



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).



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.



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.

