

The reason why you can eat *Fugu* safely here with us

Fugu (Pufferfish/Globefish/blowfish) is a whitefish and famous for a prized and healthy food. It contains high-protein, low-fat and rich in collagen. However, *Fugu*, such good food, has poison (tetrodotoxin) like no rose without a thorn.

To handle *Fugu*'s poison is not easy because depending on the type of *Fugu*, site of poison is different.

Which parts are poisonous in *Fugu*? See the example below.

	Deadly poisonous (very strong) 猛毒	Virulent (strong) 強毒	Attenuate (weak) 弱毒	Edible 可食
Tiger puffer (<i>Tora-fugu</i>) とらふぐ	Liver 肝臓	Ovary 卵巣	Stomach 胃 Intestines 腸 Kidney 腎臓 Heart 心臓 Spleen 脾臓 Gallbladder 胆嚢 Gills えら Eyes 目	Meat 身 Fins ひれ Operculum かま Bill/Beak くちばし Milt 精巣(白子) Skin 皮
Purple puffer (<i>Ma-fugu</i>) まふぐ	Liver 肝臓 Ovary 卵巣	Intestines 腸 Skin 皮	Stomach 胃 Kidney 腎臓 Heart 心臓 Spleen 脾臓 Gallbladder 胆嚢 Gills えら Eyes 目	Meat 身 Fins ひれ Operculum かま Bill/Beak くちばし Milt 精巣(白子)
Bluebacked puffer (<i>Goma-fugu</i>) ごまふぐ	Liver 肝臓	Ovary 卵巣	Stomach 胃 Intestines 腸 Kidney 腎臓 Heart 心臓 Spleen 脾臓 Gallbladder 胆嚢 Gills えら Skin 皮 Eyes 目	Meat 身 Fins ひれ Operculum かま Bill/Beak くちばし Milt 精巣(白子)

Therefore the chefs have to have “the *Fugu* Preparation license”. The licensees are able to perfectly classify the type of *Fugu*, identify poisonous parts and non-poisonous parts, remove poisonous parts completely and prepare in the right way. This is why *Fugu* meals served by the licensees are edible and safe.

So please relax and try *Fugu* meals here as we have been the licensee for over 50 years! We are certain to serve our guests the 100% safe and delicious *Fugu* cuisine here.

Although many types of *Fugu* are caught and eaten in Japan, especially, tiger puffer (*Tora-fugu*) is larger compared to the other, and so delicious that it is called “the King of *Fugu*”. Its best season is winter. And then purple puffer (*Ma-fugu*) is called “the Queen of *Fugu*” which is slightly smaller than tiger puffer and the best season is throughout spring.

We mainly use tiger puffer (September to June) and purple puffer (April to July) for our *Fugu* menu, and offer to you. We also start using bluebacked puffer, which is caught a lot in summer and also tastes very good, from summertime in 2014 to serve *Fugu* for a whole year. Now you can enjoy *Fugu* meals here with us any time of the year.

Please enjoy the meal!