

Summer Product



Enjoy the taste of spring in Kochi Recommended products in spring (March to May)

Street Markets in Summer

Many vegetables representative of Kochi, such as Japanese ginger, shishito peppers, *ryukyu*, and eggplants, are sold in street markets in the summer. Other products for sale include the fruit of the bayberry (the prefectural flower), and corn and horse mackerel native to Kochi Prefecture, making this the best time of the year to experience local delicacies. During the Obon festival, torches for the festival are also available for purchase.

Japanese ginger

No.1
Production in
Kochi Prefecture



Kochi Prefecture produces 90% of the nation's Japanese ginger, or *myoga*. Japanese ginger is separated into two types depending on whether it was harvested in summer or autumn. Summer ginger, which is used as a condiment, is more popular.

Shishito peppers

No.1
Production in
Kochi Prefecture



Many of the shishito peppers sold at street markets are of a variety called Amato Bijin. These peppers were cultivated to be sweet, but about one in ten is spicy. The spicy ones are called *senzogaeri*, or genetic throwbacks.

Local horse mackerel



Horse mackerel caught off the coast of Kochi Prefecture is called 'local horse mackerel'. It has a richer flavor and more fat than other horse mackerel. It is sold dried.

Ryukyu



Ryukyu is the stem of the lotus yam. It is used in dishes such as country sushi. It is sold uncooked and with the leaves still attached.

Torches



Made from flammable pine wood, torches are on sale in the lead-up to Obon celebrations, which occur at different times of the summer according to the lunar and solar calendars.

Local corn and mochi corn



These types of corn are native to Kochi Prefecture. Local corn is yellow and tastes slightly sweet. Mochi corn comes in black or white and has a springy texture.

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