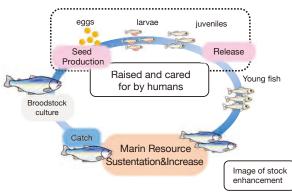
Stock Enhancement

Stock enhancement, also known as fish-farming fisheries, is the process in which aquatic life (marine resources) is sustained and expanded by raising and caring for fish between the egg and juvenile stages, when they are most vulnerable, and releasing them into the ocean once they are able to protect themselves from predators.

In Miyagi, the seeds of ezo abalone, spotted halibut, Japanese halibut, and ark clam are released into water.



Ezo abalone (ezo-awabi)

Ezo abalone from Miyagi is known as a luxury ingredient and can be harvested in rocky areas north of Shichigahama Town. They are released at around 3cm and harvested over 9cm after four years.



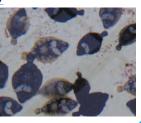
Japanese halibut (hirame)

Japanese halibut can be caught throughout the prefecture by trawling or gillnetting. Initially 6cm in length when released as artificial juveniles, they typically grow to over 30cm two years after release.



Spotted halibut (hoshi-garei)

With its exceptionally delicious white meat, this high-class species is known to sometimes surpass other types of flatfish. It is caught by trawling or gillnetting, and is exquisite when served as sashimi.



Ark clam (akagai)

Ark clams are scattered across sea floors up to 50m below water level from southern Hokkaido to Kyushu, and are caught using dredge nets. The clams in Sendai Bay are used in sushi and sashimi.



Fisheries Resources Management

"Marine resources" refers to fish and shellfish that live in the sea. The act of managing the amount and size of landings in order to conserve sustainable resources is called "fisheries management."

Fisheries management efforts include size limitations to prevent overfishing of smaller species and closed fishing periods to protect fish during breeding season.

