Kawagoe has unique food culture. Its specialty is sweet potato called "satsumaimo" or "imo" in Japanese. Piping hot roasted sweet potate called Yakiimo is a delicacy ,especially in winter. Many Japanese women love it! The sweet potato in Kawagoe is cooked into not only a variety of sweets and dishes, but also multi-course meal , even beer!! In the little Edo town, many shops and restaurants here and there serve satsumaimo in various shape and taste.



Why don't you taste the unique local delicacy with nostalgia strolling the town of traditional houses?



by Harumi Yazawa