

Awaji Island, "Land of Imperial Provisions"



あわしまはみけつくに
淡路島
MI KE TSU KU NI
御食国

What are Dedicated "Awaji Fresh" Stores?

Dedicated "Awaji Fresh" stores are restaurants and eateries (including lodging facilities) whose proprietors have declared their dedication to actively striving to use ingredients from Awaji Island.



Look for
this symbol!

The three points that "Awaji Fresh" stores are all dedicated to

1. Sourcing at least 50% of the fresh food ingredients used each year (on a per-item basis) from Awaji Island
2. Cooking with passion, bringing out all of the delicious flavor of ingredients from Awaji Island
3. Clearly indicating which Awaji Island ingredients were used each day on menus, in-store signage, and the like

Stores registered as dedicated "Awaji Fresh" stores are indicated using the following symbols.



80% or more
of the ingredients used at
this store are from Awaji Island



50% or more
of the ingredients used at
this store are from Awaji Island

Awaji Island has long been called "Miketsu Kuni (Land of Imperial Provisions)." It has supplied countless ingredients enjoyed in the Imperial court. Look for these symbols as you travel Awaji Island and enjoy the rich selection of cuisine this island has to offer.



Stores dedicated to using ingredients from
Awaji Island, "Land of Imperial Provisions"

Dedicated "Awaji Fresh" Stores

Enjoy all of the finest foods from Awaji



Awaji Island Brand Food Promotion Council

〒656-0021 2-4-5 Shioya, Sumoto-shi, Hyogo 656-0021, Japan
Hyogo Prefectural Civil Affairs Bureau, Sumoto Agriculture,
Forestry and Fisheries Promotion Office

TEL 0799-26-2096 FAX 0799-22-1443 <https://www.brand-awajishima.com>



Restaurants and eateries on Awaji Island
dedicated to using delicious local ingredients



あわじしまは、みけつとこ
淡路島
MI KE TSU KU NI
御食国

INDEX

Cafe and confectionery

- 01 Café Marukou3
- 02 TAIYO COFFEE3
- 03 Hoshino Kajitsuen Bloom3
- 04 Fuku Cafe3
- 05 wakaba cafe3
- 06 Japanese-style Cafe KANON3
- 07 KUSAKA HOUSE3
- 08 Plants Cafe KOHARUBIYORI3
- 09 Awajishima Chiffon Cake Shop fortune4
- 10 Cafe Scuola4
- 11 AWAJISHIMA CAFÉ4
- 12 KidsPension-FruitJuice miko cafe4
- 13 HELLO KITTY SHOW BOX4
- 14 Cafetta4
- 15 SANOSYO TERRACE4

Western cuisine

- 16 Ciboulette4
- 17 PASTA FRESCA DAN-MEN5
- 18 KUMI'S KITCHEN ANANDA5
- 19 Cafe Restaurant UMI5
- 20 ITALIA TEI5
- 21 Cadeau de la Mer5
- 22 sola5
- 23 AWAJISHIMA Burger
AWAJISHIMA Onion Kitchen Main branch5
- 24 AWAJISHIMA Burger
AWAJISHIMA Onion Kitchen Uzunooka branch5
- 25 La Ruelle.5
- 26 Dining Space VERDE5
- 27 Ristorante scuola6
- 28 mong curry6
- 29 Teppanyaki TODOROKI6
- 30 FISHMILE BURGER6
- 31 SEIKAIHA Umi no ya6
- 32 CRAFT CIRCUS CRAFT KITCHEN6
- 33 Auberge French Forest Grand Baobab6
- 34 Auberge French Forest La Rose6
- 35 Auberge French Forest Prince Etoile6
- 36 miele the garden6
- 37 miele7

- 38 Aman no Shokutaku Teppanyaki Pier SAJIKI7
- 39 Soup GOTAIRIKU7
- 40 Sole7
- 41 Western style restaurant Donna7

Japanese cuisine

- 42 UDON & SOBA IZUMOAN7
- 43 Akashiyaki SHIDA7
- 44 Café MARUGO KITCHEN7
- 45 Awajishima TUDUMIYA7
- 46 UDON KOUBOU AWAYA Tsuna Branch ...8
- 47 RESTAURANT Sky&Sea8
- 48 NIIJIMA Seafood Product8
- 49 wanotakumi YOSHINO8
- 50 Hotel New Awaji Bar&Dining at Bar AWAJI ...8
- 51 KINZUSHI8
- 52 HARUKICHI8
- 53 Kappo cuisine Sushi FUKUICHI8
- 54 Sushi Dining SAKURAGAWA8
- 55 NAKAHARA SUISAN8
- 56 Awaji AUN9
- 57 Japanese Cuisine Sushi ANAGA9
- 58 Okonomiyaki CRUISE9
- 59 KOARAYA9
- 60 Matsuba Sushi9
- 61 Spectacular View Restaurant UZUNOOKA ...9
- 62 Japanese Inn YABUMAN9
- 63 Ajidokoro tokkuri9
- 64 Local Fish & Vegetables ~SHUN~9
- 65 NERIMONOYA Fukura Store9
- 66 Awajishima SATOMI10
- 67 TONKATSUICHIBAN10
- 68 ICHIJIROU10
- 69 SUSHIICHI10
- 70 KYOBANZAI10
- 71 KUSHI-AGE TENDOH10
- 72 Awajishima IWAYA Fisheries Cooperative Association
IWAYA no SAKANAYA10
- 73 SEIKAIHA Ao no ya10
- 74 CRAFT CIRCUS Awajishima KAIYOU ICHIBA ...10
- 75 Aman no Shokutaku UTAGE10

Stay

- 76 Minatokoyado Uminokaori to AWAJISHIMA11
- 77 Pension Turning Point11
- 78 Sea Side Pension Plage11
- 79 Awaji International Hotel The SUNPLAZA ...11
- 80 AWAJI YUMESENKEI11
- 81 YUMEKAIYU AWAJISHIMA11
- 82 Nagisa no Shou HANAGOYOMI11
- 83 Hotel New Awaji11
- 84 SHIMAHANA11
- 85 YUMESENKEI BESSO AMAHARA12
- 86 Awaji Hamarikyu12
- 87 Awaji Island Uzushio Onsen UMEMARU ...12
- 88 Awajishima KAIJO HOTEL12
- 89 sunset view Hotel KEINOUMI12
- 90 Hotel New Awaji Plaza Awajishima12
- 91 Japanese Inn KIMURAYA12
- 92 Bed and Breakfast Minshuku SETO12
- 93 Cooking Guest house Minshuku HABUSOU ...12
- 94 AWAKAN12
- 95 Olive GLAMP Awajishima Virgin Valley ...13

Chinese cuisine & Yakiniku

- 96 Awaji Hanten MAMY13
- 97 SHIRASAGINO YADO MARUFUKU13
- 98 Ramen TENTEN13
- 99 Chinese bar GEN13
- 100 Nojima BBQ Terrace13
- 101 CRAFT CIRCUS Awajishima YAKINIKUCIRCUS ...13
- 102 Ocean Terrace13
- 103 Hot Pot SHANGRILA13

The abundant ingredients of Awaji Island ...14

※Please note that business hours and holidays may be subject to change.

★★★★
80% or more of the ingredients used
at this store are from Awaji Island

★★★
50% or more of the ingredients used
at this store are from Awaji Island



These banners
show which stores are
"Declared Fresh"
stores



Dedicated "Awaji Fresh" Stores



Restaurants and eateries on Awaji Island
dedicated to using delicious local ingredients

01 Café Marukou

1168-2 Gunge, Awaji-shi
Phone:0799-70-1671

Opening hours:
[October to March]8:00a.m.-5:00p.m.
[April to September]8:00a.m.-5:30p.m.
Closed:Every Thursday + the third Friday of March
and August Every Thursday and Friday in all other
months (Open when these days fall on holidays)

A highlight of this café is the fish meal set,
featuring fish caught in the Harimanada Sea,
which stretches out in front of the restaurant.
It includes a bowl of boiled shirasu (whitebait)
on rice and a seasonal fish dish.



03 Hoshino Kajitsuen Bloom

2416-6 Sano, Awaji-shi
Phone:0799-70-9121

Opening hours:8:00a.m.-6:00p.m.
Closed:Tuesdays
Products made with strawberries grown in the
café's own garden are available from December
to May.

Hoshino Kajitsuen Bloom, a new store from
Hoshino Kajitsuen, which has its own
strawberry garden, sells sweets, gelato, jams,
and preserves made with seasonal fruit from
Awaji Island.



05 wakaba cafe

192 Ichengyouji, Minamiawaji-shi
Phone:0799-42-1930

Opening hours:9:00a.m.-5:00p.m.
(Last call:5:00p.m.)
Closed:Tuesdays

This café's pancakes, made with ingredients
from Awaji Island, are a runaway hit!! There is
also an extensive menu of drinks and sweets.



07 KUSAKA HOUSE

949-3 Fukakusa, Awaji-shi
Phone:0799-70-4563

Opening hours:11:00a.m.-5:00p.m.
(Open until 4:00p.m. on weekdays)
Closed:Mondays, Tuesdays, and Fridays
(May be temporarily closed on other days)

This café and shop is located in a historical
renovated storehouse. It primarily serves food
made with ingredients grown in the café's own
garden.



Cafe & Confectionery

02 TAIYO COFFEE

3111-32 Shizuki, Awaji-shi
Phone:0799-60-0266

Opening hours:9:30a.m.-9:00p.m.
(Last call:8:30p.m.)
Closed:Open every day
*Small pets are allowed (terrace area only)

Awajigyu and boiled shirasu (whitefish) over
rice, served with "pontama," light onion ponzu
sauce.



04 Fuku Cafe

224 Shitoorinagata, Minamiawaji-shi
Phone:0799-53-6170

Opening hours:10:00a.m.-6:00p.m.
(Last call:5:00p.m.)
Closed: Thursdays

Waffles and coffee are the specialties of this
café, a converted traditional Japanese home
built over 100 years ago. Come to unwind and
relax.



06 Cafe and Japanese confectionery manufacturing and sales Japanese-style Cafe KANON

955-1 Jindajitohou, Minamiawaji-shi
Phone:0799-20-5048

Opening hours:10:00a.m.-6:00p.m.
(Last call:5:30p.m.)
Closed:Tuesdays and the second Monday of
every month (Open if the day is a holiday)

This authentic, Japanese-style café, surrounded
by the fields of Awaji Island, has its own
Japanese sweets kitchen.



08 Plants Cafe KOHARUBIYORI

3-1 Kuruma, Awaji-shi
Phone:0799-70-1913

Opening hours:10:00a.m.-6:00p.m.
Closed:Mondays (Open if the day is a holiday),
Tuesdays, Wednesdays.

This Higashiura shop sells Basque cheesecake
and dry flowers. The Basque cheesecake, made
with generous portions of eggs from Awaji
Island, is a perfect match for the shop's specialty
coffee blend.



09 Confectionery Awajishima Chiffon Cake Shop fortune

1530-2 Fukurakou, Minamiawaji-shi
Phone:0799-52-3607

Opening hours:10:00a.m.-5:00p.m.
Closed:Tuesdays, Wednesdays (Closed on some
Thursdays)

This shop, in a fishing town at the southern tip
of Awaji Island, specializes in sponge cake. Its
moist, fluffy cake is made with rice flour and
other ingredients from Awaji Island, and
contains no additives.



11 Cafe AWAJISHIMA CAFÉ

3067-10 Osaki, Awaji-shi
Phone:0799-70-7227

Opening hours:7:30a.m.-2:30p.m.
Closed:Tuesdays, Wednesdays

This café serves dishes and sweets made
primarily with ingredients from Awaji Island,
making you healthier from the cellular level.



12 KidsPension FruitJuice miko cafe

1139 Ouji Awaji-shi
Phone:0799-62-1981

Opening hours:Noon.-3:00p.m.
Closed:No regular weekly closures

Led by the motto "You are what you eat," Miko
Café makes healthy dishes using Awaji Island
ingredients.



14 Cafe Cafetta

Sea side 2F 95-2 Nojima Todoroki,
Awaji-shi
Phone:0799-64-7530

Opening hours:11:00a.m.-7:00p.m.
Closed:Wednesdays
(Open if the day is a holiday)

Cafetta serves drinks made from lemons,
tomatoes, ginger, and other Awaji ingredients.



10 Cafe Cafe Scuola

843 Nojima Hikinoura, Awaji-shi
Phone:0799-82-1820

Opening hours:
[Weekdays]Lunch:11:00a.m.-2:00p.m.(Last call:2:00p.m.).
Café time:2:00p.m.-5:30p.m.(Last call:5:15p.m.).
[Weekends and holidays]
Lunch:10:30a.m.-3:00p.m.(Last call:3:00p.m.).
Café time:3:00p.m.-5:30p.m.(Last call:5:15p.m.).
Closed:Wednesdays (Open if the day is a holiday).
*See website for details.

The café's salad buffet, which features over 20
different vegetables grown on Awaji Island, is
especially popular. The sweet onions are a
special highlight.



13 Cafe HELLO KITTY SHOW BOX

177-5 Nojima Hirabayashi, Awaji-shi
Phone:0799-70-9022

Opening hours:11:00a.m.-5:15p.m.
Closed:Wednesdays

A startling collaboration between Awaji Island
onions and pancakes?! Enjoy this shop's
selection of surprising and delicious dishes.



15 Cafe SANOSYO TERRACE

900 Sano, Awaji-shi
Phone:0799-70-9113

Opening hours:
[Direct sales store] 9:00a.m.-5:00p.m.
[Shirasu Bakery]10:00a.m.-5:00p.m.
[Sano Cafe]Breakfast:9:00a.m.-midday
Lunch:10:00a.m.-2:00p.m.
Café:10:00a.m.-4:00p.m.(Last call:3:30p.m.)
Closed:Tuesdays

SANOSYO TERRACE is popular for its dishes
made with fresh (not frozen) shirasu (whitefish)
prepared in the café's own plant! Don't miss
them!



16 Authentic Western-style restaurant Ciboulette

Inside the Awaji City Furusato
Center 197 Taga, Awaji-shi
Phone:080-3774-2025

Opening hours:
Lunch:Noon-2:00p.m.(Last call)
Closed:Thursdays (Open if the day is a holiday)

This full-fledged Western restaurant uses
sumptuous portions of Awaji ingredients and
organic vegetables and fresh herbs grown by
the restaurant's own chef.



Western cuisine

17

Italian

PASTA FRESCA DAN-MEN

9-15 Ikuhonijima, Awaji-shi
Phone:0799-64-0777

Opening hours:
Weekdays:11:00a.m.-3:00p.m.(Last call:2:30p.m.)
5:00p.m.-9:30p.m.(Last call:8:30p.m.)
Café (Weekends, and holidays only):3:00a.m.-5:00p.m.
Closed:Thursdays (Open if the day is a holiday,
closed the following day instead)

DAN-MEN is a fresh pasta specialty shop
operated by Awaji Mengyo, which has been
dedicated to making noodles for over 110
years. Enjoy the pasta dishes, made with
generous amounts of ingredients from Awaji
Island. Reservations required for dinner service.



18

Awaji Island Gourmet Tomato® Shop

KUMI'S KITCHEN ANANDA

560-17 Nojima Esaki, Awaji-shi
Phone:050-3390-0093

Opening hours:Noon-2:00p.m.
(Reservations required)
Closed:Check the restaurant's Instagram account

KUMI'S KITCHEN ANANDA has moved to a
high point on the western coast of the island
with a sweeping view of the sea.



19

Restaurant/Cafe

Cafe Restaurant UMI

634-1 Sano, Awaji-shi
Phone:0799-70-1353

Opening hours:11:30a.m.-3:00p.m.(May be
available after 3:00p.m. If a reservation is
made by the previous day).Last call is 30
minutes before closing.
Closed:Mondays (Open if the day is a holiday,
closed the following day instead)

This café and restaurant is located in a
hand-built log house with a view of the sea.
Enjoy both the wonderful food and the
wonderful view.



20

Italian

ITALIA TEI

3-1-43 Sakaemachi, Sumoto-shi
Phone:0799-24-5399

Opening hours:
Lunch:11:30a.m.-3:00p.m.(Last call:1:30p.m.)
Dinner:5:30p.m.-9:00p.m.(Last call:8:00p.m.)
*Reservations required
Closed:Mondays (Open if the day is a holiday,
closed the following day instead).
The restaurant is closed one day each month.

This Italian restaurant uses vegetables grown
in its own garden and seafood from Awaji
Island.



21

Western cuisine

Cadeau de la Mer

Inside Hotel Anaga 1109 Anaga,
Minamiawaji-shi
Phone:0799-39-1111

Opening hours:
Lunch:11:30a.m.-1:30p.m.
Dinner:5:30p.m.-7:30p.m.
Closed:No regular weekly closures.

Enjoy seasonal French cuisine featuring the
bounties of Awaji Island's seas and mountains.



22

Restaurant/Cafe

sola

197-2 Enamikoenami,
Minamiawaji-shi
Phone:0799-20-1609

Opening hours: 11:30p.m.-5:00p.m.
May be available after 5:00p.m. with a reservation
Closed:Mondays

This restaurant serves a different lunch each
day, made with ingredients from Awaji Island.
It also sells black rice ohagi sweets, as seen on
TV.



23

AWAJISHIMA Burger

AWAJISHIMA Onion Kitchen Main branch

Roadside Station Uzushio 947-22
Fukurahei, Minamiawaji-shi
Phone:0799-52-1157

Opening hours: 9:30a.m.-4:30p.m.(No orders
taken after 4:30p.m.)
Closed:Thursdays (may be open on some holidays
and during busy seasons)※12/31,1/1
*The restaurant will be operating from a temporary location
from February 2023 due to renovation work at the original site.

1st prize winner of the 3rd Nationwide Local
Burger Grand Prix! A local burger that places
onions from Awaji Island on center stage!



24

AWAJISHIMA Burger

AWAJISHIMA Onion Kitchen Uzunooka branch

Uzunooka Onaruto Bridge Memorial
Hall 936-3 Fukurahei, Minamiawaji-shi
Phone:0799-52-2888

Opening hours:9:00a.m.-4:00p.m.(No orders
taken after 4:00 p.m.)
Closed:Tuesdays (Temporary business on
public holidays and during busy seasons
depending on the situation)※12/31,1/1

Sister restaurant to the 1st prize winner of the
Nationwide Local Burger Grand Prix. Local
burgers featuring delicious Awaji Island
ingredients.



25

Western cuisine

La Ruelle.

5-1-16 Honmachi, Sumoto-shi
Phone:0799-24-5788

Opening hours:
Lunch:11:30a.m.-2:00p.m.(Last call)
Dinner:5:00p.m.-11:30p.m. (Last call)
Closed:Open every day

This reservation-only French restaurant serves
dishes made with vegetables grown without
pesticide on Awaji Island, seafood from the
Awaji town of Yura, Awajigyu, and other local
ingredients.



26

Italian

Dining Space VERDE

2-1-20 Sakaemachi, Sumoto-shi
Phone:0799-24-6494

Opening hours:
Lunch:11:30a.m.-2:00p.m.(Last call:1:30p.m.)
Dinner:6:00p.m.-10:00p.m.(Last call:9:00p.m.)
Closed:Tuesdays,Wednesdays.

VERDE's chef, born and raised on Awaji Island,
visits growers and fish markets to hand-select
the Awaji Island ingredients he uses in his
dishes.



27

Italian

Ristorante scuola

843 Nojima Hikinoura, Awaji-shi
Phone:0799-82-1820

Opening hours:Lunch:11:30a.m.-3:30p.m.
(Last call:2:00p.m.) Doors close at 2:00p.m.
Dinner:5:30p.m.-9:30p.m.(Last call:8:00p.m.)
Last Entry:7:30p.m.
*See website for details.
Closed:Wednesdays (Open if the day is a holiday)

Enjoy Italian cuisine made with Awaji Island
vegetables and seafood, Awajigyu, and other
local ingredients at this restaurant, produced
by famous chef Masayuki Okuda.



29

Teppanyaki

Teppanyaki TODOROKI

95-2 Nojima Todoroki, Awaji-shi
Phone:080-3203-3272

Opening hours:
Lunch:11:00a.m.-3:00p.m.
Dinner:5:00p.m.-8:00p.m.
Closed:Tuesdays

Take in the sight of Awaji's sea and sky while
you savor a casual teppanyaki multi-course
meal made with ingredients from Awaji Island.



31

Restaurant

SEIKAIHA Umi no ya

70 Nojima Okawa, Awaji-shi
Phone:0799-70-9110

Opening hours:
Lunch:11:00a.m.-3:00p.m.(Last Entry:2:00p.m.)
Café time:2:00p.m.-5:00p.m.
Dinner:5:00p.m.-9:00p.m.(Last Entry:7:20p.m.)
Closed:Thursdays

Umi no ya is dedicated to serving customers
dishes made with wonderful ingredients from
Awaji Island.



33

Restaurant

Auberge French Forest Grand Baobab

2593-8 aza-Banaka, Kusumoto,
Awaji-shi
Phone:0799-70-9063

Opening hours:
Lunch:11:30a.m.-3:30p.m.(Last Entry:1:00p.m.)
Dinner:5:30p.m.-9:30p.m.(Last Entry:7:00p.m.)
Closed:Wednesdays

Savor French and Italian cuisine made using
generous portions of Awaji Island ingredients
while enjoying the restaurant's unique ambiance.



35

Restaurant

Auberge French Forest Prince Etoile

2593-8 aza-Banaka, Kusumoto,
Awaji-shi
Phone:0799-70-9061

Opening hours:
Lunch:11:30a.m.-3:30p.m.(Last Entry:1:00p.m.)
Dinner:5:30p.m.-9:30p.m.(Last Entry:7:00p.m.)
Closed:Thursdays

Enjoy novel French cuisine that combines
Awaji Island ingredients with traditional
Basque cooking.



28

Curry (Ethnic Cuisine)

mong curry

1F 2-3-11 Honmachi, Sumoto-shi
Phone:070-3975-1538

Opening hours:Lunch:11:00a.m.-2:00p.m.
Closed:Sundays Mondays, Tuesdays,
Wednesdays.

The gently spiced, savory chicken curry,
made with Awaji Island vegetables and Awaji
chicken, is especially popular.



30

Hamburger

FISHMILE BURGER

522-2 Tushi, Goshikicho, Sumoto-shi
Phone:0799-33-0531

Opening hours:11:00a.m.-5:00p.m.
Closed:weekday

This restaurant specializes in fish burgers
made with generous portions of fresh fish
and vegetables from Awaji Island. You're
sure to be pleased with both the flavor and
serving size!



32

Western cuisine

CRAFT CIRCUS CRAFT KITCHEN

2-2 Nojima Hirabayashi, Awaji-shi
Phone:0799-82-1855

Opening hours:Weekdays11:00a.m.-7:00p.m.
Weekends and holidays 10:30a.m.-8:00p.m.
Closed:Thursdays (Open when these days fall on
holidays)

The craft burgers, made with Awajigyu, and
the famous island pizza, which measures 40
cm across, are a sight to behold!



34

Restaurant

Auberge French Forest La Rose

2593-8 aza-Banaka, Kusumoto,
Awaji-shi
Phone:0799-70-9062

Opening hours:
Lunch:11:30a.m.-3:30p.m.(Last Entry:1:00p.m.)
Dinner:5:30p.m.-9:30p.m. (Last Entry:7:00p.m.)
Closed:Tuesdays

La Rose serves a fusion of Japanese and
French cuisine made from the finest seasonal
ingredients of Awaji Island.



36

Restaurant/Cafe

miele the garden

816 Nojima Hikinoura, Awaji-shi
Phone:0799-70-9031

Opening hours:
Weekdays:10:00a.m.-7:00p.m. (Last call:6:00p.m.)
Saturdays, Sundays, and Holidays:
9:30a.m.-7:00p.m.(Last call:6:00p.m.)
Closed:Wednesdays

The dishes served in this café, made with
Awaji Island lemons and lemon juice, will
make you feel like you've come to the island
of Capris.



37

Restaurant/Cafe
miele

785-9 Nojima Hikinoura, Awaji-shi
Phone:0799-80-2600
Opening hours:
Weekdays 10:30a.m.-7:00p.m.(Last call:6:00p.m.)
Weekends and holidays:10:00a.m.-7:30p.m.(Last call:6:30p.m.)
Closed:Tuesdays (Open when these days fall on holidays)



Miele offers an all-you-can-fill bowl of shirasu (whitefish) from Awaji Island! Delight in the fresh, fatty flavor of shirasu.

39

Restaurant
Soup GOTAIRIKU

Ladybird Road 1F, 95-2 Nojima Todoroki, Awaji-shi
Phone:080-7598-8090
Opening hours:Weekdays 11:00a.m.-7:00p.m. (Last call:6:30p.m.)/Weekends and holidays 10:00a.m.-6:00p.m.(Last call:5:30p.m.)
Closed:Tuesdays*Business hours and holidays may vary by season.



Set off on a journey, exploring the ingredients of Awaji Island through this restaurant's soups! Take-out is also available, so you can enjoy the view of the sea from the terrace seating.

41

Restaurant
Western style restaurant Donna

95-7 Nojima Todoroki, Awaji-shi
Phone:090-3324-3048
Opening hours:
Lunch:11:00a.m -3:00p.m.
Dinner:5:00p.m.-7:00p.m.
*Business hours may vary by season.
Closed:Wednesdays



The vegetables of Awaji Island, rich in minerals, are used to prepare cuisine that is both beautiful and delicious, satisfying your body and your soul.

42

Udon
UDON & SOBA IZUMOAN

3522-1 Shizuki, Awaji-shi
Phone:0799-62-6002
Opening hours:
Lunch time:11:00a.m.-3:00p.m.
Dinner time:5:00p.m.-9:00p.m.(Last call: 8:00p.m.)
Only open during lunch hours on Mondays,Tuesdays, and Wednesdays.
Closed:Thursdays (Open when these days fall on holidays)



Try the popular Hana onion and dipping noodles, dishes made with Awajigyu, and other cuisine made with ingredients from Awaji Island.

44

Japanese cuisine
Café MARUGO KITCHEN

1395-3 Kurodani, Awaji-shi
Phone:0799-70-4217
Opening hours:11:00a.m.-2:00p.m.
Only open on Saturdays and Sundays
*Not accessible by large buses



Try Marugo Kitchen's Gossa Lunch, made with local vegetables, or the Gossa Curry, made with Awaji ingredients.

38

Restaurant/Teppanyaki
Aman no Shokutaku Teppanyaki Pier SAJIKI

1042 Nojima Tokiwa, Awaji-shi
Phone:0799-70-9090
Opening hours:11:00a.m.-9:00p.m.
Lunch:Last call:13:30p.m.
Dinner:Last call:7:30p.m.
Closed:Tuesdays



Enjoy teppanyaki and sukiyaki cooked right in front of you using the fine ingredients that are Awaji's pride and joy.

40

Restaurant
Sole

Ladybird Road Seaside 2F, 95-2 Nojima Todoroki, Awaji-shi
Phone:080-4949-5081
Opening hours:11:00a.m.-7:00p.m.
*Business hours may vary.
Closed:Wednesdays



Sole serves salads, pastas, and risottos made with vegetables and fish from Awaji Island.

43

Akashiyaki
Akashiyaki SHIDA

1993 Toshima, Awaji-shi
Phone:0799-82-0402
Opening hours:
Monday to Friday:4:00p.m.-8:00p.m.
Weekends and holidays:Noon-8:00p.m.
Closed:Wednesdays



The delicious akashiyaki are made with Awaji Kitasaka eggs and dashi broth made from Hokudan octopus. Also try dishes like the seared Awajigyu and Awaji onion.

45

Japanese cuisine
Awajishima TUDUMIYA

1119-52 Taga, Awaji-shi
Phone:0799-85-0167
Opening hours:Noon-2:00p.m.
5:00p.m.-8:00p.m.(Last call)
Closed:Wednesdays,Thursdays



Enjoy the yukke donburi bowl, made with Awaji roast beef, together with the restaurant's special yukke sauce.

46

Udon
UDON KOUBOU AWAYA Tsuna Branch

551-1 Nakada, Awaji-shi
Phone:0799-62-2121
Opening hours:Weekdays 11:00 a.m.-2:00 p.m.
Saturdays, Sundays, and Holidays 11:00a.m.-2:00p.m./5:00p.m.-8:00p.m.
Closed:Normally closed on Tuesdays, but no regular holidays



Don't miss Awaya's pride and joy, sweet and salty Awajigyu cooked in dashi broth, served over udon noodles.

48

Japanese cuisine
NIIJIMA Seafood Product

2581-2 Yura, Yura-cho, Sumoto -shi
Phone:0799-27-1786
Opening hours:11:00a.m.-2:30p.m. (Last call:2:00p.m.)
Closed:Tuesdays, Wednesday (with some additional irregular holidays)



Savor seafood such as fresh grilled abalone, octopus, sea urchin, pike conger, blowfish, and other seafood along with seasonal hot pot dishes.

50

Japanese Dining
Hotel New Awaji Bar&Dining at Bar AWAJI

Inside Hotel New Awaji, 20 Orodani, Sumoto-shi
Phone:0570-079922 (Hotel New Awaji Group Navi Dial)
Opening hours:11:30a.m.-2:00p.m./5:30 p.m.-0:30a.m. (Last call:Dinner:9:30 p.m., Late meal: at midnight)
Closed:Tuesday lunches and other irregular holidays




The chef's recommendations are beef donburi bowls made with Awaji Island ingredients, Awaji Island seafood noodles, and raw shirasu (whitefish) donburi bowls.

52

Sushi & Local Fish Cuisine
HARUKICHI

524-8 Tushi, Goshikicho, Sumoto-shi
Phone:0799-33-1200
Hours:
Lunch:Opens at 11:30a.m. (Last call: 2:00p.m.)
Dinner:Opens at 5:30p.m. (Last call: 8:30p.m.)
Closed:First, third, and fifth Wednesday of each month.Thursdays (with some additional irregular holidays)



The skin and flesh of fresh sawara mackerel are packed with umami flavor. At HARUKICHI, this skin is fragrantly seared and served over vinegared rice.

54

Sushi/Kappo cuisine
Sushi Dining SAKURAGAWA

4-3-13 Honmachi, Sumoto-shi
Phone:0799-24-3918
Opening hours:
Lunch:11:30a.m.-2:30p.m.
Dinner:5:30p.m.-10:00p.m.(Last call:9:30p.m.)
Closed:Sundays and the first and third Monday of each month



SAKURAGAWA wants customers to enjoy its reasonably priced sushi made from carefully selected ingredients from Awaji Island. Standouts are sawara mackerel in spring, red sea urchin and pike conger in summer, and three-year torafugu in winter.

47

Japanese-style creative restaurant
RESTAURANT Sky&Sea

8-1 Takedani Awaji-shi
Phone:0799-70-8592
Opening hours:Lunch:11:30a.m.-3:00p.m.(Last call)/Dinner:5:00p.m.-8:00p.m.(Last call)
The restaurant will close early if all the ingredients for the day are used up.
Closed:Tuesdays and the third Wednesday and Thursday of each month



The concept of this restaurant is to serve healthy meals packed with Awaji Island ingredients to treat yourself for all the hard work you do.

49

Japanese cuisine
wanotakumi YOSHINO

694-3 Ohno, Sumoto-shi
Phone:0799-24-3421
*Available from 3:00p.m. to 9:00p.m. (may not always be able to answer)
Opening hours:Weekdays 6:30p.m.- Saturdays, Sundays, and Holidays : Lunch:11:30a.m.-2:00p.m./Dinner:5:00p.m.-10:00p.m.
*Reservation only (reservations must be made at least three days in advance.)Feel free to contact us.
Closed:Irregular holidays



YOSHINO treats diners to fresh Awaji Island ingredients, red sea bream in the spring, pike conger and red sea urchin in the summer, lse lobster in the fall, three-year torafugu in the winter, Awaji beef, fresh island vegetables, and more.

51

Sushi
KINZUSHI

4-1-46 Honmachi, Sumoto-shi
Phone:0799-24-5460
Opening hours:5:00p.m.-10:00p.m.
Closed:Sundays



Come try dishes made with delicious rice, vegetables, and fish from Awaji Island.

53

Kappo cuisine/Sushi
Kappo cuisine Sushi FUKUICHI

1-4-18 Honmachi, Sumoto-shi
Phone:0799-22-0515
Opening hours:11:00a.m.-2:30p.m.
5:30p.m.-10:00p.m.(Last call: 9:30p.m.)
The restaurant will close early if all the ingredients for the day are used up.
Closed:Mondays,Tuesdays



At FUKUICHI, the chef uses skilled culinary techniques to prepare fresh, delicious fish from Awaji Island.

55

Shirasu kamaage bowl
NAKAHARA SUISAN

1-1-41 Takenokuchi, Sumoto-shi
Phone:0799-22-1406
Opening hours:Meals 10:00a.m.- 4:00p.m.
Retail sales 9:00a.m.- 6:00p.m.
Closed:Irregular holidays



NAKAHARA SUISAN serves donburi bowls made with fresh ingredients prepared in-house.

7

★★★ 80% or more of the ingredients used at this store are from Awaji Island

★★ 50% or more of the ingredients used at this store are from Awaji Island

※Please note that business hours and holidays may be subject to change. 8

56

Japanese cuisine

Awaji AUN

1528-25 Fukurakou, Minamiawaji-shi

Phone:0799-52-1514

Opening hours:
Lunch:Noon-2:00p.m.(Weekends and holidays only)
Dinner:5:00p.m.-9:00p.m.(reservations required)
Closed:Wednesdays
(May be temporarily closed on other days)

Three-year torafugu multi-course meal (November to March). AUN never uses two-year torafugu, only three-year torafugu. Other highlights are its Awaji vegetables, rice, sake, and ponzu sauce.



57

Japanese cuisine

Japanese Cuisine Sushi ANAGA

Inside Hotel Anaga

1109 Anaga, Minamiawaji-shi

Phone:0799-39-1111

Opening hours:
Lunch:11:30a.m.-1:30p.m.
Dinner:5:30p.m.-7:30p.m.
Closed:Irregular holidays

Enjoy "ANAGA's cooking," only available here, made with seasonal seafood and fresh vegetables.



66

Sushi/Seafood/Japanese cuisine

Awajishima SATOMI

284 Minato, Minamiawaji-shi

Phone:0799-36-2603

Opening hours:11:30a.m.-2:30p.m.
(Last call:1:30p.m.)
5:30p.m.-9:00p.m.
(Last call:8:30p.m.)
Closed:Tuesdays,Some additional irregular holidays

SATOMI serves dishes made with fresh seafood from Awaji Island, like the popular red sea bream, summer pike conger, and winter three-year torafugu.



67

Japanese cuisine/Western cuisine

TONKATSUICHIBAN

104 Ichiengyoji, Minamiawaji-shi

Phone:0799-42-0194

Opening hours:
Lunch:11:00a.m.-2:00 p.m.
Dinner:5:00p.m.-10:00p.m.(Last call:9:30p.m.)
(reservations required for summer pike conger and winter three-year torafugu)
Closed:Mondays (Open if the day is a holiday, closed the following day instead)

A wide selection of mouth-watering dishes: Shabu-shabu and sukiyaki made with Awajigyu. Pike conger sukiyaki in summer. Three-year torafugu with a heaping helping of Awaji Island vegetables in winter. The Awaji Island beef donburi bowl is also popular.



58

Okonomiyaki

Okonomiyaki CRUISE

Inside Seapa

110 Minato, Minamiawaji-shi

Phone:0799-36-0155

Opening hours:9:30a.m.-9:00p.m.
Closed:Wednesdays

<Butatama pork okonomiyaki with salad topping> Come try the okonomiyaki, made with carefully prepared batter, local eggs, and local vegetables.



59

Japanese cuisine/Western cuisine

KOARAYA

1029 Yagiyougikami, Minamiawaji-shi

Phone:0799-42-5396

Opening hours:11:00a.m.-9:00p.m.
Closed:Mondays

Come to experience KOARAYA's pride and joy, fresh raw shirasu (whitefish) with homemade sauce.



68

Japanese cuisine

ICHIJIROU

998 Toshima, Awaji-shi

Phone:0799-82-2382

Opening hours:
Lunch:11:00a.m.-2:30p.m.
Dinner:5:00p.m.-9:00p.m.
Closed:Mondays,Tuesdays

ICHIJIROU uses fresh fish, primarily from the local fishing port, in its sashimi, sushi, and donburi rice bowls. Enjoy the flavors of Awaji.



69

Sushi/Kappo cuisine

SUSHIICHI

1193-1 Shizuki, Awaji-shi

Phone:0799-62-3312

Opening hours:11:00a.m.-8:30p.m.
Closed:Thursdays

Savor the flavors of sushi and other dishes made with the bounties of Awaji Island's seas and mountains.



60

Japanese cuisine

Matsuba Sushi

528-1 Hirota Hirota, Minamiawaji-shi

Phone:0799-45-1019

Opening hours:11:00a.m.-2:00p.m.
5:00p.m.-8:00p.m.(Last call:7:30p.m.)
Closed:Wednesdays

At Awaji Island's Matsuba Sushi, you can savor various dishes made with delicious three-year torafugu, nurtured by the area's raging tidal currents.



61

Japanese cuisine

Spectacular View Restaurant UZUNOOKA

Uzunooka Onaruto Bridge Memorial Hall

936-3 Fukurahei, Minamiawaji-shi

Phone:0799-52-2888

Opening hours:10:00a.m.-3:30p.m.
(Last call:3:00p.m.)
Closed:Tuesdays, December 31, and January 1
*The restaurant may also be closed in December for maintenance.

Enjoy shabu-shabu made with seafood skewers cooked in rich soup broth. Finish your meal off with delicious, umami-packed sea urchin zosui.



70

Japanese cuisine

KYOBANZAI

95-7 Nojima Todoroki, Awaji-shi

Phone:070-1227-8903

Opening hours:
Lunch:11:00a.m.-3:00p.m.
Dinner:5:00p.m.-8:00p.m.
Closed: Tuesdays,Fridays

Warm your heart with Kyoto-style side dishes (obanzai) made using seasonal Awaji ingredients.



71

Japanese cuisine

KUSHI-AGE TENDOH

95-2 Nojima Todoroki, Awaji-shi

Phone:070-3172-0655

Opening hours:
Lunch:11:00a.m.-3:00p.m.
Dinner:5:00p.m.-8:00p.m.
Closed:Irregular holidays
*Please contact us for details.

Fresh ingredients from Awaji Island are skewered and deep-fried to crispy perfection right before your eyes. Enjoy their exquisite flavor while taking in the view of the sea.



62

Japanese cuisine

Japanese Inn YABUMAN

4 Fukuraotsu, Minamiawaji-shi

Phone:0799-52-0017

Closed:Irregular holidays

YABUMAN is Awaji Island's oldest ryokan inn. Savor the diverse, fresh tastes of Awaji Island, such as YABUMAN's famous sea bream noodles.



63

Japanese cuisine

Ajidokoro tokkuri

512-91 Fukurakou, Minamiawaji-shi

Phone:0799-52-1388

Opening hours:5:00p.m.-11:00p.m.
(Last call:10:30p.m.)
Closed:Tuesdays, the fourth Monday of each month

Thanks to its location in a fishing town, tokkuri serves fresh seafood at a reasonable price.



72

Japanese cuisine

Awajishima IWAYA Fisheries Cooperative Association IWAYA no SAKANAYA

Inside Awaji Island Tacoste

1414-27 Iwaya, Awaji-shi

Phone:080-9651-5834

Opening hours:11:00a.m.-6:00p.m.
Closed:Wednesdays

This restaurant is especially dedicated to fish caught in the Iwaya area of Awaji Island. Come try the fresh fish of Iwaya!



73

Japanese cuisine

SEIKAIHA Ao no ya

70 Nojima Okawa, Awaji-shi

Phone:0799-70-9109

Opening hours:
Lunch:11:00a.m.-3:00p.m.(Doors close at 2:00p.m.)
Dinner:5:00p.m.-9:00p.m.(Doors close at 7:30p.m.)
Closed:Thursdays

Ao no ya serves Japanese food as only Awaji Island can, focusing on sushi and tempura. Every seat in the restaurant faces the sea.



64

Japanese cuisine/Tavern

Local Fish & Vegetables ~ SHUN ~

1197-5 Jindaikokuga, Minamiawaji-shi

Phone:0799-42-1029

Opening hours:
Lunch:multi-course meal (reserve at least a day in advance)
Dinner:5:30p.m.-10:00p.m.(Last call:9:30p.m.)
Closed:Mondays

Every day, SHUN's owner heads to Fukura Port to select ingredients. Enjoy the fresh foods of Awaji Island. Telephone reservations are recommended.



65

Sales of Neri products

NERIMONoya Fukura Store

1530-2 Fukurakou, Minamiawaji-shi

Phone:0799-52-0120

Opening hours:10:00a.m.-5:00p.m.
(Closes at 4:00p.m. on Thursdays)
Closed:Wednesdays

Kamaboko fish paste is topped with heaping helpings of the three exquisite bounties of the seas of the gourmet paradise of Awaji Island (three-year torafugu, pike conger, and masu salmon). You can enjoy both the texture and great taste of these delicacies with this island kamaboko.



74

Japanese cuisine

CRAFT CIRCUS Awajishima KAIYOU ICHIBA

2-2 Nojima Hirabayashi, Awaji-shi

Phone:0799-82-1855

Opening hours:
Weekdays:11:00a.m.-7:00p.m.
Weekends and holidays:10:30a.m.-8:00p.m.
Closed:Thursdays (Open if the day is a holiday)

This restaurant is especially dedicated to fish caught in the Iwaya area of Awaji Island. Come try the fresh fish of Iwaya!



75

Japanese cuisine

Aman no Shokutaku UTAGE

1042 Nojima Tokiwa, Awaji-shi

Phone:0799-70-9089

Opening hours:11:00a.m.-9:00p.m.
(Lunch:Last call:2:00p.m.
Dinner:Last call:8:00p.m.)
Closed:Tuesdays

Enjoy rustic seafood dishes that bring out all the best qualities of the bounties of Awaji Island's seas and mountains.



Stay

76 Stay Minatokoyado Uminokaori to AWAJISHIMA

1529-7 Fukurakou, Minamiawaji-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Opening hours:5:30p.m.-8:00p.m.
Closed:Irregular holidays

Enjoy splendid fresh dishes made with fish caught in Minami Awaji, local vegetables, and more.



77 Pension Pension Turning Point

620 Asano Minami, Awaji-shi
Phone:0799-82-2337
Closed:Irregular holidays

Turning Point wants to share the delicious flavors of the island, a spirit that can be felt throughout the hospitality that it offers.



78 Accommodation limited to 1 group per day Sea Side Pension Plage

1973-2 Kamaguchi, Awaji-shi
Phone:0799-70-4764
Closed:Irregular holidays

Fresh seafood from Awaji Island is filleted in the inn's own kitchen. Awajigyu steak is also served piping hot from the teppanyaki table.



79 Japanese inn Awaji International Hotel The SUNPLAZA

1279-13, Orodani, Sumoto-shi
Phone:0799-23-1212
Opening hours:Please inquire
Closed:Open every day

Warm Awaji Island is blessed by both the sea and the mountains. The SUNPLAZA is constantly applying its ingenuity to bring out the very finest features of Awaji's ingredients.



80 Japanese cuisine/Japanese inn AWAJI YUMESSENKEI

1052-2 Orodani, Sumoto-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Closed:Irregular holidays

Enjoy a gourmet experience with dishes that bring out the great qualities of ingredients from Awaji Island.



81 Japanese cuisine/Japanese inn YUMEKAIYU AWAJISHIMA

1-1-50 Yamate, Sumoto-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Closed:Irregular holidays

Savor the flavor of dishes made with tender loving care using carefully selected local seasonal ingredients.



82 Japanese cuisine/Japanese inn Nagisa no Shou HANAGOYOMI

1053-16 Orodani, Sumoto-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Closed:Irregular holidays

This restaurant and ryokan inn is dedicated to using fresh island ingredients, painstakingly preparing dishes that are hot, fresh, and freshly made.



83 Japanese cuisine/Japanese inn Hotel New Awaji

20 Orodani, Sumoto-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Closed:Irregular holidays

Feast on fresh, delicious seasonal seafood caught in the seas around Awaji Island.



84 Resort hotel SHIMAHANA

1277-5 Orodani, Sumoto-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Closed:Open every day

SHIMAHANA serves both Japanese-Western multi-course meals and sumibiyaki grill multi-course meals made with fresh Awaji Island ingredients. (A buffet is also available during the summer)



85 Japanese cuisine/Japanese inn YUMESSENKEI BESSO AMAHARA

1052-2 Orodani, Sumoto-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Closed:Open every day

Awaji Island is called a treasure trove of cuisine, and you'll believe it when you've tried the freshly made cuisine offering both the bounties of the sea and the mountains.



87 Japanese inn Awaji Island Uzushio Onsen UMEMARU

1137-9 Anaga, Minamiawaji-shi
Phone:0799-39-0206
Closed:Open every day

This ryokan inn's multi-course meals include shabu-shabu made with sea bream and local vegetables, cooked in rich Awaji onion soup, and horakuyaki, served with onions.



89 Hotel sunset view Hotel KEINOUMI

970-76 Matsuh Kotsuro, Minamiawaji-shi
Phone:0799-37-3000
Closed:Irregular holidays

At KEINOUMI, you can enjoy Japanese kaiseki cuisine made with fresh Awaji Island ingredients.



91 Japanese inn/Dining room Japanese Inn KIMURAYA

899 Nushima, Minamiawaji-shi
Phone:0799-57-0010
Closed:Irregular holidays

While all of the fish caught in the sea around Nushima Island is delicious, pike conger dishes are a special highlight.



93 Cooking Guest house Minshuku Cooking Guest house Minshuku HABUSOU

15-14 Nada Habu, Minamiawaji-shi
Phone:0799-56-0128
Opening hours:
Lunch:11:30a.m.-2:30p.m.
Dinner:5:00p.m.-11:00p.m.
Closed:Wednesdays*Dinner service may be available on Wednesdays with reservations

With its location right by the sea, the highlight of HABUSOU's menu is its locally caught seafood!! It specializes in stonefish and lse lobster, and its pike conger dishes are exquisite.



86 Hotel Awaji Hamarikyū

970-81 Matsuh Kotsuro, Minamiawaji-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Closed:Irregular holidays

Enjoy Awajigyu, fresh seafood, fresh vegetables sourced directly from farmers, and other wonderful ingredients from the island.



88 Japanese cuisine/Japanese inn Awajishima KAIJO HOTEL

21-1 Fukurakou, Minamiawaji-shi
Phone:0799-52-1175
Opening hours:
Day trip visitors:11:00a.m.-2:00p.m.
Dinner:5:30p.m.-9:00p.m.(Last call:8:00p.m.)
Closed:Open every day

Fresh seafood is one of the blessings of the Seto Inland Sea. Enjoy seasonal flavors befitting an inn located in the land of Imperial Provisions.



90 Resort hotel Hotel New Awaji Plaza Awajishima

1433-2 Ama Fukiagemachi, Minamiawaji-shi
Phone:0570-079922
(Hotel New Awaji Group Navi Dial)
Opening hours:
Lunch:11:30a.m.-2:00p.m.
Dinner:5:30p.m.-8:00p.m.(Last call:8:00p.m.)
Closed:Irregular holidays

This resort hotels serves both Japanese and Western cuisine that makes full use of the bounties of Awaji's sea and mountains, focusing on ingredients from Minami Awaji. Delight in the flavor of fresh ingredients that can only come from Awaji Island.



92 Bed and Breakfast Bed and Breakfast Minshuku SETO

772-25 Fukura Hei, Minamiawaji-shi
Phone:0799-52-1566
Opening hours:11:00a.m.-9:00p.m.
Closed:Irregular holidays

SETO is dedicated to using the finest fish and vegetables from Awaji Island.



94 Japanese cuisine/Japanese inn AWAKAN

1053-17 Orodani, Sumoto-shi
Phone:0120-22-9700
Opening hours:Noon-9:00p.m.
Closed:Mondays and Tuesdays, except during the busy season

Enjoy dining on kaiseki cuisine made with fresh Awaji Island ingredients.



95 Glamping
Olive GLAMP Awajishima Virgin Valley

2945-9 Nakayama, Kusumoto,
Awaji-shi
Phone:080-3861-0535
Closed:Open every day



Enjoy fresh vegetables grown in Virgin Valley's own garden and one of the world's finest olive oils, winner of numerous international contests.

96 Chinese cuisine
Awaji Hanten MAMY

1660 Toshima, Awaji-shi
Phone:0799-82-0219
Opening hours:11:30-14:00
Closed:Wednesdays (Open if the day is a holiday)



New menu items include the Kaikyo Ramen and Jumbo Nameko Ankake Ramen. The Kaikyo Ramen contains a slice of sea bream and wakame seaweed from Awaji.

98 Ramen
Ramen TENTEN

163-2 Minatosato, Minamiawaji-shi
Phone:0799-36-3644
Opening hours:11:00a.m.-1:30p.m.
Closed:Sundays



The Awaji Island Arigato Ramen contains glossy wakame seaweed, delicious soft-boiled eggs, and sweet onion.

100 BBQ Terrace
Nojima BBQ Terrace

843 Nojima Hikinoura, Awaji-shi
Phone:0799-82-1820
Opening hours:Lunch:11:30a.m.-3:00 p.m.
(Last call:2:00p.m.)
Dinner:5:00p.m.-8:00 p.m.
(Last call:7:30p.m.)
*Open from late March to mid-November
* See website for details
Closed:Wednesdays (open if the day is a holiday)



Nojima BBQ Terrace serves BBQ meals made with rice, beef, and vegetables from Awaji Island. Enjoy your meal as you watch the Sunset.

102 Restaurant
Ocean Terrace

816 Nojima Hikinoura, Awaji-shi
Phone:0799-82-1907
Opening hours:Lunch:11:30a.m.-3:30p.m.
Dinner:5:00p.m.-9:00p.m.
Closed:Thursdays



Ocean Terrace's buffet serves dishes made with delicious Awaji Island ingredients, such as the finest Awaji beef.

Chinese cuisine
&
Yakiniku

97 Yakiniku/Seafood/Western cuisine
SHIRASAGINO YADO MARUFUKU

2379-9 Yura, Yura-cho, Sumoto -shi
Phone:0799-27-2229
Opening hours: Weekdays:
11:00a.m.-2:00p.m./5:30p.m.-9:00p.m.
Saturdays,Sundays,and holidays:
11:00a.m.-2:00p.m./5:30p.m.-9:00p.m.
Closed: Mondays, Thursdays



MARUFUKU also operates its own butchery, so its menu includes rare cuts of meat. The homemade Japanese hamburger steak and MARUFUKU donburi bowl are also popular menu items.

99 Chinese bar
Chinese bar GEN

1-2-15 Shioya, Sumoto-shi
Phone:090-6077-0303
Opening hours:Lunch:11:30a.m.-1:30p.m.
(Weekdays only)
Dinner:6:00p.m.-9:00p.m.
(Last call)
Closed:Irregular holidays



GEN serves dishes made with beef, Yukihome pork, chicken, fish, vegetables, and rice from Awaji Island, as well as authentic multi-course Chinese meals made with ingredients such as shark's fin.

101 Yakiniku
CRAFT CIRCUS Awajishima YAKINIKUCIRCUS

2-2 Nojima Hirabayashi, Awaji-shi
Phone:0799-82-1855
Opening hours:Weekday:11:00a.m.-7:00p.m.
Weekends and holidays:
10:30a.m.-8:00p.m.
Closed:Thursdays
(Open when these days fall on holidays)



The enormous servings of dishes made with carefully selected Awajigyu are a sight to see! Enjoy the finest grilled meat from the terrace seating, overlooking the sea.

103 Restaurant
Hot Pot SHANGRILA

Ladybird Road mountainside 2F
95-7 Nojima Todoroki, Awaji-shi
Phone:080-7520-6010
Opening hours:Lunch:11:00a.m.-3:00p.m.
(Last call:2:30p.m.)
Dinner:5:00p.m.-7:00p.m.
(Last call: 6:30p.m.)
*Business hours may vary by time of year.
Closed:Tuesdays



Savor special hot pot dishes made with fresh Awaji ingredients and handmade dim sum while taking in the view of the sea.

The abundant ingredients
of Awaji Island

The word "Miketsukuni" was used from Japanese antiquity until the Heian era to refer to the Japanese provinces—Lands of Imperial Provisions—that supplied food, especially seafood, to the Imperial court. Along with the provinces of Wakasa and Shima, Awaji Island, which is blessed with a wealth of ingredients, has long been a supplier of ingredients to the Imperial court. During the age of Emperor Nintoku, the Kojiki states, "cool spring water drawn at Awaji Island was offered to the Emperor." Even the water that was drunk by everyday people in Awaji Island was brought to the Imperial court. The ingredients from Awaji Island enjoyed the endorsement of the Imperial Court. Now, over a thousand years later, the Awaji Island brand has been further polished through the hard work of the people here. Below, we introduce some of the many ingredients which have made a name for themselves throughout Japan.

Awaji beef



The Matsuzaka beef and Kobe beef for which Japan is famed have their roots in Awaji beef. At Awaji Island, only the finest cows

have been selected and systematically bred to preserve the exceptional quality of the beef.

Pike conger



Awaji Island once supplied pike conger to the Imperial court in Kyoto, so every July the island conducts a holy ceremony called "Hamo (pike conger) Dochu." Pike conger is even richer and more delicious in the summer, and can be enjoyed in all kinds of way, be it lightly boiled or prepared as tempura.

Figs



Awaji Island figs tend to be large and sweet, and their growing season is roughly two weeks longer than other figs, with mature figs shipping from early August to mid-November. They are gaining attention as a new popular fall food.

Octopus



The moment you take a bite of Awaji Island's octopus, you'll be struck by its sweet fragrance and its refined flavor. Octopus are caught throughout the area using small dragnets or octopus traps, and thanks to all of the food found in and around the straits, the octopus caught there are especially large.

Milk



Awaji Island milk is made using modern equipment and testing systems to ensure it is of the highest quality. Its freshness is a point of pride for the island. Mixed husbandry, combining wet paddy production and vegetable-raising, is practiced on Awaji Island, and the cattle raised here play an important part in the preparation of the soil.

Onions



Onions planted in the fall soak up nutrition through Awaji Island's warm winter months, reaching just the right level of tenderness and

sweetness that makes them one of Awaji Island's most famous vegetables. They are triple-cropped with rice and lettuce.

Raw shirasu (whitefish)



Fishermen with discerning eyes pick out and use only the finest of the shirasu brought in from Port Iwaya. Semi-cured and well-dried shirasu are also used to make chirimen, another of the island's famous seafood dishes.

Awaji Island naruto oranges



These oranges have been grown on Awaji Island, without crossbreeding, since a retainer of the Hachisuka clan planted tang mikan seeds roughly two centuries ago. They have a distinctively fragrant peel and juice that is sweet, sour, and just slightly bitter.

Loquats



Loquats from Hokudan are blessed by mountain slopes with excellent drainage and sunlight, so they grow large and sweet. The loquats of the Nada area are grown in south-facing sloping orchards which also drain well, resulting in sweet fruit with high sugar content.

Tomatoes



Awaji Island's tomatoes grow in a warm climate in soil enriched with compost and organic fertilizer, using techniques to minimize watering. This gives them their rich taste. Spring tomatoes, in particular, have a perfect balance of sweetness and tartness, and they're popular for their delicious flavor and soft texture.

A treasure house of ingredients from
the island known as "Miketsu Kuni
(Land of Imperial Provisions)"

Awaji Island red sea bream
"Ebisu sea bream"



Awaji Island's sea bream live in the powerful currents of the Akashi Strait and the Naruto Strait. They have thick, firm flesh that is a

pleasure to eat. Their refined and delicate flavor can be enjoyed in famous dishes like ikezukuri and horakuyaki.

Sawara mackerel



Raw sawara mackerel is an essential part of any celebratory day. Its flavor is fresh but sweet, with a melt-in-your-mouth marbling like chutoro tuna. Locals say that raw sawara mackerel is so delicious that you'll lick the plate clean.

Red sea urchin



Red sea urchin from Yura stands out for its rich flavor and sweetness. Because it stays good for so long, no alum is used in its preparation. It is a high-end ingredient in fine Japanese restaurants and sushi restaurants, chosen for its delicious natural flavor, with no unwanted flavor notes.

Laver seaweed



Awaji Island's laver seaweed is fragrant and rich in umami. It is crispy, yet highly resistant to tearing. Instead of the typical laver farming method that uses poles, Awaji Island's lave seaweed is grown using nets that float on the surface of the water.

Strawberries



Awaji Island produces several superb varieties of strawberries, such as Sachinoka, Sagahonoka, and Benihoppe. Exceptional production technologies are used to grow large, sweet strawberries. They are a well-known island sweet and used in desserts such as strawberry tarts. Strawberries are in season from December to June.

Awaji Island
three-year torafugu



While Japanese torafugu fry are normally raised for two years, torafugu from Awaji Island are raised for three years in mineral-rich, natural fishing

grounds. This gives them a firmness, rich umami, and deepness of flavor that sets them apart from other torafugu.

Awaji Island masu salmon



Awaji Island masu salmon are raised under highly naturalistic conditions in the cold and swift currents of the Naruto Strait. They are a true delicacy, with a light, smooth flavor despite their high fat content. This delicious fish is only available in the spring.

Lettuce



Awaji Island's lettuce is light and delicious thanks to the compost used in its soil and the island's warm climate. Soil is prepared using compost produced by the island's busy cattle farming, and the lettuce is chilled immediately after harvesting to keep it crisp and fresh.

Wakame seaweed



Awaji Island's wakame seaweed is brightly colored and soft yet with a firmness within. Wakame seaweed from the Naruto Strait, known as Naruto wakame, is particularly famous. It is prepared in many ways, such as naturally dried, ash-dried, or boiled and brined.

Hand-pulled somen noodles



Hand-pulled somen noodle production began as a winter side-job for fishermen in Fukura. While famous somen brands have increasingly turned to machine production, Awaji Island has remained dedicated to making somen by hand, the old-fashioned way. They are made over the course of two days and two nights during the winter, taking care not to make too much, and they stand out for their rustic flavor.