9.1)	50 (2.0)	340 (0.75)	85 C
FLF45 - 300	45 (1.8)	300 (11.8)	50 (2.0)	440 (0.97)	
FLF45 - 390		390 (15.4)	50 (2.0)	540 (1.19)	(185 F)
FLF90 - 300	00 (2.5)	300 (11.8)	120 (4.7)	700 (1.54)	
FLF90 - 390	90 (3.5)	390 (15.4)	120 (4.7)	800 (1.76)	Beige
FLF120 - 300	420 (4.7)	300 (11.8)	120 (4.7)	900 (1.98)	
FLF120 - 390	120 (4.7)	390 (15.4)	120 (4.7)	1020 (2.25)	
FLF150 - 300		300 (11.8)	120 (4.7)	1100 (2.43)	

120 (4.7)

390 (15.4)

Sizes, colors and shapes may be changed without prior notice.

150 (5.9)

FLF150 - 390



Cutting Board SCRAPER

CBS

The Perfect Tool for maintenance of cutting boards



HASEGAWAのまな板削りは抜群の切削力を誇り、洗っても漂白しても落ちないような頑固な 汚れ、黄ばみ、黒カビ、包丁キズ、毛羽立ち、匂いなどを落とすことができます。

- Roughing面で頑固な汚れを落とした後は Finishing面で表面を滑らかに仕上げることが できます。 毛羽立ちもきれいに落とせるため、異物混入を未然に防ぐことができます。
- 独自の工夫により、研磨紙が剥れにくくなってます。 研磨力が低下する前に剥がれてしまう ことがほとんどありません。
- 洗剤等は不要で、水のみで削ります。 削り終わったら洗剤で通常通りに洗います。
- 長年に渡って深く浸み込んだ汚れは簡単には落とせません。 少し汚れが目立ってきた段階

からご使用頂くと、長い間 きれいな状態を保つ ことができます。

Wide Head

< FXOW-120 >







Finishing Surface









HASEGAWA's Cutting Board SCRAPER has outstanding scraping power, and easily erases tough spots, yellowing, molds, grooves and feathering from the surface of your cutting boards

- Once stubborn dirt is removed with the Roughing side of the SCRAPER, the cutting board's surface can be made smooth using the Finishing side. During this process, feathering or bad odors can also be removed totally, and contamination by foreign particles can thus be prevented.
- With its patented technology, the abrasion papers hardly peel off before they are consumed.
- No cleaning agent, but plain water is needed. Once finished with scraping, just wash the cutting board with cleaning agents, as per normal.
- Stubborn dirt accumulated into the cutting board after long periods of usage can not be erased easily. Thus, scraping slightly on a weekly basis before dirt starts to accumulate can keep the cutting board clean and safe for use for a long time.

CBS Series

Model Name	Size mm (inch)	g (lbs)	Core	Color
CBS - 115P	t30 x 50 x 115 (1.2 x 2.0 x 4.5)	18 (0.04)	PE Form	Pink

Size and color may be changed without prior notice.

Stirrer **FXO**

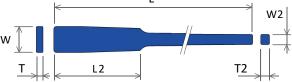
High Heat-Resistance, Super Tough Spatula Best for Soups, Broths, Stews and Ramen!!



Highly heat-resistant, tough and durable plastic stirrer. Unlike wooden ones, it is very hygienic and long-lasting. Strong for breaking down pork bones, perfect for Ramen Soup!!



耐熱性と耐久性に優れたプラスチック製の混ぜ棒です。 木製とは異なり非常に衛生的で、且つ丈夫で長持ちします。 スープやシチューなどはもちろん、豚骨スープの骨砕きにも 耐えるため、ラーメンスープ用に特に適しています。







FXON-120

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FXO Series

Model Name	Head	L mm (inch)	L2 mm	W mm	W2 mm	T mm	T2 mm	Weight g (lbs)	Heatproof & Color
FXON - 90	Narrow	900 (35.4)	250	55	30	25	25	900 (1.98)	
FXON - 120	INditOW	1200 (47.2)	300	55	30	30	30	1300 (2.87)	180C (356F)
FXOW - 90	Mida	900 (35.4)	250	90	30	15	25	1200 (2.65)	Blue
FXOW - 120	Wide	1200 (47.2)	300	90	30	15	30	1800 (3.97)	

Sizes and colors may be changed without prior notice.

Company Profile

Company Name HASEGAWA CORPORATION

Founding Date June 11th, 1955

Address 1384-5 Kamikoya, Yachiyo-shi,

Chiba 276-0022 Japan

Business Lineup Manufacturing & distributing of;

- Commercial-Use Kitchenwares

 Sheet Materials for Ski / Snowboards

- Waterproof Sheet Materials

- Kendo Equipments (Japanese Martial Art)

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Website kitchen.hasegawakagaku.co.jp

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(a) @hasegawa_corporation



HASEGAWA CORPORATION started as a manufacturer of sliding base for ski about 60 years ago. Highly advanced adhesive technology is a must to manufacture skis.

Plastic, wood and metals are common materials used for making kitchen ware products, each with its advantages and disadvantages.

By combining these using our advanced adhesive technology, we are able to bring to the world, highly functional and unconventional kitchen wares that have unique and advanced features.







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