

★Amami Oshima and Tokunoshima registered as World Natural Heritage sites in July 2021.

Amami Oshima was registered as a World Natural Heritage site in July 2021. Amami Oshima has a clear blue sea and mangrove forests along the coast, and is home to many precious wild animals and plants such as the Amami rabbit and habu. You can also enjoy whale watching in winter. With a population of 65,770 and a subtropical climate, Amami is Japan's third largest island. Surrounded by coral reefs, Amami is famous for gourmet foods such as brown sugar made from sugarcane, brown sugar shochu, mandarin oranges, Oshima silk, and chicken rice.

★Tokunoshima

is an island made up of limestone and is a treasure trove of endemic flora and fauna. The island has an old banyan tree where the "Kenmun Spirit" dwells, and the island has Japan's largest underwater limestone cave. Bullfighting has a history of over 500 years.

■Kagoshima black Pork and Kagoshima black Beef

Kagoshima black Pork is very popular among tourists for its various cooking methods, such as shabu-shabu, tonkatsu, kakuni, pork bone stew, hamburger steak, and pork ginger. Kagoshima Kurobuta was introduced from Ryukyu by the Shimazu family about 400 years ago. Kagoshima black Beef is the best quality beef in Japan.

■Fresh Fish in Kagoshima

Kagoshima is home to Kinko Bay. With its rich fishing grounds facing the East China Sea and the Pacific Ocean,

Kagoshima catches a wide variety of seafood, including bonito, mackerel, yellowtail, eel, kampachi, and yellowtail. The quality of fish is among the best in Japan.

■Shirokuma of Kagoshima

Shirokuma, the royal road of fluffy ice and plenty of Kagoshima sweets. Delicious toppings of condensed milk and seasonal fruits.

■Satsuma Shochu

Shochu production began around the 16th century, when the process was introduced from China through the Ryukyu Kingdom. In the 18th century, sweet potatoes were introduced to Kagoshima, and shochu production using potatoes from the Shirasu plateau spread.

Shochu is made through six processes: koji making, primary brewing, secondary brewing, distillation, storage, and commercialization. Satsuma shochu is a world brand.

■Ibusuki

Kaimondake is one of Japan's 100 famous mountains located at the southernmost tip of the Satsuma Peninsula. It is called "Satsuma Fuji" at an altitude of 924 meters. Nagasakibana is a scenic spot where a lighthouse was built. Nagasakibana is said to be the birthplace of the Ryugu legend, and its sandy beach is a spawning ground for sea turtles. Ibusuki has the only sand bath in the world.

■Miyazaki Prefecture Information

Miyazaki Prefecture, located in the southeast of Kyushu, is home to the "descent of the grandchildren" and numerous power spots. Surrounded by the Pacific Ocean, the coastline has many beach resorts and beautiful

■Takachiho Gorge

The highlight of Takachiho Gorge is Manai Falls, which has been selected as one of the top 100 waterfalls in Japan. The ever-changing surface of the water is breathtakingly fantastic.

■Takachiho Shrine

Takachiho Shrine is the head shrine of 88 shrines in Takachiho Township. Within the precincts of Takachiho Shrine, there is an 800-year-old married couple's cedar tree. The shrine offer is "match-making," "family safety," and "prosperity of offspring."

■Ama-no-Iwato Shrine

Ama-no-Iwato Shrine is a shrine where the myth that Amaterasu hid in a cave remains. There are two main shrines, the Nishi Honmiya and the Higashi-Honmiya, and the cave is enshrined as the sacred body of the deity. Ama-no-gawara is said to be a place where "if you pile up stones, your wish will come true."

