



Mandarin orange

"Nichinan-ichigo", "Okitsuwase" and "Miyagawawase" are the three types of mandarin oranges cultivated in Kishiwada. They are all rich in flavour and have a nice sweet and sour taste. In early winter, the hillside is filled with the fresh scent of orange.

Peach

In spring, Kanechika-cho becomes a paradise on earth with the peach blossoms. The peach farms are all in pink.

Delicious Kanechika's peaches, especially "Hakuho" and "Shimizuhakuto", are very popular.

Shungiku

"Shungiku", Chrysanthemum coronarium, has its origin in the Mediterranean countries. This vegetable was brought to Japan from East-Asian countries in Muromachi period (1336 - 1573). It is cultivated mainly in Hata-machi.



Mizu-nasu

"Mizu-nasu" is a juicy aubergine with very soft skin. It is best suited for pickling with "Nukamiso"-Japanese pickling paste-. In the old days, people squeezed "Mizu-nasu" for its juice to quench their thirst during farm work. Such an episode gives the name "Mizu-nasu" -Water Aubergine- to this kind of aubergine.

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Photograph courtesy of Senshu Office for Agriculture, Forestry Promotion and Nature Conservation



Onion

The cultivation of onions in Osaka started in 1885(Meiji18). The perfect soil, good transportation as well as the suitable climate make Senshu area very successful in the onion cultivation. In Habu-cho, there is a monument made in honour of Heizaburo Sakaguchi who introduced the onion cultivation to the town.



Murasame

"Murasame" is steamed cake made from adzuki beans. It has a unique soft texture and rich flavour. Carefully selected adzuki beans are used to maintain the quality.

Kashimin

It is a unique casual dish loved by the locals. The pancake like dish contains chicken and minced fatty meat, topped with a kind of Worcester sauce. The name "Kashimin" was coined from the marriage of the word "kashi" which refers to chicken -"kashiwa"- with "min" from minced meat.



Jizake

"Jizake" means locally brewed sake. Kishiwada has long history of sake brewing thanks to its quality ground water. It is often called "Izumi-no-Nada", Nada in Izumi district, for Nada area is very famous for its sake brewing. Still today, the sake brewers keep the traditional method of business. When "Shinshu" -newly brewed sake of

the year- is in stock, they hang a new "Sugidama" -a large ball made with cedar leaves- in front of their store.



Kiritansu

It is a Japanese chest of drawers-"tansu"-made with "Kiri" -paulownias-. "Kiritansu" is recognised as Osaka's Traditional Handicraft by the Ministry of Economy, Trade and Industry. Only thick quality paulownia boards are used for "Senshu-Kiritansu". The angular shape is its boldest feature. The intricate assembling methods give them a superior finish. The restoration works to old or damaged furniture give it a new lease of life so that you can use them for a lifetime.



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Danjiri goods

You can buy varieties of Danjiri goods, such as Uchiwa-fans, towels, Japanese flutes, miniature Danjiri, stickers, straps, etc. The outlet also includes Kishiwada Danjiri Hall. (☎ 436-0914)