Welcome to Tsukiji

Tsukiji Market is Japan’s “Food Town,” where one can encounter all kinds of Japanese traditional foods. A mixture of wholesale and retail shops along with numerous restaurants line the streets and new culinary trends are born here.

Originally Tsukiji Market used to be the wholesale marketplace for the professionals. That is why there are times they were generally too big for a car and had to be delivered by motorcycle. However, some of the wholesale shops in the market have started negotiating high-luxury items for ordinary customers. For now, ready-made souvenirs for sushi are sold in small sizes.

Tsukiji is located on the edge of the city and can be visited for those who just want to try it. Tsukiji Market, primarily catering to the professionals, has recently opened its doors to ordinary customers and visitors. The following is how the market has become well known and shaped into what it looks now.

History of Tsukiji

1- Richland

In 1967, the Shinkansen (bullet train) was constructed in order to reduce the distance between Tokyo Station and Tsurumi Station, which changed Tsukiji layout. After its construction, the business was relocated. The land was relocated from the Monjirou area of the City of Shinagawa to the new area of Tsukiji. On the market, the “Hamburg” of fresh produce is known as the “Shinagawa”. Since it was a different era, and it requires some explanation. It has been operated as a market under the influence of Shinagawa.

2-The Birth of the Fish Market

Yamamoto, the Great Kanto Earthquake destroyed much of Tsukiji, including the Tsukiji Fish Market. The fish market was then relocated to the Tsukiji district and began its operations in 1967, making Tsukiji a prosperous and bustling district.

In 2013 and 2014 some of the buildings in Tsukiji were torn down. This area will be the new site for the Tsukiji market.

3- Tsukiji and the Future

The area is expected to undergo major transformation in the 2010s, along with all of the future developments.

The Tsukiji Central Wholesale Market, originally planned to be in Tsukiji under the Tsukiji Fish Market, was chosen to be in the new area of Tsukiji. This is because the importance of Tsukiji is not limited to the Tsukiji district and, in order to maintain its structure, the present Tsukiji will be completely renewed and turned into a state-of-the-art facility.

The event will now take place in the future.

Merchandise

Let’s stop at Tsukiji Market!

Fresh and Frozen Seafood and Processed Fish Products

Tuna

Tuna are a major hit in the market. Both fresh, as an ingredient for sashimi, and frozen products are available: “nori maki”, “nori roll”, the tuna that is served on the plate and boxed for serving, and sliced tuna. The market also has specialty stores for tuna products.

Other Fresh seafood

Ichiwa is a traditional selling and storing process used to preserve fish, shellfish, and seafood, which are packed in wicker baskets with ice or similar substance.

Tsukudani is a traditional way to preserve small fish, shellfish, and seafood, which are packed in wicker baskets with ice or similar substance.

Himono is a traditional selling and storing process used to preserve fish, shellfish, and seafood, which are packed in wicker baskets with ice or similar substance.

Tamagoyaki

A mixture of seasoned soy sauce, eggs, and tofu, is baked in a special type of pan, a tamagoyaki pan. The mixture is cooked in a type of frying pan, which is usually used for traditional Japanese cooking.

Kitsunekabu

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