

Must-buy products at Michi-no-Eki

In-Season Produce Calendar for Shikoku

All Nippon Michi-no-Eki Network (Shikoku block)

3-11-22, Fukuoka-machi, Takamatsu-shi, Kagawa 760-0066
(2F Kensetsu Create Build.)



Citrus Sudachi, our local specialty, attracts attention with a refreshing scent and taste equally as good as lemons.

Name of Michi-no-Eki

Jan. Feb. Mar. Apr. May. Jun. Jul. Aug. Sep. Oct. Nov. Dec.



Sadamitsu Yuyu-kan



11-1, Osuka, Sadamitsu Aza, Tsurugi-cho, Mima-gun, Tokushima
徳1 ☎0883-62-5000

Oranges			Japanese Medlar			Figs					
				Japanese Plums		Summer Strawberries					
Radishes						Sudachi (Japanese citrus fruit)			Radishes		
Dried Persimmons								Sweet Persimmons			
						Tomatoes					
Chinese Cabbage						Corn			Chinese Cabbage		



Kubo no Sato Nakagawa



803, Takumuji, Nakagawa-cho, Anan-shi, Tokushima
徳7 ☎0884-42-1226

						Sudachi (Japanese citrus fruit)					
						Strawberries					
						Apples					
					Sweet Potatoes				Persimmons		
						Watermelons					
Komatsuna (Japanese mastered spinach)								Komatsuna (Japanese mastered spinach)			
					Shiitake mushrooms						



Hiwasa



493-6, Teramae, Okugawauchi Aza, Minami-cho, Kaifu-gun, Tokushima
徳12 ☎0884-77-2121

			Cucumbers					Sudachi (Japanese citrus fruit)			
			Tomatoes								
					Asparagus						
Sumo Mandarin Oranges								Sweet Potatoes			
Cabbage					Cabbage					Cabbage	
Oranges						Eggplant				Oranges	

Sudachi souvenir items, sweets, and seasoning are a must-try local delicacy of Tokushima!

Hiwasa

Flavor Honey
Tokushima Sudachi

140 mL, 580 yen (tax included)

Hiwasa

Sudachi Sable Cookies



90 yen/piece (tax included)

Kubo no Sato Nakagawa

Sudachi Vinegar



360 mL, 750 yen (tax included)

Sadamitsu Yuyu-kan

Yuzu dressing



285 mL, 540 yen (tax included)

Sadamitsu Yuyu-kan

Yuzu Marmalade



150 mL, 626 yen (tax included)

Sadamitsu Yuyu-kan

Dried Persimmons



Market price

SUDACHI

The Sudachi fruit is a small green citrus fruit native to Tokushima. The name Sudachi comes from vinegar citrus, and it turns out it is used comparably to vinegar in Japanese cooking. In Tokushima, it is frequently used in a variety of dishes as flavoring in place of lemon juice or squeezed into liquids like soda and alcohol.









The sweetest Sanukihime strawberries
and autumn delight figs are the pride of Kagawa.

What's in Season Now?

KAGAWA



Name of Michi-no-Eki	Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.
 Takinomiya  1578, Kawanishi, Takinomiya Aza, Ayagawa-cho, Ayauta-gun, Kagawa 香10 ☎087-876-5018							Asparagus					
		Broccoli								Broccoli		
							Grapes					
	Bamboo Shoots					Mangos				Bamboo Shoots		
	Lettuce					Peaches				Lettuce		
	Strawberries									Persimmons		
 Takarada no Sato Saita  108-6, Saitakami, Saita-cho, Mitoyo-shi, Kagawa 香14 ☎0875-67-3883			Bamboo Shoots			Peaches		Lotus Roots				
		Tomatoes								Tomatoes		
	Strawberries					Asparagus				Strawberries		
				Japanese Plums			Figs					
	Japanese Yams						Grapes			Japanese Yams		
	Citrus Fruits					Cucumbers				Citrus Fruits		
 Genpei no Sato Mure  631-7, Murechohara, Takamatsu-shi, Kagawa 香18 ☎087-845-6080						Asparagus						
		Strawberries					Okra					
			Cabbage					Figs				
						Komatsuna (Japanese mastered spinach)						
	Oranges					Peaches				Oranges		
						Watermelons	Japanese Pears					

Strawberry and peach jams are one of the best souvenirs from Kagawa!

Takinomiya

Strawberry Sweet Buns



6 pieces/ 800 yen (tax included)
3 pieces/ 375 yen (tax included)

Takarada no Sato Saita

Peach Jam



150 g, 432 yen (tax included)

Takinomiya

Sanukihime Strawberry Pudding



150 g, Price not determined

Genpei no Sato Mure

Strawberry Tankiri-Ame Candy



180 g, 226 yen (tax included)

Takarada no Sato Saita

Strawberry Jam



150 g, 432 yen (tax included)

Genpei no Sato Mure

Mulberry Jam



160 g, 500 yen (tax included)

STRAWBERRY

The strawberry is a member of the Rosaceae family. In the late Edo Period (1603-1868), strawberries were introduced by the Dutch. In Kagawa, strawberry cultivation began at the end of Taisho era (mid-1920s) and has grown to boast a range of varieties. The Sanukihime is the most popular species today. These strawberries have a soft skin and are very sweet, making them loved by everyone.









195 yen/piece (tax included)

Juicy and rich fruit tomatoes
and rare bayberries are a **MUST-try!**

What's in Season Now?

KOCHI



Name of Michi-no-Eki	Jan.	Feb.	Mar.	Apr.	May.	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.
 Nankoku Furari  102-1, Soyama, Nankoku-shi, Kochi ☎088-880-8112 高6						Mountain peach (Bayberry)						
		Strawberries										Strawberries
						Peaches						
	Savon						Tomatoes					
 Kiramesse Muroto  890-11, Kiragawa-cho Hei, Muroto-shi, Kochi ☎0887-25-2918 高9		Tosa Savon				Mountain peach (Bayberry)						Tosa Savon
			Japanese Medlar				Japanese Pears					
		Green Peppers										
					Eggplant							Eggplant
 Kawauso-no-Sato Susaki  263-3 Shimobunko, Susaki-shi, Kochi ☎0889-40-0004 高13												
		Strawberries										Strawberries
						Mangos						
					Tomatoes							
						Japanese Medlar	Watermelons	Nitaka Asian Pears				
			Broccoli				Ryukyu (Giant elephant ears)					Broccoli
						Sweet Peppers						

**We also recommend the intense,
sweet dried tomatoes and citrus jam for
souvenirs of your trip!**



BAYBERRY (Mountain Peach)

The plant is designated Kochi's prefectural flower. It is also known as the Mountain peach because it grows wild in the mountains and bears golden fruit resembling peaches. The Bayberry tree bears dark purple-red fruit in June. It is eaten fresh or processed into jam, liqueur, or canned and candied fruit.



Nankoku Furari

Yuzu Jam



190 g, 411 yen (tax included)

Nankoku Furari

Konatsu Orange Jam



200 g, 540 yen (tax included)

Kawauso-no-Sato Susaki

Savon Dressing



300 mL, 777 yen (tax included)

Kiramesse Muroto

Dried Tomatoes



Market price

Nankoku Furari

Savon Jam



200g, 540 yen (tax included)

Kawauso-no-Sato Susaki

Konatsu Orange Marmalade



230 g, 540 yen (tax included)

Access to Shikoku from Overseas

★The map below shows the networks of expressways and national roads ONLY.



To Ehime



International direct flights to Matsuyama Airport

China・Shanghai China Eastern Airlines (To Shanghai)



Major domestic flights to Matsuyama Airport

Hokkaido・Sapporo / Tokyo・Haneda
Tokyo・Narita / Osaka・Itami / Osaka・Kansai
Aichi・Chubu / Kyushu・Fukuoka
Kyushu・Kagoshima / Okinawa・Naha

To Kochi



Major domestic flights to Kochi Ryoma Airport

Tokyo・Haneda / Osaka・Itami / Kyushu・Fukuoka
Nagoya・Nagoya Komaki

To Kagawa



International direct flights to Takamatsu Airport

Korea・Seoul (Incheon) Air Seoul (To Seoul)
China・Shanghai (Pudong) Spring Airlines (To Shanghai)
Taiwan・Taipei (Taoyuan) China Airlines (To Taipei)
Hongkong HK express (To Hongkong)



Major domestic flights to Takamatsu Airport

From Tokyo・Haneda / Tokyo・Narita
Okinawa・Naha

To Tokushima



International direct flights to Tokushima Awaodori Airport

China・Shanghai China Eastern Airlines (to Shanghai)



Major domestic flights to Tokushima Awaodori Airport

From Tokyo・Haneda / Kyushu・Fukuoka

* The information is current as of January 2019.