How to Enjoy Shochu

The most basic way is to add hot water. Add as much hot water as you would like. For example, 3 or 4 times. The mild taste of sweet potato shochu allows it to complement any dish, whether Japanese or Western.

Maewari makes shochu milder.

"Maewari" is adding water to shochu a day before you drink it. By doing this, the shochu and water are mixed well, and you can enjoy a milder taste of the beverage. Enjoy with style, with the Saturnus-yaki shochu set.

Local shochu has its own rich flavor.

There are many kinds of shochu, depending on its ingredients and brands. For example, there is sweet potato, rice, wheat, soba, and black sugar shochu. Popular amongst both men and women for its scent and mild taste, one can enjoy shochu in many ways; with hot water, cold water, or on the rocks.

Delicious Recipe

To enjoy the subtle taste of ryukyu shochu (shochu with green tea), prepare a thick, cold glass of green tea, and pour over a glass of shochu on the rocks.

Delicious Recipe

Fry with sesame oil, andmarinate the soy sauce soy sauce. Enjoy with rice and a drinking snack.
1. Fry Saturnus-age in the sesame oil in a frying pan, turn to dish.
2. Mix the soy sauce and some wasabi, and pour over the Saturnus-age.
3. Sprinkle some cut spring onions on top to your preference.

Satsuma-age

A nutritious fish-based local specialty, with many types.

A traditional food of Kagoshima, Satsuma-age is said to have come during the Satsuma’s rule via Ryukyu (Okinawa). A Ryukyu dish called “chikagi”, fried ground fish patty, was introduced and improved by the people of Satsuma to become a local favorite. Many foods such as carrots, sweet potatoes, and shochu roots are used as ingredients, and this simple delight can also be enjoyed as a snack.

Kagoshima Prefecture Fish Paste Cooperative
37 Jyonan-cho, Kagoshima City TEL.099-222-0297

Kagoshima Prefecture Brewing Cooperative
Kagoshima Branch Office
8-15 Kincho-cho, Kagoshima City TEL.099-222-1435

Ryu-plum: from 1000 yen. 1 L: from 1450 yen

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Satsum
Charming Kagoshima Sweets

Karuwan
Karuwan is made from the simple ingredients of yam, rice, and sugar. It is famous Kagoshima sweets with a unique blend of soft, white dough and tightly wrapped sweet nests.

Shirokuma
This unique dessert is made by drowning milk syrup over shaved ice, and sprinkling toppings such as watermelon and banana. Different stores have their own recipes.

Jambo Mochi
Freshly milled mochi (rice cake) in stick from bamboo skewers and drowned with sweet soy sauce. The word "jambo" means "double stick," hence the size of two skewers.

Healthy sweetness from nature's simple ingredients.

Traditional local sweets born from nature, such as the yam-filled Karuwan, 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.

Local Sweets

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.

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.

How to Make Tasty Green Tea

Green tea and handicrafts

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-shincha" tea. Enjoy the fresh taste and chlorophyll-rich color.

Enjoy Kagoshima green tea with tea goods made by Kagoshima craftsmen. Don’t miss out on trying this Kagoshima-only stylish way of enjoying tea!

Green Tea
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

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

Sakurajima daikon pickled radish is made by drying Sakurajima daikon radishes amongst the world's largest sun round disks and pickling them in sake lees, yielding a taste that is reminiscent of the unique and rustic beauty of Kagoshima. Tamakawazuke pickled radish is made by drying daikon radishes, raised in the rich soil of the southern Kagoshima region, in the cold winter winds, and then allowing them to ferment naturally in large pots for 6 months, occasionally pouring them. The result is an all-natural taste which increases its rich flavor with each chew.

Japanese Pickles

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 tonkotsu pork ribs.

Miso & Soy Sauce
Seasonal Foods

Matsumoto Fresh-kan Ochabatake

Matsumoto is famous for its green tea field, and "Matsumoto Fresh-kan Ochabatake" sells green tea and green tea sweets. This place is a must-go for green tea lovers. 1965-1 Kasuga-cho, Kagoshima City Tel. 099-278-1482 (Open from 8:30 to 16:30, everyday)

Map
See J in the Wide Area Map.

Ootufuyasan's Baked Tofu Doughnut

Kirari Yoshida-kan

"Kirari Yoshida-kan" supplies specialty products of the Yosida area (north of Kagoshima). Local women's homemade sweets and ice cream are very popular, and you can also purchase soya bean paste here.

1408 Honjo-cho, Kagoshima City Tel.099-204-4471 (April to October: 8:00 to 18:30 November to March: 9:00 to 18:00 Closed on first Wednesdays) Following Wed is closed if first Wed in a holiday)

Map
Wide Area Map I-2

Bitter Melon Soft Serve

Spaland Lalalia

You can purchase agricultural products for a low price at the produce stand here.

1409 Higashina-cho, Kagoshima City Tel.099-241-770 Shop open from 9:00 to 22:00. Closed on third Tuesdays.

Map
Wide Area Map I-2

Produce Stands

The merging of many municipalities in 2004 has seen the spread of agricultural villages. Each area has its own farmers’ market where you can find many kinds of fresh farm produce.

Sakurajima Komikan Mandarins

"Mikan" is a kind of mandarin orange, it is small but extremely sweet. Soft serve ice cream in this flavor is only available in winter.

Map
Wide Area Map M-2

Mugwort Dumpling

Hinoshima Megumi-kan

"Hinoshima Megumi-kan", which is on Sakurajima (also known as Hinoshima) is full of local agricultural products like Sakurajima komikan mandarins, Rukajima daikon, and negi. The restaurant also serves in a rest spot.

Map
Wide Area Map J-1

Buckwheat Noodles in Soup

Yanensato

"Yanensato" has many kinds of specialty products of the Kiyotake area (northwest of Kagoshima), such as bamboo shoots (Spring) and bitter melon (Summer). The cafeteria's handmade soba and breads are popular.

Map
Wide Area Map I-3

Map
Wide Area Map J-1

All stands handcraft the soba (Buckwheat Noodles) and you can enjoy it anytime in thick risen-sourdough soup.
Japanese style with grace and beauty for mature women.

Oshima-tsumugi is said to be the world finest dye pattern, and has 1300 years worth of history. It takes more than 30 elaborate techniques to produce this silk weave. You can find many patterns of Oshima-tsumugi, for example, the mate colors of dori-oshima (Ori Oshima) on the bright, modern colors of shio-oshima (White Oshima). The gentle and deep colors of this weaVe will captivate adult women.

**Genuine Oshima-tsumugi**

(Oshima weave)

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**Sorakuya**

Sorakuya has a iconic body, which prevents it from sitting upright on a table. When you drink with this cup, everyone will say “Sorakuya (Ok, drink up)”, hence its name. It is popular as a humorous gift.

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**Satsuma-yaki**

A world of black and white, born from Satsuma soil, flame, and workmanship.

After participating in Hidetsuy’s invasion of the Korean peninsula during the 16th century, Satsuma Clan Lord Yoshihiro Shimagari brought home some potters, which started an flourishing culture of ceramic art in Kagoshima. Featuring an ivory base with fine, marline cracks and brilliant paintings, the delicate and elegant White Satsuma style was historically reserved for use by the feudal lords. In contrast, the Black Satsuma style, which was fired for use by ordinary citizens, conveys a simple warmth.

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**Genuine Oshima-tsumugi Silk Fabric Association**

18-4 Shinchi-cho, Koga city

TEL 099-254-1165

- Card Case (from 2,940 yen to 4,725 yen)
- Plate (from 8,400 yen to 38,300 yen
- Pottery (bag from 12,600 yen to 31,400 yen)

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**Kagoshima Prefecture Pottery Association**

5079 Hikoi, Higashi-cho, Hikoi city, Kagoshima

TEL 099-282-5106

- Sorakuya (from 1,080 yen)
- White Satsuma Cup (from 1,260 yen)
The beautiful colors of Satsuma, restored after 100 years.

Satsuma-kiriko traces its origins to Narikira Shimadzu (the 28th Lord), but was not produced for 100 years following that. However, it was revived in 1984, via the workmanship of modern artisans. The Western flair of Satsuma-kiriko offers us a new spice to our life.

Glass for Sake Bottle (Golden Red)
Sake Bottle
Glass with Sticker
Glass for Cold Sake
Sake Bottle
Small Case (Blue)
Satsuma-kiriko Accessories
Satsuma-kiriko is so beautiful
I can't take my eyes off it.
It changes its color depending on the light.
I recommend collecting them as a reward to yourself, a little at a time.

The World of Kiriko Accessories
Card Holder
Business cards that smell like Yaku-sugi might bring a smile to your business partner's face.

Watch
Weighing only 2 grams, feel the gentle touch of cedar against your skin.

I love its beautiful grain and soothing smell. Yaku-sugi cedars have lived for more than 1000 years, so we should treat them preciously.

The life of a thousand-year tree shines afresh, in the warmth of its bark.

Yaku-sugi Cedar Products
Yaku-sugi Cedar are trees that have lived on Yaku-shima, a World Heritage Island, for more than 1000 years.

As cutting down these trees is prohibited, fallen trees are used to make furniture, Buddhist altars, stationery and other accessories.
Traditional beauty, in the elegant gloss of tin.

During the Edo Period, an ore vein was found in the outskirts of Kagoshima, causing the art form to flourish in the area. The combination of traditional workmanship and modern essence results in the creation of wonderful tinware products. You can find not only traditional lacquered designs, but also new types of cutting and carvings.

Asada Tinwares
6-19 Hinokuchi-cho, Kagoshima city
TEL. 099-233-2752

Ohtsu City Corporation
2-17-17 Nishida, Kagoshima city
TEL. 099-319-3501

Shochu Pot and Cups
Green Tea Container
Tumbler
Winecup
Circle Basket

This stylish cup with its soft design is very feminine. It's important to remember not to put tinwares in the fridge together with your cold drink. It will naturally get cold when you fill it with cold liquid.

The wooden part gives it a Japanese feel, creating a greater sense of calmness.

Bamboo Products
Everyday goods made from natural materials increases its shine over time.

Kagoshima has the widest bamboo forest in Japan. Due to its sturdiness and high ventilative properties, bamboo has been used in the daily lives of Kagoshima locals since long ago. In recent days, it has been a resurgence in popularity amongst women who prefer the "natural life". From kitchen goods to delicately woven baskets, there are many useful and beautiful products to feast your eyes on.

Kagoshima City Chiku Yauka
1-6-16 Takasu, Kagoshima City
TEL. 099-257-6652

Chopsticks from 325yen, accessories from 315yen, bamboo basket from 3,150yen

Bamboo Products can be used in the kitchen as well!

Big Spoon
Using the flexible quality of bamboo, they are made to cater for both right-handed and left-handed people.

Grater
With this, you can grate your radish to just the right size.

Chopsticks
The refined sounds of a traditional Satsuma instrument.

During the period of the Satsuma Clan, samurais were encouraged to excel in both academic and military arts. The musical Satsuma biwa was loved by the Spartan-like Satsuma Hayato men. To this day, the majority of Satsuma biwas are manufactured by hand, giving it a simple, yet refined appearance.

Satsuma Biwa Craftsman,
Jiro Shiota 1008-5 Chuzan-cho,
Kagoshima City
TEL 099-264-2580

The unchanging doll of prayers.

Satsuma-nobina dolls are born in the Edo Period. In prewar days, it was customary to send these dolls to families when their first daughter was born. During the Doll Festival, families displayed their dolls, taking great pride in how many they had received. The doll is made from a strip of split bamboo, does not have a face, and has hair made from hemp yarn. While simple, it carries the prayers of the Satsuma people.

Orawa Ningyo
3-67-12 Murasakiharu,
Kagoshima city
TEL 099-254-5731
Satsuma-robina Doll
(From 2,000 yen to 8,000 yen)

Simple and sharp swords of Satsuma

Satsuma edged tools are made from sheets of copper, steel and stainless steel. They are made by craftsmen with traditional handicraft skills. Known for having extremely sharp edges, there are a variety of knives made for different purposes.

Fukami Hamono Corporation
2-14-3 Utoki, Kagoshima city
TEL 099-253-3743
Kitchen Knife
(From 1,000 yen)

An essential part of Amami’s August Dance Festival.

The Chijin drum is a unique drum from Amami Island. It is made of camphor trees, cherrybark trees, horse skins and goatskins. People in Amami use Chijin drums during their “Nachi-gattu-odori” (August Dance Festival).

Kawasata Weaving Manufacture
55-5 Masagponmachii,
Kagoshima city
TEL 099-254-9035
Chijin Drum
(From 25,000 yen to 30,000 yen)
You can ask about Kagoshima’s products at:

- **Kagoshima Brand Shop** (Kagoshima Prefecture Specialty Products Association)
  9-1 Meisan-cho, Kagoshima City 892-0521 Kagoshima sangyo kaikan 1F
  Tel. 099-225-6120

- **Kagoshima Prefecture Sake Brewing Association Kagoshima Branch**
  8-15 Kinko-cho, Kagoshima City  Tel. 099-222-1455

- **Kagoshima Prefecture Kamaboko Cooperation**
  37 Jouzancho, Kagoshima  Tel. 099-222-0297

- **Kagoshima Prefecture Green Tea Industry Cooperation**
  3-11 Nanei, Kagoshima City  Tel. 099-268-6181

- **Kagoshima Prefecture Sweets Industry Association**
  14-13 Terukuni-cho, Kagoshima City  Tel. 099-222-2578

- **Sweet Potato Industry Promotion Cooperation (Satsumaimo no Yakata)**
  6-28 Higashisengoku-cho, Kagoshima City  Tel. 099-239-4865

- **Kagoshima Prefecture Miso and Shoyu Cooperative**
  2-5 Yamanokuchi-cho, Kagoshima City  Tel. 099-226-3660

- **Kagoshima Prefecture Pickles Cooperative**
  2940 Miyazaki Kimo-cho, Minamisatsuma City  Tel. 0993-77-0108

- **Genuine Oshimatsumugi Cooperative**
  18-6 Shinei-cho, Kagoshima City  Tel. 099-254-1185

- **Kagoshima Prefecture Pottery Cooperative**
  5679 Hioki Hiyoshi-cho, Hioki City  Tel. 099-292-5156

- **Kagoshima-shi Chikuyuukai**
  1-6-16 Takasu, Kagoshima City  Tel. 099-257-6652

- **Kagoshima Prefecture Yakusugi Cedar Cooperative**
  3-35 Tokai-cho, Kagoshima City  Tel. 099-268-1722

- **Yakusugi Cedar Precious Wood Cooperative**
  3-2 Tokai-cho, Kagoshima City  Tel. 099-269-5202

*Prices contained within this pamphlet are subject to change without notice.*