

Misaki Wholesale Seafood Market, Miura City

Overview

Located on the tip of the Miura peninsula, in the southwest of Kanagawa Prefecture, Misaki Fishing Port is a Class 3 Designated Fishing Port, under the management of Kanagawa Prefecture. It is a well-positioned natural harbor, for which Jogashima, an island facing it to the south, forms a natural breakwater. The Misaki Wholesale Seafood Market, located at Misaki Fishing Port, is a publicly owned marketplace established by the Mayor of Miura City, handling frozen maguro caught by deep-sea fishing alongside live and fresh fish caught by coastal fishing.

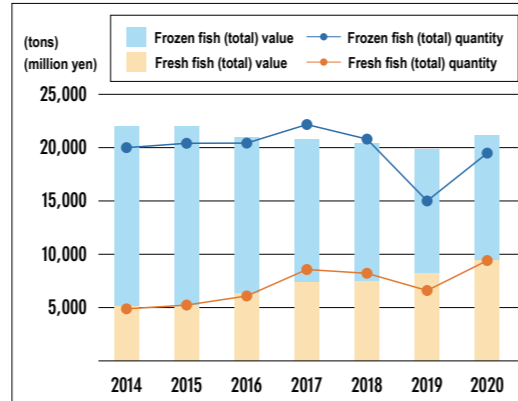
The market ranks fifth among major fishing ports in Japan in terms of the value of transactions handled (in 2020 and 2021, according to a survey by the city of Hachinohe). Currently, Misaki Fishing Port is home to the Miura Low-Temperature Wholesale Market, a wholesale market devoted exclusively to frozen maguro; the Coastal Wholesale Market, which handles fresh fish; and the Miura City Ice Plant, which provides nitrogen ice. Each of these facilities is designed to handle advanced hygiene management to ensure the rigorous management of quality and hygiene that is required today, and to enhance brand strength. In addition, three refrigerated facilities near the market can store frozen maguro at -60°C. These are the No. 1 Super Freezer Warehouse (built in 1978), the No. 2 Super Freezer Warehouse (built in 1984), and an ultra-low temperature fish market refrigerated warehouse (built in 1992), which have a combined storage capacity of 10,000 tons. The older No. 1 and No. 2 Super Freezer Warehouses are being considered for rebuilding.

Since its establishment in August 1922, Misaki fish market has been expanded and relocated in response to the fishing industry's environmental changes. We will continue working to construct the best possible environment, as is required of a seafood market in step with the times, and ship safe and secure seafood products to consumers all over Japan.

Fish Market Construction and Relocation History

Year	Fish Market Developments
1922	Misaki Fish Market Built at 105 Kainan, Misaki-cho (near the present Nishino Small Park)
[Great Kanto Earthquake] [Increased use of deep-sea fishing boats from other prefectures] [Increased catch values]	
1929	Relocation to reclaimed land owned by the prefecture (the current location of Urari)
[Fishing industry modernization] [Rapid advances in freezing technology lead to handling of more frozen maguro]	
1994	Relocation: to the current location of the Coastal Wholesale Market
[Move toward more sophisticated food hygiene management]	
2015	Formulation of the Basic Plan for Sophisticated Hygiene Management for the Misaki area.
2018	Miura Low-Temperature Wholesale Market goes into operation *Advanced hygiene management facility
2021	Coastal Wholesale Market (renovation) completed *Advanced hygiene management facility Miura City Ice Plant(renovation)in operation *Advanced hygiene management facility, supply of nitrogen ice

*Text in brackets [] indicates the situation surrounding the market.



A Shipping Base for Live Fish

Taking advantage of its location close to the Tokyo metropolitan area, Misaki Fishing Port serves as a transit point for supplying farmed fish produced in western Japan to the Tokyo metropolitan area. (Main fish: hamachi, tai, kampachi, buri, etc.)



Getting to the Market

From central Tokyo, the market can be reached by train in approx. 1.5 hours (Keikyu train to Misaki-guchi station) or by car in just over 1 hour.

By public transport

From Misaki-guchi station, serviced by Keikyu railways, take a bus heading to either Misaki-ko, Jogashima, or Toriya and alight at Misaki-ko (Misaki Port). The market is a 5 minute walk from the bus stop.

By car

If coming from Tokyo, exit the Yokohama-Yokosuka Toll Road at Kinugasa interchange, continue along the Miura Jukan Road, then take Route 134 towards Misaki. At Hikibashi junction, continue towards Misaki then turn right at Misaki Koen junction, just in front of the port.

Misaki Maguro

The art of Mekiki

Misaki Kuroshio Yinme

Kanagawa Brand

Contact

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Misaki Maguro

The art of Mekiki



“Misaki Maguro” refers to the maguro handled at Misaki Fishing Port, one of Japan’s leading ports for *maguro*.

Maguro (tuna) fished on longline are immediately quick-frozen right on the fishing vessels at the ultra-low-temperature of -60°C. They are also stored in super freezer warehouses after being landed to preserve their just-caught freshness continuously. This is why the delicious taste and quality of freshly caught maguro are reproduced even after thawing. As chefs can thaw and use only the portions they need, the loss rate is low, making it easy for restaurants to handle.

At Japan's first hygiene-controlled low-temperature wholesale market dedicated to frozen maguro, the floor is extremely smooth and flat (with an anti-bacterial coating) to prevent damage to the frozen maguro. The facility is totally enclosed and temperature-controlled ensuring hygiene standards. On a big-catch day, the facility will handle about 1,000 mebachi-maguro (bigeye tuna) weighing more than 40 kilograms each. This market's trading price of mebachi-maguro is high, and comparable to that of the Tokyo Metropolitan Central Wholesale Market (Toyosu Market). Therefore, the Misaki Wholesale Seafood Market attracts a large number of mebachi-maguro.



The low-temperature wholesale market



A Mekiki buyer at work

Misaki Kuroshio Kinme

Kanagawa Brand



“Misaki Kuroshio Kinme” is the name of the large, fatty red bream caught by the fishers of the Miura Fishing Cooperative Association on the fishing grounds along the Kuroshio Current

Immediately after being caught, fish are washed in sterilized seawater and unloaded keeping them at a temperature of around 0°C to maintain freshness without freezing. This fish features a deep, bright red coloring, fatty white flesh with a light and mellow flavor, and an aroma and sweetness in raw form that is enhanced when cooked. You can enjoy it boiled, cooked in a pot, as sashimi, or as part of an acqua pazza or bouillabaisse.

The Misaki Coastal Wholesale Market, which handles live and fresh fish caught in the coastal fisheries, has eaves to prevent damage caused by birds, rainfall, and direct sunlight. It has roll-up/down shutters and bird nets to keep out birds and other animals. It also uses sterilized clean seawater and nitrogen ice to realize advanced hygiene management. In addition to Misaki Kuroshio Kinme, this market handles a wide variety of fish throughout the year, including bishamon inada (young yellowtail) caught in Miura's set nets in early spring.

November 2021 Misaki Kuroshio Kinme was registered as a Kanagawa Brand.



Coastal Wholesale Market



Bishamon inada