

# JUNE

## FUKUOKA FISH MARKET

### #1 Recommendation



#### UNI (KARATSU) SEA URCHIN

Sea urchin from the Genkai area of Shiga prefecture is highly appraised in the markets due to its high quality. This area is known for three types of sea urchin: red sea urchin (aka-uni), purple sea urchin (Murasaki-uni), and green sea urchin (bafun-uni). Among the three, red sea urchin is called the 'legendary sea urchin' for its delicious taste and limited catches. They are known as the highest quality urchin on the market.



### #2 Recommendation



#### 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.





## 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!



## ANAGO SEA EEL

Many rivers flow into the Shiranui Sea of Amakusa where pike eel, growing in a location with ample food thanks to the freshwater, are called golden pike eel and have excellent marbling. Fished by long-line, pike eel here is known for quality far-exceeding the rest of the nation.



## KAWAHAGI FILEFISH

Thread-sail filefish and black scraper fish (membo in the local dialect) with long faces are caught in the Chikuzen waters. The name kawahagi (peel skin) comes from the preparation that requires the skin to be removed. Catches of black scraper fish (horse-faced scraper) have increased in recent years and are an ingredient for processing dried fish. Sashimi and braised preparations are favorites, but nabe-pot preparations are also popular. The full, round flavor of their liver is also coveted.





## ISAKI

### JAPANESE GRUNT FISH

The best season for Isaki comes around early summer, which is when Isaki ride the Tsushima current through the offshore area of Iki Island and arrive at the Chikuzen Sea to lay eggs. 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.



## HIRAMASA

### YELLOWTAIL AMBERJACK

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



## 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.





## MAGOCHI FLATHEAD

Flathead - summer's premier fish - is also known as tessanami when prepared as a thinly-sliced sashimi. They are coveted for their flavor that rivals that of blowfish. Flathead is delicious when prepared as tempura or as a fish hot pot.



## GOMA SABA BLUE MACKEREL

The fish will be "Ike-Jime" (bled) just before packing for shipment in order to maintain the best quality. The sashimi of this fish is extremely tasty.



## AJI HORSE MACKEREL

This fish has moderate fat content and very high quality flesh with a delicious sweetness. "Ougon Aji" means Aji that "tastes like gold" in Japanese. They are caught by pole-and-line fishing, one-by-one. The caught fish is kept overnight in a live fish tank to maintain its quality and shipped to the market the next day. The quality of this fish receives the best evaluation from top sushi restaurants in the Ginza area, Tokyo.





## SHAKO MANTIS CRAB

Found in the silt flats of the inner bay such as Hakata Bay, they are called Mantis Crab abroad due to their front feet that are shaped like those of a paying mantis. The female species, which carry eggs called katsubushi during the laying season between spring and summer, are especially delectable and adored by customers. They can be enjoyed as a boiled dish other than as sushi or tempura.



## MEBARU FOX JACOPEVER

Characterized by their firm, crunchy texture, rockfish are so sweet and delectable that even the most experienced gourmet can't resist their delight. We recommend preparing them by grilling them with salt or sweet-braising them in soy sauce.



## MEICHIDAI GRAY LARGE-EYE BREAM

Meichidai is not a widely known fish in the seafood market, but it is one of the best fish during the summer season. Many white meat fishes, such as Madai, have less fat content in the summer, and this lowers its quality of taste. However, for Meichidai, summer is when it has the most fat and tastes the best. Meichidai is a rare fish on the market, but when it is available, we use the "Asajime" method the same morning and ship it.





## AORI IKA BIGFIN REEF SQUID

「Also called the ‘King of Squid,’ they are considered to be the most premier among squid sashimi. Although the meat is soft, it maintains an appropriate firmness accompanied by the finest sweetness making it a Tokyo-style sushi topping or tempura choice not to be missed. They are often caught when they come closest to the shores during their laying season between the spring and summer months.



## KENSAKI IKA SWORDTIP SQUID

The ‘live-preparation of Yobuko squid’ is well-known throughout Japan. The sweetness of the meat and the crunchy texture are sure to get you hooked. Although it is very complicated to distribute squid that is still alive, veteran squid fishermen use their highly-honed skills to deliver squid to the ports while they are still alive. Well-trained local distributors will then ship the squid to the U.S. while maintaining the highest quality freshness.

