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TAKUMI

特定農林水産物等登録証
JAPAN GEOGRAPHICAL INDICATION
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The 3 professionals key to
the well-established premier brand

Professional skills (1)

The discerning eye of middle wholesalers

The high-quality tiger puffer sold at Haedomari Market are selected through the discerning eye of wholesalers.

Auctioneers and middle wholesalers make tension-filled bids amid the extreme cold of Haedomari Market in mid winter. They determine price by moving their fingers inside a kind of traditional black sleeve that protects the privacy of the bid.

Rather than immediately removing the auctioned tiger puffer, they are kept in the middle wholesalers' tanks to firm up the flesh. This reduces the stress placed on the tiger puffer and boosts the quality of the meat.

Professional skills (2)

Safe, secure detoxification techniques

The sale of untreated tiger puffer to general consumers is prohibited by law. Professionals capable of quickly and safely removing the poisonous parts (a technique called "migaki") are required. They possess skills cultivated through training and have knowledge of various tiger puffer and their differing poisonous parts. In Yamaguchi prefecture, detoxification can only be conducted by either a pufferfish chef who has passed the test to become a tiger puffer processing specialist, or under the supervision of one.

Since 1988, middle wholesalers who are members of the Shimonoseki Fuku Union have taken turns serving tiger puffer to the Imperial Family each year.

Professional skills (3)

Culinary skills of professionals who artfully arrange sashimi

The classic example of tiger puffer cuisine is sashimi. The meat of detoxified ("migaki") pufferfish is of uneven thickness, and cutting it into ultra thin slices of XX millimeters of equal size is truly an art form. Each and every slice of sashimi is carefully arranged on a large plate to transform into a crane taking flight or a bright chrysanthemum. The culinary artists have striven to create these beautiful, mesmerizing arrangements with the aim of sharpening their skills.



What is Shimonoseki Fuku?

Shimonoseki Fuku

This refers to tiger puffer ("migaki") sold at Haedomari Market (Shimonoseki, Yamaguchi prefecture) that have had the poisonous parts removed by a member of the Shimonoseki-Karato Fish Market Middle Traders Association.

(1) Middle wholesalers who skillfully identify high-quality pufferfish, (2) professionals possessing the proven talent to safely and quickly detoxify the pufferfish, and (3) chefs with the culinary skills to cut tiger puffer into ultrathin slices and beautifully arrange it on serving dishes together comprise a top-quality brand known throughout Japan that is building a strong community.

Why Shimonoseki?

Though tiger puffer has long been eaten in Japan, its consumption was banned in the late 16th century because it contains poisonous parts. However, when the first prime minister of Japan, Hirobumi Ito visited the city of Shimonoseki, he fell in love with tiger puffer, and for the first time in Japan the ban on pufferfish was lifted only within Yamaguchi prefecture.

Haedomari Market, located in Shimonoseki, has the world's only wholesale market specializing in tiger puffer and sells tiger puffer caught throughout Japan.

Incomparable flavor

The art of ultrathin slices!



Fugu-sashi (tiger puffer sashimi)

Superb texture!



Grilled shirako (soft roe/testis)

The fin creates a rich aroma!



Hire-zake (hot sake with dried tiger-puffer fin)

Rich in collagen!



Chiri-nabe (tiger puffer pot)

Concentrated umami flavor!



Fugu zosui (porridge)

Tender texture!



Kara-age (deep-fried tiger puffer)

“Shimonoseki Fuku” is the registered trademark of the Shimonoseki-Karato Market Fish Market Middle Traders Association.

A regional brand known throughout Japan, “Shimonoseki Fuku” is also registered as a regional collective trademark.

As a fishery product, “Shimonoseki Fuku” was also the first in Japan to be registered under the geographical indication system by the Ministry of Agriculture, Forestry and Fisheries.



Shimonoseki



Useful Links For Visitors:

Karato Fish Market

<https://shimonoseki.travel/english/food/market.html>

Shimonoseki Sightseeing Guide

<https://shimonoseki.travel/english/index.html>

Access to Shimonoseki

<https://shimonoseki.travel/english/pdf/access.pdf>

Shimonoseki-Karato Fish Market Middle Traders Association

<http://karato-n.axis.or.jp/>

