

For ICE

It's very important to provide you with good ice in order to enjoy a tasty "KAKIGORI" Japanese Shaved ice.

For ice, you can use KOKUBO Rock Ice or Block Ice. For Model TKSI-7TH, you can use KOKYBO Rock Ice and Block Ice.

KOKUBO Rock Ice is the most suitable for KAKIGORI which produced by the exactly same process in Japan and not easy melt, safety and hygienic.

On the other hand, for Block ice, it takes more time to make, however you can enjoy more soft and silky texture shaved ice.

For Model TKSI-100TH, this model is exclusive for Block ice. You are required to provide with Block ice.



KOKUBO Rock Ice



Block Ice

For SYRUP

Use tasty syrup for tasty KAKIGORI!

CAPTAIN PROFESSIONAL SYRUP is Made in Japan high quality syrup which contained fruit juice and tasty.

This is not only good for KAKIGORI but also suitable for cocktails, alcoholic drinks, beverages and desserts etc..

Besides that, it's available typical Japanese taste Macha, Kyoho (grape) in addition Red Plum, White and Yuzu.

This makes more attractive and unique taste for KAKIGORI.



CAPTAIN SYRUP

For TAKASO

TAKASO (TAKAHASHI SOHONTEN INC.) is one of the top class total coordinating company in Japan which handling many kind of Ice Shaving Machines.

We are located in Kappabashi kitchen street, Asakusa, TOKYO. TAKASO group has 4 specialty stores. We offer Japanese eating utensils, western eating utensils, cooking utensils, kitchen equipment, interior furniture, etc. for industrial use and personal use.



TAKASO GROUP



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