

5 Main Fisheries in Miyagi

Distant water Fishery

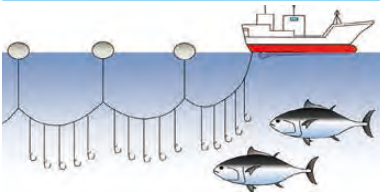
Using large vessels (100 tons or more) employing many crew members, distant water fishing can take months to complete away from Japan. Methods include longlines for tuna and trawl nets.

Offshore Fishery

Using vessels larger than those used for coastal fishery (10 tons or more), offshore fishing involves several days of fishing at a time. Stick-held dip nets for pacific saury, surrounding nets, bottom trawl nets, and squid jiggling are the main methods used.

Longline Fishery

Baited hooks on ropes are evenly spaced on and hang down from the mainline, which is kept on the surface. Tuna, swordfish, and sharks are lifted up and caught through this method.



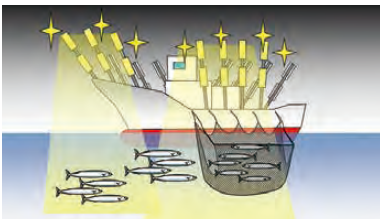
<main species>

Tuna



Stick-held dip net Fishery

Using fish-luring lights, fish are gathered near the surface of the water and scooped out with a pre-arranged, underwater net.



<main species>

Pacific saury

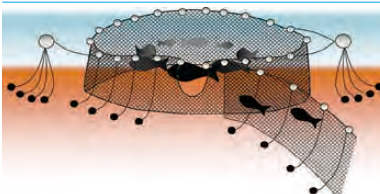


Coastal Fishery

Using small vessels (less than 10 tons), fish and shellfish that are close to shore are caught. Gill nets, small-scale trawl nets, and set nets are used.

Set Net Fishery

A hedge net blocking the path of the fish is installed, leading them into another net from which they cannot escape once having entered.



<main species>

Sardine

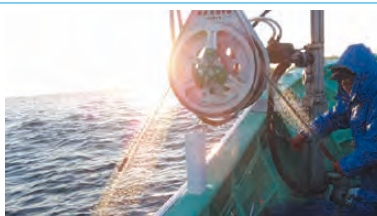
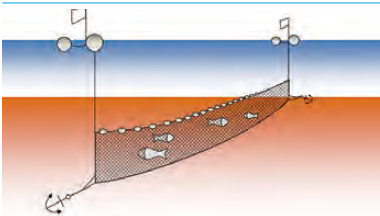


Chum salmon



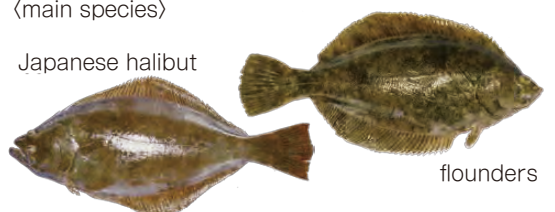
Gill Net Fishery

A net is placed in the path of the fish, causing them to get tangled in the mesh. This method is used on a diverse range of species.



<main species>

Japanese halibut



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Tuna (maguro)

In Miyagi, Shiogama Fishing Port is famous for tuna landings. An abundance of bluefin and bigeye tuna is caught during summer and fall, respectively. Among these, bigeye tuna landed in Shiogama Port deemed to have excellent freshness, color, fattiness, and flavor are sold as “Higashimono,” a brand well-known across the country.



Mackerel (masaba)

Near the Sanriku-Kinkasan fishing grounds, set nets, pole-and-line fishing, and purse seine nets are used to catch mackerel. High-quality mackerel landed between October and November at Ishinomaki Fish Market that meet a certain level of freshness, fattiness, and size are branded as “Kinka mackerel.” Processed products using Kinka mackerel are very popular.



Skipjack (katsuo)

Kesenuma Fish Market is among the top producers of fresh skipjack in the country. Depending on the season it is caught, the flavor of the skipjack can differ. For example, skipjack caught from June to August is called “hatsu-gatsuo” and has a lighter taste, while skipjack caught from September to November is called “modori-gatsuo” and is fattier and richer in flavor.



Pacific saury (sanma)

Pacific saury, which is caught with stick-held dip nets from September to November, is a seasonal food that best represents autumn. In Miyagi, Kesenuma Fish Market and Onagawa Fish Market have a large amount of landings. Fresh, fatty saury is delicious when served as sashimi or shioyaki (salt-grilled).



Japanese halibut (hirame)

Halibut can be caught in all regions of Miyagi through gill nets and bottom trawl nets. While halibut is available throughout the entire year, it is particularly fatty and delicious in the winter. Known as a high-class white fish, halibut is popular in sashimi and sushi.

