



DELICACIES OF SPRING

Along with cherry blossoms, Japanese people look forward to the appearance of edible wild plants in spring. After the cold winter, plants sprout fresh buds offering the gifts of nature. They have had their admirers since long, long ago, appearing in poetry that is more than 1,200 years old. A diverse range of varieties grows in different climates and terrains, and in addition to being collected in the wild, today the plants are widely cultivated. Although they have a distinctive bitterness, the flavor of wild plants is also a characteristic of Japanese cuisine that makes it so tasty. While traveling throughout Japan, you can try dishes using the wild plants of each area.

