

# Fisheries Industry of Miyagi



MIYAGI PREFECTURE

# Introduction

Oceans and rivers are called the mother of life on Earth, giving birth to and raising an abundance of food products. This pamphlet introduces the fisheries industry of Miyagi Prefecture, which is blessed with bountiful bodies of water. By highlighting Miyagi's initiatives for continuously producing delicious seafood products as well as the fishing and aquaculture industries, we hope that many people will be able to enjoy seafood from Miyagi.

## Table of Contents

1 Characteristics of Miyagi's Fisheries Industry	1	4 Initiatives to Protect Resources	5
2 Recovery from the Great East Japan Earthquake	2	5 Main Fisheries in Miyagi	6
3 Miyagi's Processed Seafood Products	4	6 Main Aquaculture Products in Miyagi	8

### Top Ten Fish in Miyagi

Plus2

On April 13, 1992, the "Top Ten Fish in Miyagi" list was established to help promote Miyagi Prefecture's fisheries industry by widely publicizing Miyagi's seafood products, improving the reputation of Miyagi's fisheries industry, and increasing the demand for seafood products.

Fish illustrations: Kinji Iwabuchi, artist, resident of Ishinomaki City, Miyagi Prefecture



**Tuna (maguro)**

Well-known for being used in sashimi and sushi. Popular overseas for being healthy, it is also used in western-style dishes.



**Skipjack (katsuo)**

The symbol of the Kinkasan fishing ground, where warm and cold currents converge. While the first catch of skipjack in spring is a well-known seasonal dish, it is also delicious in the autumn when it is richer and fattier.



**Pacific saury (sanma)**

Rich in flavor and known as a symbol of autumnal cuisine. Loved by locals for generations, saury is also known for being healthy and full of minerals and vitamins.



**Coho salmon (ginzake)**

Utilizing the calm bays of the ria coastline, Miyagi is the first prefecture in the country to successfully farm coho salmon. Recommended for use in sashimi, marinated dishes, and meuniere.



**Flounder (karei)**

The expansive sandy areas of Sendai Bay are the perfect living environment for flounders. They have been a local favorite for many years.



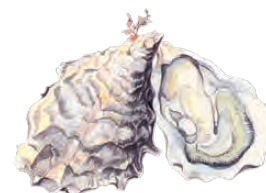
**Goby (haze)**

Catching gobies is a typical autumn sight in Matsushima Bay. Grilled gobies are prized for being used as the stock for Sendai-zoni, a soup traditionally served during Japanese New Year.



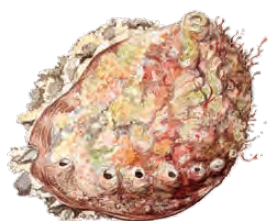
**Sweetfish (ayu)**

Known as the "queen of clear waters", sweetfish can be caught even in the rivers of metropolitan Miyagi. Salt-grilled sweetfish is a delicious dish that highlights the fragrance and exquisite form of the fish.



**Pacific oyster (kaki)**

The history of oyster farming in Miyagi dates back to the end of the Edo period. In addition to having a rich flavor, oysters are called the "milk of the ocean" for their highly nutritious content.



**Abalone (awabi)**

With its sophisticated ocean-like aroma and tenderness, abalone embodies the taste of the Minamisanriku sea. Known for being steamed, grilled, and used in sashimi.



**Sea squirt (hoya)**

Also called sea pineapple because of its pineapple-like appearance. Known for having a subtle, sweet flavor that allows you to enjoy its unique scent and qualities, sea squirts can be enjoyed in a variety of ways such as sashimi, vinegared dishes, and Chinese-style cuisine.



**Laver (nori)**

Every season, Miyagi is one of the first prefectures in the country to produce nori. With a history dating back to the Meiji period, nori farms are a traditional sight from autumn to winter. Nori is also known for being healthy due to its high nutritional content.

Plus2



**Seaweed (wakame)**

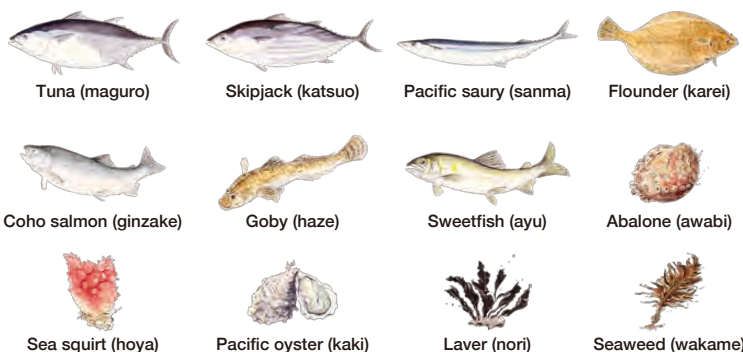
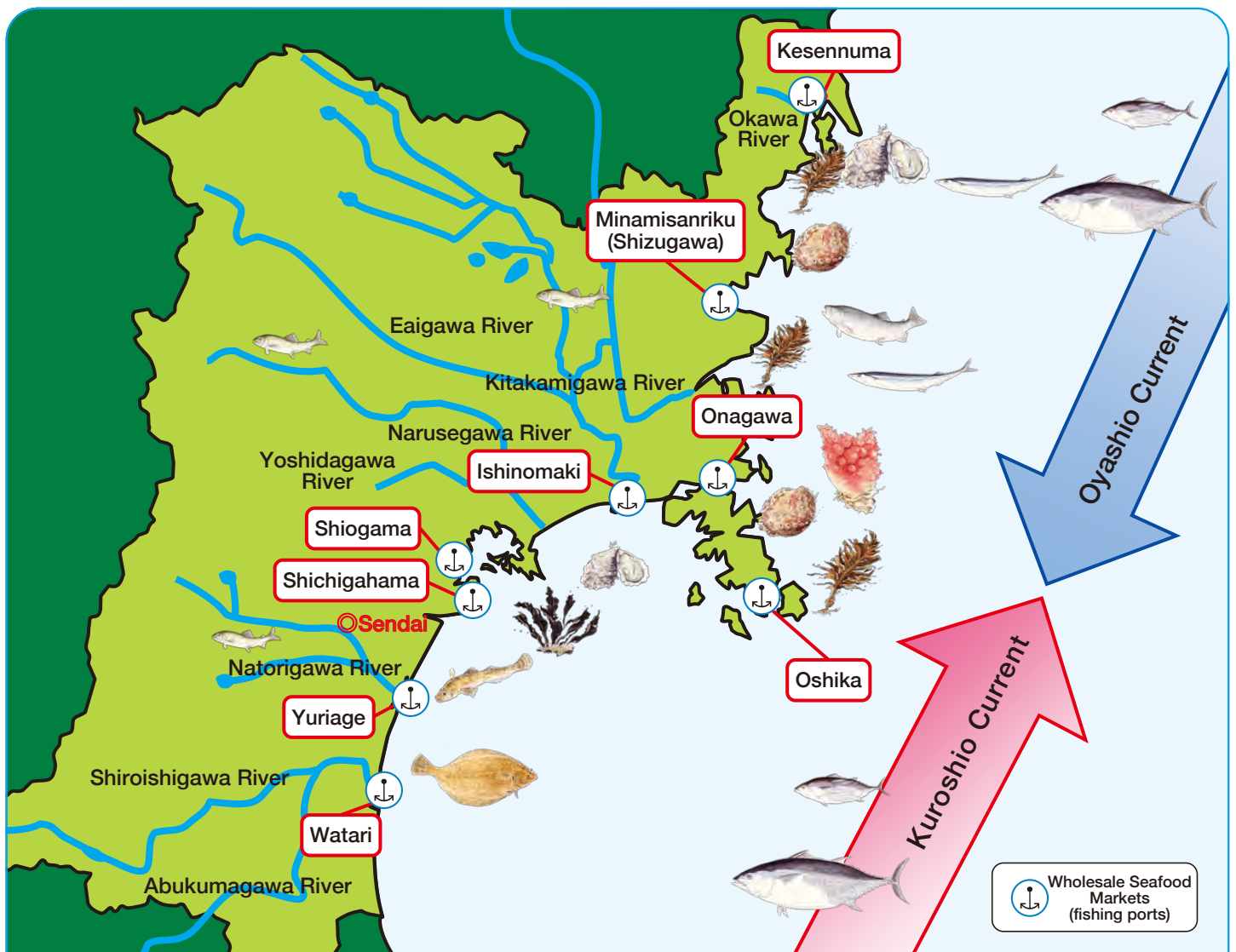
Miyagi is a leading domestic producer of wakame, which is known for being used in a variety of dishes. Recently, wakame has received attention for being rich in minerals and has become popular with younger generations as the "salad of the sea".

# 1 Characteristics of Miyagi's Fisheries Industry

Miyagi Prefecture is considered to be one of the country's leading prefectures in the fisheries industry. With Oshika Peninsula jutting out from the center, a jagged rias coastline lining the north, and flat sandy coasts located in the south, Miyagi has a diverse range of geographical features. The fishing industry is also booming with cultivation of laver, oysters, seaweed, sea squirts, scallops, and coho salmon as well as gillnetting and trawling of salmon, cod, and flounder.

In addition, the coast of Miyagi is highly abundant due to the collision of the Oyashio and Kuroshio currents, and the Kinkasan-Sanriku fishing grounds are considered one of the three largest in the world.

Furthermore, there are 142 fishing ports and 9 wholesale seafood markets. In particular, Kesenuma, Minamisanriku (Shizugawa), Onagawa, and Shiogama are considered to be bases for coastal, offshore, and distant water fishing. These areas also play an important role in the fisheries industry as bases for distribution such as wholesale markets, as well as processing facilities.



## 2 Recovery from the Great East Japan Earthquake

When the Great East Japan Earthquake occurred on March 11, 2011, all aspects of the fisheries industry as well as distribution and processing facilities in coastal areas were severely damaged.

As a result, many fishermen and distribution and processing businesses lost their bases of production and operation, causing a significant drop in overall production of fresh seafood and processed seafood products. With support from a variety of sources such as the national government and the private sector, members of the fisheries industry are working together towards recovery.

### Damage from the Great East Japan Earthquake



Kesenuma Fishing Port



Ishinomaki Fishing Port



Shiogama Fishing Port



Onagawa Fishing Port

### Removal of Debris from Sea Routes and Fishing Grounds

The large amounts of debris left behind in ports, sea routes, and fishing grounds were preventing ships from coming in and going out to sea and fishing operations from resuming operations. As a result, experts and fishermen have been making progress on retrieving objects.



Retrieval of a sunken ship



Retrieval of an oil tank

### Restoration of Fishing Ports

All 142 fishing ports in Miyagi were damaged. In order to restart fishing operations such as boat moorings and fish landings, construction on ports and port-related facilities is in progress.



Onagawa Fishing Port



Ishinomaki Fishing Port

### Restoration of Markets and Seafood Processing

Damaged wholesale markets were rebuilt to include advanced sanitation capabilities. Additionally, construction on refrigeration facilities, ice storage facilities, and seafood processing factories is in progress in order to provide more of Miyagi's delicious seafood and processed products.



Seafood processing factory



Shiogama Fish Market

### Restoration of the Fishing and Farming Industries

In general, construction has been completed on any shared facilities that requested restoration, including fishing vessels, farming facilities, and oyster processing plants.



Fishing vessel built after the disaster

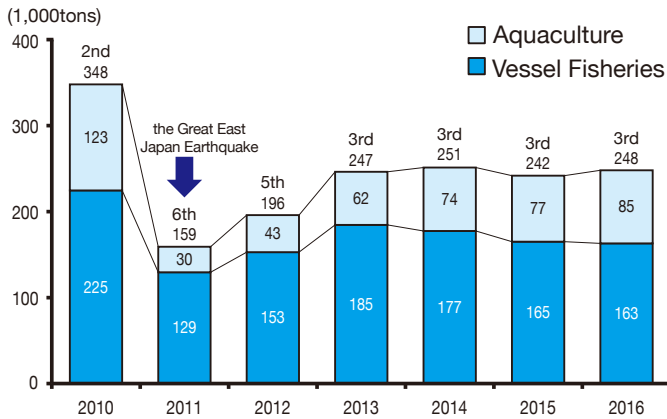


Sea squirt harvesting

## Statistics of Miyagi's Fisheries Industry and Recovery

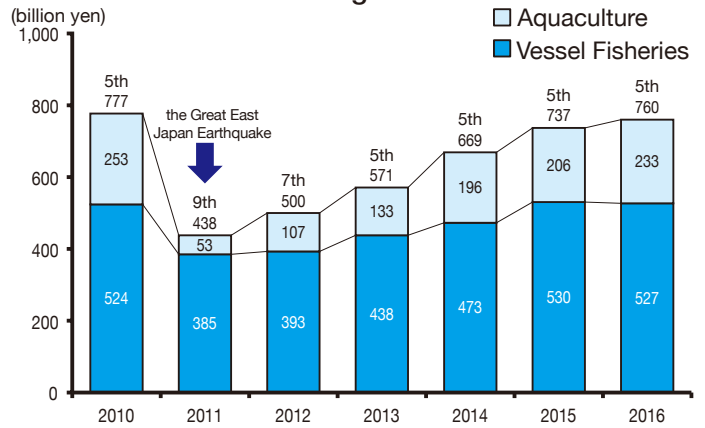
Miyagi had the second largest fisheries industry production volume in the country following Hokkaido and the fifth highest fisheries industry production value up until 2010, right before the Great East Japan Earthquake. While the production volume dropped significantly due to the disaster, restoration of distribution and processing facilities such as fishing vessels, aquaculture systems, and fish markets has made progress. In 2016, Miyagi had the fifth highest fisheries industry value in the country, marking a return to pre-disaster figures, as well as the third largest fisheries industry production amount.

### Trend of fisheries industry production amount & national ranking



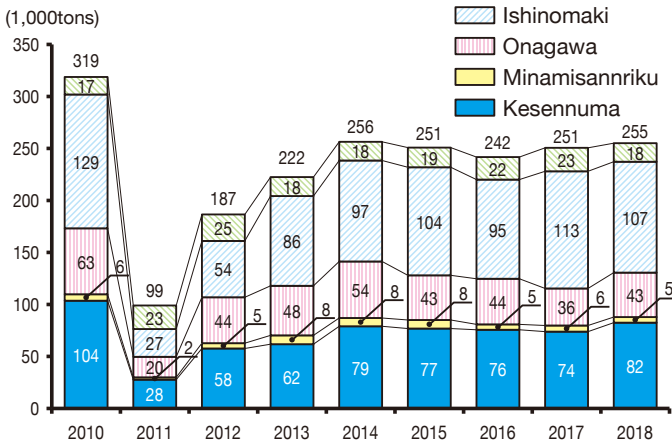
Source: Annual Statistics on Fishery and Aquaculture Production (Ministry of Agriculture Forestry and Fisheries)

### Trend of fisheries industry production value & national ranking



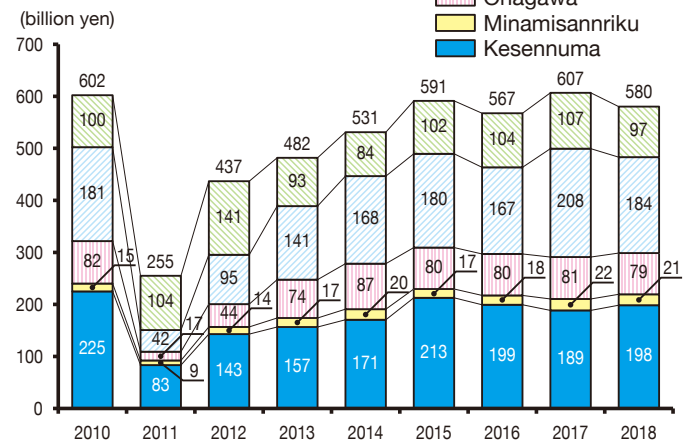
Source: Total Fishery Output (Ministry of Agriculture Forestry and Fisheries)

### Amount of fish landings at main wholesale markets



Source: Statistics on Landed Quantity (Miyagi prefecture)

### Value of fish landings at main wholesale markets



Source: Statistics on Landed Quantity (Miyagi prefecture)

### Production status of main fish species

Category	species	Production (Unit: ton)							National ranking	
		2010	2011	2012	2013	2014	2015	2016	2010	2016
Main types of seafood	Tunas	21,860	19,489	19,083	19,173	21,356	20,531	19,258	2nd	2nd
	Swordfishes	3,634	2,879	3,098	3,435	3,293	3,375	3,435	1st	1st
	Skipjack	28,485	24,944	20,866	20,743	16,575	19,828	16,275	3rd	4th
	Sharks	17,924	10,373	15,864	14,083	15,603	16,088	16,686	1st	1st
	Pacific saury	28,188	29,676	28,113	22,412	29,994	15,641	14,562	2nd	2nd
	Japanese halibut	344	288	197	987	1,465	1,644	1,015	7th	2nd
	Flounders	1,521	887	1,112	1,296	1,827	1,926	3,804	10th	2nd
	Cods	15,148	4,960	11,324	17,040	18,447	14,410	7,965	3rd	4th
	Sand lance	4,015	3	480	2,831	3,582	3,319	2,192	6th	3rd
	Conger eels	220	119	387	537	449	418	363	9th	3rd
	Squids	15,591	10,907	6,148	9,076	8,066	6,773	4,995	4th	7th
	Swimming crabs	2	9	33	66	173	518	662	32th	1th
	Krills	18,463	-	6,934	13,032	9,923	12,845	8,055	2nd	2nd
	Abalone	141	104	96	135	x	112	145	2nd	2nd
Sea urchin	744	102	245	359	434	407	460	3rd	4th	

[x]: figures not made public in order to protect information pertaining to persons, corporations or other organizations

[-]: figures not applicable

Source: Annual Statistics on Fishery and Aquaculture Production (Ministry of Agriculture Forestry and Fisheries)

### Production amount of main processed seafood products & national ranking

Name of product	2010			2017		
	National production amount	Production amount	National ranking	National production amount	Production amount	National ranking
Fish paste products						
Fish cake products	468,830	50,115	1st	444,116	34,425	3rd
Frozen food products						
Fish and shellfish	153,346	7,508	5th	128,249	11,767	3rd
Precooked seafood products	138,624	23,458	1st	120,194	18,623	1st
Salted products						
Salmon and trout	93,115	10,490	3rd	83,813	5,511	5th
Cod and Alaska pollock	7,776	5,228	1st	11,876	8,912	1st
Other processed products						
Salted squid guts	21,331	6,347	2nd	12,324	2,992	2nd
Pickled seafood foods	63,598	9,888	2nd	57,742	8,259	4th
Fresh frozen products						
All types of fish and shellfish	1,539,592	252,730	2nd	1,366,166	161,106	3rd

Source: Statistical Survey on Processed Fishery Products (Ministry of Agriculture Forestry and Fisheries)

### 3 Miyagi's Processed Seafood Products

From many years ago, Miyagi Prefecture has been one of the major producing area for processed seafood products due to its abundant ocean resources. Let's enjoy the processed seafood products that Miyagi Prefecture is proud of.

#### Fish cake (kamaboko) products

Fish cakes are made with minced fish and packed with flavor and protein. The fish surimi is prepared through various methods such as steaming, grilling, boiling, and frying, resulting in fish cakes with a diverse range of shapes, flavors, and textures.



#### Canned fish

Miyagi has a rich variety of canned products using mackerel, saury, and oysters that are seasoned with soy sauce, salt, and miso.



#### Sea squirt (hoya)

Miyagi is the largest producer of sea squirt in the country. Known as a summer delicacy, it is commonly available as a steamed or salted product.



#### Pollock roe (tarako)

Made by salting Alaskan pollock roe, tarako can be enjoyed with rice or mixed in pasta sauce.



#### Dried laver (nori)

Dried laver is made by cutting laver and laying them out into paper-like sheets to dry. Used mainly in sushi rolls and rice balls.



# 4 Initiatives to Protect Resources

## Stock Enhancement

Stock enhancement, also known as fish-farming fisheries, is the process in which aquatic life (marine resources) is sustained and expanded by raising and caring for fish between the egg and juvenile stages, when they are most vulnerable, and releasing them into the ocean once they are able to protect themselves from predators.

In Miyagi, the seeds of ezo abalone, spotted halibut, Japanese halibut, and ark clam are released into water.

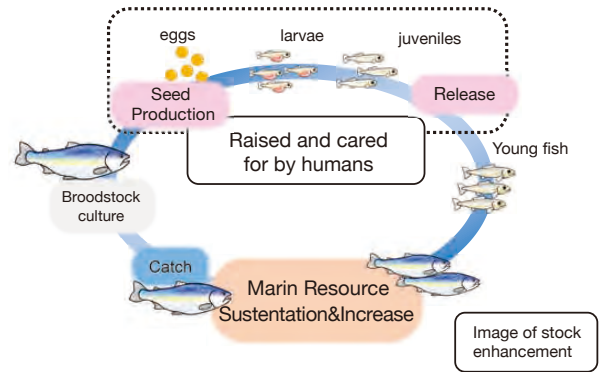


Image of stock enhancement

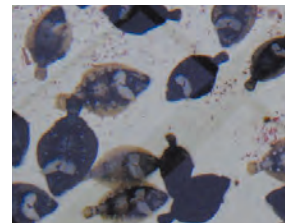
### Ezo abalone (ezo-awabi)

Ezo abalone from Miyagi is known as a luxury ingredient and can be harvested in rocky areas north of Shichigahama Town. They are released at around 3cm and harvested over 9cm after four years.



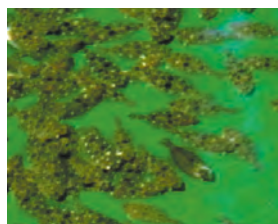
### Spotted halibut (hoshi-garei)

With its exceptionally delicious white meat, this high-class species is known to sometimes surpass other types of flatfish. It is caught by trawling or gillnetting, and is exquisite when served as sashimi.



### Japanese halibut (hirame)

Japanese halibut can be caught throughout the prefecture by trawling or gillnetting. Initially 6cm in length when released as artificial juveniles, they typically grow to over 30cm two years after release.



### Ark clam (akagai)

Ark clams are scattered across sea floors up to 50m below water level from southern Hokkaido to Kyushu, and are caught using dredge nets. The clams in Sendai Bay are used in sushi and sashimi.



## Fisheries Resources Management

“Marine resources” refers to fish and shellfish that live in the sea. The act of managing the amount and size of landings in order to conserve sustainable resources is called “fisheries management.”

Fisheries management efforts include size limitations to prevent overfishing of smaller species and closed fishing periods to protect fish during breeding season.

### Species involved in fisheries management

Photos from former Shizugawa Town's "Coastal Fishes of Southern Sanriku Regions" (1986)



### Restrictions to protect resources

Important resources are regulated season and size on the Fisheries Adjustment Rules of Miyagi Prefecture.

#### Season limitations

month	3	4	5	6	7	8	9	10	11	12	1	2
Types of fish/shellfish and closed fishing seasons				Hard clam	Ark clam	Pacific oyster	Ezo abalone	Sea cucumber			Sea urchin	
			Octopus									

#### Size limitations



## 5 Main Fisheries in Miyagi

### Distant water Fishery

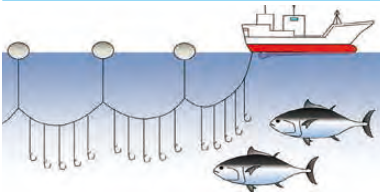
Using large vessels (100 tons or more) employing many crew members, distant water fishing can take months to complete away from Japan. Methods include longlines for tuna and trawl nets.

### Offshore Fishery

Using vessels larger than those used for coastal fishery (10 tons or more), offshore fishing involves several days of fishing at a time. Stick-held dip nets for pacific saury, surrounding nets, bottom trawl nets, and squid jigging are the main methods used.

#### Longline Fishery

Baited hooks on ropes are evenly spaced on and hang down from the mainline, which is kept on the surface. Tuna, swordfish, and sharks are lifted up and caught through this method.



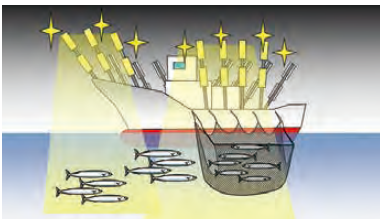
<main species>

Tuna



#### Stick-held dip net Fishery

Using fish-luring lights, fish are gathered near the surface of the water and scooped out with a pre-arranged, underwater net.



<main species>

Pacific saury

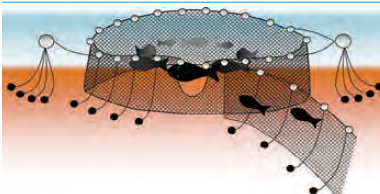


### Coastal Fishery

Using small vessels (less than 10 tons), fish and shellfish that are close to shore are caught. Gill nets, small-scale trawl nets, and set nets are used.

#### Set Net Fishery

A hedge net blocking the path of the fish is installed, leading them into another net from which they cannot escape once having entered.



<main species>

Sardine

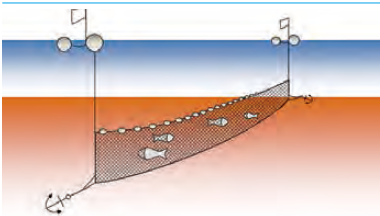


Chum salmon



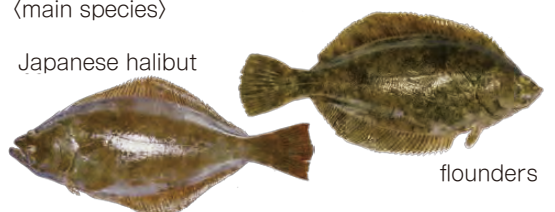
#### Gill Net Fishery

A net is placed in the path of the fish, causing them to get tangled in the mesh. This method is used on a diverse range of species.



<main species>

Japanese halibut



flounders



### **Tuna (maguro)**

In Miyagi, Shiogama Fishing Port is famous for tuna landings. An abundance of bluefin and bigeye tuna is caught during summer and fall, respectively. Among these, bigeye tuna landed in Shiogama Port deemed to have excellent freshness, color, fattiness, and flavor are sold as “Higashimono,” a brand well-known across the country.



### **Mackerel (masaba)**

Near the Sanriku-Kinkasan fishing grounds, set nets, pole-and-line fishing, and purse seine nets are used to catch mackerel. High-quality mackerel landed between October and November at Ishinomaki Fish Market that meet a certain level of freshness, fattiness, and size are branded as “Kinka mackerel.” Processed products using Kinka mackerel are very popular.



### **Skipjack (katsuo)**

Kesenuma Fish Market is among the top producers of fresh skipjack in the country. Depending on the season it is caught, the flavor of the skipjack can differ. For example, skipjack caught from June to August is called “hatsu-gatsuo” and has a lighter taste, while skipjack caught from September to November is called “modori-gatsuo” and is fattier and richer in flavor.



### **Pacific saury (sanma)**

Pacific saury, which is caught with stick-held dip nets from September to November, is a seasonal food that best represents autumn. In Miyagi, Kesenuma Fish Market and Onagawa Fish Market have a large amount of landings. Fresh, fatty saury is delicious when served as sashimi or shioyaki (salt-grilled).



### **Japanese halibut (hirame)**

Halibut can be caught in all regions of Miyagi through gill nets and bottom trawl nets. While halibut is available throughout the entire year, it is particularly fatty and delicious in the winter. Known as a high-class white fish, halibut is popular in sashimi and sushi.




# 6 Main Aquaculture Products in Miyagi

## Mariculture


This branch of aquaculture involves placing a raft in calm seawater by the shore, installing a tank, and raising and cultivating fish, shellfish, and seaweed. In Miyagi, laver, oysters, coho salmon, seaweed, kelp, sea squirts, and scallops are farmed using this method.

Pacific oyster (magaki)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											



**Aquaculture Stewardship Council (ASC) Certification**  
As a result of the recent focus on sustainable marine resources, the Aquaculture Stewardship Council (ASC) certification system was established to recognize aquaculture and seafood producers that take the regional society into consideration while minimizing the burden on the environment. In Miyagi, oyster farming in Minamisanriku Town and Ishinomaki City has acquired ASC certification, thus raising expectations that Miyagi oysters will be able to enter new markets.

Also called “the milk of the ocean,” oysters are particularly flavorful from winter to spring and are rich in glycogen (a type of nutrient). The history of oysters in Miyagi is long, dating back to approximately 300 years ago when cultivation first began in Matsushima Bay. Miyagi oysters are known for primarily being distributed to be eaten raw. Additionally, since a stable supply of seed oysters is available in Miyagi, seed oysters are distributed from Miyagi to other producers throughout the entire country.




**Oyster hot pot**  
Also includes vegetables and tofu. Best when served in winter, when oysters are in season.



**Grilled with butter soy sauce**  
Also pairs well with butter and soy sauce.




Oysters with shell



責任ある養殖により  
生産された水産物  
**asc**  
認証  
ASC-AQUA.ORG


ASC certified logo

Coho salmon (ginzake)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											




**First Registered Geographical Indication (GI) Product in Miyagi ~Miyagi salmon~**  
“Miyagi salmon” is a high-class brand of coho salmon that has been killed using the “ikejime” method. In May 2017, it became the first marine product in Miyagi to become GI-registered. By using the ikejime method on Miyagi salmon as soon as they are caught, the delicious flavor of the fish is retained. With its beautiful pink appearance, rich fat content, and depth of sweet and savory flavor, Miyagi salmon is well-regarded as an excellent choice for sashimi.


In 1975, farming of coho salmon began in Shizugawa Bay and has since spread to the central northern region of the prefecture. Miyagi is the largest producer of coho salmon in Japan and accounts for 90% of total domestic production. The juvenile are raised in freshwater farms and moved to the ocean in the fall when they have grown to about 200g. From there, the salmon grow rapidly and begin to be shipped out by spring the following year when they are around 1kg. By early summer, they typically weigh 2- 3kg.




**Sashimi**  
Coho salmon in season in the summer. Miyagi salmon is fatty and fresh, making it perfect as sashimi.



**Temarizushi**  
You can eat this sushi with one hand. Due to its elegant appearance, it can also be served at parties.




Logo of Miyagi salmon and GI mark




Miyagi salmon sashimi

\*GI is the name given to agricultural or marine products that have been produced in a certain region for a long time, are high-quality, and can be linked back to their geographical origin. GI-registered products are recognized as regional brand products and are protected as intellectual property by the national government.


Laver (nori)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											



In Miyagi, nori cultivation began in Kesenuma Bay during the Edo period and eventually spread to the central and southern regions of the prefecture. By around 1955, advances in artificial seeding and farming techniques led to open sea nori farming and an overall dramatic increase in nori production. Nori processing is now mainly automatized, allowing for the production of uniformly delicious dried nori.

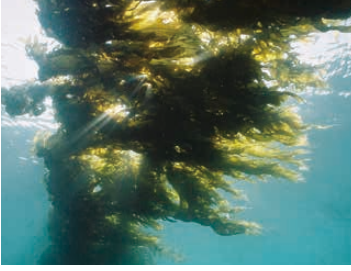


**Rice ball**  
A simple dish made by wrapping ingredients in rice and nori. Enjoy the pleasant scent of nori.




**Temakizushi**  
You can choose ingredients like tuna, place them on rice, and wrap them into sushi.


Seaweed (wakame)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											



In 1956, with the successful start of mass sporeling production, wakame cultivation using longlines began in Onagawa Town. Wakame cultivation is now a major industry in all coastal areas north of Oshika Peninsula, with Miyagi ranking second after Iwate in domestic production.



**Wakame shabu-shabu hot pot**  
Dipping raw wakame into the stock turns it to a vivid green. Enjoy the crisp texture!




**Wakame pasta**  
You can also enjoy wakame in soy-sauce flavored, Japanese style pasta.


Sea squirt (maboya)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											



Cultivation of sea squirts, which takes place in all coastal areas north of Oshika Peninsula, takes 3 to 4 years from seeding to harvest. Seed collection takes place from December to January, and harvesting takes places from the beginning of spring through summer. In Miyagi, sea squirt also named sea pineapple for its prickly appearance. Sea squirt, which are in season during the summer, are delicious when served as sashimi, with vinegar dressing, or as a processed delicacy.




**Steamed**  
Cut in half while still shelled and then steamed with sake, this method highlights its unique taste.




**Stir-fried in garlic oil**  
The sea squirt is also delicious when cooked. Perfect for those who don't like raw seafood.


Scallop (hotategai)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											



Considered the southernmost limit for scallop cultivation, Miyagi is the largest producer following Hokkaido and Aomori. Primarily cultivated through ear-hanging, scallops grown in the nutrient-rich Sanriku coast are large and plump. Considered to be of high quality, Miyagi scallops are in demand to be used raw in dishes.




**Grilled with butter**  
Seasoned with butter and soy sauce, the savory taste of scallops pairs well with butter.




**Scallop salad**  
Scallops also pair perfectly with vegetables. Any type of dressing works well.


Kelp (makombu)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
	Production season											



While Hokkaido may be famous for kelp, Miyagi has also been cultivating it since 1965, mainly in Kesenuma Bay and Matsushima Bay. Miyagi kelp is known for its soft leaves, making it perfect to be served sliced or in oden.



**Kobu-maki**  
Fish such as salmon or saury are wrapped in kelp and simmered in sweet seasoning. This dish is common in traditional Japanese New Year food.



**Oden**  
The kelp is wrapped into a knot before being simmered in oden, a hot pot dish. The savory flavor of kelp enhances the flavor of the broth.

## ～ Main Wholesale Markets in Miyagi ～

Kesennuma Fish Market, Ishinomaki Fish Market, and Shiogama Fish Market are the main wholesale markets in Miyagi and are considered to be some of the leading markets for fish landings.

In order to maintain markets with advanced sanitation capabilities that meet the safety and security needs of consumers, various efforts to eliminate potential risks such as food poisoning are being implemented.

### 〈Kesennuma Fish Market〉

Located in the northernmost part of the prefecture, Kesennuma Fish Market has one of the largest number of landings in Japan due to the close proximity of the abundant Sanriku fishing ground and Kesennuma Bay, which has calm waters suitable for cultivation. In particular, many types of skipjack, tuna, swordfish, pacific saury, and sharks are caught.



### 〈Ishinomaki Fish Market〉

Located in the northeastern part of the prefecture, Ishinomaki Fish Market is one of the largest distribution centers in Japan due to close proximity of the Kinkasan fishing grounds, which have the Oyashio and Kuroshio currents, and the rias coastline, which is suitable for cultivation. Over 200 species of marine life are caught, ranging from sardines and mackerels through purse seine nets and cods through offshore bottom trawl nets.



### 〈Shiogama Fish Market〉

Located near the center of the prefecture, Shiogama Fish Market is a large base for longline fishing vessels for tuna and seine fishing vessels near the Sanriku Coast. With an abundance of bluefin tuna landings in the summer and bigeye tuna landings in the fall, this market boasts one of the highest volume of tuna landings in the country.



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