

灰干し



「灰干し」は、特殊なフィルムで包んだ魚を火山灰に閉じ込め、低温で適度に脱水する、通常の干物とは異なる製法。

ジューシーでふっくらとした味わいが特徴です。ふぐ、はも、舌平目、タコ、イカなど、上関産の魚が使われています。

Hai-boshi (Ash-dried Seafood)

Hai-boshi refers to the process of drying seafood at a low temperature by wrapping it in a special film and then burying it in volcanic ash. The process differs significantly from traditional seafood drying techniques and the finished product is juicy and tender. Blowfish, pike conger, sole, octopus, and squid are just some of the Kaminoseki seafood used for hai-boshi.

てんぷら



上関といえばてんぷら(さつま揚げ)。上関近海で獲れた新鮮な魚を使って作られます。長島・室津に各1店舗あります。

お問い合わせ先

上関水産 TEL:0820-62-0031

原田水産 TEL:0820-62-1039

**Tempura (Fried Fish Cakes)**

Kaminoseki's best-known specialty product made with fresh fish caught in the nearby sea. One shop each located in Nagashima and Murotsu.

Inquiries: Kaminoseki Fisheries **Tel:** 0820-62-0031

Harada Fisheries **Tel:** 0820-62-1039