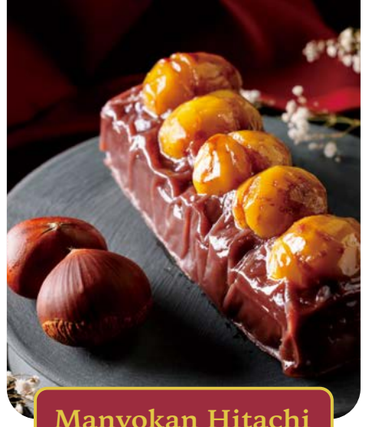
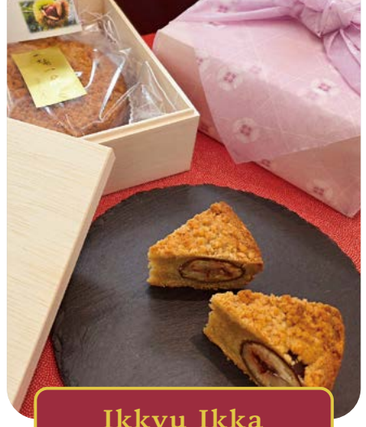


Ikkyu Ikka



Manyokan Hitachi



Ikkyu Ikka



Iinuma Chestnuts

Ibaraki Town chestnuts are cultivated for their large size—one piece per burr, and cold storage tends to bring out their sweet taste. These were the first chestnuts registered in Japan under the Geographical Indication (GI) protection system in 2017.



Melons

The climate and soil of the region are suitable to melon cultivation. Melon produced here is both highly aromatic and flavorful.



Hoshi-imo-no-Pie-dutsumi



Local Rice Flour Sweets



Galette Sandwich

See Town Website for descriptions of rice flour sweets. ▶

Rice

Ibaraki Town is blessed with a temperate climate, ample waterways, and fertile, flat land, all of which contribute to the cultivation of great-tasting rice.

Local Specialties



Yamato shijimi

The Yamato shijimi clams caught in Lake Hinuma tend to be large and thick. They are rich in both nutritional value and flavor.



Strawberry

Ibaraki Town is also one of the prefecture's few strawberry production areas. The area's strawberries are large, sweet, and juicy.



Hitachiwagyu Beef

Ongoing research initiatives and superior breeding techniques yield the highest quality marbled beef—considered a pride of Ibaraki.



1



2



3



4



5



6



7

1st Certified Products

1 Bairi-ton Pork
2 Shijimi Ramen
3 Iinuma Chestnuts

2nd Certified Products

4 Ai-chan Melon
[Andes, Lennon, Ibaraking]

3rd Certified Products

5 Tagane-mochi

4th Certified Products

6 Aigamo Method Rice
7 Milky Queen Amazake

Click here for details (Ibaraki Town Official Website)

Ibaraki Town Specialty Brand "IPPIN"

What is the Ibaraki Town Specialty Brand "IPPIN"?

The Town takes pride in its local specialties, particularly agricultural, livestock, and fisheries products. These products must pass strict inspection standards on quality and reliability, local flavor, brand improvement, originality, general appeal, and more.

いっぴん
IBARAKIMACHI BRAND
茨城町特産品ブランド