

Each grain is heavenly!



Ten-no-tsubu

Ten-no-tsubu is Fukushima's original rice variety that debuted in 2011 after being developed over a period of 15 years.



Special features

Each grain of Ten-no-tsubu is large and plump, bursting with flavor in your mouth. The grains are also shiny, lending an appealing appearance to any dish. It is less sticky than other varieties, and emits a pleasant aroma when cooked.

Versatility

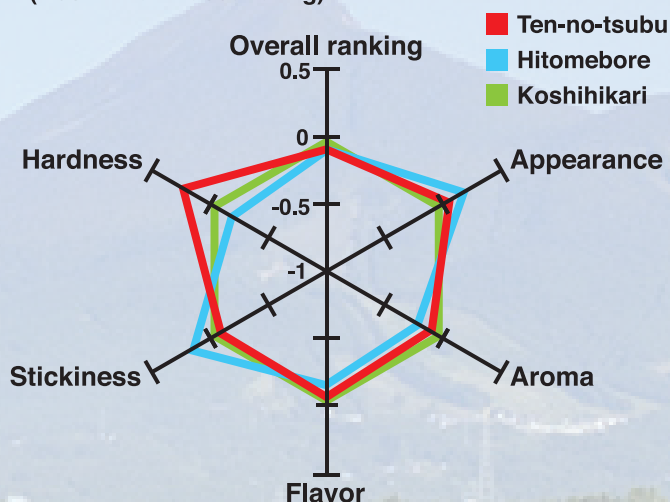
According to the Japan's taste sensory test, Ten-no-tsubu scores high in all of the six categories, making it a well-balanced rice variety overall and thus extremely versatile for a broad range of uses. As it mixes easily with oils, vinegar, and other seasonings, it is good for fried rice and "don" rice bowl dishes and sushi. It is also ideal for Japanese "bento" lunchboxes, or rice ball "onigiri", because the grains get plumper after being cooked and keep their flavor after cooling down.

< Recommended cuisine >

sushi / rice ball (onigiri) / "don" rice bowl dishes
curry / pilaf / risotto

<Comparison of three Japanese rice Brands>

Japan's National Taste Sensory Test
(Koshihikari based rating)



The origin of the name "Ten-no-tsubu"

This Fukushima original was named after the strong rice stalks that stand tall while reaching for the sky and that gift us each "heavenly grain".

For more information about "Ten-no-tsubu" and Fukushima Rice. Please contact us!
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