

まさに下関の魚の王様。 味も価格も最高峰の天然トラフグ

The king of fish in Shimonoseki.

These natural Japanese puffer fish are the pinnacle of flavor and value.



are widely distributed throughout the Yellow Sea and East China Sea, as well as the Seto Inland Sea, Enshu-nada Sea, Ise Bay, and around the Noto Peninsula in the Sea of Japan. In Shimonoseki, *torafugu* have different classifications depending on where they are caught. Those caught in the East China Sea and Sea of Japan are considered "outer-sea-products", and those caught in the Seto Inland Sea, Enshu-nada Sea, and Ise Bay are considered "inner-sea-products".

The term "accumulation" is used because

torafugu migrate all around the country, and

This premium fish is not easy to catch. Experienced longline fishermen often site them as being "agile, ferocious, and intelligent". Even fishing for 12 hours a day, five to six days in a row, a fisherman might not catch a single *torafugu*, and so some consider it a battle of patience between the fisherman and the sea. Fishermen continue to head out into the sea with the dreams of catching and bringing the best *torafugu* to the dining table.

目にも美しい刺身は、フグ料理の華。数日寝かせることで微かな飴色に変わり、旨味が凝縮される。下関では、縁起を担いで「ふく」と呼ばれるふぐ料理。無数の店が暖簾を掲げ、味を競っている

Flowers of *fugu sashimi* are as appealing to the eyes as they are to the tongue. After letting it age for a few days, the color of the *sashimi* turns into a faint amber, and the flavor is intensified. In Shimonoseki, *fugu* are referred as "Fuku" which means luck, and countless restaurants are competing for the recognition of serving the best taste.

JAPANESE RED SEA URCHIN 赤ウニ



豊かな海で育った海藻が旨味を決定づける。

夏の海で輝く赤ウニという宝石

The flavor is determined by the rich seaweed grown in the sea. The Japanese red sea urchin shines as the jewel of the summer sea.

ウニと言えば北海道や三陸など北の海を連想する人にこそ、ぜひ味わって欲しいのが下関のウニ。実は下関は日本を代表するウニの産地であり、そのクオリティは国内屈指。主に夏場に獲れる赤ウニは、ほかでは味わえない魅力にあふれているのです。

同じ種類でも食べるものによって大きくその味わいを変えるのがウニの特徴。この下関のウニは、繊細かつシルキーな旨味と食感が自慢です。3つの異なる海が交わることで発生する、ミネラル豊富な海藻で育つ下関の赤ウニは、口の中に入れた途端、淡雪のように溶けていき、後に上品な旨味がゆっくり広がる極上の味わいが楽しめます。

海に潜り、拾っては舟の籠に集め、また潜るというシンプルな方法で採取されるウニは、下関の古くからの名産。さらには、瓶詰めウニ発祥の地も下関。生もよし、加工品もよし、今なお下関市民の胃袋を支える、極上の海産物なのです。



Urchins are generally recognized as a delicacy of northern areas such as Hokkaido and Sanriku, but you must try the urchins from Shimonoseki. In fact, Shimonoseki is one of Japan's leading areas for producing sea urchin, and the quality of these urchins are some of the best in the country. The Japanese red sea urchin, which is mainly caught during the summer, is exceptionally delightful.

One characteristic of sea urchin is that even those of the same species will taste vastly different depending on their diet. The urchins found in Shimonoseki, prides in their smooth texture and sophisticated taste. Japanese red sea urchin grows on mineral-rich seaweed, which is provided by the intersection of three different seas. From the moment it enters your mouth it melts like snow, and you can savor the luxurious *umami* flavor as it slowly spreads across the tongue.

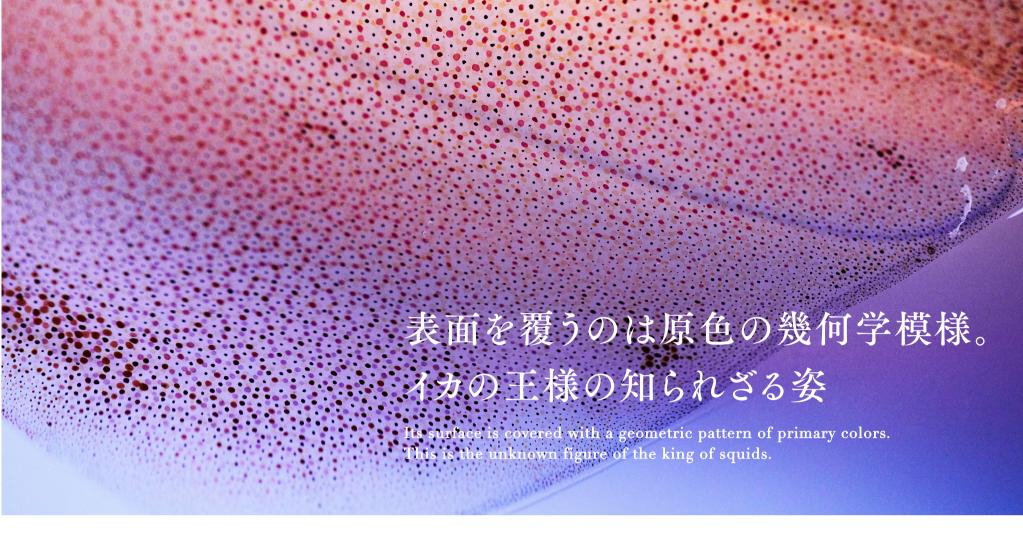
Urchins have always been a specialty in Shimonoseki, and they are collected through the simple method of diving into the sea, picking them up, and gathering them into a basket. Furthermore, Shimonoseki is the birthplace of jar-preserved sea urchin. Delicious when served raw or processed, urchins are the finest products from the sea that fill the bellies of the people of Shimonoseki.



獲れたての赤ウニの味わいは力強く、濃厚。 プリンのような適度な弾力がある。生ウニと 塩ウニを混ぜて土鍋で米と炊き上げるウニご 飯など、下関ならではの名物もいろいろ

Freshly picked red sea urchin has a distinctive, rich taste and has a similar texture to pudding. Shimonoseki features numerous specialty dishes, such as sea urchin rice, which is prepared by combining raw and salted sea urchin with rice and steaming it in a clay pot.





イカは白い。そんな印象を持つ人は多いかもしれませんが、上の写真を見てください。実は活きイカの身の色は、これほどに多彩。褐色、オレンジ、ターコイズブルー、パープルと、幾重にも美しい原色が重なり、幾何学模様を形作っているのです。しかし、それは活きている時のみ。水揚げ直後からその透明感は失われ、徐々に白濁してしまうのも事実です。

日本屈指のイカの水揚げを誇る下関は、 まさに活きイカの宝庫。中でも「イカの 王様」とも言われるケンサキイカは、下 関を代表する魚種のひとつです。さらに その中でも上質なものだけが、市内北西にある、特牛=こっとい、という難読の地に集まります。特牛漁港で水揚げされるブランドイカは、その名も「特牛イカ」。漁法は釣り竿ひとつでの一本釣りであり、傷まず、活きの良い状態で港へ、そして市場へ運ばれます。伝統的な漁法で大切に釣り上げられるケンサキイカ。目にも美しいその姿は、下関の海の豊かさの象徴でもあります。

Many people may have an impression that the squids are white. However, take a closer look at the picture above. In fact, live squids are covered with diverse range of colors. Brown, orange, turquoise blue, purple, and many other beautiful primary colors overlap and form a geometric pattern. But this is only when they're alive. Immediately after landing, the transparency fades away, and gradually become clouded.

The amount of squids caught in Shimonoseki is one of the highest in Japan, and therefore, Shimonoseki is truly a treasure trove of live squids. Among those is the 15 swordtip squid, also known as the "king of squids", and it is one of the best known species of Shimonoseki. Furthermore, those with the finest quality are gathered in Kottoi, the northwestern part of the city. Squids caught in Kottoi are considered high-branded squids, and they are called "Kottoi squids". Each of them are caught by a single fishing rod. They are brought to the harbor and market in a healthy, fresh condition. Swordtip squids are delicately caught using traditional fishing methods, and their beautiful appearance is a symbol of the rich seas around Shimonoseki.



日本近海で獲れる約100種のイカの中でも「イカの王様」と称されるケンサキイカ。包丁の入れ方、火の通し方で驚くほど多彩な食感と味わいが楽しめる

Of the 100 or so species of squid caught in the waters around Japan, the swordtip squid is known as the "king of squids". You can enjoy a surprisingly wide variety of textures and tastes depending on how the squid is cut and cooked.