

*Maguro is delicious, isn't it?*

*For delicious Maguro at  
any time, Misaki is the place  
to come.*

*Enjoy Misaki Maguro  
to your heart's content.*



For more information





## History of Misaki Maguro

Located on the Miura Peninsula, Kanagawa Prefecture, Misaki Fishing Port has been used as a “naturally good port” ever since the Heian period (9th century onwards). During the Meiji period (late 19th century), ice started to be used for the shipment of fish and the name “Misaki” became a byword for fresh fish. In the 1930s, longline Maguro vessels gathered in Misaki Fishing Port and it became renowned nationwide as a base for the deep-sea fishing industry. In the mid-1950s, equipped with ultra-low-temperature refrigerators (Super Freezer) and fully automated ice making systems, which were the latest in technology at the time, many Maguro were brought into Misaki Fishing Port. Today Misaki Fishing Port is one of Japan’s leading ports for frozen Maguro in terms of volume handled and prices are also at a high level.

## Super Freezer at -60°C preserves freshness and high quality

Maguro fished on long lines are gutted and bled immediately and quick-frozen right on the fishing vessel at the ultra-low-temperature of -60°C, preserving their just caught freshness. Since the Maguro is frozen pre-rigor, its freshness is second to none. At Misaki Fishing Port, the Maguro is stored in Super Freezer at -60°C right up until market trading begins. This is why Maguro on offer at the port is of such superlative quality.



## Ultra-low-temperature flash-freezing

If stored at an ultra-low temperature, of below -60°C, even large fish such as Maguro can be kept at a uniformly low temperature, which prevents the enzymatic degradation, oxidation of fat, and growth of microorganisms as well as maintaining the natural red color and flavor of Maguro.



## The discerning eyes of Maguro professionals “Mekiki”

Maguro professionals, or “Mekiki,” gather at Misaki Fishing Port to buy Maguro at the wholesale market. High quality Maguro are judged one by one and bought. These Mekiki have the benefit of many years of thorough research into the handling of super-frozen Maguro and have developed the current style of judging the fish, which involves cutting off the tail and thawing it to check the quality of the flesh and fat content. These Mekiki’s technique is the pride of Misaki Fishing Port. It is only at Misaki Fishing Port where you can purchase the finest Maguro carefully selected by these Mekiki. In the spring of 2018 a totally enclosed low-temperature wholesale market opened, and the facility is capable of complying with the hygiene standards of various countries.

## Close to Haneda Airport, Misaki is convenient for both exporting and visiting

Misaki Fishing Port, which is located at the southernmost tip of Miura Peninsula, is about 70 km from Haneda Airport (about 80 minutes on the Keikyu railway line or by car). With so many local people engaged in Maguro-related work at Misaki Fishing Port, all of whom take pride in and cast a discerning eye over their work, delicious Maguro is always available and you can enjoy various creative Maguro dishes that can only be found here. Additionally, being surrounded by Tokyo Bay and Sagami Bay, in Miura Peninsula you can obtain good quality fish caught in coastal waters and marine products from all over Japan as well as many kinds of vegetables and fruit grown in the hills of inland areas.

Blessed with a mild climate and a rich natural environment, Miura Peninsula is also popular as a tourist spot. There are many sights to be seen such as Jogashima, which has two stars in the Michelin Green Guide, and Koajiro no Mori, a conserved ecosystem with a treasure trove of life forms along an entire waterway, from its headspring until it reaches the sea.

Be sure to come and visit Misaki when you’re in Japan.

