

2017 TSUKIJI Product

OCTOBER

Recommendation

築地魚市場 8月お薦め鮮魚



Yellowtail

BURI 天上フリ

10kg Size / Yoichi - HOKKAIDO

The best season for Yellowtail has just started..
Set-net fishing at Yoichi also starts from this month.
They are recommended until the end of next month.

Alfonsino

JKINME 地金目

1.3kg Size / Katsuura - CHIBA

The open season starts on Oct. 1 at Katsuura.

The price will become more affordable.

Mainly from Katsuura and sometimes Shizuoka.



Skipjack

KATSUO 戻りカツオ

4kg Size / MIYAGI - Sanriku

The stable season is from now to January.
Excellent fattiness and flavor around this season.





Saury

SANNMA サンマ

180g Size / Nemuro - HOKKAIDO

Saury has been expensive in recent years.

The price is higher depending on the size.

It is expected to be more reasonable this month.

Salmon (Male)

AKISAKE 秋鮭(オス)

3kg Size / IWATE - Sanriku

Any brands of Salmon are tasty this month.

Many will get to have milt inside.

Please use them for various menus.



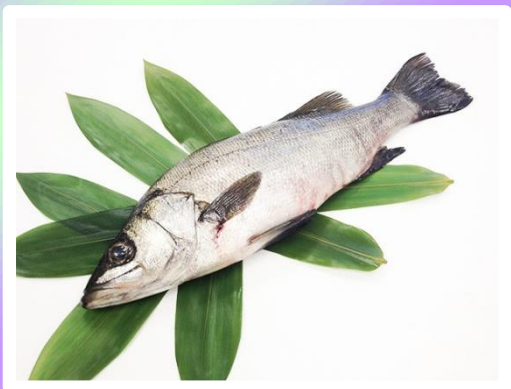
Salmon (Female)

AKISAKE 秋鮭(メス)

3kg Size / Kushiro - HOKKAIDO

As for female, the best season is until September, after which the roe will harden.

Better to order the flesh and roe separately. Its flesh is whiter than the male's.



Blackfin Seabass

HIRASUZUKI ヒラスズキ

2kg Size / Amakusa - KUMAMOTO

The angling starts from this month.

Delivered by air. Steadily available until February.



Half Beak

SAYORI サヨリ(小)

50g Size / Awajishima - HYOGO

Plentiful Half Beak are available from Setouchi.
The bigger-sized are coming in from the next month.
Use the smaller-sized as a substitute for Sardine.

Spanish Mackerel

SAWARA オバコサワラ

2kg Size / Nezugaseki - YAMAGATA

The bigger-sized are around 3kg; the smaller, 2kg.
All is fresh. Choose the size depending on recipes.
The smaller-sized have much less fat.
The taste of the bigger-sized has been widely known.



Spanish Mackerel

SAWARA 釣りサワラ

3kg Up / Yaizu-SHIZUOKA

Spanish mackerel from the Pacific Ocean are as good as those from Yamagata.
The flesh is softer than that from Yamagata.
Use this one for grilling and use those from Yamagata for sushi.



Blue Fish

KUROMUTSU 釣りクロムツ

1kg Up / Kozushima - TOKYO

The open season finally starts at Kozushima.
Blue Fish from islands are becoming better from now.



Blue Nose MEDAI メダイ

2kg Size / Tsushima

The best season for Blue Nose has come.
Those from the close ocean are better recommended
for its fattiness, being worth the price.

Thread-Sail Filefish (Wild)

KAWAHAGI 天然カワハギ

300g~350g / Katsuyama - CHIBA

The wild Thread-Sail Filefish is at best this season
— sufficiently available and with wide choices.
Its liver is also good during October and November.
If the priority is taste, this is recommended.

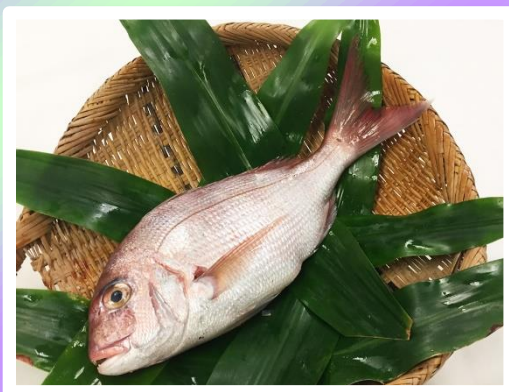


Thread-Sail Filefish (Farmed)

KAWAHAGI 養殖カワハギ

400g~500g / Owase - MIE

Owase is famous for delicious farm-raised Thread-Sail Filefish.
The farm-raised Filefish are dominating the market in recent years
and their taste is becoming better. Steadily available until the next spring.



Red Sea Bream (Wild)

MADAI 天然マダイ

1.5kg Size / Sajima - KANAGAWA

The best season of Sea Bream is autumn.
Sea Bream caught with any methods and
from any main ports have excellent taste.



Pacific Cod

TARA タラ(オス)

3kg Size / IWATE - Sanriku

The shipment of Cod starts from now.

Female are more reasonable but still usable for sashimi.

Thornhead

HON MENUKE 本メヌケ

3kg Size / Nemuro - Hokkaido

Thornhead that lived near rock reef and caught by angling are rich in fat and mouthwatering.



Sailfin Poacher

HAKKAKU ハツカク

500g Size / Muroran - HOKKAIDO

Savory Sailfin Poacher from southern Hokkaido.

Make sushi with it or grill it with a sprinkle of salt.

Pike Conger

OCHI HAMO 落ちハモ

500g Size / Awajishima - HYOGO

Enjoy the aroma by steaming it with Matsutake mushroom in an earthenware teapot. Taste the flavor of autumn.



Red Cornet Fish

AKAYAGARA 赤ヤガラ

2kg Size / Kushikino - KAGOSHIMA

Delivered by air. Excellent quality.

Now it is becoming more available than summer season.



Sweet Fish with Roe **KOMCHI AYU** 子持ちアユ

1kg Pack (10-13pieces) / WAKAYAMA

Mainly from Wakayama. 1 pack weighs 1kg and contains 10~13 pieces. Smaller ones (15pc/pk) are more expensive.

Enjoy Sweet Fish of autumn when they have roe.

Greeneye

MEHIKARI 銚子メヒカリ

50g Size / Choshi - CHIBA

Their season is starting. Do try making sushi with them.

Also enjoy marinating with vinegar or grilling as fillet.



Horse Hair Crab **KEGANI** 活毛ガニ

400g~500g / HOKKAIDO

Arriving from southern Hokkaido.

The availability and price should be better from October.

Swimming Crab (Male) **WATARIGANI** ワタリガニ

300g Size / AKITA

Females are not in season and not recommendable; however, males are excellent during this season.

The flesh is plump and the shell is very stout.

This crab takes on a beautiful color after boiled, also staying good for a while.



Spear Squid

KOYARIIKA 小ヤリイカ

50g Size / Senzaki - YAMAGUCHI

The season of Spear Squid is starting towards winter.
The stable availability is expected from mid-October.



Sea Urchin

AKA UNI 四島赤ウニ

300g Pack / Northern Four Islands

After the off-season in summer, its season is finally starting. Availability should be stable after mid-month.

Cod Milt

SHIRAKO マダラ白子

500g Pack / HOKKAIDO & Sanriku

The season of Cold Milt starts as the season of hot pot starts. More becomes available, better selected.



Monkfish Liver

ANKIMO あん肝

500g Size / China

Although Monkfish Liver from Aomori are available, Chinese ones are fattier and tastier in recent years.

