**Sudachi Fruit**

This versatile citrus has a sharp taste and a pleasant aroma. It is about three to four centimeters in size. *Sudachi* have been cultivated in Tokushima since the Edo period (1603–1868), and now the prefecture produces around 98% of Japan’s supply. It is not generally eaten whole, but serves to flavor other foods. A wedge of *sudachi* is often added to sashimi, grilled fish, or noodle dishes. It is a standard ingredient in the production of *ponzu* (a citrus-based sauce widely used in Japanese cooking). In recent years, food manufacturers have started using *sudachi* in confectionery, desserts, juices, and alcoholic drinks. Outside Tokushima, *sudachi* is often considered something of a delicacy, but here, it is an everyday garnish.