

FEBRUARY

FUKUOKA FISH MARKET

#1 Recommendation



KANBURI

WILD YELLOWTAIL

This is KAN-BURI from TSUSHIMA and Iki Islands of Nagasaki, Japan that are not caught by fishing nets, but only caught by single-hook fishing. This tradition not only prevents overfishing in the area, but allows them to carefully catch each fish one by one, keeping it fresh. Immediately after catching it, they drain the blood and cut the nerves, using a traditional Japanese technique called "ikjime" and "shinkeijime". Please try our premium KANBURI.



#2 Recommendation



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.





AKAMUTSU BLACKTHROAT

“Benihitomi” is the brand name of akamutsu that is caught in the Tsushima and Iki Island area’s seas by “Jigokunawa” fishing style. “Benihitomi” is called “King of Akamutsu”.



MADAI RED SEA BREAM

Japanese people simply love this fish. It has a long history of being served on special occasions in Japan. This fish has a delicious fatty part under the skin. “Shimokawa-tsukuri” is the best sashimi style to make use of the tasty fatty parts. Roasting the fat along with the skin is also a recommended method of eating sea bream.



KURODAI BLACK BREAM

In Fukuoka, Kurodai is called “Meita” or “Chinu”, depending on its size. When it is over 11 inches, they call it “Chinu”. During its best season, the taste of Kurodai is said to be as good as Madai, if not better.





AMADAI JAPANESE TILEFISH

In the season from fall to early spring, amadai are particularly rich in fat and is especially deliciously sweet.



MEJINA LARGESCALE BLACKFISH

If you are looking to eat the best MEJINA, now is the season! MEJINA in the winter has a very fresh taste with delicious fat. The firm texture of this fish is said to be even better than that of MADAI (sea bream).

We recommend serving our MEJINA with the skin, using the technique of “matsukawa zukuri”.



TENNEN HIRAME WILD FLUKE

In the cold winter season of November to February, this fish has a good firm texture and is full of tasty fat. 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.





MEDAI JAPANESE BUTTERFISH

The best season for medai is fall to winter. This fish is easy to cook because the scales are very small and bones are easily cut. This is a good cost performance fish. The white flesh has a very good umami taste but the price is reasonable compared to other fish. The soft texture is good for various cooking styles. Simmered and hot-pot style are especially suitable.



KUE LONGTOOTH GROUPE

There is only a small amount available in the seafood market, so this is a very prized fish in Japan. This fish is tasty year-round. It's very good for nabe, Japanese style hot-pot.



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.





UMAZURAHAGI BLACK SCRAPER

The meat's flavor is considered best from the end of summer to fall. However, there is another opinion that winter is the best season because the liver becomes larger and is very tasty from late autumn to spring.



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.



SAYORI HALFBEAK

Sayori season is recognized as winter to spring but the autumn taste is good, too. It is amazing for both hosozukuri and itozukuri. Of course, it is essential as sushi for hikarimono.





MA IWASHI JAPANESE SARDINES

Iwashi is known as a perishable fish, but we'll send carefully picked, best quality fresh fish. Before breeding season, fall to winter, is the best season for enjoying delicious iwashi.



MA SABA MACKEREL

Saba has always been a part of the lives of people in Japan as a common fish. Though in recent years, it has become a high-end fish, with its own brand. We only choose the highest quality Mackerels to be shipped to the U.S market. Please enjoy the tastiest Saba from Japan.



KO-IKA GOLDEN CUTTLEFISH

A type of squid called Ko-Ika, also called "Sumi-Ika" in the Kantō region, is a very popular and crucial seafood used for Edomae-style sushi and tempura. Due to its popularity, the market price of Ko-Ika is very expensive and can cost up to \$200/KG in the beginning of its best season. The baby squids, called Shin-Ika, reach their best season and get shipped into the market from around July. Later, Ko-Ika will have its best season from late Autumn to early Spring.

