

Doug slides a raw one down - fresh from the sea!

## ITOSHIMA'S OYSTER HUTS

## Nothing fresher, nothing tastier!

n the summer, people come to huts! It's a DIY barbeque featuring ovsters, other seafood, and local veggies. And at about ¥1,000/kg of oysters, it's a bargain too! Use Fukuoka Now's guide to Itoshima's 26 ovster huts and have a ball! fukuoka-now.com/oysters

Shinichiro Ueno is the owner of the Toyohisamaru Oyster Hut in Kishi Port. He's a second-generation fisherman, and in 2000 his family began growing oysters, and they opened Toyohisamaru the following year. Ueno took us by boat out to his oyster rafts to see how they are grown and harvested. We got to eat some too!

While many producers begin with pre-seeded Itoshima for its sandy beaches and calm shells sourced from outside Itoshima, Ueno warm waters, but now it's winter, begins the 12-month process from scratch in and everyone's here for the oyster Itoshima's clean and mineral-rich waters. His brand "Milk Gaki" is true to its name - milky rich and creamy! Try them at Toyohisamaru. (See p. 22 for details)

Uneo pulling up

oysters from

his rafts



Nathalie, Doug, Ezgi, and crew ready to eat!







Grilling oysters is fun, but watch out, sometimes they go pop!



Complete guide to Itoshima's oyster huts: fukuoka-now.com/oysters



