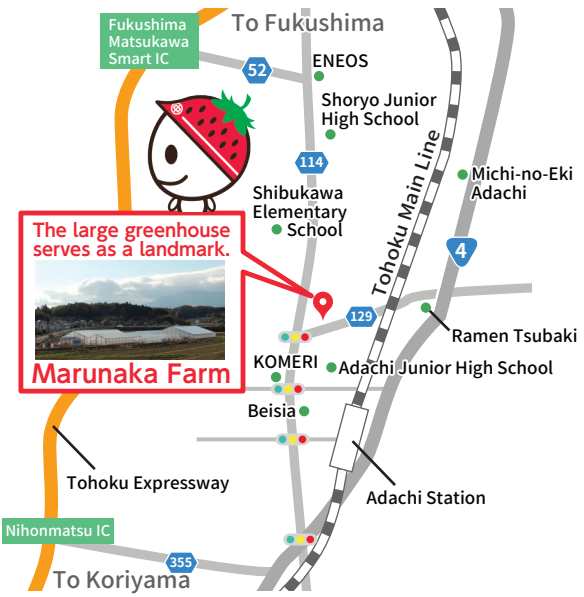




Our staff greets everyone with a smile!

Greetings

The strawberries at Marunaka Farm are grown one by one with lots of love every day so that everyone can enjoy their great taste!
 Each and every one of our staff members aims to grow high-quality, high-sugar content strawberries that can be enjoyed by all.
 Our strawberries and original products are available at the Marunaka Farm Market.
 Our original products are also available at the Michi-no-Eki Adachi, Michi-no-Eki Fukushima, Michi-no-Eki Kunimi-Atsukashi no Sato, and Michi-no-Eki Namie.



By car
 15 minutes from Tohoku Expressway Nihonmatsu IC
 10 minutes from Tohoku Expressway Matsukawa Smart IC
 15 minutes from Dake Onsen
 10 minutes from Adachi Station

By train 15-minute walk from Adachi Station

Marunaka Farm

〒969-1404 30-1 Mujinouchi, Yui, Nihonmatsu City, Fukushima Prefecture
 phone.0243-24-8001 Fax.0243-24-8023



MarunaCafe OPEN!

This cafe is run by the strawberry farm Marunaka Farm.
 We offer items made with Marunaka Farm strawberries throughout the year. Please come and visit us!
 We aim to create a place where everyone can experience the healing power of strawberries all year round.



Marunaka Farm



<https://marunakafarm.co.jp/>

Strawberry Picking

Strawberry picking at Marunaka Farm, where you can enjoy comparing a wide variety of strawberries ♪. We grow over 10 varieties of strawberries each season.

The varieties available at any one time will depend on the growing conditions. Please come and find the variety that you like best!

[Reservations] For more details, please see our website.

The raised beds make it easy for children to pick strawberries.



Photo by Kyoko Sugawara

Original Strawberry Products

[Koichigo Series]



Koichigo Beer (Strawberry Beer)

Fukushimaji Beer, one of Fukushima's leading breweries, has created an original beer brewed using fully ripened strawberries from Marunaka Farm. The aroma and flavor of the strawberries are a great match for beer.

Koichigo Dry (Dried Strawberry)

Each strawberry is carefully sliced and dried to make dried strawberries. The dried strawberries are packed with flavor and aroma, creating a feeling of happiness that spreads through your senses.



Koichigo Cookie (Strawberry Cookies)

Nihonmatsu's popular patisserie, Atelier de Gateau, makes these great tasting treats.

They are baked to a crispy perfection, with a rich aroma of strawberries and butter.



Koichigo Ice (Strawberry Ice Cream)

A collaboration between the popular gelato shop honeybee and Marunaka Farm! A classic taste made with strawberries and milk.



Strawberries For Sale



Our team carefully grows the strawberries from small seedlings, and pick them in the early morning when they are at their best. We carefully select only the ripest strawberries. Enjoy them as soon as possible for the best possible taste. (From mid-December to late May) Available at the Marunaka Farm Market. (Monday to Friday, excluding public holidays)



[International Taste Institute (ITI) Awarded One Star]

Koichigo Liqueur (strawberry liqueur)

We have made a liqueur that is sweet and sour, red and beautiful, and full of both flavor and love, using strawberries that we have lovingly cultivated with the utmost care. This strawberry liqueur is sure to make you fall in love all over again with just one sip. This also makes a great gift for special occasions.