



Food #06
Vegetables

Okutama wasabi

area **Okutama**

Wasabi is an essential ingredient in Japanese food culture. The wasabi that grows in the clear waters of the Tama River, conserved by farmers in Okutama, has a special flavor and aroma. Raising the usual meal by one rank.

INFORMATION

36 minutes from Shinjuku Station to Chuō Line Rapid bound for Takao, transfer to JR Ōme Line at Tachikawa Station, 35 minutes to Hinata Wada, 1 hour 8 minutes to Okutama Station



Okutama 奥多摩 Wasabi わさび encyclopedia 大図鑑

花
Flowers This white cross-shape flower blooms in early spring



葉
Foliage It seems to have been prized in the past for resembling the Tokugawa family crest, the Hollyhock flower crest

Raw wasabi and skipjack on warm rice. We also recommend wasabi bowl

Shihikuchi-ya,
Kimiya-san



1 2
A rich texture of pickled wasabi containing herring roe and jellyfish



1 2
A typical wasabi souvenir made by pickling raw wasabi in sake lees

根茎
Rhizome The cylindrical main part of wasabi. The condiment "grated wasabi" is grated from this part

葉柄
Petiole This part is often used for wasabi pickles

Okutama wasabi grown in the Tama headwaters. It is a special product representing Okutama that was dedicated to the Shoguns in the old days. Its feature is the sharp pungency and fragrance born from the clear stream of mineral-rich mountains. Raw wasabi and processed products are available at various places in the town, so try the taste at home.



1 Cheese and Ginjosaake lees make a great combination. Accompany with sake and wine



3 You'll get hooked on the wasabi scent that unfolds after tasting the sweetness of the milk. Early April to early September



1 The wasabi root's thin sprouts have an incredible crunchy texture.

1 Yamashiroya

Homegrown wasabi from the Edo period. Sake lees using freshly squeezed local sake "Sawanoi".
☎ 0428-83-2368 🏠 717-3 Hikawa, Okutama ☎ 9:00 to 17:00 / Open daily

2 Shishiguchi-ya, Baigōshiten

Opened in early Taishō era. Enjoy the taste of a mountain village using wasabi from Okutama Ōtama.
☎ 0428-76-0747 🏠 6-1330-1 Umego, Ōme ☎ 8:00 to 17:00 / Closed on Mondays

4 Handmade icecream workshop Verde

A ranch-managed ice workshop in Musashimurayama. This Gelato using Tama ingredients is very popular.
☎ 042-560-6651 🏠 1-80-3 Mitsufuji, Musashimurayama ☎ 11:00 to 18:00 (Open until 17:30 from October to March) / Closed on Tuesdays (Open only on Saturdays, Sundays and public holidays in January)