

Fishes and Shellfishes from Mie Prefecture

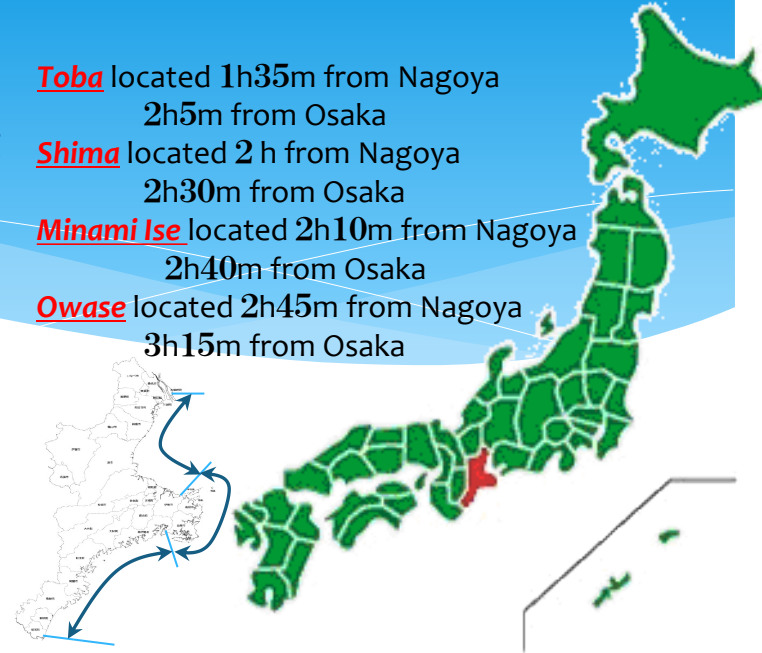
Mie Prefecture, facing **Ise Bay area** where many rivers pour and shallow beach spread, **Toba-Shima area** with Bay mouth complexly mixing bay water and oceanic water and with natural reef according to rias coast, and **Kumano-Nada area** strongly influenced by the Kuroshio current. Moreover, Mie is leading prefecture in Japan in fisheries which is 4th position in country by the production volume of fisheries that include more than 300 types of fish.

Toba located 1h35m from Nagoya
2h5m from Osaka

Shima located 2 h from Nagoya
2h30m from Osaka

Minami Ise located 2h10m from Nagoya
2h40m from Osaka

Owase located 2h45m from Nagoya
3h15m from Osaka



bonito
May~Oct



Abalone
Jan~Sep



Japanese Oyster
Oct~Mar



Japanese spiny
lobstar
Oct~Apr



Hijiki Seaweed
Mar~ May (all year)



Laver
Jan~ Apr (All year)



Tuna
All year



Matoya Oyster
Apr~ Jul



Ise Red Sea Bream
All Year



seven band grouper
(Cultured) All Year



Clam
All Year



Farmed Yellow tail
All Year



Mackerel
All Year



Yellow tail loin

Farmed yellowtail loin was brought up in a well-managed fisheries



Grilled dried fish on skewers

Natural, opened by hand, dried in the sun Eatable without bones petit "Himono"



Hijiki seaweed made in Ise

Long, thick and tightly packed Hijiki seaweed Made with local traditional way to prepare



Owase Sevenband Grouper

(HOT POT Set)The fish are processed right before shipping, and the fish are frozen quickly, which enables the fish to remain fresh for a long time.



Herring for Sushi

Vivid herring and Capelin eggs with sour seasoning



Ise-Kamaboko (Steamed fish paste)

These Kamaboko and fried fish balls were made with traditional way to prepare



Ise Red Sea Bream Fillet

Farmed red sea bream fillet that were brought up over time and effort



Mekabu(Holdfast of brown seaweed)

Made in "Toushi island" with taste Of dried bonito



Sunfish Nugget

It is a Rare Sunfish nugget. It's tasty and easily can eat



Frozen Oyster with Shell

Big fat oyster which was brought up in nutritious sea



Frozen Mackerel

Fresh and fatty because it was caught in coastal

