

Seasonal Products



The Taste of Kochi Seasonal "Top Picks"

Street markets are the best place to find what's in season in Kochi.

Spring



Japanese knotweed

Known for its unique sour taste and crunchy texture.



Konatsu citrus

Eat the fruit without removing the white pith to experience a refreshing sour-sweet burst.

Summer



Ryukyu

Lotus yam stems. Used in country sushi and other dishes.



Local corn and mochi corn

Corn native to Kochi Prefecture that has a springy texture.

Autumn



Square bamboo

Harvested in autumn, these long, thin bamboo shoots are square in cross section.



Tsugani crab

Japanese mitten crabs are called "tsugani" in Kochi Prefecture. Tsugani soup has a rich flavor.

Winter



Mehikari

Also known as aome-eso or greeneye, these deep-sea fish taste great when fried.



Tosa pomelo

This citrus fruit is a specialty of Kochi Prefecture. Enjoy its springy texture and refreshing balance of sweet and sour.

Please note that the availability of these recommended products may vary per year.