



Kumamoto Local Gourmet



Kumamoto Ramen

熊本ラーメン

Tonkotsu ramen originally came from Kurume in Fukuoka. From here it's popularity spread via Tamana City

to Kumamoto City. During this time it evolved into Kumamoto Ramen as we know today. The noodles are thicker and the soup is stronger than Kurume Ramen.

Taipien

太平燕

Chinese style soup noodle of Kumamoto origin. Taipien is healthy gelatin noodles and vegetables in thick and rich chicken broth. It's also perfect for a lunch and a gift.



Akaushi (Higo Beef)

あか牛

Higo Aka-Ushi cows drink the pure Aso water and feed on the soft grass of the plains of Aso.

Akaushi is tender, low in fat and healthy meat. please enjoy Akaushi steak or try it barbecued.



Amakusa Daioh

天草大王



It was once extinct, but it was revived at the end of the research and produced only in Kumamoto prefecture, it is the largest domestic chicken in Japan.



Karashi Renkon

辛子蓮根

It's fried lotus root with mustard and miso in its holes. Hosokawa Tadatoshi was the lord of Kumamoto Castle and was prone to illness.

Gentaku Osho, a Buddhist monk, consulted Mori Heigoro about his weakness. Mori Heigoro then created Karashi Renkon to cure him.

Dago-jiru

だご汁

Dago-jiru is a soup with dumplings. It's made by kneading flour into a flat dumpling and cooked with seasonal vegetables, Chinese cabbage, radish, carrots and meat that is cooked with miso or soy sauce.



Takana-meshi (Takana-Chahan)

たかな飯

Takana-meshi, the specialty of Aso, is a fried rice with takanazuke (pickled takana) as an ingredient.

Hitomoji no Guruguru

一文字のぐるぐる

It is scallion which is boiled and wrapped its green leaf around its root. This is often eaten with vinegared miso.



Salad Chikuwa

サラダちくわ

Salad Chikuwa is the famous side dish in Kumamoto. It is stuffed potato salad in the hole of Chikuwa (tubular roll of boiled fish paste) and fried.

Ikinari Dango

いきなり団子

It is the steamed dumpling. The sliced sweet potato and anko (sweet bean paste) are wrapped. It's good for a dessert.

