

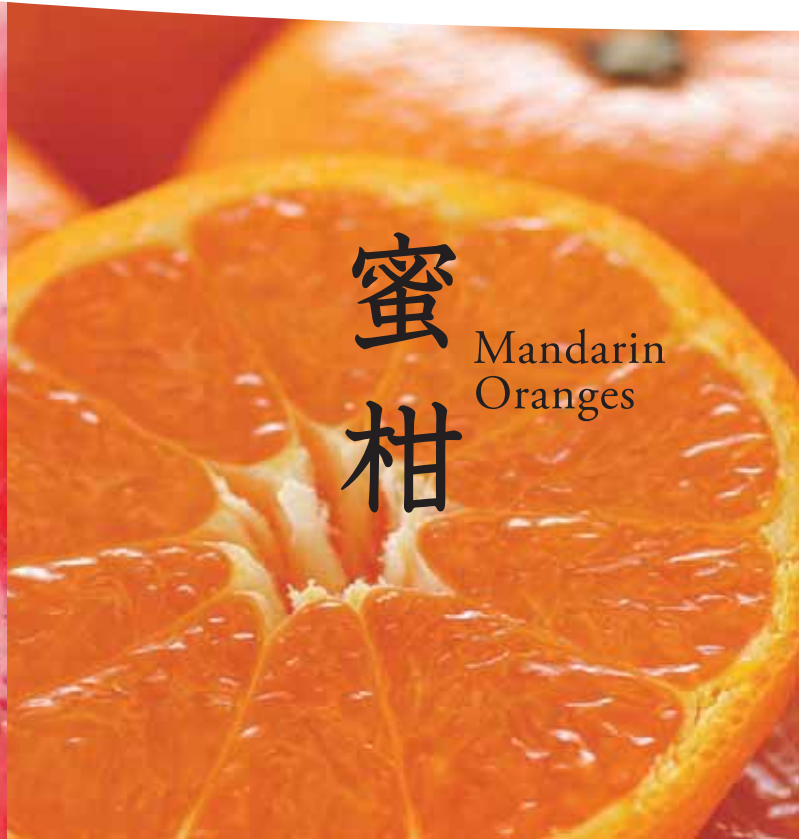
Japanese fruits— Blissful moments of sweetness

Elegant and delicious Japanese fruits are quite appropriate for being eaten as part of breakfast, as snacks, and as desserts after dinner



林檎

Apples



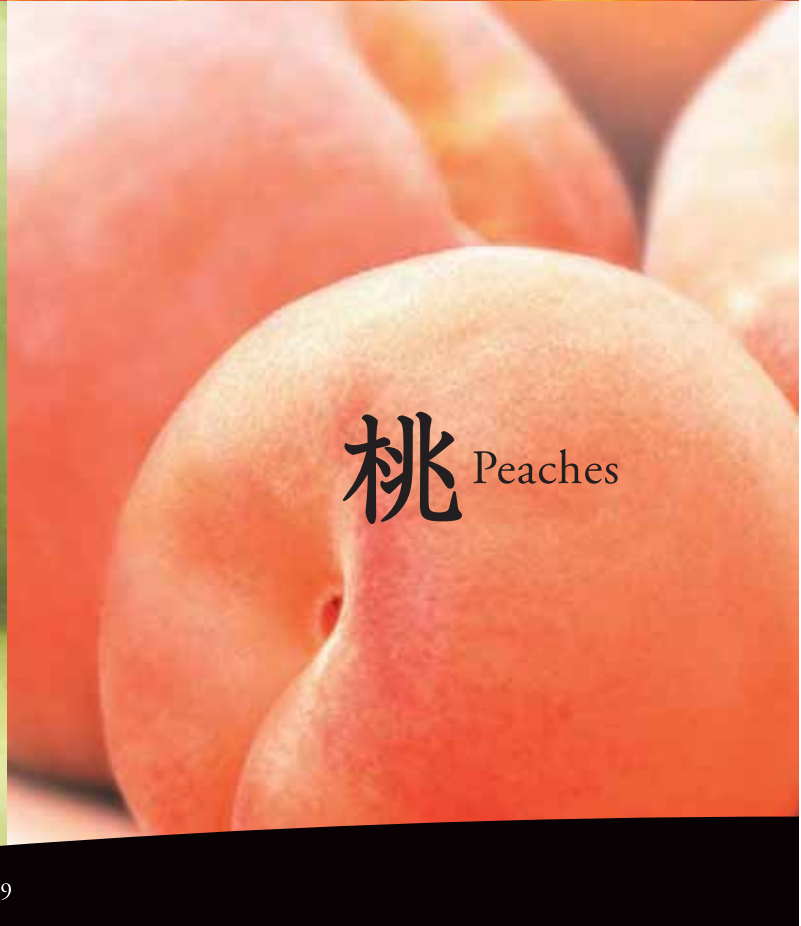
蜜柑

Mandarin
Oranges



梨

Pears



桃

Peaches

日本の果実が、甘く幸せなひとときをもたらします。

朝食に、おやつに、ディナーのデザートに。

エレガントで、甘く、おいしい日本の果実をお召し上がりください。



葡萄

Grapes



苺

Strawberries



柿

Persimmons



甜瓜

Melons

Japanese Fruits

林檎 Apples



There are many varieties of apples in Japan including *the Fuji*, *the Ourin*, *the Mutsu*, *the Sekaiichi*, and *the Kinsei*. Apples that are a vivid red when fully ripe, apples that remain pale green, apples that have vertical stripes, apples that weigh a kilo—Japanese apples are not just varied in color and size, they each have their unique flavors too. They can be enjoyed not just for their tartly sweet taste, but also for the unique flavor of each variety of apple. Please do enjoy comparing the flavors of the various Japanese apples. As the old saying goes, "an apple a day keeps the doctor away," the apple was, obviously, known for its healthful properties.

日本には、『ふじ』『王林』『陸奥』『世界一』『金星』など、たくさんの種類の「りんご」があります。真っ赤に熟すもの、薄緑色のもの、縦縞が入るもの、1個の重さが1kgにまでなるもの。色や大きさもさまざまなら、その風味の方も個性豊か。甘酸っぱいだけではなく、それぞれに異なる独特のおいしさが楽しめます。ぜひ食べ比べてみてください。(『』は品種名である。)

「1日1個のりんごは医者を遠ざける」ということわざがあるように、「りんご」は健康的な果実として考えられていたようです。





The Japanese pear is known for its typically crispy texture and deliciously sweet juiciness. We have the brown and the green varieties, and unlike the Western pears which are used to make preserves, are most delicious when eaten raw. Cut into eight vertical segments, remove the core and the skin, and bite right into this wonderful fruit. Japanese pears are almost never allowed to naturally crossbreed. They are hand pollinated individually by the grower. Once the plant bears fruit, all except the best fruits are plucked out and discarded, and each of the remaining fruits are covered individually with paper bags to keep pests away. Harvesting is also done manually with the utmost care.

日本の「なし」の最大の特長は、シャリシャリとした独特の食感と、口の中いっぱい広がるたっぷりの甘い水分です。果皮が緑色の品種と果皮が茶色い品種がありますが、シロップ漬けなどにも加工される西洋なしとは違い、いずれも生食するのが一番おいしい食べ方です。縦にハツ切りにして、種のある芯部を切り捨て、皮を剥いて、そのままお召し上がりください。日本の「なし」のほとんどは自然交配をしません。生産農家の人の手で、ひとつひとつ受粉させます。結実したら、優れた果実だけを残して摘果し、1個1個に袋をかけて病虫害を予防。収穫はまたひとつひとつ手作業で丁寧に行っています。



Pears

梨



Mandarin 蜜柑 Oranges

Mandarin oranges are the most popular fruit in Japan. A basket-full of mandarins can always be found on the table in a Japanese household, and family members treat themselves to the fruits as and when their fancy dictates. As the peel comes off easily without having to use a knife, and as each of the segments within is covered by a delicate skin, there is no danger of messing one's fingers. To add to this, Japanese mandarins have no pips, have a great balance of sweetness and tartness, and are rich in vitamin C.

「みかん」は、日本でも最もポピュラーな果実です。テーブルの上にはいつも、かごに盛られた「みかん」があり、人々は思い思いに手元に取り、手で皮を剥き、粒を口に運びます。ナイフを使わずに皮を剥くだけで食べることができるのも、一粒ずつ薄い袋に包まれているため、果汁で手を汚すことがないからです。日本の「みかん」は種もなく甘みと酸味のバランスがよく、ビタミンCが豊富に含まれています。





Peaches come in two varieties – the white peach, which is delicious eaten raw, and the yellow peach, which is canned and processed – but the Japanese peach is known for its lusciously rounded shape, delightful blush, and richly sweet, tender flesh that melts in the mouth, and is quite highly valued around the world. When ready to eat, the fruit gives off a unique fragrance that transports a person into a state of bliss.

「もも」には、果肉の白い生食用の白桃と、缶詰などにする黄色い果肉の黄桃がありますが、日本からお届けする白桃は、ふっくらとした美しい丸み、淡紅のやさしい色づき、そして、口の中でとろけるほどに柔らかい食感と濃密な甘さが特長で、世界中から高い評価を得ています。食べごろになると独特の甘い芳香を放ち、その香りは人々をうっとり幸せな気持ちにさせてくれるでしょう。

Peaches 桃

