

深谷ねぎ Fukaya Negi

Saitama – Produce Representing the Best of Japanese Agriculture

Japan's Most Well-Known Negi

The Fukaya Negi is a type of onion with a long stalk that is an indispensable part of Japanese food culture. In particular, the Fukaya Negi is popular throughout Japan for its year-round availability and distinct flavor.

It has a sweet taste that can be enjoyed in the wintertime and a slightly sharp taste that can be savored in the summertime.

Considering its quality and volume of production, the Fukaya Negi can be called the best negi in Japan.

This type of negi is also very healthy, because it contains antioxidants that can help prevent cancer and reduce aging.



【 Yakitori 】

Fukaya Negi is a delicious complement to yakitori (grilled chicken on skewers). In particular, "Negima" (chicken and Fukaya Negi on a skewer that is grilled, sprinkled with salt, and served with either teriyaki sauce or miso paste) is a popular type of yakitori served in Saitama.

● Season

Year-round
Especially December and January