

Fisheries

Fisheries Netted from the Waters of Hamamatsu

▶浜松市で水揚げされる水産物

Hamamatsu's fisheries industry has developed over many years thanks to teeming fishing grounds in Enshunada, Lake Hamana and the Tenryu River and its historic aquafarming technology. Our farmed eel and soft-shelled turtles are famous everywhere in Japan. Enshunada is one of the best fishing areas in Japan in terms of quantity and

quality of catches. In recent years, it has become the foremost domestic fishing ground for tiger puffer fish, which are netted and brought to Maisaka Fishing Port. Clams and laver, prawns and oysters, mangrove crabs and a wealth of other marine life are produced in the brackish Lake Hamana, a veritable fisheries treasure trove.

遠州灘、浜名湖、天竜川という資源豊かな漁場と歴史ある養殖技術に支えられ、発展してきた浜松市の水産業。養殖ではうなぎやすっぽんが全国的に有名です。遠州灘では日本有数の量と品質を誇るしらす、国内屈指の漁場として、近年ではとらふくも舞阪漁港で水揚げされています。また、汽水湖である浜名湖はあさりや海苔、クルマエビ、牡蠣、ドウマンガニなど種類豊富な魚介類が獲れる、まさに水産物の宝庫です。



Eel

うなぎ

Hamamatsu is the birthplace of eel aquafarming. In fact, the word "eel" is synonymous with "Hamamatsu" in this country. Eel cultivation flourishes in the Lake Hamana environs because fry were captured in the lake and the groundwater is abundant. Eels are also caught naturally from the lake.

浜松はうなぎ養殖発祥の地であり、「うなぎ」といえば「浜松」といわれるほど全国的にも有名です。浜名湖でうなぎの稚魚が捕れたことや豊富な地下水に恵まれたことなどから浜名湖周辺で養殖が盛んになりました。また、天然うなぎ漁も行われています。

Delivery Times **All year**
出荷時期…通年

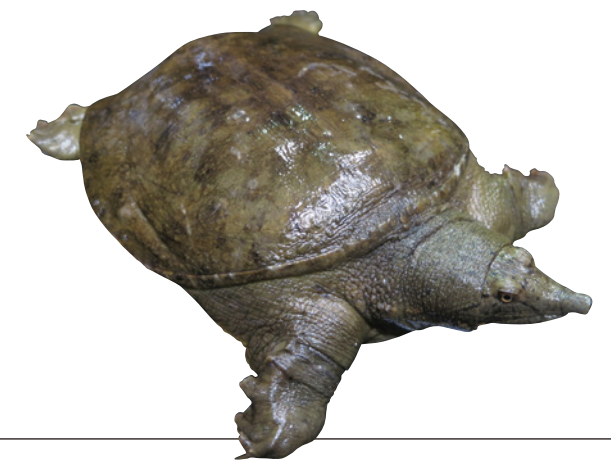
Soft-shelled Turtles

スッポン

Hamamatsu is one of the most important production areas in Japan for soft-shelled turtles, which are raised in open air under near-natural conditions. Its delicious taste is highly praised not only by upscale restaurant patrons but also small shops that serve soft-shelled turtles.

浜松は日本有数のスッポンの産地であり、浜名湖畔で、より天然に近い状態で育てる露地養殖をしています。その良質な味わいは高級料亭をはじめ、スッポンを扱う料理店から高い評価を得ています。

Delivery Times **Nov. ▶ Mar.**
出荷時期…11月～3月



Oysters

牡蠣

For centuries, oyster farms have thrived in Lake Hamana. Their flesh is large, heavy and voluminous and their mineral content makes for a deep taste. They are recommend to be steamed, fried or simmered for consumption.

浜名湖では古くから牡蠣の養殖が盛んに行われています。浜名湖産の牡蠣は身が大きく重量があり、ミネラルも豊富で濃厚な味わいが特徴です。加熱用としてフライや鍋などで楽しまれています。

Delivery Times **Nov. ▶ Mar.**
出荷時期…11月～3月

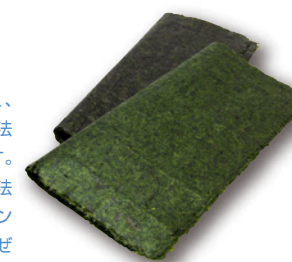
Laver

海苔

Lake Hamana's laver farming history is long, starting with the succession of cultivation methods from a Shinshu merchant in 1820. At Lake Hamana, a unique regional production method is employed to make special "mixed laver" (a blend of black and blue laver) which has good taste and aroma.

浜名湖の海苔養殖の歴史は古く、1820年に信州の商人が養殖法を伝授したことに始まります。浜名湖ではこの地方独特の製法でクロ海苔とアオ海苔をブレンドした風味と香りのよい「混ぜ海苔」を出荷しています。

Delivery Times **Nov. ▶ Apr.**
出荷時期…11月～4月



Clams

あさり

Distributed widely across Lake Hamana, the most delicious clams are brought up between early spring and early summer. Lake Hamana is a brackish body of both seawater and freshwater with a low salt concentration and a muddy bed providing an optimal environment for clams.

浜名湖に広く分布していて、春先から初夏にかけて身入りがよく、最もおいしい時期になります。浜名湖は海水と淡水が混じる汽水湖で塩分濃度が低く、砂泥の土質のためあさりの生息に最適とされています。

Delivery Times **All year**
出荷時期…通年



Bonito

かつお

In the spring, the first bonitos are taken from Enshunada, then the returned bonitos in the fall. The "mochi" bonito brought to Maisaka Fishing Port is not a special type of bonito, but specially fresh bonito. Its texture is soft like a "mochi" (rice cake).

遠州灘では春は「もちがつお」、秋は「戻りがつお」が獲れます。舞阪漁港で水揚げされる「もちがつお」とは特別な種類ではなく、特に新鮮な真がつおのことで、お餅のようにモチモチとした柔らかい食感が特徴です。

Delivery Times **Apr. ▶ Jul. Oct. ▶ Nov.**
出荷時期…4~7月、10月~11月



Mangrove (Mud) Crabs

ドウマンガニ (ノコギリガザミ)

Our mud crabs, called "mangrove crabs" in the Lake Hamana region, are a precious marine resource whose habitats are limited in Japan. These edible crabs are popular because of their strong taste and high market value.

地元浜名湖で「ドウマン」と呼ばれるノコギリガザミは、全国的にも生息域が限られているため貴重な水産資源となっています。濃厚なうまみが楽しめることから人気があり、市場価値のとても高い食用ガニです。

Delivery Times **Jun. ▶ Nov.**
出荷時期…6月~11月



Tiger Puffer Fish

とらふぐ

This type of fish, known as the "King of Winter Tastes," has grown commercially in leaps and bounds since the first catch in 1985 by long-line fishing. Fry were released in the water off Enshunada to increase stocks resulting in one of largest fishing grounds in Japan.

冬の味覚の王様といわれるとらふぐは、1985年頃に延縄（はえなわ）漁が始まると飛躍的に漁獲量が伸びました。資源を増やすための稚魚の放流が成果を上げ、現在、遠州灘は全国有数の漁場となっています。

Delivery Times **Oct. ▶ Feb.**
出荷時期…10月~2月

Prawns

クルマエビ

Prawns, the most delicious member of the shrimp family, can be found in Lake Hamana, Ise Bay and the Ariake Sea, among other domestic locations. Prawns netted in Lake Hamana are shipped to Tokyo's Tsukiji Market under the highly-praised brand name "Lake Hamana Prawns."

エビ類の中で最もおいしいとされ、国内では特に浜名湖や伊勢湾、有明海などに生息しています。浜名湖で獲れたクルマエビは「浜名湖クルマエビ」として東京・築地にも出荷され、高い評価を得ています。

Delivery Times **May ▶ Nov.**
出荷時期…5月~11月



Pike

ハモ

Our pike is widely served in Kyoto and Osaka, and those brought to Maisaka Fishing Port are delivered to destinations in Kansai and Tokyo. Even in Hamamatsu, you can enjoy pike at Kanzanji Hot Springs. Since it has many small bones, a cook needs to cut them before serving for a customer.

京都や大阪でよく食べられるハモですが、舞阪漁港でも水揚げされ、関西や東京に出荷されています。浜松でも館山寺温泉などでハモ料理が味わえます。小骨が多いため食べる前に骨切りをすることが必要です。

Delivery Times **Apr. ▶ Sep.**
出荷時期…4月~9月



Sardines

しらす

Sardines consist of the fry of pilchards and anchovies. Prosperous sardine fishing occurs at Enshunada, where catches are among the highest in Japan. Most sardines brought to Maisaka Fishing Port are processed for dried sardines or other product.

しらすとはマイワシとカタクチイワシの稚魚のことです。遠州灘で盛んに漁が行われ、全国トップクラスの漁獲量を誇っています。舞阪漁港で水揚げされたしらすは、そのほとんどがしらす干しなどに加工されます。

Delivery Times **Apr. ▶ Dec.**
出荷時期…4月~12月



Sweet Fish

鮎

Found in clear rivers everywhere in Japan, sweet fish is the typical freshwater fish of this country. In the past, it was the norm to catch them as they swam up the Tenryu River, but now its fry are released in many rivers cross-country. Aquafarming is conducted near Lake Hamana.

日本各地の清流に棲み、日本の淡水魚の代表格です。かつては天竜川を本流に遡上鮎を捕るのが一般的でしたが、今は多くの川で稚魚が放流されています。浜名湖周辺では養殖も行っています。

Delivery Times **Jun. ▶ Dec.**
出荷時期…6月~12月