Kanazawa is one of the foremost places in Japan where food culture has developed. With that in mind, we have created this guidebook so that visitors can enjoy the delicious food of Kanazawa.

For a deeper understanding and a deeper appreciation of the delicacies on offer, it contains information on Kanazawa’s cuisine, as well as descriptions of bars and restaurants ready to welcome you.

Take a look inside, and begin your journey around Kanazawa - city of good food.

How do you say it in Japanese?

**On the Street**

<table>
<thead>
<tr>
<th>Japanese</th>
<th>English</th>
</tr>
</thead>
<tbody>
<tr>
<td>どこですか？</td>
<td>Where is it?</td>
</tr>
<tr>
<td>ご予約が必要ですか？</td>
<td>Do you need a reservation?</td>
</tr>
<tr>
<td>ここから近いですか？</td>
<td>Is it close to here?</td>
</tr>
<tr>
<td>ここへ行きませんか？</td>
<td>Can I take you there?</td>
</tr>
<tr>
<td>検索してみます。</td>
<td>I'm looking for a bus stop.</td>
</tr>
<tr>
<td>電車はここですか？</td>
<td>Does this bus go to the station?</td>
</tr>
<tr>
<td>ここで着きますか？</td>
<td>Do you accept credit cards?</td>
</tr>
</tbody>
</table>

**At a Restaurant**

<table>
<thead>
<tr>
<th>Japanese</th>
<th>English</th>
</tr>
</thead>
<tbody>
<tr>
<td>ここで何の席にしましょうか？</td>
<td>Is there a seat with chairs?</td>
</tr>
<tr>
<td>サイドメニューはありませんか？</td>
<td>Do you have a side menu?</td>
</tr>
<tr>
<td>ここで何の食べ物がありませんか？</td>
<td>Can I see the menu?</td>
</tr>
<tr>
<td>私がこの料理を注文します。</td>
<td>I'd like to sit at a table with chairs.</td>
</tr>
<tr>
<td>価格が高くないですか？</td>
<td>Can you show me the English menu?</td>
</tr>
<tr>
<td>何の料理を注文しますか？</td>
<td>What's this?</td>
</tr>
<tr>
<td>価格はいかがでございますか？</td>
<td>What's this?</td>
</tr>
<tr>
<td>これをお頼みします。</td>
<td>I'll have this one.</td>
</tr>
<tr>
<td>お帰りに。</td>
<td>Here’s your bill.</td>
</tr>
<tr>
<td>これ、どうですか？</td>
<td>The meal was very good!</td>
</tr>
</tbody>
</table>

### Access

By air: 1 h from Tokyo / By train: 3-4 hours from Tokyo; 2-3 h from Osaka; 3 h from Nagoya / By express bus: 7 h from Tokyo; 4 h from Osaka; 2-3 h from Takayama

### About Kanazawa City

Ishikawa is located right in the middle of Honshu (the main island of Japan), on the coast next to the Sea of Japan. It is the prefectoral capital of Ishikawa. Many tourists stay in Kanazawa and then explore the surrounding area. Kanazawa has a population of about 462,500 and is one of the core cities in Chubu (Central Japan).

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Third party use of the information in this booklet, through copy, transfer or sale of the pictures etc, without the express permission of the owner, is strictly prohibited.
The Canvas of Omotenashi that Kanazawa has Woven

As Kanazawa managed to escape the destructive effects of war, the culture of the one million koku province of Kaga has not been interrupted and has continued to thrive since the Edo period. Beautiful tableware and vessels such as Kutani-yaki and Wajima-nuri have been incorporated into the exquisite arrangement of Japanese cuisine. Further colour is added by nature in the form of the changing seasons.

The culture of tea ceremony is deeply rooted in Kanazawa and the essence of this tradition lies in the originality with which local wagashi has developed and the omotenashi of the Chaya-gai district.

The local cuisine was born out of geographical advantages and traditional culture and has culminated in the Kanazawa food culture. The area has access to bountiful resources from both the sea and the mountains and incorporates the cultures of Kyoto and Edo (now Tokyo). This cultural crossroads became possible due to the Kitamae-bune cargo shipping route which contributed to the diversity of the local food culture.

When talking about Kanazawa’s food culture it is impossible to ignore the Japanese concept of omotenashi which is the title of this guidebook. This word is often translated as ‘hospitality’ but is an all-embracing idea that does not mean simply to treat guests politely. The design behind the furnishings and garden that are arranged to provide a guest with aesthetic pleasure is called shitsurae. Elegant architecture and personal attire that is in accord with the season in which the event takes place is known as yoso-oi and the conduct when attending to a guest is called furumai. These elements are combined to form the spirit of omotenashi.

Everything is set to welcome you and ensure that you have an enjoyable time – that is the heart of omotenashi.
This is your map for visiting Kanazawa. In addition to tourist attractions, it highlights Wi-Fi spots for connecting to the internet and ATMs for monetary transactions. It also shows bus routes for getting around, and marks the bars and restaurants described at the end of this pamphlet. Each description includes an enlarged map showing the exact location of the establishment. You can also check the location using the unique QR code.
Kanazawa’s unique culinary style owes much to its past. From the Edo period (1604 – 1868) it was the richest area in Japan outside of the Tokugawa shogunate. In order to retain their position of power the ruling Maeda clan cleverly avoided any show of military ambition by using their wealth to develop arts and crafts. The city thrived as a cultural centre and with this prosperity the food culture also flourished. As Kanazawa was an important port on the Kitamae-bune trade route from Hokkaido to Osaka it had access to marine products from Hokkaido which were then used with locally produced Ono soy sauce to create new dishes which became part of the Kaga cuisine.

Visiting Kanazawa is a unique chance to experience the real Japan. With perfectly preserved traditional neighbourhoods and women that wear kimono as part of their daily lives rather than for the convenience of the tourist industry it is a mixture of tradition and modern, of convenience and style. It is also a very vibrant city and with over five universities is full of young people that make the city pulsate with life. Throughout the year there are numerous cultural events in the city that attract visitors from all over the country and abroad.

If you enjoy good food you are going to love the rich and diverse cuisine of Kanazawa. It is situated on the coast of the Japan Sea which is a rich all year round source of seafood and has both a favorable climate and volcanic soil that provide the perfect environment for a vast array of delicious agricultural products. Mountains supply natural mineral water for the local rice and sake industries and together these natural advantages have made Kanazawa one of the foremost food cultures in the country.
Cuisine for All Seasons

Kanazawa is blessed with a climate that provides seasonal delicacies to tempt your palate all year round.

Spring
- Bamboo Shoots - Take no-ko
  After taking in the winter meltwater which has soaked into the ground over a long period of time, soft, sweet bamboo shoots appear in the spring.

- Sea Bream - Tai
  The most loved fish in Japan is the sea bream. They are particularly good around the end of April during the spawning season.

Summer
- Kaga Vegetables - Kinjiso
  Kinjiso is a deep purplish red colored leaf with a sticky consistency often used in a vinegarated dish. It is a very nutritious vegetable packed with vitamins.

- Squid - Ika
  An exotic dish in the West, squid are widely available, inexpensive and succulent in Kanazawa. The fresh squid from the Japan Sea are almost transparent and glisten like jewels.

Autumn
- Locally produced Koshihikari Rice
  Koshihikari rice is grown using the famous mineral water from the holy mountain Mt. Hakusan. Freshly harvested, the new rice has a sweetness and freshness that is at its peak in the autumn. There are various ways to eat rice in Kanazawa so be sure to try a few.

- Deep-sea Prawns – Ama-ebi
  Delectable flavor and juiciness are the characteristic features of the fresh deep-sea prawn. Egg-bearing prawns are particularly sumptuous.

Winter
- Lotus Roots – Kaga-renkon
  The essence of the lotus root is a crisp and crunchy texture in the mouth and a delicate flavor. It also enhances the scenery with fields of tall broad round leaves and delicate white flowers. Most Buddhist statues feature Buddha sitting on a lotus leaf.

- Snow Crabs - Kano-gani and Kobako-gani
  The kano-gani snow crabs are full of mouth-watering meat and the crab butter from the female kobako-gani is also a favourite winter delicacy.

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One of the unique features of Kanazawa cuisine is the wide selection of vegetables that are available from the different types of land that surround the city. Kaga vegetables have a close relationship with the local soil, terrain and weather. The region to the southeast of Kanazawa where the ground contains volcanic ash from Mt. Hakusan. Settowa potato fields stretch along the coast on sand dunes. Kinjiso grows at the foot of mountains and absorbs moisture from the vapour of nearby springs and with the large difference in daytime and nighttime temperatures their leaves become deeply hued. The Kaga renkon (lotus root) and kuwai (arrowhead) prefer the damp lowland soil to the north-east. As these traditional vegetables have adapted to the natural conditions of the soil there is very little dependence on chemical fertilizers and the soil maintains a natural balance.

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Kanazawa has had a long and deep relationship with the bowls and dishes that its cuisine is served in. Ishikawa boasts 36 traditional craft industries and is often called the “Craft Kingdom.” Many of the vessels made in Ishikawa have been developed for certain kinds of cookery and this close relationship between the local cuisine and traditional crafts adds another dimension to the originality and depth of the area’s food culture. In Ishikawa these traditional crafts have either one of two origins. In one, the craft has grown in a natural progression from the everyday trade of the craftsmen that produce it such as in the case of Wajima-nuri and in the other, products such as Kutani-yaki developed from commissions received as a result of the Kaga clan’s cultural renaissance policy. The local palate also became more refined due to the custom of inviting and being invited to banquets. At times of celebration and festivities the feudal dignitaries disliked going to out to eat where many people gathered and instead, frequently entertained at home and from this custom developed a sophisticated culture of hospitality.

Kanazawa has one of the three most famous wagashi confectionery producing regions in Japan. It has a long established tea ceremony culture that dates from the beginning of the Edo period. The interest of the first feudal lord, Maeda Toshiie was so deep that he became the apprentice of Sen Rikyu, the most influential master in the history of tea ceremony. Subsequent lords maintained an interest in the discipline so demand for the accompanying wagashi increased and the production techniques continued to be refined. The characteristic feature of Kanazawa wagashi is that it appeals to all five senses. This can be experienced most effectively with the wajima-nuri (traditional unglazed confectionery) that is served in tea ceremony and which is available from many confectionery shops in Kanazawa.

The passing of the four seasons is clearly defined and poetically appreciated in Kanazawa. As part of this appreciation wagashi is made to match each season with shapes in minute detail, colour combinations and seasonal images to add variety and beauty to everyday life. Having a long shelf life and being light, they also make a good souvenir.

Kanazawa Wagashi

Serving Dishes and Hospitality

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Skill and techniques are passed on from the sushi chef to the apprentice. The figure at the counter is the awe-inspiring sushi chef. It is probably the long period of apprenticeship that is responsible for the air of confidence that he exudes. Most people are unaware that it takes about ten years of training and that to become a really good sushi chef there are many steps involved. These include the ability to distinguish between good and bad fish, knowing how to prepare it to bring out the best flavour and the adjustment of water to cook rice to perfection. The journey to becoming a sushi chef is a hard one and requires single-minded dedication.

The Sushi of Kanazawa

If you come to Kanazawa you really should try the sushi. When visitors come from afar the locals more often than not take them to a sushi restaurant. Good quality sushi in Tokyo is expensive but here in Kanazawa you can enjoy the best quality of sushi at very reasonable prices.

When the sea to the east of Kanazawa in Toyama Bay is rough, fish can be caught off the Kanazawa and Fukui coasts to the west and when rough in the west fishing is still possible in the east. The area is blessed with an all year round supply of marine products which vary according to the season. Delicious mineral water from the sacred mountain Mt. Hakusan is used to grow the rice used for sushi which is known as shari. Kanazawa is also a famous producer of aromatic soy sauce, a necessary condiment to any sushi. The area has all it needs to make the best sushi and this is the secret of why Kanazawa’s sushi has become so famous and well-loved.

Skills Hidden Behind the Apparent Simplicity of the Sushi Chef’s Techniques

The figure at the counter is the awe-inspiring sushi chef.
Sushi is a simple style of cuisine but its simplicity masks its great depth.

Rice that is packed hard such as a rice ball doesn’t crumble easily in the mouth. Rice that crumbles as soon as it enters the mouth like shari needs to have space in it, but if the gaps between the rice grains are too big it falls apart as soon as you pick it up. Subtle strength and experience are necessary to make sushi rice that crumbles in this way. As time passes sushi rice becomes hard and so it is most delicious when it has been freshly made. Sushi is the only cuisine that is made just with the hands and so the sushi chef must constantly take good care of his hands and always be conscious of good hygiene.

Through the skills of the sushi chef a harmony between the shari and the neta (the topping – usually raw fish) is born and a profound gastronomical experience can be had.

A Supporting Role in the Presentation of Sushi

Baran are small dividers that keep all the pieces of sushi in place in the glass sushi cabinet. They are made of bamboo leaves and although the shapes started with traditional Japanese patterns they have evolved into turtles, herons and female ukiyo-e images. The sushi chef can make even complicated patterns in about ten minutes. There is very little opportunity to see this craft but it is an important supporting role in making the presentation of sushi attractive.

The harmony of sushi preparation with shari and neta <Baran>

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Signs that the body is bent and wrapped in "shun" Summer
This thick-fleshed squid is packed with a rich flavour. It is a popular squid more expensive than other varieties.

**Aka-ika**
- Long-finned squid (7-8)

**Ara**
- Saw-edged perch (8-9)

The firm flesh of this fish exudes a wonderful taste. For those who love good food this is a real treat for connoisseurs.

**Buri**
- Yellowtail (1-2)

The meat of the male zuwai-gani has a firm and delightful flavour. The female crab is known as the kobako-gani and its red meat is also rich in flavour. In the winter in Kanazawa the dilemma is which one to choose. If possible it’s recommended that you try both during your stay.

**Kani**
- Snow crab (12-1)

The sea bream is so loved in Japan that through wordplay it is often added to the end of the word omade-tai which means auspicious event and is often eaten at celebratory events. Its delicate flavour and texture are a must try.

**Tai**
- Sea Bream (5-6)

This fish gleams with a bright silver. Its light yet refined flavour is a sign of the coming of spring.

**Sayori**
- Halfbeak (3-4)

Succulent and soft deep-sea prawns that are in season are a voluptuous treat for the palate. Their flavour and firmness have made them a byword for autumn cuisine in Kanazawa.

**Ama-ebi**
- Deep-sea prawn (9-10)

This is one setze that you really should try on your visit to Kanazawa. The plump blackthroat seaperch has a light flavour with a rich fattiness and is one of the finest local delicacies.

**Nodoguro**
- Blackthroat seaperch (9-10)

Kanazawa is Japan’s Sea warm currents that keep the year going fresh before spawning) on the season. Selecting appropriate Japanese cuisine to try the local is an important part of the feature in this guide. If you decide on your visit to Kanazawa sure that you the best one of the season.

**Sayori**
- Halfbeak (3-4)

The yellowtail in winter is also known as kabu and its extra fat in this season makes its shiny flesh firm with a creamy sauce as its melts in the mouth. It is the representative taste of the Winter sea in winter.
In a sushi restaurant you will encounter Japanese that you don’t usually hear. If you remember a few of these expressions it will make your experience much more rewarding.

Seating: If you are in a small group, sitting at the counter is recommended as you will be able to see the skills of the sushi chef first hand. If you don’t like sitting on tatami matting, it is also possible to sit at tables to enjoy your meal.

How to use the soy sauce and condiments: If the sushi has already been brushed with soy or another kind of sauce by the chef, soy sauce is not necessary. Otherwise you should dip the neta into a small dish of soy sauce before eating. Spouted pots of soy sauce are sometimes provided but when they are not soak a ginger slice (gari) in soy sauce and apply it with that.

Wasabi is a very hot kind of horseradish and is usually served as a green lump of paste. If you wish to be adventurous, take a little of the lump and mix it into the dish of soy sauce. If you like it you can add more for a more intense flavor. Recommended and worth a try.

O-aiso – Please make up the bill.

Gochiso-sama: Through the short noren curtain on leaving it is customary in Japan to use this phrase to express your appreciation for the meal.

Example: Gochiso-sama deshita – Thank you for the delicious meal.

O-makase: You ask the sushi restaurant to serve what they think is the best neta of the day.

Example: Kyo wa sanzen-en de omakase de onegai-shimasu – My budget is 3000 yen so please serve me today’s recommended sushi.

Agari: In Japanese this word means terminating the meal. horizon. At the end of the meal, tea is often provided to wipe your hands with.

Example: O-agari kudasai – Please bring me some tea as I have finished eating.

Kan: Usually when you order sushi it comes in twos. If you only want one piece of each sushi you should tell the chef.

Gari: Imitation of the crunchy sound made when it is eaten. Gari is very hot kind of horseradish and is usually served as a green lump of paste. If you like it you can add more for a more intense flavor. Recommended and worth a try.

The seeds of pickled ginger known as gari are eaten between different kinds of sushi to refresh the taste buds.

Let’s Eat with Style

197x174 to 1039x728

Photo: Sushi Aoi Zushi

Essentially the choice is yours but it’s probably easier if you can eat with your fingers as there is much less likelihood of dropping anything. Hot towels are usually provided to wipe your hands with before eating.

Neta: Aside from dried seaweed and rice this is the main ingredient of sushi. The Japanese love abbreviations!

Example: Neta-nuki de onegai-shimasu – Please make the sushi without the wasabi (it’s quite hot and not recommended for children).

Green maki – Battleship roll: When dried and set are wrapped in dried seaweed and resemble little battleships they are known as green maki.

Kan: The kan is the measuring unit for sushi. Usually when you order sushi it comes in twos. If you only want one piece of each sushi you should tell the chef.

Gari: A ginger that has been pickled in the same vinegar that is used for the neta fish. The name is an imitation of the sound made when it is eaten. The essential flavor of the sushi rolls is due to the rice and gari are added to balance the acidity of the vinegar on the palate in the mouth.

O-aiso – Please make up the bill: This is the phrase for asking for the bill in a sushi restaurant.

Example: O-aiso de wasabi donna – Please make up the bill.

Gochiso-sama: This phrase is not just main terminology but as you pass through the short noren curtains on leaving it is customary in Japan to use this phrase to express your appreciation for the meal.

Example: Gochiso-sama deshita – Thank you for the delicious meal.

Should you eat with your fingers or use chopsticks? Essentially the choice is yours but it’s probably easier if you can eat with your fingers as there is much less likelihood of dropping anything. Hot towels are usually provided to wipe your hands with before eating.

Note: Aside from dried seaweed and rice this is the main ingredient of sushi.

Example: Kyo wa sanzen-en de omakase de – What’s on the menu today?
The izakaya are perhaps the most popular and accessible of all the Japanese eating establishments for foreign visitors. They are often referred to as Japanese pubs but they are really a mixture of both bars and restaurants. Often quite basic in appearance with hand-written menus, the atmosphere is casual because the izakaya is really a place to relax and unwind and the emphasis in this kind of establishment is often communication. They offer a wide variety of home-cooked inexpensive dishes that are simple but tasty which are intended to accompany the alcoholic beverages. It’s a good place to meet the locals and have an authentic experience of Kanazawa.
Ryotei is the most refined and highest quality Japanese-style restaurant. Often with histories of several hundred years or run by famous chefs, dining at a ryotei is a never to be forgotten cultural experience in a traditional Japanese setting. Each party is allocated a separate private room which is invariably Japanese-style tatami meaning that the diners will be sitting on the floor for the duration of the meal. The menu comprises set courses of the finest quality and prices vary according to the set menu chosen. The dishes are often quite small but there are many courses so the meal can easily take a couple of hours to complete.

Kappo-style cuisine is a chance to get an intimate first-hand experience at seeing a Japanese culinary artist at work. You sit at a counter facing your chef while he prepares delicious dishes for you using only the freshest seasonal ingredients. There is a long tradition in Japan of displaying culinary skills before the customer and having the meal made in front of you means that you get to enjoy the full flavours while they are still fresh and hot. The chef will often give an explanation of the ingredients as he prepares the food.
Japanese tea, water and small moistened hand towels are provided at no charge. However, if you ask for them in large quantities or remain in the establishment for a long time drinking only tea and water the staff will not be very happy.

Seasonings which include wasabi (Japanese horseradish), mustard, chopped onions and grated radish are not garnishes. You do not eat them directly but sprinkle or mix them with your main dish.

There is a system in Japan which is most common in izakaya called nomihodai. In this system the establishment allows the customer to order as much as they like of certain drinks to be consumed within a set period of time. In some restaurants it is necessary to order food with this system so you should check beforehand.

Soy sauce is not a sauce in the sense of for example French cuisine. You don't consume it for the sake of its own flavor but to bring out the flavor of the dish that it compliments such as with raw fish.

Tips are not necessary. It is not customary to tip in Japanese restaurants and bars. If you feel the need to tip, please just say "Konnichiwa. Gochisousama" (Thank you for the nice meal) when you leave. That is enough!
Tanabata Nigiri Zushi Assortment ¥2,000
Local Nigiri Zushi Assortment (9 pce) ¥3,000

The basics of Japanese cuisine

Ichiju Sansai (1 bowl of soup and 3 side dishes)

Adapting to Japanese Culture – Step 1
Using Chopsticks

Insider knowledge for a more enjoyable visit

Using Chopsticks

Using Chopsticks
A Japanese style izakaya bar, Hacchoya offers local sake and hand crafted dishes. All seating is sunken tatami style so you can relax and enjoy your meal. 

Here you can enjoy exquisite chicken dishes which use fresh ingredients including locally raised Japanese chickens, and delicious sake. 

A friendly izakaya bar with an English-speaking owner, this bar has a fun atmosphere and good food. 

A very welcoming restaurant with fresh ingredients. A good place to enjoy crafted dishes. All seating is sunken tatami style so you can relax and enjoy your meal.

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A Japanese style izakaya bar. Hacchoya offers local sake and hand crafted dishes. All seating is sunken tatami style so you can relax and enjoy your meal.

A bright and cheerful restaurant, with lots of fresh seafood and plenty of pure rice Japanese sake to compliment the food.

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A small side dish free

1 free chicken wing per person

1 free Hokuriku delicacy per group

1 free drink per person

10% off per group

10% off at night

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Here you can enjoy exquisite chicken dishes which use fresh ingredients including locally raised Japanese chickens, and delicious sake.

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Dinner Kaiseki Course
Cha-Kaiseki Style Boxed Lunch ¥3,150

Miyoshian
兼六園三芳庵

Tsubajin
Kotobukiya

Kanazawa Castle Park
Temple
Bank
Hokkoku
Nomachi Hirokoji
Arimatsu

Kanazawa Station
Saigawa Ohashi Minamizume
Omicho Market
M'za
21st Century
Geihinkan
Shiinoki
Meitetsu Sky Parking
Gokurakuji
Hirosaka
Musashi
Korinbo
Temple
Myoryuji
Omicho
Hamagurizaka
Joanji Temple
Sai River
Kotobukiya
Miyoshian
Kenrokuen
Bakuromachi
Museum
Ishikawa
Tsubajin

The sound of Midoritaki waterfall in the background.
An authentic Kanazawa dining experience, this traditional Japanese
admiring at beautiful scenery that changes with the seasons, to
house that has been designated as a cultural asset by Kanazawa City.

Access
Price / Course
Language
Hours
Address

Established in 1875, this restaurant is situated next to Kenrokuen Garden's
Seats
Closed

Table seating, Tatami rooms, Private rooms

11:00-14:00, 17:00-21:00
2-12-15 Korinbo, Kanazawa
2-B

Phone
076-231-6245
Reservation: Book at your accommodation
Address: 2-4-35 Doshicho, Kanazawa
Access: 5 min walk from Musashigatsumi bus stop
Hours: 11:30-14:00 (3rd floor order 13:30), 16:00-20:00 (3rd floor order 19:30)
Seats
Table seating, Tatami rooms, Private rooms
Closed
No regular closing days
Language: Japanese only
English speaking staff sometimes a/v
Price / Course
Kaiseki Lunch Course: from ¥10,500, Kaiseki Dinner Courses: from ¥4,850 (excl. drinks)

Free face blotting sheets
No coupon deals available

This izakaya bar is situated near the popular photo spot Umenohashi, and is
frequented by famous Japanese celebrities. Popular dishes include the wildoral
sushi rolls and their original udon noodles - 'Tamura Udon'.

Phone
076-222-2088
Reservation: Not required
Address: 2-12-10 Komito, Kanazawa
Access: 5 min walk from Komito bus stop
Hours: 11:30-14:00, 16:00-22:00
Seats
Table seating, Counter seating, Tatami rooms, Private rooms
Closed
Wednesdays
Language: Japanese only
English and Chinese menus (English speaking staff)
Price / Course
Average: ¥5,200 / Course meal: ¥3,480

For customers ordering the ¥4,200 Taste of Kaga Course (Kaga no akori)
1 free sake tasting set per customer

Phone
076-265-6350
Reservation: Required
Address: 2-12-10 Komito, Kanazawa
Access: 3 min walk from Komito bus stop
Hours: 11:00-14:30 (3rd floor order 16:00-22:30 final order 21:00)
Seats
Table seating, Counter seating, Tatami rooms, Private rooms
Closed
No regular closing days (Except for the New Year Period)
Language: English and Chinese menus
Price / Course
Average: ¥7,950 / Course meal: ¥5,000-
¥15,020

The chefs here place importance on seasonality, courtesy and warmth,
providing you with a range of dishes for your dining pleasure.

No consumption tax on food only
A restaurant with delicious food featuring local Kanazawa cuisine and seasonal seafood dishes. Set course meals are available.

**Price / Course**

Average: ¥6,000-¥8,000 / Course meal: from ¥4,500

**Closed**

Wednesdays (if a national holiday, open 11:30-15:00, 17:00-21:30)

**Language**

Japanese only

**Location**

1-6-6 Higashiyama, Kanazawa

**Seats**

Counter seating, Tatami rooms

**Reservation**

Not required

**Advance reservation**

Required

Free after-dinner coffee

1 small side dish free

1 free drink (small draft beer)

3-C

1 small side dish free

1 free fruit dish per group

3-A

1 free drink (small draft beer)

3-A

1 free coffee or tea per person

3-A
Insider knowledge for a more enjoyable visit

All's well that ends well. A Japanese ritual.

**Ippon Ji-me**

You may experience the ritual of rhythmic hand clapping at the end of your next successful gathering! This is called ‘Ippon Ji-me’ and is something that the whole group does together to celebrate the success of a gathering. Why don’t you give it a go at the end of your next successful gathering?

**General process**

1. Get your hands ready (**Ote o haishaku!**)
2. Clap your hands in time after hearing the shout ‘Ippon’
3. Say Thank You together (**arigato gozaimashita**)

**A local Kanazawa word. You will sound like a local!**

ANYATO

A local word specific to Ishikawa Prefecture meaning ‘thank you’. When you want to show your thanks to people you meet in Kanazawa, how about saying ‘Anyato’? They may be surprised at first but you will probably make them smile.
Enjoy authentic, barista-made espresso and cappuccino coffee even in Kanazawa!

The pizza and pasta created by their chef is not to be missed.

Included in the Michelin Guide (English/French editions) 3 years ago, this Reggae Bar born in Hokuriku is frequented by tourists from all over the world.

Situated on the teahouse lane outside Kenrokuen Garden, you can enjoy meals and sweet treats while admiring Kanazawa Castle.

¥100 off soft ice-cream with gold leaf

Phone : 076-260-7141
Reservation : Not required
Address : 1-19 Kenrokumachi, Kanazawa
Access : Beside the Kenrokuen Katsurazaka Entrance
Hours : 9:00-18:00 (17:00 winter), 10:30-15:00 (meals)
Seats : Table seating, Tatami rooms
Closed : Open every day
Language : Japanese only
Price/Course : Lunch Set Menu: from ¥1,575

Phone : 076-223-7333
Reservation : Not required
Address : Prego B1, 1-3-21 Katamachi, Kanazawa
Access : 3 min walk from Labbro Katamachi bus stop
Hours : 11:00-23:00 (final order 22:00), Fri/Sat/days before holidays 11:00-24:00 (final order 23:00)
Seats : Table seating, Counter seating, Private rooms
Closed : Open every day
Language : English menu (Only for Dinner)
Price/Course : Average: ¥2,000 / 12 Dish Course (incl. all-you-can-drink for 120 mins: from ¥3,500, All-you-can-drink Option: from ¥800 (60 mins))

Phone : 076-262-6510
Reservation : Not required
Address : 1F, Social-village 8-fl., 2-31-30 Katamachi, Kanazawa
Access : 2 min walk from Katamachi Chuodori bus stop
Hours : 19:00-5:00
Seats : Table seating, Counter seating
Closed : Open every day
Language : English menu (English speaking staff)
Price/Course : Average: ¥2,000
Amidst the remains of traditional middle/lower class samurai residences, and the associated earth walls, waterways and cobblestones, you could be forgiven for thinking that there were samurai behind the walls of this district. Of these houses, the Nomura Residence is open to the public, and you can enjoy a cup of green tea (matcha) while you take in the house and its traditional garden. The site is internationally renowned – it received a Michelin Green Guide Tourist Attraction rating of 2 stars in 2009.

In the Higashi Chaya District, you can experience the charm of this traditional castle town. Along the main street there are a large number of buildings built in a rare style of Japanese architecture. Even today, when night falls, you can hear the sound of shamisen and Japanese drums coming from teahouses lit with paper lanterns, and if your timing is right, you may even meet a Geiko (Geisha).

Omicho Market is the liveliest of all markets in Kanazawa and is a market for the residents of the city. However it is not just a market! It is the place that has supported the food culture of Kanazawa for approximately 380 years since it started in the Edo Period. The shopkeepers will surround you with their loud voices calling in excitement, and you will be amazed by the numerous types of seafood from off the coast of Kanazawa. Of course you can enjoy eating the food too, as there are restaurants serving a wide range of cuisines and places selling various foods to try.

Ishikawa Prefectural Museum of Art is situated near the lush green of Kenrokuen Garden. The Art Gallery’s collection is made up of pieces with a connection to Ishikawa Prefecture, and the traditional craft works really are recommended viewing. The old Fan and objects from feudal lords with Kaga gold/silver lacquer have an everlasting beauty that doesn’t dull with time. An English audio guidance system is available with explanations of the pieces on display as well as information about the artists, so you can get the most out of your visit.

These sightseeing spots have been selected by foreigners living in Ishikawa Prefecture as recommended places to visit. Enjoyable memories and wonderful experiences are essential to enjoying a delicious meal. Why don’t you get out and adventure yourself?
Kanazawa Castle was built as a house for a Lord, and in times of war was used as a base for fighting. When you visit, the first thing that will catch your eye after crossing the bridge is Ishikawa Gate. Made of thick pieces of wood and iron, this large, impressive structure is very strong. Through the gate, you will see Gojikken Nagaya Warehouse. This building has been reconstructed using traditional building techniques following its destruction by fire. Inside, you can see the openings made for Samurai to throw stones, or holes made for firing guns. There is also a watchtower (Hishi Yagura), which was built for spying on enemies. The pillars have all been made in a diamond shape, giving visitors a taste of the high architectural skill used. With several rest areas set up in the castle grounds, beautiful Kanazawa Castle can be enjoyed at your own pace.

Castle opening hours:
- Mar. 1st to 15th Oct.: 7:00 – 18:00 (gate closing time)
- 16th Oct. to last day of Feb.: 8:00 – 17:00 (gate closing time)

Opening hours:
- Hishi Yagura, Gojikken Nagaya, Hashizumemon Tsuzuki Yagura: 9:00 – 16:30 (last admission 16:00)
- Kahokumon: 9:00 – 16:30 (last admission 16:00)

Admission fees:
- Free entry
- Fees for entry to Hishi Yagura, Gojikken Nagaya and Hashizumemon Tsuzuki Yagura: Adults (18yrs and over): ¥300
- Children (6-17yrs): ¥100

Kenrokuen has become a symbol of the city of Kanazawa. This garden, one of the Three Great Gardens of Japan, is a must-see sightseeing spot in Kanazawa. This garden has not been made for viewing from just one spot, but laid out so that the best way to see all its facets is to walk around it. Furthermore, there are a number of ponds dotted around Kenrokuen, which reflect the beauty of the four seasons on the water’s surface. The recommended photo spot is at the Kenroji Tōrō Lantern. This is the Number 1 spot for taking photos in Kanazawa. Also take time to watch the workers in the garden – when you see them working in their traditional Japanese uniforms, you’ll think you have slipped through time into the age of the Samurai.

Visitor Information:
- Garden opening hours:
  - Mar. 1st to 15th Oct.: 7:00 – 18:00 (gate closing time)
  - 16th Oct. to last day of Feb.: 8:00 – 17:00 (gate closing time)
  - Shiguretei Teahouse: 9:00-16:30 (last entry 16:00)
- Admission fees:
  - Adults (18yrs and over): ¥300
  - Children (6-17yrs): ¥100
Before using, answer the coupon questions.

1. Step

In the bars and restaurants description pages, look for the coupon discount or bonus listed next to the ‘Hospitality Mark’.

2. Step

The discount or bonus will be stipulated.

3. Step

The discount or bonus will be stipulated.

Instructions for use:

- Present the coupon at the bar/restaurant before ordering.
- Please note that if you only present the coupon when you pay the bill, you may not be able to benefit from the discount or bonus.

Make use of Restaurant Coupons!

How to use:

These coupons are a welcome gift from Kanazawa’s bars and restaurants – they give you the chance to take advantage of special discounts and bonuses, and they also help towards improving customer service and providing multi-language menus so that future travelers can also enjoy their trip. We encourage you to take advantage of these for lunch or dinner.

omotenashi-kanazawa.com

The official release of the website is February 2013.

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