

Matsuba Crab

Male snow crab caught off the shores of the Sea of Japan in the San'in Coast region is known as Matsuba crab, and is a popular winter specialty. Visitors can observe the morning auction held during crab season at Tsuiyama Fishing Port (a 10-minute drive from Kinosaki Onsen). The Matsuba crab landed at this particular fishing port is called Tsuiyama crab and can be identified by its blue-colored tag.

This local delicacy, mainly the male snow crab, as they are much larger than the females, is served at numerous restaurants in the area and sold from early November to March when it's at its best. During crab season, Matsuba crab is also served as one of the dinner courses if you are staying in a *ryokan*, however, many other restaurants will also offer seasonal crab courses during this time. Winter is peak season, when visitors come to the area from far and wide just to get a taste of this special crab. Matsuba crab can be served in a variety of ways including raw as sashimi, grilled, *shabu-shabu* style, and also in a hearty *nabe* hot pot.