

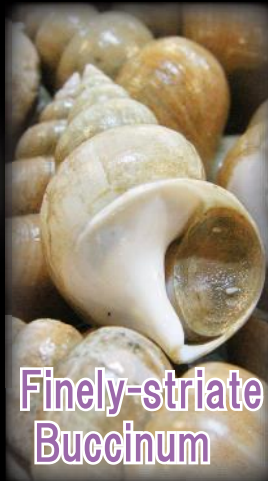
Winter

Snow Crab



The snow crab is the king of winter delicacies and is referred to as the "Matsuba Crab". It is generally boiled or added in hot pot meals.

Female crabs are protected and can only be caught for 2 months. The ovaries inside the shell are more of a delicacy than the crab meat. Crab in miso soup is a classic dish recipe!



Finely-striate Buccinum

The meat of this shell is soft and sweet. It is commonly eaten raw (sashimi style). It is also delicious boiled and its entrails are distinctively rich in flavor.



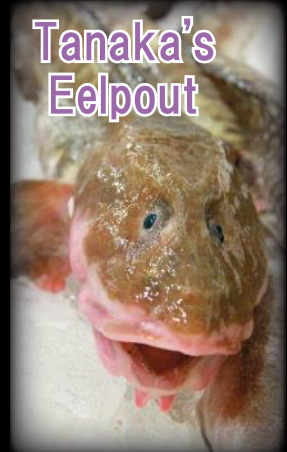
Flathead Flounder

This fish is famous for its delicious roe (eggs). The roe cover 30% of the internal body. The fish meat is dense and white. It does not have a distinctive smell and its palatable umami flavor is refined. Medium-sized flounders are more delicious as they contain more fat than large-sized ones. Enjoy eating it simmered in soy sauce, deep fried, or in any other way.



Olive Flounder

The flounder is Tottori's prefectural fish. The meat is white and springy and is marked for its refined sweetness and mouthwatering umami flavor. It is commonly eaten raw.



Tanaka's Eelpout

This fish has a distinctive smell, but is light and refined in taste. It is delicious in hot pot meals but can also be relished deep fried.

Japanese Spanish Mackerel



Fish that are 60cm or larger are called "sawara" and smaller fish are called "sagoshi". It is well suited to many dishes such as sashimi and tataki (pounded). It is also eaten with miso pickles. "Spring fish" Chinese characters are used to write the name of this fish, however, it is more delicious when caught from winter to early spring.

Blackthroat Seaperch



As the back of its mouth is black, the fish is referred to as "blackthroat". They are marked for their high fat content and refreshingly sweet and palatable umami flavors. Enjoy eating it simmered in soy sauce or salt-grilled. Tennis player, Nishikori, commented on his fondness of this fish, which has drawn attention.



Porous-head Eelpout

This fish has a slimy jelly-like skin and is rich in collagen. It is commonly simmered in soy sauce. Eelpout soup also has a very refined appetizing taste.



Pacific Cod

Its meat is soft and white and light in taste with little fat. Soft roe (milt) of Pacific cods are creamy and rich in taste.



Whelk

This shell is reasonably firm in texture with a subtle taste of sweetness. The salivary gland near the mouth contains a toxic substance that needs to be removed.

Tottori Prefecture Sakaiminato Fishery Office

9-20, Showamachi, Sakaiminato-shi, Tottori, 684-0034, Japan

Phone : +81-859-42-3167 FAX : +81-859-42-3169 E-mail : sakaiminatosuisan@pref.tottori.jp

sakaiminatosuisanjimusyo

Search