



Kurobuta Pork and Kuroushi Beef

Kurobuta pork, raised on a sweet potato diet, can be enjoyed in various ways such as *tonkatsu*, pork cutlet, and *shabu-shabu*. Well-balanced marbled Kuroushi beef is characterized by a fine texture and tenderness that is simply startling.

Satsuma-age

Satsuma-age, deep-fried minced fish, is also called "Tsuke-age". It is said that this word derives from "Chikiagi", one of the Ryukyu cuisines introduced to Kagoshima in the 19th century. This is the traditional fast food of Kagoshima.



Sakurajima Daikon Radish and Sakurajima Mikans



The active volcano Sakurajima is known as the origin of the Sakurajima daikon, the world's largest radish, and Sakurajima mikans, one of the world's smallest mandarin oranges.

▼ Small but sweet mikan oranges

▲ The Sakurajima daikon radish, certified by Guinness as the world's largest, is known for its sweetness when eaten fresh. It is also good for stews.



Shirokuma

Sweet shaved ice as fine as snow, decorated with condensed milk, various fruits, and sweet beans.



Green Tea and Sweet Potatoes



Kagoshima is the largest production area of sweet potatoes and the second largest production area of green tea. Please enjoy the authentic taste.

∖ Treasure trove of excellent food! ∕

KAGOSHIMA GOURMET

Kagoshima is blessed with a wide variety of local food thanks to its abundant nature and mild climate. A unique food culture has been fostered under the influence of mainland China and Ryukyu (present Okinawa) throughout its long history. Why don't you try our authentic cuisine prepared with fresh local ingredients?

Jumbo Mochi and Karukan

"Jumbo mochi", glutinous rice cake dressed with sweet sauce, is skewered on two bamboo sticks representing two the swords carried by samurai warriors. Karukan is white and smooth steamed sweet made of high-quality yams. Both are representative traditional sweets of Kagoshima.



Kibinago (Silver sprat) and Amberjack

The ever popular Kibinago sashimi is prepared without the use of a knife. This delectable sashimi is seasoned with vinegared soybean paste. Kinko Bay is a treasure trove of



Honkaku Imojochu (genuine shochu distilled from sweet potatoes)

The term "Sake" refers to *Imojochu* in Kagoshima. Enjoy *Imojochu* with hot or cold water, or on the rocks. Above is a traditional way of enjoying *Imojochu* with Kurojoka pot and matching black cup.

