Green Tea and Sweet Potatoes

Kagoshima is blessed with a wide variety of local foods thanks to its abundant nature and mild climate. A unique food culture has been fostered under the influence of mainland China and Ryukyu. Kagoshima is the second largest production area of sweet potatoes in Japan. The active volcano, Sakurajima, is known for its world’s largest radish, Sakurajima daikon, the world’s smallest mikans, one of the various fruits, and Sakurajima cherry, known as fine as snow. Sweet shaved ice, "Shirokuma", is made from potatoes and condensed milk, decorated with various fruits, and is home to a diverse array of marine creatures. If you are lucky, you may even encounter wild dolphins swimming in the bay.

Shirokuma
Sweet shaved ice as fine as snow, decorated withoppokanme, nattou, fruit, and sweet beans.

Kurobuta Pork and Kuroushi Beef
Kurobuta pork, raised on a sweet potato diet, can be enjoyed in various ways such as “tsuke-age”, Satsuma-age, deep-fried minced fish, is also called “Satsuma-age”. It is said that this word derives from “Chikiagi”, and Sakurajima Mikans are the world’s smallest mikans, one of the various fruits, and Sakurajima cherry, known as fine as snow.

Kurobuta and Kuroushi beef have superior texture and tenderness that is simply startling. Well-balanced marbled Kuroushi beef is characterized by a fine}\n
Satsuma-age
Jean-Michel Cousteau, the famous oceanographer and environmentalist, renovated Kagoshima in the 19th century. This is the traditional local food of Kagoshima.

Kurojoka pot and matching black cup.

Above is a traditional way of enjoying Kagoshima's Imojochu (genuine shochu distilled from sweet potatoes) in Kagoshima. Imojochu "refers to the term "Shochu" which is "shochu" in Japanese and is home to a diverse array of marine creatures. If you are lucky, you may even encounter wild dolphins swimming in the bay.

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