



臼杵  
Usuki  
日本  
Japan

加入網絡  
Year of designation  
**2021**

## 城市介紹 City Information

By virtue of its geography and topography, Usuki City has been blessed with soft, delicate water that has a rich, mellow flavor.

Fermentation Industry, for which quality water is important, began in the area around the year 1600. The development of a diverse local food culture, including miso, soy sauce, and sake production that preserves longstanding traditions while incorporating ongoing improvements, led to the creation of distinctive local dishes that express the wisdom and frugality of the local people.

In more recent years, Usuki City has added to this local gastronomy that has been carefully cultivated by its residents the promotion of organic farming and the slow food movement. Usuki is the only municipality in Japan, for example, that produces mature compost from cut vegetation and other materials, which it then uses to

develop fertile soil conditions. This practice raises awareness among both producers and consumers about the importance of quality food.

These and other municipal activities designed to promote diversity and sustainability are aligned with the aims of the Sustainable Development Goals, and help promote sustainable urban development in general.

