

Delicious Products
of Fukuoka

Karatomari Ebisu Oysters



From production to sales, the fishing cooperative and fishermen work together to provide safe and delicious Karatomari Ebisu Oysters.

SEASON January to March, November, December

ORIGIN Karatomari (Nishi Ward)

Karatomari is a fishing village and harbor in the Miuraura district of Nishi Ward in Fukuoka City. This historic port was once a stopover for ships of the Tang dynasty.

Here you'll find the Tohlin-ji temple founded by Eisai, a monk of the Kamakura period and the founder of the Rinzai school of Zen. The temple used to enshrine the Dragon God and Ebisu, but later, the Ebisu Shrine was built in Ebisuzaki and relocated. To preserve its historic name, oysters grown in this area are called Karatomari Ebisu Oysters.

The Karatomari Ebisu Oyster, which Fukuoka citizens look forward to every year, are cultivated and harvested through a method developed in collaboration with Fukuoka City. After the start of the cultivation of the rock oysters, the Pacific oysters are

in season from early November to late March, while the rock oysters are in season from mid-April to late July.

These oysters are a source of pride, produced through a breeding method developed through trial and error in collaboration with Fukuoka City. They have a plump, rich-tasting flesh with no odor and a large and firm adductor muscle. They are sterilized using a UV sterilizer and ozone generator, which can process up to 10 tons per hour, and are subjected to a continuous flow of fresh seawater for more than 24 hours, along with careful hygiene inspections to detect norovirus and other potential problems. The fishing cooperative and fishermen work together to directly manage and sell these oysters, assuring that their safety is beyond question.

