



Amakusa Quality Products

Inquiries regarding products:

Chamber of Commerce and Industry:
1-25 Hondo, Sakae-machi,
Amakusa City, 863-0022
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'Amakusa Renaissance / Amakusa Products Quality Approval Committee' is engaged in the recognition and development of high quality Amakusa brands made from local ingredients and raw materials. After careful examination, approved products are given the Amakusa Quality Product seal and receive public relations and marketing support from Kumamoto Prefecture, Amakusa City, local Chambers of Commerce, and the Commerce and Industry Association. Nineteen products have been approved as of Dec. 2010.



Fig Cookies: Shiro-no-Hatsukoi
Amakusa-ame Honpo
Tel: 0969-23-6827

Deliciously sweet and tart, these chewy cookies are made of Amakusa figs and Portuguese red wine.



Amakusa Fig Jam: Hatsukoi
Amakusa-ame Honpo
Tel: 0969-23-6827

The second of the Shiro-no-Hatsukoi product series. A fig containing of 60% preserves the natural fig flavor.



Sea Urchin and Mullet Roe
Maruken Suisan
Tel: 0969-33-1131

Mullet roe is mixed with high quality sea urchins, both of which are products of Amakusa.



Amakusa Kamaboko Tenryo
Matsushita Kamaboko Shop
Tel: 0969-22-2219

Fresh fish sausage made of lizardfish harvested in Amakusa's open seas.



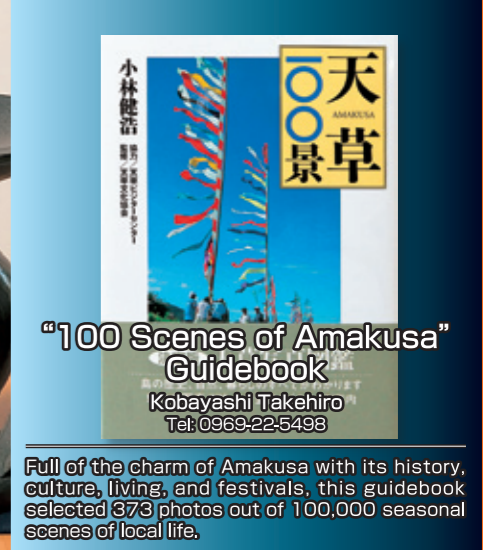
Amakusa White Porcelain Accessories
Accessory Koike
Tel: 0969-22-3865

White Amakusa porcelain with silver makes an unparalleled accessory.



Porcelain Stereo Speaker Anguri
Chiba Heigoro Sekizai
Tel: 0969-24-1073

Speakers made with Amakusa porcelain and Sumoto Stone create a healing sound space. One of a kind!



"100 Scenes of Amakusa" Guidebook
Kobayashi Takehiro
Tel: 0969-22-5493

Full of the charm of Amakusa with its history, culture, living, and festivals, this guidebook selected 373 photos out of 100,000 seasonal scenes of local life.



Amakusa Aranami Taimeshi
Maruki Suisan Gyogyo
Tel: 0969-42-5311

Mix with rice and cook together. Makes an easy but authentic Sea Bream Rice.



Amakusa Aranami Tai-no-misozuke
Maruki Suisan Gyogyo
Tel: 0969-42-5311

Sea bream from the Amakusa seas coated in miso paste.



Ryoshino Okimeshitai
Maruki Suisan Gyogyo
Tel: 0969-42-5311

Now everyone can enjoy this traditional fisherman's favorite: Sea bream lavishly marinated in a special sauce of soy sauce and mirin.



Amakusatai-no-Nijuso
Tawaki suisan
Tel: 0969-63-0339

Fresh, firm sea bream of two different flavors and colors are especially appreciated for festive occasions.



Shima-Shima Gyoza Dumplings
Pooh's Lodge
Tel: 0969-62-0312

Stripes of squid ink in blended dough.



Ikinari Buta-mochi
Pooh's Lodge
Tel: 0969-62-0312

Pickled plum, blended pork paste, and sweet potato paste wrapped in a rice flour pastry.



Amakusa Daio Chicken Pot Cooking
Amarei
Tel: 0969-22-2526

Once lost but restored after a half-century of effort, the tasty Amakusa Daio breed is the largest chicken species in Japan.



Sakitsu Cedar Yokan
Haiya
Tel: 0969-79-0858

Introduced by a delegation from the King of Ryukyu some 220 years ago, this unusual yokan sweet paste with a fragrance of cedar is wrapped in very thinly-rolled rice dough skins.



Tenshin
Tel: 0964-56-0656

This is Amakusa gizzard shad sushi prepared in the Battera-style. Because it lacks the strong aroma associated with Battera, it has changed the image of this sushi dish.



Amakusa Fig Fromage
Patisserie Mer Doux
Tel: 0969-22-6623

Fig jam from local produce, dekopon citrus, and unbaked cheese with sun-dried salt sandwiched in a sponge cake. Frozen and available for souvenir purchase.



Octopus Rice Goo!
Amakusa Ariake
Tel: 0969-53-1565

Prepared from naturally harvested octopus, this specialty of Amakusa is perfect for a tender and flavorful octopus rice.



Fish Sauce Ajimoto
Nishioka Katsujii Store
Tel: 0969-73-3848

A very rich fish sauce without the fishy smell! Made from fish, seaweed, and natural sea salt.

New Flavors Created in Amakusa



Take an Amakusa Style Break

With simple ingredients common in Amakusa 'Take an Amakusa Style Break'. Bring back a memory of traditional Amakusa or experience it for the first time. Enjoy the new yet authentic flavors of Amakusa local cuisine.

For inquiries

telephone 0969-33-2525, FAX 0969-33-1305, or visit <http://www.kumashoko.or.jp/amakusacity/>



Kimodako, Shiodako, Takokyu
Amakusa Ariake
Tel: 0969-53-1565

Trio of Delicacies
Very rare selection of octopus dishes with special flavors and textures



Kaminari Sea Urchin
Maruken Suisan
Tel: 0969-33-1131

Long-spined sea urchin flavored and preserved in Yuzu (citrus junos).



Shio-an Koishi
Nagata Reika
Tel: 0969-32-2221

Sun-dried salt, long loved by locals, is used not only in making a sweet bean jam but also in the rice pastry in which the jam is wrapped.



Citrus-Flavored Miso; Bankan Ponzu (Citrus Vinegar Sauce)
Shokusai-Kobo Niji
Tel: 090-1162-2606

[Miso] *Garlic miso for meat, grilled fish, oden, etc.
*Plum miso for rice, onigiri, marinade, salad, etc.
*Ginger miso for raw vegetables, grilled meat, yakitori, grilled onigiri, etc.
*Mustard miso for meat, fried fish, meuniere sauce, etc.
[Bankan Ponzu] for boiled tofu, deep pot cooking [Bankan Ponzu] for tempura, gyoza-dumplings

Local Products Markets Full lineup of Amakusa local products

<p>Direct sales store: Shinwa Yuyake Market 127-1 Komiyaji, Shinwa-machi, Amakusa City Open: 10:00-18:00 (Thu, Fri, Sat, only) Tel: 0969-46-2039</p>	<p>Goshoura Products Hall: Shiosai-kan 431-08 Goshoura, Goshoura-machi, Amakusa City Open: 8:30-18:00 Closed: Jan. 1st Tel: 0969-67-1234</p>	<p>Reihoku-machi Products Hall 4535-1 Kotsu-Fukae, Reihoku-machi, Amakusa City Open: 9:00-18:00 (Apr.-Oct.) 9:00-17:30 (Nov.-Mar.) Closed: Wednesdays and from Dec. 29th-Jan. 2nd Tel: 0969-37-0725</p>	<p>Direct Sales Store Wakamiya Amakusa Toretate Market (P23) Sun Pearl (P19) Kami-Amakusa Road Station 'Ariake' (P19) Ebisu-Chaya (P21) Shiosai-kan Shinwa Yuyake Market Ushibuka Kaisai-kan</p>
<p>Fukuregi Agriculture, Forestry, & Fishery Products Store 'Magokoro Market' 3372-1 Fukuregi, Amakusa-machi, Amakusa City Open: 8:30-17:30 (Apr.-Sept.) 8:30-17:00 (Oct.-Mar.) Closed: Aug. 15th, Dec. 31st & Jan. 3rd Tel: 0969-45-0373</p>	<p>Direct Sales Store Wakamiya 9490-1 Goryo, Itsuwa-machi, Amakusa City Open: 8:00-18:00 Closed: Jan. 1st and 2nd Tel: 0969-32-1700</p>	<p>Ushibuka Kaisai-kan 2286-116 Ushibuka-machi, Amakusa City Open: 9:00-18:00 Special Sales Day: Dec. 31st Closed: Jan. 1st (only shop is open) Tel: 0969-73-3818</p>	