



START



Let's buy bait and Start fishing

Rental fishing rod (free) + bait (200 yen)
(Bait fee is included in the package price).

We have two fishing spots

You can enjoy both bait fishing and non-bait fishing at the fish tank.



Enjoy your fishing

The price is lower if you fish.
We have a value package plan including fishing.
Please do not swing the fishing rod. Put it down slowly to the fish you want to catch.
Try again if you lose your bait ♪



Do not fish our pets

Our pets (sharks and rays) are swimming in the tank. These are ornaments. Please do not fish them.



Please do not run around

The floor of the aisles may be slippery with water. Please watch your step.



Please make your net is ready when you fish.

The fish will jump. So please use net as well as rod. Your fish will move violently if you keep them in the water. Please pull the fish quietly and scoop it quickly.



Caught a Fish!!!



Release

You can release your fish
"I prefer other kind of fish..." "I fished too many"
Please feel free to call our staff. We take back your fish (Release fee 250 yen)
Sorry. We do not take back fish caught by non-bait fishing (Bait fishing only)



Please do not release the fish to the tank by yourself.



Please tell us your favorite cooking method by showing the card.

Cook

We cook your fish into your favorite dishes (Please see the list)



Only sea breams can be exchanged

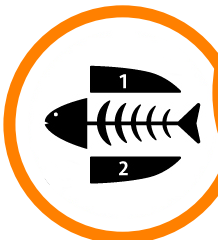
Please select from the [sea bream/exchange menu]. Our staff is at your service.
Our menu is popular for the families and groups who want to enjoy fishing but want to have other kinds of dishes or do not like fish.

We can make one fish into two kinds of dishes.

For example, "Sashimi and sushi" or "Sushi and shioyaki" and more.
Please check the list.

And...

We serve bony parts and the backbone of your fish as miso-soup or karaage (fried fish). Our staff is at your service.



Sushi

This is Japan!
Enjoy neta (fish) and shari (rice).



Sashimi

Extremely fresh!
You will enjoy fresh good taste (umami) of your fish which was swimming a few minutes before.



Karaage (Fried fish)

Taste the crispy texture and puffy thick meat of the fish.



Shioyaki

(Fish grilled with salt)

The good taste (umami) of your juicy fish doubles when it is simply grilled with salt.

Nizakana (Simmered fish)

You will be attracted to the resilient meat of your fish simmered with tasty sauce. The taste is different from grilled fish.

...and others

Zosui (rice porridge), etc. and other menus differ depending on the kinds of fish



GOAL



Fishing Boat Izakaya "ZAUO"

Hoshizaki / Suzuka / Komaki
星崎 / 鈴鹿 / 小牧

