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Shellfish gathering season is from April to July.

A common sight along Japanese coasts is a seaweed called “ogonori” in Japanese and known as “Gracilaria” in English. Eating Gracilaria raw has caused numerous cases of food poisoning in the country in the past, and has even resulted in death.

If you should accidentally eat seaweed you believe is Gracilaria and show signs of food poisoning, immediately seek help from a medical institution.

When doing so, bring any remaining portions of the seaweed you have eaten; this will aid in your diagnosis and treatment.

Note that the Gracilaria sold commercially in stores as food has had all toxic substances removed through heating and alkali processing



Gracilaria (raw)