



KAMEJIMA PORTABLE TABLE HIBACHI GRILL (FOR 1-2 PPL)

SKU: KAME_GRIL

Categories: [BBQ](#), [Cookware](#)

Tags: [1-2 ppl](#), [Diatom Mud](#), [Kamejima](#),
[Portable](#), [Table Grill](#), [Yakitori](#)

GALLERY IMAGES



PRODUCT DESCRIPTION

The Kamejima grill is another type of popular Japanese hibachi grill. Very much like its bigger brothers, the Kamejima is also made with Diatom mud that is able to keep most of the intense heat produced by Binchotan.

While not as "pretty" as their Okunoto siblings, the Kamejima is more economical. It is light, easily to carry around. I have one of these at home and use it a lot because it requires a lot less charcoal. The round shape design also works great with do-nabe or yukihira pots to make sukiyaki and other dishes.

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We look forward hearing from you to explore further business opportunities. Should you have further questions or wish to open a trade account with us, please feel free to contact us on sales@knivesandstones.com or call 02-85990898.

**Regards,
James Zhang
Knives and Stones**