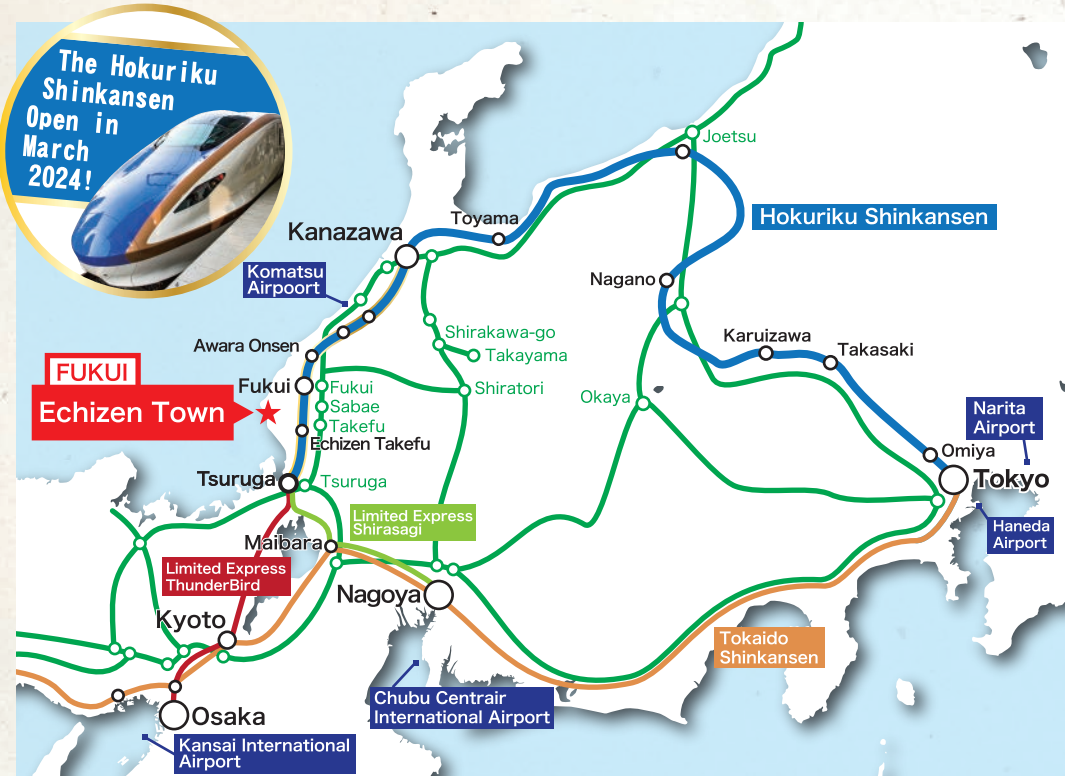


ACCESS INFORMATION

The Hokuriku Shinkansen will open between Fukui and Tsuruga in March 2024 !
Travel from Tokyo to Fukui in as little as 2 hours and 51 minutes!



= Direct to Echizen Coast =

越前海岸
かにかに
バス
Echizen Coast
Kani Kani Bus

Operation period

December to
end of February

《 Price 》
1,200yen

Information current as of 2024

Reservation required.

more information ▶



By Airplane

From Haneda Airport

Haneda Airport — Komatsu Airport

By Train / Bus

From Tokyo
Using Hokuriku Shinkansen

Tokyo — Hokuriku Shinkansen — Kanazawa — Komatsu — Fukui — Echizen Takefu — Tsuruga

From Tokyo
Using Tokaido Shinkansen

Tokyo — Tokaido Shinkansen — Maibara — Shirasagi — Tsuruga — Echizen Takefu — Tsuruga

From Nagoya

Nagoya — Tokaido Shinkansen — Maibara — Shirasagi — Tsuruga — Echizen Takefu — Tsuruga

From Osaka

Osaka — Kyoto — ThunderBird — Tsuruga — Echizen Takefu — Tsuruga

By Car

From Tokyo

Tokyo — TOMEI EXPWY — Komaki JCT — Maibara JCT — Tsuruga IC — Takefu IC — Sabae IC — Fukui IC

From Nagoya

Nagoya — MEISHIN EXPWY — Komaki JCT — Maibara JCT — Tsuruga IC — Takefu IC — Sabae IC — Fukui IC

From Osaka

Osaka — MEISHIN EXPWY — Suita JCT — Maibara JCT — Tsuruga IC — Takefu IC — Sabae IC — Fukui IC

From Kobe

Kobe — CHUGOKU EXPWY — Yoshikawa JCT — Ayabe JCT — Tsuruga IC — Takefu IC — Sabae IC — Fukui IC

Tourism Information Site

Echizen Gani Crab Brand Site

INFORMATION

えちぜん 観光ナビ
ECHIZEN-CHO
https://www.town-echizen.jp



越前がにの聖地
越前町
Echizen Town



Echizen Town Tourism Association

TEL: 0778-37-1234 contact@town-echizen.jp
71-335-1, Kuriya, Echizen-cho, Nyu-gun, Fukui Prefecture

Published / Echizen-town Tourism Federation 2025

The king of winter taste in Japan

Echizen-Gani Crab GUIDE BOOK

Season Open
November 7~March 20



"Echizen-Gani Crab" has been registered in the
Geographic Indication (GI) Protection System.

A Geographical Indication (GI) is a name of agricultural product, and from which a specific geographical origin and established characteristics such as the quality that are linked to that origin are identified.

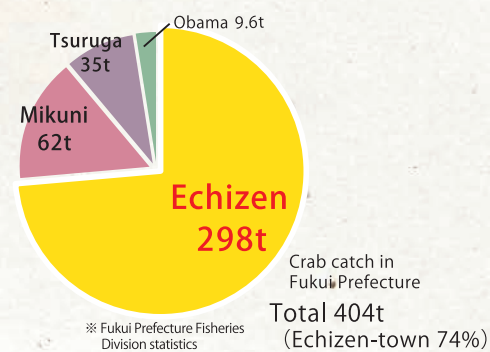
Echizen-Town FUKUI JAPAN



Echizen - Gani Crab Kingdom

No.1 landing volume

Echizen fishing port in Echizen-town has the largest landing in Fukui Prefecture. Proof of authenticity.



No.1 fishing boat

Echizen-town has about 50 bottom-fishing fishing boats. It boasts the largest number in Fukui Prefecture, and plays a central role in crab fishing.



Birthplace of the yellow tag

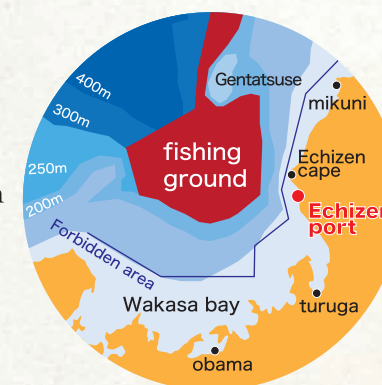
In 1997, the Echizen-town Fisheries Cooperative launched a brand that attaches tags to crabs at the time of landing in 1997.



※With the registration of the Geographical Indication (GI) protection system, the tag has been changed to a GI-marked tag from 2018.

Echizen fishing port is the closest port to the crab fishing ground

Echizen-Gani crab's taste is decidedly fresh. The port of Echizen is closest to the fishing grounds. Therefore, fishermen can land crabs with freshness. This is why Echizen-Gani crab is the top brand among crabs and why Echizen-cho is home. Can't talk to Echizen-Gani crabs without eating it in Echizen-cho.



About 70 shops offering Echizen-Gani crabs

In Echizen-town, there are about 70 shops dealing with "Echizen-Gani crab", such as inns, guesthouses, restaurants, and fish stores, mainly along the seashore. Many Echizen-Gani crabs are distributed in Echizen-town, and it is exactly the home of Echizen-Gani crab.

「Echizen-Gani Crab」 — The secret of its deliciousness and the reason for the top brand

❖ Features of Echizen coast

The Echizen coast is steep, and reaches a depth of 250 to 400 meters, the crab's habitat. Therefore, the fishing ground is near the port and arrives at the fishing ground in about 1-2 hours. In addition, the topography of the fishing ground is 100m-150m-200m-like a terraced field, making it easy for crabs and fish to inhabit. This is a unique feature of Echizen coast.

❖ Landed fresh

As soon as Echizen is caught, it is returned to the port alive in a tank filled with seawater on board. The fish are auctioned immediately after landing, and transported to fish shops, inns, and restaurants. In this way, it can be delivered to consumers with more freshness.

❖ Many small fishing boats

Echizen Fishing Port is the largest fishing port in Fukui Prefecture, with over 40 small trawl fishing boats. When large fishing boats are the main ports, the main fishing grounds are offshore of Ishikawa and Sanin, but the fishing grounds of Echizen fishing port, where small boats are the mainstay, are immediately off the coast in front of Echizen. Day fishing can be performed, and fresher Echizen can be caught.

❖ Creating a environment

We carry out "seabed tillage" by mixing sediments on the seabed and promoting the breeding of plankton, which feeds on fish. We maintain the habitat and proactively create an environment so that more delicious Echizen-Gani crabs can grow. Echizen-Gani crabs are connecting fish to the next generation through both efforts to increase the number of fisheries and shortening the fishing season.



What is Echizen-Gani Crab

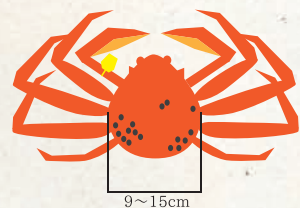
Echizen-Gani crab is known as a top brand among crabs, and is a male snow crab that has been landed in Fukui Prefecture.

Echizen fishing port, Mikuni Port, Tsuruga Port and Obama Port are the landing ports of Echizen-Gani crab, and Echizen Town boasts the best landing in Fukui Prefecture.

The history of snow crab fishing in Echizen is said to be the oldest in Japan. The oldest record with the name "Echizen-Gani crab" can be found in the diary of the Azuchi-Momoyama period at the beginning of the 16th century with the expression "Echizen Gani". It is presumed that snow crab was already caught in Echizen (now Fukui Prefecture) and transported to Kyoto.

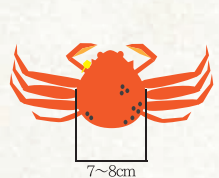
Echizen-Gani crab is the only clan offering crab. It has a long history, and there is a record that it was dedicated to the imperial family in Echizen-town in December 1873.

◆カニの種類



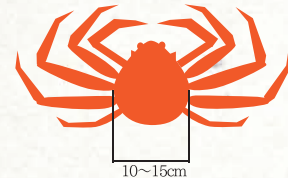
Echizen-Gani crab

Male snow crab landed in Fukui. A brand crab that represents the taste of winter.



Seiko-gani

Female snow crab landed in Fukui. Miso is delicious.



Mizu-gani

Male snow crab just moulted. The shell is soft and easy to peel.

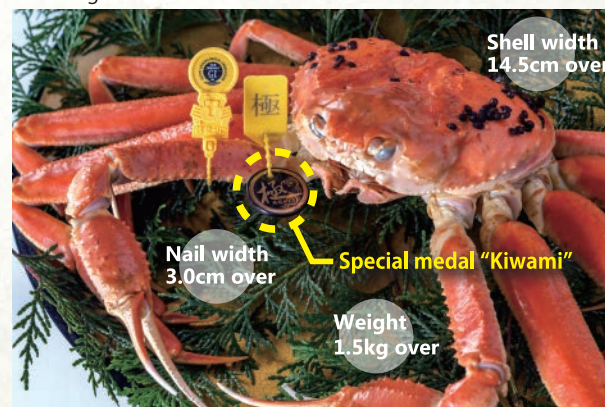
■Echizen-Gani crab fishing season

※As of October 2019

TYPE	Fishing season	Nov	Dec	Jan	Feb	Mar
Echizen-Gani crab	11/6~3/20					
Seiko-gani	11/6~12/31					
Mizu-gani	2/19~3/20					



The highest brand that appeared in 2015. Meets the standard is said to be only about 0.05% of the landing volume.



Other appeals than Echizen-Gani Crab



Echizen-Onsen Spa

Many inns have Onsen in Echizen-Town, so you can heal the tiredness of your trip. Five Onsen spring up in the town and are known as "Echizen-Onsen".



Echizen-Suisen Narcissus

Another top brand in Echizen-Town is Echizen-Suisen Narcissus. The Echizen coast is one of the three major cultivation grounds of Japanese daffodil, and its area is one of the largest in Japan.



"Echizen-Gani Crab" has been registered in the Geographical Indication (GI) Protection System

※This is a system that protects the names of products and foods linked to the local climate and traditional manufacturing methods as intellectual property.

"Echizen-Gani Crab" was registered in the Geographical Indication (GI) protection system on September 27, 2018.

Features of Echizen-Gani Crab

Echizen-Gani crabs are stored at cold temperatures until they are landed, so they are fresh, good in quality and high quality. It has been dedicated to the Imperial Family for over 90 years by Fukui Prefecture. It has a high national reputation as a representative seafood in Fukui Prefecture, and its unit price per weight exceeds the national average.

How to distinguish delicious Echizen-Gani Crab

Good color

Good color gloss is evidence of good storage.

Boiled

Enjoy the boiledness of craftsmanship.



Many black groves

If there are many black groves, it has been long since moulting and they are full.

Heavy

Something that feels heavier than it looks. It is a proof.

How to eat delicious Echizen-Gani Crab

Boiled

The bright red shell and sweet body are exquisite.



Grilled



Baked crabs have moisture and fly flavor is condensed.

Sashimi



Once eaten, the sweetness that melts in your mouth is unforgettable.

Crab Butter



Sweet and deep rich crab butter in the shell. In particular, Seiko-gani crab miso is a taste that is loved locally.



Echizen-Yaki Pottery

One of Japan's six old kilns. It features a simple earthy texture. Further enhance the appeal of food. When Echizen-Gani Crab eats, be sure to pay attention to the bowl.



History and culture

It is said that crab fishing in Echizen dates back to the Azuchi-Momoyama period. Echizen-Town is full of history and culture, including Tsuruga Shrine, the birthplace of the Oda family, including Nobunaga Oda.