Local Sweets

Healthy sweetness from nature's simple ingredients.

Traditional local sweets born from nature, such as the yam-filled Karukan, are of mild sweetness and helps one relax. Sweets using sweet potato, and other new types of cakes and ice creams, are constantly being created.

Karukan
Karukan, made from the simple ingredients of yam, rice, and sugar, is famous Kagoshima area with a unique blend of soft, white dough and crinkled sweet nests.

Fukure-gashi
Brown sugar, flour, eggs, and baking soda are mixed together and steamed from scratch. This sweet is an old homemade favorite of Kagoshima locals.

Sweet Potato
Butter and cream are added to baked sweet potatoes, and then baked once again. Your mouth will be filled with the flavor of sweet potatoes.

Kagoshima local sweets are simple and nostalgic, and they go well with green tea. Many of them are healthy, so I like to have them during tea time with my friends.

Green Tea

Enjoy the deep flavor of green tea, cultivated in rich soil and sunshine.

Being warm even in winter makes Kagoshima an ideal spot for growing tea. The second most tea producing prefecture in Japan, it is also popular for the earliest harvestable "hashiri-shihin" tea. Enjoy the fresh taste and chlorophyll-rich color.

100g bags from 590+1,500yen

Kagoshima Prefecture Green Tea Commercial Association
3-11 Nanem Kagoshima city
TEL: 099-268-6181