

Autmn
Product



Enjoy the taste of autumn in Kochi Recommended products in autumn (September to November)

Street Markets in Autumn

In autumn, the street market stalls are filled with grapes, persimmons, chestnuts, and many fruits that are specialties of Kochi Prefecture, such as Niitaka pears, Yamakita mandarin oranges, and crystal pomelos. There is also a rich variety of unusual ingredients for sale, such as tsugani crabs and square bamboo shoots. And just before Tsukimi, the harvest moon festival, Japanese silver grass is also made available for purchase.

Niitaka Pears



Known as the king of pears, Niitaka pears are characterized by their large size, crisp texture, mellow fragrance, and juicy sweetness. Street markets are a great place to buy pears on sale.

Square bamboo



Harvested in autumn, these long, thin bamboo shoots are square in cross section. They are characterized by their crunchy texture and refined flavor, and are often sold boiled.

Yamakita mandarin oranges



Yamakita mandarin oranges are known for their vibrant color, thin, soft peel, and moderate sweetness and acidity. The Okitsu Wase variety, which is very sweet and moderately sour, is particularly common at street markets.

Tsugani crab



Japanese mitten crabs are called "tsugani" in Kochi Prefecture. Tsugani soup has a rich flavor. Street market vendors usually sell the crabs live.

Grapes



Various types of grapes are sold together in plastic cups, allowing you to taste them all. They are also popular as gifts.

Crystal pomelos



This extremely rare variety of pomelo is characterized by its green peel and exceptional juiciness. You can enjoy different textures of crystal pomelos throughout the fall; firm pomelos are sold until mid-October, succulent pomelos can be found in mid-November, and pomelos bursting with juice are available in mid-December.

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