

Kagoshima
Vegetables

A staple summer fruit

Watermelons

Main
Varieties

Natsutaiko2gou / Ginga / Natsunozeitaku / Madderball

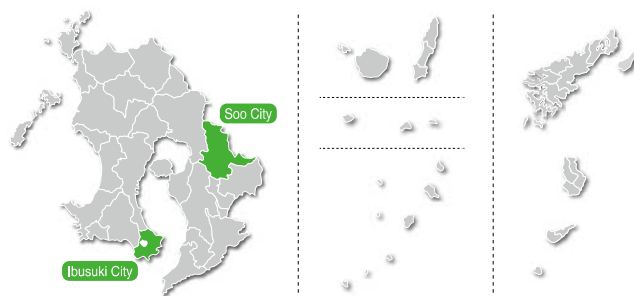
When is it
delicious?
Seasonal
Calendar

Spring			Summer			Autumn			Winter		
March	April	May	June	July	August	September	October	November	December	January	February



Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

The firm, crisp flesh of this melon provides a refreshing mouthfeel.
Best enjoyed in the heat of summer and perfect whether at the beach or in the mountains.

Contact

- JA Soo Kagoshima
TEL0986-76-7706
- JA Ibusuki
TEL0993-35-3414

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com

Kagoshima
Vegetables

Notable for its textured skin and refined bitterness

Bittergourds

Main
Varieties

Kakou5gou / Champion / Erabu

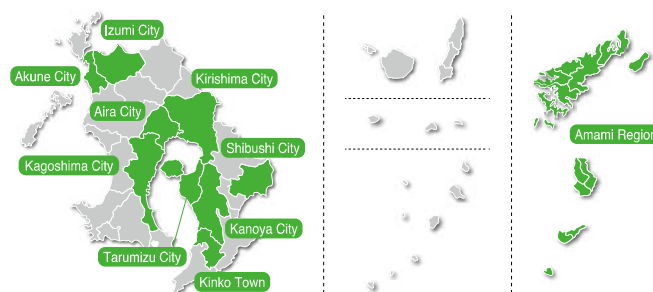
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Production Area Map



What kind of ingredient is it? Highlights

Its thick flesh has a mellow bitterness that is ideal for simple dishes. An icon of summer, these bitter gourds are cultivated outdoors and under cover over an extended harvesting season.

<Kako 5 Go>: High yielding harvests with deep green skin. Minimal color variation.

Contact

- JA Kagoshima Mirai TEL099-239-9305
- JA Kagoshima Izumi TEL0996-64-2600
- JA Aira TEL0995-55-7313
- JA Soo Kagoshima TEL099-482-0005
- JA Kagoshima Kimotsuki
TEL0994-44-3115

Related Websites

Kagoshima
Cuisine
Kagoshima-shoku.com



Kagoshima
Gourmet
Encyclopedia
pref.kagoshima.jp



Carefully grown one by one

Melon

Main
Varieties

Andes / Marionette / Nangokugreen / Papayamelon

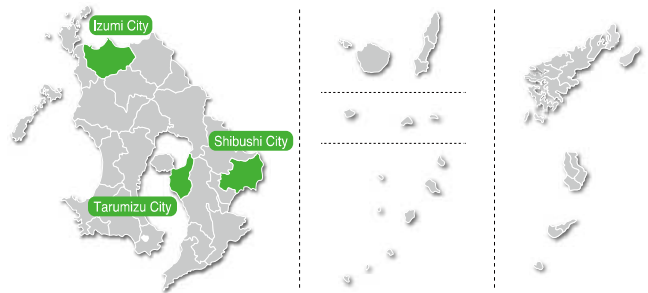
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Harvested here											



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Production Area Map



What kind of ingredient is it? Highlights

These melons feature a thick, juicy flesh with a melt-in-your-mouth texture. The flesh, described as emerald or jade green, is exceptionally thick, juicy, and finely textured.

Contact

- JA Soo Kagoshima
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- JA Kagoshima Izumi
TEL0996-68-1310

Related Websites

JA Kagoshima Izumi
ja-izumi.or.jp



Sweet, rich, and fruity

Mini Tomatoes

Main
Varieties

Chika / Kosuzu

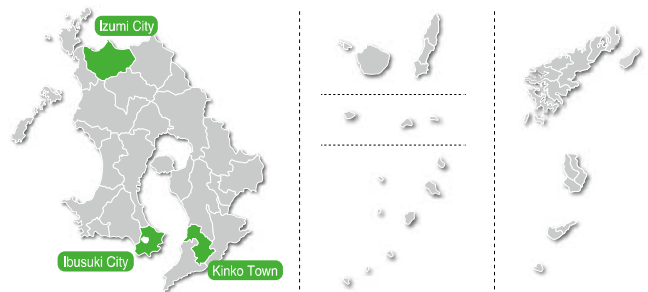
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Year-round											



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Production Area Map



What kind of ingredient is it? Highlights

Cool nights and warm days from February to April produce fuller fruit and peak flavors. They are sweet, rich, and fruity, featuring a deep red color and a glossy finish. They are sweet but lack wateriness.

Contact

- JA Kagoshima Izumi TEL0996-64-2600
- JA Kagoshima Kimotsuki TEL0994-24-3131

Related Websites

JA Kagoshima Izumi
ja-izumi.or.jp



JA Kagoshima
Kimotsuki
ja-kagoshimakimotsuki.or.jp



Kagoshima
Vegetables

Their size is small yet their weight is substantial.

Eggplants

Main
Varieties

PC Chikuyo / Kurofune

When is it
delicious?
Seasonal
Calendar

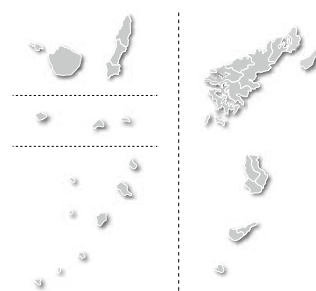
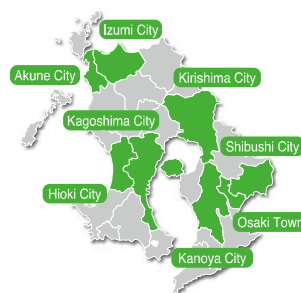
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Year-round



Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

- Firm flesh that holds its shape when boiled.
- Small yet substantial in weight.
- Minimal curvature and a glossy skin.

Contact

- JA Satsuma Hioki
TEL099-273-2124
- JA Soo Kagoshima
TEL099-482-0005
- JA Aozora
TEL099-474-1211

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comKagoshima
Vegetables

Fresh and delicious even raw!

Sweet Corn

Main
Varieties

Goldrush / Sunnychocolat

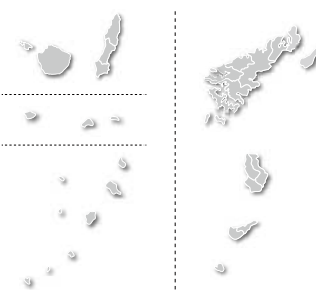
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Production Area Map



What kind of ingredient is it? Highlights

Features a characteristic fruity sweetness and a juicy texture characteristic.

Its crisp, refreshing sweetness and tender, juicy kernels are renowned for their excellent flavor.

Ideal ears have deep green husks, fully packed kernels to the tip, and plump grains.

Contact

- JA Kagoshima Economic Federation
TEL0120-722-188
- JA Ibusuki
TEL099-345-2233
- JA Aira
TEL0995-55-7313

Related Websites

JA Kagoshima
Economic Federation
www.karen-ja.or.jp

Tender flesh and deep sweetness

Snap Peas

Main
Varieties

Nimurasaladsnap

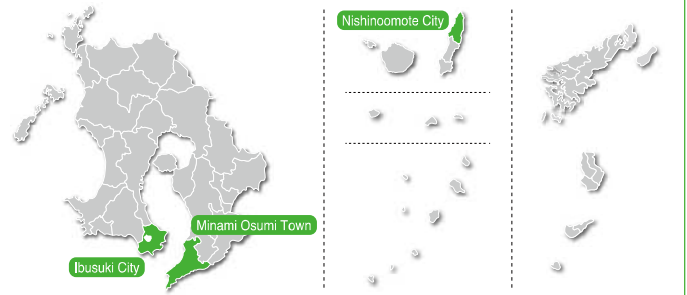
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Production Area Map



What kind of ingredient is it? Highlights

Ibusuki, at the foot of Mount Kaimon with its gravelly soil and excellent drainage, is ideal for cultivating these peas. The pods are allowed to swell fully and can be eaten whole. Their tender flesh has a strong sweetness. They have a mellow sweetness with a crisp bite.

Contact

- JA Ibusuki
TEL0993-35-3414
- JA Kagoshima Kimotsuki
TEL0994-24-3131
- JA Taneyaku
TEL0997-22-1212

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Picked young to ensure tenderness and sweetness

Green Beans

Main
Varieties

Kiseraneo / Sakusakuojineo / Newbikkurijumbo / Bestgreen

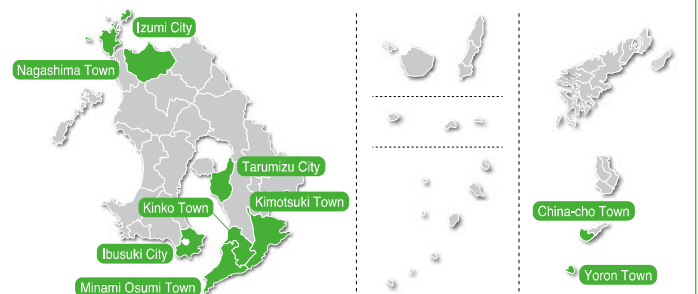
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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

- Harvested young so pods remain tender and sweetness intensifies when cooked.
- Have a strong sweetness and tender texture.

Contact

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TEL0994-44-3115
- JA Kagoshima Izumi
TEL0996-64-2600
- JA Amami China-cho Business Headquarters
TEL0997-93-3708
- JA Amami Yoron Business Headquarters
TEL0997-84-3007

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima Gourmet
Encyclopedia
pref.kagoshima.jp



Kagoshima
Vegetables

Vivid green with a fluffy texture

Edamame

Main
Varieties

Sayamusume / Hatsudaruma

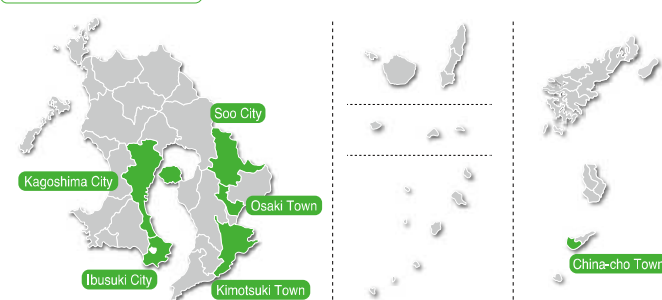
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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

Delicious full-to-the-brim pods you can't stop eating! Edamame are green soybeans that have been harvested early. They are bright green with a fluffy texture. They contain ornithine, an amino acid that contributes to fatigue recovery and has skin-beautifying effects, at several times the level found in foods such as Shijimi clams.

Contact

- JA Kagoshima Kimotsuki
TEL0994-65-2531
- JA Ibusuki
TEL099-345-2233
- JA Amami China-cho Business
Headquarters TEL0997-93-3708

Related Websites

JA Kagoshima
Kimotsuki
ja-kagoshimakimotsuki.or.jp

Kagoshima
Vegetables

Crisp, with a juicy texture

Cabbages

Main
Varieties

Yumebutai / Yumegoromo / Okina

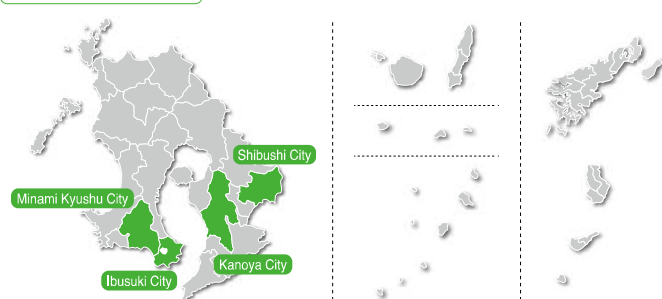
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Production Area Map



What kind of ingredient is it? Highlights

These cabbages are grown in time with shipping periods, leveraging the warm climate. Their heads are bright green, with pale yellow-green extending to the core. They retain their shape when cooked, and feature a crisp, high-quality texture with refreshing juiciness. They are tightly wrapped with a slightly squat, rounded form.

Contact

- JA Soo Kagoshima
TEL0994-82-0005
- JA Ibusuki
TEL0993-35-3414
- JA Minamisatsuma
TEL0993-58-7111

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Their vivid appearance is especially ideal for pickling

Chinese Cabbages

Main
Varieties

Kiraku / Haregi / Kiraboshi

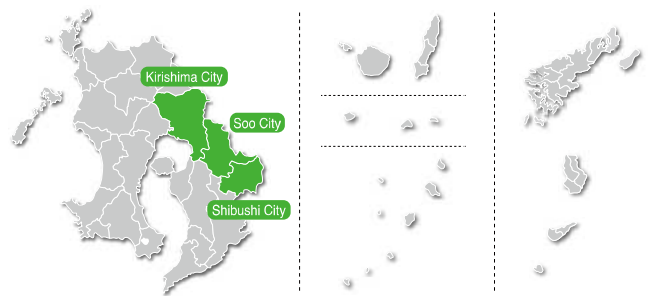
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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

Known as the yellow-cored Chinese cabbage, the yellow core adds color to the leaves.
When used in pickles, the contrast makes for a vivid presentation.
These cabbages are valued for their weight and high yield.

Contact

● JA Soo Kagoshima
TEL099-482-0005

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Crisp and tender

Lettuces

Main
Varieties

Tsurara / V Lettuce / Legacy

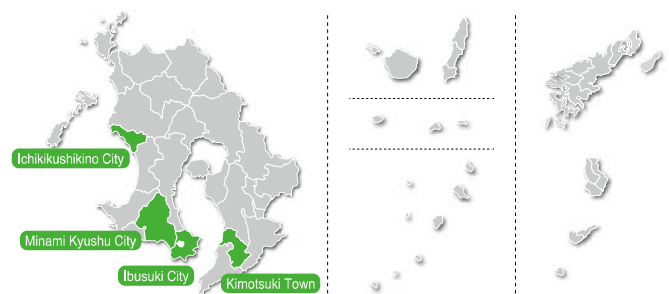
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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

These lettuces are sweet, crisp, and tender.
Their mild flavor makes for easy eating.
They are a typical head-shaped lettuce with a crisp bite.

Contact

● JA Ibusuki
TEL0993-35-3414

● JA Minamisatsuma
TEL0993-58-7111

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima
Vegetables

Fine fibers and concentrated sweetness that deliver a satisfying taste

Welsh Onion

Main
Varieties

Natsunohozan / Haruogi / Natsuogi / Kan'u Ipponfuto

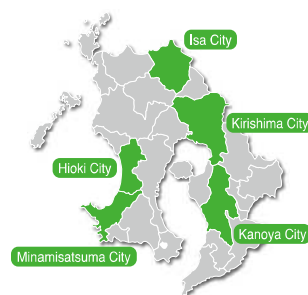
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Year-round											



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Production Area Map



Contact

- JA Kita Satsuma
TEL0996-53-1121
- JA Minamisatsuma
TEL0993-58-7111
- JA Satsuma Hioki
TEL099-273-2124
- JA Aira
TEL0995-55-7313

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comKagoshima Gourmet
Encyclopedia
pref.kagoshima.jp

What kind of ingredient is it? Highlights

The bitter cold of the winter intensifies the flavor and sweetness of these onions.
Grown in paddy fields, the roots develop finer fibers for a gentler mouthfeel.
They have firm necks and thick stalks, holding their shape when chopped.

Kagoshima
Vegetables

Providing a year-round stable supply through greenhouse cultivation

Green Spring Onions

Main
Varieties

Dark Slim / Wakatono / Koto

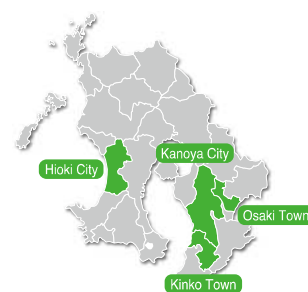
When is it
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Year-round											



Harvested here /

Production Area Map



Contact

- JA Soo Kagoshima
TEL099-482-6832

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com

What kind of ingredient is it? Highlights

Production continues even through challenging summer months in hard-plastic greenhouses built to protect against Sakurajima ash, ensuring a year-round supply.
Their firm texture maintains their shape when chopped.

Sweet and juicy

Onions

Main
Varieties

Superup / Takanishiki

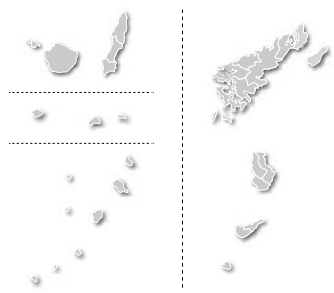
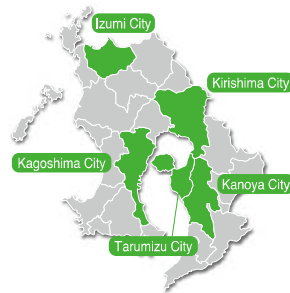
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Production Area Map



What kind of ingredient is it? Highlights

Mild in flavor with a refreshing juiciness, these are a popular variety for salads.
Allyl sulfide is the main component of an onion's pungency and aroma. It is highly volatile and helps neutralize odors from meat and fish.

Contact

●JA Kagoshima Kimotsuki TEL0994-32-1121

A mellow taste ideal for salads

Mizuna

Main
Varieties

Hakatasenryoku

When is it
delicious?
Seasonal
Calendar

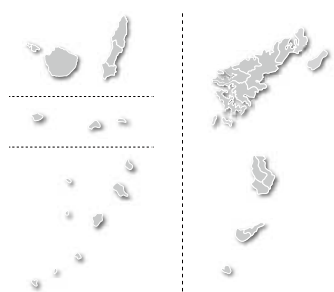
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Year-round



Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

At Agri Town Koyamada, vegetables are grown using mature compost through an organized production system.
This mizuna, with its mellow taste, is best enjoyed in salads.
It is crisp and has a pleasant aroma.

Contact

●JA Kagoshima Mirai
TEL099-239-9305

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima
Vegetables

It's also ideal for pickling overnight

Bok Choy

Main
Varieties

Natsusyoumi2gou / Entei

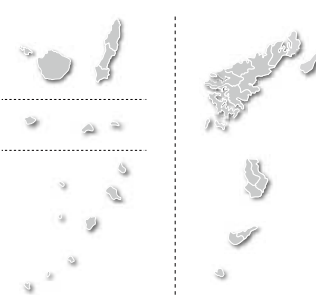
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Production Area Map



What kind of ingredient is it? Highlights

At Agri Town Koyamada, vegetables are grown using mature compost through an organized production system. This bok choy can be used similarly to Chinese cabbage, such as in overnight pickles, making it versatile. The stalks are green and thick, and the leaves have a glossy sheen.

Contact

● JA Kagoshima Mirai
TEL099-239-9305

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com

Kagoshima
Vegetables

Produced in porous volcanic soil, it has a soft, mellow texture

Santousai Cabbage

Main
Varieties

Shinsantousai

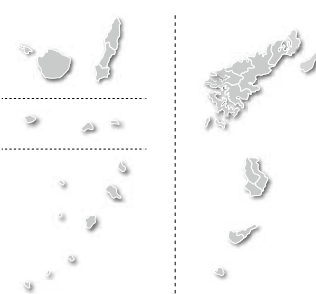
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Production Area Map



What kind of ingredient is it? Highlights

Grown in Sakurajima's well-drained soils, this variety's thin stems have a tender texture. Ideal for Japanese, Western, or Chinese dishes, it provides diverse culinary options. This Chinese cabbage is characterized for not growing in a head-shape.

Contact

● Sakurajima Agricultural and
Forestry Office
TEL099-293-2349

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Long shelf life and sweetness

Spinach

Main
Varieties

Justice / Kurotora

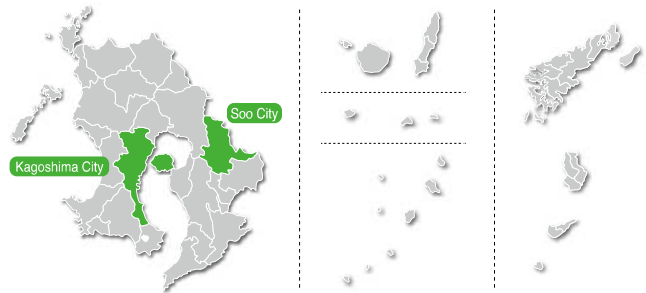
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Production Area Map



What kind of ingredient is it? Highlights

The Yoshino area, on the highlands near Kagoshima City, has a cool climate and fertile soils. The sturdy leaves of this spinach ensure long shelf life and a sweet flavor. It is known for having high levels of vitamin A and folic acid.

Contact

- JA Kagoshima Mirai
TEL099-239-9305
- JA Soo Kagoshima
TEL099-482-0005

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



It has a mild, smooth taste

Crown Dasies

Main
Varieties

Kiwamechuba

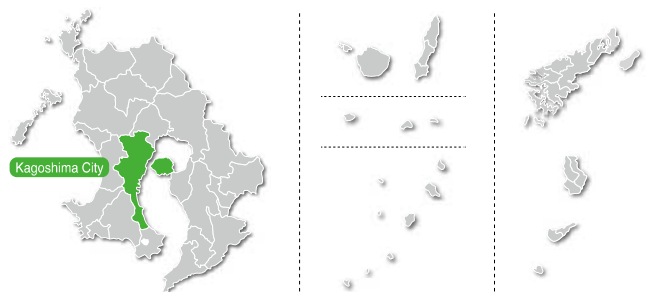
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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

At Agri Town Koyamada, vegetables are grown using mature compost through an organized production system. The mild, smooth taste of this variety is evident from the first bite, making it completely unlike typical varieties. It lacks the typical grassy odor of this vegetable and can be eaten raw.

Contact

- JA Kagoshima Mirai
TEL099-239-9305

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima
Vegetables

Nutrient-rich leaf garlic

Leaf Garlic

Main
Varieties

Shisen

When is it
delicious?
Seasonal
Calendar

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*Shipping Calendar of JA Aira



Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

At JA Aira, producers cultivate their crops in individually certified organic JAS fields. The organic cultivation techniques make use of compost, chicken manure, and oil cake. Leaf garlic has the aroma of garlic without the lingering aftertaste.

These are the leaves harvested before the garlic is harvested.

Contact

- Kagoshima City Agricultural Administration Section
Yoshida Agricultural and Forestry Office
TEL099-294-1217
- JA Aira TEL0995-55-7313

Related Websites

Kagoshima Traditional
Vegetables
pref.kagoshima.jp

Kagoshima
Vegetables

They have a vivid green color and subtle bitterness

Nabana Greens

Main
Varieties

Hanakazari

When is it
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Seasonal
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*Shipping Calendar under jurisdiction of Yoshida Agricultural and Forestry Office, Agricultural Administration Section, Kagoshima City



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Production Area Map



What kind of ingredient is it? Highlights

Nabana herald the arrival of spring, and are a vegetable that features on celebratory menus in Japan. A quick blanch intensifies its vivid green hue and lends a subtle bitterness as an accent. From the Brassicaceae family of plants, these green-yellow vegetables have edible buds, leaves, and stems.

Contact

- Kagoshima City Agricultural Administration Section
Yoshida Agricultural and Forestry Office
TEL099-294-1217

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Great boiled in bonito soy sauce, or in salads, tempura, or pickles!

Okinawa spinach

Main
Varieties

Okinawa spinach

When is it
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Seasonal
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Spring			Summer			Autumn			Winter		
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Harvested here /

Production Area Map



Amami Region

What kind of ingredient is it? Highlights

Called *suizenjina*, *kinjiso*, and *harutama* in Japan. The leaves and stems of this vegetable have a pleasant slickness when cut. The leaf tops are green, with reddish-purple undersides.

Contact

● JA Amami
TEL0997-53-3000

Related Websites

Kagoshima Traditional
Vegetables
pref.kagoshima.jp



Fluffy taro that resists falling apart when cooked

Taro

Main
Varieties

Yamato / Daikichi / Ishikawawasemaru

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Seasonal
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Year-round



Harvested here /

Production Area Map



Wadomari Town

What kind of ingredient is it? Highlights

This variety of taro is highly valued in the market, especially the early-season harvests. Their texture when boiled whole and eaten by popping out the flesh from the skin is exceptional. They have less of the typical sliminess of taro and firmer flesh.

Contact

● JA Soo Kagoshima
TEL099-482-0005

● JA Amami
TEL0997-84-3007

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com

Kagoshima Gourmet
Encyclopedia
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Kagoshima
Vegetables

Grown with naturally arising groundwater

Taimo

Main
Varieties

Taimo

When is it
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Seasonal
Calendar

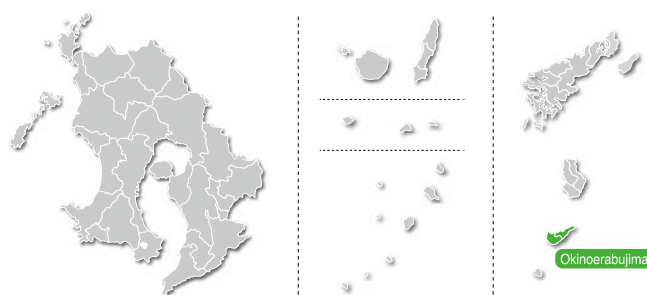
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*Shipping Calendar in China-cho



Harvested here /

Production Area Map



Okinoerabujima

What kind of ingredient is it? Highlights

China-cho's warm subtropical marine climate and abundant pure groundwater support cultivation of Taimo, a variety of tuber, under the region's tropical sun and mineral-rich soils. These conditions yield a distinctive stickiness and flavor.

When heated, it becomes even stickier than common taro.

Contact

● China-cho Town Office Agricultural Section
TEL0997-93-3111

Kagoshima
Vegetables

Notable for its robust stickiness and versatility

Japanese Yam

Main
Varieties

Jinenjo / Soroyamu

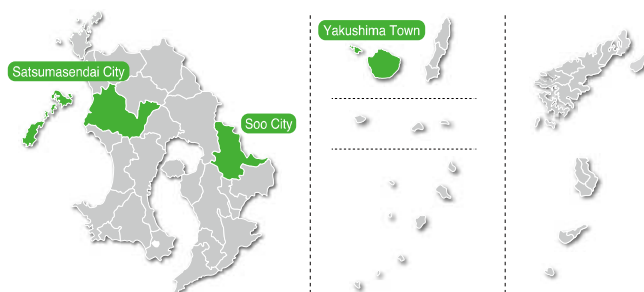
When is it
delicious?
Seasonal
Calendar

Spring			Summer			Autumn			Winter		
March	April	May	June	July	August	September	October	November	December	January	February



Harvested here /

Production Area Map



Satsumasendai City

Yakushima Town

Soo City

What kind of ingredient is it? Highlights

- When cooked, such as in okonomiyaki batter or tempura, this yam has a texture and flavor distinct from its raw form.
- The Jinenjo variety, known for its strong stickiness, is also sought after for use in Western confections, Japanese sweets, and soba.
- Jinenjo is a yam native to Japan, distinguished by its greater viscosity compared to other yam varieties.

Contact

● JA Kita Satsuma TEL0996-53-1121

Rich in carotene - a green-yellow vegetable!

Carrots

Main
Varieties

Keiko

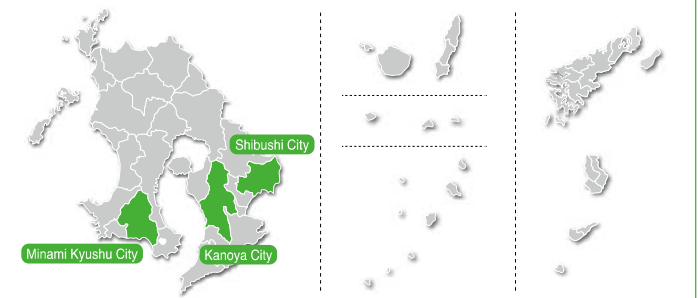
When is it
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Calendar

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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

This Kagoshima can supply field-grown carrots even in winter. Grown under the southern sun, they are packed with sweetness and nutrients.

Contact

- JA Minamisatsuma
TEL0993-58-7111
- JA Aozora
TEL099-474-2207

Related Websites

Kagoshima Gourmet
Encyclopedia
pref.kagoshima.jp



Sweet with a crisp bite!

Daikon Radish

Main
Varieties

Hoshiriso / Akikagura

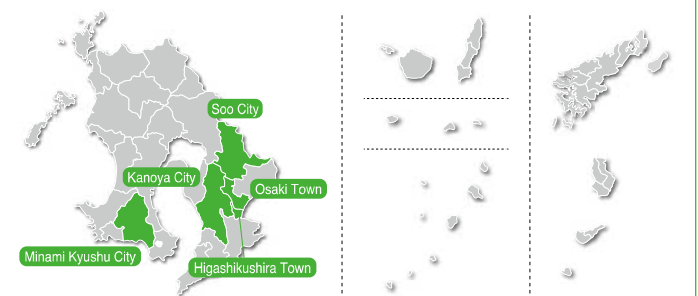
When is it
delicious?
Seasonal
Calendar

Spring			Summer			Autumn			Winter		
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Harvested here /

Production Area Map



What kind of ingredient is it? Highlights

Kagoshima is amongst Japan's top producers of daikon, with the winter cold firming the flesh for superior quality. Each part can be cooked differently and offers a variety of flavors.

This versatile ingredient can be used in everything from classic stews and pickles, to being served grated or as a sashimi garnish.

Contact

- JA Kagoshima Economic Federation
TEL0120-722-188
- JA Soo Kagoshima
TEL099-482-6832

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com



Kagoshima
Vegetables

It is one of the world's largest radishes. A vegetable symbolizing Kagoshima

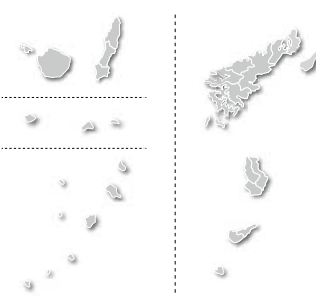
Sakurajimadaikon

Main
Varieties

Sakurajimaagojo / Local Variety

When is it
delicious?
Seasonal
Calendar

Spring			Summer			Autumn			Winter		
March	April	May	June	July	August	September	October	November	December	January	February

Harvested here /
Production Area Map

What kind of ingredient is it? Highlights

One of the largest radishes in the world, this sturdy variety thrives in volcanic ash soils. It typically weighs around 10 kg, but larger specimens can reach 20–30 kg. It is firm and sweet. Notably, it remains intact even after long simmering. It resembles a turnip in shape, with crinkled, deep-green leaves.

Contact

● JA Kagoshima Mirai TEL099-239-9305

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.comKagoshima Traditional
Vegetables
pref.kagoshima.jpKagoshima
Fruit

A refreshing sweet-tart aroma

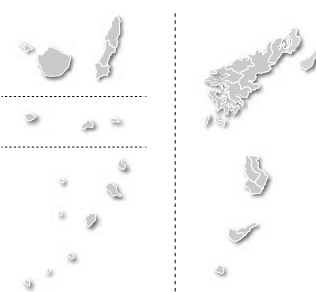
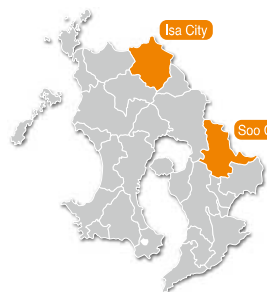
Yuzu

Main
Varieties

Yuzu

When is it
delicious?
Seasonal
Calendar

Spring			Summer			Autumn			Winter		
March	April	May	June	July	August	September	October	November	December	January	February

Harvested here /
Production Area Map

What kind of ingredient is it? Highlights

Yuzu is characterized by its refreshing sweet-tart aroma. Soo City, the main production area, boasts the largest cultivation area and output in the prefecture. Yuzu fruit is rich in vitamin C. It is one of the most cold-hardy citrus varieties.

Contact

● Soo City Agricultural Section
TEL0986-76-1111

Related Websites

Kagoshima Cuisine
Kagoshima-shoku.com