



KYUSYU
CUISINE
PRODUCE BOOK

ABOUT KYUSYU CUISINE

Kyushu is known as one of the most volcanic regions in Japan.

The special soil made from volcanic ash has nurtured rich soil with good drainage.

In addition to the rich soil, Kyushu is also blessed with many large rivers.

In addition to its rich soil, Kyushu is blessed with abundant water, which produces delicious vegetables and rice.

Kyushu is surrounded by four oceans

(Pacific Ocean, Sea of Japan, Seto Inland Sea, and East China Sea),

These seas flow into the Genkainada Sea, the Bungo Channel, and the Hyuga Sea, which attract fish that are nourished by the abundant nutrients produced by the Kuroshio Current, creating one of the world's leading fishing grounds.

Kyushu is truly a treasure trove of foodstuffs, represented by agricultural products grown on fertile land and marine products from the Genkai Sea.

KYUSYU CUISINE is a new cuisine that fuses the ingredients nurtured by nature's bounty with the traditions handed down from generation to generation in Kyushu.

日本の中でも火山が多い土地として知られる九州。

火山灰から出来た特殊な土は、水捌けの良い豊かな土壌を育んだ。

大きな河川も多く保有する九州は、豊かな土壌に加え、

豊かな水に恵まれることで、美味しい野菜や米を実らせることができる。

九州は4つの海(太平洋、日本海、瀬戸内海、東シナ海)に囲まれ、

それらの海が玄界灘や豊後水道、日向灘に流れ込むことで、

黒潮が生み出す豊富な栄養で育った魚が集まり、

世界有数の漁場を作りだした。

まさに、九州は肥沃な大地に育まれた農作物、

玄界灘の海産物などに代表される食材の宝庫。

自然の恵に育まれた食材と九州で脈々と受け継がれてきた

伝統を融合させた新たな料理 KYUSYU CUISINE。





THOUGHT KYUSYU CUISINE

Food is to live. It means taking life.

Only doctors and cooks wear white coats.

It is up to us to make the most of the ingredients and to kill them.

We are grateful to the people involved in the food industry, and we will create and develop a new KYUSYU CUISINE by making the most of the ingredients we are blessed with.

We will not be bound by conventional wisdom, but will sometimes change our approach in novel ways to maximize the appeal of the ingredients and make everyone who enjoys our food happy. We hope to make your life memorable. We put our heart and soul into it.

We will discover and develop the vast and fascinating land of Kyushu, while preserving and evolving the good old traditions.

We will create a cuisine called KYUSYU CUISINE that makes the best use of the ingredients and connects them, so that they will remain in our memories for a long time, looking not only to the present but also to the future.

食は生きる事。命を頂くと言う事。

白衣を着るのは医者か料理人くらいしかいません。

食材を活かすも殺すも我々次第。

食にかかわる人々に感謝し、恵まれた食材を活かし

新たなKYUSYU CUISINEを創り発展させていく。

常識にとらわれず、時には斬新に切り口を変え

食材の魅力を最大限に引き立て、

召し上がって頂く全ての方に喜んでいただけるように。

人生の思い出となるように。想いを込めて。

九州という広大な魅力ある土地を発掘し開発し

古き良き伝統は残し進化させていく。

今だけではなく未来を見据え長きに渡り記憶に残るよう、

食材を活かし繋いでいけるKYUSYU CUISINEという料理を形に。

Ingredients from the rich soil
and the traditions that have sprouted
in this region.

豊富な土壌が生み出す食材をはじめ、
この地に芽吹き受け継がれた伝統を活かす。

素材

MATERIAL



Mountain trees grow without fertilizer, shed their leaves in autumn, and sprout beautiful green leaves again in spring. The cycle and providence of nature is what makes it possible. Vegetables grown without pesticides or fertilizers using the power of nature.

シフクの野菜

山の木々は肥料がなくても育ち、
秋に葉を落とし、春にまたきれいな緑が芽吹き、
自然の循環、摂理によって成り立つ。

自然の力を利用した無農薬・無肥料栽培の野菜。



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FISH MARKET
長浜鮮魚市場

Fukuoka is a city open to the sea and has long been a window for overseas exchange with China, Korea, and other Asian countries. The Fukuoka City Central Wholesale Market for Fresh Fish, which opened in 1955, is one of the best fish markets in Japan with the Hakata Fishing Port, a designated Type III fishing port by the government, and fresh seafood caught in the rich fishing grounds of the Genkai Sea, Japan Sea, and East China Sea from all over Kyushu and western Japan. It is one of the leading fishing grounds in Japan.



／ Shooting Location : 福岡県 福岡市 長浜 ／

海に向かって開かれた街福岡。古くから中国や韓国をはじめとするアジア諸国との海外交流の窓口として発展。かつて那の津や袖の湊として活躍してきた場所に昭和三十年に開場した福岡市中央卸売市場鮮魚市場は、国に指定される特定第三種漁港の博多漁港を擁した全国でも屈指の産地市場であり、玄界灘、日本海や東シナ海などの豊かな漁場で獲れた新鮮な魚介類が、九州・西日本各地から集まる日本有数の漁場。



FARM
井上PIG FARM

We have established an antibiotic-free breeding system that is still rare in the country.
Uses only safe plant-based ingredients, such as post-harvest pesticide-free (PHF) corn.
We use non-genetically modified feed (NON-GMO) to achieve the best meat quality.



／ Shooting Location : 福岡県 糸島市 ／

全国的にもいまだ稀な抗生物質不使用の飼育を確立。
収穫後農薬無添加 (PHF) のトウモロコシを使うなど、安全な植物性素材だけを使用。
遺伝子組み換えでない飼料 (NON-GMO) にこだわり最高の肉質を実現。

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SOY SAUCE

宮島醤油

In 1882, a soy sauce brewery was established in Karatsu City, Saga Prefecture. For more than 140 years, we have been producing soy sauce and miso, which can be said to be the "starting point" of Japanese food. Rooted in tradition, we continue to refine our techniques and respond to the needs of people and the times, while seeking even more delicious, richer, and more authentic flavors.

明治15年(1882年)に佐賀県唐津市で醤油の醸造所を創業。日本人の"食の原点"ともいえる醤油・味噌を作り続けて140余年。伝統に根ざし、技術を磨き、人と時代の声に応えながら、さらにおいしく、豊かで、確かな味を求め続ける。

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GREEN TEA
星野製茶園

Japanese tea is a part of Japanese culture. Taking advantage of the blessed climate in the misty mountain village of Yame, we cultivate high quality tea in the traditional way. We aim to connect Japanese culture and make tea an ever-present element between people.



日本文化である「日本茶」。霧深い八女の山郷で恵まれた風土を活かし、良質な茶を昔ながらの伝統を守りながらの栽培。日本文化を繋げ、お茶が人と人の間にあり続ける存在となるよう目指す。

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SAKE

山の壽酒造

Founded in 1818 in Kitano-machi, Kurume domain.

Life is a constant flow of change. Like bubbles that disappear and reappear, The founder started sake brewing with the local people. The trend sometimes almost disappeared, but with the support of the local people, the brewery has continued on to the 8th generation. The eighth generation has continued the tradition of sake brewing.



文政元年(1818年)、久留米藩の北野町に創業。

生々流転。消えてはまた生まれる泡のように、変わりゆく世の中に対して「この土地らしい新たな産業を」と、初代が地元の人々と始めた酒造り。

その流れは時に消えかけつつも、地域の方々の支えもあり、八代目へと結び継いで今に至る。

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SEAWEED
海苔

The Ariake Sea, which has one of the world's largest tidal ranges, is fed by underground water containing nutrients from the rich soil and numerous rivers.



世界有数の干満差がある有明海は、豊富な土壌からしみ出た栄養素を含む地下水や多数の河川が流れ込む。1日2回の干出により旨みが凝縮されることで海苔特有の艶や味が作られ、海苔の品質が大変良く、黒いダイヤモンドと称されるほど、艶やかで貴重な有明海の家苔。



VINEGAR
庄分酢

Chikugo Province, with its water from the Chikugo River and rich land, is a rice-producing region and a producer of beautiful sake. Vinegar is born from the fermentation of sake, and the Shobun Vinegar Company began when Seiwemon IV started a vinegar production business. For 300 years since then, the family has passed down the family recipe from generation to generation, and only the successors of the Takahashi family know how to make vinegar, which has been passed down for 300 years, preserving the ideas of their fathers.



筑後川の水・豊かな大地を持つ筑後国は米どころであり美酒の産地。酢は酒の発酵から生まれ、四代清右衛門が酢造商いを始めたのが「庄分酢」の始まりである。以来三百年、一子相伝の製法が代々受け継がれ、高橋家後継者のみが知る父祖の想念を守り300年受け継がれた酢造り。

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ARITA PORCELAIN LAB

有田ポーセリンラボ

This is a brand of solder ware that proposes a modern and luxurious lifestyle, which is born from "Yazaegama" which has a history of more than 200 years. The aesthetic sense of "Miyabi" that the Japanese people have valued since ancient times has been maintained, while adding a stylish appearance to suit the modern living space. It is designed to enrich the mind and produce a sense of hospitality.



200年以上の歴史に息づく「弥左エ門窯」から生まれた、モダンでラグジュアリーなライフスタイルを提案する有田焼ブランド。古来より日本人が大切にしてきた「雅」の美意識はそのままに現代の生活空間に合うようスタイリッシュな佇まいを取り入れ、心を豊かに、おもてなしの心を演出。

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PROCESS IGUCHI
プロセス井口

We have inherited the skills of our predecessors, which they acquired through friendly competition, and now, armed with the ability to procure wood, processing techniques, and the solidarity of Okawa, a manufacturing town, we aim to be a company that provides answers to any inquiries about custom-made furniture and woodworking products. We aim to become a company.

約480年前に、船大工の技術を生かした家具づくりが福岡県大川市ではじまった。先人が切磋琢磨し身につけた匠の技を受け継ぎ、木の調達力、加工の技術力、ものづくりの町・大川の団結力が武器である。今ではオーダーメイドの家具や木工品づくり等、多様なニーズに応える。

A gem created with an unconventional
and innovative approach
and delicate cooking methods.

常識にとられない斬新な切り口と、
繊細な調理方で生み出す逸品。

技

TECHNIQUE

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HAKATA CHICKEN DOUBLE CONSOMME WITH TRUFFLE

博多地鶏ダブルコンソメ トリュフの香り



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SPECIAL ROAST BEEF SAUCE VIN ROUGE

特選牛ローストビーフ ソース ヴァンルーージュ





“SHIFUKU'S YASAI” NATURAL FARMING VEGETABLE INSALATA

「シフクのやさい」自然農法野菜のインサラータ



Flexible styles that accommodate
diverse cultures as well as the uses
of the people who serve them.

召し上がる方の用途だけでなく、
多様な文化に対応した柔軟なスタイル。

多 様 性

DIVERSITY

course meal 1





Kagoshima Kurobuta Pork Roti with Homemade Gravy Sauce

鹿児島県産黒豚のロティ 自家製グレービーソース



Confit of vinegared mackerel from Miyazaki and potato beurre noisette

宮崎県産鰯のコンフィとジャガイモ ブールノアゼット



Fukuoka Sea Bream and Pesticide-Free Vegetable
Tabbouleh with Yuzu Vinaigrette

福岡県産真鯛と無農薬野菜のタブレ 柚子のヴィネグレット

course meal 2





Deep-fried scaled white sea bream from Oita in Ariake seaweed broth

大分県産白甘鯛の鱈揚げ 有明海苔のスープ仕立て



Nagasaki Torafugu Fritter with Truffle and Cheese Sauce

長崎県産虎河豚のフリット トリュフとチーズのソース



Saga Beef Back Roti with Red Vinegar Consommé Sauce

佐賀牛 牛背肉のロティ 赤酢のコンソメソース

course meal 3





Fukuoka Crab and Burrata Cheese with Flying Fish Dashi Jus
福岡県産蟹とブルータチーズ 飛魚出汁のジュレ



Rice cooked with sea bream from Oita
in an earthenware pot with Karatsu miso

大分県産天然真鯛のあら炊き土鍋ご飯 唐津味噌仕立て



Charcoal-grilled Kagoshima special beef sirloin

鹿児島県産特選牛サーロインの炭火焼

course meal 4





Kagoshima Sea urchin Mousse
鹿児島県産雲丹のムース



Fukuoka sea bream and yerba mate vaporette with beurre blanc sauce
福岡県産真鯛とマテ貝のヴァポレール ブールブランソース



Hakata Amaou fondant chocolat with cacao tuile
あまおうのフォンダンショコラ カカオチュールを添えて

course meal
vegan

Vegan

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Vegan

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Two kinds of asparagus from Saga Fritter with citrus and herb melange

佐賀県産2種のアスパラガス フリット 柑橘とハーブメランジェ



"Shifuku no Yasai" Natural Farming Vegetable Insalata

「シフクのやさい」自然農法野菜のインサラータ



Soy meat cutlet made with "Shifuku no Yasai"
with pesticide-free basil and organic tomat sauce

「シフクのやさい」で作ったソイミートカツレツ
無農薬バジルとオーガニックトマトソース

Vegan

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vegan 「bento」

Hakata Eggplant Kabayaki Stacked in Stacks

Hakata Eggplant Kabayaki Jyu
Smoked pickled radish

Saga Soybean Meat and Taro Croquette
Tempura of sesame tofu with yuzu and wasabi
Cooked Kyushu Vegetables

lotus root and okawamachi mushroom rice cake
with deep-fried tofu

Yame tea buckwheat noodles and yam
Ariake seaweed and Karatsu miso soup

Deep-fried Kagoshima Annou sweet potato
and red bean paste

弁当

博多茄子蒲焼き重仕立て

博多茄子蒲焼き重
燻製大根漬け

佐賀県産大豆ミートと里芋のコロッケ
胡麻豆腐の天婦羅 柚子山葵

九州野菜の炊き合わせ
蓮根と大川町茸の巾着餅

八女茶蕎麦と山芋
有明海苔と唐津味噌汁

鹿児島県産安納芋と餡子のはさみ揚げ

Vegan

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vegan 「nabe」 course

Tempura Sushi Paper Pot Gozen

Yamecha Soba Noodle Sushi

Mushroom Abalone and Ariake Seaweed Sushi

Sushi with Setaka Takana and Nama Yuba Turo Sushi

Kumamoto ginger and apple

Paper nabe with vegetables from Kyushu

Karatsu Red Miso Dengaku with Hakata Eggplant

Tempura of sesame tofu and myoga
from Saga with konbu salt

Kyushu vegetables cooked together

Karukan (light sweet bean jelly)

Sasa-no-ha mizu-manju

鍋コース

天婦羅 寿司 紙鍋御前

八女茶蕎麦寿司仕立て

茸鮑と有明海苔の寿司

瀬高高菜と生湯葉とろ寿司

熊本県産生姜と林檎のがり

九州特産野菜の紙鍋

博多茄子の唐津赤味噌田楽

佐賀県産胡麻豆腐と茗荷の天婦羅 昆布塩

九州野菜の炊き合わせ

かるかん

笹の葉水饅頭



temari-sushi

Temari-sushi is a bite-sized sushi made by placing ingredients on top of sushi rice that has been rolled into a round shape, characterized by its colon-like appearance and colorful ingredients. It is smaller than the typical nigirizushi and can be made with a variety of ingredients such as sashimi, pickles, vegetables, leafy greens, and meats.

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Croquette with truffles from Nagasaki
長崎県産トリュフのクロケッタ



Kagoshima Satsumacha Financier
鹿児島県産さつまっちゃんのフィナンシェ



Hakata Chicken Terrine
with Meisei Leek Salsa
博多地鶏のテリーヌ 明星ネギのサルサ



Miyazaki Mango Mini Tart
宮崎県産マンゴーミニタルト

Chocolat canele with honey from Kyushu

九州産はちみつショコラ カヌレ



Fukuoka Corn and Caviar Brulee

福岡県産玉蜀黍とキャビアのブリュレ



Chilled Fedelini with Fresh
Nagasaki Sea urchin and Grilled Eggplant

長崎県産生雲丹と焼茄子の冷製フェデリーニ



Involtini with "Shifuku no Yasai" and prosciutto ham

「シフクのやさい」と生ハムのインボルティーニ





KYUSYU CUISINE

Special Thanks

PROCESS IGUCHI

Hoshino-seichaeen Co., Ltd.

SHOUBUNSU.CO.,LTD.

Miyajima Shoyu Co.,Ltd.

JAPANESE SAKE YAMANOKOTOBUKI

SHIFUKU-NO-YASAI

ARITA PORCELAIN LAB



FOOD PRODUCED
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