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Dec 12 2025 What is Kani? Kani is a Japanese word meaning crab although it contains zero real crab its just designed to mimic the flavor and texture of Steamed Crab Legs Grilled Crab Legs or Baked Crab Legs KANI a radio station in Texas United States Kani letter a Georgian letter Kani name with a list of persons having the name Kanitribe a tribe in Kerala Kanikama crab stick a food product made from fish 4265 Kani an asteroid Amiya Deb 19171983 Indian footballer and cricketer nicknamed Kani Kani crab a genus of crab found Sep 1 2022 What exactly is Kani? Kani sushi is not as illustrious as you may think it is

The word Kani is actually Japanese for crab usually imitation crab meat. Kani is most commonly served as a spicy Kani maki roll consisting of cooked crab meat covered in rice and then wrapped in seaweed Jan 30 2024 In the U.S. it is often referred to simply as kani

Imitation crab is a key ingredient in California sushi rolls along with avocado and cucumber and is used as a crab substitute in Japanese Oct 7 2024 What is Kani Sushi? Kani sushi translates to crab sushi in Japanese. It is a Japanese sushi dish that is a spicy spin off of the classic California roll

Typically kani sushi uses imitation crab meat also known as surimi Jun 23 2025 The term kani simply means crab in Japanese but in Western sushi bars it typically indicates imitation crab made from surimi fish paste

This processed seafood alternative has become a cornerstone of popular sushi rolls especially in the iconic California roll There are different types of Kani sushi such as nigiri maki and temaki. Sushi contains various nutrients such as protein omega three fatty acids and vitamins A and B12

This article will discuss everything you need to know about Kani sushi from its history to the different types available Aug 14 2023 Kanikama or kani for short is imitation crab made from white fish usually pollock thats seasoned and shaped to taste and look like crab meat

You'll usually find it in California rolls kani salad or this easy sushi style nigiri Aug 28 2025 Kani in sushi is imitation crab meat made with whitefish wheat flour egg whites salt seasonings and crab flavorings. It is used in sushi to replicate the taste and texture of real crab

Kani can be found in different forms like crab sticks flakes chunks or shredded Kani also known as imitation crab is a commonly used ingredient in sushi dishes. However it is not actually real crab meat

The origins of kani can be traced back to Japan in the 1970s when a surplus of Alaskan Pollock was produced.

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