

Chosen by  
market  
professionals

# Tasty ingredients from across Japan, including Aichi

Throughout the year, ingredients of the finest quality are delivered from around Japan and overseas to the Yanagibashi Central Market! Let's take a look at what the market pros recommend.

## Fresh ingredients from Aichi!

### Red sea bream

Season Spring Autumn

Red sea bream caught in the spring are called "sakura-dai" (named after cherry blossoms), while those caught in late autumn to winter are called "momiji-dai" (named after autumn foliage). In these seasons, the bream are fatty and particularly recommended.



Courtesy: Kaneko

MAP 15



Courtesy: Mitsuya Suisan

MAP 16

### Tilefish

Season Autumn to Spring

This premium fish is an essential part of Kyoto cuisine. The flesh is soft and has a sweet flavor. As it tends to break up due to the high moisture content, dry the fish overnight or sprinkle salt to dehydrate it before cooking.



Mr. Naoki Tsuji



### Atsumi premium RAS salmon

Usually, salmon is farmed using food and pharmaceuticals including antibiotics. We are proud to offer this salmon which is farmed without pharmaceuticals at a recirculating aquaculture plant in Atsumi Peninsula. It is also served to first-class passengers of a major airline.



Courtesy: Tsujiki

MAP 21



Courtesy: Aiseiya

MAP 22

### Bastard halibut

Season Winter

Among white-meat fish, bastard halibut is a premium fish comparable to red sea bream, with a light and gentle taste. The market sells fresh bastard halibut caught in Mikawa Bay and Ise Bay.



Mr. Daichi Aikawa

### Pen shell

Season Winter to Early summer

The adductor muscles are larger than those of scallops and are known as rare premium ingredients. They are popular among food-lovers for their firm texture, sweetness and umami flavor.



Courtesy: Kanedai

MAP 23

### Purple butter clam

Season Spring

These are large bivalves about 10 cm in size. Those caught around Himaka Island are particularly famous. The plump clam meat is delicious with a rich flavor, and is best grilled or fried.



Courtesy: Uohan

MAP 17

### Japanese pufferfish

Season Winter

Japanese pufferfish, which is commonly known as the king of cuisine in winter, is caught by longline fishing from October to February. The flesh has a firm texture and good flavor. It can be cooked in various ways, including tessa (sashimi), tecchiri (hot pot), and tempura (deep fry).



Courtesy: Chukyomaru

MAP 18

### Japanese tiger prawn

Season Summer Autumn

All Japanese tiger prawn landed in Aichi Prefecture are wild-caught. After growing in inner bays, they move to the open sea, which makes them large and delicious.



Courtesy: Maruju Takeuchi

MAP 19



Courtesy: Kogai Shoten

MAP 20

### Swimming crabs

Season Spring Autumn

Swimming crabs are in season in autumn when the catch is high and they are meaty. They are also tasty in spring when the female crabs are carrying eggs.



Courtesy: Butaichi

MAP 24

### Anjo Wagyu

Anjo Wagyu are Japanese black cattle that originated in Anjo, the oldest wagyu-producing area in the prefecture, and are well-known for high quality. The cattle won the Award for Excellence in the "Wagyu Olympics."

## Don't miss tasty ingredients from around Japan!

### Pacific bluefin tuna

Pacific bluefin tuna, called "the king of tuna," is a premium product. It is creamy and sweet and has a strong, rich flavor.

Mr. Takuya Ishikawa



Courtesy: Daishin

MAP 25

### Broadbanded thornyhead

This is a premium fish of the Tohoku region, whose counterpart is rosy seabass in Western Japan. The fatty white flesh simply melts in the mouth.



Courtesy: Yamatetsu Shoten

MAP 26



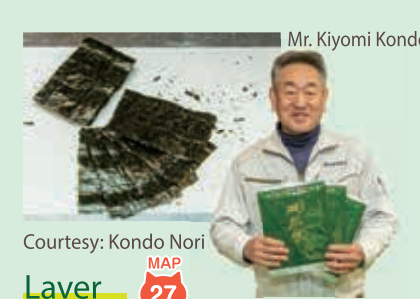
Mr. Masayuki Yamada

Courtesy: Meisoku

MAP 12

### Tomatoes

We sell carefully selected premium tomatoes, including those cultivated in Aichi Prefecture. They have a high sugar content and addictive amazing flavor.



Mr. Kiyomi Kondo

Courtesy: Kondo Nori

MAP 27

### Laver

We sell laver carefully selected from popular fisheries cooperatives across Japan. Various products are available for different purposes. Visitors can also purchase laver products used by premium sushi restaurants.

### Kelp

We offer various types of kelp from Hokkaido, including giant kelp (makonbu), Laus kelp, and Hidaka kelp. You can make tasty kelp broth with a great aroma and deep flavor quite different from ordinary broth.



Courtesy: Kimura Konbu

MAP 28

## There are many other attractive shops!

### Rolled omelet

This Nagoya-style rolled omelet is made starting around 2:00 a.m.



Courtesy: Udaijin

MAP 29

### Fish paste

Visitors can buy freshly made fish paste products, even just a single piece.



Courtesy: Oshima Shoten

MAP 30

### Daily dishes

Eighty types of products are prepared at the in-house factory every day.



Courtesy: Tamamiya Shokuhin

MAP 31

### Imported ingredients

The shop sells imported ingredients for foodies who appreciate the difference.



Courtesy: Taichi

MAP 32

### Japanese traditional sweets

Hand-made Japanese traditional sweets, which are made from top-class ingredients, are sold at wholesale prices.



Courtesy: Satosuzume

MAP 33

### Cooking utensils

Kitchen knives for professionals and cooking utensils



Courtesy: Marugo Hochoten

MAP 34