



Osaka prefecture



OSAKAMON

Naniwa no Dentō Yasai (Naniwa Traditional Vegetables)



Osaka Prefectural Government, Department of Environment,
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What are "Naniwa no Dentō Yasai (Naniwa Traditional Vegetables)"?

Osaka Prefecture has established the following standards
and currently certifies 24 items as "Naniwa no Dentō Yasai."

- (1) Vegetables that have been cultivated in Osaka Prefecture
since before the early Showa period (approximately 100 years ago)
- (2) Vegetables whose seedlings or seeds have a clear history, are of a
type, in a specific climate of the prefecture, and whose seedlings or
seeds can be secured for cultivation.
- (3) Vegetables produced within the prefecture

What is the "Naniwa no Dentō Yasai (Naniwa Traditional Vegetables)"?

Under this system, which started in 2005, producers of "Naniwa no
Dentō Yasai (Naniwa Traditional Vegetables)" can display a certification
mark on the vegetables they sell, as well as on processed foods that
use "Naniwa no Dentō Yasai (Naniwa Traditional Vegetables)."

Use of the Certification Mark

✓ Where to apply

Osaka Prefecture (or the municipality of origin if produced,
processed, or sold there)

✓ Application acceptance period

Farmer production certification: Every year from February 1st to the
last day of the month and August 1st to the last day of the month
Certification for food processors, restaurants, fruit and vegetable
dealers, etc.:

Every year from March 1st to 15th and September 1st to 15th

Certification Mark

Osaka Prefecture



Osaka Prefecture and local
municipalities of origin



Naniwa no Dentō Yasai (Naniwa Traditional Vegetables) Target products and origins - Hokusetsu (North area)

Takayama mana (Greens) spring winter

A type of cruciferous vegetable that has been cultivated in the Takayama area
of Toyono Town since the Edo period. Its size is 20 to 30 cm.

It is classified into four types based on the
shape of its leaves.

The stems are sweet and can be eaten as
a flower vegetable even after the buds form,
while the flower stalks are bittersweet.

Harvest season: December to March

Takayama gobo (Edible burdock root) winter

It has been cultivated in the Takayama area of
Toyono Town since the Edo period.

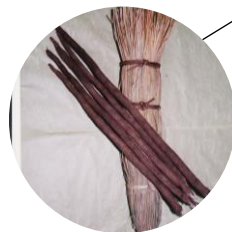
It is similar to Horikawa gobo (burdock cultivated
in Horikawa area of Kyoto), but is characterized by
its black color and strong fragrance. Since it has
few tendons, it can be cooked quickly until soft.

Harvest season: December

Suita kuwai (Arrowhead buld) winter

It has been growing wild in Suita City since before
the Edo period. It is a small type of water chestnut that is
different from the large Chinese water chestnuts currently on the
market and is also called "Mame Kuwai" or "Hime Kuwai."

It is soft has little bitterness, and has a fluffy sweetness like chestnut.
Harvest season: December



Hattori shirouri (Winter melon) summer

It has been cultivated in the Tsukawaki district of
Takatsuki City since the Edo period.

The fruit is pale greenish-white with pale white stripes
and grows to about 30 cm. It has a good texture when
pickled using method called "Nara-zuke".

Harvest season: July to early August

Mishima udo (Mountain asparagus) spring

It has been cultivated in the Mishima region,
centered around Ibaraki City, since the
Edo period.

Unique cultivation techniques result in
pure white, thick, large, fragrant, soft-
texture.

Harvest season: February to March



Torikai Nasu (Eggplant) summer autumn

Round eggplants have been cultivated in the Torikai area
of Settsu City since the Edo period.

It is similar to Kamo nasu (eggplants cultivated in Kamo
area of Kyoto), but is slightly plump at the bottom and has
a unique sweetness. The skin is soft, but the flesh is
dense, so it doesn't fall apart easily when cooked.

Harvest season: July to September



Naniwa no Dentō Yasai (Naniwa Traditional Vegetables)

Target products and origins – Chubu, Minamikawachi and Senshu (Center and South area)

Moriguchi daikon (Daikon radish) winter

From the 16th to the early 20th century, it was cultivated along the Yodo River from Osaka City to Moriguchi City.

The pickled "Osaka Miyamae Daikon," which originated around Osaka Tenmangu Shrine, was given the name "Moriguchizuke" by Toyotomi Hideyoshi, and hence it came to be called "Moriguchi Daikon." It is about 1.5cm thick and 1 to 1.3m long, and is used for pickling.

Harvest season: December

Kema kyuri (Cucumber) summer

Black-skinned cucumbers are said to have originated in Kema Town, Miyakojima Ward, Osaka City.

The fruit is about 30cm long and 3cm thick. The part closest to the stem is green, while the opposite side is pale green-white to slightly yellowish. The flesh is crisp, and the part near the stem has a distinctive bitter taste. Harvest season: July

Tamatsukuri kuromon shirouri (Winter melon) summer

It originated near the Tamatsukuri kuromon Gate (Kuromon Gate) of Osaka Castle. The fruit is shaped like a long tube, about 30cm long and 10cm thick. There are also thin varieties that are 6 to 7cm thick. It is dark green with 8 to 9 clear white vertical stripes. Harvest season: June to August

Kotsuma nankin (Japanese pumpkin) summer

It originated in Tamade Town (formerly Kotsuma village), Nishinari Ward, Osaka City. A type of Japanese pumpkin that is small, weighing just under 900g, has vertical grooves and bumps, and is very sticky. When ripe, the skin turns om dark green to reddish brown. Harvest season: July to August

Kintoki ninjin (Carrot) winter

From the Edo period to the early Showa period, it was a specialty of the Naniwa Ward of Osaka City and was known as "Osaka Ninjin." The root is about 30cm long and deep red in color. The flesh is soft and has a sweet taste and strong aroma. Harvest season: December to February

Osaka kurona (Greens) spring autumn winter

A type of pickled vegetable that was cultivated in Osaka City in the 1870s. The leaves are thick and dark green, becoming shinier and blacker in mid-winter. When cooked, it has a sweet taste and a unique flavor. Harvest season: late October to mid-March

Senshu ki-tamanegi (Onion) spring

Osaka is the birthplace of onions which begin to be cultivated in the fall. Seeds were successfully harvested in 1880, and were subsequently selected in the Sennan region. Their shape ranges from flat to thick and varies depending on the harvest time. The flesh is soft, sweet and yellow in color. Representative varieties include Imai Wase and Kaizuka Goku Wase. Harvest season: April to May

Baba nasu (Eggplant) spring summer autumn

A type of "Mizu nasu" (eggplants with high water content) that was cultivated in the mountainous areas of the Senshu region, mainly in the Baba district of Kaizuka City, during the Taisho era. The fruit is elongated, has very thin skin, and has dense, watery flesh. Harvest season: April to October

Kaizuka sawa-nasu (Eggplant) spring summer

A type of "Mizu nasu" (eggplants with high water content) that was cultivated in the coastal area of the Senshu region, centered around Kaizuka City, during the Meiji period. In the early Showa period, it spread to Juzen Village in Niigata Prefecture, where the lineage was maintained under the name "Juzen", and then returned to Osaka. The fruit is purse-shaped with vertical grooves and the skin is a pale reddish purple. The flesh is dense and contains a lot of water. Harvest season: April to July

Kawachi renkon (Lotus root) spring autumn winter

The former Matta area in the Kitakawachi region is a low-lying area with poor drainage, and has long been a producer of lotus root instead of rice. Cultivation of lotus is said to have begun when native lotus roots that grew wild in the area were planted and cultivated in ponds and swamps. Harvest season: October to March

Osaka shirona (Greens) spring summer autumn winter

Cultivation of this vegetable began in the Edo period, and it was popularly grown near Tenmabashi in Osaka, so it is also called "Tenmana". Some are harvested early and some late, but all are characterized by their mild flavor and bright white, straight leaves. Harvest season: All year round

Tennoii kabura (Turnip) autumn winter

It originated near Tennoji in Osaka City. There are two types, one with dissected leaves and one with round leaves. In both cases, the turnip is white and flat, with a strong sweetness and dense flesh. The turnip was also called "floating turnip" because it grows as if floating above the ground. Harvest season: November to January

Tanabe daikon (Daikon radish) autumn winter

White-necked radish was a specialty of the Tanabe area of the Higashisumiyoshi Ward in Osaka City. The root part is white and cylindrical, with the tip slightly swollen and rounded. It is about 20cm long and 9cm thick, and its leaves are hairless. The flesh is dense, tender and sweet. Harvest season: November to January

Namba negi (Green onion) winter

It has been cultivated extensively in the Namba area of Osaka City since the Edo period. It is said that it was brought from Namba to the Kujo area of Kyoto around 711, where it was improved and became Kujo negi. It is also said that the reason soba and udon noodles containing duck meat and green onions are called "Kamo Namba" comes from Namba negi. It has many soft leaves, a strong slimy texture, and a rich sweetness. Harvest season: December to February

Mejiso (Shiso leaf sprouts) spring summer autumn winter

In the early Meiji period, it was widely cultivated in the area around Genpachi in Kita Ward, Osaka City, vegetables whose sprouts were eaten, including "Mejiso," came to be known as "Genpachi Mono". There are green and red buds, and they are characterized by their unique fragrance and color. Harvest season: All year round

Usui endo (Peas) spring

A peeled pea that was introduced to the Usui area of Habikino City from the United States during the Meiji period and then improved. It is small, with light-colored pods and beans, and a sweet taste. Harvest season: April to May

Ebi imo (Shirmp potato) autumn winter

"Tōno imo" (Chinese sweet potato) has been cultivated in the former Minamikawachi district since ancient times, and by taking advantage of the soil's water-retaining and nutrient-rich properties and frequently caring out a process of hilling up the soil, the curved shape was created. Harvest season: late October to December

Sakai taka-no-tsume (Red hot pepper) summer autumn

A type of spicy chili pepper cultivated in Higashitouki, Nishitouki, Hattaso, Kuze and other villages in Senboku District (Sakai City). The fruits are small, measuring about 3 cm in size, and are characterized by not growing in clusters but instead growing individually on each node, facing the sky. It has a strong spicy taste and a good aroma. Harvest season: August to October