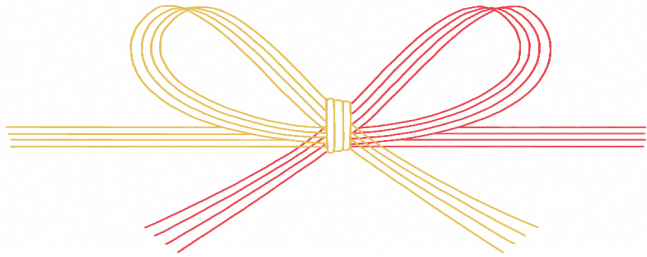


Delicious Nagasaki Seafood is for you.



Welcome to Nagasaki!!

Nagasaki prefecture is located on the western end of Japan, it has the greatest number of islands as well as the second longest coastline in Japan.

Nagasaki has numerous bays, capes and peninsulas, where a warm ocean current meets a cold ocean current with fast tides.

This gives it rich fishing grounds with more than 250 species of fish are caught throughout the year and the industry is proud as one of the most abundant catches in Japan.

Nagasaki is ranked high in Japan for the production of bluefin tuna, yellowtail, sea bream, mackerel, horse mackerel, pufferfish, threeline grunt, largehead hairtail, turban shell, and pearl.

Moreover, there is a wide variety of processed seafood that are ready to eat, are easily cooked and can be stored for a long time, so you can enjoy Japanese meals anytime.

In this way, Nagasaki has rich fishing grounds, abundant seafood such as fresh, frozen, and processed products and has a long history of seafood culture for a long time.

We truly hope you will enjoy Nagasaki seafood.



The Appeal of Nagasaki Seafood

Treasure-trove of Seafood

Nagasaki is blessed with abundant seas and runs a large variety of fishing and aquaculture industries in areas which consist of inner bays, offshores, and coves.

From these numerous fish species, you can enjoy tasting delicious seasonal fish throughout the year.

High-level Aquaculture Industry

There are various aquaculture industries that utilize the coastal terrain unique to Nagasaki.

With the motto of making safe-to-eat aquaculture fish, we are leading the aquaculture industry in Japan with highly skilled workforce and cutting-edge technology.

Pride of Our Fisheries Industry

There are many wonderful companies with a passion for making seafood more delicious, safer, healthier, and sustainable.

Various Branded Fish and Processed Products

We have various branded fish that meet high standards such as fishing methods, aquaculture methods, sizes, weights, and quality.

Furthermore, we have a wide variety of unique processed products using fresh fish caught in the Nagasaki area.

Efforts to Deliver with High Freshness and High-quality to the World

Each processing and distribution process such as harvest location, processing factory, storage facility, is managed carefully, promptly, and safely under rigorous hygiene standards.

We offer high-quality seafood in the best condition to consumers around the world.

Welcome to Great Nagasaki Seafood!!


We have more than 250 fish species and a variety of seafood products as well. We truly hope you'll taste excellent Nagasaki seafood!!




For more Nagasaki information.



NAGASAKI



NAGASAKI
PREFECTURE



NAGASAKI
Japan Quality

Fisheries Processing and Distribution Division,
Fisheries Department, Nagasaki Prefectural
Government, JAPAN