



After seeing a marker for a small road and going through a sugarcane field, you will arrive at a white painted building. And in front of you there is a clear, blue ocean. At the corner there is a horse chomping away on grass. In this place where time flows peacefully there is sea grape farm Uminchi.



Sea grapes with their popping texture are interesting, and are a famous Okinawan product that is also called as green caviar.



In the 25°C water that is necessary for growth makes tender fine quality beads. That is one reason it can in Okinawa's warm climate, Here water is scooped out the sea and raised in water that was filtered with coral.

They grow by photosynthesis, so sunlight is also an important nutrient. From the ceiling sunlight pours over the wide space and there are large tanks where the sea grapes grow.



If you look in the tanks, it is like this!
It is packed with sea grapes that grew magnificently in the sun and sea of Okinawa.

Craftsmen put love and labor into growing sea grapes. When it comes time to eat them they are gently harvested one by one.



Here you can experience harvesting precious sea grapes. It is easy to do so is fun for everyone from children to adults.

Let the sea grapes pop as you eat them while keeping the remaining parts of the young plants tip of your fingertips. It is simple but fun work! You can just look at the nursery as well.



There's delicious fun to be had after the harvesting experience is done. You can enjoy five flavors of ice creams that have sea grapes, like salty milk and shikwasa, as a bonus.

For those just looking some to look you can sample sea grapes. The crisp texture of freshly harvested is exquisite! In the feeling of the popping and salty taste is the flavor of the sea.



There is an adjoining shop, so you can buy souvenirs such as ice cream and sea grapes. They can take orders for home delivery and can ship all over Japan.



In the 3rd floor space, after going up the stairs there is a deck that gives you a

view of the ocean! It is good to eat ice cream or sea grapes while looking at sea. There are people who wander by who stop by while eating ice cream.

A plantation where you can see and experience sea grapes. If you visit it will be a trip that brings you closer to Okinawa and make it more fun.

Uminchi

Address: 1931 Maezato, Itoman-shi

Operating Hours: 9:00am-5:00pm

TEL: 098-994-0016

Closings: Sunday

Homepage: <http://www.uminchi.com/>

Sea Grape Picking Experience (with sea grape ice cream)

Participation Fee: 1,000 yen per person (2 and under free)

Hours 1:00pm-4:00pm (About 20 minutes)

Applying up to one week before the day of

Viewing Sea Grape Nursery (with sea grape sampling)

Participation Fee: 500 yen per person (2 and under free)

Hours 1:00pm-4:00pm (About 20 minutes)

Okinawa CLIP Photowriter Akiko Ono

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