



Food #05
Vegetables

Edo Tokyo Vegetables

area **Koganei**

Traditional vegetables that have enriched the dining table since the Edo period. With a unique taste, and shape, each vegetable has its own personality and story. A food culture connected from seed to seed carefully by hand.



INFORMATION

From Shinjuku Station, take the JR Chuō Line to Takao, for 24 minutes to Higashi Koganei Station and 26 minutes to Musashi Koganei. Take public buses and taxis from the station to various places.



Shintori greens

Mid-October to Mid-March

The core is crunchy, the whole leaf is soft and chewy



Edo Tokyo Tatemono-en

An outdoor museum that relocates and preserves historically valuable buildings. A restaurant where you can taste Musashino udon.

☎042-388-3300

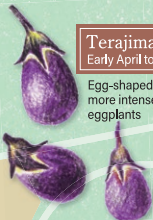
🏠 3-7-1, Sakuramachi, Koganei

🕒 9:30 to 17:30 (October-March 16:30)

Terajima eggplant

Early April to late October

Egg-shaped, sweeter and more intense than ordinary eggplants



Koganei Park

A city park famous as a famous cherry blossom spot. Playgrounds are scattered on the vast grounds, and barbecue squares are also popular.

☎042-385-5611

🏠 1-13-1 Sekinocho, Koganei



Ohori Farm

A farm family that has cultivated fields from generation to generation since the Edo period. Growing Edo Tokyo vegetables that make use of the climate of this land.

☎042-381-1868

🏠 1-10-4 Sekinocho, Koganei



Kameido radish

Mid-October to Mid-April

It is characterized by the thinner and larger leaves at the tip

Cafe5884

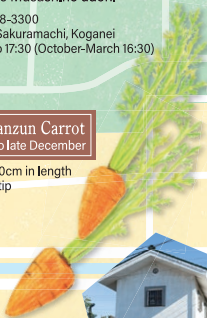
A natural cafe where you can enjoy vegan lunch made from local vegetables.

☎042-387-1004

🏠 1-11-21 Sakuracho, Koganei

🕒 11:00 to 17:30 / Closing days vary (please check on website)

● Cafe 5884



Magome Sanzun Carrot

Mid October to late December

Approximately 10cm in length with a rounded tip



Koganei Edo Farmhouse road

You will find farmhouses and fields on this tranquil road, featuring 10 direct-sale stores along the way. You can always find fresh vegetables from the morning.

🏠 Around the Sekinocho, Koganei

🕒 Depends on store

ome and buy traditional vegetables

To Koganei Farmhouse road

Edo Tokyo Vegetables, which became known as Koganei's specialty, are packed with the thoughts of our creators and an original rich taste. We hope you enjoy the seasonal tastes of the season. (Mr. Ohori, vegetable farmer)