

Umigame Fish Center

The Umigame Fish Center at Tsuyazaki Port is a fresh fish and local produce market. The facility is next to the docks, and early-morning visitors can watch daily catches being unloaded from the fishing boats and brought directly to the market.

A wide variety of fresh local seafood is sold in the market, including red sea bream, squid, yellowtail, turban shells, and Tsuyazaki Sengen oysters, which are cultivated on the tidal flats nearby. The market sells fresh fish, along with local produce such as vegetables, soy sauce, and sake. For an extra fee, fish can be cleaned and filleted or prepared as sashimi. Large tanks with live fish feature the local marine life.

On Sunday mornings, fishing families hold a market along the docks, selling directly from their boats. Several different types of fishing boats line the docks, including larger trawlers and squid boats. The Fukutsu area is famous for squid, which feed on small fish in the shallow waters off the coast. Squid fishing takes place at night, and the squid boats are distinguished by multiple strings of lights that attract small fish and, consequently, the squid, which follow their prey toward the lights.

Dense phytoplankton blooms thrive in the waters around Fukutsu, nurtured by the warm Tsushima Current—the northward-flowing current that runs along the west coast of the Japanese archipelago. These phytoplankton-rich waters bring small fish, shrimp and crabs that migrate to follow the food source, creating ideal fishing conditions.