

MAY

FUKUOKA FISH MARKET



AKAMUTSU BLACKTHROAT

“Benihitomi” is a brand name of akamutsu, a fish caught in the oceans of the Tsushima and Iki Island area by the “Jigokunawa” fishing method. “Benihitomi” is called the “King of Akamutsu”.



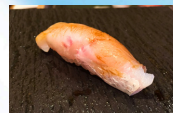
HIRAME WILD FLUKE

In recent years, there is a large amount of farm-raised hirame in the fish market, but wild hirame in this season has an incomparable taste.



KISU SMELT / WHITING

The most delicious season for Kisu is generally said to start in June, but in the Kyushu region, the best season begins in April. Some of the best ways to eat this fish include the “yakishimo” method where you grill the skin with a burner then drop it in ice water, as well as the “konbujime” method where you lightly salt and wrap it in kelp.





KANPACHI AMBERJACK

The fresh meat of kanpachi has less fat content compared to other yellowtail family fishes (Buri, Hiramasa). Wild kanpachi has a higher value in the fish market than other yellowtail family fishes because the catch quota of wild kanpachi (amberjack) is smaller than that of wild buri and hiramasa.



YAZU / INADA YOUNG YELLOWTAIL

Yazu is a “Shusseuo” name of young yellowtail in Fukuoka area market. It has less fatty meat compare to Buri. It has elegant sweetness and satisfying texture.



HIRAMASA YELLOWTAIL AMBERJACK

This fish doesn't have as much fat as Buri, but has more fat and “umami” content compared to kanpachi.





ISAKI JAPANESE GRUNT FISH

Isaki travel in flocks, and these flocks are often seen in places like artificial reefs. It is a white meat fish with a unique flavor and the perfect amount of fat, which can be enjoyed especially with the large-sized Isakis.



AJI "OOITA" HORSE MACKEREL

Horse mackerel is an indispensable "Hikarimono" fish as a sushi ingredient. They are caught by fisherman's pole and line, one-by-one. The Japanese fisherman treats the fish carefully to keep the best quality and freshness.



ANAGO SEA EEL

Anago that is raised on the western offshore of Tsushima with abundant, high quality food, has a larger body than the common anago with better fat content as well. It really is the golden anago like its name says.



MAKOGAREI MARBLED FLOUNDER

In Japan, the best season for flounder is winter, but the best season of Makogarei-Marbled Sole is from spring to the beginning of summer. It's an all-rounded fish suited for any cooking methods.





ISHIDAI ROCK PORGY

Ishidai is a standard high-end fish in the Japanese seafood market. Its firm white meat is superb, and its flesh right next to the skin is very delicious as well. Please use Ishidai in your luxurious seafood dinners and enjoy!



KINMEDAI ALFONSINO

The north-flowing "Kuroshio" ocean current brings a rich ocean harvest to Tosashimizu City in the southeastern part of Kochi, Japan. Fishermen on small boats catch kinmedai one by one with fly fishing gear. The fish are handled very carefully, and in the evening of the same day they are packed for shipping to cities in the USA.



TACHIUO BELTFISH

The breeding season of tachiuo is June to October. In fall to winter, after the breeding season, the fish grows larger and the fatty taste is better.



RENKODAI YELLOWBACK SEABREAM

In the Japan fish market, when this fish is compared to Madai (sea-bream), the name value is lower but the taste is just as good. Roasting with some skin left on enhances the delicious taste.





SUZUKI JAPANESE SEA PERCH

In Japan, Suzuki (sea perch) is one of the major white fish. Mainly, it is used for “Arai” style sashimi or broiled fish, but this fish is good for French dishes, too. The taste is mild but rich.



AORI-IKA BIGFIN REEF SQUID

Aoriika is known as the king of squids, and its sashimi is considered to be of the finest quality in the squid family. Its flesh is rich in sweetness and is very soft but also has a good amount of strength in texture. It is a very popular and crucial item used in Edomae style sushi and tempura.



YARI-IKA SPEAR SQUID

Large quantities of this squid are caught during their breeding season of winter to spring. The best tasting season is also winter to spring. In Japan, if you like to eat squid, kensaki-ika is good for summer, yari-ika is good for winter, and kiomochi-yari-ika (with eggs inside) is very popular from winter to spring.



KO-IKA GOLDEN CUTTLEFISH

In the eastern part of Japan, it is called sumi-ika, and it is an essential ingredient in Edomae sushi and tempura. The soft texture and sticky sweetness and flavor are the charms of parent squid. It is very delicious not only as sashimi but also as tempura.





SAZAE TURBAN SHELL

It's one of the most popular sea snails in the Japanese seafood market. The best season for this snail is from spring to summer. Tsuboyaki (grilled) or sashimi are the best cooking styles for this snail.



SHAKO MANTIS CRAB

It is often caught in the sandy grounds of basins such as then Hakata Bay. The shape of its forefoot is like that of a praying mantis, hence the name "mantis shrimp" which is often used abroad. Female shako with eggs, called Katsubushi, which can be seen during spawning season from spring to summer, are particularly delicious and loved by many. It can be enjoyed as sushi, tempura, or simply boiled.



UNI (HOKKAIDO) SEA URCHIN (HOKKAIDO)

Ezobafun-UNI is a sea urchin harvested in the Hokkaido area. It has a beautiful orange color with a rich taste. This UNI is rare in the seafood market because of how little can be harvested from the ocean. It is a top-ranked UNI on the market because of its rich sweetness that cannot be compared to any other sea urchins.

