

Aquaculture

The abundant waters of Toba Bay have long supported a thriving aquaculture industry. Thanks to the prime location, where the warm north-flowing Japan Current of the Pacific meets the tidal flows from Ise Bay, the waters are a breeding ground for plankton and microorganisms that sustain a healthy underwater ecosystem. Major harvests include *madai* sea bream, *hamachi* amberjack, and seaweeds used to prepare nori and other mainstays of Japanese cuisine. The Toba region is particularly renowned for its oyster industry, which utilizes a variety of techniques to cultivate the bivalves for both food and pearls.