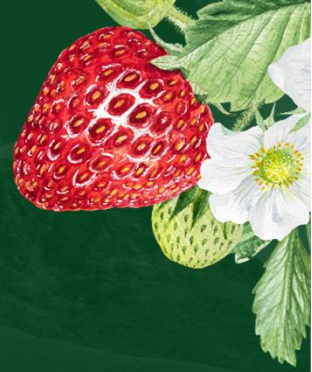


Strawberry Island Kyushu

How many times have you visited Kyushu?

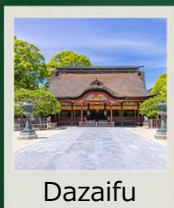


Oouo Shrine

Saga

Production area of Ichigo-san

Home to Yoshinogari Historical Park, Japan's largest Yayoi settlement. Saga is famed for its beautiful Imari and Arita ceramics and is Japan's top producer of nori seaweed. Other famous attractions include Karatsu Castle, the lively Yobuko Morning Market, and its delicious fresh squid.

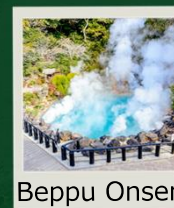


Dazaifu

Fukuoka

Production area of Amaou

As Kyushu's gateway to Asia, Fukuoka is a vibrant metropolis. Rich in fresh seafood and produce, it's a foodie paradise known for Tonkotsu ramen, udon, and hot pots like Mizutaki and Motsunabe. The prefecture also hosts traditional festivals and attracts many tourists to its Nakasu yatai food stalls.



Beppu Onsen

Oita

Production area of Berrys

Welcome to Japan's "Onsen Capital," boasting the highest number of hot spring sources, with Beppu and Yufuin being especially famous. Oita is also known for its luxury Seki Saba fish, beautiful beaches, retro townscapes, and Japan's tallest pedestrian suspension bridge.

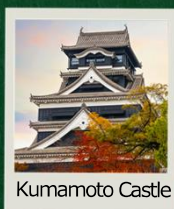


Huis Ten Bosch

Nagasaki

Production area of Yumenoka and Koi Minori

Surrounded by the sea on three sides, Nagasaki has the most islands in Japan. It has long served as a window for foreign trade, fostering a unique culture influenced by the West and China. Popular attractions include the Huis Ten Bosch theme park and an abundance of diverse, fresh seafood.



Kumamoto Castle

Kumamoto

Production area of Youbeni, Hinoshizuku

Home to Kumamoto Castle, one of Japan's three great castles, and Mount Aso, which has one of the world's largest calderas. This region also boasts beautiful coastlines and numerous hot springs. Furthermore, Kumamoto prides itself on delicious food nurtured by its clear and abundant groundwater.

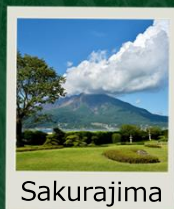


Takachiho Gorge

Miyazaki

Production area of Sagahonoka

Explore the mythical Takachiho Gorge, a land where gods are said to have descended. Beyond its sun-drenched beaches, Miyazaki's appeal lies in its idyllic rural and fishing village scenery. Famous local products include Miyazaki beef, sweet mangoes, and authentic shochu.



Sakurajima

Kagoshima

Production area of Satsumaotome and Pika Ichigo

This vast prefecture stretches 600km and includes the active Sakurajima volcano and World Heritage sites like Yakushima and Amami Oshima islands. It is Japan's top producer of many products, including Wagyu beef, Kurobuta pork, and sweet potatoes. Its unique local products like authentic shochu, along with diverse hot springs, are also major attractions. Kagoshima tea is famous as well.



The Diverse Strawberry Varieties of Kyushu

How many varieties of Kyushu strawberries have you tried?

Amaou®

(An acronym for Red, Round, Large, and Delicious.)



Features: Famously known as the "King of Strawberries," Amaou is cultivated exclusively in Fukuoka. This large, rounded fruit has a deep red color. Its flesh is firm and exceptionally juicy, offering an exquisite flavor with a perfect balance of rich sweetness and refreshing acidity.

Ichigo-san®

(Named to be a "leading presence" in the strawberry world.)



Features: With its beautiful conical shape and deep red color extending into the flesh, Ichigosan is exceptionally juicy. It offers a brilliant sweetness and refreshing aroma with an excellent balance of flavors, making it delicious both on its own and in sweets.

Yumenoka

(Means "a dream-come-true delicious strawberry.")



Features: From Nagasaki, Yumenoka is a large, conical strawberry that is delightfully juicy. It features a moderately firm texture and a well-balanced sweet-tart profile, making it a perfect companion for fresh cream and other desserts. It is widely grown in Nagasaki Prefecture.

Sagahonoka

(Expresses the "beauty and spirit of Saga.")



Features: A widely beloved variety, Sagahonoka is recognized by its beautiful shape and remarkably strong, sweet aroma. The firm, white flesh has a clean sweetness that is enhanced by its mild acidity, creating a classic strawberry taste.

Koi Minori

(Named for the wish that "love will come to fruition.")



Features: Koi Minori has a charming, rounded triangular shape. It is known for its satisfyingly firm and crisp texture, which is quite distinct. It delivers a solid sweetness balanced by mild acidity, all wrapped in an elegant aroma. It is primarily grown in Nagasaki and Kumamoto prefectures.

Youbeni

(Named from "You" (Kumamoto) and "Beni" (crimson))



Features: Yubeni has a perfectly formed conical shape and is bright red both inside and out. Its firm yet succulent texture provides a wonderful mouthfeel, delivering a rich, full-bodied flavor with an excellent balance of sweetness and acidity. Its color is stunning on cakes.

Berryts®

(A portmanteau of "berry" and "sweets.")



Features: The result of eight years of development in Oita, Berryts shines with a vibrant red color and a beautiful gloss. It boasts a rich aroma and high sugar content. As exports are scarce, this well-balanced variety is considered a rare and luxurious treat. Please come to Oita to try it.

Hinoshizuku

(Named for a "dewdrop from the land of pure water.")



Features: Developed over ten years, this variety has a rounded shape. Its firm flesh is white to pale pink. It is characterized by low acidity, an elegant sweetness, and a very strong, delightful aroma.

Awayuki

(Named for its appearance like "lightly fallen snow".)



Features: Awayuki is a rare and elegant white strawberry, prized for its pronounced sweetness and low acidity. With a delicate aroma and distinctive red seeds on its pale skin, it makes a stunning decoration, especially when paired with red varieties.

Satsumaotome

(Named for a "lovely maiden from Satsuma (Kagoshima).")



Features: This variety offers a striking contrast between its glossy, bright red skin and pure white flesh. Satsuma Otome is known for its high sugar content, low acidity, and a unique, delightful aroma reminiscent of peaches. It is also a challenging variety to cultivate.

Pika Ichigo®

(Means a "'top-notch' (Pikaichi) strawberry.")



Features: This conical fruit offers a consistently sweet and refreshing flavor throughout the season. It is praised for its excellent taste and beautiful, uniform color. Cultivated exclusively within Kagoshima Prefecture.

