

Toba Oysters

Oysters thrive in the plankton-rich waters off the coast of Toba Bay. Toba oysters, which take roughly a year to grow to full size, are prized for their briny, milky liquor. The region is famed for two species: the larger *iwa-gaki* (“rock oysters”), whose season is in the summer months, and the smaller *ma-gaki* (“true oysters”) in winter. From December through March, oyster-grilling shacks are set up on the beaches, serving all-you-can-eat feasts for locals and visitors.