

Autumn

Sandfish



Fish (20cm or longer) that contain at least 10% body fat (stored up throughout the year) are branded "Toro Hata".

Sandfish have no scales and are easy to cook. The bones are easily separated from the white meat and the taste of this fish is popular among many. Enjoy eating it simmered in soy sauce.

Red Snow Crab



Red snow crabs are different to snow crabs in their color. Their shells are light red even before boiling, hence the name beni-gani (red crab). Approximately 60% of Japan's red snow crabs are landed at Tottori Prefecture's Sakai Fishing Port.

They are not as richly scented but beat snow crabs in sweetness.



Yellowtail

This fish is called by different names at different stages of its growth: hiderigo → tsubasu → hamachi → marugo → buri.

It is marked for its moderately tough texture.

Diamond Squid



This is one of the largest species of edible squids. The meat is highly dense and delectably chewy. Meat becomes softer when frozen, enhancing its sweet and mouthwatering umami flavors.

Japanese Sardines



The largest yearly catch of Japanese sardines at Sakai Port was 54 tons in 1989. Though catches fell below 1 ton after that, sardine catches have picked up in recent years.

Japanese sardines are good for preventing lifestyle related diseases as they are rich in EPA and DHA. They are delicious eaten raw (sashimi style) and are included in many recipes such as simmered dishes and dumplings.

Argis lar



The Argis lar is referred to as "mosa-ebi" (stalwart shrimp) as its head is rough and course in shape. Most of the shrimp caught are female.

Mosa-ebi shrimp can only be eaten fresh here in this region. It is prized for its pleasant chewy texture and sweet taste. Enjoy eating it boiled or raw (sashimi style).

Red Barracuda



This fish has a pointed head and a wide mouth with fang-like teeth that make it look fearsome.

Its fat content increases in autumn. It is generally dried since its flesh is soft.

Deep-sea Smelt



The meat is categorized as white meat with a light and delicate flavor. Deep-sea smelt can be dried overnight before eating. Enjoy also eating it simmered in soy sauce or deep fried.

Japanese Flying Squid



This fish is categorized as a typical blue-fish in Japanese cuisine.

The bigger the fish, the higher the content of fat, especially in autumn. Chub mackerel sashimi is very delicious.

Chub Mackerel



Small squids are soft and are in season from late spring to early summer. Large dense squids are caught from late autumn to winter.