



*Visiting Farms
and enjoying Fresh Vegetables*



Kunitachi Hatakenbo | Kunitachi



gotcha!

Despite being one of the largest cities in the world, much of Tokyo is still farmland. The city has also been putting effort into preserving the seeds of traditional vegetables that were grown since the Edo period, and so its agricultural industry is quite diverse. Various activities are also being held at these agricultural properties that

remain in town. Kunitachi Hatakenbo invites families as well as overseas visitors to take part in harvests, and even spend time with animals such as horses and sheep. They also serve lunch using the harvested crops. The view of the farm's rice field is something that has become rare in Tokyo, and its 400-year-old water channel is an important habitat for many small organisms.



Kunitachi

Kunitachi Hatakenbo

Links



MAP C5 641, Yahoo, Kunitachi-shi ②Depends on the event ③www.airbnb.jp/experiences/93335



Tokyo Tama Vegetables' Projects

Kokuvege



For 300 years since the Edo period, the vegetables of Kokubunji have been grown in carefully cultivated soil. "Kokuvege dishes" are served at 60 restaurants within the city.

Kokubunji

www.kokuvege.jp/

Koganei Edo no Nouka-Michi



Over 10 stores stand along the community road near Koganei Park. Information regarding the latest products available at these stores is posted on their official Facebook page.

Koganei

MAP D6 Nearby Sekinocho, Koganei-shi
www.facebook.com/koganei.edononoukamichi/

Sci Tech Farm



This is a vegetable factory operated by the agricultural department of Tamagawa University. They conduct hydroponics research using LED light sources.

Machida

MAP B6 Sci Tech Farm, Tamagawa University, 6-1-1, Tamagawagakuen, Machida-shi

Tasty Souvenirs that use Vegetables

Kita-Tama

Prime Vegetable Curry

A local retort curry using plenty of vegetables grown in the region. Sold at: Kodaira Farmer's Market Moo-chan Hiroba (MAP D6), etc.



Kita-Tama

Carrot Jam

Made with 100% Kiyose-grown carrots. Goes well with toast or yogurt. Sold at: Mirai Kiyose Shinsenkan (MAP E6), etc.



Kita-Tama

Tokyo Udo Dressing

An original dressing using Tachikawa's famous udo (mountain asparagus), which is also a local vegetable of Edo-Tokyo. Sold at: Farmer's Center Minore Tachikawa (MAP D5), etc.

