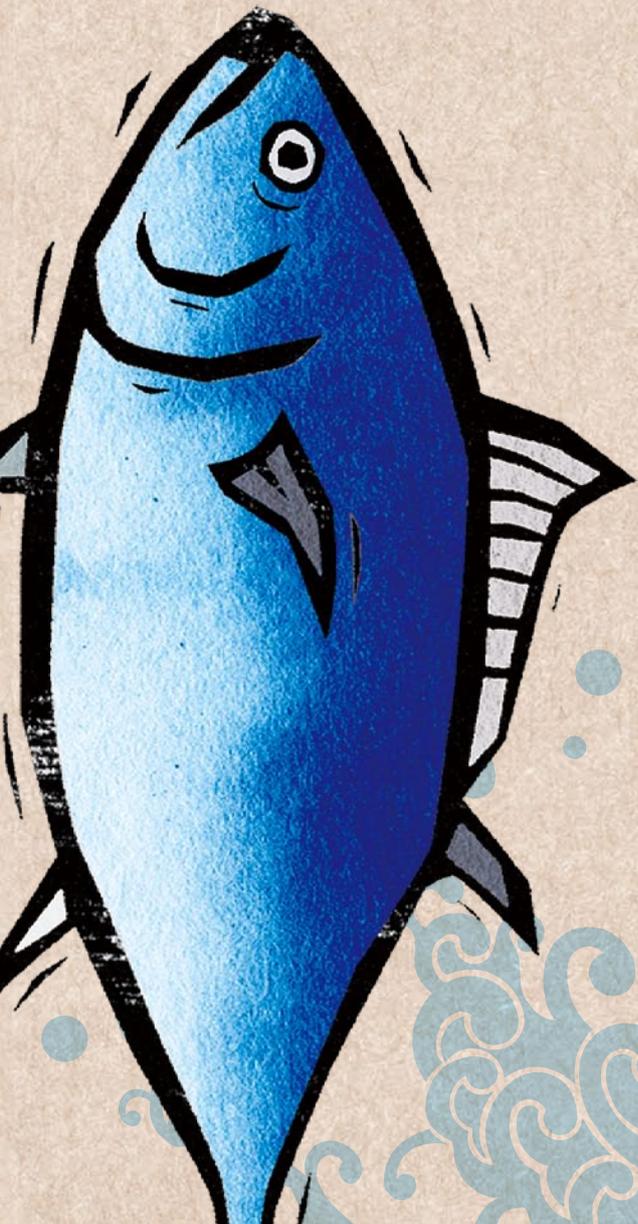


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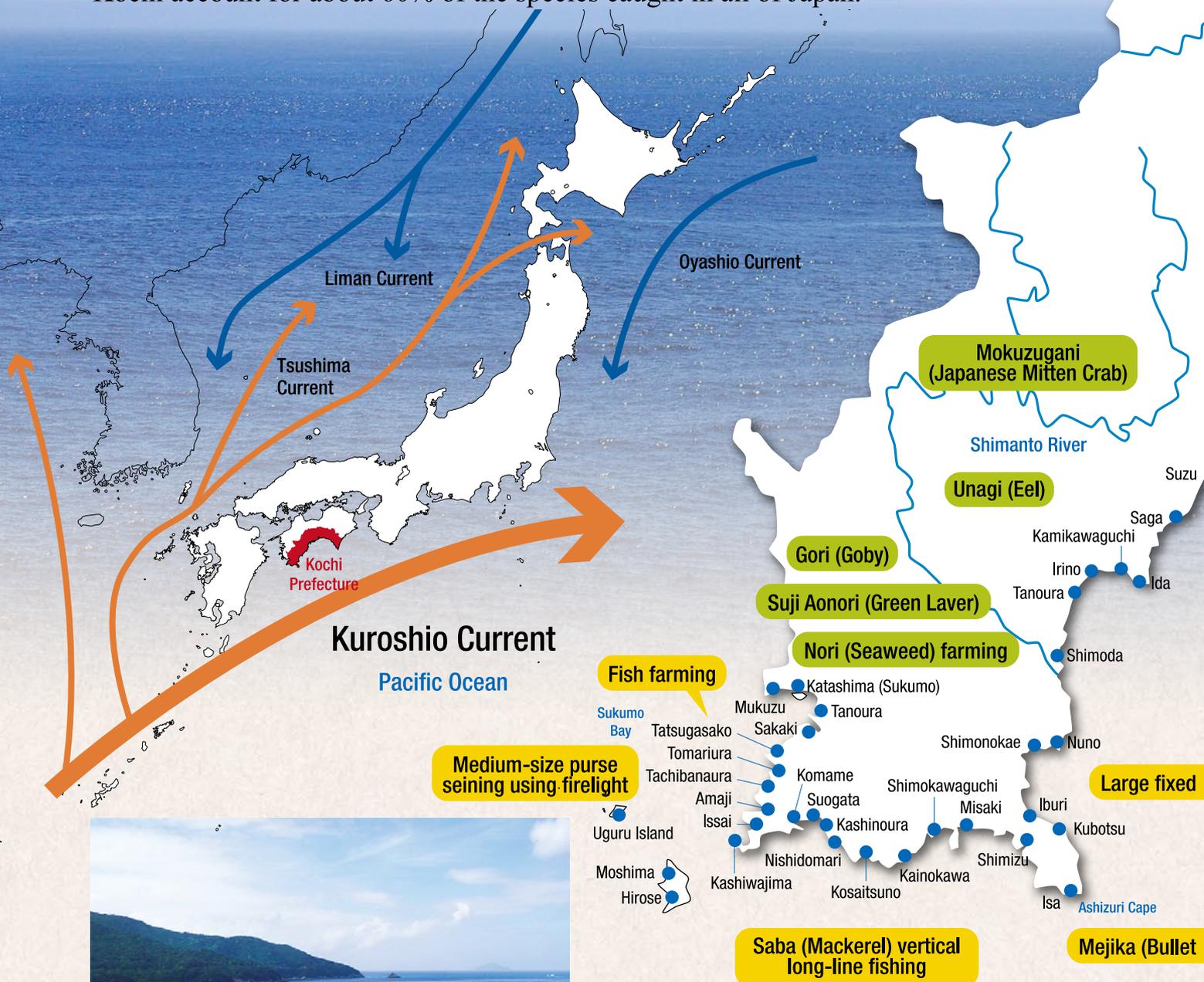
The Fish of Kochi, Japan



Kochi Prefecture is located on the island of Shikoku in western Japan, facing the Pacific Ocean.

The Kuroshio Current flows northward along the Japanese archipelago, and gives Kochi Prefecture a warm climate and plentiful rain. This yields a great bounty of nature, and has a major effect on the unique culture and customs of the region.

Various fisheries are in operation along the coastline, which extends over 713 km, in one of Japan's most pristine sea areas. A truly diverse variety of fish species are landed, depending on the season and part of the region, and the fish species caught in Kochi account for about 60% of the species caught in all of Japan.



Fish farming in Sukumo Bay



Main fishing methods and fishing ports in Kochi Prefecture



<Legend>

- Fishing port
- Fishing method (seawater)
- Fishing method (fresh water)

net fishing

Tuna) trolling



Trolling at the Tosa Kuroshio Ranch (floating fish reef)



Raising a fixed shore net

Main fishing methods



Katsuo (Skipjack Tuna) Pole-and-Line Fishing

With this technique, the fisherman first finds a school of fish called a *nabura*, lures the fish with live bait like *iwashi* (sardines), and catches fish one at a time with a fishing rod. In the fishing season, immediately after fish are landed, boats stock back up on live bait and go out fishing again, so it is crucial for boats to secure live bait.



Katsuo (Skipjack Tuna) Pole-and-Line Fishing

Trolling

Fishing lines with lures attached are pulled around in the water using small fishing boats of less than 10 tons. Aside from *katsuo* (skipjack tuna), this technique is also used to catch *marusoda/mejika* (bullet tuna) and *maguro* (tuna). The technique may not be very efficient, but it is gentle on the resource, and thus the *katsuo* caught this way has acquired MEL certification in the markets of the production regions in Tosashimizu City, Sukumo City, Saga (Kuroshio Town), and Usa (Tosa City).

*MEL certification is a system for certifying fisheries actively working to protect resources and ecosystems. It was established in December 2007 by Marine Eco-Label Japan to support fisheries which are gentle on aquatic resources and the ocean.



Kinmedai (Alfonsino) caught with Barrel Flowing Fishing

Barrel Flowing Fishing

As the gear used for this technique, wooden barrels are used as floats, and fishhooks are attached to a main line from each float, like the branches of a tree. After allowing a few dozen of these floats to flow with the current, they are recovered, hence the name "barrel flowing fishing".



Handline Fishing

In this case, barrels are not used, and fish are caught by reeling in a main line to which fishhooks are attached like branches of a tree. Both bait and fly lures are used as appropriate.

This method is primarily used in Muroto City, Tosa City, and Tosashimizu City. Fish are caught by reeling in a main line from a boat. Hooks are attached, tree branch-like, to the main line. Fly lures are often used, and the method is also called fly lure fishing.



Gomasaba (Southern Mackerel) caught with Vertical Long-Line Fishing

Vertical Long-Line Fishing

This method is used in Muroto City and Tosashimizu City. Employing styrofoam in place of a float, the gear is made up of fishhooks attached like tree branches to a main line. A few dozen of these setups are allowed to drift, and are then recovered. In the past, 18-liter cans were used as floats, so this technique is also called "can fishing."

Fixed Net Fishing

Fixed net fisheries are run by installing box-shaped net structures in fishing grounds. Scales of installation vary depending on the size of operation in each location; from larger scale netting for large operations staffed by about 30 people, to smaller ones for operations staffed by about 10 people. This technique is used from Toyo Town to Muroto City, Nahari Town, Tano Town, and Yasuda Town in the east, and from Susaki City to Tosashimizu City and Otsuki Town in the mid-west.



Fixed Net Fishing

Purse Seining

This method is used in Sukumo City and Otsuki Town. In recent years, fishing boats have increasingly adopted equipment to store caught fish in chilled seawater, so fish reach land in a much fresher state.



Iwashi-Shirasu (Sardine Whitebait) Fishing (Motorboat Seining)

Iwashi-shirasu (sardine whitebait) fisheries have a long history. Due to the ecological characteristics of *iwashi-shirasu*, fisheries tend to form near the estuaries of large rivers, and originally techniques like beach seining and boat seining were used. In the late 1950s, motorboat seining was adopted, and this improved efficiency. In the period from 1975 to 1985, there were times when Kochi boasted the second highest catch in Japan after Shizuoka Prefecture. Motorboat seining involves a team of three boats: two towboats, and one carrier called a *temma-sen* sculling boat. The seine, also known as a dragnet, is pulled along by the two towboats, and the *temma-sen* removes the fish from the net, then carries the catch to port. The process is then repeated.

Farmed fish in Kochi

They say the aquaculture industry in Kochi Prefecture began in 1955 when Toshiharu Nishiyama, President at the time of the Nomi Fishermen's Cooperative in Nomi Bay, farmed and shipped 2,500 *buri* (Yellowtail). After that, the industry spread to Uranouchi Bay and Sukumo Bay. In the beginning, the main focus was on raising *buri*, but farming of *kanpachi* (Greater Amberjack) began sometime between 1965 and 1975, and *madai* (Red Sea Bream), between 1975 and 1985.

Madai (Red Sea Bream) *Size: 50 cm or more in length

● Farming locations: Susaki City, Tosa City, Sukumo City, Otsuki Town

In Japan, people love beautiful shapes and colors, and have a custom of attributing significance to words which sound similar, for example with the fish variety *tai*'s similarity to "medetai", meaning "auspicious". For these reasons, *madai*, one of the *tai* family, has long been highly prized and used in celebrations. It is a fish with white meat and a mild flavor, and can be prepared using a wide variety of techniques. It is delicious as sashimi, as well as grilled, in soups, in hot pots, in steamed dishes, or as *taimeshi* (rice with minced sea bream).

In Kochi, farming of this fish is popular in Susaki City's Nomi Bay and Uranouchi Bay, and in Sukumo Bay which straddles Sukumo and Otsuki. There are growing efforts to establish brands that pay close attention to farming methods and feed, such as Kaien-Tai, Otome-Dai, and Naoshichi-Madai.

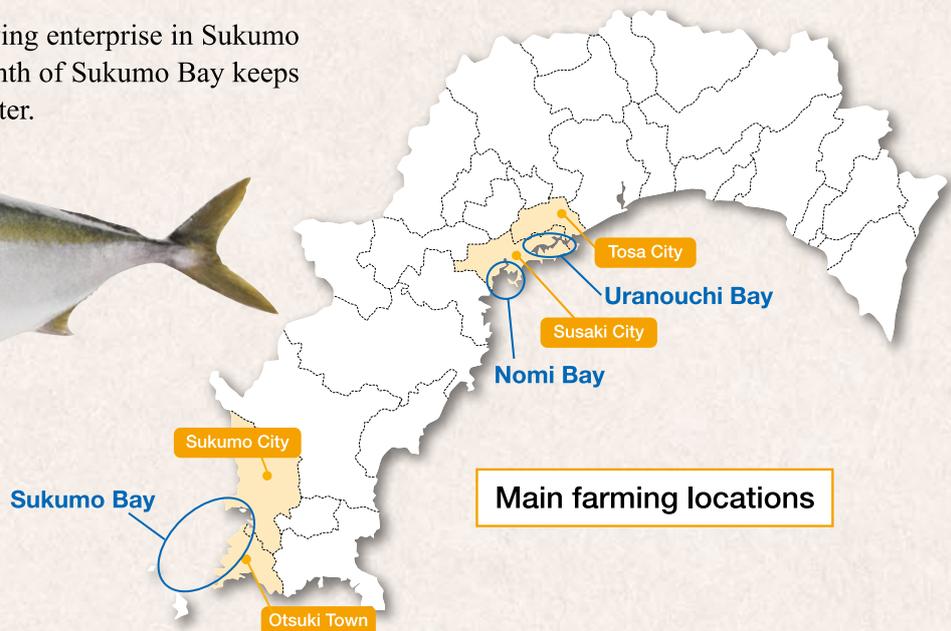


Buri (Yellowtail) *Size: 40 cm or more in length

● Farming locations: Sukumo City, Otsuki Town

This fish is called by different names for its various stages of maturity, names for each of which also vary by region. In Kochi, the names following the fish's development generally change in the following sequence as the fish matures: *mojako*→*wakana*→*mejiro*→*buri*. Aside from as sashimi (sliced raw), this fish is also delicious as sushi, *shabushabu* (hot pot dipping), *teriyaki*, *buri daikon* (simmered in a broth with daikon radish), and *shioyaki* (salt-grilled).

In Kochi, farming of this fish is a thriving enterprise in Sukumo City and Otsuki Town, where the warmth of Sukumo Bay keeps *buri* growth from stagnating in the winter.



Kanpachi (Greater Amberjack) *Size: 60 cm or more in length



● **Farming locations: Susaki City, Tosa City, Sukumo City,**

They say the name *kanpachi* derives from the band-shaped markings above the eyes of this fish that look like the Chinese character 八 (hachi) meaning "eight." Aside from sashimi (sliced raw), *kanpachi* is also delicious as sushi, *shabushabu* (hot pot dipping), teriyaki, and *shioyaki* (salt-grilled).

In Kochi, this fish is called *neiri*. It is farmed in Nomi Bay and Sukumo Bay, exploiting the warm environment in Tosa Bay. Efforts are being made to establish new brands like Kiwami Kanpachi that are committed to the best farming methods and feed.

Kuromaguro (Bluefin Tuna) *Size: 150 cm or more in length

● **Farming locations: Otsuki Town**

This is a high-grade fish even among *maguro* (tuna), and is also called *honmaguro*, the *maguro* among *maguro*. Generally speaking, the fatty portion of the belly of wild *kuromaguro* is called *toro*, but farmed *kuromaguro* put on fat better than wild fish and are said to have "full-body *toro*." You can enjoy it as sashimi (sliced raw) or sushi.



Sukumo Bay is warm, faces the open ocean, and has a good flow of seawater, so it has favorable conditions for farming *maguro*. For this reason, in recent years new players have continued to enter the *maguro* farming industry off the coast of Otsuki Town. Tosa Bay is on a migration route followed by many *kuromaguro* fry known as *yoko*, so trolling to catch the *yoko* used for *maguro* farming is thriving.

[Main fish farming production regions and fish species farmed]



- Uranouchi Bay: Madai
- Nomi Bay: Madai, kanpachi
- Sukumo Bay: Kuromaguro, madai, kanpachi, buri



For fish farming in Kochi, yearly production volume is about 20,000 tons, with a value of about 20 billion yen (US\$180m), and these key fish farms account for 1/3 of the total production value of the prefecture. The primary farmed fish species are *madai*, *kanpachi*, and *buri*, accounting for 80% of total production, followed by *kuromaguro*, *shimaaji*, etc.

Katsuo (Skipjack Tuna) *Size: 100 cm in length



To think
of Kochi
is to think
of Katsuo

- Main landing locations: Nahari Town, Nakatosa Town, Kuroshio Town, Tosashimizu City, etc.
- Main fishing methods: Trolling, katsuo pole-and-line fishing

Katsuo fisheries off the coast of Kochi mainly employ trolling and pole-and-line fishing. Operations are carried out year-round, but the main fishing seasons are spring (April–May) and fall (October–November). There are many landing locations: Muroto, Karyogo (Nahari), Usa (Tosa), Kure (Nakatosa), Saga (Kuroshio), Tosashimizu, and Sukumo. Small fishing boats, less than 10 tons, return to port the same day bringing *katsuo* caught by trolling (where fishing gear with lures attached is pulled around through the water) so this is called "day-trip *katsuo*." Pole-and-line fishing, involving finding fish schools called *nabura* and scattering live bait like *iwashi* (sardines) before using a fishing rod, is a widely-renowned technique strongly associated with fishery in Tosa, the old name for Kochi.



Katsuo sashimi (skipjack tuna, sliced raw)



Salt-grilled *harambo* (acropoma)



Tosa-maki (Tosa Roll)



Katsuo, a leading player in Kochi cuisine

The amount of *katsuo* purchased annually per household in Kochi City is far and away the largest in Japan. Survey results show the figure to be about 4 kg, four times the national average (Ministry of Internal Affairs and Communications, Family Income and Expenditure Survey: Average for 2014-2016).



■ Origin of *Katsuo-no-Tataki* (seared skipjack tuna)

In Kochi, *katsuo-no-tataki* is famous as a local dish, and there are various theories about its origin. One theory is that, when Chosokabe Motochika subjugated Shikoku at the end of the Sengoku period, he ate *katsuo* grilled with reeds. Another theory is that, when eating raw food was forbidden by the Tosa Domain to prevent food poisoning in the middle Edo period, the people continued to eat *katsuo* sashimi (raw *katsuo*) by searing only its outer surface, disguising it as grilled *katsuo*. Yet another theory is that *tataki* is based on a dish prepared on fishing boats by pole-and-line fishermen who were tired of eating it as sashimi.

■ Origin of the term "tataki"

The culinary custom of searing fish and slicing it into sashimi appears in records throughout Japan, but sprinkling with salt or sauce and striking the meat appears to be unique to Kochi. After searing and slicing into sashimi, flavor is worked in by sprinkling salt or sauce while striking the meat, and it appears that this striking action, *tataku*, is the source of the name "tataki."

■ Roots of *tataki* in Kochi

People tend to think *tataki* refers only to a dish using *katsuo*. In Kochi, other fish besides *katsuo* are also prepared in the *tataki* style, and there is even a theory that the original form of *tataki* was *yakikiri* (a method of searing only the surface, cutting into sashimi, and eating with soy sauce) of coastal fish.

Kinmedai (Alfonsino) *Size: 60 cm in length



The bounty from the waters off Kochi —largest catch in western Japan

- **Main landing locations: Muroto City, Nahari Town, Tosashimizu City**
- **Main fishing methods: Barrel flowing, handline**

Kinmedai is a high-grade fish which lives in the deep sea (approx. 200–800 m). It is characterized by its large, gold-colored eyes and orangish-red body. *Kinmedai* fisheries in Kochi have a short history; full-scale operations only began around 1985.

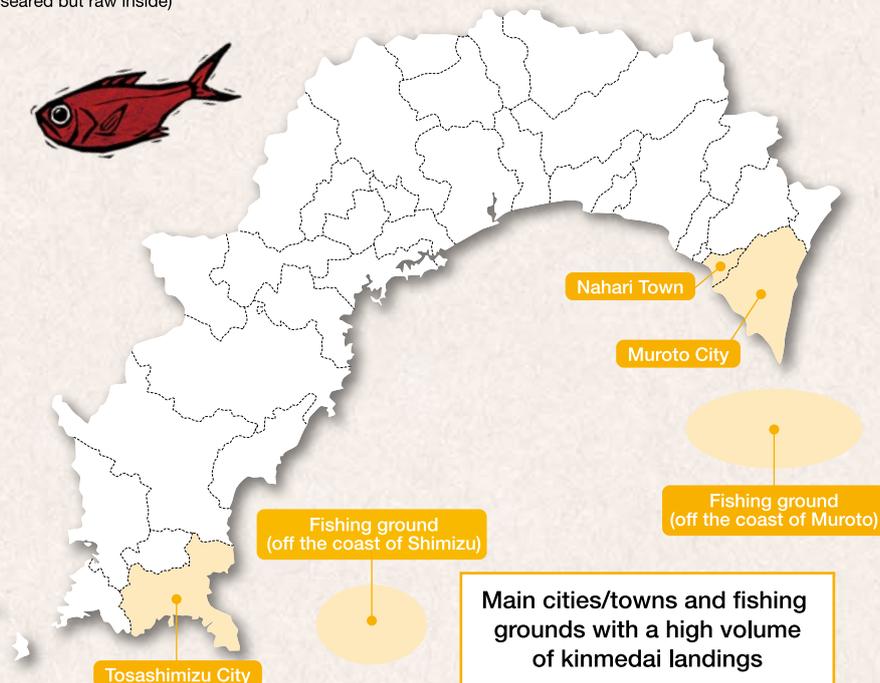
Today, there are operations taking place at fishing grounds roughly divided into two areas, offshore Muroto and offshore Shimizu, and this is the primary industry in the main landing location of Muroto.



Kinmedai tataki (Alfonsino, seared but raw inside)

Fishery season for *kinmedai*

● Off the coast of Muroto																		<i>Kinmedai</i> put on fat especially around November to February
	Apr.	May	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.	Jan.	Feb.	Mar.						
● Off the coast of Shimizu					The period from July to the middle of August is especially recommended													



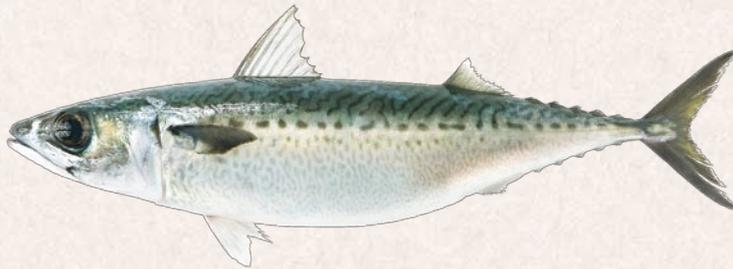
Outstanding freshness thanks to day-trip fishing

Fishing grounds for *kinmedai* are close to the fishing ports in Tosa Bay, and the fishermen return to the ports each day with freshly caught *kinmedai*, so they are never more than one-day old. The fishing grounds shift with the season; for example, the central fishing grounds are off the coast of Muroto during the winter, and off the coast of Shimizu in the summer.

Vivid red and bland white

The bright red *kinmedai*, which seems to shine, has delicate, white flesh with a light taste. It brings color to the dining table in the starring role in any type of cuisine—Japanese, Chinese or Western. It is used in the classic dishes of Japanese cuisine, like sashimi (sliced raw fish), sushi, and *tataki*, as well as in marinated dishes and other Western dishes. Popular serving styles in Kochi include *yakikiri*, where the skin is seared until crisp in a style similar to *katsuo-no-tataki*. Winter hot pot dishes, classic simmered dishes, and soups made with *ara* (left over pieces from filleting) that feature *kinmedai* all showcase similarly simple but refined flavors.

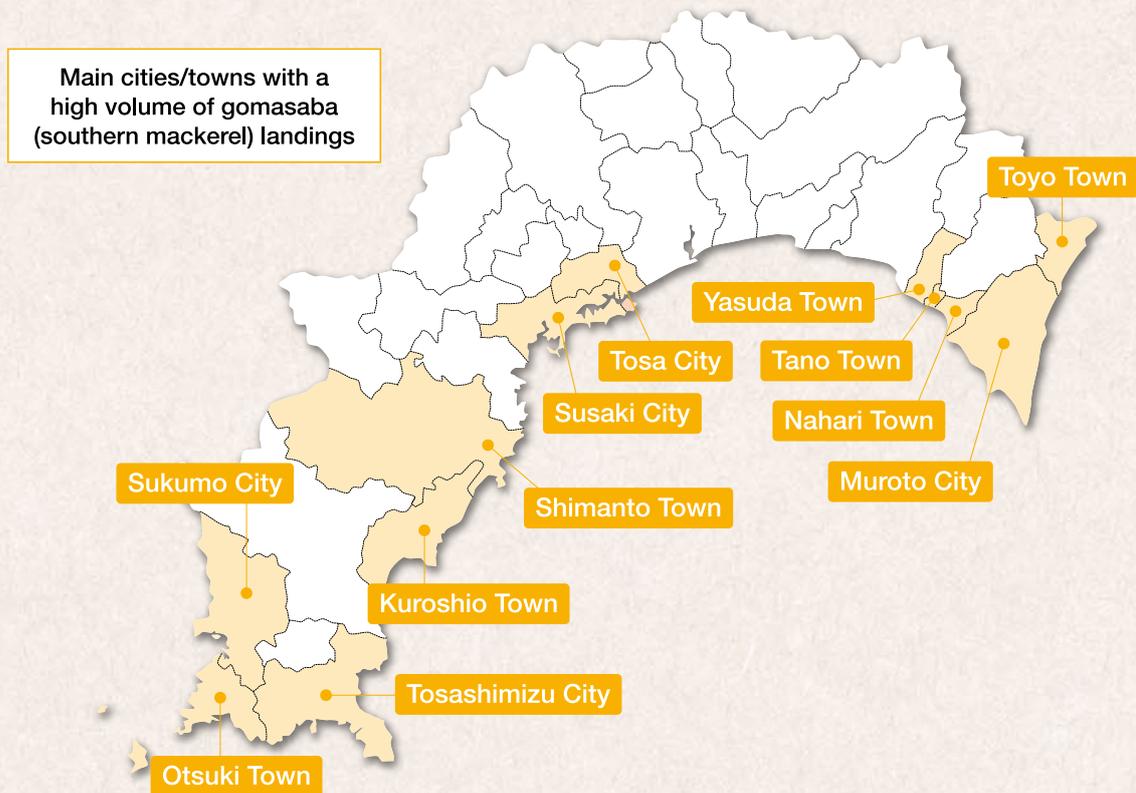
Gomasaba (Southern Mackerel) *Size: 50 cm in length



Saba (mackerel) from Kochi served as sashimi

- Main landing locations: Muroto City, Nahari Town, Tosa City, Tosashimizu City, Sukumo City, etc.
- Main fishing methods: Vertical long-line, handline, purse seining, fixed net

There are two types of *saba* (mackerel): *gomasaba* (southern mackerel) and *masaba* (chub mackerel). The main type caught in Tosa Bay is *gomasaba*. In Kochi, *gomasaba* is called *marusaba* (round saba) and *masaba* is called *hirasaba* (flat saba).



Local brands utilize the *ikejime* (instant killing) method

Efforts are being made in all regions of the prefecture to establish brands that use *ikejime* to preserve freshness so fish can be eaten as sashimi (sliced raw). A typical example is Shimizu Saba from Tosashimizu. This brand started from a desire to broaden consumption of *saba* sashimi, previously only a local Kochi city dish, and today it is a national brand shipped even outside the prefecture.



Best season for *gomasaba*

● July–August	- Season when fish put on fat after laying eggs
● November–January	- Yield increases with angling or fixed nets - Time when fish become larger and put on more fat *Yield with purse seining decreases in the period between January and February

Gomasaba sashimi (southern mackerel, sliced raw)

Mejika/Marusoda (Bullet Tuna) *Size: 40 cm in length



- Main landing locations: Muroto City, Tosashimizu City
- Main fishing methods: Fixed net, trolling

In the primary production region of Tosashimizu, trolling for *mejika* and processing of *sodabushi* (dried bullet tuna) are key industries. These fish are processed into *sodabushi*, which can be used to make a soup stock for *udon* and *soba* noodles, and the final product is shipped nationwide. The young of this fish, freshly caught in the summer, are called *shinko* (new fish), and are very popular as sashimi drizzled with the juice of a local citrus fruit, the "Buddha's hand citron". However, freshness is rapidly lost, so this dish can only be eaten in Kochi.



Trolling



Fixed net fishing

The finest *sodabushi* (dried Bullet Tuna) in Japan



In Kochi, *katsubushi* (dried skipjack tuna) has been produced throughout the prefecture since the Edo period, and, until the Meiji era, "Tosa *katsubushi*" played the leading role in the *katsubushi* industry in Japan.

After the Meiji era, *katsuo* fishing boats became larger and able to fish in remote fishing grounds, which resulted in a smaller volume of *katsuo* landings in the prefecture. Tosashimizu switched to production of *sodabushi* using *mejika* instead of *katsubushi*.

During the golden age for *sodabushi* production, the number of manufacturers in Tosashimizu exceeded 40. The number has decreased to about 20 now but even today Tosashimizu accounts for close to 80% of national *sodabushi* production, so the aroma of *sodabushi* still wafts through the city air.

Most of the product is shipped throughout Japan for use as shavings, and for *dashi* (soup stock) for *udon* and *soba* noodles, but in recent years processed products using *sodabushi* have been developed, such as pastes and seasonings.



Kibinago (Banded Blue Sprat) *Size: 12 cm in length



- Main landing locations: Sukumo City, Susaki City
- Main fishing methods: Purse seining, gill net

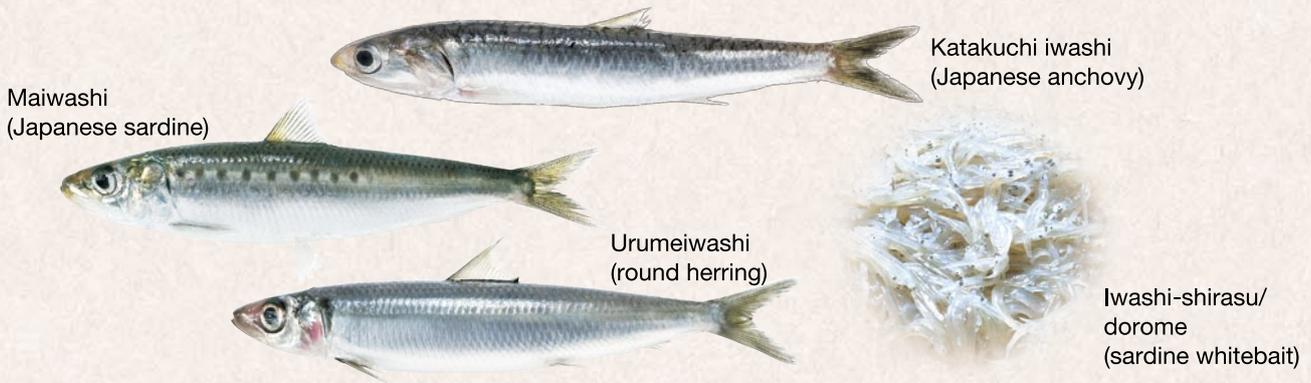


Around the spawning season in May–June, large schools surge into coastal zones such as Sukumo Bay, and the fish are caught using gill nets or purse seine nets using fish-luring lights. In Sukumo Bay, the catch is 900–1,800 tons a year using purse seines with fish-luring lights, and this is one of the most important fisheries in the region.

Landing *kibinago* caught with a purse seine

Iwashi (Sardines), Shirasu/Dorome (Whitebait)

*Length:
Katakuchi Iwashi (Japanese Anchovy) 18 cm,
Maiwashi (Japanese Sardine) 30 cm,
Urumeiwashi (Round Herring) 35 cm,
Iwashi-shirasu (Whitebait) up to around 30 mm



- Main landing locations: Aki City, Konan City, Nankoku City, Kochi City, Susaki City
- Main fishing methods: Motorboat seining

Iwashi-shirasu is the generic term for the fry of *maiwashi*, *urumeiwashi*, and *katakuchi iwashi*. Pot-boiled and dried *iwashi-shirasu* are called *chirimenjako* or *shirasuboshi* (dried *shirasu*), and raw *iwashi-shirasu* are known as *dorome*.



Chirimenjako – Yet another local specialty

Another Kochi specialty is *chirimenjako* produced using *iwashi-shirasu* (sardine whitebait). Almost all the processing facilities are sited close to the port, and fresh *iwashi-shirasu* landed in port are boiled in large pots, and then dried in the sun—making use of Kochi Prefecture's distinction of having the longest hours of daylight in Japan—to finish Kochi-made *chirimenjako*.

Chirimenjako is produced by drying after pot-boiling the raw *iwashi-shirasu* for a period of time, and the product name changes depending on the degree of drying from *kamaage* (out of the pot) and *shirasuboshi* (dried *shirasu*) to *chirimen* and *kachiri* (extra dry).

Common names for iwashi-shirasu	
● Barely dried	Kamaage
	Shirasuboshi
	Chirimen
● Well dried	Kachiri



Dorome

A seasonal fish: Dorome

Iwashi-shirasu quickly lose their freshness and spoil, so they must be handled with extreme care. Fish brought in fresh is called "dorome," and can be eaten as is. *Dorome* is popular locally as a seasonal spring food. It is usually eaten dressed in either *nuta*, made from mashed garlic leaves distinctive to Kochi, or in *sanbaizu* (a blend of vinegar, soy sauce, and *mirin*). Freshness is crucial, and previously this dish could only be eaten locally. Thanks to advances in refrigeration technology in recent years, though, frozen *dorome*, with freshness preserved by freezing, is now being shipped outside the prefecture.



Shiira (Dolphinfish)

*Size: 180 cm in length

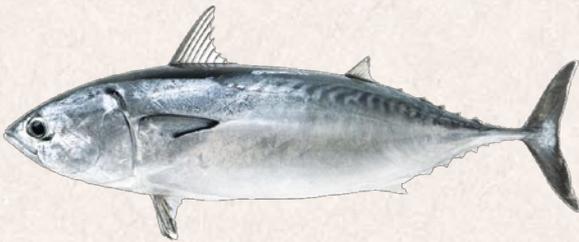


- Main landing locations: Konan City, Shimanto Town
- Main fishing methods: Purse seining, fixed net

In purse seining for *shiira*, an artificially installed floating fish reef is employed to exploit the *shiira*'s habit of gathering at floating objects. These floating fish reefs are called *shiirazuke*, and are made from moso bamboo and the branches of Japanese bayberry. Many *shiira* are also caught with fixed nets throughout the prefecture.

Hirasoda/Suma (Frigate Tuna)

*Size: 45 cm in length



- Main landing locations: Muroto City, Tosashimizu City
- Main fishing methods: Fixed net, trolling

This species is similar to *marusoda/mejika* (bullet tuna), but its body is somewhat longer vertically, and its cross-section has a flatter shape. In Kochi Prefecture, the species is called *suma*, but in standard Japanese *suma* refers to a different species, which in Kochi is called *monzuma* or *yaito*.

Suma/Monzuma (Kawa Kawa)

*Size: 100 cm or more in length



- Main landing locations: Muroto City, Tosashimizu City
- Main fishing methods: Trolling, fixed net

Depending on the region, this fish is called *monzuma*, *yaito*, or *monta*. In Kochi Prefecture, *suma* refers to *hirasoda* (frigate tuna), a different species.

Hagatsuo (Striped Bonito)

*Size: 100 cm or more in length



- Main landing locations: Muroto City, Tosashimizu City
- Main fishing methods: Vertical long-line

Although this fish loses freshness quickly, it is exceptionally delicious when fresh, and is a little-known delicacy characteristic of the production region. Fantastic as sashimi (sliced raw) or *yakikiri* (seared while raw inside)!

Maaji (Japanese Jack Mackerel)

*Size: 50 cm in length



- Main landing locations: Muroto City, Sukumo City
- Main fishing methods: Fixed net, purse seining

Mainly caught from winter to summer. There is a type called *seguro* which migrates offshore and is blackish on its back side, and a type called *kiaji* which stays in the shoals (shallow rocky reef zones) and has a yellowish-brown body. Young of this type are called *zengo*.

Isaki (Chicken Grunt)

*Size: 50 cm in length



- Main landing locations: Muroto City, Sukumo City, Otsuki Town
- Main fishing methods: Fixed net, pole-and-line

Isaki has an elegant taste, but it is most delicious when it puts on fat in the early summer. These fish are caught with fixed nets in various areas throughout the prefecture, and are extremely popular among rock fishing or boat fishing anglers.

Tobiuo (Flying Fish)

*Size: 35 cm in length



- Main landing locations: Muroto City, Susaki City, Tosashimizu City
- Main fishing methods: Fixed net, scoop net

Mainly caught with fixed nets, but there is also a technique called "tobiuo scoop fishing" where the fish are attracted to the ocean surface on a dark night by shining a light, and then caught by scooping them up with a landing net.

Umeiro (Yellowtail Blue Snapper)

*Size: 45 cm in length



- Main landing locations: Tosashimizu City, Otsuki Town
- Main fishing methods: Pole-and-line

Typically caught in features like natural reefs at a water depth of 150m or less. In the western part of the prefecture, another species in the same family is called *umeiro* so it's easy to confuse the two, but both species are delicious.

Binnaga (Albacore)

*Size: 120 cm in length

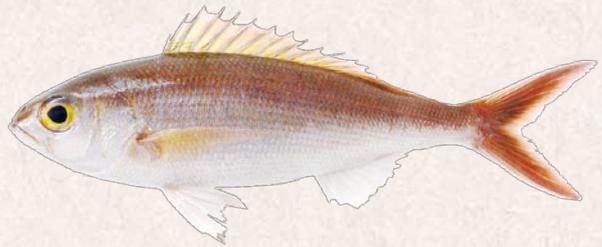


- Main landing locations: Toyo Town, Muroto City, Tosashimizu City
- Main fishing methods: Long-line, trolling

Binnaga, a kind of *maguro* (tuna), is the species caught in the highest volume in the Kochi Prefecture *maguro* fishery. *Maguro* caught through long-line fishing are often landed at fishing ports outside the prefecture, but within the prefecture, they are usually landed at Kannoura Port in Toyo Town, or the Kochi City Wholesale Market within the Port of Kochi. *Binnaga* caught by trolling are landed for production region markets at Muroto, Tosashimizu, and other locations.

Himedai/Chiiki (Lavender Jobfish)

*Size: 45 cm in length

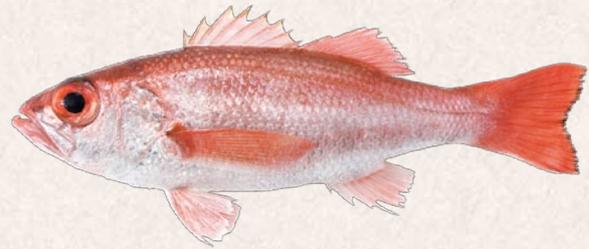


- Main landing locations: Tosashimizu City, Otsuki Town
- Main fishing methods: Pole-and-line

Caught in natural reefs at a water depth of 150m or less.

Akamutsu (Blackthroat Seaperch)

*Size: 60 cm in length

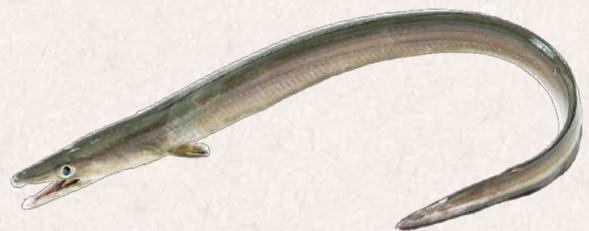


- Main landing locations: Kuroshio Town, Nakatosa Town, Kochi City
- Main fishing methods: Deep sea long-line, offshore bottom trawling

This is a high-grade fish among red fish caught in Kochi Prefecture, and is called *nodoguro*. It is mainly shipped outside the prefecture.

Hamo (Daggertooth Pike Conger)

*Size: 200 cm or more in length



- Main landing locations: Tosashimizu City, Nakatosa Town, Kochi City
- Main fishing methods: Long-line, small bottom trawling

In Kochi, there is not much of a custom of eating *hamo*, so almost all of the *hamo* caught is shipped outside the prefecture, primarily to Kyoto, Osaka, and Kobe.

Medai (Japanese Butterfish)

*Size: 100 cm in length



- Main landing locations: Muroto City, Tosashimizu City, Otsuki Town

- Main fishing methods: Vertical long-line

Caught at locations such as offshore Cape Muroto and Cape Ashizuri, and in the Okinoshima sea area of Sukumo City. In Kochi, this fish is also called *tarume*, *mebuto*, or *mena*.

Utsubo (Moray Eel)

*Size: 90 cm in length



- Main landing locations: Muroto City, Susaki City, Nakatosa Town, Tosashimizu City

- Main fishing methods: Moray eel basket

Utsubo live in coastal rocky shores, and *utsubo* cuisine is eaten mainly in Tosa City and Susaki City. Recently, *utsubo* has become popular among tourists from outside the prefecture, and as an ingredient at *izakaya* (Japanese taverns) in the prefecture.

Aoriika/Moika/Tachiika

(Bigfin Reef Squid) *Size: 60 cm in length



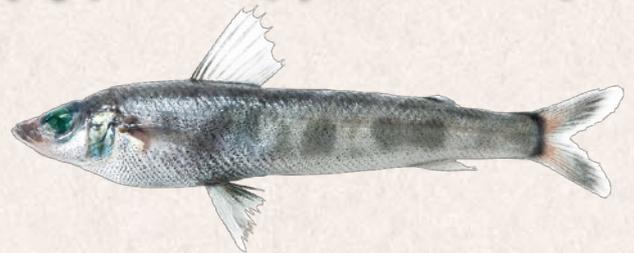
- Main landing locations: Muroto City, Tosashimizu City

- Main fishing methods: Fixed net, pole-and-line

In Kochi, this is called *moika* or *tachiika*, depending on the region. It is caught using pole-and-line fishing using wooden lures or bait, and fixed nets. Among the squid caught in the prefecture, this is regarded as the most delicious.

Aome-eso/Mehikari

(Bigeyed Greeneye) *Size: 15 cm in length



- Main landing locations: Kochi City

- Main fishing methods: Offshore bottom trawling

In Kochi, this is called *mehikari*. A typical way to eat this fish is to dry it for one day, then grill and serve drizzled with lemon juice or *yu no su* (yuzu citrus dressing). It is also enjoyed deep-fried or as tempura, etc.

Nigisu/Okieurume

(Deepsea Smelt) *Size: 20 cm in length



- Main landing locations: Kochi City

- Main fishing methods: Offshore bottom trawling

In Kochi, this is called *okieurume*. In the offshore fishing grounds of Tosa Bay, these fish are caught with offshore bottom trawling nets.

Mokuzugani/Tsugani

(Japanese Mitten Crab) *Size: 6 cm



- Main landing locations: Rivers in the prefecture

- Main fishing methods: Basket

In Kochi, this is called *tsugani*. There are a variety of preparation methods, depending on the region, such as boiling the crab as is, or crushing the whole crab to make soup stock.

Ayu (Sweetfish) *Size: 30 cm in length



- Main landing locations: Shimanto River, Niyodo River, Ioki River, Yasuda River, Nahari River, etc.
- Main fishing methods: Angling (using live decoys, fly and shabiki lures), net

Kochi is one of the leading regions in Japan in terms of rainfall, and has many rivers that are famous nationwide for their high volume of water and untouched, abundant nature. In these areas, fishing for *ayu* has been popular since long ago. Recently, *tomozuri* (using live *ayu* as a decoy to exploit the territorial nature of the *ayu*) has become extremely popular, and many fishermen from both inside and outside the prefecture visit rivers in the prefecture to compete with each other. Catching, or eating, *ayu* is an essential experience as the fish heralds the coming of summer.

Unagi (Eel) *Size: 70 cm in length



- Main landing locations: (Wild) Shimanto River, other rivers in the prefecture; (Farmed) Konan City, Kochi City
- Main fishing methods: (Wild) Eel buck, long-line, shibazuke (using bundles of branches as a trap)

Unagi fishing still continues on rivers throughout the prefecture, but wild *unagi* has become rare and is highly prized. *Unagi*-farming takes place primarily in the center of the prefecture.

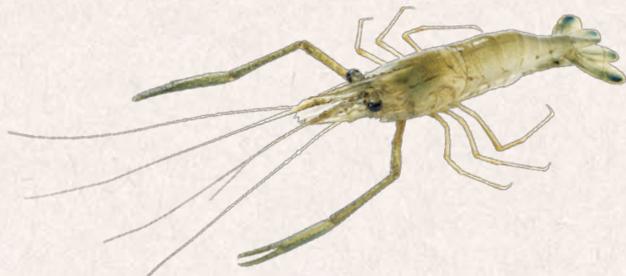
Magakigai/Chanbaragai (Strawberry Lipped Conch) *Size: 6 cm



- Main landing locations: Muroto City, Tosashimizu City, Otsuki Town
- Main fishing methods: Free diving

When the conch moves its sharp lid, it looks like it is wielding a sword so in Kochi it is called *chambara* or *kiriai* (meaning "sword fight"). The boiled conch is a delicacy characteristic of Kochi, used as an appetizer or in *sawachi ryori* (assorted cold foods served on a large plate).

Tenagaebi (Freshwater Prawn) *Size: 9cm in length



- Main landing locations: Rivers in the prefecture
- Main fishing methods: Basket, shibazuke

There are three of these river prawn species in Kochi: *tenagaebi*, *hirate-tenagaebi*, and *minami-tenagaebi*. The generic name for all of these types is *tenagaebi*.

Tokobushi/Nagareko (Tokobushi Abalone) *Size: 7 cm



- Main landing locations: Muroto City, Otsuki Town
- Main fishing methods: Diving (April–August)

Through the spring and summer, these shellfish are harvested in coastal rocky reefs. They cover the surface of the rock as though they were flowing down it, and thus are called *nagareko* in Kochi ("nagare" meaning "to flow"). The fishery is closed from September to the end of March.

Hiougigai (Hioogi-scallop) *Size: 12 cm



- Main landing locations: Tosashimizu City, Sukumo City, Konan City, Nakatosa Town

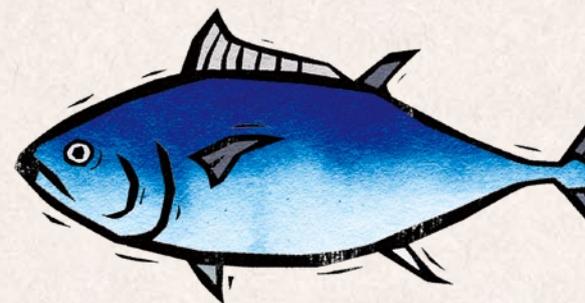
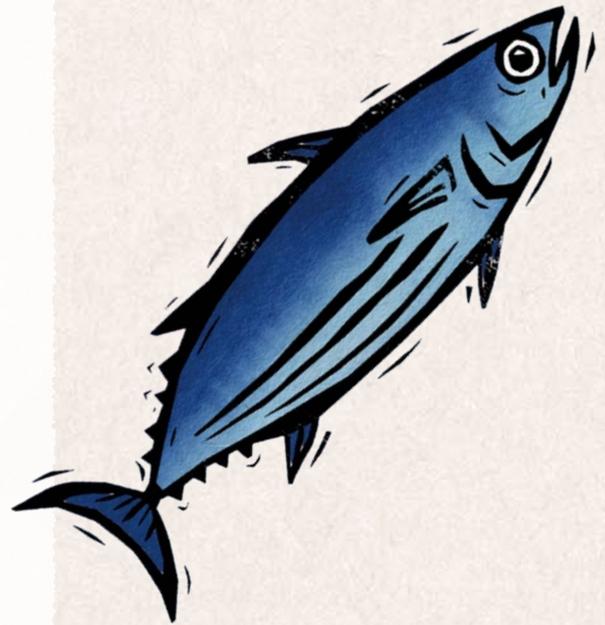
With colors like yellow, purple, orange, and red, this bivalve is distinguished by its colorfulness. Its name *hiougigai* (hioogi-scallop) means "a gorgeously colored fan." In Kochi, it is called the *chotarogai* after the name of the fisherman who found it.

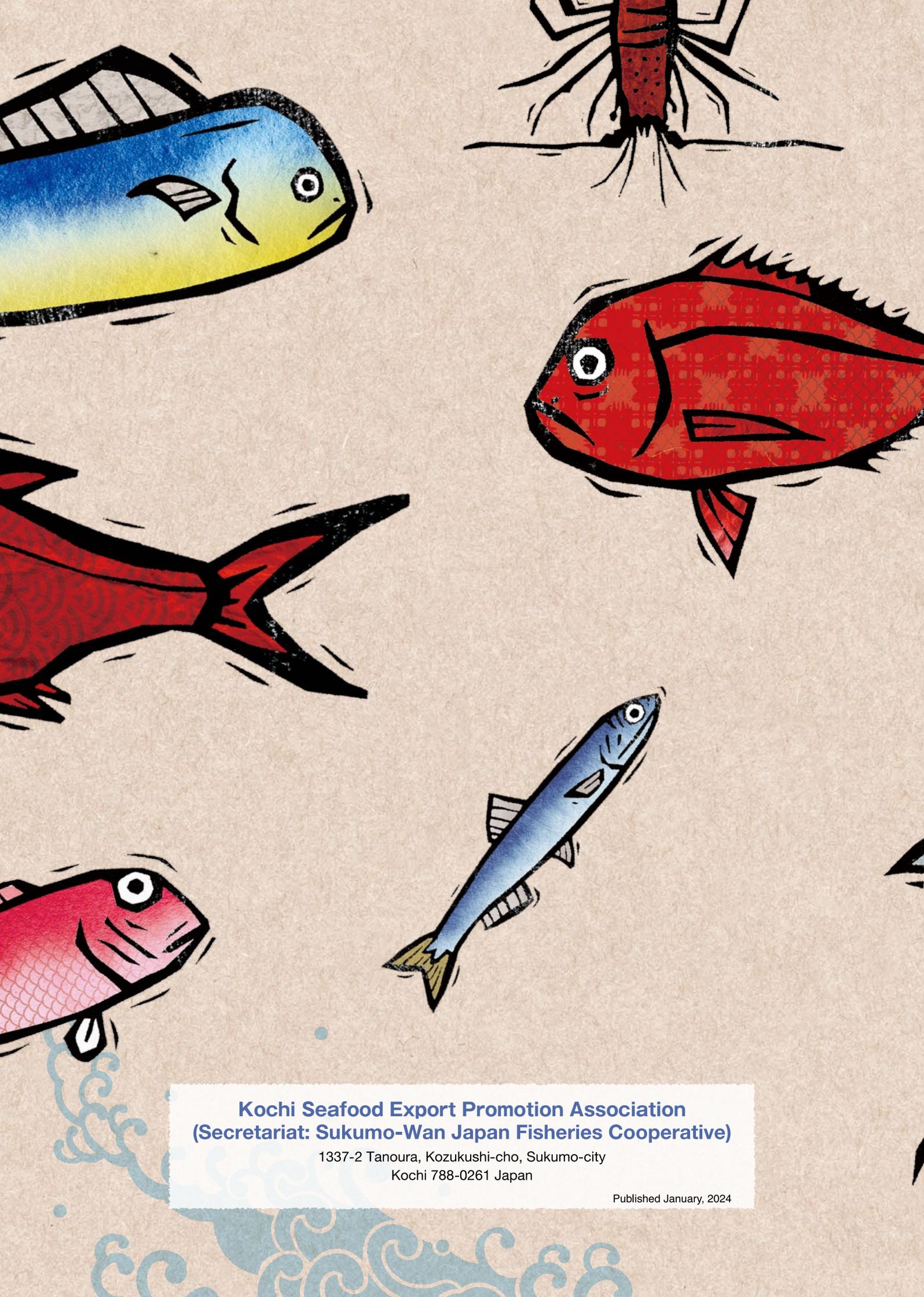
Main landing seasons and production regions

Fish species	Spring			Summer			Fall			Winter		
	Mar.	Apr.	May	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.	Jan.	Feb.
Bigeyed Greeneye (Aome-eso/Mehikari)	■			■			■			■		
Bigfin Reef Squid (Aoriika/Moika/Tachiika)	■			■			■			■		
Blackthroat Seaperch (Akamutsu)	■			■			■			■		
Sweetfish (Ayu)		△ ^{*1}	■						△ ^{*2}	■		
Chicken Grunt (Isaki)	■			■			■			■		
Moray Eel (Utsubo)	■			■			■			■		
Eel (Unagi)	■			■			■			■		
Yellowtail Blue Snapper (Umeiro)	■			■			■			■		
Skipjack Tuna (Katsuo)	■			■			■			■		
Banded Blue Sprat (Kibinago)	■			■			■			■		
Alfonsino (Kinmedai)	■			■			■			■		
Southern Mackerel (Gomasaba)	■			■			■			■		
Dolphinfish (Shiira)	■			■			■			■		
Sardines/Whitebait (Iwashi-Shirasu/Dorome)	■			■			■			■		
Kawa Kawa (Suma/Monzuma)	■			■			■			■		
Freshwater Prawn (Tenagaebi/Kawaebi)	■			■			■			■		
Tokobushi Abalone (Tokobushi/Nagareko)	■			■			■			■		
Flying Fish (Tobiuo)	■			■			■			■		
Deepsea Smelt (Nigisu/Okiurume)	■			■			■			■		
Striped Bonito (Hagatsuo)	■			■			■			■		
Daggertooth Pike Conger (Hamo)	■			■			■			■		
Hioogi-scallop (Hiougigai)	■			■			■			■		
Lavender Jobfish (Himedai/Chiiki)	■			■			■			■		
Frigate Tuna (Hirasoda/Suma)	■			■			■			■		
Albacore (Binnaga)	■			■			■			■		
Yellowtail (Buri (Wild))	■			■			■			■		
Japanese Jack Mackerel (Maaji)	■			■			■			■		
Strawberry Lipped Conch (Magakigai/Chanbaragai)	■			■			■			■		
Bullet Tuna (Mejika/Marusoda)	■			■			■			■		
Japanese Butterfish (Medai)	■			■			■			■		
Japanese Mitten Crab (Mokuzugani/Tsugani)	■			■			■			■		



Main landing locations
Kochi City *There is a season when fishing is permitted
Muroto City, Tosashimizu City
Kuroshio Town, Nakatosa Town, Kochi City
Rivers in the prefecture *1) Ban lifted on May 15 for some rivers only *2) For some rivers, extends to the end of September, depending on the resource situation each year
Muroto City, Sukumo City, Otsuki Town
Muroto City, Susaki City, Nakatosa Town, Tosashimizu City
Rivers in the prefecture *Farmed fish throughout the year
Tosashimizu City, Otsuki Town
Nahari Town, Nakatosa Town, Kuroshio Town, Tosashimizu City
Sukumo City
Muroto City, Nahari Town, Tosashimizu City
Muroto City, Nahari Town, Tosa City, Tosashimizu City
Konan City, Shimanto Town
Aki City, Konan City, Nankoku City, Kochi City, Susaki City
Muroto City, Tosashimizu City
Rivers in the prefecture
Muroto City, Otsuki Town *There is a season when fishing is permitted (April 1 to August 31)
Muroto City, Susaki City, Tosashimizu City
Kochi City *There is a season when fishing is permitted
Muroto City, Tosashimizu City
Tosashimizu City, Nakatosa Town, Kochi City
Konan City, Nakatosa Town, Tosashimizu City, Sukumo City
Tosashimizu City, Otsuki Town
Muroto City, Tosashimizu City
Toyo Town, Muroto City, Tosashimizu City
Muroto City, Tosashimizu City, Sukumo City, Otsuki Town
Muroto City, Sukumo City
Muroto City, Tosashimizu City, Otsuki Town
Muroto City, Tosashimizu City,
Muroto City, Tosashimizu City, Otsuki Town
Rivers in the prefecture *Catch season varies depending on the river





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