



DELICIOUS FOOD FROM KAGOSHIMA

Catalog of
Agricultural, Forestry,
and Fishery Products



Kagoshima's "No. 1 in Japan"

KAGOSHIMA BLACK

Livestock

Marine Products

Agriculture

Seasonal Calendar of
Agricultural, Forestry,
and Fishery Products

Processed Foods

Catalog of
Agricultural, Forestry,
and Fishery Products

Kagoshima
Marine
Products

A brand with the power to take on the world!

Farmed Yellowtail

Brand
Name

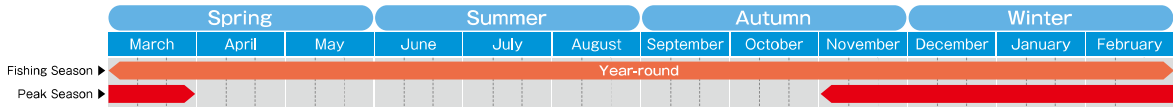
Buri Oh /
Satsuma Kurozu Buri /
Buri Taisho



Seasonal Fish
from
Kagoshima
Certified

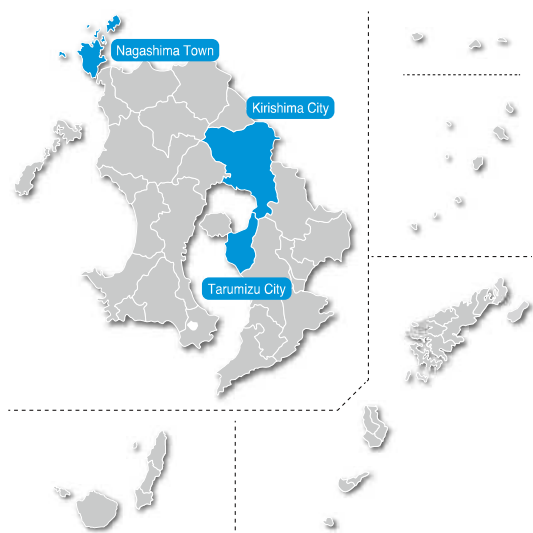
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it?

Highlights

Kagoshima's farmed yellowtail are managed from fry to shipment, ensuring a stable year-round supply. They are also widely exported overseas, mainly to North America, where they are highly regarded.

Why it's Special

Characteristics, etc.

They are rich in healthy oils such as EPA and DHA, which are said to help maintain good health.

Contact

- **Buri Oh**
● Azuma-cho Fisheries Cooperative TEL0996-86-1200
- **Satsuma Kurozu Buri**
● Fukuyama Aquaculture TEL0995-55-2358
- **Buri Taisho**
● Ushine Fisheries Cooperative TEL0994-32-1389

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Seasonal Fish
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Kagoshima
kagoshima-sakana.com



Kagoshima
Marine
Products

Top production volume in Japan!

Farmed Greater Amberjack

Brand
Name

Umi no Ohkan / Kanoya Kanpachi /
Ibusuki Nanohana Kanpachi /
Nejime Ogon Kanpachi /
Hetsuka Daidai Kanpachi



Seasonal Fish
from
Kagoshima
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When is it
delicious? /

Seasonal
Calendar

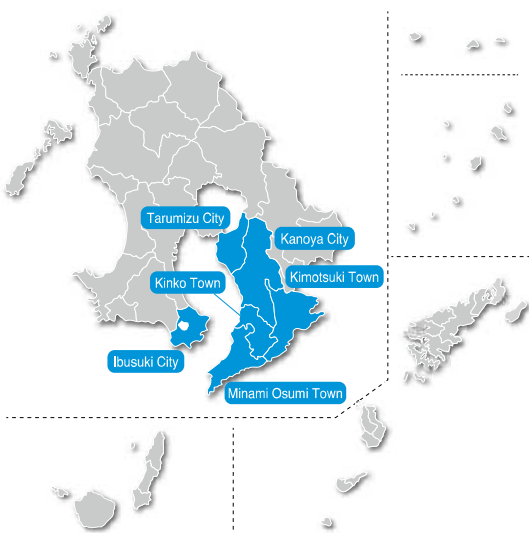
Fishing Season ▶

| Spring | | | Summer | | | Autumn | | | Winter | | |
|------------|-------|-----|--------|------|--------|-----------|---------|----------|----------|---------|----------|
| March | April | May | June | July | August | September | October | November | December | January | February |
| Year-round | | | | | | | | | | | |



Caught here /

Production Area Map



What kind of ingredient is it?

Highlights

Kagoshima's Amberjack are raised under an integrated management system using a unique feed matched to their growth stages, with clear cultivation records for each pen. They are known for their firm flesh and perfect balance of fat content.

Contact

- **Umi no Ohkan**
● Tarumizu City Fisheries Cooperative TEL0994-32-1165
- **Ibusuki Nanohana Kanpachi**
● Yamagawa Town Fisheries Cooperative TEL0993-34-0111
- **Hetsuka Daidai Kanpachi**
● Koyama Fisheries Cooperative TEL0994-65-6336
- **Kanoya Kanpachi**
● Kanoya City Fisheries Cooperative TEL0994-46-3111
- **Nejime Ogon Kanpachi**
● Nejime Fisheries Cooperative TEL0994-24-2628

Related Websites

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Kagoshima's "No. 1 in Japan"

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Livestock

Marine Products

Agriculture

Seasonal Calendar of
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and Fishery Products

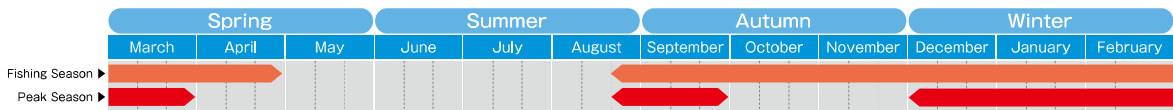
Processed Foods

Catalog of
Agricultural, Forestry,
and Fishery Products

Spiny Lobster

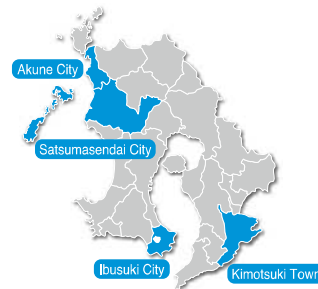
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

A must for festive occasions. The spiny lobster is well known as a symbol of longevity. It can be eaten as sashimi, grilled, boiled, or in miso soup with the head included.

Contact

- Kita Satsuma Fisheries Cooperative
Akune Head Office TEL0996-72-1511
- Uchinoura Fisheries Cooperative TEL0994-67-2121

Related Websites

Kagoshima Cuisine
kagoshima-shoku.com



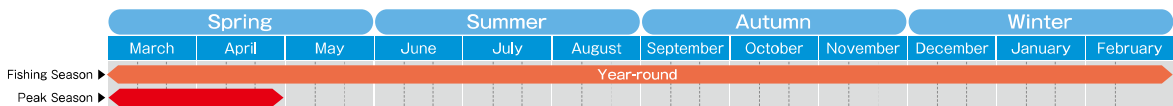
Seasonal Fish
from
Kagoshima
kagoshima-sakana.com



Japanese Sardine

When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

Long beloved by Kagoshima's people, sardines are rich in EPA and other nutrients known for their health benefits. They are best enjoyed in spring when they are at their fattest. They are delicious raw, grilled, or simmered, and are also popular salted or dried.

Contact

- Kita Satsuma Fisheries Cooperative
Akune Head Office TEL0996-72-1511
- Makurazaki City Fisheries Cooperative TEL0993-72-2111

Related Websites

Kagoshima Cuisine
kagoshima-shoku.com



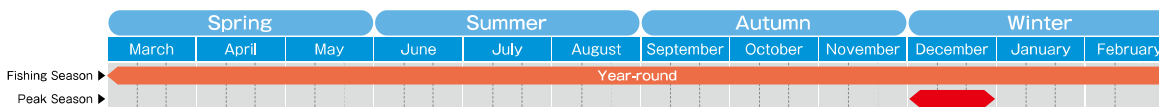
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Kagoshima
Marine
Products

Top class flavor and appearance

Farmed Tiger Shrimp

Seasonal Fish
from
Kagoshima
CertifiedWhen is it
delicious?Seasonal
Calendar

Caught here /

Production Area Map

What kind of ingredient is it? **Highlights**

Kagoshima's warm climate allows for shrimp to be farmed even in the winter, making it among the nation's top producers.

The sweet flavor and firm texture of these shrimp have long made them a favorite in Japan. An ingredient with great versatility, they are delicious raw, grilled, or fried.

Contact

● Minami Kyushu Kuruma Shrimp Aquaculture Promotion Council
TEL0995-43-4322

Related Websites

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kagoshima-shoku.com

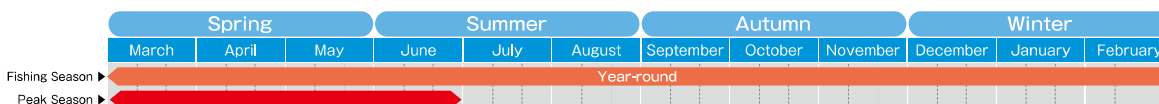


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Kagoshima
Marine
Products

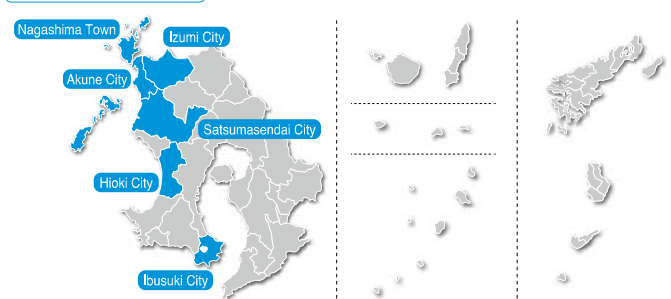
The king of celebratory fish

Red Sea Bream

Seasonal Fish
from
Kagoshima
CertifiedWhen is it
delicious?Seasonal
Calendar

Caught here /

Production Area Map

What kind of ingredient is it? **Highlights**

Praised for being at peak flavor when the cherry blossoms bloom, spring sea bream are affectionately called "Sakura-dai" (cherry blossom bream). Beautiful in flavor and form, they grace celebratory tables, with their fine texture making them ideal for sashimi, grilled with salt, or in simmered dishes.

Contact

- Azuma-cho Fisheries Cooperative TEL0996-86-1200
- Kita Satsuma Fisheries Cooperative Akune Head Office TEL0996-72-1511
- Kagoshima Prefecture Federation of Fisheries Cooperatives TEL099-213-1173

Related Websites

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kagoshima-shoku.com



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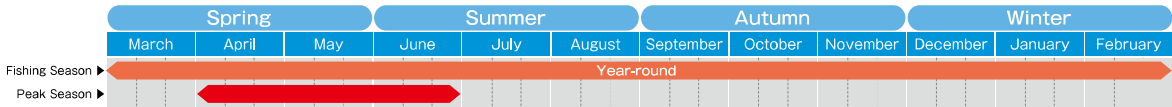
Thick, meaty texture

Bigfin Reef Squid

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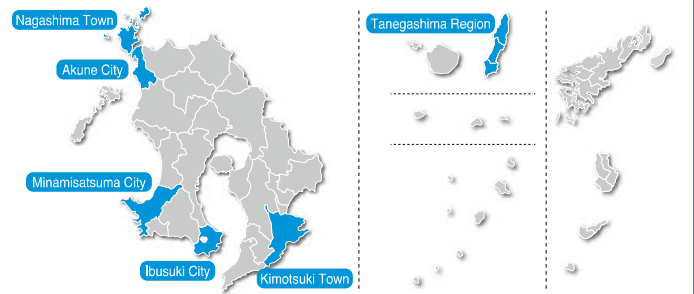
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

Called the king of squid, this variety, locally known as *aoiriika* is cherished by locals. Its flavor deepens when frozen, making it ideal as a gift.

Contact

- Tanegashima Fisheries Cooperative TEL0997-22-0620
- Azuma-cho Fisheries Cooperative TEL0996-86-1200

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Seasonal Fish
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kagoshima-sakana.com



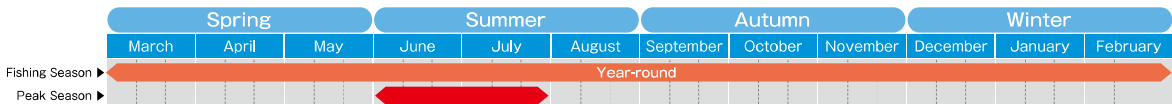
Beautifully translucent flesh

Flying Fish

Seasonal Fish
from
Kagoshima
Certified

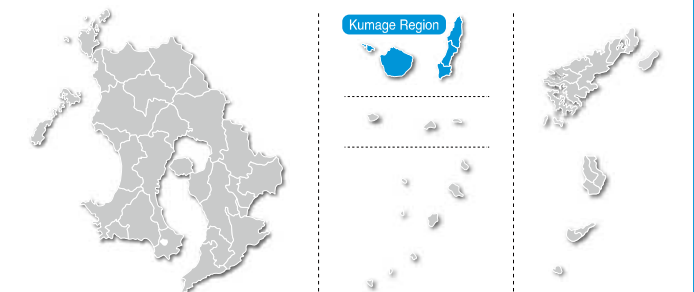
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

Flying fish are found in the warm waters around Yakushima and Tanegashima. They can be enjoyed as sashimi for their crunchy texture or dried for a savory treat. They are especially delicious when minced and used in fishball soups or in satsuma-age.

Contact

- Tanegashima Fisheries Cooperative TEL0997-22-0620
- Yakushima Fisheries Cooperative TEL0997-46-3116

Related Websites

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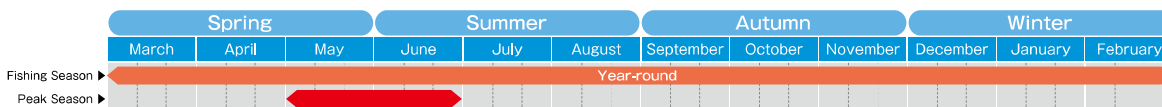


Kagoshima
Marine
Products

A signature of local cuisine

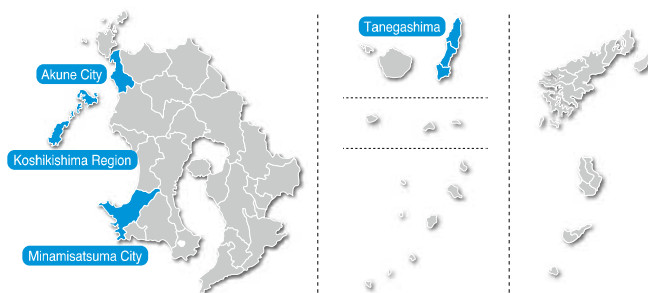
Seasonal Fish
from
Kagoshima
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Silver-Stripe Round Herring

When is it
delicious?Seasonal
Calendar

Caught here /

Production Area Map



Contact

- Koshikishima Fisheries Cooperative TEL09969-3-2316
- Kita Satsuma Fisheries Cooperative Akune Head Office TEL0996-72-1511
- Tanegashima Fisheries Cooperative TEL0997-22-0620

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comSeasonal Fish
from
Kagoshima
kagoshima-sakana.comWhat kind of ingredient is it? **Highlights**

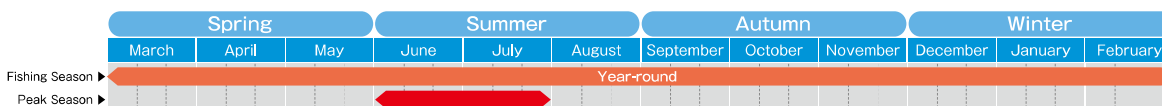
An essential part of Kagoshima's cuisine. Beautifully silver, they dazzle the eye when served as flower-shaped sashimi. They are easily filleted into sashimi by hand, and are also sold dried either flavored with mirin or salted.

Kagoshima
Marine
Products

Coastal-caught octopus, a local favourite

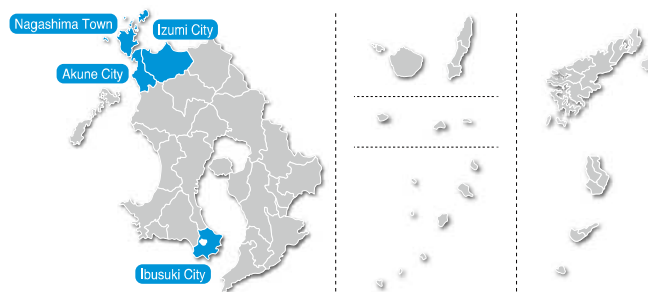
Seasonal Fish
from
Kagoshima
Certified

East Asian Common Octopus

When is it
delicious?Seasonal
Calendar

Caught here /

Production Area Map



Contact

- Azuma-cho Fisheries Cooperative TEL0996-86-1200
- Kita Satsuma Fisheries Cooperative Izumi Branch TEL0996-67-2133

Related Websites

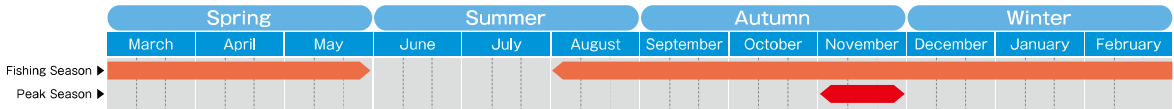
Kagoshima Cuisine
Kagoshima-shoku.comSeasonal Fish
from
Kagoshima
kagoshima-sakana.comWhat kind of ingredient is it? **Highlights**

With a firm yet sweet texture perfectly suited to the Japanese palate, this variety, caught from Kinko Bay and around Nagashima, is well-loved by residents.

Spanner Crab

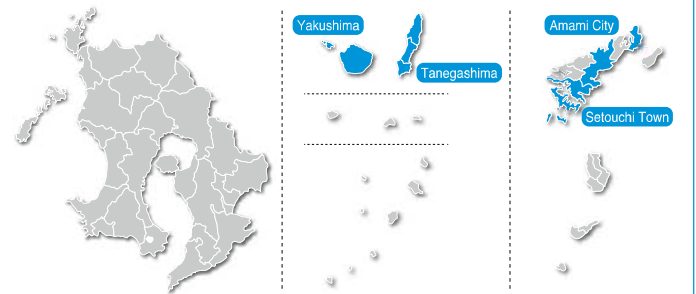
When is it
delicious?

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

A gourmet crab with a vivid red color even prior to cooking. Individual crabs contain even more meat than their appearance suggests. Their thick meat has a refined, elegant flavor.

Contact

- Tanegashima Fisheries Cooperative TEL0997-22-0620
- Minamitane Town Fisheries Cooperative TEL0997-26-4666

Related Websites

Kagoshima Cuisine
kagoshima-shoku.com



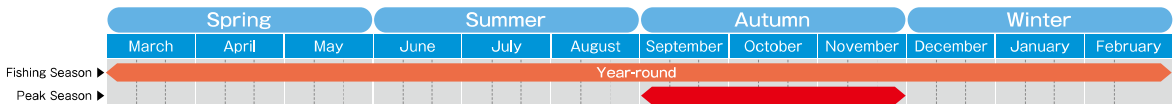
Seasonal Fish
from
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kagoshima-sakana.com



Saucer Scallop

When is it
delicious?

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

Called the sun and moon scallop in Japan after its red top and white underside. It has a rich, sweet flavor. This makes it ideal for simple dishes like sashimi or for being sautéed in butter.

Contact

- Eguchi Fisheries Cooperative TEL0992-74-2326
- Sendai City Fisheries Cooperative TEL0996-26-2011

Related Websites

Kagoshima Cuisine
kagoshima-shoku.com



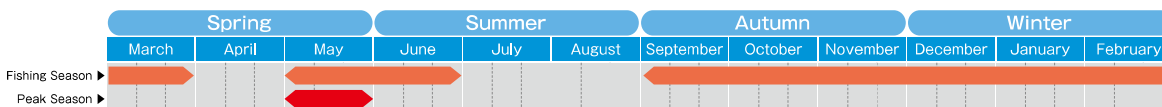
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Kagoshima
Marine
Products

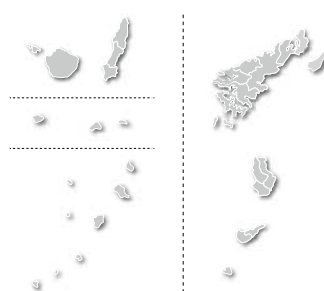
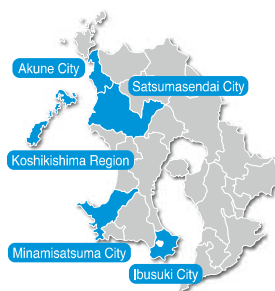
A local delicacy in Satsuma

Jack-Knife Prawn (takaebi)

When is it
delicious?Seasonal
Calendar

Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Dwelling at depths of around 400 m, this variety is commonly known as *takaebi* these shrimp are prized for their sweet, tender flesh and firm texture.

Contact

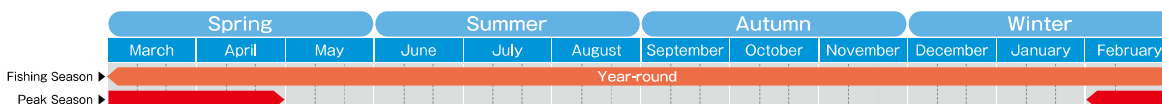
- Kita Satsuma Fisheries Cooperative
Akune Head Office
TEL0996-72-1511
- Koshikishima Fisheries Cooperative
TEL0996-93-2316

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Products

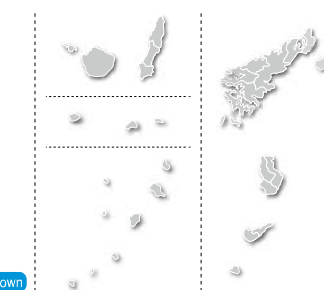
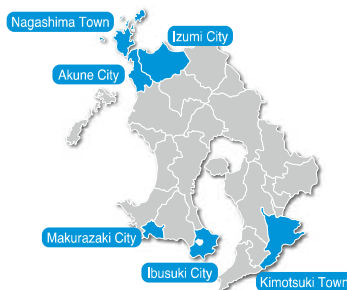
Both delicious and versatile

Japanese Jack Mackerel

Brand Name Izumi no Ogon Aji /
Akune no Hana AjiWhen is it
delicious?Seasonal
Calendar

Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Jack mackerel caught in the coastal waters of Kagoshima are known for their firm flesh and have long been loved by local people. They are excellent as sashimi, tataki, or salt-grilled. In particular, the izumi no ogon Aji variety, which are line-caught and carefully handled by fishermen, fishery co-op workers, and wholesalers, are highly acclaimed for their flavor, even by high-end sushi restaurants.

Contact

- Makurazaki City Fisheries Cooperative
TEL0993-72-2111
- Kita Satsuma Fisheries Cooperative
Akune Head Office
TEL0996-72-1511

Related Websites

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Indo-Pacific Sailfish

When is it
delicious? /

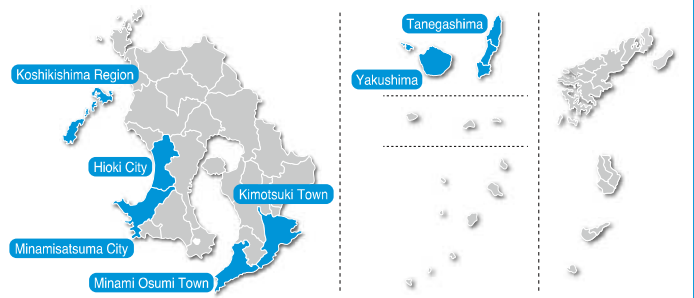
Seasonal
Calendar

| | Spring | | | Summer | | | Autumn | | | Winter | | |
|------------------|--------|-------|-----|--------|------|--------|-----------|---------|----------|----------|---------|----------|
| | March | April | May | June | July | August | September | October | November | December | January | February |
| Fishing Season ▶ | | | | | | | | | | | | |
| Peak Season ▶ | | | | | | | | | | | | |



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

The Indo-Pacific sailfish signals the arrival of autumn with its large sail-shaped dorsal fin. In season during autumn, its rich, fatty red flesh is delicious as sashimi.

Contact

- Eguchi Fisheries Cooperative TEL0992-74-2326
- Tanegashima Fisheries Cooperative TEL0997-22-0620

Related Websites

Kagoshima Cuisine
kagoshima-shoku.com



Seasonal Fish
from
Kagoshima
kagoshima-sakana.com



Mackerel

Brand
Name

Kubiore Saba / Mujoka Saba / Man Saba

When is it
delicious? /

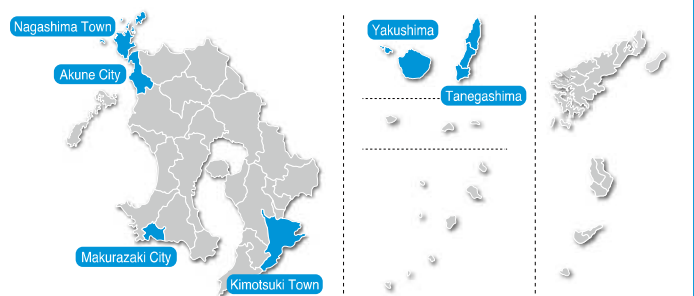
Seasonal
Calendar

| | Spring | | | Summer | | | Autumn | | | Winter | | |
|------------------|--------|-------|-----|--------|------|--------|-----------|---------|----------|----------|---------|----------|
| | March | April | May | June | July | August | September | October | November | December | January | February |
| Fishing Season ▶ | | | | | | | | | | | | |
| Peak Season ▶ | | | | | | | | | | | | |



Caught here /

Production Area Map



What kind of ingredient is it? **Highlights**

Mackerel requires special attention to freshness. Signs of quality include a shiny skin, firm texture, and a springy feel when held. Yakushima Kubiore Saba, killed just before shipment to maintain peak freshness, and Nagashima's farm-raised Mujoka Saba and Man Saba are especially famous.

Contact

- Yakushima Fisheries Cooperative TEL0997-46-3116
- Mujoka Saba Group TEL090-4510-3040
- Kaikyo Fish Cultivation Group TEL0996-88-3799

Related Websites

Kagoshima Cuisine
kagoshima-shoku.com



Seasonal Fish
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Kagoshima
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Kagoshima
Marine
Products

Low fat, high protein, and rich in iron

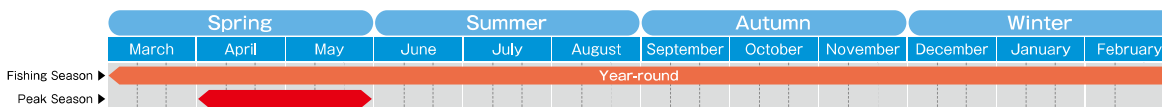
Skipjack Tuna

Brand
Name

Makurazaki Buen Gatsuo

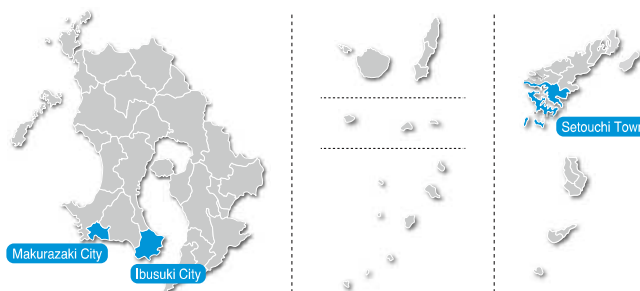
Seasonal Fish
from
Kagoshima

Certified

When is it
delicious? /Seasonal
Calendar

Caught here /

Production Area Map



What kind of ingredient is it? Highlights

With a vibrant red flesh that stimulates the appetite, Skipjack Tuna is delicious when served with a seared surface as tataki. Makurazaki Buen Gatsuo are line-caught, bled immediately on board, and quick-frozen. This process retains their vivid color and springy texture, avoiding any unwanted aftertaste.

Contact

- Makurazaki City Fisheries Cooperative TEL0993-72-2111
- Yamagawa Town Fisheries Cooperative TEL0993-34-0111
- Kagoshima Prefecture Federation of Fisheries Cooperatives TEL099-223-1173

Related Websites

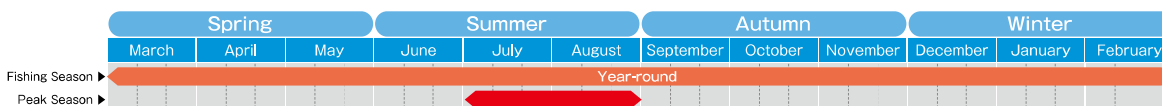
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Japan's top producer!

Farmed Eels

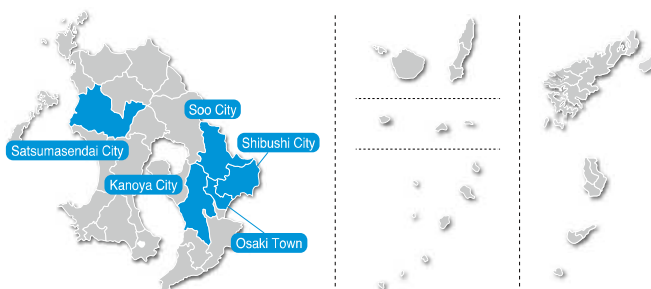
Seasonal Fish
from
Kagoshima

Certified

When is it
delicious? /Seasonal
Calendar

Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Kagoshima Prefecture is Japan's leading producer of eel. Abundant numbers of juvenile eels (*shirasu unagi*) and a mild climate create ideal conditions for raising thick, flavorful eels that are fatty yet free from unpleasant odor.

Contact

- Osumi District Yoman Fishery Cooperative TEL0994-63-2796

Related Websites

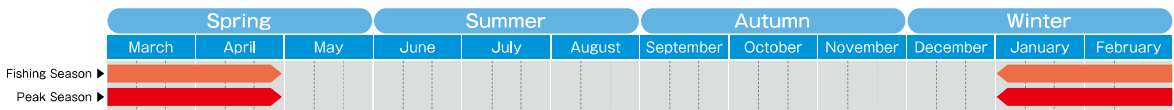
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Kagoshima-shoku.comSeasonal Fish
from
Kagoshima
kagoshima-sakana.com

Kagoshima's scent of the sea

Green Laver (Aosa)

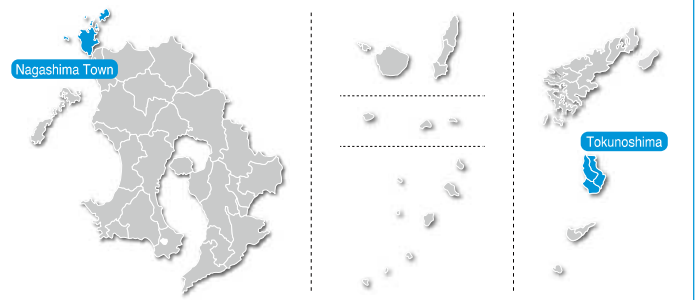
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

This green laver, grown in Kagoshima's clean waters, offers an outstanding balance of aroma, color, and flavor.

Its ocean fragrance becomes even more distinct when cooked in dishes such as tempura or miso soup.

Contact

- Azuma-cho Fisheries Cooperative
TEL0996-86-1200
- Kita Satsuma Fisheries Cooperative
Nagashima Branch
TEL0996-88-2323

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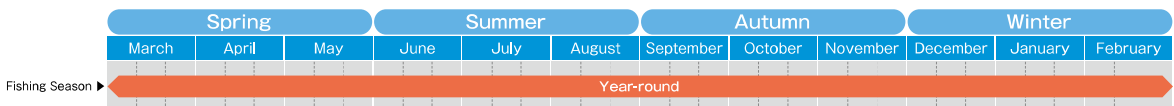


The black diamond of the southern seas!

Farmed Bluefin Tuna

When is it
delicious? /

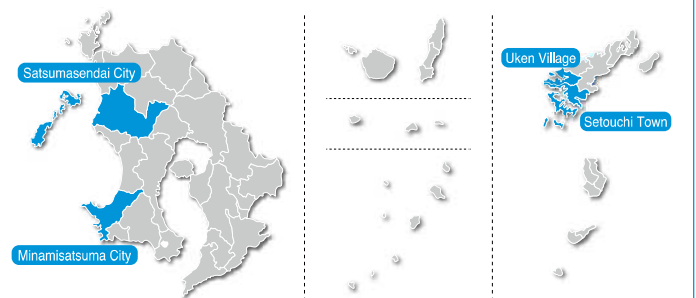
Seasonal
Calendar



picture provided;
Courtesy of the Japan Fisheries Research and Education Agency

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Production Area Map



What kind of ingredient is it? Highlights

Bluefin tuna raised in the warm, calm waters off southern Amami Oshima are highly prized, and even exported overseas. Strict quality control at the farms and freshness management during long-distance transport ensure top-grade tuna for raw consumption.

Contact

- Setouchi Fisheries Cooperative
TEL0997-72-1135
- Uken Village Fisheries Cooperative
TEL0997-67-2045

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima
Marine
Products

Japan's top producer!

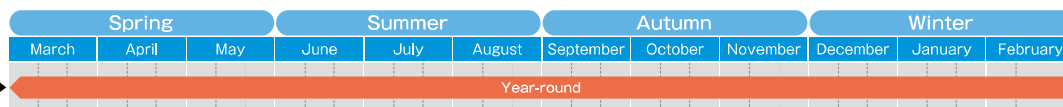
Farmed Yellowtail Amberjack

Brand
Name

Kinsho Hiramasa

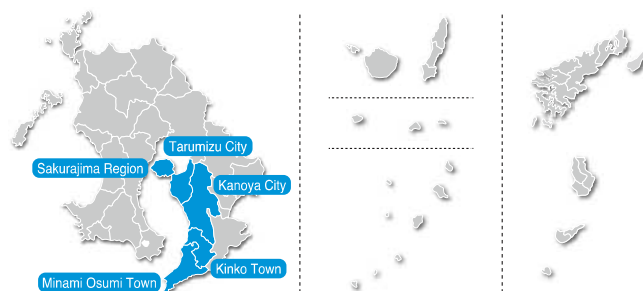
When is it
delicious?Seasonal
Calendar

Fishing Season ▶



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Kagoshima's Yellowtail amberjack is characterized by its refined flavor, firm texture, and lack of excessive fat. It is refreshing even in summer and delicious year-round.

With moderate amounts of fat, it's rich in healthy EPA and DHA oils, which are known to maintain good health.

Contact

- Kanoya City Fisheries Cooperative
TEL0994-46-3111
- Nejime Fisheries Cooperative
TEL0994-24-2628
- Kagoshima Prefectural Fisheries Cooperative
Onejime Branch TEL0994-22-0043

Related Websites

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Kagoshima-shoku.comKagoshima
Marine
Products

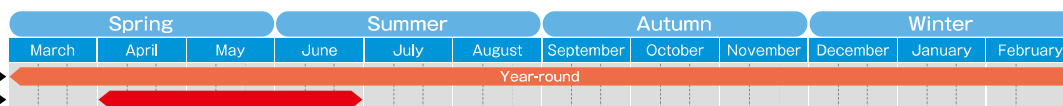
A legendary fish with a legendary taste!

Mackerel Tuna (Hoshigatsuo)

When is it
delicious?Seasonal
Calendar

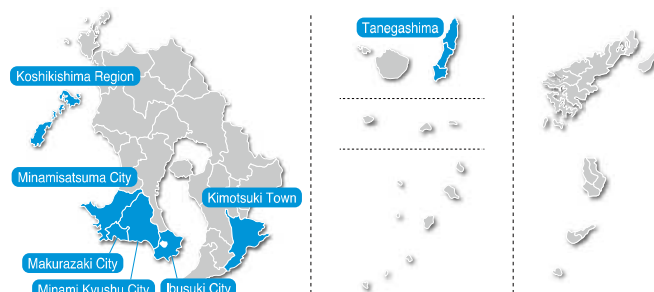
Fishing Season ▶

Peak Season ▶



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

This species can be identified by the black spot beneath its pectoral fin. It is referred to as *suma*, *yaitokatsuo* or *segatsuo* in Japanese.

Its firm, springy flesh is tender and sweet, with just the right amount of fat. Some even say it rivals tuna in flavor! Besides being eaten as sashimi, it is delicious when served with lightly seared skin.

Contact

- Kagoshima Prefectural Fisheries Cooperative
Nomaie Branch
TEL0993-64-2211
- Uchinoura Fisheries Cooperative
TEL0994-67-2121

Related Websites

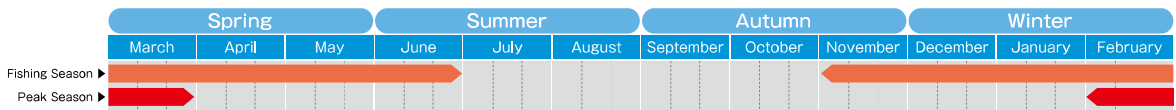
Kagoshima Cuisine
Kagoshima-shoku.com

Dense, rich texture and exceptional flavor

Diamondback Squid

When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

A hallmark of southern Japan that can grow over 10 kg in a year.

Freezing and thawing enhance its texture and deepen its umami flavor.

It is ideal for sashimi and sushi.

Contact

- Setouchi Fisheries Cooperative
TEL0997-72-1135
- Okinoerabujima Fisheries Cooperative
TEL0997-92-3427

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com

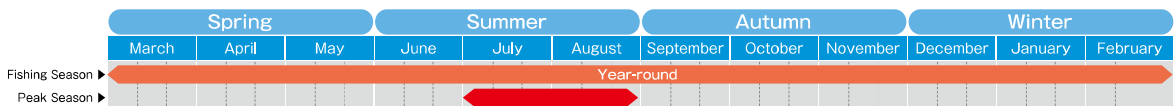


A high-grade white fish from the deep seas of Tanegashima to Amami

Japanese Snapper (Hota / Ungyarumatsu)

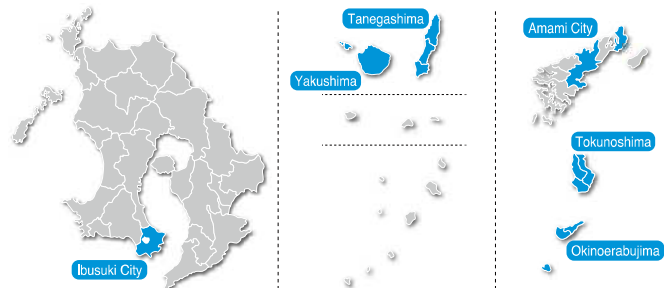
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Living at depths of over 100 m on rocky reefs, these snapper are mainly line-caught. Some are bled and had their spinal cords destroyed immediately after capture to ensure top quality. Their white, flavorful meat is enjoyed as sashimi or simmered dishes, and is highly popular in local markets.

Contact

- Amami Fisheries Cooperative
TEL0997-63-2167
- Ibusuki Fisheries Cooperative
Iwamoto Branch
TEL0993-25-2205

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima
Marine
Products

A specialty shrimp from Kagoshima Bay!

Hime Sweet Shrimp (Hime Amaebi)

When is it
delicious? /Seasonal
Calendar

Fishing Season ▶

| Spring | | | Summer | | | Autumn | | | Winter | | |
|----------------|-------|-----|--------|------|--------|-----------|---------|----------|----------|---------|----------|
| March | April | May | June | July | August | September | October | November | December | January | February |
| Fishing Season | | | | | | | | | | | |



Caught here /

Production Area Map



Contact

● Kanoya City Fisheries Cooperative TEL0994-46-3111

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comTravel Guide to Osumi
Seafood
kagoshima-sakana.com/odekake/What kind of ingredient is it? **Highlights**

A specialty shrimp found 100–200 m deep in Kagoshima Bay. It is smaller and pinker than the Alaskan pink shrimp. Its soft, sweet flesh is superb as sashimi, and the flavor deepens when cooked as tempura or fritters.

Kagoshima
Marine
Products

High-grade white fish from the deep waters between Tanegashima and Amami

Flame Snapper (Akamatsu, Chibiki, Onaga)

When is it
delicious? /Seasonal
Calendar

Fishing Season ▶

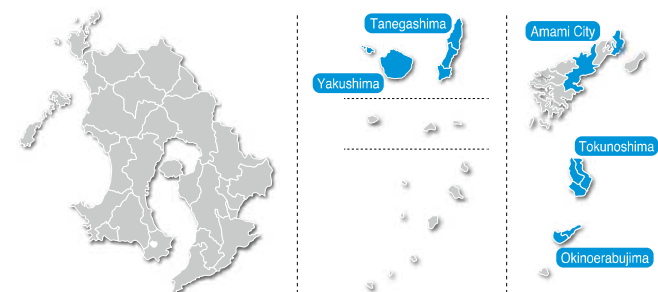
Peak Season ▶

| Spring | | | Summer | | | Autumn | | | Winter | | |
|----------------|-------|-----|--------|------|--------|-----------|---------|----------|----------|---------|----------|
| March | April | May | June | July | August | September | October | November | December | January | February |
| Fishing Season | | | | | | | | | | | |
| Peak Season | | | | | | | | | | | |



Caught here /

Production Area Map



Contact

● Yakushima Fisheries
Cooperative
TEL0997-46-3116● Amami Fisheries Cooperative
TEL0997-63-2167

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comWhat kind of ingredient is it? **Highlights**

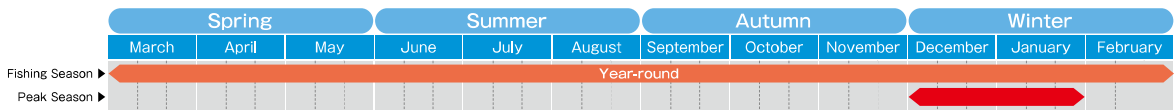
Living at depths of over 200 m on rocky reefs, these snapper are mainly line-caught. Some are bled and had their spinal cords destroyed immediately after capture to ensure top quality. They are relatively large fish that grow to around 1 m in length. Their white flesh has a rich umami flavor and moderate fat content characteristic of deep-sea fish. They are eaten as sashimi or in simmered dishes. They are prized as a high-grade fish in the market.

A perfect balance in flavor between skipjack and Spanish mackerel

Striped Bonito

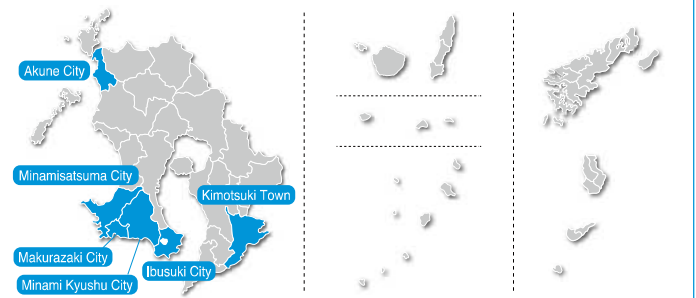
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

With firm flesh and rich, sweet fat, and rich umami flavor, this fish is delicious not only as sashimi but also grilled or simmered in various dishes.

Contact

- Kita Satsuma Fisheries Cooperative
Akune Head Office
TEL0996-72-1511
- Kaiei Fisheries Cooperative
TEL0993-32-2056

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com

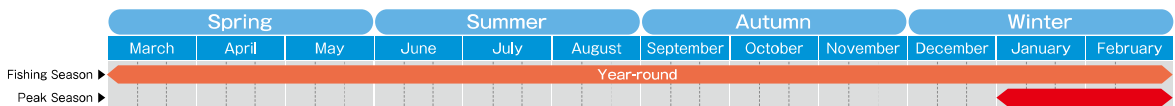


A hidden high-grade fish!

Japanese Butterfish (Tarume)

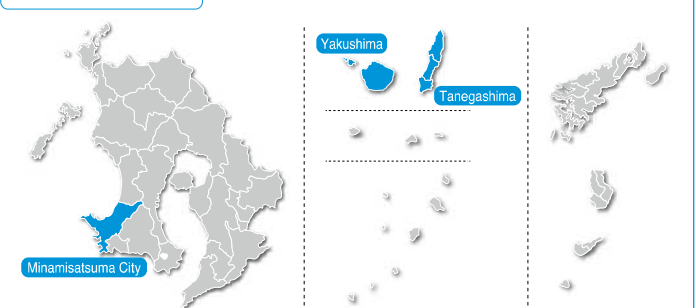
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Called "Tarume" on Tanegashima and Yakushima, this whitefish is in season during winter. Carefully caught one by one with a line, its soft, fatty meat suits any preparation: sashimi, simmered, salted and grilled, or fried. Its thick bones allows the flesh to separate easily, making it easy to eat.

Contact

- Tanegashima Fisheries Cooperative
TEL0997-22-0620
- Yakushima Fisheries Cooperative
TEL0997-46-3116

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima
Marine
Products

Smaller in size but more flavorsome than abalone

Seasonal Fish
from
Kagoshima
Certified

Small Abalone

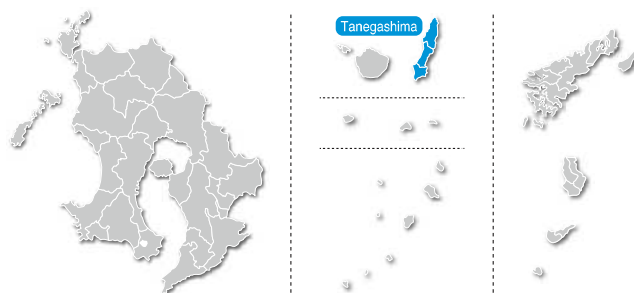
When is it
delicious?Seasonal
CalendarFishing Season ▶
Peak Season ▶

| Spring | | | Summer | | | Autumn | | | Winter | | |
|--------|-------|-----|--------|------|--------|-----------|---------|----------|----------|---------|----------|
| March | April | May | June | July | August | September | October | November | December | January | February |
| | | | | | | | | | | | |
| | | | | | | | | | | | |



Caught here /

Production Area Map



Contact

- Tanegashima Fisheries Cooperative TEL0997-22-0620
- Minamitane Town Fisheries Cooperative TEL0997-26-4666

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comSeasonal Fish
from
Kagoshima
kagoshima-sakana.comWhat kind of ingredient is it? **Highlights**

A rare sea snail resembling abalone, the small abalone inhabits coasts along the Kuroshio Current. Known as "Nagame" around Tanegashima, it is loved as a local specialty. Its tender texture makes it excellent as sashimi, grilled with miso, and it's also popular as a souvenir.

Kagoshima
Marine
Products

Rich in umami ocean flavors

Seasonal Fish
from
Kagoshima
Certified

Sea Ruffe (Arakabu)

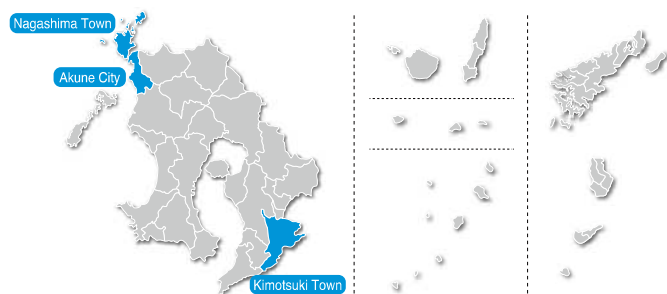
When is it
delicious?Seasonal
CalendarFishing Season ▶
Peak Season ▶

| Spring | | | Summer | | | Autumn | | | Winter | | |
|--------|-------|-----|--------|------|--------|-----------|---------|----------|----------|---------|----------|
| March | April | May | June | July | August | September | October | November | December | January | February |
| | | | | | | | | | | | |
| | | | | | | | | | | | |



Caught here /

Production Area Map



Contact

- Azuma-cho Fisheries Cooperative TEL0996-86-1200
- Kita Satsuma Fisheries Cooperative
Kuronohama Branch TEL0996-75-0012

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comSeasonal Fish
from
Kagoshima
kagoshima-sakana.comWhat kind of ingredient is it? **Highlights**

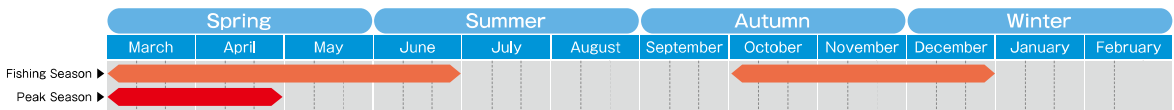
Found in rocky coastal areas, this fish has firm white meat and a light, refined taste. Perfect for sashimi, simmered dishes, and deep-fried, it pairs especially well with miso soup and is cherished by locals.

There are two fishing seasons each year in spring and autumn

Light-Dried Whitebait (Chirimen-Jako, Shirasu)

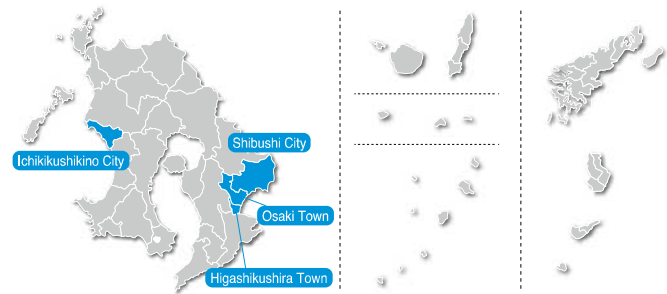
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Known as chirimen, this product is made by boiling and drying juvenile anchovies and other fish. It has two fishing seasons: spring and autumn. These tiny fish are packed with umami flavor and are rich in vitamins and calcium.

Contact

● Higashikushira Fisheries
Cooperative
TEL0994-63-8518

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



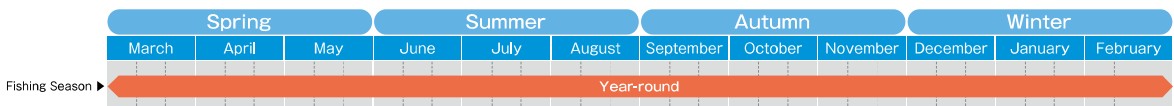
Japan's top producer by far!

Katsuobushi (Bonito Flakes)



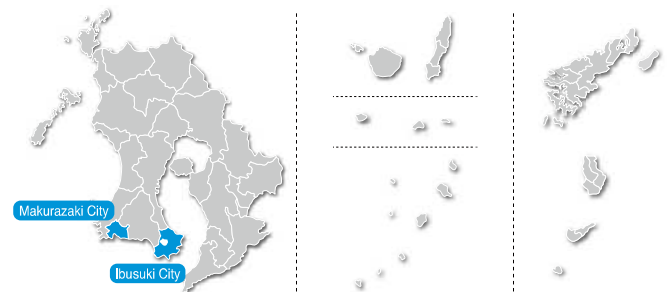
When is it
delicious? /

Seasonal
Calendar



Caught here /

Production Area Map



What kind of ingredient is it? Highlights

Katsuobushi is a traditional Japanese food made by boiling, smoking, and drying skipjack tuna. Kagoshima, blessed by the Kuroshio Current, is famous for producing high-quality fish and top-grade katsuobushi. The area's natural environment and the expert skill of the producers create deep flavors and aromas indispensable for Japanese broth and seasoning.

Contact

● Yamagawa Marine Product Processing Cooperative TEL0993-34-0155
● Makurazaki Marine Product Processing Cooperative TEL0993-72-3331

Related Websites

Ibusuki Dried Bonito
ibusuki-katsuobushi.com



Makurazaki Marine Product
Processing Cooperative
www.katsuobushi.net

