BANYAN KITCHEN · ONOAIDA, YAKUSHIMA

Where our food comes from

We work with hunters, farmers, fishers, brewers and makers across Yakushima and beyond.

Route 77, Onoaida
080-9570-6344
yakushimakitchen@gmail.com
@yakushimakitchen

DEER

Yakushika Gibier
Anbo
Local hunters and butchers.

VEGETABLES

Plus Jagaimo no Ouchi and our own garden at Banyan Kitchen.

Shige's Farm Kitchen
Onoaida

Ekam Farm
Hirauchi

Jomon Farm
Koseda

TOFU & SALT

Jagaimo no Ouchi
Onoaida
An amazing local social enterprise.

BEEF

Jomon Beef
Anbo

EGGS

Island Fruits Farm Hirauchi
Tel. 0997-47-2522. No website: too busy hatching amazing eggs.

TEA

Also grown at Banyan Kitchen.

Hachimanju
Koseda

Kurumi
Creates our incredible herbal blends, with every ingredient grown at Banyan Kitchen & Retreat.

COFFEE

Also from Aceh and Java, Indonesia.

Soft Coffee
Omkoi, Thailand

PARCIC
Ermera & Maubisse, Timor-Leste

DISHES

Le Mont
Makes our yellow cups and black plates.

SIGNS, MENUS & ART

Made at Banyan Kitchen.

Teiko
Graphic designer who paints for us.

Baba Kimika Isso
Calligrapher.

FISH

Bought directly from local fishers all around the island.

BEER

Hifumiyo
Kagoshima City

Catch the Beer Koseda

BREAD

Peita Onoaida

Pain de Sucre Onoaida

RICE

Kinoki family
Onoaida
Organic rice, including red and black local strains, grown and harvested traditionally by one family.

Ask us about tours.

MADE IN OUR KITCHEN

Miso: We make our own. Ask about our miso-making workshops.

Chili: Bobby grows and ferments a wide variety of chilis. Ask!

Our menu changes with the seasons and with what our partners have to share.