

YAMAGUCHI Booth Exhibitors





藤村農園







Challenge to the future with strong agriculture.

~A Gentle Table Enriched with Futajima vegetables~
"Five kinds of potage" made with Futajima vegetables"



With the wish to share the rich flavor of our "Futajima Vegetables" more widely and accessibly, we developed our "Five-Flavor Potage" series.

Each recipe is supervised by a licensed dietitian to bring out the vegetables'

natural sweetness and aroma—without relying on additives.













Kurakichi Gelato

Gelateria Kurakichi, our gelato shop, offers gelato made from freshly milked cows at Fujii Ranch in Yamaguchi Prefecture. We use no artificial sweeteners, flavors, or colorings—just high-quality ingredients that highlight the natural taste of the materials. Enjoy ice cream that reflects the essence of the ingredients.

When making gelato, I aim for a balanced taste using ingredients that not only enhance the positive aspects like flavor and aroma but also incorporate more complex qualities such as bitterness and astringency, creating a rich, well-rounded experience.









TAKADA COFFEE

Based on our desire to create a relaxing space for each customer through coffee, we source high-quality specialty coffee from production areas around the world.

The world's first! Patent acquired! A coffee liqueur combining Japanese sake and coffee, created after more than nine years of development.

More than just a treat. It lingers in the aftertaste, giving you strength to look toward the future.

Even those who aren't strong drinkers or are new to alcohol can enjoy a "pleasantly blissful time."

Alcohol content: 9%. Can be enjoyed as a low-alcohol beverage depending on how it is served.



