



Collecting all tasty things

Mamma Uruma Selection



Mozuku seaweed

The Katsuren area of Uruma City produces the most *mozuku* seaweed in the country. Katsuren *mozuku*, thick and chewy in texture, is a healthy low-calorie food, rich in minerals and fiber.

It can be used in various dishes including miso soup, tempura, salads, and more.



News!!



Katsuren *mozuku* tempura was chosen as a 100-year food!

The Agency for Cultural Affairs started the program called “100-year food” in 2021 to pass down the food culture loved by local people across generations. Katsuren *mozuku* tempura was chosen as a “100-year food.”



Ogonimo

This sweet potato started to be cultivated when a former Yonashiro Town mayor found this potato outside the prefecture and brought it to Ikei Island. They are named *ogonimo* (meaning golden potatoes) because of their bright yellow color when you slice them. They are known for their sticky texture and sweetness, so they are a popular ingredient in desserts.

Souvenirs made from Ogonimo



Ogon financier

(available at Ogon Chaya, Urumarché, and other places)



Uruma no Maizokin
(available at Petits Fours)



Nuchimasu

This uses a world-first method, the “room temperature instantaneous airborne crystallizing salt-making method,” which makes sea salt by crystallizing the 100% clear water of Miyagi Island. It’s high quality, healthy, and beautiful powdered sea salt that is low in sodium (salt content 73%) and high in minerals (21 kinds of minerals).



Tsuken carrots

Tsuken carrots from Tsuken Island are bright colored, sweet, and tasty, and have a high nutritional value containing β -carotene and minerals. They are good fresh, cooked, and for dessert. You can try them with different dishes.

Awamori (Okinawan sake)

The distilleries Matsufuji, Co. Ltd and Kamimura Distillery have been in business since the Meiji era (1868 - 1912) and have long been popular inside and outside of the prefecture.

