

The prime Amberjack

From the No.1 fisheries cooperative association in Japan

The largest production site of cultured Amberjack

Growing in favorable conditions

With high production technology

極上カンパチ

おうかん

海の桜勤

Prime Amberjack Umi no Ohkan



垂水市漁業協同組合

Tarumizu-City Fisheries Cooperative Association





Tarumizu-City Fisheries Cooperative Association

At the foot of Mt. Sakurajima, Kaigata-fishing port of Kinko Bay*¹ is in a natural cove. There is a Tarumizu-City Fishery Cooperative which operates fishery business there. It was bustling and abundant harvest with one kind of tuna fish named "Shibi" and anchovies from before. From around 1958, fishermen of it have shifted from "a capture fishery to a raising fishery", and started breeding of young yellowtail (=Hamachi). Although it had been damage by a typhoon in 1989, it has a great succeeded in cultured Amberjack with fishermen's effort, perseverance and idea. Now, the Tarumizu-City Fisheries Cooperative Association has become the largest production cooperative association of cultured Amberjack in Japan. In the future, it will proud itself and continue to provide the reliable and delicious "Prime Amberjack Umi no Ohkan".

*¹ Kagoshima bay is also known as "Kinko Bay".

Conservation of breeding environment

Keeping fishing ground clean. Strive to develop a feed that do not pollute the environment.

Quality management

Aim for consistency of cultured fish production and homogenize quality of cultured fish. Especially to make an effort at developing our original feed.



Traceability^{※2}

Management of cultured fish. An association conducts strict management by traceability from fry to shipping.

Year-round shipping

Stable shipping is throughout the year. The fishery cooperative always delivers fresh, tasty "Prime Amberjack Umi no Ohkan" to its customers.

Kaigata fishing port is at the foot of Mt. Sakurajima in Kagoshima prefecture. The warm climate and good terrain of Kinko Bay here are suitable for aquaculture fishery. Tarumizu-City Fisheries Cooperative supplies the special Amberjack named "Prime Amberjack Umi no Ohkan" with four philosophies as its producing pillars.

*¹ Kagoshima bay is also known as "Kinko Bay" ** Refers to a state in which the distribution path of goods can be traced. Even from the production stage to the final consumption stage or disposal stage. It is also called trackable.

Conservation of breeding environment



A rich natural environment for breeding cultured fish

Since a favorable condition of terrain and climate It is a best breeding environment for cultured amberjack

**Average water temperature is 22°C
Average depth is 120m**

The sea water of Kinko Bay is warm and clean that is full of oxygen. The average water temperature is 22 °C and the average water depth is 120m. Moreover, it is kept as a health fishery environment.

A rich fishing ground environment is formed with its terrain.

Taurmizu-city is facing to Kinko Bay, and there is a coastline about 37 km. The warm climate and good terrain here are suitable for aquaculture Amberjack. In addition, the abundant water that springs from the ground of the Takakuma mountain range, flows into Kinko Bay with balancing natural minerals. A rich fishing ground is formed here.

Efforts to conservation environment



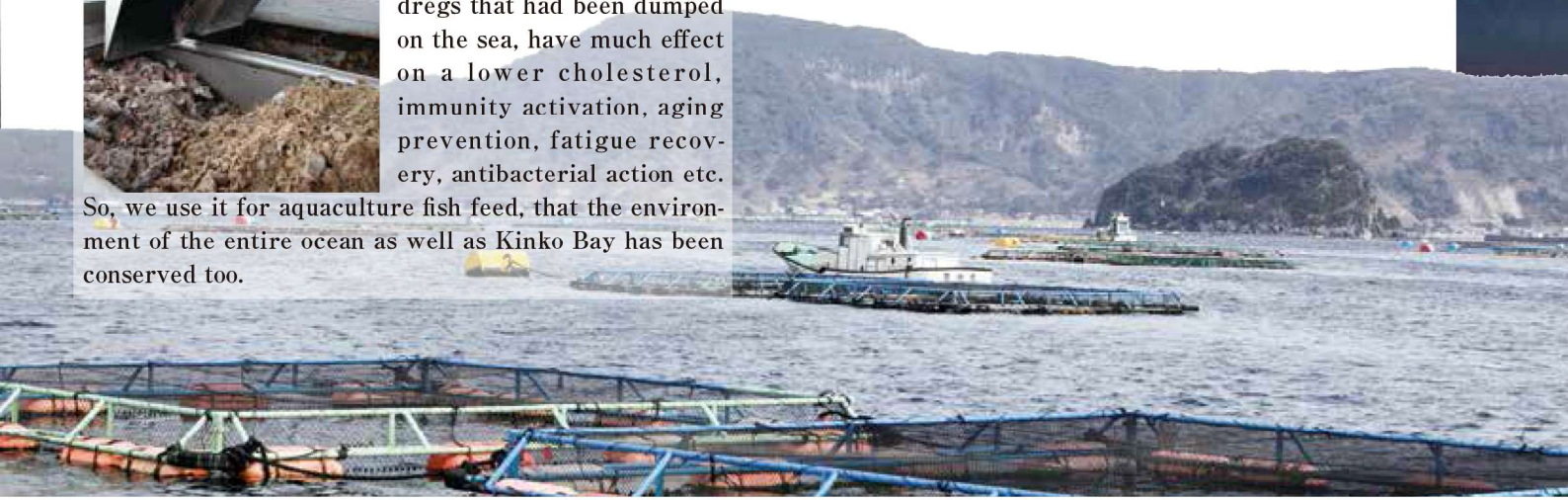
We are interested in shochu dregs that had been dumped on the sea, have much effect on a lower cholesterol, immunity activation, aging prevention, fatigue recovery, antibacterial action etc.

So, we use it for aquaculture fish feed, that the environment of the entire ocean as well as Kinko Bay has been conserved too.



Lighten the burden on fishing ground and aim for a continuously fish farm.

Cultured fishes are given frozen fish diet (anchovy, horse mackerel, mackerel etc.) with mixed feed in pellet form. Fishes are given the solid feed which is mixed together with "MP" and "EP" in pellet form. Since this EP is insoluble in water, does not sink and few leftovers to eat, that it will be less contamination of seawater and minimize environmental pollution as well as contributed to keep the sea clean.



Quality management



Aim for consistency of production and homogenize quality with developing our original feed

Using shochu dregs and green tea of Kagoshima

Feed of Tatumizu amberjack named "Prime Amberjack Umi no Ohkan" is mixed with shochu dregs and green tea.

Adding green tea to its feed will keep it fresh, increasing its vitamin E and decreasing cholesterol. In addition, as a result of the sensory test, it is less fishy and more transparent.

We use this original mixed feed for consistency of cultured fish production and homogenize quality of cultured fish.



Frozen fish diet (anchovy, horse mackerel, mackerel etc.)



Special feed blended with green tea from Kagoshima prefecture



In order to reduce the burden on fishing ground, cultured fishes are given frozen fish diet (anchovy, horse mackerel, mackerel etc.) with mixed feed in pellet form.



Processing efforts (HACCP certification)

Freshly delivering the "Prime Amberjack Umi no Ohkan"

Based on harm analysis, to decide on a process to prevent or eliminate foodstuffs that may cause adverse health effects. Or to reduce them to an acceptable level. Then we manage this process mainly. The purpose of this is to improve the safety of food, and prevent the harmful to health from food poisoning.



Traceability



Production management and traceability of fishing ground



Aim for supplying safe and reliable Amberjack

Disclosure of production history

Under the production criterion of "Prime Amberjack Umi no Ohkan", fish farmers will record an aquaculture diary for each net cage. The Fishery Cooperative Association is devoted to a thorough production management, diagnosis of the fish disease, water quality inspection and chemical residual inspection etc. They are working on traceability which is based on their quality management system, and delivering the safe and reliable "Prime Amberjack Umi no Ohkan".

Diagnosis of fish disease

Early detection and early treatment are carried out through a diagnosis, improvement of survival rate is promoted and guidance on proper use of medicine is given. It is various such as parasitic diseases, bacterial diseases, diagnosis of viral diseases (microscopic observation), drug susceptibility of bacterial diseases (bacterial culture) and so on.

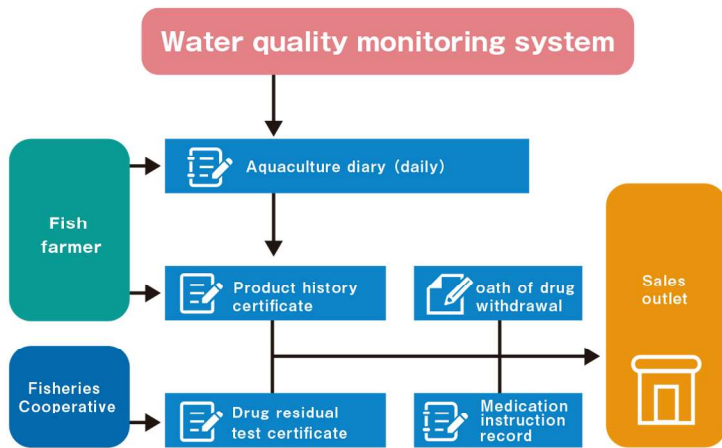
Drug residual test

A residual inspection will be run for 1 fish per net cage for every shipment, to ensure safe products and improve our reliability.



Water quality inspection

Through grasping water quality situation, we are going to feed properly and efficiently so that we can reduce feed costs and environmental burden on fishing ground. It also helps to prevent red tide too.



Flowchart of processing center

Primary machining room

After fishery harvesting and was brought in, head and internal organs of fish will be removed here. Then dark red flesh of fish will be washed cleanly.



Head cutter / gutter machine



Cleaning of dark red flesh of fish



Secondary machining room

Fish are cut to 3 flitch by filet-machine will be further cut to each standard size, and then packed in vacuum bags.



Filet-machine



Deep drawing vacuum machine



Weighing / packing room

In this process, vacuum bags are weighing on a metal detector, pasting labels, ice is put in, and be packed finally.



Measuring device



Trucks' delivery exit

Year-round shipping



Amberjack cultivation town “Tarumizu-City”

Tarumizu-city in Kagoshima prefecture is located in northwest Osumi Peninsula, and is well known as a town with many hot spring. The fishing ground of cultured amberjack in Kinko Bay has a great natural resources environment which is facing the magnificent Mt. Sakurajima. “Tarumizu-City Fisheries Cooperative ” is a single fisheries cooperative association which is the largest amberjack production site in Japan. The fish brand “Prime Amberjack Umi no Ohkan” is supplying from this fishing port.



Fish brand “Prime Amberjack Umi no Ohkan”

“Prime Amberjack Umi no Ohkan” is certified as a fish brand of “Fish in Kagoshima”.

The brand of “Fish in Kagoshima” has been recognized by “Fish in Kagoshima Producing Promotion & Sponsoring Association”, based on an application from Fisheries Cooperative etc. It should be yellowtail or amberjack cultured in Kagoshima, the excellent marine products with good quality and capacity to meet the needs of the market and consumers.



One half of amberjack with a collar (gill area)

It is fileted cut that you can conveniently use for sashimi, broiled with salt. It will be delivered by refrigerated in vacuum pack. You can enjoy the crispy and the texture of amberjack since it is light and refreshing. It is also delicious for Shabu-shabu.



Amberjack loin skinless filet

It is best for Sashimi. Please try it as slice sashimi. And also it is delicious for Shabu-shabu.

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A whole “Prime Amberjack Umi no Ohkan”

Amberjack is ikijime (a Japanese technique to kill the fish at once without stressing it) and immediately shipped by refrigerated in the morning. This way would keep the fish excellent fresh and delicious! Please enjoy the fresh firm feel of it that is without fish stink.

Let's enjoy Amberjack with various cooking ways

Delicious! Amberjack recipes

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おうかん
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Amberjack is known as a high-quality fish that is often eaten as uncooked sashimi. However, it is also a versatile foodstuff that can be used for various dishes.



焼 Grilled
Easy cook French-style dish with Amberjack, it is tasty and appeals to everyone.

French-style meuniere

Two kinds of mushrooms with sauce

(Ingredients 4 servings)

4 pieces of Amberjack filets (100g for each one) 1 pack of Shimeiji mushroom (200g) Proper green onion(Mushroom sourceA) 4 Tbsp(table spoons) butter, 1 Tbsp white wine, 1/3 cup fresh cream, 1Tsp(tea spoon) tomato ketchup, proper salt & pepper.(Mushroom source B) 4 Tbsp butter, 1 Tbsp white wine, 1/3 cup fresh cream, 1/2 Tsp curry powder, proper salt & pepper.

(Instructions)

- ① Sprinkle Amberjack with salt, pepper, and flour.
- ② Heat a little cooking oil in a frying pan, add 2 Tbsp butter, fry the amberjack on both sides. Take it out and dry the oil with paper towels.
- ③ Loosen a Shimeiji mushroom, put 4 Tbsp butter in a frying pan of ②, stir fry, put 1 Tbsp white wine, fresh cream, tomato ketchup (or curry powder), boil it with salt and paper. Add them on the Amberjack, and sprinkle some green spring green onions on the top.



煮 Boiling
A healthy but tasty menu for women.

Healthy soy milk hot pot

(Ingredients 5-6 servings)

A / 2 cups soy milk, 1 cup konbu dashi, 2 Tbsp Chinese dashi, 3 Tbsp lightly-flavored soy sauce

(Ingredients)

•500g Amberjack for sashimi-1 bunch Mizuna(poother mustard)-2 green onion-1 package shimeiji mushrooms-1 package maitake mushrooms-1 package shitake mushrooms-1/2 carrot-1/3 momiji-fu(dried wheat gluten)-1/2 soft tofu

(Instructions)

- ① Cut the Amberjack for sashimi to 1cm chunks.
- ② Put A to a earthenware pot (donabe) and bring the soup to boil.
- ③ Put vegetables and Amberjack pieces into the pot, once boiling, then fry with dash. Add chili and yuzu pepper as you like.



揚 Deep fry
Fluffy fritter completed the flavor of Amberjack.

Fluffy fritter amberjack

(Ingredients 4 servings)100g x4 pieces Amberjack, a little salt & pepper <Fritter coat> 50g flour, a little salt, 1 egg yolk, 2 Tbsp water, 1 Tsp cooking oil, 1 egg white

(Instructions)

- ① Exclude bones and skin of Amberjack, sprinkle the amberjack with salt & pepper.
- ② Put flour, salt, egg yolk, water and oil in a bowl, mix well with whisk, and leave it for about 30 minutes.
- ③ Put egg white in a waterless bowl, whisk well, and mix with ②. Marinate Amberjacks in it, then fry on both sides for 2 to 3 minutes with 170°C cooking oil.
- ④ Put tomato sauce or tomato ketchup on the dish before you put the fritters of Amberjack. Add broccoli and mashed potato if you want.



焼 Pan-fried
new taste for Amberjack
Recommended menu

Kankan(scorching) fry

(Ingredients (Miso-flavor) for 1 person)70g Amberjack filets, 3 cabbage leaves, 15g carrot, 1/2 green pepper, 1/4 white onions, 1Uw's ear.

(Miso sauce) *gentle simmer and let it cool for use.
1 clove garlic, 15g Miso, 1 Tbsp Sake, 1/2 Tbsp sugar, 1 Tbsp cooking oil, 1 Tbsp butter

(Instructions)

- ① Amberjack seasoned with Sake and salt. Shred the vegetables, grate garlic then mix with Miso sauce. Gentle simmer and let it cool for use.
- ② Fry amberjack on both sides with cooking oil and fry vegetables quickly.
- ③ Once take out the amberjack from frying pan, spread the vegetables of ②, then put the Amberjack back and put Miso sauce on the top. Sprinkle white sesame and butter on the amberjack. Mix the amberjack with vegetables when you taste it.



生 Uncooked
Amberjack fries and sushi rice is compatibility satisfactory taste.

Sesame Sushi roll of fried Amberjack

(Ingredients 4 servings) 1 rice cooker cup (about 180 milliliters) sushi rice, 2 sheets toasted dried laver, 2-3 lettuce or Aoshiso (green perilla), 4-6 Amberjack fries, proper mayonnaise, 1/2 avocado, proper white and black sesame.

(Instructions)

- ① Cut the amberjack for sashimi into long strips about 1 cm x 10 cm and deep fried them.
- ② Place a cooking paper that is larger than the dried laver on a bamboo rolling mat, then put on dried laver and 1/4 sushi rice. Spread it evenly and flip it quickly.
- ③ Put the Amberjack fried in the front of center in the row, spread with mayonnaise, then put lettuce, green Shiso, and roll from the front side with avocado.
- ④ Spread sesame in a bat, remove the paper of ③, rotate the roll let it is stained with sesame. Cut it to an appropriate size. Dipping soy sauce as you like.



揚 Deep fry
Crispy outside and softly inside
Juicy and a new tasty style!

Juicy fried Amberjack

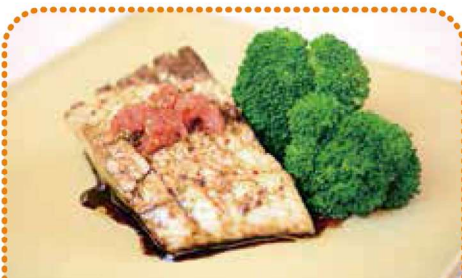
(Ingredients for 10 pieces)200g amberjack A / 2 Tbsp salty soy sauce, 1 Tbsp grated garlic, 2 tsp grated ginger, 2 Tbsp Sake

<Coating> 4 Tbsp flour, 50cc water, 3 Tbsp white sesame, 3 Tbsp black sesame, oil for deep frying

(Instructions)

- ① Cut Amberjack into a bite-sized piece and marinate them in ingredients A sauce for about 15 minutes.
- ② Dissolve the flour in water, and mix the Amberjack pieces of ① for coating.
- ③ Dressed white and black sesame to ② and deep fry the amberjack pieces in the oil in 160°C.

* Be careful as sesame is easy to splatter in the oil.



焼 Pan-fried
It is fragrant and fluffy.
Crispy and delicious shell.

Fluffy Amberjack steak

(Ingredients 1 serving) 120g Amberjack
A / 1 Tbsp olive oil, 1 Tbsp butter, a little herbal salt
<Sauce> 50cc balsamic vinegar, 50cc Sake, 1 Tbsp honey
A little black pepper, 3 mini tomato

(Instructions)

- ① Lightly cut into both sides of Amberjack and sprinkle herbs salt.
- ② Put olive oil and butter in a heated pan, bake every sides of the amberjack of ① until its outside turns to a nice brown color.
- ③ Serve in a dish. Add A to the same pan to make a sauce. Stop the heat when it is just boiling. Gently mix the chopped mini tomatoes and served on the top of Amberjack.



生 Uncooked
Enjoy the taste of Sashimi rice bowl. It is popular as a local gourmet.

Marinated Amberjack (Sashimi) served on the top of rice

(Ingredients 2 servings)

180g rice, 20 pieces Amberjack for Sashimi

A / 1 Tbsp soy sauce, 1/2 Tbsp mirin, 1 Tbsp Sake, proper roasted sesame, 1 Shiso leaf, some cut Nori, proper Wasabi (Japanese horseradish)

(Instructions)

- ① Mix all seasoning A in a bowl.
- ② Marinate the Amberjack sashimi in ① for 10min.
- ③ Put rice in a big bowl, place the Amberjack sashimi of ②, sesame, Wasabi, cut Nori, Shiso leaf on top, and it's done.



蒸 Steamed
Tasty "Umi no Ohkan" Amberjack
Refreshing flavor and healthy

Refreshing flavor of bamboo steamed Amberjack

(Ingredients 2 servings)

80g amberjack,

A / 1 Tbsp sesame oil, 2 tsp Kurozu (black vinegar), 2 tsp salty soy sauce, 2 lettuce leaves, 15cm green onion, some shimeiji mushrooms, some paprika.

(Instructions)

- ① Thinly cut Amberjack into 3mm and marinate into A for 15 minutes.
- ② Place lettuce leaves in a bamboo steam basket, steam the Amberjack of ① and all vegetables on medium heat for about 7 minutes.(heating time may be different depending on the size of your steam basket)

* Place some green onions under and top on the Amberjack is the point to make this dish a nice aroma flavor.

Overview of Tatumizu-City Fisheries Cooperative Association

History

- Tatumizu-village Fisheries Cooperative Association/Established on May 8, 1910
- Tatumizu-Town Fisheries Cooperative Association:Democratic launched in 1949
- Tatumizu-City Fisheries Cooperative Association:Municipal Government enforcement, October 1958
- Tatumizu-City Fisheries Cooperative Association:Credit business transferred to "Kagoshima Prefectural Credit Fishery Cooperative Federation" in May 1994

Conspectus (from April 30, 2016)

[No. of members] 611 [391 regular members (44 female) / 220 associate members]

[No. of executives] 12 (9 directors/ 3 auditors)

[No. of staff] 24 (16 males & 8 females)

[Number of business units by type of fishing methods]

- Fish culture...46 units
- Small-scale bottom trawl...10 units
- Small size purse seine...2 units
- Gillnet...59 units
- Long-line fishery...21 units
- Miscellaneous fishery...30 units
- Hand line fishery...146 units
- Other fisheries...35 units

[Number of fishing vessels]

- Less than 1 ton ...131 vessels
 - Less than 5 ton ...313 vessels
 - 5 tons or more ...155 vessels
- Total of 600 vessels

[circumstance of aquaculture]

Fishing ground...average depth about 120cm (shallow ground 120m/ deep ground 153m)

Size of fish net cage...8m X 8 m X 8 m square

Permitted units ... 587 units

Certification of fishing ground improvement plan

Based on the "Continuously Aquaculture Production Enforcement Law" which carried out in 1999, in the Tatumizu-City Fisheries Cooperative Association, we have made an independent reform plan in order to keep a clean aquaculture fishing ground that can be used permanently. It is aiming for a stable development of the aquaculture industry and in order to establish a reliable relationship from our consumers, and this is ahead of Japan and certificated by Kagoshima prefecture.

Operating a canteen "Ajidokoro Ohkan" of the fisheries cooperative association.

Canteen "Ajidokoro Ohkan" has been operating by female members of the fisheries cooperative association.

They provide new dishes menu that are mainly cooked with amberjack. They pay more effort at developing new recipes continually.

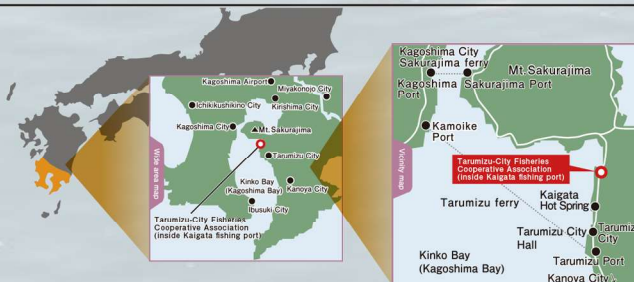


Access information

Follow the road guide sign boards for Kaigata fishing port along in National Route 220, you will see a harbor and sea when you turn in the port. The Fisheries Cooperative Association of Tatumizu-city is in the back of left hand side.

Access information (estimated time required)

From the central of Kagoshima city (by ferry) about 80 minutes
 From Kagoshima airport about 90 minutes
 Tatumizu Ferry (Boarding time) about 35 minutes
 Sakurajima Ferry (Boarding time) about 15 minutes



Smoking Sakurajima volcano



Thousand ginkgo (maidenhair tree)



Saru-ga-jyo Valley



Takatouge Tsutsuji (Azalea) gaoka Park