



Kyoto Brand Products

京のブランド産品



Public Interest Group Corporation:
Kyoto Brand Products Association

The mark of Deliciousness and trust

The Kyoto Mark: The Mark of Deliciousness and Trust -The Certificate of “Kyoto Brand Products”-

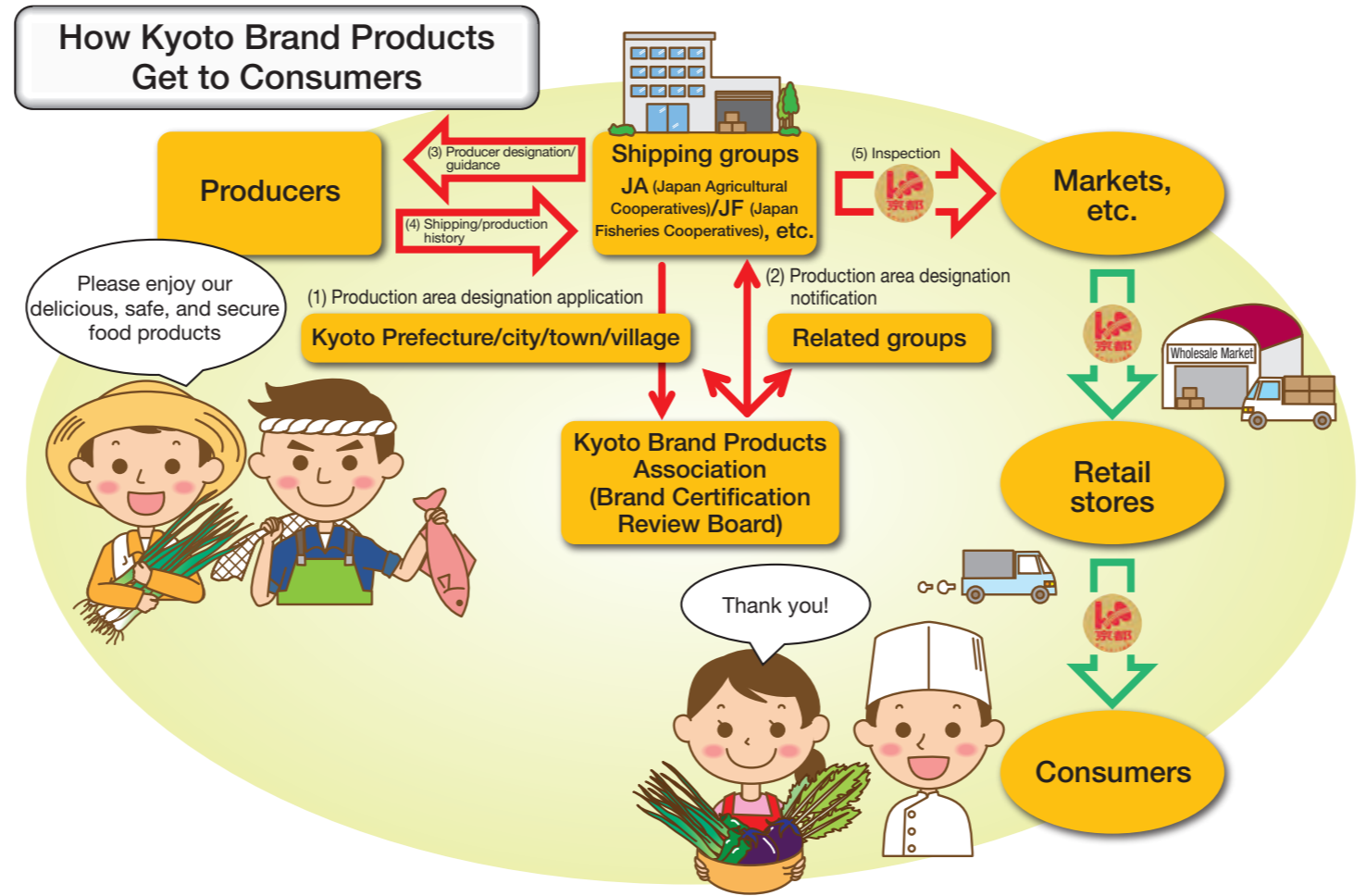


The Kyoto Mark uses the “K” in Kyoto as a symbol, and includes three lines on three circles. The three circles represent the rich products of Kyoto’s “agriculture,” “forestry,” and “fishery” industries while the lines on the circles stand for “earth,” “water,” and “sun,” the three sources of Kyoto’s rich products.

Kyoto Brand products have been carefully selected for quality, standards, and production area from among the products of Kyoto’s agriculture, forestry, and fishery industries through the “Kyoto Special Production Certification System,” which takes safety, security, and the environment into consideration.

- [Certification Standards]**
- (1) The product has a Kyoto-like image
 - (2) The product is necessary to expand sales of items to which (1) does not apply
 - (3) The product meets the following requirements:
 - It has secured an adequate number of units for shipping
 - It has unified quality and standards
 - It has elements that make it superior and unique compared to products from other production areas

- [Features of the Kyoto Special Production Certification System]**
- Uses environmentally friendly agricultural methods that use fewer agricultural chemicals and chemical fertilizers (Kyoto special cultivation guidelines)
 - Uses certified inspectors to carry out checks on the status of cultivation as well as bookkeeping
 - Agricultural products that allow you to see the face of their producers through the disclosure of information (Seafood is also subject to the same inspections by certified inspectors.)



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Three Appealing Features of “Kyoto Brand Vegetables”

Starting in 1989, government and related agencies in Kyoto Prefecture worked together to develop the “Kyoto Vegetables Brand Strategy,” resulting in a total of 31 “Kyoto Brand products” with the Kyoto Mark.

Kyoto vegetables account for 23 of these products, and “Kyoto Brand vegetables” have the following three appealing features.

Kyoto Brand Vegetables Production Area Map



Appealing feature 1 Kyoto Brand vegetables allow you to experience the history, traditions, and culture of Kyoto!

- Used in royal court cuisine, tea-ceremony kaiseki-ryori cuisine, and Buddhist shojin-ryori cuisine amongst other
- Developed by discerning chefs and customers to become the foundation of modern Kyoto cuisine
- Cultivated through the ages and found in historical texts as well as other writings. For example:
 - Kujo negi green onions (Cultivation began in Kujo Village near Toji Temple, circa 711)
 - Kyo-kokabu small turnip (Found in the Nihon-shoki (Chronicles of Japan), circa 693)
 - Horikawa burdock (Grown in the ruins of Toyotomi Hideyoshi’s Jurakudai palace)
 - Fushimi togarashi pepper (Listed in historical texts, circa 1638), etc.



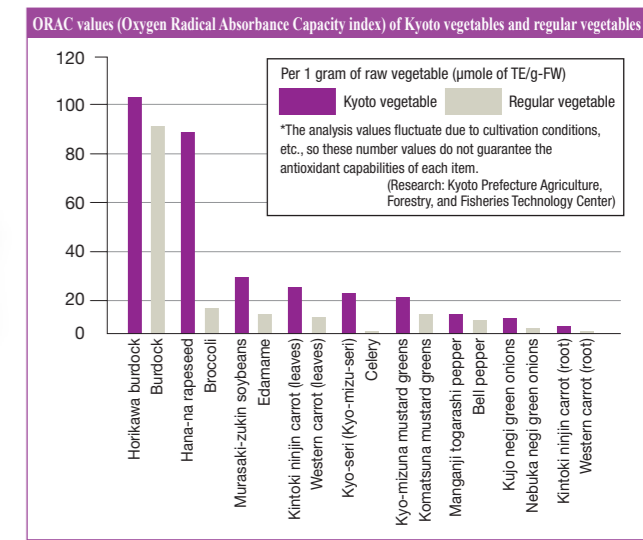
Appealing feature 2 Kyoto Brand vegetables are cultivated by committed commercial farmers!

- Cultivated in fertile Kyoto soil, with delicious water, and in a climate with both cool and warm weather (suited to the cultivation of vegetables)
- Commercial farmers, testing research institutions, and other places have worked hard to conduct selective breeding and pass on the seeds as well as techniques
- Uses the “Kyoto Special Production Certification System,” which could be considered the forerunner of GAP (Good Agricultural Practice), allowing for thorough production and inspections to take place!



Appealing feature 3 Kyoto Brand vegetables include many functional ingredients!

- Contains many nutritional and functional ingredients that are important for the human body (a comparison of ORAC values can be seen in the graph below)
- The “Kyoto Vegetable Functional-Use Promotion Liaison Committee” has confirmed that Kyoto vegetables have more functional ingredients than regular vegetables



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Year-round

- There is a saying "Matsutake mushrooms for the aroma, but Shimeji mushrooms for the taste" and Kyo Tamba Daikoku Hon Shimeji mushrooms are the very epitome of the shimeji in the saying.
- They are cultivated in the Tamba area and can be purchased all year round.
- Its name is derived from its unique shape which resembles Daikoku (the God of Wealth).
- It can be enjoyed cooked in various ways, such as grilled, simmered or fried.

[Main components] Potassium, dietary fiber, vitamins, folic acid



Kyo Tamba Daikoku Hon Shimeji Mushrooms

Mid-September to late October

- So famous that "tamba kuri" are usually what comes to mind for most people in Japan when you mention chestnuts.
- Large nuts with an excellent color.
- Used to make confections such as kanro-ni (chestnuts boiled in syrup) and marron glacé (candied chestnuts). Their flavor can also be enjoyed in kuri-gohan (rice boiled with chestnuts) and as yude-guri (boiled chestnuts).

[Main components] Potassium, vitamins, calcium



Tamba kuri chestnuts

Early November to late February

- A round yam that is generally called "tsukune-imo."
- Characterized by its firm flesh, low water content, and stickiness.
- In addition to being grated for tororo-jiru (soup with grated yam), it's also used as an ingredient in sweets.

[Main components] Dietary fiber, potassium, vitamins



Yamanoimo yam

Mid-November to late February

- First produced about 300 years ago by a farmer in the Shogoin area using Omi kabu turnips.
- A large, bulky, bulb-shaped turnip.
- Characterized by its fine, dense flesh and its crispy texture.
- Used for "senmai-zuke" Kyoto style pickled vegetables.
- Used in a wide variety of dishes, such as in kabura-mushi (steamed fish with grated turnip and raw in salads).

[Main components] Carotene, vitamins, potassium



Shogoin kabu turnip

Mid-November to late February

- First produced about 200 years ago by a farmer in the Shogoin area who used naga-daikon (long radishes) from the former Owari Province.
- Has a mildly sweet flavor with no bitterness.
- Does not crumble and maintains its firmness even after being cooked for a long time.
- Can be enjoyed in furufuki-daikon (boiled radish topped with miso) and oden (Japanese-style hot-pot) dishes.

[Main components] Vitamins, dietary fiber, potassium



Shogoin daikon radish

Early November to early March

- Both the skin and flesh are deep red all the way to the center.
- Has soft flesh and a sweet flavor.
- Essential for adding color to winter dishes such as kasujiru (sake lees soup) and New Year's nishime (food simmered in soy broth).
- Cooking it further brings out its sweetness and the softness of its flesh even more.
- Antioxidant capacity increases when cooking with heat.

[Main components] Vitamins, carotene, lycopene



Kintoki ninjin carrot

Early December to late December

- An essential item as a simmered dish in osechi-ryori (traditional New Year's dishes) that is used as a good luck charm to pray for "good sprouts" and "the prosperity of one's descendants."
- Characterized by its sweetness and slight bitterness.
- In addition to simmered dishes, it's also good sliced and deep-fried and in hot-pot dishes.

[Main components] Proteins, potassium, phosphorus



Kuwai (three-leaf arrowhead)

Early August to late August

- Summer edamame grown from Tamba black soybeans.
- The beans are large with a rich, sweet flavor, allowing you to enjoy their chewy texture.
- Carefully selected to only contain large beans filled with a satisfying amount of sweetness.
- Boiled Kyo-natsu-zukin soybeans can even be enjoyed in mame-gohan (rice boiled with beans), salads, and as kakkage (a type of tempura).

[Main components] Proteins, vitamins, calcium



Kyo-natsu-zukin soybeans

Early September to late October

- Autumn edamame grown from Tamba black soybeans.
- The beans are large with a rich, sweet flavor.
- They are named after the light-purple, hood-like thin skin around each bean.

[Main components] Proteins, vitamins, calcium



Murasaki-zukin soybeans

Early May to mid-July

- A small turnip with pure white skin and a beautiful shape.
- Has a fine-textured, dense flesh and a delicate sweetness.
- An essential ingredient in Kyoto cuisine for dishes such as Kyoto-style pickled vegetables and kabura-mushi (steamed fish with grated turnip).
- Can be eaten raw in a salad and used with ease in other dishes. Its nutrient-rich leaves are also edible and taste great.

[Main components] Vitamins, iron, calcium, potassium



Kyo-kokabu small turnip

Early October to late February

- A type of taro that has a striped pattern and a shape that resembles a shrimp.
- Due to its dense flesh, it doesn't crumble even after being cooked, and it fully absorbs flavors.
- Known for being part of a takiaiwase dish (a mixture of simmered foods) in which it is slowly simmered with dried cod.

[Main components] Vitamins, potassium, folic acid



Ebi imo (Koebi-chan) taro

Early October to late December

- A large, biennial burdock root with a hollow center.
- Has a strong aroma, and due to its soft fibers, one of its features is its ability to easily absorb flavors deep inside.
- Can be used in a simmered dish in which its hollow center is stuffed with meat or shrimp.

[Main components] Vitamins, dietary fiber, calcium



Horikawa burdock

Early May to late October

- A large, round eggplant that weighs from 220 to over 400 g.
- Due to its dense flesh, it doesn't crumble even after being cooked.
- Its round shape makes it a popular choice for dengaku (skewer-roasted and miso-coated foods).
- Also suitable for frying.

[Main components] Calcium, vitamins



Kamo nasu eggplant

Early May to late October

- In the past, it was mainly cultivated in Fushimi, but currently, it has expanded to being cultivated throughout Kyoto prefecture.
- A thin, long variety of sweet pepper that is not spicy.
- Best when lightly grilled, in simmered dishes, as tempura, etc.

[Main components] Calcium, vitamins, dietary fiber



Fushimi togarashi pepper

Mid-May to late November

- A large sweet pepper originating in Maizuru City.
- Thick, fleshy and voluminous.
- Characterized by its sweetness and softness.
- Not spicy.
- Has few seeds, so it can be enjoyed grilled, simmered, fried, and in many other ways.

[Main components] Vitamins, carotene and dietary fiber



Manganji amato (manganji togarashi) pepper

Mid-June to late October

- A round, plump eggplant that looks like a large egg.
- Due to its dense flesh, it doesn't crumble even after being cooked.
- Has an incredible flavor that is best in simmered dishes, as grilled eggplant, or pickled in fermented rice bran and brine.

[Main components] Potassium, phosphorus



Kyo-yamashina nasu eggplant

Mid-July to early August

- Due to its dense and sticky flesh, it doesn't crumble even after being cooked.
- Its calabash-like appearance can be used effectively for various dishes, such as cooking it after stuffing it with ground meat.
- It can even be used as an ornament due to its interesting shape.

[Main components] Linolenic acid, dietary fiber



Shishigatani kabocha squash

Year-round

- Characterized by the deep notches on the leaves.
- Crispy with a mild flavor.
- An essential part of everyday cooking that's used in simmered dishes with deep-fried tofu, salads, mustard-marinated dishes, and pickles.

[Main components] Vitamins, calcium, iron



Kyo-mizuna mustard greens

Year-round

- A natural hybrid of mizuna mustard greens with spatula-shaped leaves.
- Characterized by a unique peppery spiciness and aroma.
- Have a refreshing taste that can be used in marinated dishes, stir-fries, ichiyazuke (overnight pickles), and more.

[Main components] Vitamins, carotene, potassium, calcium, iron



Kyo-mibuna mustard greens

Year-round

- Have beautiful green leaves that grow straight up.
- Characterized by soft leaves with a sweet flavor.
- Extremely fragrant, and in addition to being used as a garnish, best in simmered dishes, hot-pot dishes, in nuta (finely chopped fish or vegetables in a sauce of vinegar and miso) dishes, etc.

[Main components] Carotene, vitamin B



Kujo negi green onions

Mid-December to mid-April

- An edible cold-bloom rapeseed bud that was originally cultivated in the Fushimi-Momoyama area to be used as cut flowers.
- Has a pleasant crunchy texture and unique flavor, with excellent antioxidant ability.
- Best dressed with mustard, in soups, boiled and marinated in dashi-base sauce, pickled, etc.

[Main components] Vitamins, calcium, iron, potassium, folic acid



Hana-na rapeseed

Early March to early May

- Not bitter with a soft, thick flesh and a sweet flavor.
- Widely enjoyed in soups, kinomae dishes (dishes dressed with miso and young Japanese pepper-tree leaves), as part of wakatakeni (bamboo shoots and wakame seaweed), as tempura, served as sashimi, etc.
- Notably, bamboo shoots of the finest quality that are ivory in color are called "shiroko."

[Main components] Proteins, minerals, dietary fiber



Kyo-takenoko bamboo shoots

Late April to Mid-July

- Using Kyoto prefecture's unique technology the young cockles are carefully cultivated for a year on a raft floating on the sea.
- Compared to normal egg cockles they are at least one size bigger.
- They are fleshy and soft with a particular sweetness.
- Blanched cockles can be used for otsukuri style sashimi or sunomono vinegared dishes, and are also delicious when eaten lightly seared amongst other methods.



Tango Egg Cockle (bivalve mollusc)

Year-round

- This is a white-fleshed fish with a light, refined sweetness and is an essential ingredient in Kyoto cuisine.
- The fish are caught using the longline fishing method, which means the fish are not directly touched with bare hands, and by carefully managing the temperature after the fish is caught the fish remain fresh.
- Since the flesh is soft, the fish can also be eaten dried or pickled with miso (Miso-zuke). Other than that, it can be eaten as dishes such as Sashimi, Shioyaki, Teriyaki, Sakemushi and Karaage.



Tango Guji (Horse-head fish)

Early July to Mid-October

- These are visually appealing Kyoto Pickles utilizing an entire in-season Kyo-Yamashina Eggplant.
- Contain dietary fiber and vitamins.
- This is a unique dish befitting Kyoto, created by its masters of cuisine using manufacturing methods and inherited techniques that are particular to each store.



Kyo-Yamashina Eggplant Kyoto Pickles

- "Iwai" is a rice variety cultivated in Kyoto on a limited basis and perfectly suited for making sake.
- This sake rice is grown in the rich soil and water of Kyoto and is highly praised by the prefecture's brewers.
- As the saying goes, "Cultivating rice is a cornerstone of sake brewing" and the brewers make the sake paying careful attention to the changing condition of the rice.
- Sake made with 100% "Iwai" rice has a rich flavor and can be enjoyed with a variety of dishes.



Iwai (brewer's rice) - Kyoto Sake

Year-round

- Large, richly colored beans with a distinctive aroma.
- The beans are uniform in size and do not crumble even after being cooked, making them perfect as an ingredient for subuan (chunky sweet bean paste).
- Indispensable for making Kyo-gashi (Kyoto-style Japanese sweets) and other high-quality Japanese sweets in which each and every bean is treated with care.

[Main components] Proteins, dietary fiber, potassium, vitamins



Product of Kyoto Prefecture, Tamba dainagon azuki beans

Year-round

- Large, wrinkle-free beans that do not crumble even after being cooked.
- The lustrous black sheen that the beans have when cooked is essential for osechi-ryori (traditional New Year's dishes).
- Used in dishes such as processed Japanese sweets and in mame-gohan (rice boiled with beans).

[Main components] Proteins, dietary fiber, calcium, vitamins



Product of Kyoto Prefecture, Shin-tamba-kuro black soybeans

Late June to Mid-August

- A high-grade melon cultivated in Kyotango city, which produces delicious fruits.
- Each root yields only one melon. Careful management of the plant produces a beautiful net-like pattern.
- It is characterized by its refreshing scent of cantaloupe and smooth texture.
- Every melon has a sugar content of 15 degrees or more. This is a beautiful, sweet melon.

[Main components] Vitamins, potassium



Kyotango melon

Early September to late September

- Grown on the scenic Tango Peninsula facing the Sea of Japan.
- They are sorted according to sugar content using an optical sensor, and only those with a high sugar content are carefully selected.
- Packed with sweetness and freshness.
- Perfect as an accompaniment to autumn leisure activities.

[Main components] Aspartic acid (Amino acid)



Kyotango pear