

Shiro no Murasaki (Purple Rice)

This ancient variety of rice is cultivated by only one farmer, in rice paddies near the site of Tagajo Castle.

The short grains are smooth and have a deep purple/black color, which lightens to a pinkish tone when cooked. Visitors can purchase the rice at the tourism information center at Tagajo Station, or sample sake, sweets, bread, or noodles made with the colorful rice at select shops around the city. One good spot to savor this ancient rice is at the café on the first floor of the Tohoku History Museum, on the way to the Tagajo Castle ruins.