

Your guide to an eating adventure

in Tottori Prefecture



鳥取食探

Tottori

Shokutan

T O T T O R I

Delicious

Over 95 Unique
Culinary Experiences
Await!

foods
in Tottori

S H O K U T A N

P1 Fresh from the mountains and sea of Tottori.

The Must-Eat Tottori Brand Delicacies

"Crab"
"Squid & Iwagaki Oyster"
"Bluefin Tuna" "Sandfish"
"Wagyu Beef"
"Pork"
"Piyo Chicken"
"Shitake Mushroom"
"Green Onion"

P9 Skill and Pride!
An introduction to tastes popular among
Tottori locals.

Tottori Local Gourmet The Great Gourmet Adventure

"Tottori Gyukotsu Ramen" "Itadaki"
"Su Ramen" "Ankake Chanpon"
"Kotoura Ago Cutlet Curry"
"Inaba Salted Mackerel"
"Harusame Steamed Egg Custard"
"Daisen Okowa"

P13 An inside look at these unique local dishes
from the Food Capital of Japan
quickly gaining national attention.

Food Culture from Tottori!

"Tottori Gibier" "Curry Paradise"
"Restaurants worth the Line"
"Coffee Kingdom"

P15 Selection Guide for recommended and
popular restaurants, cafes,
and shops in Tottori Prefecture

Genre-classified directory: "Tottori Shokutan Notebook"

Japanese food, Western food,
Udon, Soba, produce stands

P17 From brand goods favored over generations
to the latest creations

Tottori Gift Selection

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Tottori's Sake and Delicious Picks

P9 P21 Delicacy Photobook

Local soft ice creams and gelatos
Tottori Cool Sweets Gallery

Once you start you can't stop!

Delicious Donburi Selection

**Taste is Never Out
of Season!**

Tottori – The Food Capital of Japan Seasonal Calendar

Season		Spring		Summer			Autumn			Winter			Spring	
Month		4	5	6	7	8	9	10	11	12	1	2	3	
Seafood	squid													
	Natsuki (rock oyster)													
	Sakaiminato natural bluefin tuna													
	Sakaiminato salmon													
	Ago (flying fish)													
	Mosaebi Shrimp													
	Sandfish													
	Crab	Red snow crab												
		Matsuba crab												
		Wakamatsuba crab												
Oya-gani crab														
Livestock products	Tottori local chicken, Piyo													
	Daisen Ruby Pork													
	Tottori wagyu (Olein 55)													
Gibier	Wild bore													
	Deer													
Fruits	Pears	Oshu												
		20th century												
		Natsuhime												
		Shinkansen												
	Persimmon	Hanagoshogaki												
		Kitaro												
	Watermelon													
Vegetables	White leeks													
	Rakkyo (raw/processed)													
	Nebarikko (Chinese yams)													
	Kirakiramidori (broccoli)													
	Tottori takeo (log-grown shiitake mushrooms)													
Month		4	5	6	7	8	9	10	11	12	1	2	3	
Season		Spring		Summer			Autumn			Winter			Spring	

How to use this brochure

- Information published in this brochure is as of December 2016. The indicated prices include consumption tax.
- Two dimensional barcodes of introduced shops comprise map information. When a dedicated app is necessary based on your smartphone model, etc., please download it to read the barcodes.
- A shop with the above logo means that it has been granted the title of "Three Star Supporter," and is recognized as an active promoter of "Tottori – The Food Capital of Japan."

☎Tel ☞Address ○Open ◯Closed

The latest information of Tottori
– The Food Capital of Japan, can be checked here. ■
(Tottori Prefecture "Tottori – The Food Capital of Japan
Promotion Section" Website)



The Record Holding 1,300,000 JPY Crab Matsuba Crab "Itsukiboshi"

Matsuba crabs are known as the pride of Tottori Prefecture. Among these crabs some have the potential to be branded as the super-deluxe crab called "Itsukiboshi". Ten local experts have the ability to award this title to worthy Matsuba crabs based upon five criteria including a shell size larger than 13.5cm and weight heavier than 1.2kg.

Incrabible!

An abundance of succulent crabs available in Tottori, the Crabital of Japan!

At the first auction in November 2016, the highest bid price recorded among crabs all over Japan reached ¥1,300,000 per crab.

* See P2 for crab season

Feast on generous portions of fresh Matsuba crab

Enjoy ultra-fresh Matsuba directly from the live crab tank

Crab full course

Kawamoto Uoten ☎0858-32-0236

A full course of fresh Matsuba crab is served by the fish shop. 3 crabs are prepared per person. Savor various types of Matsuba crab cuisine that tell the story of the deliciousness of Matsuba crab, including kanisuki (crab dip nabe), boiled crab, sashimi and grilled (even shell grilled with miso!). Kanisuki and its secret dashi, known as "No. 1 in Japan" (a guest), with thick meat soaked in umami (rich tasting ingredient) and zosui as the final dish (rice porridge) will surely impress you.

🏠 102 Asahi, Yurihama-cho, Tohaku-gun

🕒 Reservation required 🕒 No fixed days



¥10,800 per person
Crab cuisine is prepared according to budget, starting from ¥4,320 for the "Kanisuki Course (1 crab)."



Selected Matsuba crabs are picked from a crab tank as shown in the photo. Freshness is guaranteed.



This is a "fresh fish shop" located near JR Matsuzaki Station. Even fish lovers pay respect to this shop.

Get your fill of real Matsuba crab without a reservation!

Casually authentic full course in front of Yonago Station
5 crab cuisine course

Taiheiki ☎0859-32-3040

Crab "full course," complete set of melted homemade kanimiso, grilled crab, crab sashimi, kanisuki and zosui. Crab is served with one and a half crabs per person, so enjoying crab by two persons is also recommended. The best set menu with more than 50 kinds of special jizake (local Japanese sake).

🏠 271 Meijimachi, Yonago City 🕒 17:00 to 24:00 (last order: 23:30)

🕒 No fixed days



Grilled crab, grilled by diner and full of flavor.
¥6,000 In season from November to March

Truly Delicious Crab Only In Tottori Prefecture

In 2015, Governor Shinji Hirai announced "a shellebration to occur every year from November to March in Tottori, the Crabital of Japan."

When it comes to crab, Tottori, the Crabital of Japan holds the number one spot in Japan for these five categories:

- **No.1 in landing of crabs in Japan**
(total landing volume of major fishing ports in the Prefecture totaled 9,688 tons, more than three times as that of Hokkaido, the next prefecture behind Tottori.)
- **No.1 in shipments of fresh crab in Japan**
(Landed by large trawlers equipped with tanks, crabs are shipped and sold alive)
- **No.1 in consumption of crab in Japan**
(consumption volume of crab per household totaled 3,818g, about six times the national average. At junior high schools in Iwami Town, Wakamatsuba crab is served for school lunches)
- **No.1 in crab farms in Japan**
(prefecture has breeding farms totaling 11,000 ha,

equal to 2,340 Tokyo Domes, at 230m below sea level in the Japan Sea)

- **No.1 in enthusiasm for crab**
(Matsuba crab with shells over 11cm are shipped with exclusive tags. In November 2015, super-premium crabs "Special Selection, Tottori Matsuba Crab, Itsukiboshi" were born).

It is always recommended to eat specialties served with "fresh crab" during the right season at the home of the crab if you would like to taste truly delicious crab. To Tottori Prefecture, where the best crabs are landed, come soon!

 Crab of Tottori Prefecture

Matsuba Crab

Crab season:
from November 6 to March 20



Rich flavor and thickly packed meat

Male snow crabs, "Matsuba" is the name of snow crabs in the Sanin region, which grow for 7 to 8 years. Heavier and thicker chela is regarded as top grade.

*1 Survey by the Ministry of Agriculture, Forestry and Fisheries in 2014

The Irreplaceable Flavor of Real Crab



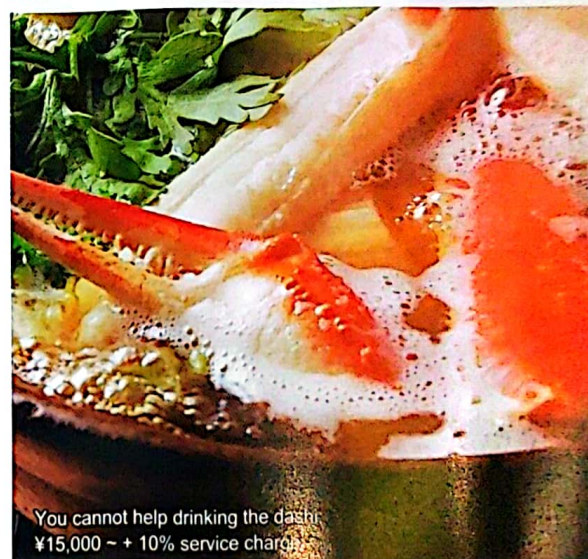
Set menu with grilled crab
is about ¥10,000 ~
(reservations required)

Know and savor the deliciousness of crab
at a local restaurant in Tottori Prefecture
Grilled crab

Local Food, Hananoren ☎0857-23-0494

Charcoal grilled crab, given the accolades of gourmets as the "deliciousness of crabs is condensed." First, grill meat to enclose deliciousness. Next, turn over and when meat rises, it's ready to serve. A variety of textures and tastes according to each part will appeal to the senses.

♣526 Kawaramachi, Tottori City ☎11:00 to 14:00, 17:00 to 22:00 (last order: 21:30) ☎Sunday nights



You cannot help drinking the dashi
¥15,000 ~ + 10% service charge

Super-deluxe Matsuba,
highly regarded by crab lovers across Japan
Kanisuki

Kaniyoshi

☎0857-22-7738

There are many lovers of this restaurant including even Japanese celebrities. Use only the highest class Matsuba crabs, selected by the proprietor who is a crab broker as well. After dipping into the secretly handed down dashi, fill your mouth with Matsuba crab, and the mouth-watering chewiness and excellent sweetness. Then, you will know why people saying "I want to try once." ♣271 Suehiro Onsen-cho, Tottori City ☎17:00 to 22:30 *On Sat and Sun, open from 13:00 to 15:00.*Reservations required ☎No fixed days



The Big Three

Try them all! Not just one delicious crab but three "delicious and reasonably priced" crabs in Tottori Prefecture. Each one of them has a unique taste and each has a different season. Try them all and discover your favorite.

Affordably Priced Crab Dishes



Red snow crab

Limited from September to the end of June.
For details, confirm at the restaurant. ¥4,320

120% satisfaction Offered from September to June

Red Crab Course

Ajidokoro Misa ☎0859-42-3817



If you would like to know the "essence" of red snow crab, eat this crab. About two crabs are lavishly served for one person, and it includes a set menu of truly fresh sashimi, grilled and nabe and creative cuisine. Original cuisine is also a pleasure.

▲ 6 Kyomachi, Sakaiminato City ☎ 17:30 to 23:00 (last order: 22:30) ☎ Sun, Mon falling on holidays, December 31 to January 6



Red snow crab

Glorious Conveyor belt sushi nigiri in KANtōri Prefecture

Dossarigani (2piece)

Offered throughout the year

Toretore Market, Nihonkai ☎0857-38-3736

Specialty, gunkanmaki of fresh red snow crab directly sent from the ports in Tottori Prefecture are served "in full." The sweetness and juiciness of the fresh meat is also mouth-watering.

▲ Restaurant Street on the 1st Floor of "AEON Mall Tottori-Kita" 348 Okute, Tottori City ☎ 11:00 to 22:00 (last order: 21:30)
☎ the same as AEON Mall Tottori-Kita



Oya-gani crab

¥3,500 (Inquire in advance by the end of January)

"Excellent Donburi" containing with everything

Oya-ganidon

Offered during open season from November to January

Ajigoyomi Anbe ☎0857-29-9125



There are many enthusiastic fans who "never forget to visit during open season!" The topping covering rice in the bowl is half and half with crab paste. You can find the deliciousness of Oya-gani crab from boiled ovary with the shell, eggs dipped by the proprietor, creamy rich ovaries to crab paste!

▲ 175-2 Yayoi-cho, Tottori City ☎ 18:00 to 22:00 ☎ Sun

* Open every day during open season offering Oya-ganidon.

Open on weekdays: 12:00 to 13:30 and 11:00 to 14:00 on Sat, Sun and holidays.

Melting Fresh, Wakamatsuba Crab

One day trip with crab sashimi of Wakamatsuba crab
¥8,640~



Filling your stomach with sweet Wakamatsuba Crab
Crab full course*

Offered during open season from November to March

Minshuku, Sangenya ☎0857-72-0184



Wakamatsuba "heaped" in a basket are from Ajiro, selected in confidence by the proprietor, a one-time fisherman. "Course with whole crab" is ¥11,880~. Stay for the night and enjoy sweet sashimi and chewy boiled meat to your heart's content.

▲ 2827 Uradome, Iwami-cho, Iwami-gun

☎ Reservations required ☎ No fixed days

* Basically Matsuba crab course. Wakamatsuba crab is offered during the open season from January.

Crabs of Tottori, the Crabital of Japan.

Red snow crab

Crab season: September 1 to June 30



Rich taste and also served after spring

Red snow crabs inhabit deeper sea than snow crabs. They have a strong sweetness and thick paste. The crab season is longer and the prices are reasonable.

Oya-gani crab

Crab season: November 6 to December 31



Ovaries and eggs, and dashi is also delicious

Female snow crabs. Ovaries and eggs, recognized as must-eat-parts for crab lovers, have gained enthusiastic fans.

Wakamatsuba crab

Crab season: January 20 to February 28



The juiciness and sweetness is mouth-watering

Snow crabs with soft shells soon after shedding. Melting texture and sweetness are popular.

Crab cuisine serving season introduced have may change according to the crab period.

Share?! Good enough to be shellfish. White Squid Rock Oyster "Natsuki"

June~September

June~August

Surprisingly sweet and creamy-an unforgettable taste of summer.



An impressive delicacy
representing summer in Tottori

Summer of Tottori -have the chance to encounter
squid and oysters like you have never eaten before.

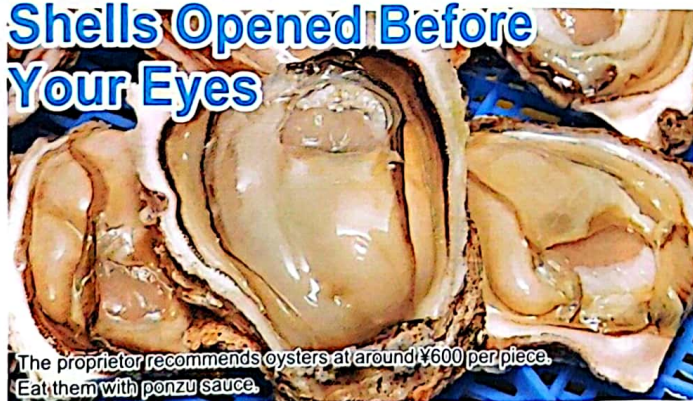
•**White Squid** (standard Japanese name is "swordtip squid." Firm meat is really sweet and Tottori residents recommend it as Tottori's "most favorite squid." From June to September, "isaribi (fishing lights)" on squid fishing boats bob up and down with the waves on the Sea of Japan.)

•**Rock Oyster, "Natsuki"** (immediately after eating, you may feel your mouth is full of the Sea of Japan. All rock oysters from Tottori Prefecture are natural oysters. Their fresh and thick taste and flavor are as attractive as they are "unforgettable." Oysters with the tag of "Natsuki" are large with shells 13cm.)

If you want to change what you thought you know about
squid and oysters, come to Tottori in the summer.

White squid and rock oysters, "Natsuki" must be eaten.

Shells Opened Before Your Eyes



The proprietor recommends oysters at around ¥600 per piece.
(Eat them with ponzu sauce.)

Rock oyster paradise, the Sea of Japan
extends outward in front of the restaurant
Fresh Rock oysters (June~August)

Muranaka Suisan (Direct Shop) ☎0857-85-1452

Oysters taken from a seawater tank that directly takes in seawater
are opened right in front of you for your mouth-watering enjoyment!
Reasonably priced at ¥350 to ¥800 per oyster and young visitors
are on the rise from outside of Tottori Prefecture, as one of oyster
eaters (male in the 20's) says, "I came from Osaka to eat oysters
here." ♫1072-5 Nagawase, Aoya-cho, Tottori City ☎9:00 to
18:00 ☐Irregular



In the restaurant, Rock
oysters sorted by size
are displayed. You must
eat fresh Rock oysters.



Try it once! The true essence of squid

Fresh squid sugata-zukuri
(sashimi in original shape)

Natural sea water preserves, Kaiyotei

☎0857-31-4649

Squid lovers yearn for "fresh sashimi." Transparent
with a sufficient chewy texture delivered by an
artisan, making squid into sashimi in a couple of
minutes after removing it from its tank. Enjoy the
happiest, mouth-watering time with sweet soy sauce
and ginger. Choose between tempura or salt-grilled
tentacles and fins.

♫3-27-1 Karocho-nishi, Tottori City ☎11:00 to 15:00
17:00 to 22:00 (last order: 21:00) ☐No fixed days



In season from May to October

¥2,160/100g

(One squid is about 200g~300g)

Squid Donburi

A popular summer specialty



Eat with tasty sauce

¥1,080

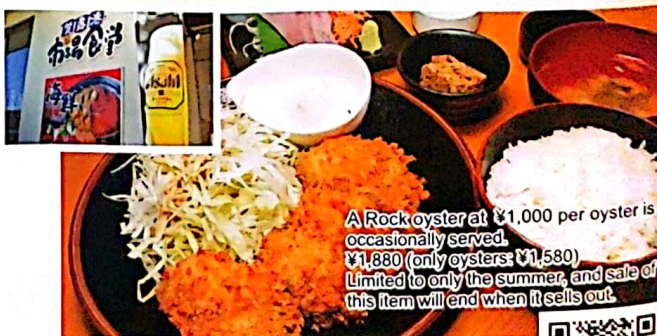
Donburi specialty of a port town,
loved by many people outside of Tottori

Original Ikadon (squid bowl)

Tasty Inn Yamadaya ☎0857-28-1004

Enjoy white squid 120%! Two different tastes,
composed of fresh sashimi on rice and tentacle
teriyaki with a rich flavor in rice. Served with squid
rice malt dip and salted squid, and recommended to
mix the contents together and then feast.

♫1-5-36 Karocho-kita, Tottori City ☎11:00 to 14:00,
17:00 to 19:00 (please ask about service at night).
☐Irregular



A Rock oyster at ¥1,000 per oyster is
occasionally served.
¥1,880 (only oysters: ¥1,580)
Limited to only the summer, and sale of
this item will end when it sells out.

Extra-large size, these are fried oysters

Set menu of fried natural Rock oysters

Karo Port Market Dining ☎0857-28-2391

Fried extra-large oysters delivered directly from a specialty shop.
Each oyster is carefully taken from its shell, drained and fried when
an order is made. With each bite, the thick "juice" of oyster and the
flavor of the sea fills your mouth.

♫4-1803-2 Karocho-nishi, Tottori City ☎10:30 to 15:00*Sat, Sun
and Holidays: 10:00 to 15:30 ☐New Year's Day

* Closed for several days at the beginning of January.

A Japanese Favorite!

The Food Capital of Japan
The Must-Eat Tottori Brand Delicacies

June~August

Fresh bluefin tuna

Summer diamond, fully enjoy the raw taste

While packed with just the right amount of fat, the mild taste is given only by fresh tuna.



Red meat: ¥185, medium fatty tuna and heavily-marbled fatty tuna are both ¥360
Try a double!

Full course fresh tuna from red meat to medium and heavily-marbled fatty tuna

Nigiri tuna * Red meat: ¥185-medium and heavily-marbled fatty tuna: ¥360

Conveyor belt Sushi Restaurant: Tairyomaru, Sakaiminato-ten ☎0859-45-0788

Sakaiminato-ten is the main restaurant of these conveyor belt Sushi restaurants. In season from June to the beginning of August, these restaurants buy a whole tuna at the local port and serve tuna from red meat to medium and heavily-marbled fatty tuna at reasonable prices. Try each different slice of tuna from red meat to fatty meat of large sizes. ♫280-1 Takenouchidanchi, Sakaiminato City, ☎11:00 to 22:00 (last order: 21:30) ☎No fixed days

* You can also eat at the Tairyomaru Minatosakai Restaurant (215 Taishomachi, Sakaiminato City ☎0859-44-5522).



All the ingredients from the Sea of Japan, with a topping of tuna dip and rock seaweed ¥918

Bluefin Tuna of Sakaiminato goes well with Ramen!
Sakaiminato Bluefin Tuna Ramen

Tuna Ramen Honpo, Taiyoken ☎0859-44-1245

Transparent, clear and smooth soup comes from the long, slow simmer of the direct-from-the-sea roasted head of a bluefin tuna together with herb vegetables and seaweed. Fine noodles, using good flour and matured at a low temperature, almost melt in your mouth.

♫31 Honmachi, Sakaiminato City ☎10:00 to 17:00*
☎No fixed days

* Hours differ from December to the end of March: 10:30 to 15:00, Sat, Sun and holidays: ~ 17:00



World's sweetest shrimp September-May Mosaebi Shrimp

Seafood lovers unanimously agree that Mosaebi shrimp are even sweeter than Amaebi shrimp. Mosaebi shrimp can be enjoyed equally as sashimi or cooked.

Thick but mild soup
Mosaebi ramen

Shan Shan tei

☎0857-24-6528



The proprietor who trained at a Japanese cuisine restaurant carefully prepared this creative ramen. Rich mosaebi dashi as a base, mild miso soup mix goes perfectly with ramen noodles. Also enjoy the spicy flavor of mosaebi shrimps.

♫158-3 Suehiro-Onsen-cho, Tottori City
☎18:00 to 24:00 (last order: 23:30)
☎Sun

After a night of a few to several drinks, this bowl of ramen is great for capping the night: ¥700/bowl



A fresh new hit Sakaiminato Salmon



Domestic salmon, recovering from the Great East Japan Earthquake disasters
Contact: Yumigahama Suisan Co., Ltd. ☎0859-30-2724

This newly branded fish has been shipped all over Japan since 2012. After the great earthquake disasters in March 2011, young salmon were transported from Iwate Prefecture to Kurayoshi City and breeding began. From 2012, breeding in freshwater from eggs to young by the subsoil waters of the famous Mount Daisen started and breeding has been carried out in Miho Bay for six (6) months in the rough waves of the Sea of Japan and its fast tidal currents, and landing by fish pump so as not to injure the fish body and then the fish are blood-drained one-by-one and shipped. These fish are known for their freshness, firm meat and moderate fat and served at restaurants in Tottori Prefecture as sashimi and donburi.

Meals made with fish direct from the fisherman's port.

Any fresher and it would swim off the plate!



Horse mackerel set menu

Local fish foods: Ebisu ☎0859-54-5522

Located on the 2nd floor a specialty fish seller in Mikuriyagyoko. Set menu is comprised of "Fresh and wiggly," landing fresh fish of the day. You can savor a "full course" of horse mackerel. Donburi is also popular. ♫29-4 Mikuriya, Daisen-cho, Saihaku-gun ☎11:00 to 14:00* Sat and Sun: ~ 14:30 ☎Tue (open on holidays)



Nagomi Set Menu
(only weekdays and Saturdays daytime)

Ryori, Wakabayashi
☎0857-31-1178

Serving fresh fish and homemade cuisine, this dining spot is also popular for its large servings. Set menus are served at large dining tables, comprised with sashimi, cooked fish, tempura and soba.

♫1-7-26 Karochi-kita, Tottori City ☎11:00 to 14:00, 17:00 to 21:00 * Sun, Holidays: 11:00 to 15:00, 16:00 to 21:00 ☎Irregular



In front of Tottori Port, popular among women



Full of fresh fish landed that day. ¥1,250

An unexpectedly smooth texture
nothing like the name implies... **Sandfish**
Nicely marbled with just the right
amount of fat. Meat so tender
that it melts in your mouth

September-May

The tender texture of the fish will please your tongue

Sandfish and bluefin tuna are "sublime delicacies," loved by many and in Tottori Prefecture, you can enjoy them at reasonable prices.

• **Torohata (fatty sandfish) with excellent fat** (Sandfish from Tottori are known to have a fat content of more than 10%. Sandfish longer than 20cm are called "fatty sandfish," and tend to be very sweet.)

• **No.1 fresh bluefin tuna in Japan** (since 2005, the volume of landing has generally been at the top in Japan. Mild texture and rich taste of fresh tuna are also features.)

"I never thought that fish was so delicious before eating sandfish!" From the words of a person who had just eaten sandfish. Other than crabs, Tottori Prefecture has a large variety of fish that pleases your tongue.



"For eating sandfish, Tottori Prefecture is the best choice!"
This masterpiece will surely give you such a feeling. ¥1,200

Start of sandfish full course

Hata-hata gozen : ¥1,200

Shungyo Tatsumi ☎0857-72-8700

"Tatsumi," highly praised by fish eaters from distant places. It started "gozen" (dining table) with which you can enjoy sandfish from the bottom of your heart. Fatty cooked fish, and soft deep-fried servings are large. Look over from which dish you should start.

▲2475-240 Uradome, Iwami-cho, Iwami-gun
☉11:30 to 14:00, 17:00 to 21:30 ☉Tue



Beefing Up! Wagyu kingdom, Tottori Prefecture

Tottori Prefecture is one of the few areas in Japan to produce wagyu - the premier brand of beef in Japan. The aroma of carefully selected cuts featuring perfect marbling grilling over an open flame is second only to the taste.



**Pioneer of
Raising Japanese
Livestock,
"Tottori Wagyu"**

Ketaka-go is a cow, which can be called the ancestor of national famous brands. Tottori Wagyu is an evolving brand, pursuing taste and high quality since the beginning.

Tottori Wagyu is a leader in raising Japanese livestock and has pioneered its development.

• **1730 "Gyuba-ichi (Cow and Horse Market)"** ("Daisen Bakuroza," a market that sells purchases and exchanges cows and horses was established in present day Daisen Town. It is one of the three largest cow and horse markets in Japan).

• **1920 "started registration service for wagyu for the first time in Japan"**

• **1966 "No.1 Wagyu"** (At the "1st Wagyu Ability Competitive Exhibition," called, the "Wagyu Olympics," "Ketaka-go" from Tottori Prefecture won the honor of first prize.)

• **2011 New brand "Tottori Wagyu Olein 55" was born** (This is the top brand of Tottori Wagyu succeeding the blood line of Ketaka-go)

* New brand which was born on February 11. This succeeds the blood line of "Ketaka-go," famous cattle called the origin for the national brand wagyu. Wagyu contains more than 55%* of olein acid, which has excellent umami, and certified meat quality above grade 3. * Measured components in the fat of a carcass.



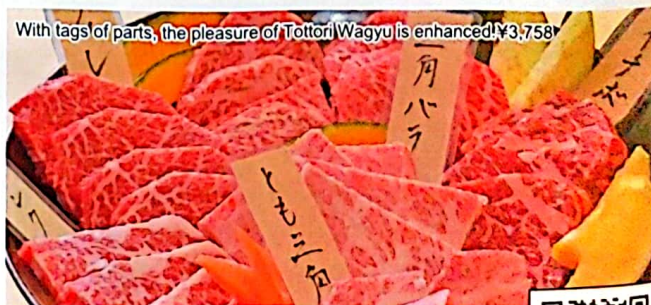
"Tottori Wagyu is our pride."

You will understand the meaning by eating it

Thick beef assortment of the day

Charcoal Barbecue, Fuku Fuku ☎0857-53-1785

Manyo beef*, recommended by the proprietor as being truly delicious, has marbling that indicates "its excellent quality" even at first glance. You will be seized with an impulse to eat it. Thick slices eaten with blended rock salt after slightly grilling is really mild and naturally melts in your mouth. ▲1-24-2 Yoshinariminamimachi, Tottori City ☉17:30 to 22:30 (last order: 22:00) ☉Sun



Full Course of "Olein 55," impressing meat lovers
Assorted 7 Parts of Tottori Wagyu

Charcoal Barbecue, Sumikura ☎0857-30-7029

Manyo beef* is one of the best qualities among Tottori Wagyu. Full assortment of meat of "Olein 55" is irresistible to meat lovers. Mellow meat should be eaten with wasabi and white soy sauce. ▲618-1 Furumi, Tottori City ☉11:30 to 14:00 (last order: 13:45), 17:30 to 24:00 (last order: 23:15) ☉No fixed days
* Unique brand of meat shops in Tottori City. They are bred by limited producers in the eastern region of the Prefecture.



Meat served by 170g (and plenty of vegetables) ¥5,200



"Original taste" served on folkcraft earthenware

Tottori Wagyu Susugi-nabe (Etsu)
Special Select Tottori Wagyu 170g



Takumi Kappou ☎0857-26-6355

The origins of shabu shabu can be traced from this "susugi-nabe." It is Manyo beef, which has gained a reputation for its high quality taste, that is soaked in dashi of fibrous meat. Sesame sauce mixed with chili oil provides the perfect flavoring match. ♣652 Sakemachi, Tottori City ☎11:30 to 14:00, 17:00 to 22:00 (last order: 21:00) *Sun and holidays: ~ 21:00 (last order: 20:00) ☎3rd Monday *Not closed in August and December

Don't forget the Offal!

Horumonyaki is another great way to enjoy delicious beef. Introducing popular restaurants that serve fresh beef offal.



Four days a week from the day of delivery of offal, every Thursday to Sunday, intestines are available ¥1,000

After eating, buy fresh offal at the specialty shop.

Delivered direct from the ranch four days a week

Horumonyaki Barbecue Set Menu


Farmers' Garden ☎0857-53-1800

Extra-fresh beef offal 160g, recommended by professionals, includes pipe (small intestine), tecchan (large intestine), senmai (stomach) and liver, and much more! Irresistible savory taste always makes anyone who loves intestines and internal organs happy. ♣731-1 Yoshinari, Tottori City ☎11:00 to 14:30, 17:00 to 21:30 (last order: 30 minutes before closing) ☎Tue, Twice a month on Mon *Fri and days before holidays ~ 14:00, At night on these days: ~22:30, Saturday nights: ~22:30, Sun and holiday nights: ~21:30



Local pork Hogging the Spotlight

Savory fat and succulent meat that is mouth-watering delicious



**Savory, juicy meat
Delicious and appealing price**

Pork from Tottori Prefecture, which has savory and delicious fat and a soft filling. Allow us to introduce three brands in the spotlight.

- **Yoshikawa Pork** (Production area is Wakasa Town, Yoshikawa District. Being bred near fresh waters gives the pork a flavorful fat and rich taste. The number of fans of our are on the rise outside of Tottori Prefecture)
- **Totoriko Pork** (Only 100 pigs are bred each year at a designated farm in Daisen Town. They are the first pigs bred given acorns as feed in Japan)
- **Daisen Pork** (Sangen pork, carefully bred at the foot of the rich environment of Mount Daisen. You can enjoy plenty of appetizing meat).

Following wagyu, unique pork comes next. Eat in abundance!

**The Food Capital of Japan
The Must-Eat Tottori Brand Delicacies**

Totoriko Pork

Rich flavor and appetizing aroma are the perfect match for curry. ¥450



Curry with highly selected ingredients that we want to eat even every day

Totoriko Herbal Medicine Curry




Yonago Ekinaka Marche ☎0859-35-7511

Containing 20 kinds of spices and using the natural waters of Mount Daisen, curry that will please your appetite is only ¥450. Get some change back with one coin. There are guests who "only order this curry." It can be taken out.
♣At Yonago Station, 2 Yayoi-cho, Yonago City
☎10:00 to 18:30 ☎Sun

**The Food Capital of Japan
The Must-Eat
Tottori Brand Delicacies**

Introducing the nest big thing Piyo, Tottori's Local Chicken

Chicken so good it might even attempt a coop on Tottori, the Crabital of Japan!



In Toritori Prefecture, chicken cannot be ignored, because the pronunciation for bird "Tori," is in its prefectural name. In recent years, the number of restaurants which feature chicken menus has been on the rise. These chickens that have boosted the boom are the two kinds below.

- **Tottori Local Chicken Piyo** (only local chicken in Prefecture. You can fully enjoy excellent firmness and the inherent taste that brings out the deliciousness when chewing.)
- **Daisendori** (a chicken brand that has seen an increase in popularity and the fans of which have spread all over Japan, including Tokyo Metropolitan area. Produced at the foot of Mount Daisen, by an integrated process from breeding to processing)

When it Comes to Poultry, the Cluck Stops Here.



Tottori Local Chicken "Piyo"

¥5,400 per person
Enjoy the hot springs with an overnight stay (separate price)

Eat two kinds of specialty nabe, at Piyo's home
**Tottori local chicken Piyo
"Delicious!" nabe course**

Kokumin-shukusha, Sanshien ☎0857-84-2211

Specialty nabe, cooked with rich and savory soup, using chicken bones of Piyo. From April to October, we serve "sukinabe" with a soy sauce taste and from November to March, we serve "chirinabe" hot pot, with ponzu sauce. Why not try both seasonal delicacies. ♣972-1 Imaichi, Shikano-cho, Tottori City

☎Reservations required (two persons or more)

☎Not fixed (several days a year)



Tottori Local Chicken "Piyo"

Kushiyaki (Grilled on a stick) ¥180~
Enriched with Japanese sake

Rich taste and excellent firmness of local chicken
Local chicken kushiyaki

Local chicken barbecue, chicken dishes, Hyotan
☎0858-26-1157



Kushiyaki grilled over charcoal include parts loved by connoisseurs such as bonjiri (tail) and seseri (neck), and other parts. It is also recommended to eat with salt if you would like to enjoy greater firmness. Also try the juicy tsukune with which nagaimo (Chinese yam) "nebarikko" is used for connection.

♣1-10-26 Agei-cho, Kurayoshi City

☎17:30 to 24:00 ☎Not fixed



¥1,950~ included with hot springs in the facilities

Fully enjoy winter flavor delicacies with
Matsuba crab and local sake

Mushroom lunch

Shiitake Hall, Taisuikaku ☎0857-24-8471

This is a popular lunch serving the specialty jumbo sized steak. Tenderizing with a unique culinary method with dashi (broth), and roasted by wrapping to keep the delicious taste. Thickness and overflowing tastiness always proves to lure in lunchtime diners.

♣1-84 Tomiyasu, Tottori City ☎11:00 to 14:00 (lunch) * Please inquire on Sat, Sun and holidays. ☎No fixed days



The Food Capital of Japan The Must-Eat Tottori Brand Delicacies

Texture similar to meat Log-Grown Shiitake Mushrooms

**Surprisingly
thick body**

There is an important rule for shiitake mushroom in Tottori Prefecture: cultivate them on timber. Log-grown shiitake, in which nature's bounty is packed as a whole, boasts flavor and splendid elasticity. In particular, "Tottori Takeo*" emerged in 2016 is a brand that has gained the spotlight across Japan.



* Raw shiitake mushrooms using Kinko No. 115 of Tottori Prefecture with a pileus diameter of more than 8cm and a thickness of more than 2.5cm (Photo above)



No.2 local burger in Japan

Okuhino Mushroom Confit Burger

THE BURGER STAND BUBNOVA
☎0859-21-7034

This incredible burger won 2nd prize at the "National Local Burger Grand Prix" in 2015. The main feature is the confit made of ultra-thick raw shiitake mushrooms from Hino Town. The patty is 100% chopped beef with sufficient filling.

♣8-7-6 Yonehara, Yonago City

☎10:00 to 16:00 ☎Thurs



The main character!! Green onions

The Food Capital of Japan
The Must-Eat Tottori
Brand Delicacies

**Main character-class of
sweetness and fragrance**

Green onions are produced throughout the year in Tottori Prefecture. Green onions are sweet and essential for cooking. Let's meet the "main character," the green onion!

• **White Leek** (Grown in the sand mainly in the western region of the Prefecture. When grilled, the sweetness increases.)

• **Karegi** (Specialty in the eastern region of the Prefecture. It has a strong flavor and serves as an excellent relish.)



Good enough to eat as it is.
Delicious with miso ¥367

Green onion's true value!
"Bite in whole" the white Leek specialty

One piece grill of white Leek

Japanese food pub, Shunmon,
Yonago Honten ☎0859-21-7088



"Bite in whole" white Leek now serving! Excellent green onion grilled slowly by boasting bincho charcoal is sweet and juicy as it is. You may think "it got me." It is good with local sake.

♣154-1 Meijimachi, Yonago City ☎11:30 to 13:30, 17:00 to 24:00 ☎No fixed day

Tottori Local Gourmet

The Great Gourmet Adventure

Introducing local gourmet that continues to capture hearts and stomachs in Tottori

G1-G8: Eight Local Favorites

G2 Itadaki

First made in the Taisho Period
Eating area: western region of Prefecture (mainly Yonago and Sakaiminato City)
Offering: over 20 restaurants



G1 Tottori Gyukotsu Ramen

First cooked in the 1950's
Eating area: Yurihama Town ~ Sakaiminato City
Offering: over 70 restaurants



G6 Inaba Salted Mackerel

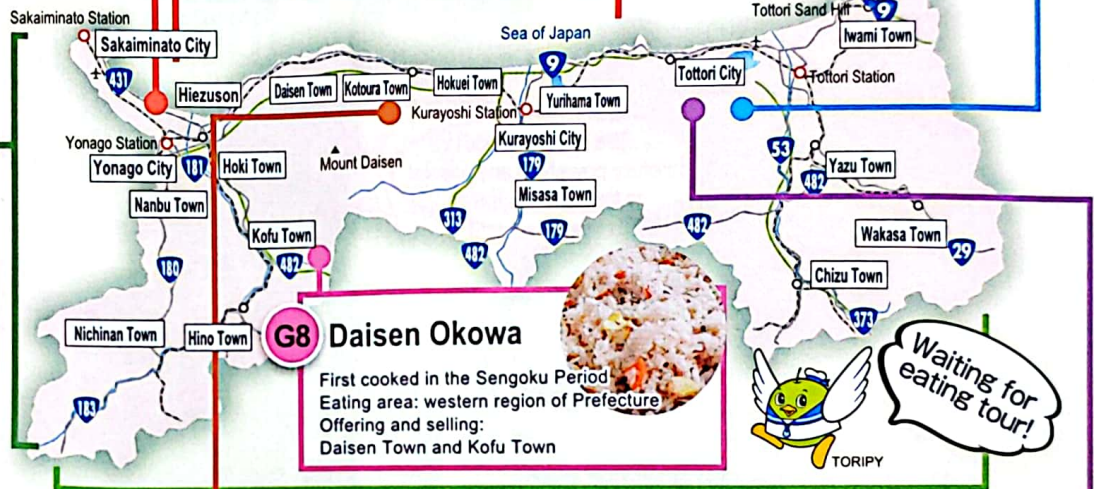
First cooked in the late Meiji ~ Taisho Period
Eating area: Tottori City
Manufacturers: about 10 manufacturers
Offering: 13 restaurants



G7

Harusame steamed egg custard

First cooked in the Showa Period
Eating area: western region of Prefecture
Offering and selling: 5 restaurants and shops



G8 Daisen Okowa

First cooked in the Sengoku Period
Eating area: western region of Prefecture
Offering and selling: Daisen Town and Kofu Town



G5 Kotoura Ago (flying fish) cutlet curry

First cooked in 2010
Eating area: Kotoura Town



G4 Ankake chanpon

Thought to have been first cooked in the late 1950's to 1960's
Eating area: throughout Prefecture
Offering: over 30 restaurants



G3 Su Ramen

First cooked in the late 1950's to 1960's
Eating area: Tottori City
Offering: 4 restaurants



Waiting for eating tour!

Tottori Cool Sweets Gallery

Milk directly sent from the farm, local black tea, full of seasonal fruits and vegetables.
From the world of sweets to make you smile

Tottori Gelato

Gelateria Ammirato
☎0857-50-1771

Single: ¥290
Double: ¥360

Located in the "Local Products Plaza, Wattaina" and ingredients are directly sent by producers. Staff who studied in Tokyo always makes 16 kinds of gelato, using nutritious agricultural products. They can be taken out.

No.1 recommendation is "Sakuyu," containing Chinese yams. "Nebaniko" (Photo, left)
★ 3-323 Karocho-nishi, Tottori City
☎ 9:00 to 17:00
☎ No fixed day



Iwami Ikasumi (squid ink) Soft Ice Cream

Sanin Matsushima Yuran Co., Ltd. ¥300
☎0857-73-1212



It has been 15 years since its creation and now it is the specialty of Iwami Town. Black color, as ikasumi powder is kneaded into cream, has great impact. The taste is vanilla flavor and with a clean finish and many people become hooked.

Mix is also recommended. Sold from March to the end of November
★ 2182 Otani, Iwami-cho, Iwami-gun
☎ 9:00 to 17:00 (in winter shop may close earlier)
☎ No fixed day



Hoki Special Soft Ice Cream

Daisen Makiba Milk-no-sato ¥350
☎0859-52-3698



Very popular soft ice cream, always attracts repeat customers and about 5,000 cones are served on any given holiday. Together with fresh milk, you cannot stop eating while feeling the richness of your first bite.

"Richness" specific to the direct shop of Daisen Nyugyo.
★ 2-11 Kobayashi, Hoki-cho, Saihaku-gun
☎ 10:00 to 17:00
☎ 2nd and 4th Tuesday, winter (beginning of December to middle of March next year)



Pilgrimage to gyukotsu ramen G1

[Tottori Gyukotsu Ramen]

Since it was discovered through a local town revitalization group in 2009, hot and aroma-filled ramen has found the spotlight from all across Japan. First, let's us visit the following four restaurants, including a traditional restaurant operating since the Showa Period and a popular restaurant that ignited the boom during the current Heisei Period.



Visit one at a time, slowly but steadily

Visit the origins of gyukotsu ramen

First, two bowls from traditional restaurants in the western and central regions

G1 1 Masumi

Ramen: ¥650 ☎0859-22-9405

The origin of beef bone ramen is here. It started with making a soup based on a Chinese soup tasted in Harbin in China during World War II. Cover very firm straight noodles with soup having a rich beef flavor, reminding us of ox tail soup.
 ♣ 9-21-15 Nishi-Fukuhara, Yonago City
 ☎ 11:00 to 19:00 ☎ Mon



The pilgrimage to gyukotsu starts here

The original recipe carefully preserved and passed to the next generation



Daughter of the founder, Ms. Mikiko Kadowaki, succeeded the original taste, and now manages the restaurant.

Deeper taste if you continue to eat. A bowl that leaves one satisfied

Meet the proprietor who is passionate about gyukotsu ramen



Ramen made by the master who passionately loves gyukotsu ramen

Soup good enough to drink to the last drop!

Ramen that has an excellent aftertaste

G1 4 Menya Hachibei

Chinese Ramen: ¥600 ☎0858-26-3555

There are many fans of the ramen that extracts the deliciousness of beef bones, which firmly achieved the essence of old beef bone ramen restaurant in Kurayoshi City. On holidays, the restaurant may "close earlier" as soup may run out. If you want to come, please come early.

♣ 1-101 Fukuba-cho, Kurayoshi City ☎ 11:30 to 14:30, 18:00 to 20:30 ☎ Tue



1. Soup, carefully made by cooking beef bones
2. Hot, flavor of beef, first richness and then clear taste
3. Such nostalgic ingredients as bean sprouts and kamaboko (fish minced and steamed)

G1 2 Dining, Kamitoku

Chinese Ramen (ordinary) ¥550 ☎0858-55-0003

Founded in 1939, it boasts of having served ramen for more than 60 years. Cooking fresh beef bones for 10 hours from 9:00 a.m. and mixed with local light soy sauce, the soup tastes slightly sweet and one can almost drink it in one shot.

♣ 1979 Akasaki, Kotoura-cho, Tohaku-gun

☎ 11:00 to 21:00 (last order: 20:30)

☎ Mon (if it falls on a holiday, open and closed the next day)



Soup that you want to drink

Great standard having been loved for more than 60 years



The 2nd proprietor, Takeo Kamitoku makes each by hand at a time.

Richness of beef covers noodles well. Yellow "boiled egg" is the symbol of Kamitoku.

Taste the Past

Preserving a bowl full of comforting nostalgia

Mild soup great for enjoying to the last drop

Look for the gyukotsu ramen flag



You should drink up the soup. Thick braised pork goes with it well.

G1 3 Original Kotoura Ramen Takauna

Soy sauce (height white) ¥600 ☎0858-53-2550

The proprietor having much "love for beef bone" actively carries out PR at events held outside of Tottori Prefecture. As the soup has richness of beef and so light it is easy to drink, fans are now increasing by word-of-mouth.

♣ 527-6 Shimoise, Kotoura-cho, Tohaku-gun

☎ 11:00 to 15:00, 17:00 to 21:00 ☎ Mon (if it falls on a holiday, open)



Eating Vacation G2

Itadaki

This was named after the summit of the noted Mount Daisen. In a large Age (thin deep-fried tofu), delicious rice, cooked thoroughly with dashi (broth), is filled. Eat at two popular restaurants!

1. Age as large as a palm
2. Filling Age with rice and vegetables and cooked with dashi.

G2 1 Korinbo Sangetsuan

Yonago specialty Itadaki: ¥680
☎0859-31-5678

Itadaki served in a rice cooker is here. As it is cooked after a waiter takes an order and served in a rice cooker, you can always enjoy the taste of fresh hot rice.
▲ Yonago Ekimae Parking Building, 1F, 140 Meijimachi, Yonago City
☎17:00 to 1:00 on the next day (last order: 24:30)
☎ December 31, the New Year's Day



New Itadaki served in a kettle cooker



Two pieces per plate. Plenty of glutinous rice, the evidence of Itadaki, is inside the cooker.

Enjoy Itadaki at the airport

G2 2 Robatakaba Yonago Airport Terminal Shop

Hama-no-Itadaki: ¥432 (with miso soup)
☎0859-45-3377

Fragrant shiitake mushrooms and carrots from Tottori Prefecture are mixed with ordinary rice from the Prefecture and cooked. Taste the double textures of taste age, soaked in dashi and glutinous and hot rice.

▲ 2F Yonago Airport Terminal Building, 1634 Sainokami-cho, Sakaiminato
☎11:00 to 21:30 (last order: 21:00) ☎ No fixed day



Strong flavor goes well with sake.

Local gourmet at the entrance of the western region of the Prefecture



Showa Pilgrimage G3

Su ramen

Su ramen, a flavor dated from Showa Period whose fans have gradually increased. As it is simple, it deserves to be compared by only eating it. Reasonable prices leave you feeling at ease.

1. Japanese dashi and boiled Chinese noodles, kamaboko, naganegi, tempura batter
2. Eat by sprinkling pepper on top

G3 1 Musashiya Shokudo

Su ramen: ¥500
☎0857-22-3397

It was born in the late 1950's. Perfect combination of dashi made from bonito and seaweed and tempura batter. Strong flavor, moderately sweet soup and firm and fragrant noodles are really delicious. There are some families of three generations who continued to eat at this restaurant. This is the taste of "Tottori."

▲ 15 Shokuninmachi, Tottori City
☎10:30 to 17:00
☎ Sun, Holidays



An original ramen, perfect soup and flour from Tottori Prefecture



It is recommended to eat after sprinkling some pepper. Noodles are homemade using flour of Tottori Prefecture.

Natural Wholesomeness of Simplicity

Try this long-seller at various restaurants

G3 2 Tottotaberu (Self-service) Restaurant Yamamoto

Su ramen: ¥350
☎0857-28-1023

A long-serving restaurant which has continued to fill the stomachs of Tottori residents. Dashi made from bonito and seaweed has been passed down from the Showa Period. As it is a self-service restaurant, you can enjoy the "Su ramen Set Menu" and choose from a variety of side dishes.

▲ 202-2 Shoei-cho, Tottori City
☎9:00 to 24:00 ☎ Obon and the New Year



Great combination with recommended dishes by Yakuzen advisor

A little sweet soup. Eat it with side dishes.



Full Stomach Travel G4

Ankake champon

Hot and big volume leads straight to a full stomach. Taste the thick starchy sauce made from chicken, pork bones and vegetables from the eastern region of the Prefecture, and mainly beef bones from the western region of the Prefecture. Let's eat up!

1. Chinese noodles and thick starchy sauce with plenty of ingredients
2. Cover noodles with thick starchy sauce
3. This is the representative menu at Chinese restaurants and dining halls.

Compare the taste and portion size of these two popular restaurants

Fully enjoy plenty of rich ingredients and unique thick starchy sauce

G4 1 Ajidokoro Shiki

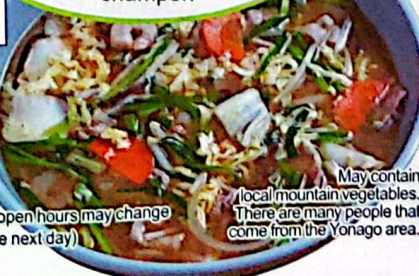
Champon (boiled noodles with various ingredients): ¥770
☎0859-72-1586

Thick starchy sauce using a beef bone base is "egg-drop." Nearly ten kinds of ingredients are used to decorate a 30cm large bowl. Even people from the Kyushu region offer high praise, "this is more delicious compared to our champon."

▲ 277-8 Noto, Hino-cho, Hino-gun
☎11:00 to 14:00, 17:00 to 21:00 *On Sun and holidays, open hours may change
☎ Mon (on holidays, open only during daytime, closed on the next day)



Even people from the Kyushu region praise this famous champon



May contain local mountain vegetables. There are many people that come from the Yonago area.

The Latest Ankake "Tottori Curry Champon"

G4 2 Kita-no-Daichi

Miso Curry Champon: ¥780
☎0857-21-3055

Specialty of the shop, using miso ramen from the original Hokkaido flavor as the base. As a secret ingredient, miso is used and richness and mildness are well-balanced and large ingredients filled the plate. You should eat by sharing this dish with your friends.

▲ 2-117 Imamachi, Tottori City
☎18:00 to 23:00 (last order)
☎ Not fixed



Share a curry champon with your friends and family!

A GoGo!
G5

[Kotoura Ago (flying fish) cutlets curry]

Local curry created in 2010 and is now enjoying an expanding fan base with crispy and chewy cutlets. Restaurants serving this meal are located closely to each other, so it is perfect for eating out.

Now becoming
a local hamburger star



So delicious
they fly off
the plate!

Won 4th prize in the
"All-Japan Local Hamburger
Grand Prix"



1. Cutlets made of flying fish called "Ago," fish from Kotoura town
2. Each restaurant serves its own unique curry.

G5
1 Abui Kamaboko

Kotoura Ago cutlets curry hamburger: ¥500 ☎0858-52-2750



This is a local hamburger made from homemade thick Ago cutlets with curry and mayonnaise specially tested and prepared for this hamburger. With an abundant helping of cabbage, you may find a greater appetite than for eating typical meat-based hamburgers. Takeout also available.
▲ 363-2 Yabase, Kotoura-cho, Tohaku-gun ☎ 9:00 to 18:30 ☐ Wed



Donburi
made to resemble the
Tottori Sand Dunes

A local donburi which
was also the focus of attention
in a women's magazine

G6
1 Takinokura

Shiosaba donburi: ¥929
☎0857-36-0610

A carefully prepared donburi that imitates the Tottori Sand Dunes. 8 types of seasonings are abundantly prepared around grilled and salted mackerel to fully enjoy the tastes.

▲ Livio 1F, 305 Yayoi-cho, Tottori City
☎ 11:30 to 14:00, 17:30 to 23:30* ☐ No fixed days
* ~ 24:00 Fri, Sat and day before a holiday
* last order: 30 minutes before closed time



[Inaba Salted Mackerel]

Holy
Mackerel!
G6

A series of original creative cuisine of mackerel, not confined to common sense preparation of mackerel. Recommended not only for lunch but also for dinner to share with your friends and colleagues.

1. Salt dried fish finished by sprinkling light salt
2. A series of new cuisine from donburi to creative dishes



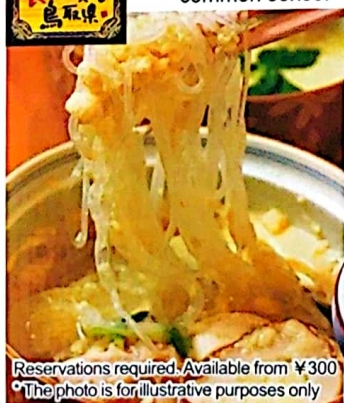
Pamphlets about mackerel are also available.



Re
discovery
G7

[Harusame Chawanmushi]

The people of Western Tottori consider it common sense that steamed egg custard has vermicelli in it. You may not. However, once you experience this culinary creation you too will come to feel having vermicelli in steamed egg custard is common sense.



1. There is Japanese vermicelli in the lowest layer of steamed egg custard.
2. Chopsticks are used to eat the vermicelli.

Traditional taste
passed down from
our elders



G7
1 Enya Sango Kaike Hotel Restaurant

Harusame (bean-starch vermicelli) steamed egg custard,
a specialty of Hokinokuni ☎0859-31-6658

Steamed egg custard cooked according to a "traditional" recipe passed down in the western region of the prefecture. The soup stock made from Daisen chicken and dried shiitake has gained a reputation of nostalgia, and harusame is made with utmost care: its length is just "double of the length of a business card."

▲ Kaike Hotel 1F, 4-21-1 Kaike Onsen, Yonago City
☎ 11:00 to 15:00, 17:00 to 24:00 (last order: 23:00) ☐ Irregular

Home
coming
G8

[Daisen Okowa]

Local foods to be tasted in Okudaisen known for the excellent quality of its famous water source. A spectacular view of Okudaisen and walking around shukuba-machi are also recommended.

Local rice seasoned with
soy sauce and sugar



Okowa with a history of
120 years that reminds one of
his or her hometown

G8
1 Oshokujidokoro
Yonagoya

Daisen glutinous
rice teishoku:
¥1,300

☎0859-75-2400



A classic meal with about 120 years of history passed down from generation to generation. A traditional recipe consisting of seasoning and steaming raw rice. Chestnuts are steaming hot after their shell is removed by a water wheel. Chestnuts and all other materials are domestically produced.

▲ 2000 Ebi, Kofu-cho, Hino-gun ☎ 11:00 to 14:00
☐ 2nd and 4th Sun (open only for reservations),
"Bon" period (summer vacation), New Year's holidays



A total of 5 types of cuisine
Okowa, river fish and
selected seasonal cuisine

From Tottori

Special report 4

FOOD CULTURE

An inside look at these unique local dishes from the Food Capital of Japan quickly gaining national attention.

It was in 2012 that Gibier foods came under the spotlight in Tottori Prefecture. The origin of this phenomenon dates back to the measures of putting a price on the flesh of wild boar and deer which, at that time, were considered harmful animals that caused great damage to agricultural crops, in order that the public and private sectors would cooperate and sell their meat and processed items in stores and to serve them as menu items at restaurants, etc.

In May of the same year, the movement became full-fledged among hunters, meat processors, meat dealers, restaurant proprietors, etc., in 1 city and 4 towns in the eastern region of the prefecture in a cooperative effort to establish "Inaba's Gibier Liaison Committee." Today, the number of restaurants offering Gibier cuisine has increased and reached 22 (as of November 2016). Also, in January to February 2015, the "First Japan Gibier Summit" was held in Tottori City. Tours to food processing centers, restaurants, leather processing and sales stores, food tasting sessions, keynote lectures and discussions were also held, and this allowed the reputation of Tottori Prefecture as a key site to spread all over the country. In addition, thousands of people visited the Gibier fair held in Tottori City and Wakasa Town.

And, from October 2016, "Sunmart" supermarkets in Tottori City have

01 Report

Duds Flops have now become a "gem." Pests have become precious as more and more Gibier creations debut.

TOTTORI GIBIER

Key site for Gibier food

Latest information on Gibier

Events, shops and other stores are constantly being updated on the website of the "Promotion Council of Inaba's Gibier." We are also looking for members who want to join us.



began sales of venison produced in Wakasa Town. What all this means is that Gibier has now gained so much popularity to such an extent that people can taste it even at home.

"As chefs outside the prefecture also say "There is a high quality of Gibier meat in Tottori," Gibier meat now enjoys a very high reputation. The Gibier, together with important regional resources, will establish the brand. We would like to arrange a processing and distribution system that further enhances safety which is an important factor in the distribution of meat and create a food environment in which people can enjoy Gibier in the same manner as beef (says Harumi Yonemura, Gibier coordinator, Promotion Council of Inaba's Gibier).

Venison is a high-protein and low-calorie food, wild boar is rich in vitamin B2 and Gibier is a food that is said to be good for beauty and health. "Gibier Yakiniku" parties and "Gibier Women's" parties at restaurants - Very soon, you will see regularly throughout Tottori prefecture, which is the key site for Gibier.

Italian Gibier



You'll want to enjoy this roast to the very last drop of sauce. (¥1,944)
The hamburger of an authentic Gibier taste: ¥600.
Goes well with wine.

Inshu's roasted venison, Inaba's Gibier hamburger

Roasted venison is a masterpiece made of venison loin produced in Wakasa Town carefully prepared with a flavored sauce made from deer bone. Hamburgers made from a venison patty and pork and meat source made from boar are highly appreciated at event sales.

Pepenero Italia Kan

★ 308-2 Yayoi-cho, Tottori City
◎ 11:30 to 14:00, 18:00 to 23:00 (last order: 22:00)
◎ 1st and 3rd Sun, 2nd and 4th Mon ☎ 0857-27-4736



Served with sand dune burdock that complements the remarkable flavor and texture. ¥1,300

Mountain Boar and Burdock Donburi

The creation of a French chef, this dish is made from boar thigh and leg meat said to be full of the original flavor of meat simmered until it melts and then served on rice as fond de boar.

Ohashide French Bistro Frypan

★ 204-12 Sakaemachi, Tottori City
◎ 11:30 to 14:00, 18:00 to 22:00 ◎ Sun ☎ 0857-29-1324



Tottori Venison Cheese Cutlets Donburi

A salad-like donburi characterized by tenderness, taste and crispiness of venison, as well as a large volume of vegetables. Taste the cheese melting from cutlets and black Japanese scallion sauce made from homemade seasonings that urge us on to have another serving.

Café d' art musee

★ 2-124 Higashimachi, Tottori City
◎ 9:30 to 18:00 (After 18:00: open only for reservations)
◎ Irregular ☎ 0857-20-2520



Nice-colored cutlets donburi: ¥1,300
The proprietor is a culinary specialist from Tottori, who is enthusiastic for local culinary art.
The restaurant is located in the Prefectural Museum.

Wakasa Venison Curry (on 2nd and 4th Tuesdays only)

After a long and challenging pursuit of a curry that perfectly complements gamey venison these chefs came up with an ingenious answer: two types of curry! First, a spicy black curry featuring black pepper; second, a sweet yellow curry featuring ginger. Once you start eating you won't be able to stop!

Tottori Prefectural Office Restaurant

★ 1-271 Higashimachi, Tottori City
◎ 10:00 to 14:00 ◎ Sat, Sun and holidays ☎ 0857-26-7797



Gibier is now a popular meal in the Prefectural Office.



Fans flock to visit the Prefectural Office just looking for popular dishes, "venison curry." Just ¥500 (one coin), for authentic Gibier curry.

02 CURRY PARADISE

Report Authentic Curry Anytime & Anywhere in Tottori, the Curry Kingdom

Hot Topic All Across Japan!



This one of a kind curry has national attention. ¥1,296 (Reservations required one day in advance.)

Hanakifujin's Gorgeous Pink Curry

The secret of the pink color is the soup of homegrown table beets. The mild roux that is spicy yet brings out the deliciousness of vegetables matches the seafood toppings. The nostalgic atmosphere of an old Japanese folk house is also ideal for young lady get-togethers.

Wafu Cafe Style Gallery Oenokian
▲3-3 Oenoki-cho, Tottori City
○11:30 to 21:00 (last order: 20:30)
☎Not fixed ☎0857-30-4891



Oenosato Pancakes (¥680/¥1,080 with drink). This masterpiece is baked after receiving an order. "Please take the first bite without anything on. Best within 10 minutes."

People begin to wait an hour and a half before opening.

Oenosato Natural Farm Coco Garden

Handmade pancakes bring out the best of natural ingredients, including the "Tenbiran" eggs from floor-reared chickens fed on fermented feed made from natural ingredients. The thick dough immediately gives a "fluffy" impression and the melty smoothness enchants your mouth and heart. Oh, what joy!

▲877 Hashimoto, Yazu-cho, Yazu-gun
○10:00 to 18:00 ☎No fixed days ☎0120-505-606



03 Think people in the countryside hate lines? Think again! Even they'll wait in line for these places.

LONG LINES PLACE Restaurants worth the Line

Kaiten-zushi Hokkaido Kahoku-ten

The sushi toppings are mainly fish from Sakai Port. Freshness is guaranteed and the thickness is perfect. Reasonable prices are our motto-one plate from ¥120. Freezing-point-matured Sekigane rice is used as sushi rice and the high degree of perfection is praised by sushi lovers.

▲2-90 Seidani-cho, Kurayoshi City
○11:30 to 22:00 (last order: 21:50)
☎No fixed days ☎0858-48-1577



Giant sushi toppings attract seafood lovers.

Manager's recommendation: Chu-toro (medium fatty tuna) (¥380). The thick slice is satisfying.



04 From a shop inspired by our famous sand dune to a traditional Japanese style café, the taste of Tottori is in every cup.

COFFEE CULTURE



Enjoy crunch-fluffy fried shrimp with cabbage and mustard in a Mosaebi Hot Sandwich (¥648). Savor a cup of coffee (hot coffee: ¥324) with it.

In Tottori, Sunaba before Starbucks

Sunaba Coffee Tottori Station Shop

Coffee beans roasted using the sand of the Tottori Sand Dunes is carefully brewed one cup at a time through a siphon. To fully enjoy Tottori-ness, try the Mosaebi Sandwich. The handmade fry made from mosaebi shrimp minced with its shell brings out the rich flavor and robust taste of this delicacy.

▲152 Eirakuonsen-cho, Tottori City
○8:00 to 20:00
*7:30 to 20:00 on Sat, Sun, and national holidays
☎No fixed days ☎0857-27-4649



The gratifying Afternoon Tea Set, the content changes with the season (¥918)

Café directly operated by a coffee factory.

SAWAI COFFEE&TEA

A café directly operated by the main factory of Sawai Coffee, which has many fans all over Japan. The English style tea set (highly aromatic house-roasted coffee with handmade sandwiches and sweets) has been popular since its establishment. You can also buy your favorite beans for souvenirs.

▲278-6 Takenouchidanchi, Sakaiminato City
○9:00 to 18:00 (last order: 17:30)
☎New Year's Day ☎0859-47-5381



Akagawara Gogokan Kura

Ishiusu (stone-ground) Coffee (¥500). The stone mill is shown at the bottom in the photograph. You can also ground your own coffee.



Have a cup while taking a stroll.

The most popular Ishiusu (stone-ground) Coffee is an original menu made by grounding beans with a stone mill after receiving an order. Enjoy it together with sweet azuki beans. Ousu (Genmai) Coffee is coffee in a green tea bowl foamed using a tea whisk. Excellent with brown sugar.

▲1-2424-2 Shinmachi, Kurayoshi City
○9:00 to 17:30 (to 17:00 during winter)
☎New Year's Day ☎0858-23-1130



Eating Around Eastern/Middle/Western Tottori Prefecture

Tottori Shokutan Notebook

Gourmet handbook

Special Edition

16 Spots

Japanese Food

Local recommendations one after the other

Western Food

Taste the much-vaunted creative cuisine

Udon Soba

Enjoy both the noodles and the dashi broth

Produce stands

Fresh gifts from the land and sea

Kura yoshi

Machiya Seisui'an

☎0858-22-4759

The restaurant is in a nostalgic town-house style building. Enjoy shabu-shabu of homemade mochi using Kurayoshi specialties and Tottori-grown rice. One serving includes twelve types of flavor, including yuzu, red pepper, and much more. Dip the mochi through the hot water for ten seconds and it begins to melt-dip it in the blended dashi and then let it slide down your throat.

Mochi Shabu with vegetables, chicken meat, and other ingredients ¥1,080

▲1-876 Sakaemachi, Kurayoshi City
 ☎ 11:00 to 14:00 (last order), 17:00 to 20:00 (last order)
 ☎ No fixed days



Super Izakaya Tottori Daizen

☎0857-27-6574

More than 200 items on the menu - from single item dishes to party entrees and lunch entrees. Rice and vegetables shipped twice weekly from contracted farmers. Much vaunted amongst the fish cuisine. Seafood donburi, full of fresh toppings from Tottori Prefecture, and shiosaba (salted mackerel) from Sakenotsu are also popular.

Deluxe Seafood Donburi ¥1,620. An array of prime-selected delicacies.

▲715 Sakaemachi, Tottori City
 ☎ 11:00 to 24:00 (last order: 23:00) ☎ New Year's Day



Kotoura

Kaze-no-Machi Tottori Tohaku-ten

☎0858-52-1033

Okonomiyaki restaurant which is also recommended for families. Uses specialty wagyu beef and pork and even the eggs are locally produced to serve cuisine which is "distinctive of Tottori Prefecture." Guides to grilling, timers, and many other items make sure you have a delicious meal.

Kaze-no-Machi Mixed Modern-Yaki ¥1,285 (egg and green onions are charged extra)

▲122 Otsuka, Kotoura-cho, Tohaku-gun
 ☎ 11:00 to 23:00 (last order: 22:00) ☎ Irregular



Chicchana Restaurant

☎0858-53-1100

The motto of this restaurant is "grown locally, eaten locally," that is, to have seasonal products grown locally be eaten locally. All ingredients are "produced in Tottori," from rice and green onions bought by staff and morning-harvested vegetables procured from a direct specialty store within the grounds to Tottori beef. The famous "Bukkake Gyunyu Meshi" (rice with milk poured over it) is also available.

The "Go-Go Lunch" daily special with a choice of meat or fish ¥600

▲JA Tottori Chuo Platz Chuo 806 Otsuka, Kotoura-cho, Tohaku-gun
 ☎ 11:00 to 15:00* ☎ Irregular
 *reservations required from 15:00 onward) *to 14:00 in Jan and Feb



Yonago

ANA Hotel Japanese Cuisine Unkai

☎0859-36-1116

An extra special touch of a craftsman is added to ingredients of quality one step above to bring forth a refined taste. Being close to Sakai Port, the fresh sashimi is also a vaunted dish. Seasonal ingredients are taken in to provide monthly delights. A set meal available only at noon is also a must try.

Itadaki-Zen ¥2,365 (contents change monthly; limited to noon)

▲53-2 Kume-cho, Yonago City
 ☎ 11:30 to 14:00, 17:00 to 21:00 (last order: 20:30)
 ☎ No fixed days



Yonago Kitchen Kokusai Family Plaza-ten

☎0859-38-0655

Yonago Kitchen, a Japanese-style café favored by female patrons. The dinners, that are in accordance with your budget, are perfect for nighttime parties. More than 100 kinds of meat and fish are orchestrated with local delicacies and a substantial amount of more than 150 types of drinks. Have a great time until the end.

(Lunch dinner)
 Various dinners from ¥2,800 to ¥4,000 per person (for four persons or more)

▲2-180 Kamo-cho, Yonago City
 ☎ 11:00 to 15:00, 17:00 to 24:00* ☎ Wed, closed irregularly
 *Sat, day before a holiday - 1:00 of next day (last order: 24:00)



Kura yoshi

Café Restaurant San Germain

☎0858-26-2323

New item - Hot cutlet sandwich using soft Tottori beef fillet - With exquisite homemade sauce that is a perfect match with the cutlet. Add mustard as an accent as you like. Only eight servings prepared each day. Take-out is also possible.


The "Tottori Beef Cutlet Sandwich," a limited-time menu at ¥1,580

▲1F Hotel St. Palace Kurayoshi, 1-9-2
 Agei-cho, Kurayoshi City
 ☎ 10:00 to 20:30 (order stop) ☎ New Year's Day




Kura yoshi Restaurant & Cafe Shirakabe Club ☎0858-24-5753

Savor exquisite French cuisine in a building originally built as a bank in 1908 and now a Registered Tangible Cultural Property of Japan. Uses carefully selected local produce and homemade hams and sausages. Enjoy gracious moments with a course meal in a refined atmosphere.




Homemade sausage and potato salad
- from ¥1,000 per dish

▲2540 Uomachi, Kurayoshi City ☎10:30 to 20:30 (last order)
☎Weds (open on holidays, closed on days after holidays);
every third Tues *Dinners not served on Tue.




Tottori cafe SOURCE ☎0857-21-3457

The transmission point of Tottori's "cafe culture." The steak don of special local beef heaped on a Nakaigama plate is laden with special Haccho miso and topped with three kinds of mushrooms. The assortment of more than ten varieties of sweets has earned accolades from female diners. And, don't miss the seasonal pasta!



Steak Don Lunch ¥1,280 (with salad)

▲2F Grace Bldg., 227 Yayoi-cho, Tottori City
☎12:00 to 24:00 (last order: 23:30) ☎New Year's Day



Tottori Shikano Soba Dojo ☎0857-84-3888

From how the buckwheat grains are milled to the savory fragrance, our new "Kaori Soba" (fragrance soba) is hand-milled soba in pursuit of perfection. Enjoy the flavor and texture of soba with your preference of rose salt, yuzu salt, wasabi salt, and other flavor enhancers.



Kaori Soba
- limited to ten servings per day (regular size) ¥850

▲2448-9 Shikano, Shikano-cho, Tottori City
☎11:30 to 14:00 (to 15:00 on Sat, Sun, and holidays)
☎Second Tue, 1st and 2nd of January




Hiezu Farmers' Market Fureai Village Aspar ☎0859-27-0313

JA Tottori Western region's outlet store. Well-stocked, from vegetables, including local specialty white leeks and broccoli, to flowers and dressed meats. Rice from various parts of western Tottori can be milled for free in up to four stages at the "Komé Kobo" inside the store. The Japanese-style dishes corner is also popular.




Many seasonal events are also held.
Many customers visit from early in the morning

▲1450 Hiezu, Hiezu-son, Saihaku-gun
☎8:30 to 18:00 ☎New Year's Day to 3rd of January




Kofu Michikusa ☎0859-75-2032

Operated directly by farmers since 2003. Morning-harvested vegetables from the pristine air and waters of Oku-Daisen. Konjac, thick-rolled sushi, and other foods handmade by local mothers are also popular. Also look forward to Oku-Daisen's "bounty from mother earth" - wild vegetables in spring and mushrooms in autumn.



The thick-rolled sushi is especially popular.
Delicious ingredients change according to season.

▲908-3 Sagawa, Kofu-cho, Hino-gun
☎9:00 to 17:00 (*9:00 to 15:00 on Thurs, Fri, Sat, and Sun only in Jan to March)
☎No fixed days



Turn up the excitement for lunch!

Lunch

Extra edition

Recommendations

Shunmon Kurayoshi Branch ☎0858-24-5062

Set meals prepared by itamae cook
- only 15 meal sets prepared daily

A set meal of about 15 items carefully prepared by a craftsman chef with a main entrée of Sanin area fish landed at Sakaiminato (port) and including hors d'oeuvre, sashimi, steamed and grilled dishes, chawanmushi, and other delicacies. Enjoy this lunch-only gem that satisfies even locals used to savoring freshly caught fish.



The "Hana-aé Gozen" set ¥1,000.
Contents change according to season.

▲539-7 Yamane, Kurayoshi City
☎11:30 to 13:30 (last order), 17:00 to 23:00 (last order)
☎No fixed days



Daisen Fish Center Mikuriya ☎0859-54-5511

Fresh and lively catches landed not more than two hours ago are assorted en masse in this fish market decked with waving Tairyo (big haul) flags. Encounter turban shells from spring to summer and perhaps big-sized fish and shells as well. Enjoy the market together with the restaurant on the second floor.




The market specializes in local fish
- you can be as selective as you like with the seasonal catches.

▲29-4 Mikuriya, Daisen-cho, Saihaku-gun
☎9:00 to 16:00 ☎Tues




Tottori Local Produce Plaza Wattaina ☎0857-50-1771

Embracing the concept "new discoveries for visitors to Tottori and rediscoveries for residents," this plaza provides an assortment of farm produce delivered directly from JA farms throughout Tottori Prefecture and serves as an information center for foods. Bargain fairs and gourmet events are held throughout the year in the all-weather hall. Fully experience the capital of foods!




More than a thousand items of seasonal vegetables, processed products, dressed meats, breads, and much more, from various localities

▲3-323 Karochonishi, Tottori City
☎9:00 to 17:00 ☎No fixed days




Tottori Port Seafood Market Karoichi ☎0857-38-8866

A seafood market with an assortment of fresh just-off-the-shore catches. Crowds gather round the four fresh seafood outlets that sell seasonal fish as well as homemade dried seafood. Enjoy local fish gourmet dishes at restaurants on the grounds and browse through the chikuwa shops and gift shops.



Stores include wholesalers and stores directly operated by the fishery cooperative. Look for super bargains!

▲3-27-1 Karochonishi, Tottori City ☎9:00 to 17:00
*May change according to season. Open of restaurants differ according to place.
☎New Year's Day





These manju, a favorite of Tottori residents, are prepared with brown sugar and wasanbon sugar. Filled with strained bean paste, and with a delectable aftertaste, you may not notice before it's all gone. The two-bite-size "Furoshiki Choco-chan" wrapped in high-grade French chocolate is also gaining popularity. ☎0858-53-2345

The fragrant thin crust is irresistible. The simple, non-individual wrapping style is popular.

Kotoura

Yamamoto Otafuku-do

Furoshiki Manju

Furoshiki Choco-chan

(Item at the right)

¥500 (8 pcs.)

(Item at the left)

¥500 (5 pcs.)

Long Sellers



¥1,260
(11 pcs.)



¥1,575
(12 pcs.)

awarded the "Monde Selection Grand Gold Quality Label" for six consecutive years since 2011.

Yonago

Kotobuki Seika

Inaba-no-Shiro-Usagi

(item at the left)

Shiro-Usagi Financier

(item at the right)

An exquisite combination of succulent dough using Daisen butter and yellow bean paste of refined sweetness. Financiers are French-style baked sweets. The almond flavor is a great favorite among lady patrons. ☎0120-178-468



Local Drinks

Nichinan

Nichinan

Tomato Kako

Marugoto Tomato

100% tomato juice using four fully ripe and delicious tomatoes grown at the headwaters of the Hino River. The rich sweetness and full body are a big hit and continue to impress. ☎0859-82-0413



¥864
(720ml)

Sweetness created by Nichinan's climate that varies significantly between warm days and cold nights.

Kura yoshi

Hakusan Meisui Co., Ltd.

Hakusan Meisui

Loved by many fans in the Kanto and Kyushu areas as well. Contains "hot spring agents" and its high purity drawn from 240 meters below ground also appeals to the health conscious. ☎0858-28-1441

*Contains natural radon that is also contained in the "Misasa Hot Springs."

Sold in supermarkets throughout Tottori Prefecture. Free taste samples available at the "Hakusan Meisui Water Station" next to the company plant.



¥155
(500ml)

Through Tottori Prefecture

Daisen Nyugyo

Shirobara Milk

All Tottori residents know "Shirobara." Always fresh by an integrated system from production to sales by a local dairy cooperative. Coffee made with unprocessed milk is also a long-time seller. ☎0858-52-2211

Used as standard milk in school meals as well. ¥85 Coffee and mixed fruit milk drinks: ¥95 ea. (200ml ea.)



Kura yoshi

Ishitani Seikado

Utsubuki Koen Dango

A first-rate product presented to the then Crown Prince of Japan on his visit to the Sanin area in 1907. Rice cakes, kneaded from local glutinous rice flour, with a filling of smooth, tricolored bean paste made from skinned beans. Its taste and color make this "special" delicacy for residents of central Tottori. The beautiful arrangement when aligned in a row is also appealing. ☎0858-23-0141

¥520
(5 pcs.)

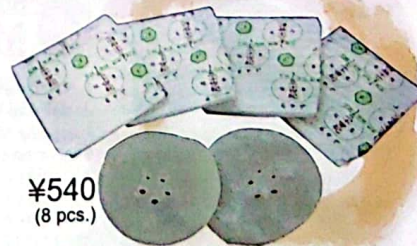


Tottori

Kikkoya

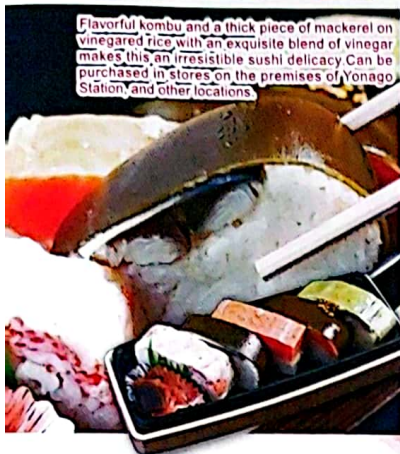
Meika Niju-Seiki

The appearance of sliced pears, the subtle pear fragrance, and the texture that mellowly melts on your tongue. The taste of Tottori that has not changed since 1924. ☎0857-23-7021



¥540
(8 pcs.)

Can be purchased from 1 piece (¥54). Also delicious when cooled in the summer.



Flavorful kombu and a thick piece of mackerel on vinegared rice with an exquisite blend of vinegar makes this an irresistible sushi delicacy. Can be purchased in stores on the premises of Yonago Station, and other locations.

Ekiben and Bento



Komego Gozaemonzushi

A Yonago specialty with repeat orders from all over Japan. The popular mackerel sushi uses makombu, Tottori-grown Hitomobore rice, and a thick piece of mackerel and ensures a savory satisfaction. A truly rich flavor is realized by applying our patented "maturation thawing" method before shipment. A single box (one roll) of mackerel is ¥1,950. For those who want an assorted box, we recommend a set of five kinds, including crab, aji (horse mackerel), and trout (¥1,190). ☎0859-21-9068



Catered Cuisine Ajiya

Yokai Bento

Putting shapes and tastes of foods to full use, 11 types of stunning yokai, including Kitaro, Medama-Oyaji, and Nezumi-Otoko, are hand-reproduced one by one just as they are in yokai books. You will definitely utter "Ge-Ge-Ge!" upon opening the box. ☎0859-27-0080

Order two or more at least three days beforehand and pick up at the head office in Hiezu.

¥1,620



Savory salted kombu and narazuke pickles are essential complements. Natural materials are used to the extent possible, and white ginger is used. Can be purchased in stores on the premises of Tottori Station, and other locations.



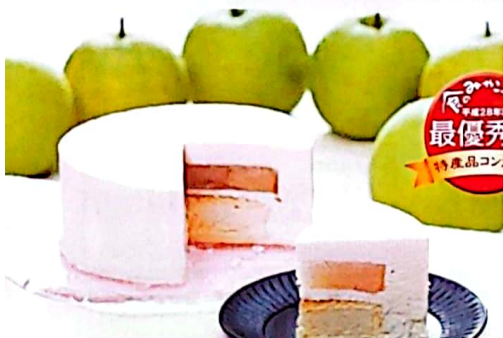
Abe Tottori-do

¥1,080

Ganso Kanizushi

Since 1952, this ekiben has kept its one-and-only taste and has been Tottori's number one product representative. The rice is uniquely blended and the vital vinegar is a secret product developed by the founder. Even the Kinshi shredded egg omelet use local materials and are made by a unique method. This regular participant in the all-Japan ekiben fairs also contains an ample serving of crab. ☎0857-26-1311

Much-Talked-About Sweets



Freeze-point-stored pears made into sweets enjoyable year-round



Hotel Harvest Inn Yonago

RINKA

¥3,000 (12cm dia.)

This no-bake cheesecake is a assortment of carefully selected Nijiseiki pear compotes from Nanbu Town and mascarpone cheese. Indulge your taste buds with this exquisitely smooth and succulent textured cheese and the deliciously juicy pear. ☎0859-31-1111



The three layers blend to create a soft, sweet, and creamy delight.



Hogetsudo

MOCHI cube

A new creation from a long-established Japanese sweets maker in Tottori. A special filling (one of three types) and fresh cream made by Daisen Nyugyo are placed in mochi of ultimate softness to form three layers. Also check out our new ganache (¥216/pc). ☎0857-22-3745

¥194 (1 piece)



¥350 (1 piece)



Yokai Shokuhin Kenkyujo

Yoka Medama Oyaji

Strained bean paste with chestnuts wrapped in nerikiri dough, the red and black parts of an eyeball are made with yokan jelly, and lastly, the entirety is coated with agar. The refined sweetness and texture are of the highest Japanese sweets grade and the shape is truly a work of art. ☎0859-42-5210

Eat this along Kitaro Road to fully enjoy the atmosphere.

Natural Sweets



Gokumi Watermelon

The only watermelon in Japan to be grown by grafting watermelon on watermelon. The thin-skinned and finely textured fruit is considered "Gokumi (ultimate fruit)" with a sugar concentration of 13% or more! It is in season from early to mid-July.



A gem grown by about 30 farmers in Kurayoshi City.

¥2,100



最優秀賞
特産品コンクール

Awarded the "Minister of Agriculture, Forestry, and Fisheries Award" in the "Domestically Grown Agricultural and Forestry Product Utilization Division" of the Excellent Local Foods Central Contest



Tottori Panini

Tenryo Pear Baumkuchen

An original baumkuchen with one whole Tottori Nijiseiki pear compote wrapped in dough. The exquisite combination of succulent dough and crisp pear was awarded the Minister of Agriculture, Forestry, and Fisheries Award in 2014. ☎0857-54-1212

Tottori's Sake and Delicious Picks

A Toast to Local Brew!

Spend a pleasant evening tonight in Tottori – where the distinct seasons and abundant rice and water make it the best place to make and enjoy sake.

Dishes are prepared carefully one at a time to bring out the best of the ingredients

Tottori Japanese Cuisine Atsushi

Fully enjoy "Tottori's delicious sake and picks" at a restaurant respected even by local sake brewers. Delicious foods include a set menu of the day with seasonal delicacies, homemade boar sashimi, dried persimmon topped with egg yolk, and other sake lover delights that bring out the best of the ingredients. Leave it to the proprietor and enjoy the feast! Single guests are also welcome.



▲257 Eirakuonsen-cho, Tottori City
◎18:00 to 22:00 ☎Sun ☎0857-29-9054

Tottori Delicious Picks

Cheers with pickled shallots!

Shallots pickled in vinegar are served in pubs in Tottori, especially in the eastern district. Tottori is a major production area for shallots and each establishment has its own style of pickling. Start the evening with local sake and fresh and crispy shallots.



"Tottori Sakyu shallots" and "Fukube Sakyu shallots" are registered as GIs (registered under the Geographical Indication Protection System).

Recommended Brands

- Bentenmusume Junmaiginjo Yamadanishiki
- Hiokizakura Seisuiyokuzan Tokubetsujunmai



The set menu, served with a wish to present Tottori's foods deliciously (even for the sake of the producer) and with attention paid to the procurement of ingredients, starts from ¥4,300. With a reservation from a day in advance, dishes will be prepared according to budget.

Brewery-operated.
Enjoy Japanese sake according to the seasons.

Yonago Inataya

A brewery-operated restaurant where you can enjoy seasonal forms of sake- "Arabashiri" in spring, "Nakagumi" in summer, "Hiyaoroshi" in autumn, and "Nigori" in winter, together with delicious dishes. Enjoy different sakes that complement dishes such as dote-ni stew using specially made miso.

Recommended Brands

- Inatahime (Goriki, Genshu, Namachozo, Top-Suirai)



▲58-11 Asahimachi, Yonago City
◎17:00 to 24:00 (last order for meals: 23:00; for drinks: 23:30)
☎Sun ☎0859-22-0070

Enjoy the world's best beer at a brewery-operated "beer pub."

Hoki

GAMBARIUS

A restaurant operated by Tottori's pioneer local beer brewery "Daisen G Beer." Have a festive time drinking the weizenbier branded as the world's best and eating sausage and oven-baked pizza while viewing Daisen and the setting sun from an elevation of 300m. Also check out the limited edition beer.

Recommended Brands

- Weizenbier
- Yago (limited edition beer)

"Original oven-baked pizza" from ¥1,080
"Weizenbier(glass)" ¥486

▲1740-30 Maruyama, Hoki-cho, Saihaku-gun
◎11:00 to 14:30, 17:30 to 22:00 (last order: 40 minutes before closing)
*11:00 to 22:00 on Sat, Sun, holidays, Golden Week, summer holidays, and New Years
☎Mon (open when Mon is a holiday and closed the following day)
☎0859-39-8033



Six Breweries of Eastern Tottori – A Full Assortment of Sake that Whets the Appetite

Tottori Choice Sake Directory



A rustic, local sake known as the common folks' taste.

Takada Shuzojo

- Zuisenjunmai

▲1694 Uradome, Iwami-cho, Iwami-gun ☎0857-72-0271



Uses spring water from Mount Inabagendayu and sake brewing rice Goriki and other local brands.

Nakagawa Shuzo

- Inabazuru Junmaidaiginjo Goriki
- Inabazuru Tokubetsujunmai Rokumaru-Goriki
- Fukujikai Komedake

▲2-305 Tachikawa-cho, Tottori City ☎0857-24-9330



Sake of smiles and relaxation

Nishimoto Shuzojo

- Junmaishu Emi
- Junmaiginjoshu Emi
- Daiginjoshu Emi

▲3960 Aoya, Aoya-cho, Tottori City ☎0857-85-0917



Creating a sake according to one's ideal

Yamane Shuzojo

- Hiokizakura Junmaishu
- Tokubetsujunmai Seisuiyokuzan
- Tokujunmaishu

▲249 Otsubo, Aoya-cho, Tottori City ☎0857-85-0730



Brewing sake with painstaking care. Maturing with each shikomi (mashing).

Ota Shuzojo

- Bentenmusume Junmaiginjoshu
- Bentenmusume Kimoto Goriki
- Bentenmusume Junmai Torihime

▲1223-2 Wakasa, Wakasa-cho, Yazu-gun ☎0858-82-0611



Sake that creates happy dining with delicious cuisine.

Suwa Shuzo

- Suwaizumi Junmaiginjo Mantensei
- Suwaizumi Junmaishu
- Suwaizumi Junmaidaiginjo Otori

▲451 Chizu, Chizu-cho, Yazu-gun ☎0858-75-0618

Eight Breweries of Central Tottori - Sake Country with Rich Sake



Brewery located in the Hot Spring Town of Misasa
- Established reputation for mature vintage sake

Fujii Shuzo ●Hakuro Chokarakuchi

▲870-1 Misasa, Misasa-cho, Tohaku-gun ☎0858-43-0856



Brewing light umakuchi sake since 1889

Fukura Shuzo ●Sanintogo Junmaidaiginjoshu
●Sanintogo Tokubetsujunmaishu

▲488 Matsuzaki, Yurihama-cho, Tohaku-gun ☎0858-32-2121



Belief that "Sake is a brew of rice and water"

Umetsu Shuzo ●Oen-no-sake Hurray!
●Umetsu-no-kimoto
●Zige-no-sake Umaigana

▲1350 Odani, Hokuei-cho, Tohaku-gun ☎0858-37-2008



Uses the "Hagoromo Well Water"
of the heavenly maiden legend for shikomi (mashing)

Gensui Shuzo ●Junmaidaiginjo Kurayoshi Shirakabedozo
●Junmaiginjo Utsubuki-no-kura

▲2573 Higashinakamachi, Kurayoshi City ☎0858-22-5020



Good steamed rice and Iwakura spring water
- First, last, and always

Takada Shuzo ●Junmaidaiginjo Murasaki (purple) label
●Junmaiginjo Kon (navy blue) label

▲2633 Nishinakamachi, Kurayoshi City ☎0858-23-1511



Junmai sake made from Tottori-grown rice

- Good hot or cold

Nakai Shuzo ●Yashio Junmaishu
●Junmaishu Yashio Toji

▲555 Nakagawara, Kurayoshi City ☎0858-28-0821



Karakuchi sake brewed with water and rice from Daisen

Otani Shuzo

●Junmaiginjo Nakadare
●Junmaiginjo Goriki
●Karakuchi Junmaishu

▲368 Urayasu, Kotoura-cho, Tohaku-gun ☎0858-53-0111



Mellow taste that does not drain

**Ehara Shuzo
Honten**

●Hakuyochi Junmaiginjo

▲1400 Yabase, Kotoura-cho, Tohaku-gun ☎0858-52-2203

Four Breweries of Western Tottori
- Diverse tastes from the beautiful mountain peak to the sea



160 years since its founding
- Uses Daisen underflow water for shikomi (mashing)

**Kumezakura
Shuzo**

●Tokubetsujunmai Yago
●Junmaiginjo Daisen
●Tokubetsujunmai Goriki

▲1740-50 Maruyama, Hoki-cho, Saihaku-gun ☎0859-68-6555



Water from Okudaisen, 5,000,000 koku of local rice

**Oiwa Shuzo
Honten**

●Shizen-kiko Junmaishu
●Shuho-gansen Junmaiginjo

▲1872 Ebi, Kofu-cho, Hino-gun ☎0859-75-2404



Preserving the only brand in Sakaiminato
since being founded in 1865

**Chiyomusubi
Shuzo**

●Chiyomusubi Junmaidaiginjo
●Chiyomusubi Junmaiginjo Goriki
●Chiyomusubi Junmaiginjo Yamadanishiki

▲131 Taishomachi, Sakaiminato City ☎0859-42-3191



330 years of history - recommending sake and food

**Inata
Honten**

●Inatahime Ryokan-junmai
●Junmaishu Top-Suirai
●Junmaiginjo Inatahime Goriki

▲325-16 Yomi-cho, Yonago City ☎0859-29-1108

Attention-Gathering Spotlighting Wines, Beers & Sake of Tottori

Traditional wine brewed since the Showa era,
the world's best beer,
and the newest "Tottori Sakes."

Wine/Liqueur

Hokuei Hojo Winery
Hojo Wine

A work of confidence presented by
the oldest winery in the Chugoku-
Shikoku-Kyushu region. Promoting
a policy of "better quality without
insistence on quantity," we put our
heart into every effort from field
cropping to shipping. Our labels are
shaped in the shape of Tottori.
☎0858-36-2015



¥1,280

(standard: 720ml)

Manufacturing began in 1944.
The regular types are the three
types of: white, red, and rose.

Shochu/Ume Liqueur

¥1,350 (750ml bottle in box)



Sweet potato shochu is easy to drink
and is popular among shochu lovers of all ages

Sakai minato Chiyomusubi Shuzo Co., Ltd.
Hama-no-Imota

Using the "Kintoki sweet potato," a
specialty product of Yumigahama
Peninsula in western Tottori, this
shochu is brewed using yeast and
malt for sake. With a mild fragrance
and flavor, it is also popularly known
for being easy to drink. Also shipped
overseas. ☎0859-42-3191



¥1,600
(500ml bottle
in box)

Hokuei Umetsu Shuzo
Nokyo

Ume liqueur made by steeping fully-ripe
ume (plum) from Yurihama Town in
sake. Matured for two years to provide
a mellow taste that spreads throughout
your mouth. Can be mixed with soda or
served on the rocks and is also delicious
served hot as it is.
☎0858-37-2008

Local Beers



¥540
(Pilsner 330ml)

Hoki Kumezakura Daisen Brewery
Daisen G Beer

The talked-about local beers that have been
carefully refined using Daisen underflow water.
Among them the weizenbier is a masterpiece
awarded as the "world's best" "Beer Award
2011."
☎0859-39-8033

DELICIOUS

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DON BURI

名鑑

SELECTION

The various styles of Donburi provide a colorful garnish for Tottori - The Food Capital of Japan. From the always popular seafood to hearty heaps of meat, it's rice to know what's in these Donburi!



An urchin message for those looking to please their palates!

Sea Urchin Donburi
with miso soup and pickles ¥2,900

Loaded with richly sweet and savory sea urchins! Only the highest quality sea urchins are selected by the seafood connoisseur proprietor. The texture of sea urchins melting instantly in your mouth will surely impress

Fresh Seafood Fuji

▲1149-2 Akasaki, Kotoura-cho, Tohaku-gun
◎10:30 to 21:00 (last order: 20:30)
◎Thu ☎0858-55-2056



Recipe passed down directly from a wasabi farmer

Wasabi Donburi
¥1,200 (April to November)

Finally, a Donburi with freshly grated wasabi as the main ingredient! Sekigane's special Mazumakei Wasabi boasts a refreshing fragrance with mellow yet nasal-bursting spice sure to please. Served with rice cooked in an earthenware pot - the perfect combination!

Wasabi Cafe

▲896-1 Sekiganeshuku, Sekigane-cho, Kurayoshi City
◎11:00 to 15:00
(requires a reservation at least 1 week in advance)
◎Mon to Fri ☎0858-33-4217



A mountain of beef that any meat-lover can't miss!

Tottori Beef
Roast Beef Daisen Donburi
200g of meat/with miso soup ¥1,980

Enjoy the exceptional flavor of Tottori beef round cooked slowly at low temperatures and then piled up into a miniature Mt. Daisen with the peak covered in our special Chaliapin sauce and mayonnaise! So good you'll wolf it down.

Chokotto Anaba Moguraya

▲1-50 Minamiyoshikata, Tottori City
◎11:30 to 14:00, 17:30 to 23:00
◎Mon ☎0857-29-8339



Delicious crab that melts in your mouth

Kanitoro Donburi
¥1,150

Red snow crab meat is matured by a unique method in this masterpiece that provides a toro (tuna belly) like texture and a profound taste. The donburi is full of crab meat and for an even richer flavor mix in a soft boiled egg.

Restaurant Yumigahama

▲209 Takenouchidanchi, Sakaiminato City
◎11:00 to 15:30 ◎Dec. 31 to Jan. 4
☎0859-45-4411



Don't miss-stake this food box for a Donburi!



We buy the whole cow to serve you the best hearty helping of Tottori Wagyu beef!

Tottori Wagyu Steak Box
with miso soup, pickles, salad ¥2,200

Here the owners don't just purchase cuts of meat - they buy the whole cow from a designated ranch of "Tottori Wagyu Beef". Enjoy this immaculately marbled exquisitely cooked mouthwatering steak with some of the house special steak sauce.

Local Farm Yama-no-eki/Daisenbo "Restaurant Daisenbo"

▲1801 Kanayadani, Hoki-cho, Saihaku-gun
◎11:00 to 15:30 (last order)
◎Tue (open when Tues is a holiday and closed the following day), December to March (closed in winter)
☎0859-62-7577



おいしさ満点! とっとりブランド

食の宝庫 鳥取県



Welcome to Tottori Prefecture!
The food capital of Japan!

欢迎光临! 「美食之都 -- 鸟取县」!

歡迎蒞臨! 「美食之都 -- 鳥取縣」!

「맛의 고장 돗토리현」에 오신 것을 환영합니다!

Tottori Shokutan

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Explore The Tastes of Tottori On Our Website

<http://www.pref.tottori.lg.jp/syokunomiyako/>

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