

Inobuta

Inobuta is a local delicacy. The boar (*inoshishi*) and pig (*buta*) hybrid was bred at a local agricultural research center. The meat is sold at local restaurants, farm shops, and festivals. *Inobuta* meat is savory and has a rich fatty flavor, without the toughness of wild boar. It is served stewed, roasted and sliced, or grilled over charcoal. The hybrid is purported to bring out the best traits of both species. Wild boar has been a popular meat in rural Japan for many generations, but boars are difficult to farm. Breeding a male boar with a female pig yields a litter of *inobuta* that have a similar meat quality to their wild cousins but are tamer and safer to keep on a farm.