

Tsukiji Selections

Sharing is beautiful!! Sharing is fun!! It's all your choice!!

Omakase Tsukiji Selections

We recommend this most popular plan!
We deliver to your home every month.
Experience new seafood items you can
not get in the local market.
A plan for joy and excitement of
discovery of new taste.

Okonomi Tsukiji Selections

A group purchase plan at great value.
Select items you want, and we deliver to your
home or office.
Let's share delicious fish with many friends,
neighbours and colleagues.
You can choose as many items as you wish.

Product costs + delivery fee only


<Product list>

Mozuku


① Usual suspects!! Dried Atka mackerel

	pack	1 piece
	area	JPN Kanagawa
	price	20 CAD
	Remarks	"Hokke" in Japanese. Grill and enjoy juicy meat. Big size. You can buy ① ② set 32 CAD.
"Toro" Hokke!!		


② The Chosen one! Dried Aji

	pack	2 pieces
	area	JPN Hukuoka
	price	14 CAD
	Remarks	Must item for horse mackerel lovers! Enjoy the authentic Japanese taste.

③ Break your perception • salted Wakame

	pack	130 g
	area	JPN Akita, Noto
	each price	10 CAD
	Remarks	For the AAA level of miso soup and salad! Feel the taste of genuine Wakame!


④ Salted mackerel with Konbu dashi

	pack	1 piece • 190 g
	area	Iceland
	price	6 CAD
	Remarks	Large mackerel from cold current, marinated in kelp to enhance mild taste.


⑤ "Mekabu or Gibasa" for your health

	pack	100g
	area	JPN Akita
	each price	8 CAD
	Remarks	Good for prevention hay fever. Please enjoy it with ponzu and soy sauce!

⑥ "Gibasa & Sazae"

	pack	100g
	area	JPN Akita
	price	12 CAD
	Remarks	Akita's specialty seaweed "Gibasa" & turban shell ! If it feels fishy, add Men-tuyu to make it milder.


⑦ Uni for sashimi

	pack	100g
	area	Chile
	price	20 CAD
	Remarks	After thawing, it can be eaten as it is, and add gorgeousness to your usual dining table!

⑧ "Unagi-kabayaki" Yu-sen OK!

	規格	300g UP
	地名	China
	単価	28 CAD
	備考	It is sometimes said that Chinese fish have a mud smell, but this is a fish that pays close attention to the feeding method and growing environment.
	Put it into boiling water without breaking the seal	


⑨ Frozen Nama-aosa-nori / Nama-nori

	pack	100g / 500g
	area	JPN Sanriku
	price	8 / 15 CAD
	Remarks	for Miso soup, tempura, sashimi. Raw material & Quick freezing


While quantity lasts. Stock is limited.

Near arrival!


⑩ "Kinka-SimeSaba" mackerel with vinegar

	pack	2pieces*160g
	area	JPN Miyagi
	price	12 CAD
	Remarks	The best match is the use of Masaba of Sanriku. Slice and enjoy Sashimi.

⑪ Sashimi chopped


	pack	70g
	area	JPN Aomori
	price	8 CAD
	Remarks	Mixture of octopus, squid, salmon, kazunoko. Defrost and put on bowl of rice immediately!

⑫ "Dried Kinme-dai" salted Splendid alfonsino


	pack	1 pieces
	area	JPN Shimane
	price	20 CAD
	Remarks	Traditional salting method is used to enhance flavour. Quality & taste

<Product list>

⑬ Never forget・Dried Aka-mutu

	pack	1 piece
	area	JPN Shimane
	price	CAD
	Remarks	valuable! King of Japanese Himono. A typical autentic Himono. Aka-mutu=Nodoguro

⑭ "Mentaiko" cod roe with green chili

	pack	100g
	area	JPN Hukuoka
	price	CAD
	Remarks	Pickled with a special recipe with green pepper and Yuzu-citron! No artificial color added

Yu-sen OK!

⑮ "Buri-Teriyaki" Yellow-tail Teriyaki

	pack	5 pieces
	area	JPN / China
	price	CAD
	Remarks	A time-saving series. Origin is Japan. It's boneless. Very convenient pack that is easy to eat. Raw material is Japan, processing is China


⑯ Octopus sashimi for 4 servings

	pack	250g
	area	JPN Hokkaido
	price	CAD
	Remarks	Fresh octopus slices. You will be addicted to this rich flavour and texture. Enjoy with Ponzu!

⑰ "Tubu-gai sashimi" Japanese ivory shell


	pack	100g
	area	JPN Shimane
	price	CAD
	Remarks	Precut roughly to keep the crunchy texture for sashimi. Also good for grill and paella topping.

⑱ "Aji for deep fry" Japanese horse mackerel

	pack	3 pieces
	area	JPN Tottori
	price	CAD
	Remarks	Prepared right after catch without freezing. Deep fry to enjoy hot, crisp and soft texture.


Near arival!

⑲ "Masaba" Dried chub mackerel


	pack	5-6 pieces
	area	JPN Sanin
	price	CAD
	Remarks	Traditional salting method is used to enhance flavour. Quality & taste guaranteed.

New arival!

⑳ "Unagi-kizami" Chopped eel

	pack	50g
	area	JPN Shikoku
	price	CAD
	Remarks	Have you ever tried Japanese wild eel? You can feel the difference in flavor and nice fat!

㉑ "Salted Coho salmon"

	pack	6-8 piacs
	area	JPN Sanriku
	price	CAD
	Remarks	Made into salted salmon with a nostalgic recipe! "Must" item for Japanese breakfast.


Global distribution of less than 0.01%! Japanese wild eel

New arival!


㉒ "Dried squid"

	pack	400 g
	area	Pacific ocean
	price	CAD
	Remarks	Mayonnaise & chili peppers are also the best match. Large size

㉓ "Dried squid soft bone"


	pack	ave220 g
	area	Pacific ocean
	price	CAD
	Remarks	Meat around squid beak. Thaw and grill. Remove beaks, then enjoy the taste and texture.

㉔ "Buri kama" Yellowtail belly

	pack	1 piece
	area	Pacific ocean
	price	CAD
	Remarks	Select from the freshest Yellowtail! Teriyaki, grilled and so on.

<Product list>


⑲Dried Tachi-uo Tailfish

	pack	1 pack
	area	JPN Tyoushi
	price	
	Remarks	It is lightly salted, it can be grilled as it is or put in butter and put it in a Meuniere style.

⑳King of "Shio-kara" Aori-ika

 	pack	100g
	area	JPN Kanagawa
	price	CAD
	Remarks	this shio-kara made with traditional secret recipe inherited for 430 years by a long-established business.


㉑"Tobi-uo surimi"

 	pack	400g
	area	JPN Kagoshima
	price	CAD
	Remarks	Local cuisine ! Lightly seasoned, just add ingredients such as vegetables!



New arrival !

㉒"Saba Miso" Mackerel


Yu-sen OK!

 Put it into boiling water without breaking the seal	pack	2 pieces
	area	JPN Miyagi
	price	CAD
	Remarks	Simply grill. Carefully marinated in original miso to revive traditional mackerel miso style.

㉓"Gin-dara / Sawara" Kyoto-miso style



 	pack	1 pieces / 2 pieces
	area	JPN Miyagi
	price	
	Remarks	Simply grill. Marinated in homemade Kyoto miso for good mild taste. Simply grill.

㉔"Sanma himono" dried Saury


	pack	2 pieces
	area	JPN Chiba
	price	CAD
	Remarks	Not to eat just the fatty portion but to eat the intrinsic taste of Pacific saury. The intricate proportion of salt is a work that can only be done by hands.

Black cod = Gin-dara, Sawara = Spanish mackerel

㉕"Ikura" **Increase the amount! New price !**

 	pack	200g
	area	JPN Hokkaido
	price	CAD
	Remarks	Salmon caviar from high-quality fresh fish caught in set net.

㉖"Menuke sake-Kasu" Deep-sea red snapper

	pack	2 pieces
	area	JPN Miyagi
	price	CAD
	Remarks	Simply grill the high-grade fish and enjoy the nice flavor of local sake lees.

㉗"Iwashi miso" sardine

Yu-sen OK!


 Put it into boiling water without breaking the seal	pack	2 pieces
	area	JPN Aomori
	price	CAD
	Remarks	Simply grill. Carefully marinated in original miso to revive traditional mackerel miso style.

5 stars! The finest product! Hokkaido salmon roe soy sauce or salt backorder

㉘Huge! Boiled king crab leg ※wait new season

	pack	1kg for 4 servings
	area	Russia/Canada
	price	- CAD
	Remarks	Just thaw and enjoy the delicious taste, or warm up in a oven for richer flavor.

㉙"Zuwai-kani for sashimi" snow crab


	pack	20 pieces
	area	Russia/Canada
	price	CAD
	Remarks	Ready for sashimi (with soy sauce), or lightly immerse in hot water for Shabu Shabu with Ponzu. Also good for deep fry and tempura.

㉚"Anago" Boiled conger eel

	pack	250g
	area	Japam sea
	price	CAD
	Remarks	Large conger precooked in dashi. No preparation required. Just thaw and enjoy anago bowl, tempura or sushi.

<Product list>


③⑦ "Shirasu" boiled baby sardine

	pack	100 g
	area	JPN Shizuoka
	price	CAD
	Remarks	Thaw and enjoy gentle flavour of the sea. Good with soy sauce, ponzu, or for salad topping etc.

③⑧ "Dried sea bream"

	pack	L / M
	area	JPN Shimane
	price	
	Remarks	nice size & nice taste. L is 2 servings. M is 1-1.5 servings.

③⑨ good deal! Aji for grill

	pack	2 pieces
	area	JPN Shimane
	price	CAD
	Remarks	scale off, guts out. Feel the different flavour from dried Aji fish.


④⑩ Karei nituke Flounder

 	pack	1p
	area	JPN Chiba
	price	CAD
	Remarks	Bring out just the soup and bring to a boil. Then add fish and heat on low heat for 7 minutes.

④⑪ Exquisite! Salted Salmon Belly

	pack	1p/3p/6p
	area	JPN Sanriku
	price	CAD
	Remarks	Fatty salmon belly cured in right amount of salt. Enjoy crunchy skin and juicy meat. One piece is enough for 2 people.

④⑫ Kuri-kinton **New arrival !**


 S	pack	S / L
	area	JPN Nagano
	price	CAD
	Remarks	Traditional sweet chestnut paste. 100% natural. No sugar and colour added.

④⑬ Nasu-asaduke **New arrival !**


	pack	2 pieces
	area	JPN Totigi
	price	CAD
	Remarks	Lightly pickled large eggplant produced in a Japanese organic farm.

While quantity lasts. Stock is limited.

④⑭ "Pickled herring" **New arrival !**


	規格	100 g
	地名	JPN Hokkaido
	単価	CAD
	備考	It is traditional manufacturing method that is aged and fermented for 2 months or more. The good balance of herring, koji, chili and ginger!

④⑮ Japanese Tororo

 S	pack	40g
	area	JPN Kagoshima
	price	
	Remarks	If you want GOOD mountain yam, try this product with full flavor and thickness.

Yu-sen OK!


④⑯ Japanese Unagi **Near arrival!**

	pack	1 pieces
	area	JPN
	price	- CAD
	Remarks	It is a rare Japanese eel. High quality by keeping freshness and processing technology.

④⑰ Frozen Negi-tro

 	pack	100 g
	area	JPN
	price	
	Remarks	Enjoy the rough (coarse) texture of real tuna fish. Feel the difference from commercial products.


④⑱ Japanese REAL Wasabi (S,L) & Wasabi pickles

 S L	pack	L 50g, S 5g
	area	JPN Shizuoka
	price	
	Remarks	The best quality Wasabi made from 100% Japanese wasabi root. Sashimi will become the highest grade by adding this!


Ultra rare wild products are available!! 80 dollars.

<Product list>


A. Aka-Ushi Wagyu Strip Loin

	pack	Chunk 3-4lb, cut 0.5-1lb
	area	JPN Kumamoto
	price	
	Remarks	Please check the stock size. Both the chunk and cut will be delivered in a frozen vacuum pack.

B. Aka-Ushi Wagyu Rib Eye

	pack	Chunk 3-4lb, cut 1-1.5lb
	area	JPN Kumamoto
	price	
	Remarks	Please check the stock size. Both the chunk and cut will be delivered in a frozen vacuum pack.

C. Aka-Ushi Wagyu Tender Loin

	pack	Chunk 3-4lb, cut 0.3-0.7lb
	area	JPN Kumamoto
	price	
	Remarks	Please check the stock size. Both the chunk and cut will be delivered in a frozen vacuum pack.

	pack			pack			pack	
	area			area			area	
	price	CAD		price			price	CAD
	Remarks			Remarks			Remarks	

在庫限り

	pack			pack			pack	
	area			area			area	
	price	CAD		price	CAD		price	
	Remarks			Remarks			Remarks	

	pack			pack			pack	
	area			area			area	
	price	CAD		price			price	
	Remarks			Remarks			Remarks	

<Why launched Tsukiji Selections ?>

I realized that there are many people who wanted to eat delicious fish but haven't had an opportunity until now.

I would like to deliver delicious fish to as many people as possible because people feel HAPPY when they find food delicious.

My mission is to share with people my knowledge and experiences concerning food and nutrition education/promotion (food and nutrition dynamics) and the issues surrounding it, while delivering a message that there are many different types of edible fish in addition to the fish you eat on the daily basis.

If we continue to capture a limited number of marine fish, ecosystem will gradually collapse, making it impossible to return to its original balance.

Though our business is at the grassroots level, we, at Tsukiji Fish Market Inc. always take sustainable marine environment in our mind.

I have been committed to introducing and delivering a variety of delicious fish from Japan, which are in high quality and not easily available in Canada, to you through the convenient handy services of Tsukiji Selections.

<Delivery fee>

area	fee(CAD)
pick up (1138 Beechwood Cr, North Vancouver, BC V7P 1G7)	free
North Vancouver, West Vancouver, Vancouver, Burnaby	10-15
Richmond, Port Moody, Port Coquitlam, New Westminster	15-20
Delta, Surrey...etc.	To be discussed

