

Wasabina

Ibaraki Prefecture is one of the few prefectures in Japan that provides year-round shipments of wasabina (wasabi greens). Because of its fresh and pungent taste similar to wasabi, it can be enjoyed raw or in nabe (hot pot), tempura, and other cooked dishes.

Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : 120g×20bags (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Air (Chilled)



Fruit Tomatoes

Ibaraki Prefecture is a major producer of tomatoes, with a wide variety ranging from large to mini-tomatoes. Fruit tomatoes, in particular, have an average sugar content of 8 to 9 degrees and are as sweet as fruit.

Export Conditions

- ◆ Shipping Time : Dec. to Jul.
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Air (Chilled)



Green Bell Peppers

Ibaraki Prefecture is the nation's largest producer of green bell peppers, which are characterized by their glossy, rich green color, soft texture, and low bitterness.



Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : 4kg / 7.5kg (Per cardboard box)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Air (Chilled)



Green Tea

Ibaraki tea has a reputation for its rich aroma and moderate astringency.

The three most famous teas in Ibaraki Prefecture are Okukuji tea, Furuuchi tea and Sashima tea, with Okukuji tea in particular having been cultivated for over 400 years.



Export Conditions

- ◆ Shipping Time : Year round
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea / Air



Plum

Ibaraki Prefecture is home to Kairakuen, one of Japan's three most famous gardens, famous for its ume plum blossoms.

In some production areas, fresh green plums are carefully harvested and shipped one by one during the harvest season. They are also processed into syrups, pickled plums and plum paste.



Export Conditions

- ◆ Shipping Time : Jun.
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Air (Chilled)



Soba

The brand variety “Hitachi-Aki Soba” was developed by Ibaraki Prefecture and is characterized by its large grain and good taste. It is popular for its rich aroma and sweetness.



Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : Buckwheat flour 1kg
: Buckwheat seeds 1kg
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea / Air



Organic Products

Seasonal Calendar

Variety	Jan.	Feb.	Mar.	Apl.	May	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.
Baby leaf	←→											
Carrot	←→					←→				←→		
Onion						←→						
Sweet potato	←→									←→		
Spinach	←→											
Japanese mustard spinach	←→											
Strawberry	←→											
Rice	←→											



Produced with no chemical fertilizers or pesticides, and without genetically modified technology. We also ship fresh organic produce to the capital, Tokyo, so that consumers can enjoy the true taste of the vegetables.

Export Conditions

- ◆ Shipping Time : Year round
- ◆ Minimum Order Quantity : Negotiable



A Gem which Combines Quality, Safety, and Taste

Rich in nutrients and versatile to suit a variety of dishes. Japan has a food culture of enjoying eggs raw, so thorough safety measures are in place to ensure strict standards.

Export Conditions

- ◆ Shipping Time : Year round
- ◆ Lead time from order : about 1.5 month
- ◆ Minimum Order Quantity : 100kg (Negotiable)
- ◆ Shipping Method : By Sea (Dry or Cilled) / Air



Fishery Products

Fresh Fish

Ibaraki boasts a rich sea where cold and warm currents mix, with a wide variety of fish species. The seafood off the coast of Ibaraki is called "Jobanmono" and is highly rated in the market. It is incredibly fresh and can even be used for sushi ingredients. (Flounder, Spiny lobster, Flathead, Sea bream, Horse mackerel, Hard clams, etc.) *Frozen fish is also available.



Dried Fish

Traditional Japanese food. Drying the fish brings out the original flavor. It can also be baked and eaten frozen and is more nutritious than raw fish. (Atka mackerel, Japanese smelt, Horse mackerel, Mackerel, Whitebait, etc.)

Processed Octopus Products

Ibaraki Prefecture is one of the major production areas of processed octopus products in Japan. They are presented beautifully thanks to secret techniques. Products available include steamed octopus and seasoned octopus.



Export Conditions

- ◆ Shipping Time : Year round (*Fresh fish varies depending on type)
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea (Cilled or Frozen) / Air (Cilled or Frozen)



A Symbol of Ibaraki

Rose

The word "Ibaraki" comes from the word "Ibara" (=Rose Thorns) in "Hitachi no Kuni Fudoki" (=a geographical book of Ibaraki Prefecture compiled in 713 AD). Rose is also the prefectural flower of Ibaraki Prefecture. There are single-flowering (standard type) and clustered (spray type) varieties, and varieties of roses are grown in terms of color and shape. The most popular red rose is the "Samurai 08" variety.

Varieties of Rose in Ibaraki Prefecture



Samurai08



Rosa Tsukuba Express



Avaranche+

Export Conditions

- ◆ Shipping Time : Year round
- ◆ Shipping Standards : Negotiable
- ◆ Minimum Order Quantity : Negotiable
- ◆ Shipping Method : By Sea / Air

Flowering Plants (and shipping periods)





Sake

Blessed with abundant nature, Ibaraki Prefecture has long been known for its sake brewing. Ibaraki has the largest number of sake breweries in the Kanto region. There are about 35 sake breweries producing sake with rich individuality in Ibaraki Prefecture. These breweries have their own unique and high quality sake, and several of them have won top awards at major sake competitions both in Japan and abroad. Some of them are served in first class of Japan Airlines and the VIP lounge of Dodger Stadium in LA.

Japan's National Association of Sake

Gold : 4 breweries



IWC SAKE Division 2024

Gold Medal : 2 breweries



Processed Foods



Ibaraki has also a variety of processed foods such as sweets, snacks, and health products made from its rich agricultural ingredients. On the website "IBARAKI EXPORTS," you can find a lot of companies who want to export their products overseas.



IBARAKI EXPORTS

<https://exports.pref.ibaraki.jp/>



Almond Milk



Vegan Noodles



Ready-made Vegetable Dishes



Sweets and Snacks



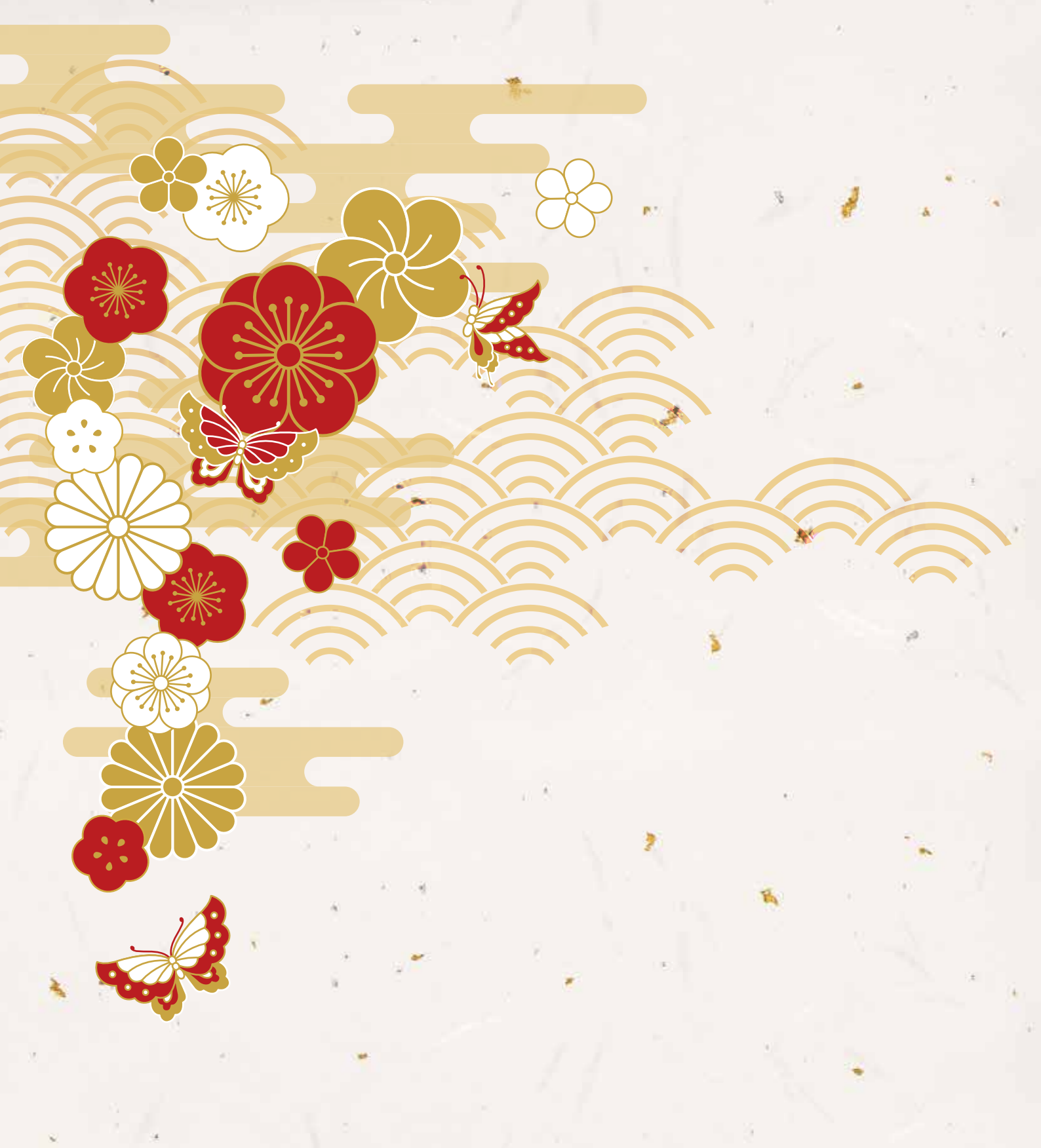
Soy Meat



Drip Coffee Bags

Seasonal Calendar


No.	Item	Jan.	Feb.	Mar.	Apl.	May	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.
1	Rice	●	●	●	●	●	●	●	●	●	●	●	●
2	Hitachiwagyu Beef	●	●	●	●	●	●	●	●	●	●	●	●
3	Sweet Potatoes	●	●	●	●	●	●	●	●	●	●	●	●
4	Dried Sweet Potatoes	●	●	●	●	●	●	●	●	●	●	●	●
5	Frozen Roasted Sweet Potatoes	●	●	●	●	●	●	●	●	●	●	●	●
6	Melons (Green)				●	●	●	●					
7	Melons (Red)					●	●	●					
8	Melons (Earls)							●	●	●	●		
9	Strawberries	●	●	●	●	●							●
10	Japanese Pears								●	●	●	●	●
11	Green Onions	●	●	●	●	●	●	●	●	●	●	●	●
12	Chestnuts									●	●		
13	Napa Cabbages	●	●	●	●	●					●	●	●
14	Japanese Yams	●	●	●	●	●	●	●	●	●	●	●	●
15	Lotus Roots	●	●	●	●	●	●	●	●	●	●	●	●
16	Grapes							●	●	●	●		
17	Apples								●	●	●	●	●
18	Watermelons			●	●	●	●	●	●	●			
19	Persimmons									●	●	●	
20	Pumpkins					●	●	●			●	●	
21	Wasabina	●	●	●	●	●	●	●	●	●	●	●	●
22	Fruit Tomatoes	●	●	●	●	●	●	●					●
23	Green Bell Peppers	●	●	●	●	●	●	●	●	●	●	●	●
24	Green Tea	●	●	●	●	●	●	●	●	●	●	●	●
25	Plum						●						
26	Soba	●	●	●	●	●	●	●	●	●	●	●	●
27	Organic Products	●	●	●	●	●	●	●	●	●	●	●	●
28	Eggs	●	●	●	●	●	●	●	●	●	●	●	●
29	Fishery Products	Depends on the items											
30	Rose	●	●	●	●	●	●	●	●	●	●	●	●
31	Flowering Plants	Depends on the items											
32	Sake	●	●	●	●	●	●	●	●	●	●	●	●
33	Processed Foods	●	●	●	●	●	●	●	●	●	●	●	●



IBARAKI PREFECTURAL GOVERNMENT

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