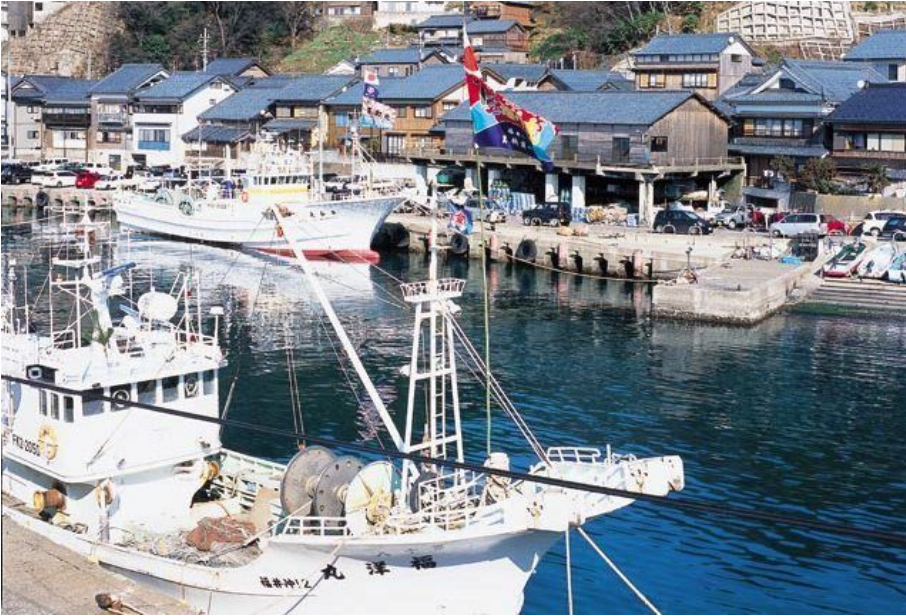




Echizen's Crab and Port Towns

Kokonogi, Echizen-cho; Mikuni-cho, Sakai City

Echizen crabs are never frozen on the ships that catch them, but instead are boiled when they reach port. The vermilion crabs that float to the top are a mouth-watering sight, and those watching and waiting for the delicacy can scarcely contain their appetite...



Fishing village along the Echizen coast (Kokonogi, Echizen-cho)

The Echizen coastline is dotted with fishing villages and port towns, and homes and fresh fish markets line Rt. 305 as it passes by mountains on one side and the ocean on the other. These villages come alive during the Echizen crab season, which runs from November 6th to March 20th, and visitors flock to Fukui's port towns to taste this winter delicacy. These crabs are so prized that they are presented to the imperial household after being caught near Mikuni Bay, and the sight of them boiling in a pot is a quintessential part of winter life on the shores of northern Fukui.



Boiled Echizen crab

The Echizen Coast is also renowned for its sunset viewing spots, among which Mikuni Sunset Beach is held to be the greatest for watching the sun disappear over the horizon on the Japan Sea. Also renowned for their beauty are the *isaribi*, fires lit at night by squid fishing boats as a means of attracting the animal, and appearing as though spirits dancing on the ocean when viewed from afar.



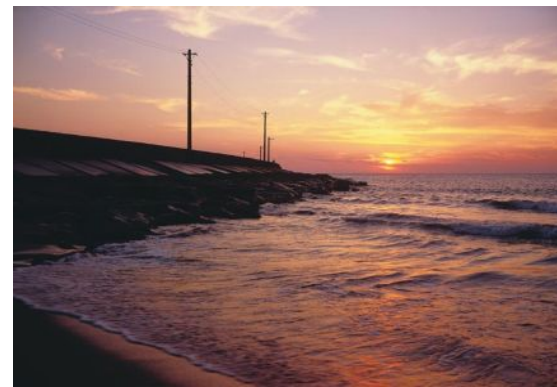
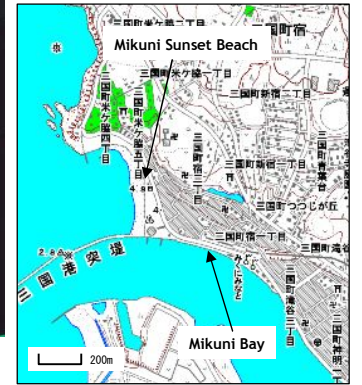
Auctioning off Echizen crabs (Okonogi, Echizen-cho)^①



Echizen crab caught in Mikuni Bay (Mikuni-cho, Sakai City)^②



Isaribi used for squid fishing (Kuriya, Echizen-cho)^③



Watching the sun set over Mikuni Sunset Beach (Mikuni-cho, Sakai City)

