

TILEFISH

アマダイ





一度味わうと忘れられない
アマダイという滋味。

真冬の海の美しき恵み

The taste of tilefish is an unforgettable flavor.
It's a beautiful blessing from the midwinter sea.

京料理などでその名を目にする高級魚・アマダイ。その味わいはどこまでも滋味深く、とくに脂の乗った冬場のアマダイは絶品。「グジ」と呼ばれる若狭のアマダイなども有名ですが、実はここ山口県が国内屈指の漁獲高を誇ります。足が早い
ため都心にはなかなか出回らず、かつては主に県内で消費されてきました。しかしそんな話も今は昔。冷凍保存設備の向上や、船上での神経締め技術の発達により、下関産のアマダイも全国屈指のブランド魚仲間入りを果たそうとしています。

ここ下関でのアマダイ漁は延縄漁業が中心。延縄とは1本800mほどの長い幹縄に適当な間隔で、浮きを結ぶ浮縄と釣り針のついた枝縄を70本前後つけたもの。この1本の幹縄をひと鉢と呼び、冬ならば1日15鉢前後、夏は20鉢前後を仕掛けます。しかし近年はひと鉢で1〜2匹のアマダイが揚がれば良い方。味の良さに加え、この希少性がアマダイを高級魚たらしめているのです。

Tilefish, called *amadai* in Japanese, is a premium fish often found in Kyoto cuisine. It has an exceptional depth of flavor, and this is especially true with the fattier tilefish found in the winter. There are many famous types of tilefish, including Wakasa tilefish, also known as “Guji” , but the largest catches of tilefish in Japan are found here in Yamaguchi Prefecture. Due to the fact that they could not be kept fresh for a long time, in the past they were mainly consumed within the prefecture, rarely reaching as far as the nation's capital. However, with improvements of freezer technology and development of *ikejime*, a technique to kill fish to preserve the quality, tilefish from Shimonoseki are now on their way to join the top ranking of the leading fish brands in Japan.

Longline fishing is the primary method for catching tilefish in Shimonoseki. The longline consists of a main line, that is approximately 800 meters long, with floats attached. From the main line, about 70 smaller ropes with fishing hooks (known as snoods or gangions) are released in certain intervals. About 15 main lines are cast per day in the winter, with that number increasing to about 20 per day in the summer. In recent years, it is considered fortunate if one or two tilefish are caught per main line. What makes the tile fish a premium fish is not only its exquisite taste, but it's rarity as well.



火入れや下処理など丁寧な仕事を施せば施すほど、どんな料理にも適応するアマダイ。刺身や干物から高級フレンチのメインディッシュまで、あらゆる料理で発揮される滋味深い味わいが食通を唸らせる

Tilefish can go well with any dish as you handle with extra care while preparing and heating. Whether it is served as *sashimi*, dried fish, or as a luxurious French entrée, its delightful flavor will impress the foodies.

A detailed close-up photograph of an octopus head. The skin is covered in a complex pattern of small, raised, yellowish-brown papillae. A large, prominent yellow eye with a dark pupil is visible on the right side of the head. The background is a continuation of the textured skin.

OCTOPUS

タコ

とにかく足が短くて、太い！ 少し不格好なそのフォルムに、 旨味を宿す

These short and thick arms look a bit awkward,
but they're surprisingly delicious!



タコのトップブランドとして兵庫県の明石ダコが有名ですが、実は明石に負けないと食通の間で評判を呼んでいるのがここ下関で揚がる「関門タコ」。種類は明石と同じマダコながら、足の先まで吸盤があるのが「関門タコ」の特徴。短くて太い足は、流れの速い関門海峡の潮流に流されないよう踏ん張ることで発達するといわれ、貝やカニなど、漁場に餌が豊富にあることで旨味を蓄え、噛むほどしみ出るような味わいを持ちます。

その力強い旨味の証明のようにタウリンも豊富で、生命力も豊か。漁港に水揚げされても、水槽から逃げ出してしまうほど元気なため、1匹1匹逃げ出さない

ようにネットに入れられて取引されます。漁の主戦場は関門海峡の中でも流れの速い巖流島界限。漁法は、熟練漁師たちがそれぞれ見つけ出したポイントに、アジやサバなどの餌を入れた網かごを落とし、1～2日後に回収する方法。近年漁獲高は減少傾向ですが、500g以下の個体は海へリリースするなど資源管理され、その類まれなる味わいを絶やさぬよう守られています。

Akashi octopus from Hyogo Prefecture is famous as one of the top brands of octopus, but recently, the “Kanmon octopus” which is caught here in Shimonoseki is starting to gain popularity amongst foodies. While the “Kanmon octopus” and the Akashi octopus are the same common octopus, one different characteristic of the “Kanmon octopus” is that their suckers extend to the tip of their arms. Their short and thick arms are said to have

developed by straddling the tides of the fast-flowing Kanmon Straits. The abundant food sources found in these fishing grounds, such as shellfish and crabs, are full of rich flavor of *umami*, which intensifies the taste with each chew.

As it is evident from its flavorful *umami*, these octopuses are also full of taurine and strong vitality. As a matter of fact, they are so energetic that they often try to escape from the tank after they've been caught. To prevent this, they are placed in nets individually and sold. The main battlefield for fishing is around Ganryujima, which has the fastest flow of tide in the Kanmon Straits. They are fished by placing net baskets containing bait such as mackerel at specific points found by skilled fishermen, which are then collected after one to two days. Although the amount of catch has been declining over the years, octopus weighing under 500 grams are released back into the sea to manage the resources of the sea, and to protect their exceptional taste.



塩揉みした「関門タコ」をさっと湯がき、何もつけずに味わうだけで磯の香りと豊かな旨味が爆発。さらに地元ではこの「関門タコ」の弾力と凝縮された旨味を活かしたたこ焼きなども人気を集めている

Enjoy the scent of the sea and explosion of rich flavor just by simply boiling the salted “Kanmon octopus”. Also, it's chewy texture and packed flavor is ideal for dishes such as *takoyaki*, which is gaining popularity from the locals.



MONKFISH

8

アンコウ



実は水揚げ量日本一。 魚の街・下関の 知られざる名物

In all of Japan, this is where the largest amount of catch is.
The unknown specialty of Shimonoseki, the city of fish.



身、皮、肝、胃袋、卵巣、鰓（えら）、鰭（ひれ）。あんこうの七つ道具と呼ばれる部位は、どれも絶品の味わい。骨と顎、眼球以外は全て食べられると言われている

Body, skin, liver, stomach, ovaries, gills, and fins. These are called the "7 Tools of Monkfish", which all have an exquisite flavor. It is said that you can eat everything except for the bones, jaw, and eyes.

冬の下関漁港市場でひととき異彩を放つのが、旬を迎え丸々と太ったあんこう。茨城県以北の太平洋沿岸が産地というイメージが強い高級魚ですが、実は、漁港単位では、山口県の下関が日本一の水揚げ量を誇ります。

身体はぬめぬめ、顔は強面。鮮度の良し悪しは腹で判断されることから市場では全て白いお腹を上にして仰向け。1匹で箱から飛び出すサイズのものもいるほどの巨体で、冬の市場内で大スペースを占め席卷します。

日本一の水揚げを支える沖合底びき網漁業の漁師によれば、お盆明けから翌年5月までの漁期は、ほぼ休みなく漁に出るといいます。昼夜を問わず、2時間おきに起きては、網を巻き上げる。漁獲後は大きさごとに魚箱に仕分け、すぐさま船内冷蔵施設で冷却し、鮮度管理を徹底。そして重量2kg以上のブランド基準に合格したもののみを「やまぐちブランド」として流通させるのです。捨てる部位がなく、とにかく旨い！日本一の産地のあんこうは、こうして各地に届くのです。

In the winter at the Shimonoseki fish market, the fat, plump monkfish is what stands out the most. This premium fish is strongly associated with the Pacific northern coast of Ibaraki Prefecture, but the largest catches in Japan are in fact made here in Shimonoseki.

Monkfish have slimy bodies and an intimidating face. The quality of their freshness is judged by their belly, so in the market they are always placed lying on their back, with their white bellies exposed. They are massive fish, sometimes so big that they can't even fit in the box, so they take up a large amount of market space in the winter months.

According to the fishermen of the offshore trawling fisheries, which support the best landings in Japan, the fishing season is said to go from August to May of the following year, with almost no holidays. Fishermen wake up every two hours, regardless of the time of day, and reel in the nets. After making a catch, the fish are sorted into boxes according to their size and immediately placed into onboard refrigerators to ensure freshness. Per the brand standard, only those that weigh more than 2kg are selected and distributed under the "Yamaguchi Brand". There's no part to waste in this fish, because every part is delicious! This is how the largest catches of monkfish in Japan make their way throughout the country.

