

Razor Clams

The Matama Coast in Bungotakada isn't only famed for its beautiful sunsets and low tides—it's also well-known for razor clams.

The clams can easily be detected when the tide is low. The easiest way to catch them is to sprinkle salt over the holes in the sand where they are located, which makes them pop out and appear at the surface. The clams can then easily be pulled out of the sand by hand.

Shops located near the beach along the Matama Coast lend out tools such as hoes, buckets and salt, free of charge for gathering razor clams. Once caught, one of the best ways to cook razor clams is to simply sauté them in butter.

Digging for razor clams is permitted from January through August and from November through December, but is prohibited during September and October. The best time to catch them is the high season from March through May. Unlike many other coastal areas in Japan, other species of clams such as Asari and Hamaguri cannot be found on the stretch of beach along the Matama Coast.