

Matsushima Oyster festival

One of the special products of Miyagi-Matsushima are Kaki(Oysters)*, and this is the festival where you can best enjoy this local delicacy. There is a booth offering free

oyster dishes such as Kaki-nabe(oysters cooked in a broth flavored with miso soybean paste) and Kaki-yaki(grilled-Oysters in the shell), and there is also a Japanese-style barbecue available. In Nov 23, a designated day for Oyster(Oyster day) there is a festival held in the artificially-made island “Isojima” as well.



Our oyster in Miyagi → The roots of the French oyster is the seed of Miyagi-oyster. French oysters were on the verge of extinction in 1960 and to protect them from extinction France imported the seeds of Miyagi-oyster to transplant. After successfully preventing the extinction of their oysters, the French were able to export these oysters to America. Today there are no imports but sometimes foreign oysters are found named “Royal Miyagi” after Miyagi.

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Date: First Sat & Sun of Feb

Fee: No charge unless you buy foods and drinks

Place: Matsushimakaigan Green park (across from the Matsushimakaigan Sta)

