



Tencha

Tencha is a type of green tea grown in the eastern Mikawa plains around Nishio, Kira, and Toyota. It's used for making matcha (powdered tea), and Aichi has become one of the most important prefectures where tencha is produced. Tencha is now sold under the regional trademarked brand name Nishio Matcha.

Forestry

The northeast part of Aichi, known as the Mikawa mountain region, is the production region for the prefecture's main wood varieties, Japanese cedar and Japanese cypress. Afforestation activities have been common here since ancient times, and Aichi ranks first in the country for tree nurseries and number of trees planted. As such, Aichi has become a major Japanese forestry center through development of its timber ports and lumber-based industrial zones, sawmills, plywood manufacturers, and other forestry businesses that have developed here.



Chicken

Free-range chicken farming began during the late 19th and early 20th centuries, and today chicken farming is carried out without outside contact. Temperature and ventilation is carefully controlled, and new "windowless chicken coops" are being developed to ensure greater hygiene.



Pork

Aichi produces about 640,000 pigs each year, which is about one-third of the pork consumed by the population of Aichi. In order to provide delicious, high-quality pork for consumers, pork producers have been supplied with top-notch pig breeds.

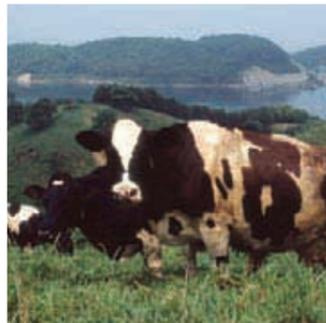


Lumber and Wood Products

Aichi's forestry and wood products include logging, lumber, plywood, and wood chips, and the prefecture has developed significant industries based on wood-based manufacturing, production, and shipping. This is due to the major timber ports of Nagoya and Mikawa and the growing demand for wood products.

Afforestation

Aichi ranks first in Japan for tree cultivators and the number of trees planted. The Christmas camellia is the most widely grown tree, followed by evergreen oak, Japanese box, kusamaki, and juniper, in order.



Dairy Cows

Dairy cows are raised on the Atsumi and Chita Peninsulas. Lately, the industry has relied less on labor and become more automated, with the introduction of advanced technologies such as milking robots.



Tiger Blowfish

Young tiger blowfish begin life in the coastal tidal flats of the Ise and Mikawa Bays before moving to the Enshunada shoals where they grow to maturity. Then they are caught using longline or trawling fishing methods. Tiger blowfish is known as the very best blowfish variety, and Aichi is a leading producer of this delicacy. The Aichi Fisheries Center is responsible for breeding and releasing tiger blowfish stocks.



Eel

High-volume eel farming is carried out primarily in the communities of Isshiki and Toyohashi in the Mikawa region, using heated terrestrial breeding ponds enclosed in greenhouses. Nagoya is famous nationwide for its hitsumabushi, a dish made from eel.

Fisheries

A wide variety of fish are caught through many different fishing and aquaculture methods in Aichi's sea fisheries. Aichi is proud to produce many of Japan's top seafood products, from short-necked clams to tiger blowfish, whitebait, kuruma prawns, and horse crab. The rich nutrient content of the waters here also makes Aichi a top Japanese producer of eel, goldfish, and sweetfish.



Ikanago

In early spring, whitebait fish 3–5 cm in length are caught, dried, and displayed in fish markets. Aichi's Ikanago fishing industry is known throughout Japan as a model example of resource management, and in March 2010, the prefecture's fisheries received MEL (Marine Ecolabel Japan) certification.



Nori

Aichi has a long history of cultivating nori, an edible seaweed. Nori farming is said to have begun in the estuaries of the Toyogawa River in 1854, and since then, the region has developed into one of Japan's foremost production centers. In the fall and winter, nori nets laden with seeds are laid out at fishing spots along the Ise and Mikawa Bay seashore, and nori is grown. Once it has matured, it is harvested, dried, processed, and shipped.



Short-Necked Clams

Clams are collected in the Isshiki tidal flats and elsewhere around the coastal regions of Ise Bay and Mikawa Bay, with more gathered in Aichi than any other prefecture. Clam-digging is a popular pastime in spring. Large quantities of young shellfish can be found in the farthest reaches of Mikawa Bay's Rokujo tidal flats, where fishing is banned, and with special permission shellfish are released in the various prefectural fishing spots to make effective use of resources.



Kuruma Prawns

These prawns are found mainly in Ise and Mikawa Bays and are caught by trawling or gillnetting. The Aichi Fisheries Center breeds young prawns for release, and the prefecture now gathers more kuruma prawns than anywhere else in Japan. In 1990, the kuruma prawn was selected as the official prefectural fish.



Sweetfish

Commercial and recreational fishing of sweetfish takes place in the mid and upper regions of the Kiso, Yahagi, Toyogawa, and Tenryu Rivers. A fishing technique called "tomozuri" involves roping areas off and using live decoys, and this sight has become a characteristic part of the summer landscape. Sweetfish are also farmed in the eastern Mikawa region, making Aichi one of Japan's top sweetfish producers.

Goldfish

Goldfish are a select ornamental breed of hibuna, a rapidly mutating type of carp. Twenty different varieties of goldfish are produced in Aichi, including the common goldfish, Ryukin goldfish, and telescope eye goldfish, and this richness in variety is one of the hallmarks of Aichi's goldfish breeding industry.

