

Definitely check it out! Check 📺 it out ↓

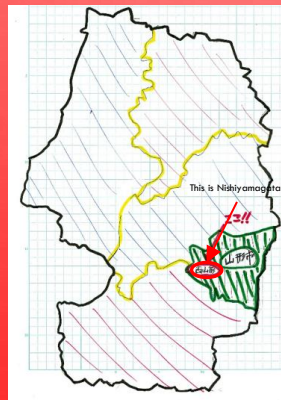


Go to Nishiyamagata Elementary School homepage !

Nishiyamagata also has other attractions like 'Tokamiyama,' 'Fruits,' and 'Ramen'!

You can view it on our website via the link above!

📺 Check it out !



Sixth grader at Nishiyamagata Elementary School (2026)

Introducing Nishiyamagata Cherris



The secret to the unique deliciousness of Nishiyamagata cherries

- ① Sunlight (Light)
it's the key to developing rich sweetness
- ② Rice bran fertilizer
it's boosting sugar content for rich flavor,
- ③ Weather
↳ Good weather makes good fruit the basin climate
climate is ideal not just for cherries ,but for all fruits growing here,

Secret

Each grower brings out unique flavor, offering a different kind of deliciousness, The taste even shifts with the changing morning and evening weather,

! Be sure to visit the Nishiyamagata area!

When it comes to Nishiyamagata, cherries are ✨ the star attraction !

Cherries are also served in school lunches!

If you're interested in cherries, please come and visit Yamagata! We're waiting for you! 😊

Besides cherries, Nishiyamagata has many other attractions. we hope you visit Nishiyamagata and experience its charm!

Nishiyamagata is full of nature, with clean and fresh air!

Nishiyamagata's nature is beautiful and absolutely stunning.



Impressions after our research and interviews

I learned for the first time how rice bran fertilizer and sunlight help make the fruit taste delicious.

I thought it was amazing how growers use creative methods to make the fruit so delicious for everyone, I want to keep enjoying the cherries while always feeling gratitude to the growers who spend so much time producing them.

Through these papers I became even more interested in cherries, we hope that reading it makes

you excited about cherries, too!

And we would love to welcome you to the Nishiyamaga area!!

 The delicious flavor of cherries 

① The sweetness and acidity is well balanced,

② They are cute, bite-sized, and absolutely delicious,

 Creating rich, fertile soil for delicious fruit 

Blending rich fertilizers with rice bran to increase the sugar content

 Key element of Fruit Cultivation 

→ Healthy leaves: the foundation to delicious fruit

Ranked No. 1 

in Yamagata for Production Volume

Sato Nishiki

🍒 Year-round fruit growing calendar 🍒

☆ **Early spring (April)**
↳ **pollination process**
we rely on special bees called
‘Mamekobach’ pollinate the blossom

☆ **Winter (December~February)**
↳ **orchard management**

- If there are too many branches, sun light won't reach the fruit .
- Growers care for the trees daily to maintain the perfect balance .

💡 **A little trivia** 💡

Actually, the famous variety called ‘Sato Nishiki’
Was created by 2 other varieties called ‘kidama’ and called
‘Napoleon’ It's a wonderful flavor born from combining the best
Of both,

Kidama

+

Napoleon

=

Sato
Nishiki

🍒 **When you think of Nishiyamagata, you think of world-class cherries!**

In Yamagata, about 80% of the Japan's cherries are harvested!
These cherries are popular for their balance of sweetness and tartness, and they are cute, bite-sized treats!

🍒 **Nishiyamagata cherries in real life** 🍒



The fruit is firm, beautifully red, and incredibly delicious to look at!