


6 Main Aquaculture Products in Miyagi

Mariculture

This branch of aquaculture involves placing a raft in calm seawater by the shore, installing a tank, and raising and cultivating fish, shellfish, and seaweed. In Miyagi, laver, oysters, coho salmon, seaweed, kelp, sea squirts, and scallops are farmed using this method.


Pacific oyster (magaki)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											




Aquaculture Stewardship Council (ASC) Certification

As a result of the recent focus on sustainable marine resources, the Aquaculture Stewardship Council (ASC) certification system was established to recognize aquaculture and seafood producers that take the regional society into consideration while minimizing the burden on the environment. In Miyagi, oyster farming in Minamisanriku Town and Ishinomaki City has acquired ASC certification, thus raising expectations that Miyagi oysters will be able to enter new markets.


Also called “the milk of the ocean,” oysters are particularly flavorful from winter to spring and are rich in glycogen (a type of nutrient). The history of oysters in Miyagi is long, dating back to approximately 300 years ago when cultivation first began in Matsushima Bay. Miyagi oysters are known for primarily being distributed to be eaten raw. Additionally, since a stable supply of seed oysters is available in Miyagi, seed oysters are distributed from Miyagi to other producers throughout the entire country.




Oyster hot pot
Also includes vegetables and tofu. Best when served in winter, when oysters are in season.



Grilled with butter soy sauce
Also pairs well with butter and soy sauce.




Oysters with shell



ASC certified logo


Coho salmon (ginzake)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											




First Registered Geographical Indication (GI) Product in Miyagi ~Miyagi salmon~

“Miyagi salmon” is a high-class brand of coho salmon that has been killed using the “ikejime” method. In May 2017, it became the first marine product in Miyagi to become GI-registered. By using the ikejime method on Miyagi salmon as soon as they are caught, the delicious flavor of the fish is retained. With its beautiful pink appearance, rich fat content, and depth of sweet and savory flavor, Miyagi salmon is well-regarded as an excellent choice for sashimi.


In 1975, farming of coho salmon began in Shizugawa Bay and has since spread to the central northern region of the prefecture. Miyagi is the largest producer of coho salmon in Japan and accounts for 90% of total domestic production. The juvenile are raised in freshwater farms and moved to the ocean in the fall when they have grown to about 200g. From there, the salmon grow rapidly and begin to be shipped out by spring the following year when they are around 1kg. By early summer, they typically weigh 2- 3kg.




Sashimi
Coho salmon in season in the summer. Miyagi salmon is fatty and fresh, making it perfect as sashimi.



Temarizushi
You can eat this sushi with one hand. Due to its elegant appearance, it can also be served at parties.




Logo of Miyagi salmon and GI mark





Miyagi salmon sashimi

*GI is the name given to agricultural or marine products that have been produced in a certain region for a long time, are high-quality, and can be linked back to their geographical origin. GI-registered products are recognized as regional brand products and are protected as intellectual property by the national government.

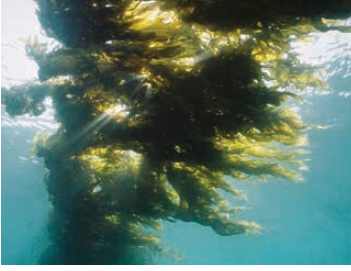
Laver (nori)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											


 In Miyagi, nori cultivation began in Kesenuma Bay during the Edo period and eventually spread to the central and southern regions of the prefecture. By around 1955, advances in artificial seeding and farming techniques led to open sea nori farming and an overall dramatic increase in nori production. Nori processing is now mainly automatized, allowing for the production of uniformly delicious dried nori.


 **Rice ball**
A simple dish made by wrapping ingredients in rice and nori. Enjoy the pleasant scent of nori.

 **Temakizushi**
You can choose ingredients like tuna, place them on rice, and wrap them into sushi.


Seaweed (wakame)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											

 In 1956, with the successful start of mass sporeling production, wakame cultivation using longlines began in Onagawa Town. Wakame cultivation is now a major industry in all coastal areas north of Oshika Peninsula, with Miyagi ranking second after Iwate in domestic production.

 **Wakame shabu-shabu hot pot**
Dipping raw wakame into the stock turns it to a vivid green. Enjoy the crisp texture!

 **Wakame pasta**
You can also enjoy wakame in soy-sauce flavored, Japanese style pasta.


Sea squirt (maboya)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											


 Cultivation of sea squirts, which takes place in all coastal areas north of Oshika Peninsula, takes 3 to 4 years from seeding to harvest. Seed collection takes place from December to January, and harvesting takes places from the beginning of spring through summer. In Miyagi, sea squirt also named sea pineapple for its prickly appearance. Sea squirt, which are in season during the summer, are delicious when served as sashimi, with vinegar dressing, or as a processed delicacy.


 **Steamed**
Cut in half while still shelled and then steamed with sake, this method highlights its unique taste.

 **Stir-fried in garlic oil**
The sea squirt is also delicious when cooked. Perfect for those who don't like raw seafood.


Scallop (hotategai)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											


 Considered the southernmost limit for scallop cultivation, Miyagi is the largest producer following Hokkaido and Aomori. Primarily cultivated through ear-hanging, scallops grown in the nutrient-rich Sanriku coast are large and plump. Considered to be of high quality, Miyagi scallops are in demand to be used raw in dishes.


 **Grilled with butter**
Seasoned with butter and soy sauce, the savory taste of scallops pairs well with butter.

 **Scallop salad**
Scallops also pair perfectly with vegetables. Any type of dressing works well.

Kelp (makombu)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											

 While Hokkaido may be famous for kelp, Miyagi has also been cultivating it since 1965, mainly in Kesenuma Bay and Matsushima Bay. Miyagi kelp is known for its soft leaves, making it perfect to be served sliced or in oden.

 **Kobu-maki**
Fish such as salmon or saury are wrapped in kelp and simmered in sweet seasoning. This dish is common in traditional Japanese New Year food.

 **Oden**
The kelp is wrapped into a knot before being simmered in oden, a hot pot dish. The savory flavor of kelp enhances the flavor of the broth.