

Misaki Gazami Swimming Crabs

Misaki Gazami is the brand name of a type of swimming crab caught around the Bungotakada area. The crabs are registered under a Regional Collective Trademark and are known for their high quality and are approximately 20 centimeters in size. A fresh catch of crabs are marked by a greenish-brown color, and may only be caught in the ports of Kakaji, Takashima, Shozu, Hane, and Miura, all of which are located within the Kakaji area of Bungotakada.

Misaki Gazami crabs are eaten steamed, grilled, or simmered, and often appear in *nabe* (Japanese hot pot). However, the easiest way to cook and eat them is to simply boil or steam them and pick out the crab meat. They are found in abundance in local waters and peak season is between the summer and winter months. Male crabs are said to be most delicious in the summer while female crabs are best enjoyed during the winter, when they contain roe.