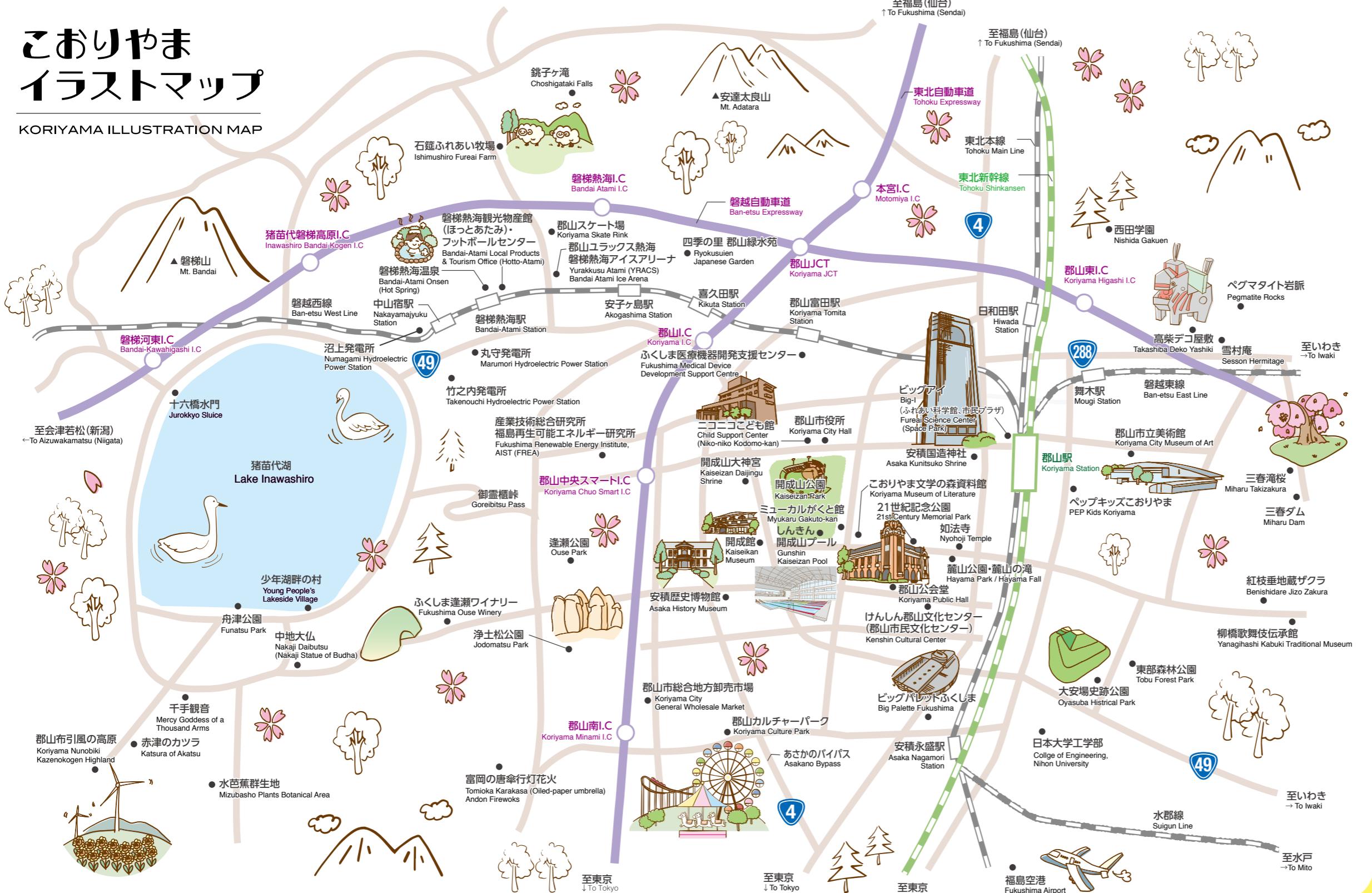


こおりやま イラストマップ

KORIYAMA ILLUSTRATION MAP



こおりやまの味 The Flavors of Koriyama



◎郡山の酒

米どころ郡山の蔵元で丹念に作られる純米酒や焼酎、福島の果物を使った地ワイン、東北最古の地ウイスキーなど、個性豊かな味が楽しめます。

Sake of Koriyama

Enjoy an abundance of unique flavors, such as carefully crafted junmai sake and shochu made from Koriyama's locally-grown rice, local wines using fruit grown in Fukushima, and the oldest whiskey in the Tohoku region.



◎郡山クリームパン

厚切りパンにミルク風味のクリームを塗ったご当地パン。店ごとに異なる味を食べ比べできるのも魅力。

Koriyama Cream Box

Local specialty bread made with thickly sliced bread topped with milk-flavored cream. Comparing the flavors of each shop is also great fun.



◎郡山ラーメン

郡山市は、知る人ぞ知るラーメン激戦区。ご当地ラーメンをはじめ、各店が独自の味を追求しています。

Koriyama Ramen

Those in the know, know that there is fierce competition among ramen shops in Koriyama City. Each shop boasts its own original flavor of the local ramen.



◎こおりやまグリーンカレー

四季の野菜をふんだんに使用した、郡山の名物カレーです。

Koriyama Green Curry

Koriyama's famous local curry that uses plenty of seasonal vegetables.



◎阿久津曲がりねぎ

明治時代から阿久津地区周辺で栽培される伝統野菜。一度斜めに植え替える独自の栽培が、甘みと柔らかさを生みます。

Akutsu Magarinegi (Bent Japanese Green Onion)

A traditional vegetable grown in the Akutsu area since the Meiji period (late 19th to early 20th century). The unique slanted growing method produces a sweetness and flexibility.

◎うねめ牛

肉質等級4以上の黒毛和牛種雌牛のみが「うねめ牛」に認定。どの部位も柔らかく、甘みに優れた霜降り肉です。

Uneme Beef

Only Japanese black beef heifers of a Grade 4 meat grade or above can be certified as Uneme Beef. Any part you eat of the marbled meat is tender and filled with umami.

こおりやま 特産品 Koriyama's Local Specialties



◎張り子人形・三春駒

江戸時代から300年以上継承されてきた張り子人形や、郷土玩具などが作られています。

Hariko Doll / Miharu Goma

Hariko dolls and other local toys with a more than 300-year old history passed down since the Edo period (17th - 19th century) in Koriyama.



◎海老根伝統手漉和紙

中田町海老根地区で江戸時代に始まった和紙漉き。保存会により復興され、小学校の卒業証書などに使われています。

Ebine Traditional Handmade Japanese Washi Paper

Japanese washi paper making began in the Edo period (17th - 19th century) in the Ebine district of Nakata-machi. The preservation society has resurrected the practice and elementary school diplomas are made with this paper.



◎梨

梨の産地として100年以上の歴史があり、ジューシーで12.5度以上の糖度が魅力です。

Pear

The Koriyama area has a pear growing history of more than 100 years. The pears are known for their juiciness and sweetness of more than 12.5 degrees.



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