

# KAGOSHIMA BLACK

Japan's leading source of premium black foods

Kagoshima is home to numerous “black” specialties, including “KAGOSHIMA WAGYU” (Japanese Black Wagyu Beef Cattle), which was crowned Japan's No. 1 in the Wagyu Olympics for two consecutive events; Kagoshima Kurobuta (berkshire pig) ranked No. 1 overall in buyer evaluations; and Kuro Satsuma Dori, known for its rich flavor and uniquely firm texture. In addition, Kagoshima offers a variety of other “black” products such as Black Vinegar, Amami Kokuto Shochu (a brown sugar liquor, with *kokuto* literally meaning “black sugar”), and Bluefin Tuna (*kuromaguro*, literally “black tuna”).

These “black” ingredients are featured in food fairs at hotels and restaurants across Japan, and are enjoying great popularity.



Champion of Wagyu Olympics 2022



**KAGOSHIMA  
WAGYU**



**KAGOSHIMA WAGYU**

Consistent Quality and Taste  
**KAGOSHIMA WAGYU.**

**No.1** The number of Japanese Wagyu Cattle (Kagoshima Prefecture B.M.S.) in Japan



Kagoshima Wagyu Expert Association





Kagoshima Kurobuta



Kagoshima's No. 1 in Japan



KAGOSHIMA BLACK

Livestock



Kuro Satsuma Dori



Amami Kokuto Shochu

Amami Kokuto Shochu



Kokuto (Brown sugar)

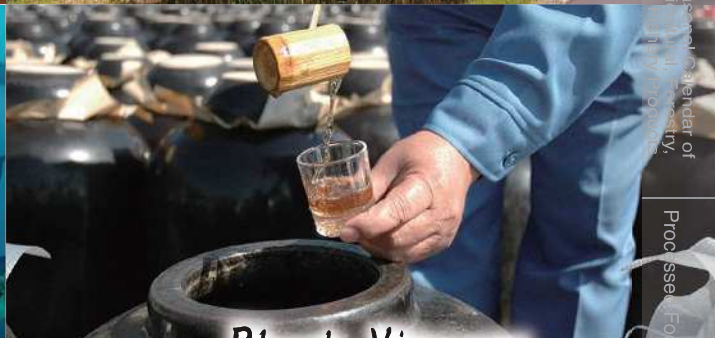
Agriculture



Seasonal Calendar of Agriculture and Livestock



Bluefin Tuna

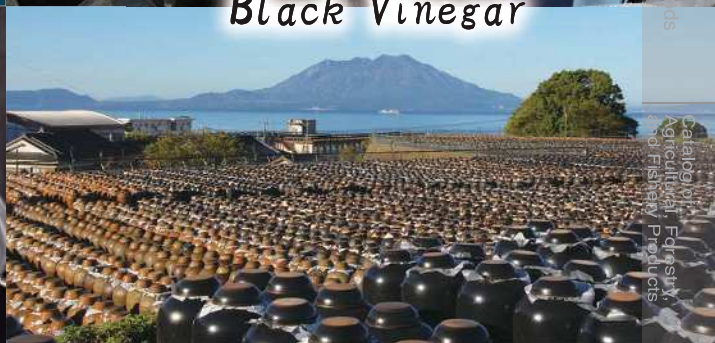


Black Vinegar

Processing Foods



Dried Bonito



Calendar of Agriculture, Forestry, and Fisheries Products