



# Local Products TOYAMA

Melting snow from 3000m tall mountains waters the earth and eventually makes its way to Toyama Bay. Season by season, enjoy the food reaped from the abundant nature surrounding Toyama.

## Toyama Bay Seafood

The bottom of Toyama Bay drops precipitously from the shore to a depth of more than 1200 m. A warm current flows along the surface of the bay, while at a depth of 300m, the deeper ocean waters are generally 2°C or colder. Because of the presence of the warm current and cold deep water, Toyama Bay supports about 500 species of marine life. In every season, it is possible to savor delicious sushi and sashimi.



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**Spring: Firefly Squid**  
In spring, large schools of firefly squid, shining with a fantastic bluish-white light, approach the shore to spawn, and these tiny squid are one of the season's taste sensations.



**Spring - Autumn: White Shrimp**  
These shrimp, translucent as crystal, are known as the "Jewel of Toyama Bay." Enjoy the unique taste as sashimi or fried!



**Winter: Red Queen Crab**  
This crab lives in Toyama Bay at depths greater than 450 m, and when boiled the red color becomes even more vivid. They are exceptionally delicious either as sashimi or boiled, with a characteristic elegant flavor.



**Winter: Yellowtail (Kan-Buri)**  
Yellowtail caught in Toyama Bay in the winter are known as being the highest grade of fish, with firm flesh and large amounts of fat adding to their flavor. Of course they're wonderful as sashimi, but are also great in shabu-shabu, grilled in a teriyaki sauce, or cooked with daikon radish. Enjoy this extravagant winter taste in Toyama.



## Toyama Rice

Thanks to the cold water from snow melting in the Japan Alps, even in summer, Toyama is an excellent place to grow rice - it's also an excellent place to brew sake, and the perfect climate for rice cultivation, and because of the dedication and skill of the farmers there, the quality and flavor of Toyama's rice is superior, and it is a popular brand all across Japan.

## Toyama Sake

As one of the leading regions in Japan for famous springs, Toyama is not just a good place to grow rice - it's also an excellent place to brew sake. In the prefecture are venerable sake brewers dating back to the Edo and Meiji periods, and many of these are famous all over Japan. Each sake brewer takes advantage of the excellent water and rice perfect for brewing sake to develop its own unique brands of sake, and they all pair excellently with Toyama foods.

\* This pamphlet lists shops and restaurants that offer foods and goods made from firefly squid, white shrimp, red queen crab, yellowtail, Toyama rice and Toyama sake.

## Trip Tips

## Welcome to Toyama!!

Here's some advice on how to make your trip to Toyama even better, from where to enjoy the delicious foods of the area to where to look for charming souvenirs of your journey. We hope that you have a wonderful time in Toyama, and that your time here leaves a deep impression on you!

### CASE 1

## Eating in restaurants

When you enter a restaurant, the employees will greet you with cries of "Irashai-mase!" This means, "Welcome to our restaurant." Next, you'll be asked "Nanmei-sama desu ka?", which means, "How many in your group?" Indicate the number using your fingers.



Depending on the restaurant, after being shown to your seat, you may be given a small dish of food, a cup of tea, a glass of water, or all three, without ever placing an order for them. If they bring you a small dish of food, that means this dish is provided to all customers, and is considered a kind of table charge. The charge will differ among restaurants, but on average it will be from 500 yen to 1,000 yen. In restaurants in Japan, tea and water are usually free. Many restaurants offer a set menu called a "teishoku."

When you are ready to pay for your meal, say "Okonjo-kudasai," or make an "x" mark in the air with your finger in front of your server. This signals that you would like to pay your bill. There is no tipping in Japan.



Most restaurants do not accept payment by traveler's checks or cash other than Japanese yen. Some may also not accept credit cards. Be sure to check first. Cash (Japanese yen) is the surest form of payment.

As you leave the restaurant, say "Gochisou-sama!" to the employees. This means "thank you for the meal."

\* The restaurants listed in this pamphlet do not accept traveler's checks or foreign currencies.

### CASE 2

## When strolling the streets of Toyama's towns, be sure to make use of the Tourist Information Center!

The Japan National Tourism Organization (JNTO) has set up a number of Tourist Information Centers in Toyama Prefecture to provide assistance to foreign tourists who would like to walk around the towns there. At the Tourist Information Centers, you can get information about nearby sightseeing spots, restaurants and places to buy souvenirs. The centers are marked with a large red question mark and the word "information." We'll list the Tourist Information Centers that have staff on hand who speak foreign languages so that you take advantage of them to make your trip even better!



### Within Toyama City

**Toyama City Tourist Information Center** MAP C-2  
とやま観光案内所

JR Toyama Station, 1-227, Meirin-cho, Toyama City  
☎ 076-432-9751 (Service available in English.)  
☑ 8:30-20:00; Closed Dec. 29 - Jan. 3

**Iki-Iki Kan (Toyama Kanko Bussan Center)** MAP C-3  
いきいきKAN(富山観光物産センター)

CiC Building 5F, 1-2-3, Shintomi-cho, Toyama City  
☎ 076-444-7120 (Service available in English.)  
☑ 10:00-20:00; Closed 3rd Tuesday of every month

### Within Takaoka City

**Daibutsu Ryokan** MAP O-2  
大佛旅館

1276, Daibutsu-machi, Takaoka City ☎ 0766-26-0760 (Service available in English. However, there may be cases where the relevant staff are absent, and service is available only in Japanese.)  
☑ 10:00-17:00; Closed Sundays, Dec. 28 - Jan. 3

### Within Uozu City

**Uozu Station Tourist Information Office** MAP J-1  
魚津駅前観光案内所

In front of JR Uozu Station, 1-1-2, Shakado, Uozu City ☎ 0765-22-2244 (Service available in English, Korean, and German. However, there may be cases where the relevant staff are absent, and service is available only in Japanese.) ☑ 9:00-18:00; Closed Dec. 29 - Jan. 3

## Sightseeing

## Toyama Prefecture Sightseeing Information

### Tateyama-Kurobe Alpine Route



Enjoy the beautiful and magnificent mountain scenery available in this range of 3,000m-tall peaks. From mid-April, when the Alpine Route opens, until the beginning of June, it's possible to walk between walls of snow that reach as high as 20m. If you visit in the summer, you can view the spectacular discharge of water from Kurobe Dam, and in autumn, enjoy a hike in forests dyed red with the changing leaves - there's something to see in every season.

### Kurobe Gorge Railway "TORROKO" Train



From Unazuki Onsen Station, board the Kurobe Gorge Railway "Torroko" Train, which threads its way through Japan's deepest V-shaped gorge, for a magnificent view of the gorgeous scenery. It's particularly beautiful in May, when the new green leaves are arriving, and in autumn, when the leaves change colors.

### UNESCO World Heritage, The Historic Village of Gokayama - Traditional Houses in the Gassho Style



Gokayama was registered as a UNESCO World Heritage Site in 1995, and received three stars as a scenic area, the highest honor, in the French travel guide from Michelin. The beautiful scenery includes the traditional thatched-roof houses, known as gassho-zukuri, with their distinctive triangular-shaped roofs, as well as rice paddies, fields and stone walls.

### Tourism Division, Toyama Prefectural Government

1-7 Shinogawa, Toyama City, 930-8501 Japan  
Tel: 076-431-4111 (main switchboard), 076-444-3200 (direct line)

Official Websites of Toyama Prefecture  
Tourism info: www.info-toyama.com/english/  
Prefectural government: www.pref.toyama.jp/english/

## Himi area 氷見

Delicious seafood is the specialty of this port town. It is particularly famous for the high-quality yellowtail caught in winter. Hot-spring inns are lined up along the coast. The 3,000m-tall mountain range viewed across the water makes for a spectacular view.



**29 Kan'emom** MAP L-1  
鮎石南門  
The Buri Monaka, a wafer cake in the shape of a yellowtail that's filled with a slightly sweet bean paste, is this shop's signature product. This original sweet is found nowhere else in the world.  
199-12, Chuou-machi, Himi City  
☎ 0766-73-7205 http://burimonaka.jp/  
☑ 8:30-17:00; Closed Wednesdays  
Himi Buri Monaka (Sweet bean paste wafer in the shape of yellowtail), ¥1,050

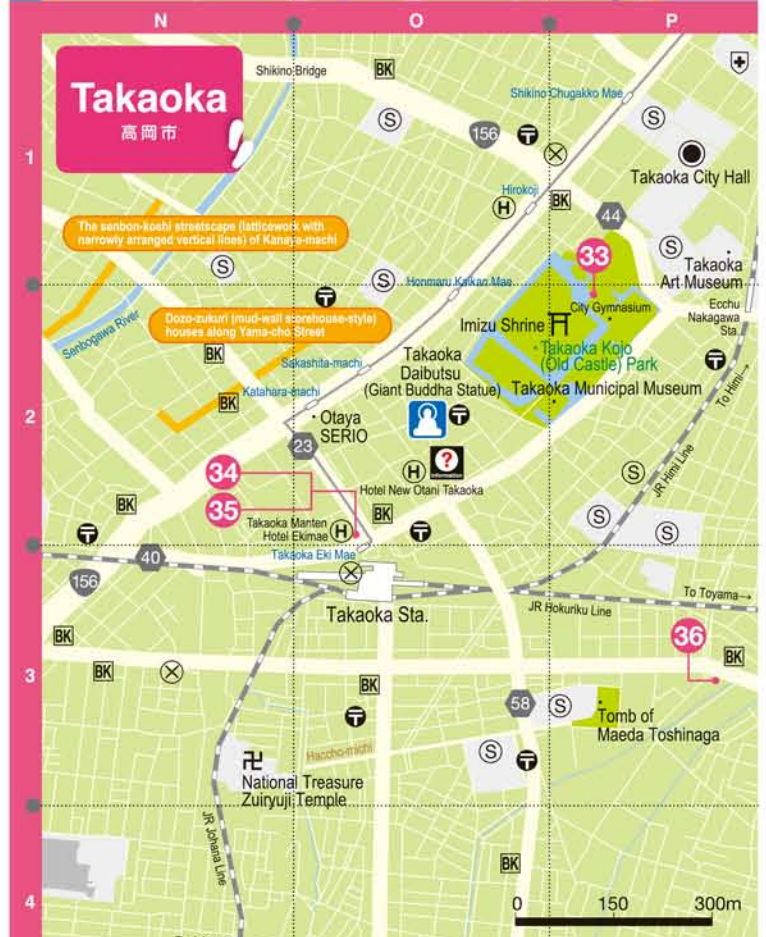
**30 Kappo Shugetsu** MAP L-2  
鮎菜 月夜  
This restaurant offers fish, meat and vegetables from Himi and is open for both lunch and dinner. There is a 2,100-yen lunch set available. This restaurant has been designated as a "Toyama Shoku no Takumi," or Toyama Food Master.  
9-78, Satai-cho, Himi City  
☎ 0766-74-5941 http://www1.cnh.ne.jp/shugetsu/ ☑ 12:00-14:00, 17:00-21:00; Sundays and national holidays: 12:00-14:00, 17:00-20:00; Closed Wednesdays  
Himi Zamaiz Gozen (Full-course meal made from a variety of luxury ingredients from Himi), ¥13,150

**31 Sushi & Kappo Man'yo** MAP L-2  
海月 鮎菜 万葉  
This restaurant has been in business for over 40 years, and its seafood dishes, featuring the freshest ingredients, satisfy even the discerning palates of local residents. There is a full-time English-speaking staff member.  
5-15, Himi-machi, Himi City  
☎ 0766-74-3388 http://www.man'yo.info/  
☑ 11:30-14:30, 16:30-21:00 (Last call at 20:30); Closed Mondays  
Standard Kaisen-don (Seafood rice bowl), ¥1,575

**32 Tonjinchi** MAP L-2  
とんじんち  
This restaurant offers dishes featuring Himi agricultural products, including Himi beef. Enjoy shochu, beer or wine together with the creative cuisine. The ramen, served on Fridays, is particularly recommended.  
1-30, Asahino-machi, Himi City  
☎ 0766-72-0104 http://www.tonjinchi-yumoto.com/  
☑ 12:00-13:30, 19:00-1:00; Closed irregularly  
Ramen, ¥800

## Takaoka area 高岡

This town of traditional handicrafts has a history that stretches back 400 years. There are many things to see, from the stately atmosphere of Zuiryuji temple, a National Treasure, to the Takaoka Daibutsu, created using the bronze production techniques the town is famous for, as well as the rows of houses along streets brimming with Japanese spirit.



**33 Romantei Sannomaru** MAP P-2  
西洋菓子 浪漫亭 三の丸  
Enjoying a fine meal while gazing at the beauty of a Japanese garden is sure to be one of your enduring memories of Japan. The prices are reasonable, so be sure to stop by.  
1-11, Kojo, Takaoka City  
☎ 0766-28-6665  
☑ 11:00 - 21:00; Closed Mondays (except national holidays); Monday is a holiday, closed the next day.  
Gyakuten Omurice (Rice in an egg omelet), ¥945

**34 Casuar Dining Bon** MAP O-2  
ボソ  
This casual dining restaurant serves a variety of purposes, from a cafe and dessert spot to a place to hold a party. At lunchtime, it's a western-style restaurant, while at night it's a western-style pub, serving a wide assortment of dishes.  
Wing Wing Takaoka 3F, 1-8, Suehiro-machi, Takaoka City  
☎ 0766-21-0111 http://www.bon-takaoka.com/  
☑ 6:30 - 23:00; Open every day  
Cheese fondue, ¥980  
VISA, Master, Amex, JCB, Diners

**35 Kakizato** MAP O-2  
茶寮 栞里  
Through the food here, experience Japanese culture and the changing seasons. Kimono-clad waitresses provide perfect hospitality. All seats are in private rooms and feature horigotatsu (low tables with a space in the floor for your legs).  
Wing Wing Takaoka 3F, 1-8, Suehiro-machi, Takaoka City  
☎ 0766-32-1820 http://www.kakizato.co.jp/ ☑ 11:30-14:30 (Last entry at 13:30), 17:00-22:00 (Last entry at 20:30); Open every day  
Kaisen Ryori "Aqua" (Full-course banquet dinner), ¥8,000  
VISA, Master, Amex, JCB, Diners

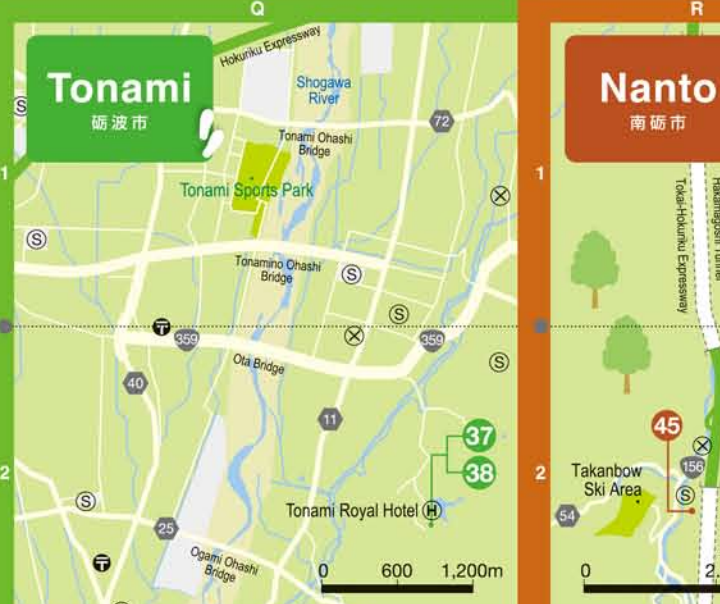
**36 Kaki-no-sho** MAP P-3  
海鮮肉屋 柿の庄  
Try the Kaisen-don (seafood rice bowl), a specialty of Toyama, which is loaded with fresh seafood caught in Toyama Bay. We look forward to seeing you!  
156, Ono, Takaoka City  
☎ 0766-28-0023 http://www.kakinoshoyu.jp/ ☑ 11:00-15:00 (Last call at 14:00), 17:00-23:00 (Last call at 22:00); Fridays/Saturdays/Days before holidays: 17:00-24:00 (Last call at 23:00); Open every day  
Kaisen Takaoka-Don (Seafood rice bowl), ¥2,500  
VISA, Master, JCB

## Tonami area 砺波

The clear waters of the Shogawa River run through Tonami City, and beautiful cultivated fields surround it. It is blessed with natural beauty, including tulips blooming in spring and cosmos blooming in autumn. Pleasure cruise ships ply the Shogawa River, providing fantastic views of the gorge landscape in all seasons.

**37 Verdeur** MAP Q-2  
ヴェルジュール  
Please come and enjoy an authentic full-course meal made with locally caught seafood and other local ingredients.  
Tonami Royal Hotel 2F, 330 Aza-Tenno, Yasukawa, Tonami City  
☎ 0763-37-2000 http://www.dawaresort.co.jp/tonami/ ☑ 11:30-14:00 (Last call at 13:30 on weekdays, 14:00 on Saturdays/Sundays/holidays); Dinner: 18:00-21:00 (Last call at 20:30); Open every day  
Dinner: ¥6,000 (Full-course meals for casual parties), ¥4,620 (Note: not available during the year-end and new-year period)  
VISA, Amex, JCB, Diners

**38 Shogawa** MAP Q-2  
日本料理 庄川  
Seasonal tastes pervade the traditional Japanese cuisine and abundant local dishes here. We look forward to providing you with our heartfelt hospitality.  
Tonami Royal Hotel 2F, 330 Aza-Tenno, Yasukawa, Tonami City  
☎ 0763-37-2000 http://www.dawaresort.co.jp/tonami/ ☑ 18:00-21:00 (Last call at 20:30); Open every day  
Dinner Course (Full-course meals for casual parties), ¥4,620 (Note: not available during the year-end and new-year period)  
VISA, Amex, JCB, Diners

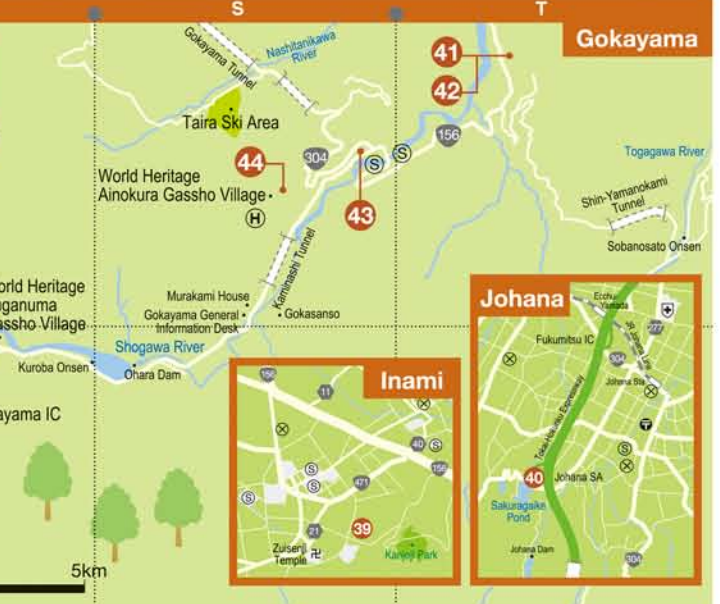


## Nanto area 南砺

Inami is famous for its woodcarving, while Johana offers beautiful streetscapes. World Heritage Site Gokayama village, with its gassho-zukuri thatched-roof houses is also located here. The area is very popular with tourists who want to experience the abundant natural beauty and the traditional Japanese culture.

**39 Kitsutsuki Club** MAP Inami  
きつづき倶楽部  
This restaurant uses abundant amounts of fresh seafood from Toyama Bay and mountain vegetables from Gokayama. In addition, you can experience the local cuisine, which features satsumo taro root. We hope you will visit our restaurant!  
Inside Inami Kibori no Sato Soyukan (Wood Carving Studio), 730 Kitagawa, Nanto City  
☎ 0763-62-5757 http://www.kibori.co.jp/ ☑ 11:00-17:00; Open every day  
Taro Curry and Rice, ¥750

**40 Johanare** MAP Johana  
ジョウハナール  
There is a panoramic view of the Tonami plain, blessed with abundant local dishes here. We look forward to providing you with our heartfelt hospitality.  
Inside Sakuragake Kurgarden, 1514 Tatenohara-higashi, Nanto City  
☎ 0763-62-8181 http://www.sakuragake.co.jp/ ☑ 7:30-10:00, 11:00-14:30 (Last call, 17:00-20:30 (Last call); Closed 5 days in mid-February  
Premium Lunch, ¥2,100  
VISA, Master, Amex, JCB, Diners, UnionPay



**41 Furusato** MAP T-1  
五箇山の味 ふるさと  
Local Gokayama ingredients are used to assemble a unique menu. The view from the restaurant is also spectacular. Please be sure to visit our restaurant!  
Inside Michi-no-Eki Taira, 215 Higashi-Nakae, Nanto City  
☎ 0763-66-2310 ☑ 10:00 - 18:00 (Last call at 17:30); Closed Mondays (except national holidays); If Monday is a holiday, closed the next day.  
Iwana Shoyaki Teishoku (Set meal of mountain trout grilled with salt), ¥1,300

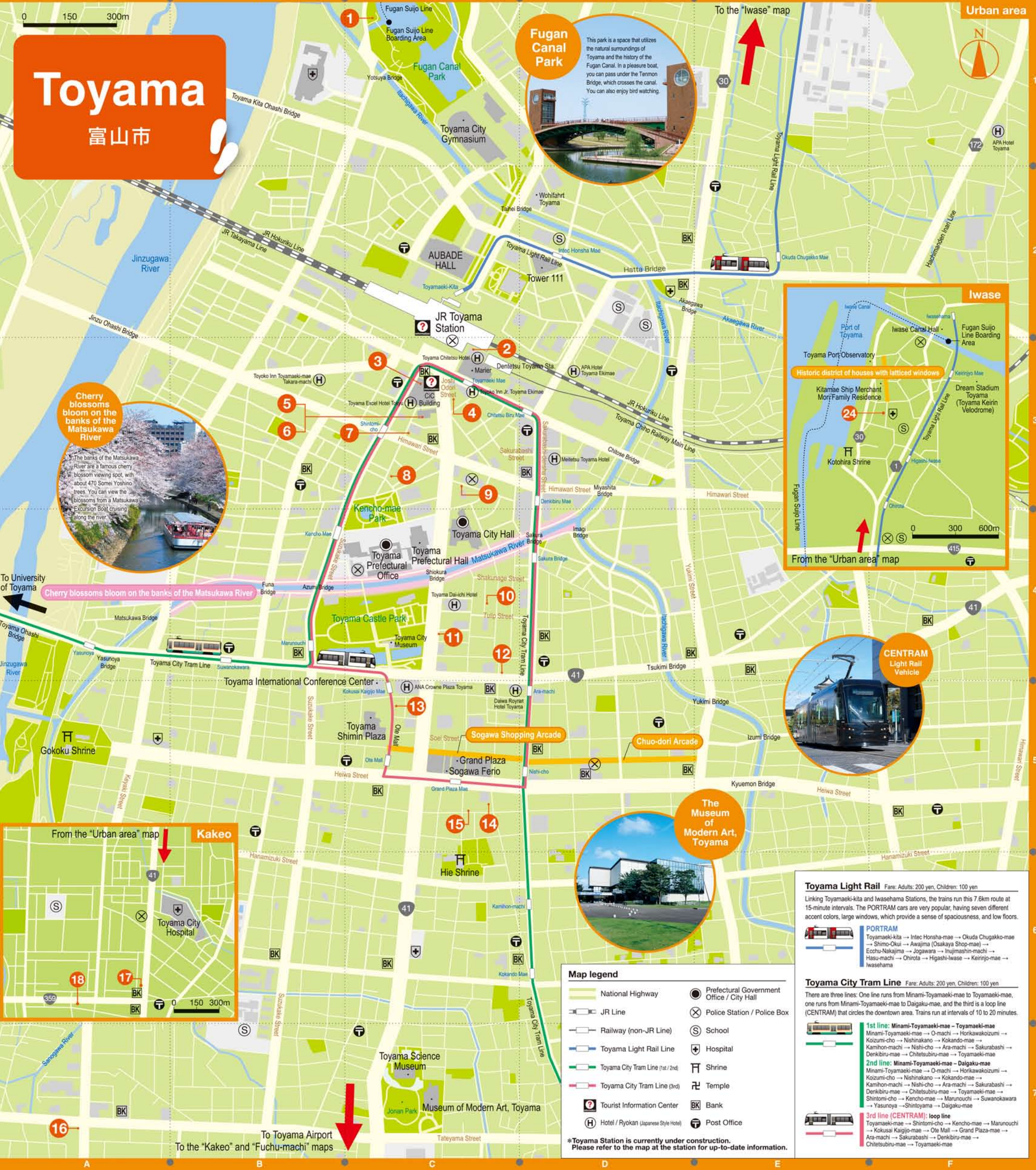
**42 Gokayama Washi-no-sato** MAP T-1  
五箇山和紙の里  
The texture of Japanese washi paper is used to the best advantage in the seasonal patterns decorating these hand-dyed fans. They also make excellent decorations.  
Inside Michi-no-Eki Taira, 215 Higashi-Nakae, Nanto City  
☎ 0763-66-2223 http://washi.city.nanto.toyama.jp/ ☑ 8:30-17:00; Open every day  
Hand-dyed paper fans, ¥1,200  
VISA, Master, Amex, JCB, Diners, UnionPay

**43 Sakade** MAP S-1  
お食事処 坂出  
This restaurant offers a wide selection, including wild plants grown in Gokayama, and noodle and rice bowl dishes. Savor the cuisine here, based on the flavors of Gokayama home-cooking.  
2180-1 Shimomachi, Nanto City  
☎ 0763-66-2580  
☑ 11:00-15:00, 17:00-21:00; Closed 2nd Thursday of every month  
Kuma Niku Soba (Soba noodles topped with stewed beef), ¥1,000

**44 Matsuya** MAP S-1  
茶店 まつや  
Matsuya has long been famous as a place to relax while traveling the Gokayama Kaido route. Under the gassho-zukuri thatched roof, we provide meals featuring mountain ingredients, as well as a selection of souvenirs.  
445 Anokura, Nanto City  
☎ 0763-66-2631  
http://www.gokayama-matsuya.com/ ☑ 8:30-17:00; Open every day  
Matsuya Teishoku (special set meal), ¥1,450

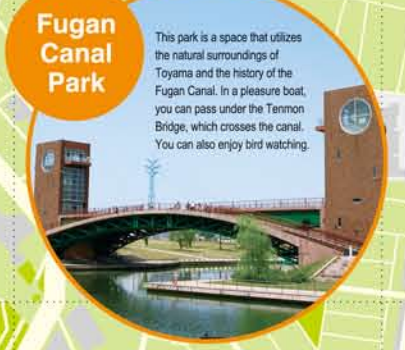
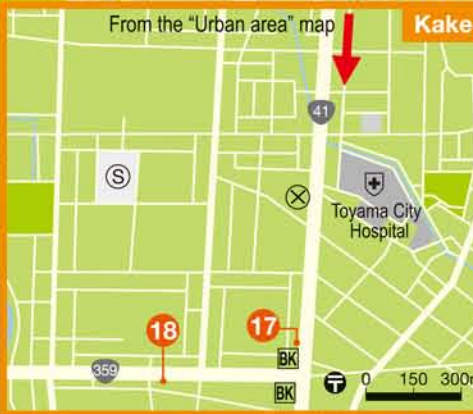
**45 Chinpindo** MAP R-2  
おみやげ 珍品屋  
Souvenirs such as items made from Gokayama washi Japanese paper, and sasara, percussion instruments used in traditional performances, are sold here. The soft-serve ice cream, made from the same soy as the famous Gokayama tofu, is very popular.  
Inside Michi-no-Eki Kamitaira, 470 Nishi-Akai-machi, Nanto City  
☎ 0763-67-3750  
☑ 9:00-17:00; Closed irregularly  
Soft-serve Ice Cream, ¥350  
VISA, Master, Amex, JCB, Diners, UnionPay





# Toyama

富山市



**Toyama Light Rail** Fare: Adults: 200 yen, Children: 100 yen  
Linking Toyama-eki and Iwasehama Stations, the train runs this 7.6km route at 15-minute intervals. The PORTRAM cars are very popular, having seven different accent colors, large windows, which provide a sense of spaciousness, and low floors.

**Toyama City Tram Line** Fare: Adults: 200 yen, Children: 100 yen  
There are three lines. One line runs from Minami-Toyama-eki to Toyama-eki, one from Minami-Toyama-eki to Daigaku-eki, and the third is a loop line (CENTRAM) that circles the downtown area. Trains run at intervals of 10 to 20 minutes.

**1st line:** Minami-Toyama-eki → Toyama-eki → Minami-Toyama-eki  
Minami-Toyama-eki → O-machi → Horikawakozumi → Kozumi-cho → Nishikano → Kokoro-eki → Kurohara-eki → Nishicho → Kawa-machi → Sakurabashi → Denki-cho-eki → Chitetsu-eki → Toyama-eki

**2nd line:** Minami-Toyama-eki → Daigaku-eki  
Minami-Toyama-eki → O-machi → Horikawakozumi → Kozumi-cho → Nishikano → Kawa-machi → Kokoro-eki → Kurohara-eki → Nishicho → Kawa-machi → Sakurabashi → Denki-cho-eki → Chitetsu-eki → Toyama-eki

**3rd line (CENTRAM):** loop line  
Toyama-eki → Shintomichi-cho → Kencho-eki → Matsuuchi → Kokusai Kaigyo-mae → Oie Mall → Grand Plaza-mae → Aramachi → Sakurabashi → Denki-cho-eki → Chitetsu-eki → Toyama-eki

**Map legend**

- National Highway
- JR Line
- Railway (non-JR Line)
- Toyama Light Rail Line
- Toyama City Tram Line (loop)
- Toyama City Tram Line (one)
- Tourist Information Center
- Hotel / Ryokan (Japanese Style Hotel)
- Prefectural Government Office / City Hall
- Police Station / Police Box
- School
- Hospital
- Shrine
- Temple
- Bank
- Post Office

Website address Telephone number Opening hours, Closing days Name of dish/product in the photo Accepted credit cards Credit cards are not accepted. No smoking

## Toyama area

富山

In Toyama City, the PORTRAM line runs toward the ocean, while the CENTRAM line loops around the city center, making it easy to enjoy visiting various areas. In the city center, there are many restaurants and shops, and the area is always bustling.

**1 cuisine française LA CHANCE** MAP C-1  
ラ・シャンス  
Under the supervision of world-famous "French Iron Chef" Sakai Hiroyuki, we use Toyama ingredients to prepare French cuisine for you.

**2 Ajichi** MAP C-3  
大塚料理 あじち  
Great devotion goes into preparing delicious food, utilizing the rich flavors of seasonal ingredients. Enjoy reasonably priced kaiseki course meals featuring seafood and mountain vegetables from Toyama.

**3 Bussan Center Toyama** MAP C-3  
物産センター富山  
A special products sales retailer, one of the largest in the prefecture, is located in the Iki Iki-Kan hall, on the 5th floor of the C/C Building in front of Toyama Station. Here you can purchase souvenirs with assurance.

**4 Toyomawadachi** MAP C-3  
和風焼肉 富山育ち  
Specializing in Toyama Wagyu beef, Toyama pork, Toyama rice and other Toyama foods. The special lunch starts from 800 yen. Please don't hesitate to come by.

**5 Danza classic Toyama-ekimae** MAP C-3  
銀座classic とやま駅前  
This izakaya (Japanese pub) was born in Toyama. From seafood to charcoal-grilled dishes and kamameshi (rice dish served in a pot), you'll find yourself warmed in both body and soul. Both small and large groups can be accommodated.

**6 Chef Kodama** MAP C-3  
銀座シェフ小玉  
The restaurant boasts excellent teppan cuisine featuring a variety of ingredients, from Wagyu beef (of course!) to seafood from Toyama Bay. Our expansive menu is sure to provide something for everybody.

**7 Arakawa** MAP C-3  
大塚新築 荒川  
This restaurant has been serving local seafood and sake for 45 years. The flavors of the seasonal natural marine ingredients make this spot a treasure house. Also try the grilled local pork and beef and the original beer.

**8 Joya** MAP C-3  
銀座  
Visit this restaurant for seasonal fish from Toyama, seasonal robata cuisine and carefully selected Japanese sake. Gather with your friends around the sunken hearth and relax as you enjoy your meal.

**9 Tsuruki** MAP C-3  
銀座  
This udon noodle restaurant is close to Toyama Station. The noodles and stock are handmade fresh every day and adjusted to suit the weather. Enjoy the fruits of a skill that has been 50 years in the making.

**10 Sushiken** MAP C-4  
すし健  
Only the freshest seafood from Toyama Bay is prepared in this restaurant, where the motto is "Value conversation with the customers." There is also a branch in Los Angeles.

**11 Korarenka!!** MAP C-4  
お好み焼き ころれんか!!  
This okonomiyaki (savory pancakes) is the real deal – Kansai-style authentic Osaka okonomiyaki. This is a pub-style okonomiyaki restaurant, with both teppan-yaki and alcohol available. If you visit Japan, be sure to stop by!

**12 Neboke** MAP C-4  
西洋居酒屋 保保希  
Relax and savor the wide variety of delicious food and drink at this restaurant serving genuine Western-style food, including classic paella.

**13 Sharaku** MAP C-5  
季節の料理 すし 写楽  
A wide variety of Japanese-style dishes, including sushi, are available on the menu. There are also many different full-course meals to choose from – be sure to stop by!

**14 Nishi-cho Taiki Honten** MAP C-5  
西町大塚 本店  
This restaurant was established 60 years ago, and has continued to prepare meals featuring its secret flavor, unswayed by food fads. The ramen has a deep, rich flavor, firm texture and loads of roasted pork, just waiting for you to tuck in.

**15 Taki** MAP C-5  
銀座Taki 富山  
A restaurant specializing in Cantonese cuisine. From dim sum to full meals, enjoy the diverse menu. At lunchtime, set meals start at 900 yen.

**16 Ginrin** MAP A-7  
いけす新芝店 銀座  
In this old, typically Japanese former sake distillery, a magnificent counter surrounds a large fish-tank. The delicious menu features fish from Toyama and meat dishes.

**17 Sushi-go-round Sushitama Kakeo-honten** MAP Kakeo  
回る富山湾 すし玉 掛川本店  
Fresh seafood from the Hokuriku Region, including Toyama Bay, Himi, Kanazawa, and Noto, is delivered directly to this restaurant. Special recipes and high-quality ingredients are used to create sushi that is offered at inexpensive prices.

**18 Iroha Kakeo-ten** MAP Kakeo  
鶴巻いろは 掛川店  
The ramen from this restaurant has taken top place at the Tokyo Ramen Show for three years running. Branches are located in Beijing and Singapore. Please try Toyama's best ramen!

**19 Sushi-go-round Sushitama Favore-ten** MAP G-1  
回る富山湾 すし玉 ファボーレ店  
Fresh seafood from the Hokuriku Region, including Toyama Bay, Himi, Kanazawa, and Noto, is delivered directly to this restaurant. Special recipes and high-quality ingredients are used to create sushi that is offered at inexpensive prices.

**20 Dai-chan** MAP G-1  
新富内 大ちゃん  
The sashimi assortment is highly recommended, but all the dishes, prepared with seasonal ingredients, are delicious. This restaurant is a favorite among people of all ages, so don't hesitate to stop by.

**21 Minamoto Masu-no Sushi Museum** MAP H-2  
おますのすしミュージアム  
A wide variety of products, including Masu no Sushi (Pressed trout sushi), a specialty of Toyama, wonderful confectioneries, and seafood products, are available here. Visitors can also freely observe a Masu no Sushi workshop.

**22 Sakuratei** MAP H-2  
さくら隊  
A variety of Toyama dishes, including freshly made Masu no Sushi (Pressed trout sushi), are served up in colorful and carefully arranged displays. Enjoy the bounties of nature in Toyama through its food.

**23 Yamafuji Vineyard & Horaisan Winery** MAP Yohitani  
やまふじぶどう園 ぶらわいワイナリー  
Family-owned winery for 80 years! Come on in and experience fresh grapes, excellent wine fit for Japanese food, cozy café, BBQ under the grapevine, beautiful seasonal view of the vineyard, and friendly English speaking staff!

**24 Nyuan** MAP IWASE  
元丹 丹生  
Savor Japanese food in a Japanese-style living space. This restaurant is very popular with people who are interested in Japanese culture. We look forward to seeing you!



## Uozu area

魚津

**25 Puchi Tomato** MAP J-2  
洋食茶房 プチトマト  
The signature dish is chicken rice, which features home-grown rice wrapped in an egg omelet and covered with a sauce made using home-grown tomatoes.

**26 Kawachiya** MAP J-2  
河内屋  
This shop is one of the most famous shops specializing in kamaboko (fish paste) in the Hokuriku region. In addition to seasonally-varied creative kamaboko, Sushikama, a famous product in which kamaboko is lavishly topped with fish, like sushi, is exquisite.

**27 Komazazushi** MAP J-2  
小沢寿司  
A variety of seafood is offered at reasonable prices. Lunch sets start at 700 yen, while at night a wide selection of sakes are also available. Please don't hesitate to drop in!

**28 Genshichi** MAP J-2  
お豆腐 源七  
The specialty of this store, located in the rural city of Uozu, is mochi rice cake made using locally grown sticky rice. Some sets are available for eat-in, so please try our zenmai sweet bean soup with freshly grilled mochi.

**29 Yohitani** MAP J-2  
天文学観望所  
A wide variety of Japanese-style dishes, including sushi, are available on the menu. There are also many different full-course meals to choose from – be sure to stop by!

**30 Nishi-cho Taiki Honten** MAP C-5  
西町大塚 本店  
This restaurant was established 60 years ago, and has continued to prepare meals featuring its secret flavor, unswayed by food fads. The ramen has a deep, rich flavor, firm texture and loads of roasted pork, just waiting for you to tuck in.

There is an abundance of seafood in this port town, from which mirages can be seen. Discovered on the bottom of the sea, the Uozu Buried Forest is a primeval forest that was submerged about 2,000 years ago. It has been nationally designated a Special Natural Monument.

1-15-6, Shakado, Uozu City  
0765-24-3828 http://petit-tomato.uozu.net/  
10:00-22:00, Sundays: 10:00-21:00, Closed irregularly  
Uwasa-no Omurice (Fried rice wrapped in an omelet, topped with tomato sauce), ¥950

9-12, Ekimaeshin-machi, Uozu City  
0765-24-0381 http://www.kamaboko.co.jp/ 8:00-19:00 (subject to change). Open every day. Sushikama – Hokuriku-no Birimigoshi (Five varieties of kamaboko topped with seafood), ¥1,580  
VISA, Master, Amex, JCB, Diners

1-6-6, Kamimuraki, Uozu City  
0765-22-5383  
11:00-22:00, Sundays and national holidays: 11:30-24:00, Open every day  
Omakase Sushi (Chef's selection of assorted sushi), ¥850  
VISA, Master, Amex, JCB

5-30, Sun Plaza 1F, Ekimaeshin-machi, Uozu City  
0765-22-9551 http://www.genshi.com/  
11:00-20:00, Closed irregularly, depending on the shopping center's three annual closed dates  
Oshinko / Zenzei (Sweet bean soup with mochi rice cake), ¥300

336, Higashiwase-machi, Toyama City  
076-428-2003 11:30-14:00 (or until sold out); Closed Mondays and the last Tuesday of every month  
Mori-soba (Cold buckwheat noodles), ¥840