

海の恵み

豊富な知識と経験のある魚のプロが、新鮮でおいしく食べられるレストランを紹介。
We are pleased to present this new section, in which we will showcase various premium seafood in Melbourne's top restaurants.

■ 刺身定食 Sashimi set

■ Tsukiji 築地 237 High St. Prahran T: 03-9510-2318

Chapel St.
High St. +

刺身用のネタを常時20種類以上を購入できるのがPrahranにあるTsukiji。高品質で多くの種類を扱っているのはオーストラリア随一。

魚の切り身は、腐敗が早く鮮度管理が非常に重要になってきます。特に白身魚は、血合いの部分から段々と茶色に変わっていきます。一般のマーケットではよく長時間切り身を空気の当たる所に出しているため色が落ち、生で食べるには危険なものも多く存在しています。オーナーの長谷川氏は20年以上、オセアニアシーフーズが小売をしていたころの小売担当者。そのため知識が豊富で、刺身の品質を見極めることができます。

新鮮な魚をその場で切り身や刺身にし、店内で食べられ、持ち帰りできるのが特徴。「安価な刺身を、是非若い人達に食べて欲しい。そして日本にいた頃のように手軽に家庭の食卓に刺身が並べば…」というのが店主の目標です。

At Tsukiji, Melbourne's premier Japanese seafood retailer, you will be astonished by a wide range of "Saku", which are small blocks of fish ready to be sliced for Sashimi. More than 20 varieties of fish are selected and prepared daily! No where else in Melbourne or even Australia, will you find such quality and range.

Mr. Hasegawa has over 20 years experience managing Oceania Seafoods retail division (subsequently closed in support of Tsukiji). This why for example, he can maintain such high standards for his "Saku", because given that fish in this state is more prone to going bad quickly compared to whole fish or fillets, one must be highly skilled in being able to control the freshness of the product. This is perhaps one of the biggest differences between Tsukiji and other seafood retailers. Other seafood retailers often don't even have an understanding of Sashimi basics. Therefore their fish will often be off colour and dangerous to eat raw due to the amount of time they leave the fish before selling.

Tsukiji aims to provide people with easy access to high grade Sashimi Saku on a daily basis. Fresh Sashimi and Sushi is also prepared for customer requests.



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創業30年。国内シーフード業界では際立った高い品質を提供している最大規模の生鮮魚、冷凍卸売業者。
Founded 30 years. Oceania Seafoods is one of the country's largest and most reputable providers of high quality fresh and frozen seafood.