Oriental radishes have extremely large roots. The Sakurajima variety, one of the largest, can weigh as much as 50 pounds. Most oriental radishes are in the 1 to 2½ pound class at full maturity. Leaf spreads of more than 2 feet are common. The leaves differ from those of spring radish types in that they have great notches and they spread from the root tops in rosette fashion. Some varieties form large round or top-shaped roots, while others are cylindrical.

Other names. Lo pue (Hmong); daikon (Japanese); lor bark (Cantonese Chinese); labanos (Filipino); cu-cai trang (Vietnamese).

Market Information
Use. This type of radish is usually cooked rather than eaten fresh, but it can be used raw in salads. In Japan, the radishes are often pickled.

Nutrition. Daikon contains no Vitamin A, 22 mg of Vitamin C, 0.6 g of protein, and 27 mg of calcium per 100 g raw, edible portion (about 1 cup of sliced daikon).

Culture
Propagation and care. Culture is similar to that used for more familiar radish varieties. Plant the seed ¼ inch deep in the fall (September through October) so the roots will enlarge in the cool months. The seeds and then the plants should be 4 to 6 inches apart in rows 3 feet apart. To compensate for the large root size, plant oriental radishes on high raised beds fortified with organic matter (compost). At each cultivation, work the soil higher and higher around the root as it grows. Most oriental radishes reach their best useable size in 60 to 70 days.

Harvest and postharvest practices. The USDA storage recommendation are 32° to 34°F at 95% relative humidity, with an approximate storage life of 4 months.
Sources

More information


Prepared by Claudia Myers.