

Kabosu

Kabosu are small, moderately acidic citrus fruits similar to yuzu. Most of the *kabosu* grown in Japan comes from Oita prefecture. *Kabosu* juice provides a light acidity to foods and is often used as a condiment. *Kabosu* pairs well with Oita's local specialty *toriten*, deep-fried tempura chicken, which is often served with a *kabosu*-based ponzu dipping sauce that adds a tangy accent to the crispy chicken. Sashimi (fresh, raw seafood) also pairs well with *kabosu*, and the fruit is either squeezed directly over the seafood or added to soy sauce and used for dipping. *Kabosu* is also added to beverages. *Izakaya* (Japanese bistros) serve *kabosu*-flavored drinks while canned non-alcoholic and alcoholic beverages using the fruit can be found in convenience stores.