

Fish Filleting Experience

Members of the fishing community at Obiki Fishing Harbor offer workshops introducing visitors to the daily lives and traditions of the local fishing community. In one of these, visitors can learn how to descale and fillet a small fish such as a mackerel or horse mackerel caught locally.

The workshop leaders have all been brought up in a fishing family or are directly engaged in the industry. They demonstrate fish filleting, explaining the basics of fish anatomy and knife techniques, as well as sharing anecdotes and episodes from their lives. Participants each fillet a fish while receiving guidance and feedback. Questions are welcome throughout the workshop on anything from the fishing industry in Yura to the best fish dishes and serving methods.

The workshop is held outdoors at Obiki Fishing Harbor against the backdrop of the bay. Reservations are required. Other workshops and experiences include making wakame-wrapped sushi rolls and fisherman-led sightseeing excursions.