



いろ、いろ

various colors & various types of ingredients

～あなたの“好き”が待ってます～

You're sure to find an ingredient you like.

静岡県の農林水産物

Shizuoka Prefecture's agricultural, forestry and fishery products

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日本一豊かな食を生み出す 静岡の自然と 食文化を育む人々の思い

日本のほぼ中央に位置する静岡県。

日本一の高さを誇る富士山、日本一深い駿河湾、山々がもたらす清らかな水、
穏やかながら、四季をはっきり感じる気候、

東西の都をつなぎ、文化を運ぶ東海道、そしてそこに暮らす人々、
こうした風土が、多彩な農林水産物と豊かな食文化を育みました。

いろいろ揃うこの地なら、あなたの“好き”にきっと出会えます。

**Shizuoka's nature produces the richest food in Japan,
and the thoughts of the people who live there nurture the food culture.**

Shizuoka Prefecture, located right around the center of Japan,

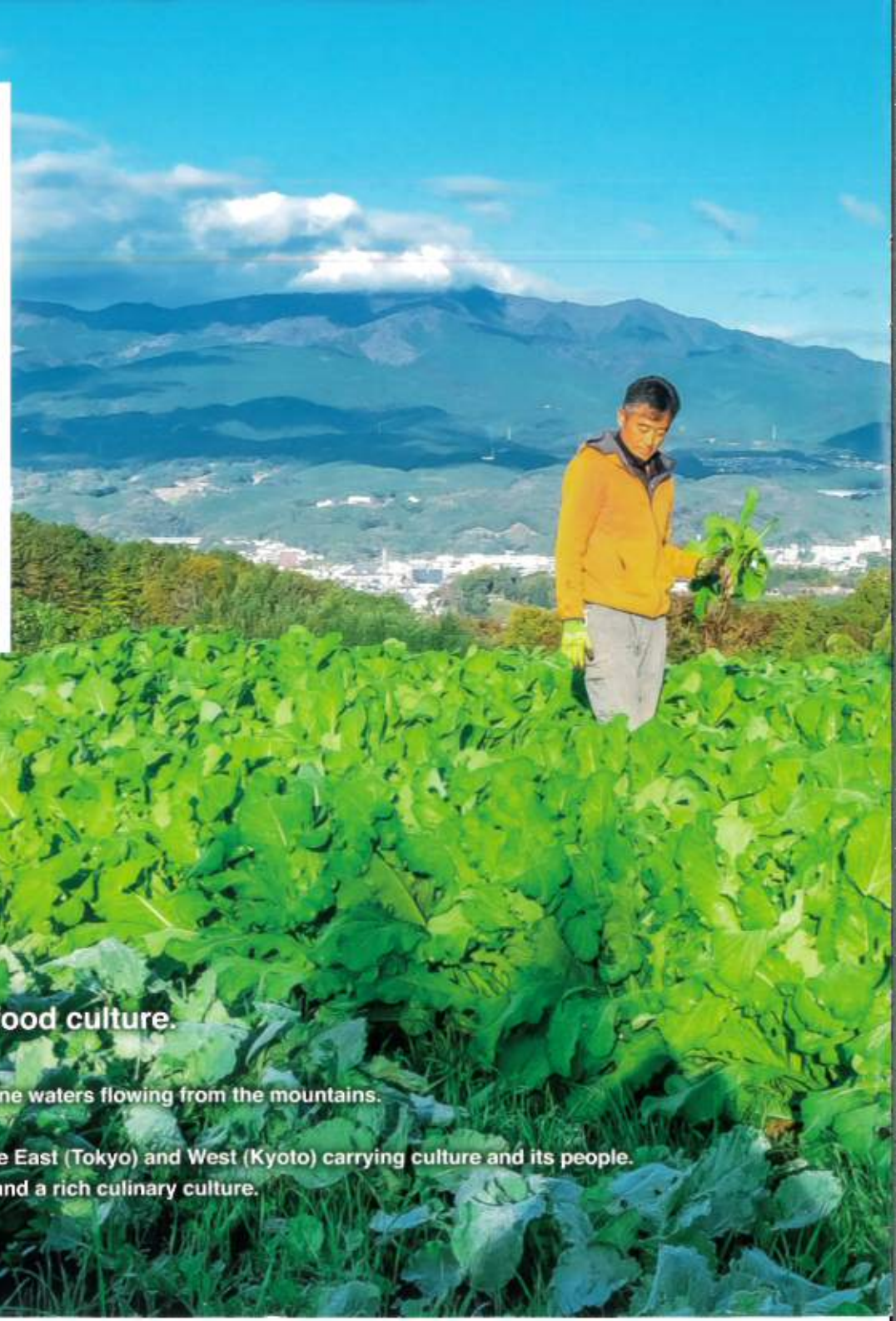
is home to Mt. Fuji, Japan's highest peak, Suruga Bay, Japan's deepest bay, and pristine waters flowing from the mountains.

You can experience the four distinct seasons through serene weather.

The Tokaido Highway running through the prefecture, connects the capital cities of the East (Tokyo) and West (Kyoto) carrying culture and its people.

This topography has nurtured a variety of agricultural, forestry, and fishery products and a rich culinary culture.

With so many delicious foods in one place, you're sure to find your "favorite" here.





太陽の恵み ～くだもの～

Blessing of the sun ～Fruits～

豊かな自然と日照時間が長く温暖な気候と、農家の人々のくだものづくりに対する情熱により、温州みかんなどの柑橘類を中心に多彩で上質な数多くのくだものが生産されています。

The rich natural environment, long hours of sunshine, mild climate, and the passion of the farmers produce a wide variety of high quality fruits especially citrus ones like Unshu mikan.

柑橘類

Citrus fruits



主な
出荷月

1	2	3	4	5	6	7	8	9	10	11	12

温州みかん／県内では江戸時代から栽培が始まり、「青島みかん」「寿太郎みかん」など、静岡県で生まれたみかんも多くあります。初夏のハウスみかんから始まり、春先まで多彩なみかんが楽しめます。

Unshu mikan Mikan (mandarin orange) cultivation in Shizuoka Prefecture began in the Edo period (1603-1868) and led to varieties like "Aoshima Mikan" and "Jutaro Mikan". Greenhouse-grown varieties can be enjoyed from early summer and many more varieties up until start of spring.



主な
出荷月

1	2	3	4	5	6	7	8	9	10	11	12

春しずか／県が新たに開発した品種で、長期間貯蔵してもおいしさがそのまま保たれることから、3～4月に楽しめるみかんです。

Harushizuka A new variety of mikan developed by the prefecture retains its good taste even after long storage and can be enjoyed from March to April.



主な
出荷月

1	2	3	4	5	6	7	8	9	10	11	12

はるみ／静岡県生まれの柑橘で、春を予見させる爽やかな香りと味、サクサクとはじけるみずみずしい果肉が特徴です。皮がやわらかく、手でむいて簡単に食べられます。

Harumi A citrus fruit native to Shizuoka Prefecture, known for its vibrant scent and taste that foretells of spring. Its pulps are juicy and bursting with flavor. The peel is soft, so you can easily remove it by hand.



主な
出荷月

1	2	3	4	5	6	7	8	9	10	11	12

甘夏・スルガエレガント／甘酸っぱくさわやかな味と香りが好まれており、マーマレードなどにも利用できます。静岡市では、甘みが多く食べ頃が早い、「スルガエレガント」も栽培されています。

Amanatsu / Suruga elegant Amanatsu mikan is refreshingly tangy and sweet in flavor and aroma. They are also used in making marmalade. A sweeter and early-maturing variety called "Suruga Elegant" is cultivated in Shizuoka City.



主な
出荷月

1	2	3	4	5	6	7	8	9	10	11	12

ニューサマーオレンジ(日向夏)／名前のとおり初夏に楽しめる柑橘で、爽やかな風味を備えています。内側の白い皮をつけたまま、切り分けて食べられます。

New summer orange As the name suggests, this refreshing citrus fruit is enjoyed in early summer. It can be sliced and eaten with the pith still on.



梨

産地にちなんで「富士梨」や「志太梨」と呼ばれ、甘くみずみずしい梨が栽培されています。

Japanese pear Sweet and juicy pears called "Fuji pears" and "Shida pears" are grown in the area.



次郎柿

森町で発見された、種が少なく甘みのある柿で、四角い形が特徴です。発見者の名前にちなみ、「治郎柿」という名前で販売していることもあります。

Jirokaki(sweet Japanese persimmon) Jirokaki, named after the person who discovered it in Morimachi, is a square-shaped persimmon with minimal seeds and sweet flavor.



四つ溝柿

県東部で生まれたと言われている渋柿で、小ぶりで4つの浅い溝がついているのが特徴です。渋抜きをすると甘みが強く、干し柿にしてもおいしく食べられます。

Yotsumizokaki(tart Japanese persimmon) This small, tart persimmon with four shallow grooves on its skin is said to have come from the eastern part of the prefecture. It becomes sweet after undergoing shibunuki, a process to remove tartness, and is also delicious when dried.



ヘイワード

静岡県では全国に先駆けてキウイフルーツ栽培を始めました。その中でも主体となっているのがヘイワードで、鮮やかな緑色で甘みと酸味のバランスが良いのが特徴です。

Hayward(kiwi fruit) Shizuoka Prefecture pioneered kiwi fruit cultivation in Japan. At the core of this is Hayward kiwi fruit. It is bright green in color and has a good balance of sweetness and tang.



レインボーレッド

富士市で商品化された品種で、果実の中心が赤く、甘みが強いのが特徴です。

Rainbow red(kiwi fruit) This variety was made commercially available in Fuji City. It is characterized by its red center and rich sweetness.



ピオーネ

巨峰とマスカットを掛け合わせた、静岡県生まれの品種です。強い甘みと爽やかな酸味のバランスがよくすっきりとした味です。

Pione Grapes This variety was developed in Shizuoka Prefecture by crossing Kyoho grape with muscat grape. It is notably sweet but well-balanced with a refreshing tang.

The blessings of land and water ~ Vegetables and rice ~

The blessings of land and water ~ Vegetables and rice ~

Farmers are working hard to produce a wide variety of vegetables and rice, be it traditional or newly developed crops, maximizing the rich soil, clean water and location close to the metropolitan area.

Shizuoka Prefecture is the birthplace of wasabi cultivation. Wasabi grown in clear streams here have natural tang and pleasant aroma. Wasabi-based products such wasabi-zuke (pickled wasabi) are also well-known.



Wasabi cultivation first started in Shizuoka City during the Keicho period (1596-1615). The prefecture's Tatami-ishi-shiki wasabi-da (tatami-style wasabi field) cultivation method which utilizes spring water was recognized as a World Agricultural Heritage Site in 2018.



Fujimidori, Izuma The "Fujimidori" and "Izuma" varieties, which are both vivid in color and have a good balance of spice and sweetness, were both developed at the Prefectural Agricultural and Forestry Research Institute.

生年	1	2	3	4	5	6	7	8	9	10	11	12
出月日					通年							

いちご Strawberry



きらび香／「きらび香」は、県が開発した品種で、名前のとおりキラキラとした宝石のような輝きにフルーティな香り、品の良い甘み特徴です。

Kirapika The Shizuoka-born variety "Kirapika" is characterized by its jewel-like shine, fruity aroma, and elegant sweetness.



紅ほっぺ／鮮やかな赤色で「ほっぺが落ちるほどおいしい」ことから「紅ほっぺ」と名付けられました。県が開発した品種で、大粒で香りが良く、ジューシーで適度な酸味が特徴です。

Benihoppe The "Benihoppe" variety, which originated in Shizuoka, is characterized by its bright red color, large size, fragrant aroma, juiciness, and moderate acidity.

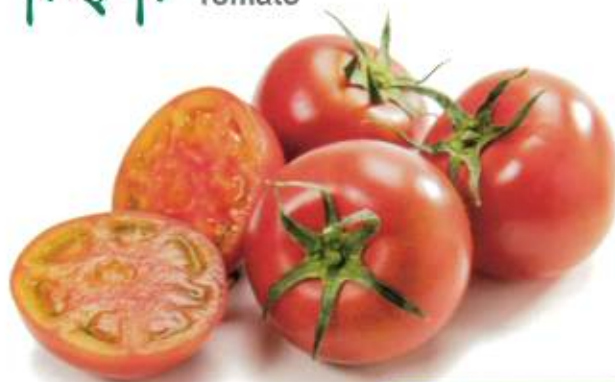


温室メロン

ガラス温室で栽培された静岡のメロンは、秀麗な香り、美しい網目など高い品質を誇り、全国の市場で不動の地位を確立しています。

Green house Melons Shizuoka melons, which are grown in glass greenhouses, boast of rich aroma beautiful netting, and its high quality. They have established an unshakeable position in markets across the country.

トマト Tomato



高糖度トマト／静岡県では、大玉やミニトマトなど多くの種類のトマトが栽培されています。高糖度トマトは、溶液栽培により水分量を制御して育てることで、フルーツのような甘みと濃縮された味が楽しめます。

High-sugar content tomatoes From large tomatoes to cherry tomatoes, many varieties of tomatoes are grown in Shizuoka Prefecture. High-sugar content tomatoes are grown by controlling the water content through solution cultivation. They have fruity sweetness and concentrated flavor.



たまねぎ

西部地域で栽培される白たまねぎは、年明けの1月から日本で一番早く出荷され、「サラダオニオン」とも呼ばれます。みずみずしさと辛みがないことが特徴です。

Onion The white onions grown in the western region of the prefecture are the first to be shipped in January. They are also called "salad onions" because their freshness and lack of spiciness.



レタス

静岡県のレタスは冬が出荷最盛期です。若採りすることで鮮度が保たれ、シャキッとした食感とほのかな甘さが特徴です。

Lettuce Lettuce from Shizuoka Prefecture is at its peak in the winter. Its freshness is retained by harvesting them at a young stage. It is characterized by its crisp texture and subtle sweetness.



米

静岡県では、「コシヒカリ」や夏場の暑さに強く品質も安定的な「きぬむすめ」、「にこまる」などの品種が栽培されています。

Rice In Shizuoka Prefecture, in addition to Koshihikari, varieties such as Kinumusume and Nikomaru, which are resistant to summer heat and have stable quality, are also grown.

日本一の茶どころ

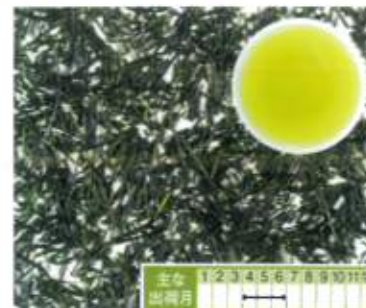
Japan's premier tea-growing region



静岡県は鎌倉時代以来、茶所として悠久の歴史をたどってきました。現在も東部から西部まで多くの有名茶産地で様々なブランド茶が生産されています。近年では海外の有機抹茶の需要に対応した、抹茶生産が拡大しています。

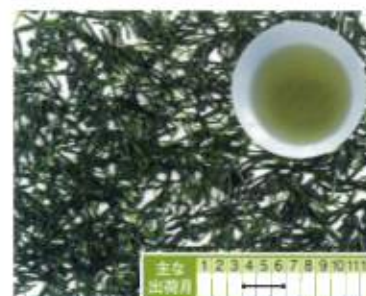
Shizuoka Prefecture has a long history as a tea-producing region, dating back to the Kamakura period (1185-1333). Even today, many renowned tea production areas producing famous branded teas can be found from the east to the west of the prefecture. In recent years, production of matcha has been increasing to meet overseas demand for organic matcha.

多彩なお茶 A wide variety of teas



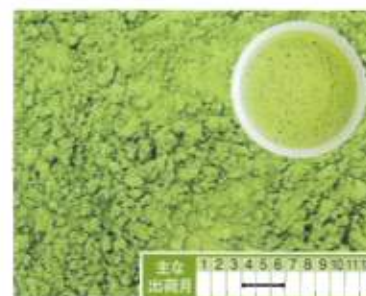
煎茶／「普通煎茶」は蒸し時間が短く、抽出した緑茶は濃んだ緑黄色をしていて、緑茶本来の香りと渋味もあり、すっきりとした味わいが特徴です。「深蒸し茶」は茶葉を深く蒸して渋味を抑え、マイルドな味わいが特徴です。

Sencha(green tea) Regular sencha is steamed for a short time resulting in tea that is yellowish green in color. It has that aroma and astringency natural to green tea giving a refreshing taste. "Fukamushi-cha" is tea that is steamed deeply to suppress the astringency, and is characterized by its mild taste.



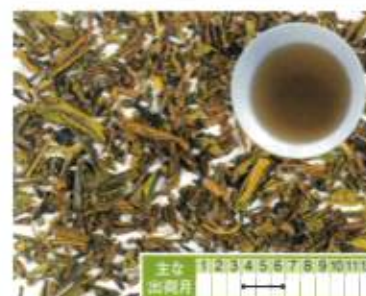
玉露／収穫前によしず棚などで茶園を覆い、直射日光を避けてうまみを増し、苦味を抑え育てた高級茶です。

Gyokuro This is a high-quality tea that is grown by covering the tea plantation with a bamboo screen before harvesting to avoid direct sunlight, which increases the flavor and suppresses the bitterness.



抹茶／直射日光を当てずに育て、蒸して揉まずに乾燥させた茶をてん茶といい、さらに臼でひいて粉にしたものを抹茶といいます。茶道のほか、お菓子など食品にも使われています。

Matcha This tea is grown without exposure to direct sunlight. It is steamed then dried to create what is called tencha. The powder made by grinding it in a mortar is called matcha. It is used in tea ceremonies and also in foods such as sweets.



ほうじ茶／煎茶や番茶を強火で炒り、香ばしい香りを出したもので、食後のお茶に好まれます。

Hojicha(roasted green tea) Hoji-cha is made by roasting sencha or bancha tea leaves over high heat to bring out their fragrant aroma. It is a popular tea to drink after meals.



静岡茶の歴史

静岡県は鎌倉時代の聖一国師によるお茶の紹介以来、茶所として800年程の歴史をたどってきました。ことに明治維新後の牧之原大茶園の開墾により、近代日本を支える茶葉の地として、日本有数の生産量、流通量を誇ってきました。また、お茶は県民の生活に深く根付いています。

History of Shizuoka tea, tea lineage

Shizuoka Prefecture has a more than 800-year long tea-producing history, since it was introduced by a monk named Shōichi Kokushi in the Kamakura period. The cultivation of large tea plantations in Makinohara after the Meiji Restoration led to the region becoming one of the leading tea-producing and distributing regions in Japan, supporting the modern Japanese tea industry. Moreover, tea is a key part of life for Shizuoka residents.



ゆめすみか、しずゆたか

スミレのような爽やかで甘い香りが特徴の「ゆめすみか」と、多収で病気に強くドリンク原料や有機栽培に適した「しずゆたか」は、県が開発した新たな品種です。

Yumesumika, Shizuyutaka (New varieties of tea)

"Yumesumika", which has a scent like that of violets, and organically grown "Shizuyutaka", which is resistant to disease and often used as an ingredient in drinks, are new varieties developed by the prefecture.



世界農業遺産「茶草場農法」

「茶草場農法」とは、茶園の周辺にある「茶草場」のススキやササを秋に刈り、茶の樹の間や根元に敷くことでやわらかい土を作る農法で、茶の味や香りがよくなると言われています。平成25年には掛川市、菊川市、島田市、牧之原市、川根本町の4市1町を認定地域として世界農業遺産に認定されました。

Globally Important Agricultural Heritage Systems (GIAHS) Chagusaba in Shizuoka

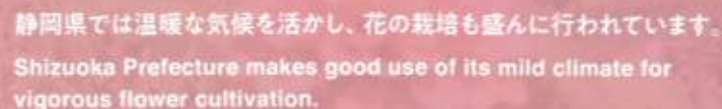
The "chagusaba farming method" is a way of farming that involves cutting miscanthus and bamboo grass in the "chagusaba" areas around tea fields in the fall. These plants are then spread between and around the tea plants to create soft soil which is believed to improve the taste and aroma of the tea.

In 2013, the four cities of Kakegawa, Kikugawa, Shimada, and Makinohara, and Kawanehoncho town were recognized as a certified region and registered as a Globally Important Agricultural Heritage Systems.



A colorful array of flowers

A colorful array of flowers



花卉が大きく華やかで色の種類や品種数が多く、
部屋を暖かく演出してくれる人気の花です。

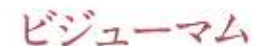
Gerbera This popular flower has large, beautiful petals in many different colors, creating a warm atmosphere in a room.

主位	1	2	3	4	5	6	7	8	9	10	11
出月					通年						



県内で栽培される品種数は100品種を超え、一輪咲きやスプレー状のもの、香りのある品種など、色や形の変化に富んでいます。

Rose There are over 100 types of roses grown in the prefecture. Traditional roses, spray roses, those that are more fragrant, they come in many different colors and shapes.

[illegible]

マーガレットとローダンセムを掛け合わせて県が作り出した新しい花です。鮮やかな花色が「ビジュ(=宝石)」の名前の由来となっています。

Bijou Mum This is a new flower created by the prefecture by crossing marguerite and rhodanthemum. It is called Bijou, meaning jewel, because of its vivid color.

主 办 1 2 3 4 5 6 7 8 9 10 11 12
出版月