Specialty products from the eight cities and
eight towns of Harima

Harima is a highly attractive region comprised of a harmony of colorful characteristics. Each municipality creates distinctive products by embracing their landscape and traditions.

Kakegawa City
Kakegawa City is located in the southern part of Hyogo, facing the Sea of Seto Inland. The wide waterbomb of Kakegawa River runs through Harima plain, blessing the land with an abundance of natural resources and a variety of agricultural products. Also, industries with local characteristic manufactured such products as meat, eggs, and soy sauce.

Fukuzuki Town
Fukuzuki Town is surrounded by the mountains and has the clear Ichikawa River running through its center. Agricultural products, such as sticky rice, are grown in a rich natural environment, and they are the proud products of the rapidly progressing rural town.

Inami Town
With 88 bars spreading throughout the countryside, Inami Town is a beautiful rural town. They produce such rice as “Manburi no Kazari” and an abundance of safe fresh local fruits and vegetables such as “Inamichan melons”, tomatoes, cabbages, and broccoli, etc., can be found. Locally sourced rice is also highly recommended.

Kamigari Town
Located in the southwestern part of Hyogo Prefecture, it has many historical sites such as the designated historical site “Yamato Umayasu Atsui Shiro” and is blessed with rich natural resources such as the mountainous and clear Chikuma River. Production of mukihiyash, as well as rice and grapes are actively undertaken.

Takasago City
Cited in the famous Noh music "Tabageiko", the city is located in the east of Harima plain with the Kakegawa River flowing to the east, and the Seto Inland Sea to the south. The contrast of white sand spread and green pine trees create a scenic beauty. It was famous for its scenery prepared as a port.

Kasai City
Located in central Hyogo Prefecture, Kasai City is vast and fertile. This area is well known for various agricultural products such as fruits and vegetables. It is particularly famous nationwide as the production area of “Yamaiyoshihiki, the king of sake rice”, which is used to create premium sake.

Harima City
As represented by the Osaka region, Harima Town has an extensive history. The historical landmarks are well preserved, and local specialties such as “Miyabi mikan melons”, tomatoes and cucumbers, etc. can be found. Locally sourced rice is also highly recommended.

Kakogawa City
Kakogawa City is located in the southern part of Hyogo, facing the Sea of Seto Inland. The wide waterbomb of Kakegawa River runs through Harima plain, blessing the land with an abundance of natural resources and a variety of agricultural products. Also, industries with local characteristic manufactured such products as meat, eggs, and soy sauce.

Ako City
Ako City is not only famous for the most honorable of Shinto but also historically celebrated for its production of “Shio Mimai (molded salt)”, “Sakanishiyus” and local sake “Chushingura” are very famous as special product of Ako and very suitable gifts.

Himeji City
Located in the center of the Harima Plain, it is home to the Himeji Castle, a world cultural heritage and national treasure. Surrounded by rich green mountains to the north and the Sea of Harimanada to the south. Himeji offers a diverse selection of specialties, from agricultural products to locally caught fish, locally brewed sake, Japanese sweets and leather goods.

Taishi Town
Taishi Town is located in the very center of Hyogo Prefecture. Several mountains and famous natural springs are scattered throughout this town blessed with nature. Yunai citrus is produced by many and processed to make a variety of specialty products.

Sawary Town
Located in western Harima, and embracing the area is a rich and colorful natural environment, scattered lakes, mountains, meadows, rice fields, and rivers. Sawary Town produces a variety of local specialties.
Local products cultivated through the history, culture, and craft of Harima

“Harima-no-Kuni Fudoki (cultural and geographical record of the Harima region),” edited during the Nara Period over 1,300 years ago, describes how abundantly fertile the Harima region was at that time.

The Sea of Harimanada, with its mild climate, provides fertile fishing grounds, and the fertile countryside yields various natural harvests. The wealth of agricultural and fishery products, people’s skill and creativity, and state-of-the-art technology leading Japan have fostered the “Monozukuri (manufacturing)” spirit of Harima.

The brand, “A Land of Fertility, Harima,” was created from our passion for making our wonderful local treasures known to as many people as possible. We provide various attractive products nationwide from Harima, a region that cannot be described in a single word.

Long ago, Harima was one land.

Our hope that “A Land of Fertility, Harima” will take flight and grow into an international brand, is reflected in our brand name and logo. The eight cities and eight towns of Harima will reunite towards a new era under our symbolic Himeji Castle, a Cultural World Heritage and national treasure, attracting worldwide attention with its beautiful white appearance that has been watching over fertile Harima for over 400 years.

Establishment of a regional brand in Harima

Harima, stretching between Kobe to the east and Okayama Prefecture to the west, has the most diversified appeal among the five regions of Hyogo Prefecture: Hanshin (Himeji, Tamba, Tajima, Awaji and Harima), each with different climate, history and culture.

Taking advantage of the characteristics of each area, the creation of regional brands has been achieving good results to promote local industry and protect local products by enhancing the regional value of Harima.
Harima’s commitment to Monodzukuri

Quality resources give birth to traditions and a passion for quality. Harima has a long history of exploiting its agricultural abundance to produce healthy fermented foods such as sake, soy sauce, and miso, which have been further refined by its characteristic of being a castle town, where the people tend to have a liking for higher quality.

In particular, Harima’s Monodzukuri has been supported by its people’s passion and persistence in developing new techniques, while embracing their legacy of tradition and culture.

The brand, “A Land of Fertility. Harima,” is the integration of history, culture, and advanced craftsmanship, embodying the region’s traditions and devotion to quality.

Harima’s Monodzukuri originates from its blessed climate.

As described in “Harima-no-Kuni Fudoki,” Harima has been a land of fertility since long ago, and solid Monodzukuri using these resources has been taking place. The mild climate has fostered a bounty from the sea, mountains, and countryside, providing a sound foundation for high-quality Monodzukuri, not readily seen in other regions.

Our regional brand, “A Land of Fertility, Harima” is comprised of only goods created from the blessings of our unique natural resources, and the craftsmanship and creativity of our people.

These various products passed down within the region, whether agricultural products, marine products, processed foods, or craftworks, will continue to grow into a regional brand which our people can be proud of.

Craftsmanship, polished by a long history and rich culture is alive in Harima.
Harvests of the Harima Plain
A treasure-house of agricultural products cultivated by its mild climate

Vegetables
All year round, a variety of vegetables such as tomatoes, cucumbers, Japanese radishes, carrots, cabbages, green peppers, eggplants, spinach, garlic, chrysanthemums, turnips and potatoes are grown in Harima plain, making it a true treasure-house of food. In order to meet changing dietary habits, diversified vegetables are also produced such as corn, zucchini, artichokes, baby leaves, lettuce, basil and Italian leek.

Meat and processed foods
While Hyogo Prefecture is proud to be home to Japan’s leading beef brand Tajima Ushi, and world renowned Kobe Beef, Harima has its own popular branded meat such as premium Himeji Wagyu beef. Kakogawa Wagyu beef and Harima Pork Game meat such as venison has also gained attention, contributing to the revitalization of the region.

Fruit
Kasai Golden Bailey A, high-quality seedless grape, is produced in Kasai City, where the climate is stable throughout the four seasons. In Inami Town, time and effort are invested in growing Inamino Melons, which are A-melons suspended by strings to maintain high sugar content. Strawberries from Himeji City and figs from Tatsumo City and Taishi Town are also local products drawing attention, and processed foods using these premium fruits have also been developed.

Locally produced eggs
Harima’s locally produced eggs, characterized by their slightly bigger size, rich taste, and high nutritional value, have come under the spotlight as an excellent source of nutrition. Since Harima is famous for its rice and soy sauce production, its “Tamago-Kake-Gohan,” a bowl of rice mixed with raw beaten local egg and soy sauce, is exquisite. Locally produced eggs are favored not only by its people but also satisfy the particular tastes of connoisseurs such as restaurants and confectionary shops.

Rice, wheat, and beans
Going inland from the urban cities, you will find a peaceful countryside. The plains are a treasure-house yielding various agricultural products including brand rice such as Kinoshikari and Hinohikari. Wheat harvested here is used for Harima’s famous soy sauce and Somen thin white noodles. Despite competition with low-priced overseas products, areas such as Tatsumo City have gradually regained production. Sticky wheat production in Fukutsu Town has recently borne the fruits of their long-standing efforts, attracting attention as a health food. Sticky beans produced throughout Sayo Town and green soybeans in Himeji City have steadily increased(638,774),(715,834) as well.

Yuzu citrus products, jam, marmalade, syrup and cooking oil
Under the initiative of the community revitalization project, and exploiting Harima’s warm climate, Yuzu citrus production has gained popularity among farmers. The development of Yuzu citrus processed foods is also lively, and products such as Yuzu juice, jam, marmalade, and syrup have gained recognition as new local specialties. Sayo Town’s Nankou district has a spectacular field covered with 1.3 million sunflowers which are made into various well-received products such as sunflower oil and dressing.

Buckwheat noodles, rice cake and konjac foods
Harima is famous for noodles such as Somen, but buckwheat noodles, made from a good balance of buckwheat and high-quality flour, also thrives here. Rice cake made of quality sticky rice is popular and is expected to become a new local specialty in Harima, along with the konjac foods produced in Sayo Town and Shino City, with their characteristic springy, chewy texture.
Blessings from the Sea of Harimanada
Located within the fertile Seto Inland Sea, the Sea of Harimanada offers a variety of seasonal catches.

Seasonal seafood

The coastal area along the Sea of Harimanada offers fertile fishing grounds. Here the sea is shallow, and big rivers like the Usuki and Dō Rivers carry nutrients from the land. Sea temperatures and nutrients fluctuate with the balance of seawater inflow; seawater from the western part of the Seto Inland Sea flows inward from Ikema to reach the south, and a branch of warm Black Current from the Kuril Islands flows up from the south. Rich seas around, sea bass, herring and shrimp are caught all year round. In addition, seasonal catches such as Japanese sand lance in spring, Spanish mackerel in summer, and conger eel from early spring to autumn and blue crab from autumn to winter can also be enjoyed. The gentle waves and many caves found in the Ishigaki Islands and along the mainland coastline provide an environment suitable to seaweed and oyster cultivation, which thrives here today.

This wide variety of seafood from the Sea of Harimanada provides enjoyment throughout the year.

Oysters, conger eel, and Japanese sand lance

Our oysters, whose appeal is their rich, mouth-filling taste, are served with or without shell in Harima and shipped nationwide. Products such as smoked oysters and oysters boiled in seasoned soy sauce are popular as well.

The most prominent seafood product of the Sea of Harimanada is our grilled conger eel. This specialty is favored by chefs and gourmet lovers for its big size and rich taste.

The beginning of the young Japanese sand lance fishing season indicates the coming of spring in Harimanada. ‘Kuguni’ young Japanese sand lance boiled with sugar and soy sauce is a proud specialty of this region.

Seaweed, fish boiled in seasoned soy sauce and fish cake

The Sea of Harimanada is one of the top producers of seaweed in Japan, and its seaweed is darker and thicker than any other area. It is traditionally well seasoned to match its rich ocean flavor and fresh texture found only in first-harvest of the season harvested.

Fish cake is made by processing locally caught conger eel and conger eel into a paste which is then baked or deep fried. Dried baby sardines with Sansho pepper is also a local specialty. Both of them are culinary delights distinctive to Harima and are the perfect accompaniment to hot boiled rice or sake.

Sake

The sake making methods used today originate in Harima, as introduced in ‘Harima-ko-Kuni Pusok.’ edited in the Nara Period. It describes an episode where sake using malt was made for the first time in Japan, and then offered to the gods.

Today, Kasaï City and its surrounding area is the largest production area of Yamadanishiki, the highest quality sake rice. Backed by soil and climate suitable to sake making, a variety of fine sake have been created here. In fact, 80% of all Yamadanishiki produced nationwide originates in these areas.

Harima, the home of Sake, has a legacy of sake making history and tradition and is brimming with its rich aroma and flavor.

Wine, fruit liquor and tea

Harima is not only about sake, as a new initiative, local wines and beverages have been developed, and much effort is put into the production of new tea. Wine made from 100% Kasaï Golden Bailey A, a specialty product from Kasaï City, has been very popular since its introduction in 1980, for its well-balanced clean taste created from a blend of smooth fruitiness and rich aroma. Flavorful and healthy teas are also locally produced from black soybeans, Job’s tears and Yuzu citrus.

Soy sauce and miso (fermented soybean paste)

The production of Tatsuno City’s renowned soy sauce dates back to the 16th century. Here, a soy sauce with a light color was created, highlighting the quality of its ingredients. This soy sauce completely differed from the conventional soy sauce at the time and gained instant popularity in Otsu. Since then, it has contributed greatly to Japanese food culture and has now gained international acclaim. Miso products such as Tatsu Miso made from locally grown soybeans, Mochi Daizu-Miso from Sayo Town and Yuzu citrus flavored Miso from Aoi City are also products which have acquired a considerable following.

Banshu Somen (thin white noodles), Udon noodles and Mochimugi noodles

One of the many products of Harima that are distinguished nationwide is Banshu Somen, the most institutional of which is ‘Banshu’ a unified Banshu Somen noodle brand of the Harima region. Banshu Somen is one of the top three Somen noodle brands in Japan, along with Shirakawa Somen from Kagawa Prefecture and Mito Somen from Ibaraki Prefecture. Graceful by the combination of ample sunlight typical of the Seto Inland Sea and Harima’s new precipitation during October to April, Harima is now the number one Somen producer in Japan, and Banshu Somen is one of the most celebrated specialties of Harima. Our sticky textured Udon noodles and Mochimugi noodles are also well received.

Other health foods

Development of safe and reliable foods that do not only taste good but suit today’s health conscious needs, such as Tofu made from quality soybeans and clear water, are underway as well.

Banshu Somen

Fishing port

Sake brewery

Somen noodle

Soy sauce

Fish cake
The taste of hospitality, the taste of no compromise

Famous castle town confectionaries, traditional sweets, and new uncompromising tastes.

Confectionaries
Harima, with its rich environment and long history, is home to a wide array of confectionary cultures. Well-known traditional confectionaries include colorful Japanese unbroiled cake, which the lord of Himeji Castle ordered confectionary artisans to make, and salty cakes which the local lord of Ako domain, Asano Takaminokami favored for tea ceremonies and other refined interests as portrayed in "The Treasury of Loyal Retainers" (Kakushu). Karashi is a deep-fried cookie that came about in Harima when Kawau Sunuo, a chief retainer of the Himeji Domain, ordered his men to Nagasaki for the purpose of learning European methods for making deep fried confectionaries and spread them to Harima in order to revitalize the local economy. Today, a variety of baked confectionaries and bean sweets are made by each municipality using their local ingredients.

Almond butter
Almond butter is one of the newly explored tastes of Harima. Select almonds create a perfect harmony. Spread on bread and baked, its savory and well-seasoned mild taste can be readily enjoyed. After being picked up by the media, its popularity has increased rapidly nationwide.

Cooked and processed foods
Thanks to the high-quality ingredients available in Harima, creative recipes are abound. Such products as our original croquettes, made from the prefecture's brand beef and our bounty of local ingredients, continue to develop new tastes. Harima’s soul foods are also worth noting. One of these, our Himeji Oden, eaten with ginger soy sauce, has even been introduced overseas recently.

Dried noodle, processed rice and pre-packaged ingredients for mixed rice
Harima with its uncompromising Monodzuuki has been actively developing new foods to meet current needs. Paying attention to safety reliability and health needs, the front-runner to Harima’s manufacturing is the development of fast foods and retort pouch foods that use local ingredients to create a quick and easy, yet genuine taste. Various food products have been introduced to the market, such as dried noodles and pasta made of locally produced flour, and pre-packaged ingredients for mixed rice with local chicken. Great expectations are placed upon new unique ideas, in that they shall, while continuing the legacy of Harima’s tradition foods, cultivate a new food culture.

Leather goods
Leather manufacturing in Himeji City, Tatsuno City, and Taishi Town are the first to come to mind when it comes to local industries in Harima. Leather manufacturing has an extensive history here; it is said that the Continent’s manufacturing methods had already been introduced by the end of the Yayoi Period. The leather industry itself was established during the Edo Period when the tanning techniques were perfected thanks to the area’s easy access to raw materials, well-suited mild running water and dry climate, and long inherited traditional craftsmanship. Various leather products such as bags, shoes, belts are manufactured, and highly trusted from home and abroad.

Iron Golf clubs
The Ikuno-Ginzan silver mine was at one time the cornerstone of Japanese industry and contributed to the modernization of Japan after the Meiji Period. Mined silver was carried to the coastal areas via the ‘Gamo – Bansha Mine (silver horse carriage road)”. The area along the Ichikawa River basin runs adjacent to the ‘Gamo – Bansha Mine’, and has long been an area filled with a palpable Monodzuuki energy, fulfilling its innovative role. Iron golf clubs were made here for the first time in Japan at the beginning of the Showa Period, applying traditional swordsmith skills amassed through history. The uncompromising spirit and pride of our artisans have further advanced their craft, as they continue creating irons measuring up to global standard.

Promising products
Harima contributes to the world-class “Made in Japan” brand as well offering a wide range of saws, from general DIY tools to professional tools. These tools, receiving international acclaim, are made by long-established cutoff tool manufacturers in Himeji City. Kakogawa City manufactures socks famous for their high quality. They are also actively engaged in the development of socks with high additional value, such as high moisture retention, antistat properties, and enhanced comfort, etc. A manufacturer in Tatsuno City develops comfortable, high-quality cushions made of styrene foam used for insulation.