An extremely fresh gift from the Black Current.

Kagoshima is surrounded by water, and the Kuroshio (Black Current) is a rich repository of seafood. Not only fisheries, but also fish cultivation prospers in Kagoshima. You can enjoy fresh, smoked, dried, or pickled seafood, all of which are good as gifts.

Seafood Products

Prime flavor raised the sun and green of this southern land.

Kagoshima is one of the highest producing prefectures of high-quality black beef, black pork, and chicken. They are processed in various forms, and popular as side dishes and cooking ingredients.

Meat Products

Satsuma dishes are characterized by its sweet taste and rich flavor.

Kagoshima’s miso and soy sauce have a rich flavor, and are made carefully to bring out the natural taste of soybeans and barley over saltiness. Known for their well-rounded sweetness, they are often used as a seasoning for local dishes such as Satsuma-jiru chowder and tonikatsu pork ribs.

Miso & Soy Sauce

We spend much time and effort to produce a deep and rich flavor.

Sakurajima daikon pickled radish is made by slicing Sakurajima daikon radishes—amongst the world’s largest — into round slices and pickling them in sake lees, yielding a taste that is reminiscent of the unique and rustic beauty of Kagoshima.

Japanese Pickles

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