

盆栽 Bonsai



【 The Omiya Bonsai Art Museum 】
The world's first public bonsai museum was established in Saitama City. This museum is adjacent to the Bonsai Village and displays various kinds of bonsai, pots, stones, and paintings for the public's viewing pleasure.

● Season
Year-round



Japan's Best Bonsai Skill and Pride

Bonsai cultivators have honed their skills and techniques in Saitama Prefecture, Japan's largest bonsai production area, for over 90 years. Today, Saitama promotes bonsai culture through the Omiya Bonsai Village, a renowned bonsai nursery area, and exports bonsai to the EU and other regions around the world.

Perfect for a Day Trip from Tokyo

Conveniently located near Tokyo, Saitama Prefecture is easy to visit. Anyone can enjoy the many agricultural attractions and seasonal activities that this prefecture has to offer.



A Wide Variety of Exceptional Agricultural Produce

In addition to Fukaya Negi, Saigyoku Pears, Sayama-cha, and Bonsai, Saitama Prefecture produces many other kinds of agricultural produce. Some areas of Saitama also continue unique farming methods particular to this region.



● Santome Farming Methods Sustaining a Cyclical Agricultural System for Over 300 Years

The Santome area, located only 30 km from Tokyo, pioneered a new system of agriculture over 300 years ago, creating a culture of environmental conservation that remains strong today. In this system, each farming family is responsible for a long rectangular plot of land (around 700 m long) that consists of fields for planting, a small lowland forest, and a residential area. Fertilizer for the fields is created using fallen leaves from the forest, which contributes to a self-sustaining agricultural system that can be preserved from generation to generation.



Saitama Prefectural Government JAPAN
Agricultural Business Support Division
Department of Agriculture and Forestry
Tel +81-48-830-4107
Email: a4105-05@pref.saitama.lg.jp



Produce from Saitama – Loved in Tokyo and Across Japan



Agricultural Production in Saitama

Saitama, located just north of Tokyo, has the perfect balance of urban and rural landscapes. Many different types of agricultural products are produced here and enjoyed in Tokyo and throughout Japan.

Saitama—Produce Representing the Best of Japanese Agriculture

Blessed with an ideal climate and abundant soil, Saitama Prefecture supplies various kinds of produce to Tokyo and other areas around Japan through the efforts of hard-working producers. The quality and volume of Saitama's produce exemplifies the best of Japan.

深谷ねぎ Fukaya Negi



Japan's Most Well-Known Negi

The Fukaya Negi is a type of onion with a long stalk that is an indispensable part of Japanese food culture. In particular, the Fukaya Negi is popular throughout Japan for its year-round availability and distinct flavor. It has a sweet taste that can be enjoyed in the wintertime and a slightly sharp taste that can be savored in the summertime. Considering its quality and volume of production, the Fukaya Negi can be called the best negi in Japan. This type of negi is also very healthy, because it contains antioxidants that can help prevent cancer and reduce aging.



【 Yakitori 】
Fukaya Negi is a delicious complement to yakitori (grilled chicken on skewers). In particular, "Negima" (chicken and Fukaya Negi on a skewer that is grilled, sprinkled with salt, and served with either teriyaki sauce or miso paste) is a popular type of yakitori served in Saitama.

● **Season**
Year-round
Especially December and January

彩玉 Saigyoku Pear



【 Premium Gift 】
The Saigyoku Pear is an ideal seasonal gift. Why not show your appreciation to clients, coworkers, friends, and family by sending them this high-quality, delicious fruit? Only available during a limited time of the year, the Saigyoku Pear is a rare treat that will express your heartfelt gratitude.

● **Season**
Mid-August to Mid-September



Saitama's Big, Juicy, Sweet Pear

Only grown and available for purchase in Saitama Prefecture, the Saigyoku Pear is considered a delicacy. Often weighing more than 1 kg, the Saigyoku Pear is unusually large, luscious, crisp, and exceptionally sweet.

狭山茶 Sayama-cha



【 Exceptional Quality 】
Sayama-cha is created using a unique roasting process to produce clear golden tea with a rustic aroma and a rich, full-bodied taste.

● **Season**
Year-round
*Shin-cha Harvest Season:
Starting from May

*Shin-cha, the first tea of the season, is made using tea sprouts. This tea is known for its refreshing fragrance, rich flavor, and sweetness.



Sophisticated and Renowned Tea from Saitama

The secret of Sayama-cha's rich taste lies hidden in its production process. This tea's cultivation process is similar to a fine winery, with growing, roasting, production, and distribution all managed by the same producer. Each producer continues to maintain and improve upon Sayama-cha's taste while preserving 800 years of tea history.

