

Saitama— Produce Representing the Best of Japanese Agriculture

Blessed with an ideal climate and abundant soil, Saitama Prefecture supplies various kinds of produce to Tokyo and other areas around Japan through the efforts of hard-working producers. The quality and volume of Saitama's produce exemplifies the best of Japan.

深谷ねぎ Fukaya Negi



【 Yakitori 】
Fukaya Negi is a delicious complement to yakitori (grilled chicken on skewers). In particular, "Negima" (chicken and Fukaya Negi on a skewer that is grilled, sprinkled with salt, and served with either teriyaki sauce or miso paste) is a popular type of yakitori served in Saitama.

● **Season**
Year-round
Especially December and January



Japan's Most Well-Known Negi

The Fukaya Negi is a type of onion with a long stalk that is an indispensable part of Japanese food culture. In particular, the Fukaya Negi is popular throughout Japan for its year-round availability and distinct flavor. It has a sweet taste that can be enjoyed in the wintertime and a slightly sharp taste that can be savored in the summertime. Considering its quality and volume of production, the Fukaya Negi can be called the best negi in Japan. This type of negi is also very healthy, because it contains antioxidants that can help prevent cancer and reduce aging.



彩玉

Saigyoku Pear



【 Premium Gift 】
The Saigyoku Pear is an ideal seasonal gift. Why not show your appreciation to clients, coworkers, friends, and family by sending them this high-quality, delicious fruit? Only available during a limited time of the year, the Saigyoku Pear is a rare treat that will express your heartfelt gratitude.

● **Season**
Mid-August to Mid-September



Saitama's Big, Juicy, Sweet Pear

Only grown and available for purchase in Saitama Prefecture, the Saigyoku Pear is considered a delicacy. Often weighing more than 1 kg, the Saigyoku Pear is unusually large, luscious, crisp, and exceptionally sweet.

狭山茶

Sayama-cha



【 Exceptional Quality 】
Sayama-cha is created using a unique roasting process to produce clear golden tea with a rustic aroma and a rich, full-bodied taste.

● **Season**
Year-round
*Shin-cha Harvest Season:
Starting from May
*Shin-cha, the first tea of the season, is made using tea sprouts. This tea is known for its refreshing fragrance, rich flavor, and sweetness.



Sophisticated and Renowned Tea from Saitama

The secret of Sayama-cha's rich taste lies hidden in its production process. This tea's cultivation process is similar to a fine winery, with growing, roasting, production, and distribution all managed by the same producer. Each producer continues to maintain and improve upon Sayama-cha's taste while preserving 800 years of tea history.

