

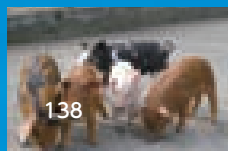
Take a bite of Tokyo

Introduction to Tokyo



TOKYO X Pork

This high quality pig was developed in 1997 by breeding three varieties of pigs, Berkshire, Beijing Black, and Duroc. The marbled meat is soft, characterized by high quality fat, and around 10,000 of the pigs are distributed annually. The name implies that it is a "Cross" breed pig born in Tokyo with unknown "X" possibilities.



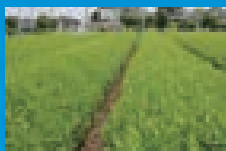
Tokyo Shamo Chicken

Females produced by a cross between *shamo* game fowl and Rhode Island Red chickens, were crossed again with *shamo* game fowl to create this high quality chicken. In addition to the firmness of *shamo* game fowl, the meat has a rich taste and aroma. When compared with *shamo* game fowl, it is characterized by its high egg laying ability and gentle and easy to keep disposition. About 20,000 birds are produced and distributed each year in Tokyo.



Tea

The western part of Saitama and the northwestern part of Tama, Tokyo have been tea producing areas since the Edo period (1603 - 1868). The tea from Saitama is called "Sayama Tea" and the tea from Tokyo is called "Tokyo Sayama Tea." Characterized by its sweet and rich taste which are a result of the cold winters in the production area and the unique "Sayama roasting" finishing technique.



Camellia & Camellia Oil

Production of camellia oil is flourishing in Toshima and Oshima with their mild climate. Not just used as an edible ingredient, demand is high because it is used in various products such as cosmetics. Toshima Island in particular has about 200,000 trees planted and is known as the best producer of camellia oil in Japan.



Ingredients

Tokyo is Japan's largest consumption area. Actually, for those who know it, it is also a resource-rich "production area." From densely populated areas, Tama City and the hilly and mountainous areas, to the Izu and Ogasawara Islands across the sea, extensive and diverse natural environments, history, and culture have nurtured unique primary industries. "Tokyo Metropolitan Government Certified Locally Sourced Food Products" are "goodwill ambassadors" that convey such distinctive ingredients and traditional culture from Tokyo. On this page we introduce representative ingredients from Tokyo.



Marine Products

The vast waters from the Tamagawa and Aragawa River water systems to the Okinotorishima Island are one of the best fishing areas in Japan due to the complex ocean floor topography and Kuroshio current. Kusaya dried fish and simmered tsukudani, etc. have played important roles as raw ingredients for core local industries since ancient times, and have been a source of culinary fascination since before the Edo period.



Ashitaba

Ashitaba leaves are harvested today, leaving the buds to keep growing tomorrow. Full of vitality, *ashitaba* are a familiar and important ingredient for the island people and also a precious source of nutrition. Their characteristic bitterness goes well with tempura, *azemono* side dishes, and stir fry. Most of the raw *ashitaba* that are exported are produced in Tokyo.



- ☒ Towards the Olympic Games!
- ☒ Initiative for local production and local consumption!
- ☒ Differentiation from other stores!

We hope you use these ingredients.