



Local Sake

Blessed with a beautiful natural environment and five natural water sources, Ibaraki boasts the largest number of sake breweries in the Kanto area at 46. Each of their great tasting sake products, nurtured by the slow-moving, tranquil environment are further refined, showcasing the unique characteristics of the individual breweries.

Inaba Shuzo (Tsukuba)
Brand: Minanogawa

This brewery was founded at the foot of Mt. Tsukuba towards the end of the Edo period. They take pride in brewing sake based on a totally hand-made and labor intensive process using the pristine water from Mt. Tsukuba and the best quality sake rice.

Urazato Shuzo corp. (Tsukuba)
Brand: Kiritsukuba

Established in 1877, Urazato Shuzo have ignored trends and remained committed to making a light, refreshing Japanese sake born from Ogawa yeast.



Ibaraki Prefecture

Ibaraki Prefecture is blessed with a beautiful natural environment, including Mt. Tsukuba, Lake Kasumigaura, and over 190km of coastline coupled with a mild, comfortable living environment. It also boasts a vast land/sea/air transportation network, including the Tsukuba Express, four expressways, the Port of Ibaraki, and Ibaraki Airport, with further potential for more development in the future.

Tsukuba City

Tsukuba City combines the state-of-the-art science and technology of Tsukuba Science City, a world-class research and development hub, with a beautiful natural environment and a comfortable living environment.



G7 Science and Technology Ministers' Meeting in Tsukuba, Ibaraki

May15-17th 2016

Promotion Council for
the G7 Science & Technology Ministers' Meeting in Tsukuba, Ibaraki
978-6 Kasahara-cho, Mito-shi, Ibaraki (Ibaraki International Division)

Welcome to IBARAKI



The delicious food of Ibaraki

Demonstration Booths



Sashima Tea (Hand-rolled tea)

Sashima tea is steeped in history, and was the first Japanese green tea to be exported overseas. It has won first place in the All Japan Hand-Rolled Tea Competition on two occasions and has an aroma and full-bodied flavor characteristic of hand-rolled teas.



Hitachi Aki Soba (Hand-made soba noodles)

Hitachi Aki Soba is a brand of soba noodles from Ibaraki prefecture, known as the home of soba since the Edo period. It is also referred to as the ultimate whole grain soba by soba chefs.



Edosaki Pumpkins (Soup)

Edosaki Pumpkins were the first product in Japan to be registered under the "Geographical Labelling Protection Scheme (GI)". Due to stringent shipping regulations and characteristics of the production area, such as climate and soil, it has gained a reputation for its high quality.



Fukure Mandarins (Ramen noodles)

Fukure mandarins are a local specialty farmed at the foot of Mt. Tsukuba. They are listed in the ancient chronicles "Records of Ancient Matters" and "Hitachinokuni Fudoki" as the fruit of eternal youth and longevity. Fukure ramen is a delicacy with a rich aroma found only in Tsukuba.

Hitachiwagyu Beef is a brand of Japanese beef from Ibaraki Prefecture. It is characterized by its fine, tender, melt-in-your-mouth texture and full-bodied flavor. It is exported to South East Asia and is gaining a reputation for its quality overseas.



Designated as Ibaraki's prefectural fish. Flounder caught off Ibaraki is called "Jobanmono" and is highly regarded in the markets.



Rose Pork is a brand of pork from Ibaraki where the pigs, the farmers, who raise them, and even the feed (special feed mixed with barley) eaten by the pigs are carefully selected. The meat is characterized by its springy, smooth texture.



Dried whitebait is processed seafood characteristic of Ibaraki. Raw whitebait is popular for its soft plump texture, which enables you to enjoy that fresh-from-the-ocean taste.



Hinuma is one of the few places in Japan where freshwater clams can be harvested. All of the clams are gathered carefully by hand instead of machine to provide less damaged, high-quality clams.



These clams were selected as the spring seasonal sea produce of Ibaraki. They are much bigger than clams harvested in other areas of Japan and are renowned for their full, meaty texture.



いばらき
茨城をたべよう

Enjoy the local food of Ibaraki!

Blessed by fertile land, the ocean, mountains, and a mild climate, Ibaraki is a treasure trove of food, providing a vast variety of produce. Harnessing the unique characteristics of each area, Ibaraki produces a variety of agriculture, forestry, and marine products.

The dish on the front page is a delicious plate of locally grown seasonal vegetables and herbs prepared in a way that takes the individual characteristic of each product into account.



Ibaraki is one of Japan's leading producers of sweet potato, in terms of both volume and quality. A range of sweet potato varieties, from light and fluffy to thicker, denser varieties are produced here.



The area around Lake Kasumigaura, with its vast water resources and marshland, is Japan's leading production area for lotus root. It is known as a food that brings good fortune due to its large number of holes, which are said to allow one to see into the future.



Mamenoka is a less stringy variety of natto (fermented soy beans) made from a natto bacteria developed in Ibaraki. Mamenoka is garnering a lot of attention as an ingredient to open the door to new possibilities in cooking.



Tsukuba Hojimai is harvested at the foot of Mt. Tsukuba, an area blessed with an ideal climate. The quality is so high that it was once presented to the Imperial Family. The great taste is compressed into each and every grain.



Ibaraki is Japan's leading producer of melons. Ibaraking is a variety unique to Ibaraki selected from over 400 hybrids. Its sophisticated flavor and aroma symbolizes the taste of spring in Ibaraki.

Ibaraki is famous for its dried sweet potato, for which it is ranked No.1 in Japan in terms of production and quality. The potatoes are dried under the sun without the use of additives to draw out the natural sweetness of the potato.

