

Any Way You Slice It

Add Japan to your must-visit destination list with Princess Cruises and be sure to pay a visit to Tokyo's sprawling Tsukiji Fish Market while exploring the capital. The world's most extensive variety of fish, bivalves, and crustaceans are on display with species most people have never seen or heard of. Chances are if you can find it in the ocean, it's probably here. Before you arrive to explore, here are five fish to add to your sushi-lovers' hit list!

ISHI-DAI • KNIFE JAW

This small black and white striped fish is indigenous to Japanese waters, feeding on sea urchin and shellfish with its strong jaw. It has a clean, sweet flavor—perfect for shiromi-style sushi.

KINKI • THORNYHEAD

With shrimp as its primary meal, this wild-caught, bright pink fish has a delicious high fat content—akin to the coveted otoro. Its smooth, buttery flesh is perfect for sashimi.

AKA YAGARA • CORNETFISH

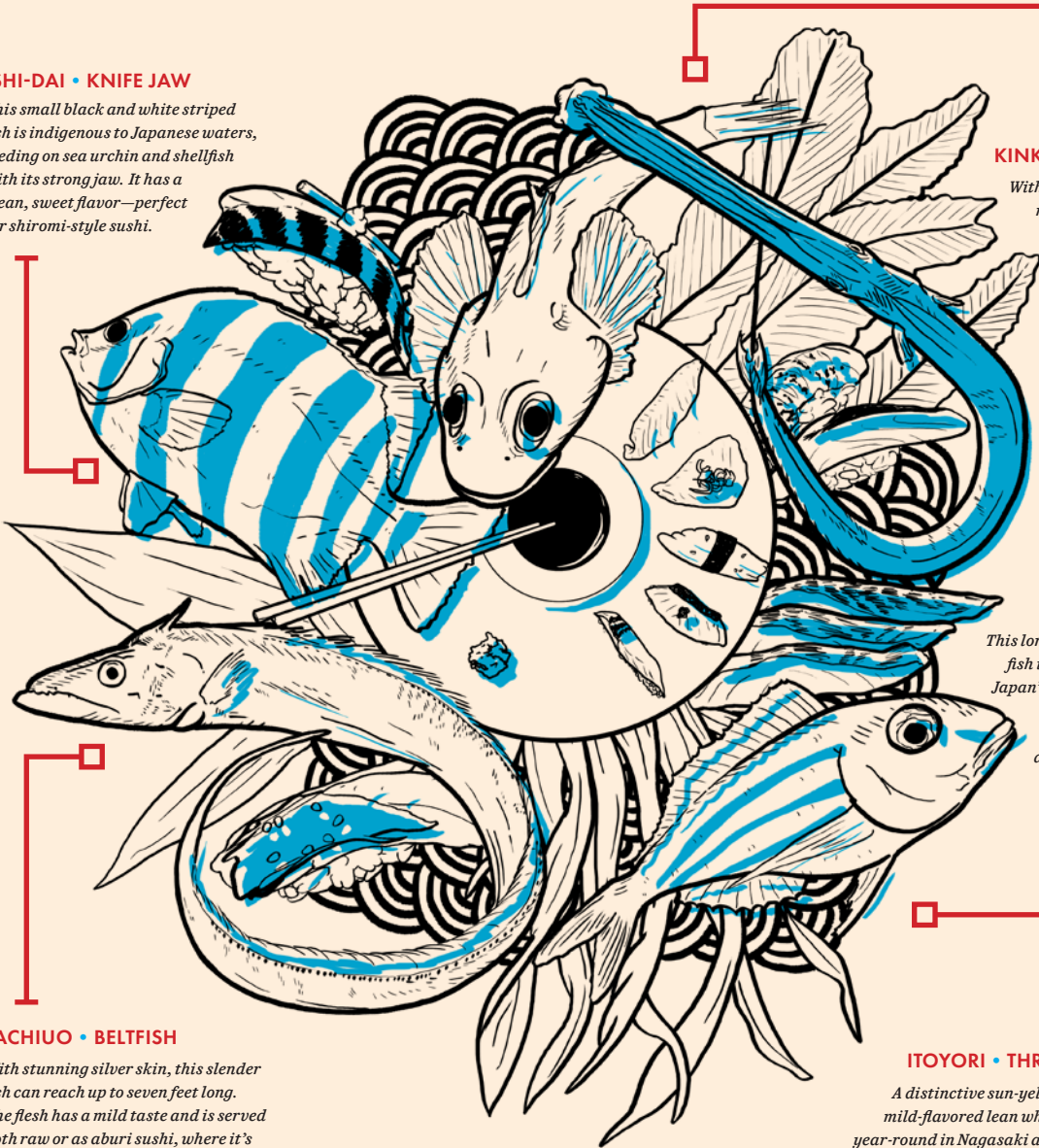
This long, bright, pink-hued fish is caught in southern Japan's coastal waters and feeds on small fish and crustaceans. Its delicate white flesh is great sashimi-style or salt-grilled.

ITOYORI • THREADFIN BREAM

A distinctive sun-yellow striped fish with mild-flavored lean white meat. It's caught year-round in Nagasaki and Fukuoka and can be served as sashimi, sushi, or even grilled.

TACHIYO • BELTFISH

With stunning silver skin, this slender fish can reach up to seven feet long. The flesh has a mild taste and is served both raw or as aburi sushi, where it's partially seared via blowtorch.



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