

The appeal of “*Naniwa-yasai*, Osaka Traditional Vegetables”

Tennouji Kabura (Tennouji Turnip)



First cultivated around Tennouji of Osaka City, the *Tennouji Kabura* is largely separated into groups with either lobate or rounded leaves. Both variations share a hearty texture with a strong sweet taste, and have characteristic slightly flattened white taproots. And the tendency for their taproots to break through the soil has earned the name of “*Uki Kabura*” (float turnip) among locals.

Tanabe Daikon (Tanabe Radish)



A specialty white-necked radish cultivated at Tanabe of Higashi-Sumiyoshi-ku, Osaka. Around 20cm in length and 9cm in width, the *Tanabe Daikon* has a white tubular taproot with slightly enlarged spherical ends, and has smooth hairless leaves. It has soft hearty flesh that is rich in sweetness.

Kintoki Ninjin (Kintoki Carrot)



Especially prominent around Naniwa-ku of Osaka throughout Edo period until early Showa, the specialty *Kintoki Ninjin* was also referred to as the “*Osaka Ninjin*.” Its deep crimson taproot spans 30cm in length, and is also known for the fragrance that matches its soft sweet flesh.

Osaka Shirona (Osaka Chinese Cabbage)



Also known as “*Tenmana*” as cultivation originally began near Tenma-bashi during the Edo period. The crop comes in early, medium, and late varieties; all of which do not have the characteristic bitter taste found in some other Chinese Cabbages, and are lined with a bright white stem branching from its wide and firm stock to contrast and highlight its leaf structures.

Kema Kyuuri (Kema Cucumber)



A black-spined cucumber originating from Kema-cho of Miyakojima-ku, Osaka. The *Kema Kyuuri* is around 30cm in length and 3cm in width, and the color of the fruit gradually shifts from a pale greenish-white at the top to a yellow taint around two thirds from the stem. The fruit as a whole has a crunchy bite, and the areas close to the stem hold a unique bitterness.

Tamatsukuri Kuromon Shirouri (Tamatsukuri Kuromon Oriental Pickling Melon)



Originated near Tamatsukuri-mon (Kuro-mon), a gate of the Osaka Castle. The *Tamatsukuri Kuromon Shirouri* fruits are colored deep green with 8-9 longitudinal white stripes, and are tubular in shape, usually 30cm in length and 10cm in width. Thinner variations only 6-7cm wide can also be found.

Kotsuma Nankin (Kotsuma Pumpkin)



Growing up to around 900g, the small lumpy Japanese pumpkin originating from Nishinari-ku Tamade-cho (formerly Kotsuma-mura) is vertically lined, and has sticky flesh. The skin turns from deep green to a reddish-brown as it ripens, signaling its delicate flavors.

Genpachi Mono (Genpachi Mono Sprouts)



Due to the abundance of shiso cultivation around Genpachi in Kita-ku in the early Meiji periods, sprouts such as *Mejiso* became known as “*Genpachi Mono*.” Shiso sprouts vary between the green or red varieties, and have a unique fragrance and color.

Nanba Negi (Nanba Green Onions)



The *Nanba Negi* earned its name from being widely cultivated around the Osaka Nanba area beginning in the Edo period. The crop is distinct for the vast bundles that grow from each bulb; as well as its leaves' delicate fibers, sliminess, and rich sweet flavors. Records of its characteristics can be found in documents going as far back as the Meiji period.