Kurobuta Pork and Kuroushi Beef

Kurobuta Pork and Kuroushi Beef are raised on sweet potato and miso diets. They are especially known for their texture and tenderness that is simply startling.

Sakurajima daikon radish, and Sakurajima mikan oranges

The Sakurajima daikon radish, the world's largest radish, is known for its sweetness when eaten fresh. It is certified by Guinness as the world's largest, is known for its sweetness when eaten fresh. It is certified by Guinness as the world's largest. The active volcano Sakurajima is known as the origin of the Sweet shaved ice as low as seven dishes decorated with pineapple, jackfruit, and sweet beans.

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

Sakurajima is known for its abundant nature and mild climate. A unique food culture has been fostered under the influence of mainland China and Ryukyu as fine as snow. Sweet shaved ice is made with condensed milk, as fine as snow, and is home to a diverse array of marine creatures. If you are lucky, you may even encounter wild dolphins swimming in the bay.

Above is a traditional way of enjoying Kagoshima's food culture prepared with fresh local ingredients? Enjoy the authentic Kagoshima 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. Thanks to our abundant nature and mild climate, a unique food culture has been fostered under the influence of mainland China and Ryukyu. Why don't you try our authentic cuisine prepared with fresh local ingredients?

Kihinago (Silver sprat) and Amberjack

Kihinago (Silver sprat) is a small to medium-sized fish that lives in the Kinko Bay area. It is known for its delicious sashimi. The delectable sashimi is seasoned with a special secret sauce. “Sakurajima” is a white and smooth steamed sweet made of high-quality yams. Both are representations of traditional sweet foods of Kagoshima.

Imojochu with hot or cold water, or on the rocks.

Imojochu is the production area of potato and the area of sweet potatoes in Kagoshima. Kagoshima City has approx. 270 hot spring sources. Many public bathhouses scattered throughout the city also offer hot spring sources. Many public bathhouses scattered throughout the city also offer hot spring sources. Many public bathhouses scattered throughout the city also offer hot spring sources. Many public bathhouses scattered throughout the city also offer hot spring sources. Many public bathhouses scattered throughout the city also offer hot spring sources. Many public bathhouses scattered throughout the city also offer hot spring sources.

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Shirokuma with hot or cold water, or on the rocks.

Shirokuma is a sweet shaved ice with hot or cold water, or on the rocks. Abukuma is a traditional way of enjoying shaved ice with Kurobuta pot and matching black cup.

Jumbo Mochi and Karukan

Jumbo Mochi and Karukan are 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 representations of traditional sweet foods of Kagoshima.

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