

Shizuku"; rice produced in Yamaguchi Prefecture and water from the 'mivamizu spring of Hanaoka Hachimangu. "This nihonshu is 'umakara' (flavored and dry) and can be drank on the rocks". It is a widely oopular way of drinking this nihonshu 1202 Suetake Kami TEL. 0833-44-8605



Matsu-no-Mi Cookie The cookies are made using the nut of pine trees (matsu-no-mi). Tuile from France is arranged in a Japanese style, and canned. Toyo kohan manufactures the material of the

●1356-1 Higashi-Toyoi TEL. 0833-41-0284



"Kurumaki Dressing Premium" is made from blueberry and asparagus those are grown locally.

The Blueberry dressing suits not only meat dishes but also vegetable salad, asparagus dressing does fish dishes. Award received : An innovative product award in 2015 by the Prefectural Government



Yukidoke-Daifuku Five kinds of products available, such as Wasabi-Manju", "Ganneguri-Daifuku"and

Enjoy its unique taste after defrosting. You feel like chilly and springy.

●2-chome, 13-16, Tomitsu-cho
TEL. 0833-43-5988



arvested from Kudamatsu Municipal Farm Park. Why don't you enjoy your favorite tastes (sweet) and 'chukara' (mildly spicy). ●601-2 Kurumaki TEL. 0833-46-0069



Roast Ham (Loin Ham) "City Where Stars Fall"

This ham won the silver prize at Monde Selection, SUFFA in Germany and a Gold prize at DLG. It is an authentic homemade ham using original German techniques.

2-19-16 Mizuho-cho

TEL. 0833-41-0448



ifferent types of noodles and 40 kinds of soups. Customers can make individual selections of their favorites. ■4-6-1 Nozomi-cho TEL. 0833-41-0277



Kudamatsu Nin-niku Sembei (Kudamatsu Garlic Rice-cracker)

Kudamatsu Nin-niku Sembei is made from Kurumaki Nin-niku" and "Kasado-Hirame both of them are locally cultivated. Sembei eets for snack together with a drink. Also "Kasado-iima Lemon Sembei" is ready as a eries of the product.