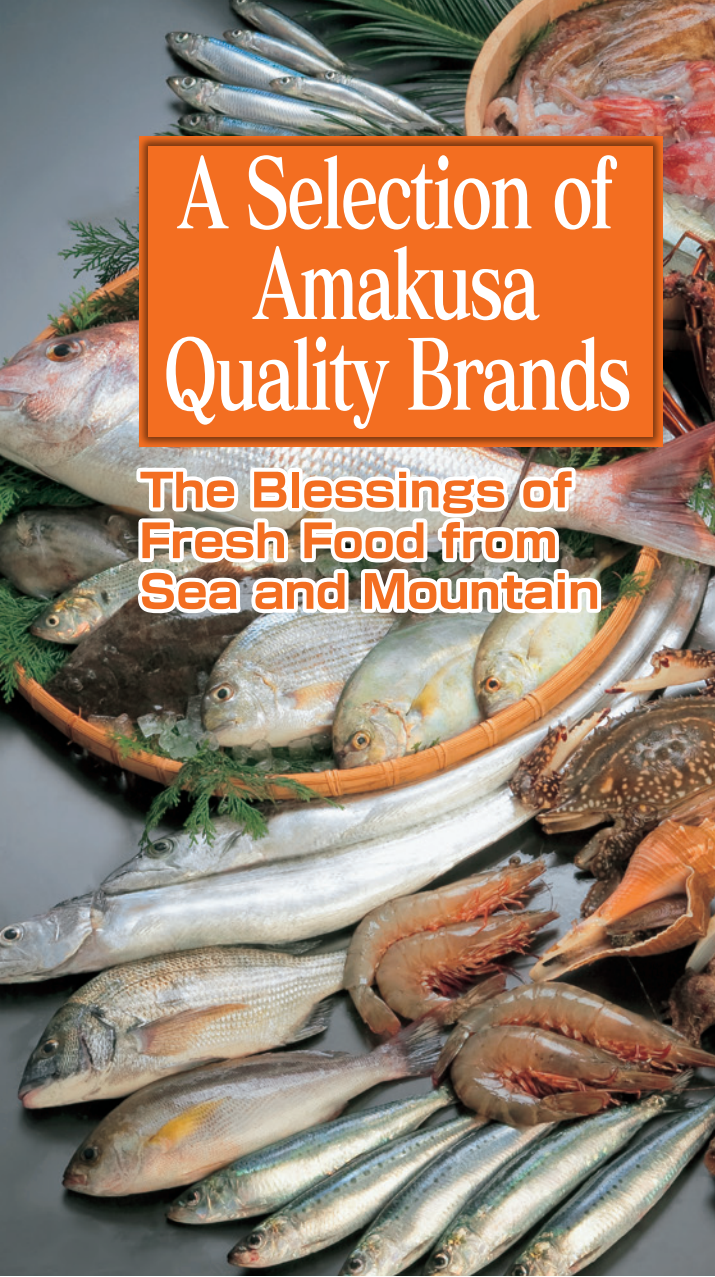


A Selection of Amakusa Quality Brands

The Blessings of Fresh Food from Sea and Mountain



Please your palate with a seasonal banquet of local produce.

Gourmet Events!



Ushibuka Lobster Fair
End of August through December

A luxurious overnight stay night at a local inn accompanied by a gourmet dinner including fresh boiled lobster and lobster sashimi.

Tel: 0969-73-2111: Amakusa Treasure Island Association, Ushibuka



Amakusa Hondo Donburi Fair
October~December

Enjoy the popular donburi fair of original recipes served in ceramic dishes provided by local potters. During the fair, all the restaurants in Hondo take part in a Stamp Rally.

Tel: 0969-23-1111: Amakusa Treasure Island Association, Hondo



Goshoura Bukkin Fair
November~March

In the Goshoura dialect, "Bukkin" refers to the pufferfish, blowfish, or globefish. Enjoy boiled, fried, and fresh bukkin sashimi!

Tel: 0969-67-1080: Amakusa Treasure Island Association, Goshoura



Amakusa Shimoda Hot-spring Inn Shrimp Gourmet Plan
End of August through December

Twelve or more dishes are served using fresh seafood including lobsters. Room and dinner plan offer a great deal!

Tel: 0969-42-3239: Shimoda Hot-spring Inn Association



Autumn-Winter Amakusa Abalone Fair
September~December

The One-Night Stay Campaign offers an excellent sashimi selection including such treats as fresh plump abalone and sea urchin. All inns and tourist homes offer a set dinner of two abalones and sea urchins.

Tel: 0969-33-0276: Amakusa City Chamber of Commerce and Industry, Itsuwa-machi



Amakusa Ariake Octopus Dishes
All year round

A popular menu of Ariake octopus dishes: Try the octopus steak and seven other octopus recipes!

Tel: 0969-53-1111: Amakusa Treasure Island Association, Ariake



Amakusa Champon Noodles

With its close relations with neighboring Nagasaki (famous for Champon noodles), Amakusa borrowed then developed its own Amakusa Champon noodle dish. National Routes 324 and 389 are known as the Champon Highway boasting the nation's Top 3 Champon Noodles.

Tel: 0969-22-2243: Amakusa Treasure Island Association



Sendago Soup with Dumplings

Sendago is a family-style dish of potato dumplings introduced by missionaries. In recent years, sweet potatoes dumplings have gained popularity among locals.

Tel: 0969-42-3375
Shimoda Hot-spring Center Shirasagi-san



Reihoku Lettuce

Little-known Reihoku-machi is one of the great lettuce producers of the region. Peaking in winter, this crisp refreshing lettuce is popular fresh, and is also delicious when cooked with fish.

Tel: 0969-35-2174
Reihoku-machi Ag. Co-op



Kuruma-Ebi Prawns

These are large sweet prawns with a meaty texture. Amakusa Prawns are one of the top-brands in Japan both in quality and marine-farming production.

Tel: 0969-27-7371
Amakusa Fishery Co-op



Amakusa Black Wagyu Beef

The production of Black Wagyu beef has a long and active history in Amakusa. Its excellence in flavor, tenderness, and juiciness justifies its fame.

Tel: 0969-32-6888
JA Direct Store "Amakusa Toretate Market"



Shimon Potatoes

Shimon potatoes - an excellent source of both fiber and magnesium - are drawing increased attention as a health-food. Kuratake-machi is a famous producer.

Tel: 0969-64-2405
Ebisu Chaya



Amakusa Salt

Salt from the open sea of Amakusa contains high levels of naturally occurring calcium, magnesium, and potassium. This mild salt goes well with any cooking.

- Tel: 0969-42-5477
Amakusa Salt Association
- Tel: 0969-33-0610
Natural Foods Kenkyukai
- Tel: 0969-73-4525
Salt Workshop Treasure Island
- Tel: 0969-33-1834
Salt Farm
- Tel: 0969-33-1135
Dolphin Salt
- Tel: 0969-23-7253
Amakusa Way of Salt
- Tel: 0969-79-0400
Rosario Salt
- Tel: 0969-64-3500
Kuratake Co.



Noble Scallops

The beautiful Noble Scallop, prized by collectors for its ornamental shell, is wonderful as sashimi, sauté-ed in butter, or steamed in sake.

Tel: 0969-79-0012
Amakusa Fishery Co-op, Sakitsu



Shochu 'Amakusa'

The only distillery in Amakusa proudly offers a mild shochu - 'Amakusa' - made from carefully selected rice and pure water.

Tel: 0969-46-2013
Amakusa shuzo



Amakusa Daio Chickens

After years of effort, the Amakusa Daio chicken - the largest species in Japan - was successfully revived. This heritage species is renowned for its tender meat and fine flavor.

Tel: 0969-22-6888
JA Direct Store "Amakusa Toretate Market"



Koppa-mochi

Koppa-mochi was traditionally made by Amakusa farm-families as a preserved food or gift. Boiled potatoes are dried and processed with pounded rice and malt syrup.

Tel: 0969-22-2243
Amakusa Treasure Island Tourism Association



Dekopon Oranges

This sweet and juicy citrus with the cute plump head is popular throughout Japan. Amakusa's mild climate is the original home of this delicious fruit.

Tel: 0969-32-6888
JA Direct Store "Amakusa Toretate Market"



Amakusa Bankan Oranges

A refreshingly tart flavor mixed with sweetness is the trademark of this orange so suited to the warm, mild climate of Amakusa. Some 90% of the prefecture's bankan crop is grown here.

Tel: 0969-32-6888: JA Direct Store "Amakusa Toretate Market"



Amakusa Green Bamboo Shoots

A hint of sweetness in the delicate flavor is a special character of Amakusa bamboo shoots. So mild that they can be eaten without processing gives them the title King of Bamboo.

Tel: 0969-24-4770: Amakusa Green Bamboo Shoot Producers Coop

Enjoy the rich blessings of Amakusa nature.

Local Products of Amakusa