

HAKATA

美味しい魚はコッにある



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<http://nagahamafish.jp>



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NAGAHAMA FISH MARKET

At Nagahama Fresh Fish Market, parts of the market, such as the wholesale market building, are open to the public. There's a huge selection of fresh seafood, frozen products, processed foods, and more! Please come and visit us.

< venue >
Fukuoka City Central Wholesale Market
Fresh Fish Market

< Sponsored by >
Fukuoka Fish Eating Promotion Council

※There may be few fish depending on the weather (stormy weather).
※Bringing pets such as dogs and cats is prohibited.

< 163th > Citizen Appreciation Day

April 11th. (Sat) 9:00am - 12:00pm
(Fresh fish sales until 11:00)

The next event will be held on May 9th. (Sat)

※ Please note that some stores may close earlier than scheduled due to sold-out products, etc.
※ The venue will be very crowded, so please be careful not to lose any valuables or belongings.



Bluefin tuna cutting show • Instant sale

It's impressive to see them cut up with a large tuna cutting knife!
The filleted tuna will be sold on the same day.

start time: From 9:30~
venue: 'Matsuuo' in the 'Nakaoroshi uriba' ridge



Event information

Filleting a fish guidance

Not only can you watch, but you can also try your hand at filleting a fish!
(※If there are a large number of applicants, a lottery will be held.)

Capacity: 8 people
(Junior high school students and above)
start time :From 9:45~(Raffle tickets will be distributed from the opening)
venue: 'Akira suisan' in the 'Nakaoroshi uriba' ridge

Rock-paper-scissors tournament

Play rock-paper-scissors with people working in the market and if you win you get a free gift.

*No prior application required!
There is no participation fee!*

Time: 11:00~(First 200 people)
venue: 'Shijo' Hall 1st floor lobby

Special sale at "Uoza"

'Uoza' will be selling frozen fish and other processed products at special prices.

start time: From 9:00~
venue: Marine Food Promotion & Facilities 'Uoza' (5-minute walk from the Fresh Fish Market)



Children's sushi making experience

Limited to the first 50 elementary school students!

A sushi chef will teach you how to make
reception: Opening ~ (Numbered tickets will be distributed at the 'Nakaoroshi uriba' ridge entrance.)

Experience: From 10:00~(in order)
venue: 'Shijo' Hall 2nd floor Conference room 4

Sale of fresh fish, etc.

The intermediate wholesale market sells live fish, fresh fish, frozen products, and processed products.

Time: 9:00~11:00
venue: 'Nakaoroshi uriba' Inside the ridge Each store



Fish exhibition corner

Fish exhibits, mainly seasonal
You might even see some fish you don't normally see.

venue: 'Akira suisan' in the 'Nakaoroshi uriba' ridge

food corner

Selling fried fish cakes, processed foods, seafood bowls, etc.

Time: 9:00~12:00
venue: 'Shijo' Hall In front of the

There's also a food truck



Fish interaction corner

You can touch live fish(touch pool)
Please touch me gently!

venue: 'Matsuuo' ' Tai Kō suisan' in the 'Nakaoroshi uriba' ridge

【 Contact information 】
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