

広島カキ

郷土料理 さつま



山から川、そして瀬戸内海へと注がれた栄養で、大きくぷっくりと育った「牡蠣」は風味豊かで濃厚な味わいです。また、漁業が盛んな坂町で昔から食卓に上がってきた「さつま」は旬の魚に地元の味噌・醤油・こんにゃくを使った漁師飯で、お客様からは「魚のカレー」と人気です。

Hiroshima Oysters and Satsuma

Hiroshima oysters are nourished by the nutrients that flow from the mountains to the rivers and, finally, into the Seto Inland Sea. Known for their large size and pillowy plump texture, these oysters are full of flavor. Satsuma is a traditional dish that has graced tables in Saka Town, a fishing town, since days of old. Known as fishermen food, satsuma takes seasonal fish and mixes it with local miso, soy sauce, and konnyaku. It's hugely popular with kids, who call it “fish curry”.

梅ワイン「梅の薫」



爽やかで心地よい酸味のある白ワインと、フルーティーな香りと優しい甘味があるロゼワイン。2種類の梅ワインをぜひ一度ご賞味ください。

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Ume-no-Kaori Plum Wine

Ume-no-Kaori White Wine is refreshingly tart, and Ume-no-Kaori Rosé is fruity with a delicate aroma and sweetness. Enjoy these two unique bottles of plum wine.

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