

Souvenirs



Chiba Peanut Butter (Peanut Butter)

Peanut butter made from Chiba peanuts is rich and full-flavored. Not too sweet, it makes the perfect snack when spread on bread or crackers.

Tenmondo

Tenmondo is a confection made from lotus root, burdock root, ginger, carrots and other vegetables boiled in sugar and dried. It was a popular preserved food that provided energy for hardworking farmers. The name is said to derive from a crude drug of the same name made from a type of asparagus, which is thought to have been preserved in sugar to make it easier to drink.



CHI-BA+KUN says
Tenmondo isn't just a great souvenir for foreigners; it also makes a great snack! You can have fun finding your favorite flavor among all the fruit and vegetables that are used!



Seigaku Mochi

Seigaku Mochi is a rice cake made from ordinary rice (uruchimai) developed by Yugaku Ohara, an agrarian leader in Chiba, a rice-producing area since long ago, at the end of the Edo Period. As it doesn't dissolve easily in hot soups or sauces, it is suitable for a variety of dishes.



CHI-BA+KUN says
Made from ordinary rice (uruchimai) instead of glutinous rice (mochigome), it is less likely to stick in your throat, so it is safer for children and elderly people to eat.



Note / Yugaku Ohara
Yugaku Ohara was a leader in the agricultural reform movement at the end of the Edo Period in present-day Asahi city. He promoted "seigaku" based on harmony of morality and the economy and led the formation of Senzo-kabu Kumiai, the forerunner of agricultural cooperatives, which greatly improved performance.

Shisomaki Togarashi

Chili peppers grown in Chiba are wrapped in shiso leaves and pickled individually. A versatile ingredient, they can be used whole in tempura or sliced and added to pasta. Enjoy the combination of shiso flavor and spicy chili.



*Please check suitability for vegetarians at time of purchase.

CHIBA'S LOCAL CUISINE

Here are some of Chiba's best local cuisine

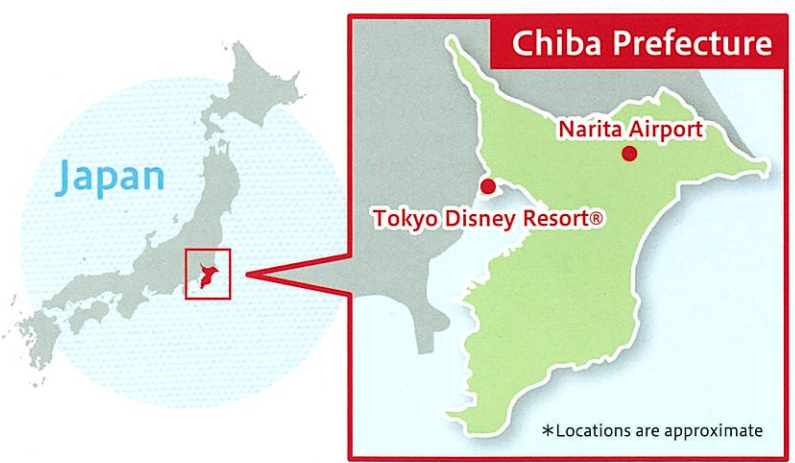
My favorites



Chiba's mascot character CHI-BA+KUN



Eat them! Snap them!
Buy them as souvenirs!



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<https://www.pref.chiba.lg.jp/cate/ssk/kankou/kyoudoryori.html>



Chiba no kyoudoryori (ちばの郷土料理) Search

*Locations are approximate

Photogenic

Chiba Gourmet - Foreigners' Top Picks



[Top left]

Sangayaki

In the days when fishermen went to work in the mountains, they took Namerou (minced fish) that they had prepared on their boats and grilled it in the mountain huts. There are various theories regarding the origin of the name, but it is said to come from "sanga" meaning mountain cottage and "yaki" meaning grilled.



CHI-BA+KUN says

This delicacy is thanks to Chiba's abundance of fresh fish. When grilled in a shell, it's called "keiko-sanga"!

[Top right]

Ise Lobster Miso Soup

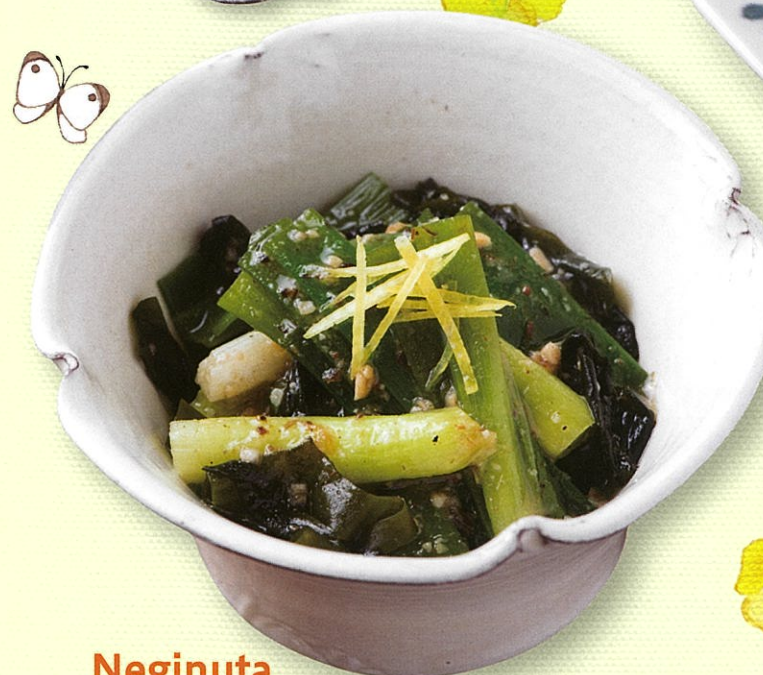
When an Ise Lobster was rejected for marketing because it had broken legs or feelers, it did not go to waste, but was added to Miso Soup or boiled in a salty-sweet sauce and eaten appreciatively. It has become a regular treat in everyday life.

[Bottom center]

Futomaki Sushi

This popular local dish has been enjoyed since long ago on festive occasions such as village festivals, weddings and birthdays. Using rice, seaweed, vegetables and other Chiba products, this decorative Sushi can be rolled in a variety of patterns.

Chiba Delicacies



Neginuta (Green onions in vinegar and miso dressing)

"Nuta" is a kind of "Namasu" (fish and vegetables in a miso and vinegar based dressing). Neginuta is eaten all over Japan, but Chiba is a leading producer of green onions and here they are commonly eaten with wakame seaweed.



Top producer of green onions

CHI-BA+KUN says

"Nuta" is a traditional way of preparing food and a local Chiba dish!

Source: 2017 agricultural output and agricultural income produced (by each prefecture) (Japan Ministry of Agriculture, Forestry and Fisheries)



Namerou

Namerou was a way for fishermen to prepare freshly caught fish aboard their boats. It is said that it got the name "namerou (lick)" because it is so delicious that it makes you want to lick the plate. Miso is used instead of soy sauce to avoid spilling when the sea is rough.



Sardines marinated in Sesame

Sardine fishing has flourished in Chiba since the Edo Period. Preserving the huge catches of sardines by marinating them in sesame dates back to olden times. This local gourmet is an everyday dish as well as an essential item at New Years.



"Tsuttsuki (speared)" Abalone

Ama (female divers) led busy lives juggling fishing and housework. When the abalone season started, they had no time to prepare their own meals, so they would spread miso on damaged abalone rejected for shipping and cook it on the bonfires that they used to warm themselves. They speared pieces to eat.

CHI-BA+KUN says

Chiba is one of the top abalone producing areas in Japan. I love the way the local dialect is used in the name. "Tsuttsuki" means "speared".

