

Jabara Citrus

Jabara citrus is a seedless, natural hybrid between *yuzu* (*Citrus junos*) and *kunenbo* (*Citrus nobilis*). It was discovered in the village of Kitayama, Wakayama Prefecture. Jabara was registered as a new fruit variety in 1979 and, until recently, agricultural regulations stipulated that this was the only region that could produce the fruit, making it a highly localized specialty.

Jabara has a tart flavor somewhere between an orange and lemon and is purported to have antihistamine properties. Jabara is too sour to eat straight from the tree and is generally used to make jam and other products, including sauces, candies, and juices. Jabara is also available in a powdered form, which is used as a supplement for its purported health-boosting properties. It is readily available at local stores and can be purchased online, too.