


**Kagoshima Vegetables**

Japan's No.1 harvest volume. A vegetable that represents Kagoshima!

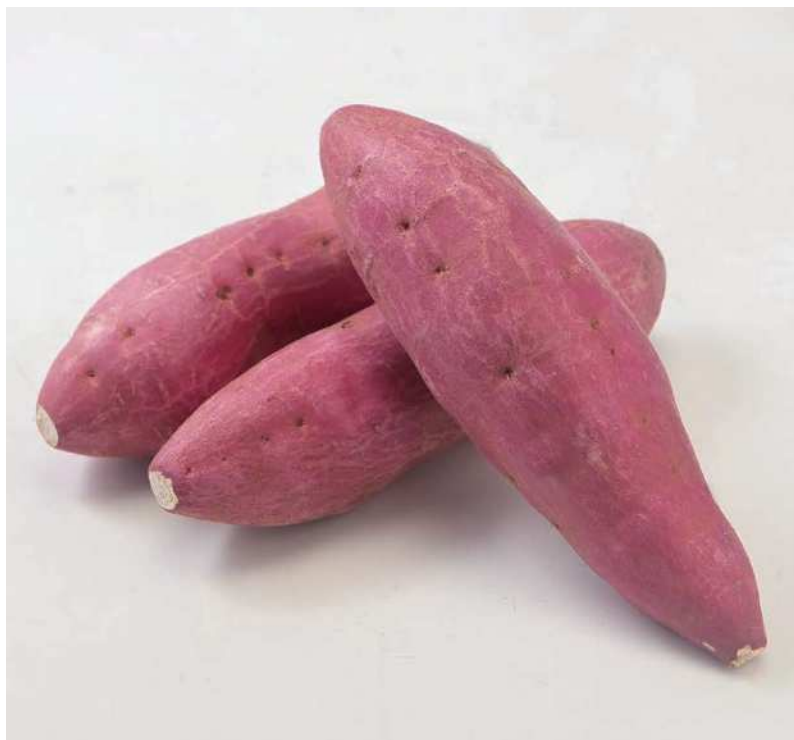
# Sweet Potatoes

Main Varieties

Benisatsuma / Beniharuka / Silksweet



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February
	Year-round											

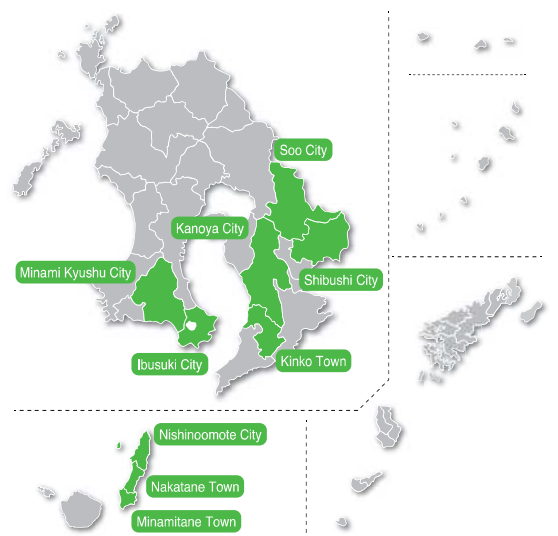


## What kind of ingredient is it? Highlights

- Beautiful in both shape and color.
- The Beni Satsuma variety has a fluffy texture, aromatic and refined sweetness, and suits various dishes.
- The Beni Haruka variety has a high moisture content and moist texture, making it very popular for baked sweet potatoes.
- Stored during winter, they are available year-round.

## Harvested here /

### Production Area Map



## Why it's Special Column

- With Japan's highest production volume, sweet potatoes are one of Kagoshima's signature vegetables.
- Various varieties are produced throughout the year.

## Contact

- JA Minamisatsuma Southern Agricultural Center  
TEL0993-78-3303 (Kagoshima Brand Organization)
- JA Ibusuki Sales Section, Agricultural Division, Head Office  
TEL0993-35-3414 (Kagoshima Brand Organization)
- JA Soo Kagoshima TEL099-482-6832
- JA Kagoshima Kimotsuki Horticultural and Agricultural Division  
TEL0994-44-3115
- JA Taneyaku TEL0997-22-1212

## Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima  
Sweet Potatoes  
pref.kagoshima.jp



Kagoshima  
Vegetables

A smooth texture, And remarkably sweet, with a syrup-like richness!

## Tanegashima Anno Imo

Main  
Varieties

Annobeni / Annokogane



When is it  
delicious?

Seasonal  
Calendar

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



### What kind of ingredient is it? Highlights

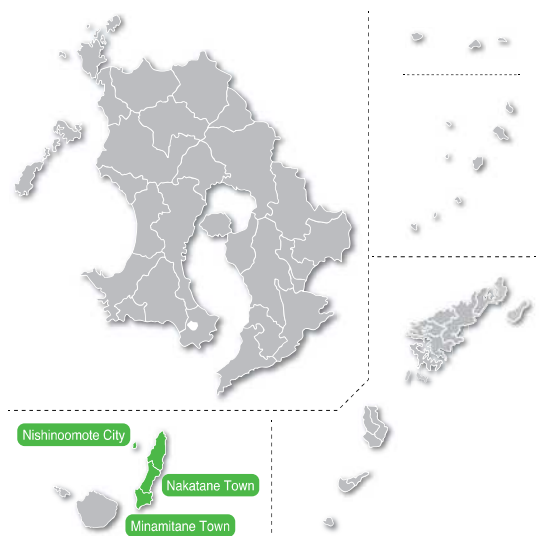
This variety of sweet potato is known for its sticky, velvety texture and syrupy sweetness when heated. Compared with ordinary sweet potatoes from other regions, it contains more fructose and glucose and less starch after heating. Its moist texture and sweetness are highly valued, and market demand commands premium prices that are 20–50% higher than standard sweet potatoes.

### Check this Out! GI Registered Products

[Registered Producer Groups : General Incorporated Association Anno Imo Brand Promotion Headquarters]  
Tanegashima, an island located about 115 km south of Kagoshima City, enjoys a mild subtropical climate with an average annual temperature of 19.6°C and virtually no frost. It is known as the first place in Japan where sweet potato cultivation became established, in 1698. With an optimal growing temperature of 15°C–35°C, the region has climatic conditions that make it less susceptible to damage from low temperatures during storage. The Tanegashima Anno Imo variety is said to have first been grown in the Anno district of Nishinoomote City around 1947.

Harvested here /

### Production Area Map



### Why it's Special Column

The Anno Imo Brand Promotion Association evaluates sugar content (Brix) as a measure of sweetness. It is the first such initiative for sweet potatoes in Japan. Students from local Tanegashima High School provide healthy organic seedlings of Anno Imo.

### Contact

● General Incorporated Association  
Anno Imo Brand Promotion Headquarters TEL0997-27-3133

### Related Websites


Kagoshima Cuisine  
Kagoshima-shoku.com

Geographical Indication (GI)  
Protection System  
Registered Products  
Kagoshima-shoku.com

General Incorporated Association  
Anno Imo Brand Promotion  
Headquarters  
annouimo-brand.com








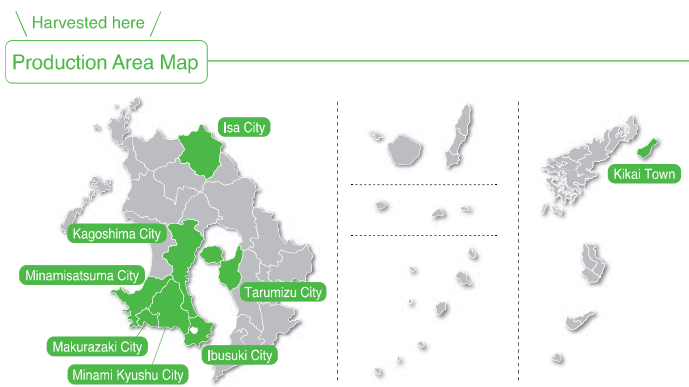
# A top-class flavor nationwide

## Pumpkins

Main Varieties
Ebisu / Kuriyutaka / Kurigoro / Kurihomare



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



What kind of ingredient is it?

Highlights

Kagoshima Prefecture ranks second in Japan for pumpkin harvest volumes. The Kaseda Pumpkin, the first certified Kagoshima Brand product, is highly praised for its rich flavor and quality, thanks to being shipped only when fully ripened.

Contact

- JA Minamisatsuma Western Agricultural Center (Kagoshima Brand Organization) TEL0993-53-3123
- JA Amami Kikai Business Headquarters TEL0997-65-2545


Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Pumpkins  
pref.Kagoshima.jp






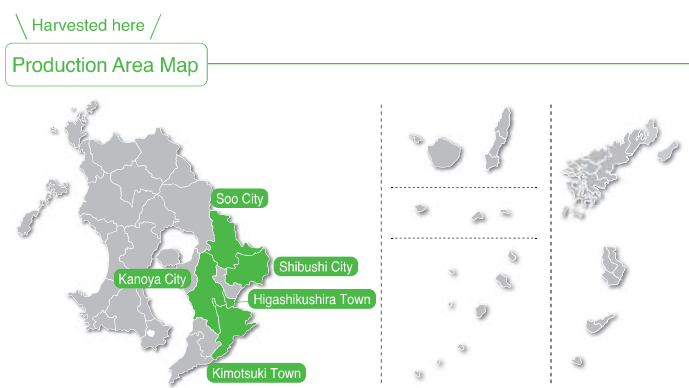
# Perfect for any dish, Japanese or Western

## Bell Peppers

Main Varieties
TM Suzunami



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



What kind of ingredient is it?

Highlights

- Glossy and beautifully green.
- A classic in stir-fried dishes, but also tastes excellent mixed with salted kelp.

Contact

- JA Kagoshima Kimotsuki Higashikushira Branch TEL0994-63-2525
- JA Soo Kagoshima Eastern Comprehensive Center TEL099-472-0467 (All Kagoshima Brand Organizations)

Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Bell Peppers  
pref.Kagoshima.jp





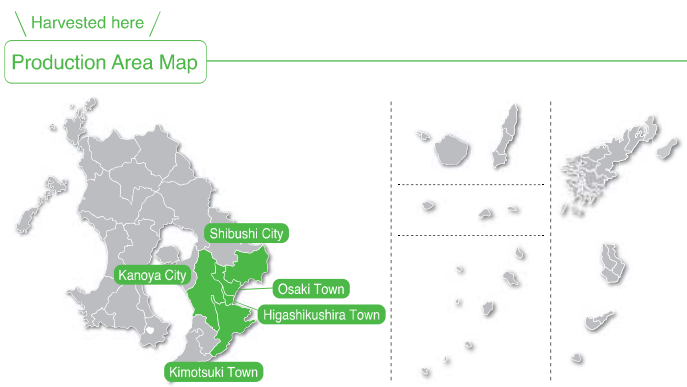
**Juicy with a crisp texture**

# Cucumbers

Main Varieties
Nina Z / Mizuho / Marin



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February
	Year-round											



What kind of ingredient is it?

**Highlights**


- Refreshing, crisp cucumbers with an outstanding crunch.
- Bright green and premium in quality.
- Are cultivated using thorough environmental protection and quality control methods.
- Various initiatives ensure safety and peace of mind for consumers.

**Contact**


- JA Kagoshima Kimotsuki Higashikushira Branch (Kagoshima Brand Organization)  
TEL0994-63-2525


Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Cucumbers  
pref.Kagoshima.jp






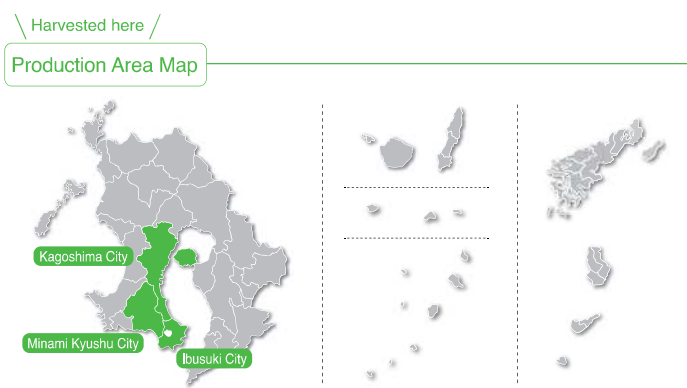
**A classic vegetable for hot summer days**

# Okra

Main Varieties
Bluesky / Jupiter / Peakfive / Newsky



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



What kind of ingredient is it?

**Highlights**

- A quintessential summer vegetable.
- Kagoshima Prefecture leads Japan in the quantity of okra harvested.
- Easy to cook and, when sliced crosswise, its star-shaped pieces bring color to dishes.

**Contact**

- JA Ibusuki Sales Section, Agricultural Division, Head Office (Kagoshima Brand Organization)  
TEL0993-35-3414

Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Okra  
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A representative spring vegetable with sweetness and a fluffy texture

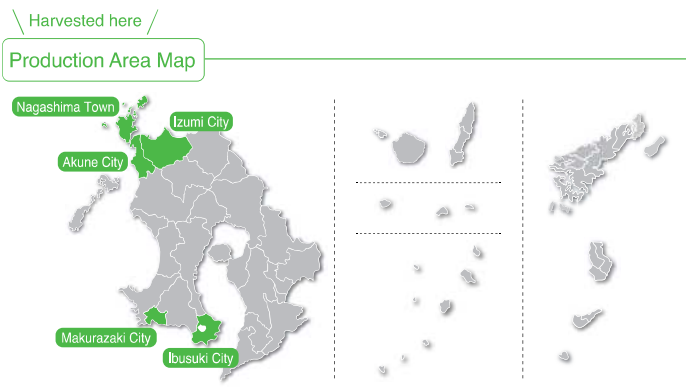
## Broad Beans

Main Varieties



Ryosai Issun / Karakonoharu

When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it? **Highlights**
- Distinctively large and sweet with a fluffy texture.
  - Delicious whether boiled or grilled whole in the pod.

### Contact

- JA Ibusuki Sales Section, Agricultural Division, Head Office TEL0993-35-3414
- JA Kagoshima Izumi Sales Section, Horticultural and Agricultural Division (Kagoshima Brand Organization) TEL0996-64-2631


### Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Broad Beans  
pref.Kagoshima.ip






Brilliantly green and tender

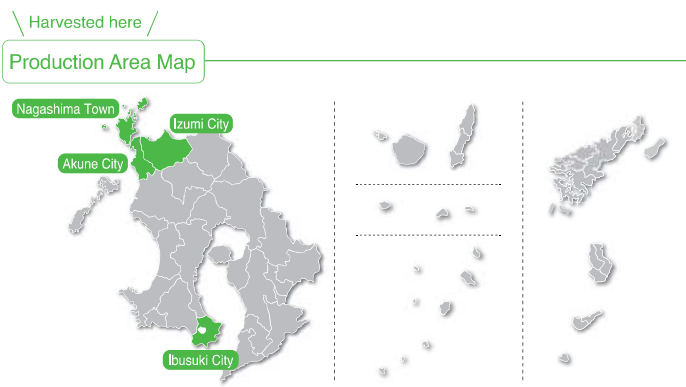
## Green Peas

Main Varieties



Mamekozou / Supergreen / Nankaimidori

When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it? **Highlights**
- Vivid green in color with a delightful sweetness.
  - Harvesting and shipping from December through May provides an ample supply.
  - Over 90% are field-grown.
  - Have clean flavor, with no unwanted aftertaste.

### Contact

- JA Ibusuki Sales Section, Agricultural Division, Head Office TEL0993-35-3414
- JA Kagoshima Izumi Sales Section, Horticultural and Agricultural Division (Kagoshima Brand Organization) TEL0996-64-2631

### Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Green Peas  
pref.Kagoshima.ip





# Potatoes

Main  
Varieties

Nishiyutaka / Hokkaikogane / Toyoshiro / Mayqueen



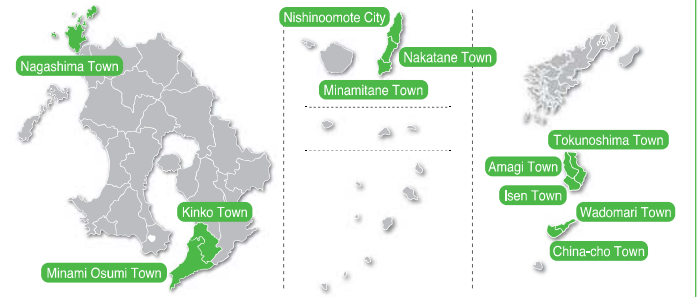
When is it  
delicious?  
Seasonal  
Calendar

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**

- Kagoshima ships new potatoes earlier than any other region in Japan.
- These thin-skinned new potatoes can be eaten whole after washing.
- They resist falling apart when boiled and suit a wide range of dishes.

**Contact** (All Kagoshima Brand Organizations)

- JA Kagoshima Kimotsuki Horticultural and Agricultural Section Nejime Branch TEL0994-24-3131
- JA Amami Tokunoshima Business Headquarters TEL0997-83-2761
- JA Amami Amagi Business Headquarters TEL0997-85-6005
- JA Amami Wadamari Business Headquarters TEL0997-92-0403
- JA Amami China-cho Business Headquarters TEL0997-92-4123
- JA Kagoshima Izumi Sales Section, Horticultural and Agricultural Division TEL0996-64-2631
- JA Taneyaku TEL0997-27-1211

**Related Websites**

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Potatoes  
pref.kagoshima.jp



# Burdock

Main  
Varieties

Yamadawase / Yanagawariso / Azumahayabutorishirohada



When is it  
delicious?  
Seasonal  
Calendar

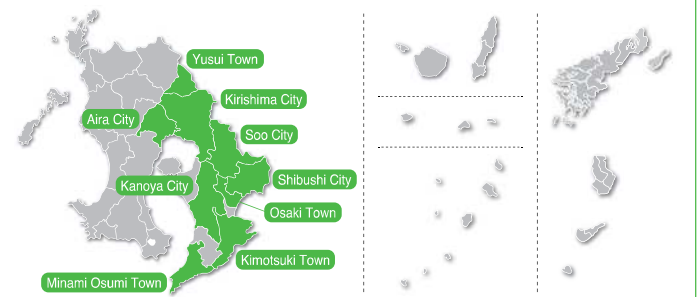
Spring			Summer			Autumn			Winter		
March	April	May	June	July	August	September	October	November	December	January	February

Year-round



Harvested here /

Production Area Map



What kind of ingredient is it? **Highlights**

- Feature a shorter growing period than regular burdock, making them very tender with a pale skin.
- Has less astringency and, with its fragrance and light texture, is especially delicious when enjoyed raw as a salad.

**Contact** (All Kagoshima Brand Organizations)

- JA Aira Economic Division TEL0995-43-7310
- JA Kagoshima Economic Federation Osumi Vegetables Office (Osumi Burdock Growers' Zone) TEL099-472-4511

**Related Websites**

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Burdock  
pref.kagoshima.jp





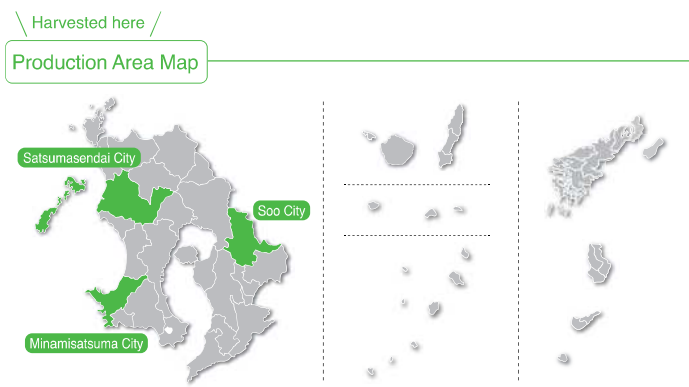
An outstanding crisp texture!

## Scallion Bulbs (Rakkyo)

Main Varieties
Rakuda



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it? Highlights
- Carefully cultivated in well-drained sandy soil.
  - Kagoshima ranks second nationwide in harvest volume (as of 2024).
  - Has a freshly-picked flavor and crisp texture.
  - Also excellent in salads or eaten raw.

Contact

- JA Minamisatsuma Western Agricultural Center (Kagoshima Brand Organization) TEL0993-53-3123


Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Scallion Bulbs  
pref.kagoshima.jp






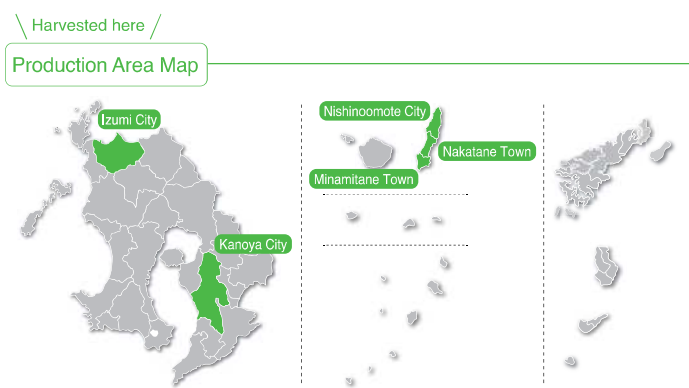
Freshness is thoroughly maintained through ice-packed refrigerated transport

## Broccoli

Main Varieties
Ohayo / Grandome / Kaisei113gou / Kairyoku



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it? Highlights
- Feature a smooth surface and neat dome shape.
  - Sowing times are carefully staggered to prevent overlapping harvest periods, ensuring precise cultivation management.

Contact

- JA Taneyaku (Kagoshima Brand Organization) TEL0997-27-1211
- JA Kagoshima Izumi TEL0996-64-2600

Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima Broccoli  
pref.kagoshima.jp





Easy to cook, with an even richer flavor in winter

## Komatsuna Greens

(Japanese Mustard Spinach)

Main Varieties

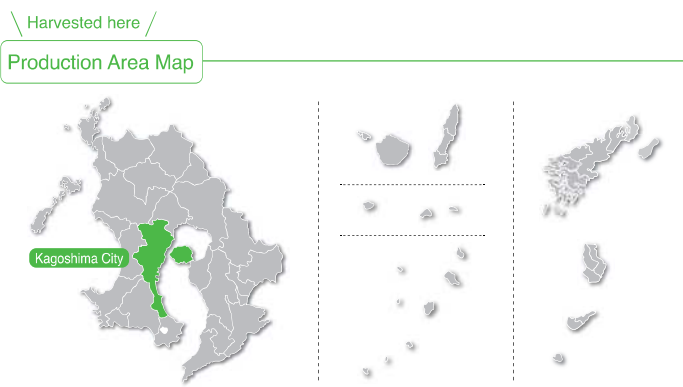
Natsusoten / Harunosenbatsu / Sakuragi / Satomatsuri



When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February
	Year-round											



- What kind of ingredient is it? **Highlights**
- Mild in taste with no astringency.
  - Simply blanch lightly for a delicious dish.
  - Deeper flavors in winter make them even tastier.



**Contact**

●JA Kagoshima Mirai (Kagoshima Brand Organization)  
TEL099-239-9305


Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima  
Komatsuna Greens  
pref.kagoshima.jp






A perfect balance of sweetness and tartness

## Strawberries

Main Varieties

Sagahonoka / Koiminori / Toyonoka / Satsumaotome / Pikaichigo

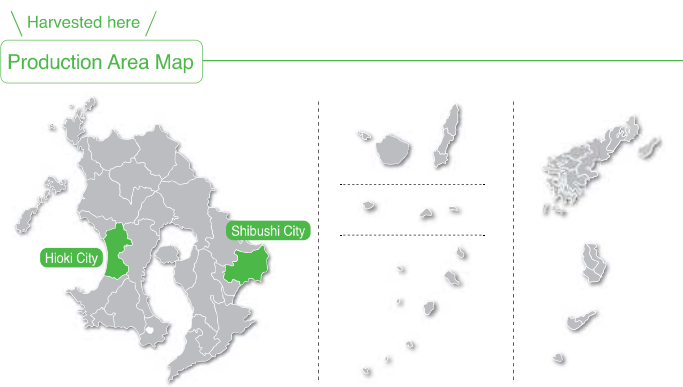


When is it delicious? Seasonal Calendar	Spring			Summer			Autumn			Winter		
	March	April	May	June	July	August	September	October	November	December	January	February



- What kind of ingredient is it? **Highlights**
- Beautifully shaped strawberries with excellent flavor, color, and luster.
- (Sagahonoka)  
All farms practice thorough management based on soil analysis and have reduced synthetic agrichemical use through methods such as introducing natural predators for pests. These strawberries are sweet with little acidity and excellent flavor and shine.

(Satsuma Otome)  
The Satsuma Otome variety, developed in Kagoshima Prefecture, produces firm fruit with a pleasant texture. They reach their peak flavor in early February, when the second harvest begins to appear.



**Contact**

●JA Satsuma Hioki  
(Kagoshima Brand Organization)  
TEL099-273-2124

Related Websites

Kagoshima Cuisine  
Kagoshima-shoku.com



Kagoshima Prefecture  
Kagoshima  
Strawberries  
pref.kagoshima.jp

