



*Photographs are just examples



THE 5TH JAPAN FISHERMAN'S FESTIVAL

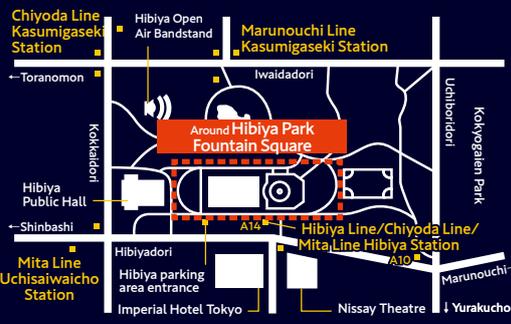
The "Festival of Fish Markets," featuring an abundant array of seafood dishes from different regions in Japan, will be held again this year in Hibiya, Tokyo.

Free entry
*Food and drink for an additional fee

2019 **11.14** 11am-9pm **Thu** | **15** 11am-9pm **Fri** | **16** 11am-9pm **Sat** | **17** 10am-6pm **Sun**

* The event will still occur in rain; however, it will be cancelled if there is a bad storm.

Venue
Tokyo Metropolitan **Hibiya Park** Fountain Square- Elm Tree Field



- Tokyo Metro Chiyoda Line/Hibiya Line, Tokyo Metropolitan Subway Mita Line "Hibiya Station" exit A10 or A14.
 - Tokyo Metro Marunouchi Line/Chiyoda Line "Kasumigaseki Station".
 - 8 minute walk from JR Yamanote Line/Keihin Tohoku Line "Yurakucho Station."
- Sponsor: The Japan Fisherman's Festival production committee
Special supporter: National federation of fisheries co-operative association

Japan Fisherman's Festival
<https://37sakana.jp/jffes>
Up-to-date information accessible via Facebook and Instagram: #SAKANAJP



One day only: **Sunday November 17**

The seventh **Fish-1 Grand Prix (2019)**

Held at the same time

The "Fish-1 Grand Prix" is a once a year "Fish Festival" designed as the showcase of Japanese marine products and it's brought to you by National federation of fisheries co-operative association. Constituents of the domestic marine products distribution promotion center. The event consists of two main contests: "Fisherman's best fish dish cooking contest" and "Domestic fish fast food contest for a healthy and happy region." There are also live shows, exhibitions, touch pools, and more.

For more details, please visit the website: <https://www.pride-fish.jp/F1GP/>



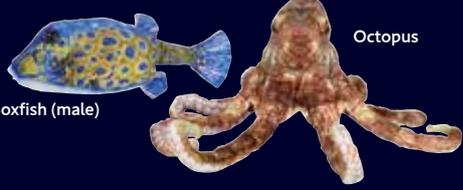
Sea turtles from Kamogawa Sea World!

This is a chance to see, up close, sea turtles which are facing extinction. There will also be baby sea turtles, a rare sight!

*Depending on the weather, the event may be cancelled.

The internet is buzzing in surprise! Realistic stuffed animals!

produced by Sakana-kun!
This is the first time we will feature "Fish Stuffedies"



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Electronic money compatible

Purchasing products is only possible with electronic money or tickets.

Electronic money cannot be recharged at the venue. Please top up your electronic money in advance!



**PiTaPa cannot be used for payment.

Our best flavors in fisherman's meals and seashore cuisine.

You can compare 90 booths!



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Menu items planned for the main food stalls

Sea urchin, fatty tuna, and salmon roe rice bowl (uni toro ikura don) [#Uni Seafood Roppongi]



Imagine a piping hot bowl of rice, generously covered in flakey fatty tuna, topped with fresh raw sea urchin and salmon roe. It's a luxury dish that comes with our original blended sauce including fish sauce made from just sweetfish and salt to bring out the flavors even more.

Overflowing salmon roe rice bowl (kobore ikura don) [Sake Ikura Mikoshi]

A taste and volume that salmon roe lovers won't be able to ignore! Overflowing salmon roe makes for an extremely extravagant dish.



Gout hot pot (tsufu nabe) [Tsufo-ya]

Timely and sumptuous gout hot pot filled with soft roe, monkfish and oysters. The pot is a celebration of purine (cause of gout) yet each mouthful is absolutely delicious! ▶

Sweetfish on the charcoal grill (ayu no sumibi yaki) [Kanpeikai]

We take only the best sweetfish from our hometown Niigata, cover it in our secret original-blend salt, and cook it with our fine-tuned charcoal grill. The outside of the fish is crispy, while the inside is baked fluffy and light. Please take an enthusiastic first bite from the head of the fish!



Three color rice bowl with fatty Pacific Bluefin Tuna (honmaguro otoro iri sanshokudon) [Kanpeikai]

Made from cuts of raw Pacific Bluefin Tuna that have been prepared during the live tuna filleting presentation, extra fatty tuna, medium fatty tuna and red tuna meat are featured on this rice bowl perfect for comparing the three cuts of tuna!!



Fresh fish and shellfish paella (kaisen paeria) [El Tragon]



Paella cooked with firewood has become enormously popular, and the pride of El Tragon restaurant in Toranomon, from chef Kurihara is his "fresh fish and shellfish paella." It's a superb dish, cooked in a rich shrimp soup, and you can really taste the flavorful shrimp.

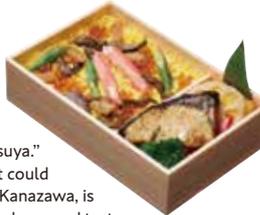
Whale steak (kujira steki) [Kujira Town]

The rich flavor of whale meat, as it is delectable whether baked or fried, is known as the blessing of the ocean, "marine beef." Containing lots of protein but few calories, it is also abundant in iron and the amino acid "balenine" which has anti-fatigue properties. With a taste both familiar and innovative, we urge you to try the easiest method of enjoying whale meat: the steak.



Jugatsuya seafood box with large pieces of yellowtail (Jugatsuya buri ga okii kaisen tamatebako) [Metropolitana]

Supervised by Shinichiro Takahashi, the chef responsible for "Nihon Ryori Zeniya," an old established restaurant in Kanazawa which has attained two Michelin Stars, and the east Chaya district restaurant "Jugatsuya." Yellowtail and crab, the seafood that could easily be thought of as representing Kanazawa, is used to create a dish of a particular volume and taste.



Bouillabaisse [Kaki Bistro Kaigara-so]

A bouillabaisse that has been hugely popular since the restaurant opened. Seasonal ingredients such as cod, crab, red shrimp, clams, mussels and more are served in a delightfully fruity tomato-based soup. Please enjoy this filling yet artistically flavored dish in which you can appreciate the varied tastes of the different seafood.



Tomalley cooked in the shell (kanimiso koura yaki) [Torikane]

In the shell of a crab we place tomalley (crab fat) and crab meat, then cook it slowly over a charcoal fire to create Torikane's most popular menu item. Please treat yourself to the rich taste of Japan's winter sea.



Angler fish liver hot pot (ankou kimo nabe) [Marusho Foods]

Known as the "foie gras of the ocean," it's a lavish dish which uses only the liver of the angler fish. With a combination of additive-free malted rice miso from Osaka, Miyagi and local vegetables, it's a popular menu item which warms you to your core.



Grilled oysters (yaki kaki) [Kimura Isao Shoten]

World agricultural heritage listed "Noto peninsular nature" is the bountiful environment which cultivates the Noto oysters that are in season right now. With a high concentration of salt and a distinct sweetness and delightful creaminess... it's a wonderfully extravagant taste.



Support recovery! Fukushima "Joban mono" (fish and more from the region) promotion area

As the SAKANA & JAPAN PROJECT we have set up the "Fukushima 'Joban mono' promotion project" and at this event we offer dishes that introduce delicious Fukushima fish and alcohol.



Sanma Popoyaki Dumplings [Tregion, Uenodai Yutaka Shoten]

Created using our amazing fresh ground sanma, processed within twenty-four hours of being caught. When you take a bite the flavor of the soup and deliciousness of the sanma explodes in your mouth.



Clam Gratin [Okawa Uoten]

Generous amounts of carefully selected and tender local clams are used. The taste of the seashore is exquisitely complemented by a white sauce so you can enjoy a full-bodied flavor.



Sea urchin clam shell bake [Kanifune]

Sea urchin flesh placed in Asian hard clam shells then steamed and baked is a home style dish that presents Iwaki, Fukushima, as it was known from over a century ago. Through cooking, the sweetness is even more prominent, and the delicate flavor of the sea urchin is brought out.

This project is selected as the Reconstruction Agency's "2019 Model Project for Reconstruction of the Fishing Processing Industry through Teamwork" and receiving their backing.



STOP underage drinking! Alcohol consumption is for over twenties. Drink enjoyably but responsibly. Never drink and drive. While pregnant or breastfeeding, alcohol consumption can have a negative effect on your child's development. We do not sell alcohol to minors. After drinking, please recycle.

- Menu items and photographs are just examples.
- Stall shops may change.