Japan grows a variety of grapes – the Kyoho, also called the King of Grapes and popular for its plump, juiciness, the Pione, with its fine flavor, the Muscat of Alexandria, also called the Queen of Grapes, and the small, seedless Delaware, – in fact, we grow from 30 to 40 varieties of grapes in Japan, each with its own unique fragrance and flavor.

ぶどうの王様と呼ばれ大粒で人気の「巨峰」、上品な風味の「ピオーネ」、ぶどうの女王「マスカット・オブ・アレキサンドリア」、小粒で種のない「デラウェア」など、日本では30〜40種類もの「ぶどう」が栽培されており、それぞれの品種ごとに特有の香りと味が楽しめます。（「 」は品種名である。）
The persimmon, a fruit mentioned in the earliest history of Japan, “the Kojiki: Records of Ancient Matters”, which was compiled and presented to the court in 712 AD, has a very long history of production in Japan. The persimmon tree heavily laden with red mature fruits in the garden is a precious image evoking the Japanese autumn.
There are many varieties of persimmon in Japan, including the Fuyu, known for its plump, round shape, and the Hitatanenashi recognized by its somewhat squat shape, but all of them are characterized by their crispy textures and gentle, sweet flavors. Persimmons are rich in Vitamin C.
Strawberries

Japan ranks third in the world in the production of strawberries, and first in the world in its consumption of the fruit in its raw form. The Japanese strawberry is highly fragrant, and is typically very sweet without being too sour, making it ideal for raw consumption. Japanese strawberries come in many varieties, from small and very sweet ones, to huge strawberries that weigh as much as 40 grams per fruit. With the development of many new varieties and the spread of greenhouse cultivation, we are now able to ship strawberries over a longer period of the year, from October to June. Strawberries contain 80 mg of vitamin C per each 100 grams of fruit, and about five strawberries a day are enough to satisfy a person’s daily vitamin C requirement, making strawberries a very precious source of vitamins during the winter, when fruits are scarce.

日本は、生産量では世界で3番目ですが、生食での消費量は世界一です。日本の「いちご」は香りが高く、甘みが強く酸味が少ないことから、生でおいしく食べられるのが特長です。品種も豊富で、小粒で甘みのあるものから一粒が40gになる超大粒のものまで、たくさんの種類の「いちご」が生産されています。新品種の開発やハウス栽培の普及によって、10月〜6月頃までの長期間消費できるようになりました。可食部100g中に30mgもののビタミンCが含まれ、5粒ほど食べれば一日の必要なビタミンCが摂取できることから、果実の少なくなる冬場には、とても貴重なビタミン源です。
Of all fruits, the melon is probably the most noble. Japan grows a variety of melons including the highest grade *Earl’s Melon* (musk melon), the densely patterned *Andes Melon*, and the *Quincy Melon* with its orange pulp, all of which boast the most elegant fragrance, delicious sweetness, and juicy flesh that melts in the mouth and captures the eater’s heart. *Earl’s Melons* (musk melons) are grown with the utmost care and luxury in Japan, inside glass or plastic greenhouses, with only one fruit allowed to be borne per plant. Each individual fruit is handled with the most delicate care, polished several times as one would polish a precious gemstone, in order to raise it into the most beautiful fruit.
Japanese vegetables bring excellent taste and good health to your table

Beautiful to behold and delicious to eat – Japanese vegetables bring health and joy to your dinner table.
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ご家族の楽しい食事と健康な毎日のために。
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