

Our group's brand fish, "Nagasaki Herb Hiramasa" (Yellowtail amberjack) and "Delicious sushi and live fish restaurant, Saka-no-manma", Shimbashi store were introduced in the "Herb Village", Web site operated by Marubeni Nisshin Feed Co.,Ltd.



Nagasaki Herb Hiramasa (Yellowtail Amberjack)



Appearance of the restaurant
The large white sign and water tank for live fishes are the mark of the restaurant



Sashimi of "Nagasaki Herb Hiramasa" (Yellowtail Amberjack)

The body meat is solid and is clean pink color
Can enjoy richer fat of "Ootoro" (belly meat with high fat content)



Sushi of "Nagasaki Herb Hiramasa" (Yellowtail Amberjack)

There is no odors and, so, it is general way of eating of Hiramasa with salt and lightly squeezed "Sudachi", kind of citrus



Cut the fish thinly, place at big round dish, sprinkle the "Ponzu" (source with soy source, vinegar, sugar, citrus juice and broth) and sesame and put plenty of green onion on it.

Eat the fish with green onion around the meat such as sashimi of fugu (blowfish).

Introduction of "Sakana-no-manma" at Shimbashi, offering "Herb Hiramasa, (Yellowtail amberjack) at sushi and the live fish restaurant.

Do you know a fish called Hiramasa (Yellowtail amberjack)? It is not so popular than "Buri" (Japanese yellowtail) and "Kampachi" (greater amberjack), but it is large and high quality fish and taste is similarly favorable comparing with them. So, here is the introduction of "Sakana-no-manma" providing a dish using "Nagasaki Herb "Hiramasa" in Shimbashi, Tokyo.

The "Sakana-no-manma" is the restaurant offering sushi and the live fish dishes and operated by Tokyo Ichiban Foods Co., Ltd., which also operates "Swimming tiger blowfish specialty restaurant, 'ora-fugu Tei" stores around a metropolitan area. It opened, in 2011, as a new business type restaurant of the company in Shimbashi and Ginza area in Tokyo, where a celebrity shops linked the eaves.

With the same concept as "Tora-fugu Tei", this restaurant provides a fresh fish at a reasonable price with high cooking technology of the specialty restaurant of blowfish and courteous services. This is supported by many customers.

The Nagasaki Farm Co., Ltd which is a subsidiary of Tokyo Ichiban Foods Co., Ltd. cultivates "Nagasaki Herb Hiramasa" and provides to the restaurant. The Hiramasa is distinguished for the freshness because they have been sent to Tokyo from Nagasaki with living. According to Tsuneo Arai of the product development director and new business condition total chef de cuisine, there is no bad smell and flesh bloody color of the fish did not discolor to black, and it has color durability. These characteristic of the fish seemed to get a favorable reception from the customers, from woman in particular.

In addition, the fish is not shrinking on grilled and, so, the fish is good for grilled, for example, for Teriyaki, e.t.c. because the body meat of the fish is solid, and the fat is rather plain and light. Also, the menu can be offered that the fish meat around gill is boiled by soy source and the head meat and various vegetables are to be "Arajiru" clean soup.

There is no place to leave over for the fish.

The many fresh fishes are prepared every day at "Sakana-no-manma" in Shimbashi, and offers various menu of sushi, sashimi, grilled and boiled. The considerably advantageous lunch menu of fullness of fresh sashimi with less than Yen1,000 prices are offered at lunch time. We appreciate for all of you to drop in the restaurant by all means when come around Shimbashi and Ginza area.

Address	3 minutes walking from Ginza exit of JR Shimbashi Station 1-5-5, Shimbashi, Minato-ku, Tokyo
TEL	+81-50-5797-8005
Number of seats	120 seats
Operating hours (Monday ~Saturday)	Lunch : 11:30~14:00 Dinner : 17:00~23:30 (L.I.22:30)
Operating hours (Sunday and holiday)	Dinner : 17:00~23:30 (L.I.22:30)
Day closing	Year end and year beginning