

## **Tsuyazaki Sengen Oysters**

Tsuyazaki Sengen oysters are carefully cultivated on rafts near the Tsuyazaki tidal flats, where the intertidal waters impart a sweet and salty flavor to the oysters. While small oysters grow naturally off the coast of Fukutsu, the Tsuyazaki fishing cooperative has been successful in cultivating larger ones.

The fishing cooperative works with Fukuoka Prefectural Suisan Marine Studies High School, a vocational school in Fukutsu that specializes in aquaculture and marine science. High school students help with seeding and harvesting the oysters. Each oyster is moved by hand around the rafts to ensure equal exposure to the algae-rich tidal waters and to avoid overcrowding. It takes around a year for the oysters to reach maturity. During the winter harvest period, visitors can buy fresh oysters at Umigame Fish Center at Tsuyazaki Port. Many local restaurants also serve fresh Tsuyazaki Sengen oysters in the winter.