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## Yokohama Central Wholesale Market —The kitchen for 3.7 million citizens—

A scene at the market open to the public (demonstration of tuna filleting) photo: M.Chiba

## The work of professionals supporting our dietary life



Fumiko Hayashi  
Mayor of Yokohama

Yokohama Central Wholesale Market, the city's veritable kitchen, is located close to the central part of the Minato Mirai zone, only about 20 minutes away from Yokohama Station on foot. It brings together Yokohama-grown vegetables and fruit, fish from local waters, and all other kinds of perishable foods from Japan and other countries around the world. Fresh fish pulled that morning from nearby waters (called "okkake") are auctioned off here and shipped to fish stores and restaurants on the same day, as could only be done by a market in Yokohama.

At the market, retailers and chefs select foodstuffs with a discerning eye in their desire to offer their customers food that is even a little better. To meet their wishes, intermediate wholesalers recommend items that match the particular store or restaurant and offer advice on when the foods are best consumed and how to cook them. With this lively communication between professionals, the market is always full of vitality.

To convey its role to the people in the community, the market is open to the general public on certain days. This is an opportunity for people to purchase fresh seafood, vegetables, and fruits right from the market. The market is also engaged in activities to heighten appreciation of the importance of food. These include visits to elementary schools to teach classes in food education and trial use of fish that have a low valuation because of non-uniform size or other factors but are just as delicious in lunches at elementary schools in the neighborhood.

Our dietary life is supported by the determination of the professionals who work at the market to provide safe, secure, and delicious foodstuffs, and their unflinching efforts to this end. I earnestly hope that this magnificent food culture of Yokohama will continue to be solidly passed on to the next generation.

# Linking producers and consumers – Yokohama Central Wholesale Market

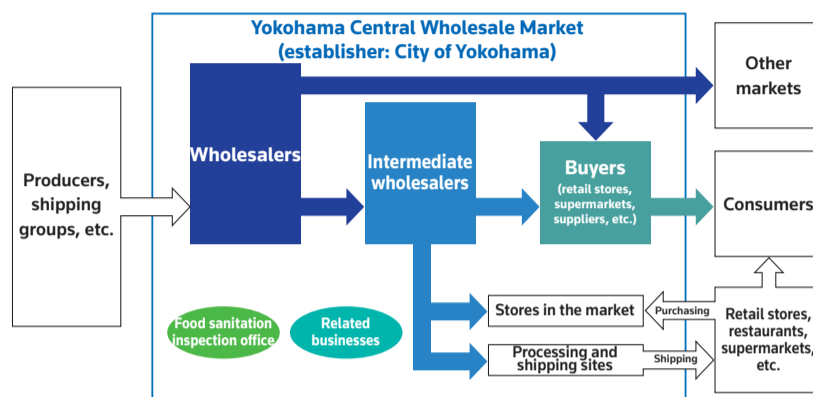
Yokohama Central Wholesale Market opened in 1931. At the time, it was the third central wholesale market in all Japan and the first in eastern Japan.

Situated in the central part of the city close to Yokohama Station, it is characterized by a location that is convenient for distribution.

The market collects fresh perishable foods of all kinds from all parts of Japan and other countries around the world. Prices are set through fair transactions.

## People working at the market and the flow of perishables

The Central Wholesale Market consists of a fruit and vegetable section handling fruit and vegetables, seafood section handling fish and shellfish, and poultry section handling poultry meat and eggs. Besides wholesalers and intermediate wholesalers, the circle of those working at the market includes personnel engaged in the sale of goods, operation of restaurants, and other businesses on the premises.



## Promotion of local production for local consumption

Yokohama Central Wholesale Market is promoting local production for local consumption. To this end, it is working for the collection and wholesale of fish caught in nearby waters such as Sagami Bay and Tokyo Bay, and vegetables grown in Yokohama or other parts of Kanagawa Prefecture, such as Yokohama vegetables and Shonan vegetables.



Handling fish landed at ports in Kanagawa Prefecture



Fresh vegetables harvested in the Yokohama area

## Opening of the market to the general public

Yokohama Central Wholesale Market is the workplace of wholesalers, intermediate wholesalers, and other professionals, and members of the general public are ordinarily not allowed to enter. About ten years ago, however, the seafood section began to open its floor to the general public out of the desire to convey the delicious flavor of fish to people and give them a first-hand experience of the market. The seafood market is now open to the public twice a month. These are precious opportunities for visitors to buy, eat, and experience the tasty fish there. We urge you to come and see the market that is Yokohama's kitchen with your own eyes.

**【Days and time】** The first and third Saturdays of every month, 9:00 – 11:00 a.m.  
 \*Check the market's website for information on public opening and fees for events.  
 \*Use public transportation, because parking space is limited. [ハマの市場を楽しもう](#)

Recommended for people who want a deeper knowledge of the market

The autumn issue of the quarterly magazine "Yokohama" **Yokohama's market is fun!**  
 Now on sale in bookstores etc. in Kanagawa Prefecture and Tokyo. Back issues are also available at the Yokohama City Government Citizen Information Center (in Yokohama City Hall).



Price: 610 yen

【Contact for inquiries about the quarterly magazine "Yokohama"】  
**Public Relations Division, Civic Affairs Bureau**  
 Tel: 045-671-2331  
 Fax: 045-661-2351

### Local fish – all you can stuff into the bag



Stuffing bags full of fish from nearby waters  
 This event allows shoppers to stuff bags as full as they wish with fresh fish landed at Hiratsuka Port and other ports near Yokohama. This is truly local production for local consumption. One of the attractions for shoppers is the way that the assortment of fish changes with the conditions on the sea that particular day.

\*Subject to cancellation in the event of poor weather.



Children have plenty of fun too.

### Distribution of "uogashi" soup



Generous use of seasonal ingredients from the market  
 Visitors are offered a free bowl of "uogashi" (seafood) soup. Part of the fun of going to the market is to see what ingredients will be in the stew, because they vary depending on the particular day.



Flavor that satisfies all

### Shopping at the market



Visitors can buy fresh seafood and other products.

### Market expedition

Explore the facilities in the market that are ordinarily not open to the public. Experience ultra-cold refrigeration units that freeze food to minus 40 degrees centigrade, mock auctions, and other things.

### Other features

- A class on how to clean and filet fish
- A tuna filleting demonstration

【Contact for inquiries about this article】 Management Support Division, Central Wholesale Market, Economic Affairs Bureau  
 Tel: 045-459-3337 Fax: 045-459-3307

# Information on services at the end of this year and beginning of next year



## Collection of garbage and resources

**No collection** December 30 (Sun.) – January 3 (Thurs.)

- For details on the collection schedule, see the signs or posters displayed at collection sites.
- On days when there is a collection at the end of this year and the start of next year, take garbage to the collection site no later than 8:00 a.m., and definitely do not take any garbage there after collection.

### Collection of combustible garbage, non-combustible garbage, spray cans, and batteries

Districts where garbage is collected on Mondays and Fridays	Districts where garbage is collected on Tuesdays and Saturdays
End of this year: until December 28 (Fri.)	End of this year: until December 29 (Sat.)
Start of next year: beginning on January 4 (Fri.)	Start of next year: beginning on January 5 (Sat.)

### Plastic containers and packaging, cans, glass bottles, plastic (PET) bottles, and small metal objects

Collection on the same days as ordinarily (but not on any days from December 30 (Sun.) to January 3 (Thurs.))

### Group collection of newspapers, cloth articles, and other resources

Because arrangements vary depending on the district of residence, please check for information at the resource group collection point or directly contact the collection company.

### Oversized garbage: advance application system

It may not be possible to collect oversized garbage before the end of the year because of the many applications for collection received in December.

#### Oversized Garbage Reception Center

**Contact by Internet**

\* Beginning on January 4 (Fri.), replies (notification of collection days etc.) will be made to e-mails sent from 12:00 noon on December 29 (Sat.) to January 3 (Thurs.).

**Application by telephone** **Tel: 0570-200-530** Monday – Saturday (even if these days are holidays), 8:30 a.m. – 5:00 p.m.

(Persons who use a flat rate service for mobile phones, IP phones, or other phones, or a service offering free calls or discount calls: 045-330-3953)

\* Closed from December 30 (Sun.) to January 3 (Thurs.)

### Air conditioners, TV sets, refrigerators, freezers, washing machines, clothes driers

Yokohama Appliance Recycling Promotion Council (in the case of request for pick-up)

Tel: 0120-632-515 } Inquire in advance about days when service will be unavailable  
Tel: 0120-014-353 } at the end of the year and beginning of the new year.

\*Please check the city website for disposal procedures.

### Computers

Contact the manufacturer.

[Contact for inquiries about this article]

The Resources and Waste Recycling Bureau office in each ward or the Resources and Waste Collection Operation Division, Resources and Waste Recycling Bureau

Tel: 045-671-3815 Fax: 045-662-1225



## Sudden illness or injury

### By telephone:

Telephone calls are accepted 24 hours a day, 365 days a year.

**Tel: # 7119** (mobile phone, PHS, or push circuit)

or **045-232-7119** (all types of telephones).

**Guide to medical institutions** (Selection of **1** on the telephone)  
Guide to hospitals and clinics providing services when needed

**Emergency call consultation** (Selection of **2** on the telephone)  
Advice concerning urgency and need for diagnosis, based on the symptoms

Fax number for information on medical institutions (exclusively for the hard of hearing): 045-242-3808

### By computer or smartphone:

**Guide to emergency medical consultation services**

You can confirm the urgency of sudden illnesses and injuries.

Related pamphlets are also available at fire stations in each ward.

### Nighttime emergency medical centers

Diagnosis and treatment hours: 8:00 – 12:00 p.m. every day

<b>Sakuragi-cho</b> (1-1 Sakuragi-cho, Naka Ward)	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Tel: 045-212-3535
<b>Hokubu</b> (1-23-4 Ushikubo-Nishi, Tsuzuki Ward)	<input type="checkbox"/> <input type="checkbox"/>	Tel: 045-911-0088
<b>Nanseibu</b> (1-9-8 Nakatakita, Izumi Ward)	<input type="checkbox"/> <input type="checkbox"/>	Tel: 045-806-0921

Medical service departments

internal medicine  pediatrics  ophthalmology  otorhinolaryngology

\* In the event of sudden illness during the day on holidays, please visit the holiday emergency clinics in your ward (listed in the ward edition).

### Dental pain on holidays or at night

#### Yokohama Dental Health and Medical Center

(6-107 Aioi-cho, Naka Ward) Tel: 045-201-7737

[Sundays, holidays, and December 29 (Sat.)–January 4 (Fri.)] 10:00 a.m.–3:30 p.m.

[Night] every day, 7:00–10:30 p.m.

[Contact for inquiries about the article on sudden illness or injury]

Personnel in charge of emergency and disaster medical care at the Medical Care Bureau  
Tel: 045-671-2465 Fax: 045-664-3851

[Contact for inquiries about the article on dental pain on holidays or at night]  
Cancer and Disease Control and Prevention Division, Medical Care Bureau  
Tel: 045-671-2444 Fax: 045-664-3851



## City hall, ward offices, and administrative service counters

**Closed for the holiday season**

**December 29 (Sat.)–  
January 3 (Thurs.)**

**Ward offices to be open on certain Saturdays in December**

**December 8 (Sat.) and 22 (Sat.) 9:00 a.m.–12 noon**  
Certain services in the Family Registry, Health Insurance and Pension, and Children and Families Support Divisions

Certain services, such as those requiring contact with other cities or other institutions, will not be available. For the services available, please contact the offices indicated.

### Service for distribution of certificates at convenience stores

**Period of service suspension** **December 29(Sat.) – January 3 (Thurs.)**

Through this service, you can obtain a copy of your resident certificate, seal registration certificate, and other certificates using the multi-function copy machines in convenience stores and your My Number card.

[Contact for inquiries about this article]

City Call Center Tel: 045-664-2525 Fax: 045-664-2828