Local Foods & Products

Since Komoro City is situated 600 to 2000 meters above sea level, we have various types of soil, drastic changes in temperature, morning mist, and a high ratio of fine weather. This makes farm produce delicious.



SOBA

We have a history of more than 400 years of making soba in Komoro. It is unique to enjoy soba noodles with walnut soup.

SAKE and WINE

There is one sake brewery which has continued making sake for more than 170 years. There are also some wineries in Komoro. Manns Wines in Komoro is the pioneer of the Chikuma River Wine Vallev.

MISO

Since we have a history of more than 400 years of miso making in Komoro, you can find miso of good quality.

FRUIT

We have many kinds of fruits like apples, strawberries, blueberries, prunes, peaches, and so on. You can enjoy fruits picking. Processed goods like jam and sweets are famous as well.