

Your tongue will be "utterly" surprised Sandfish

September-May

Excellent fat!
Meat so tender that it melts in your mouth



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



Great! Wagyu kingdom, Tottori Prefecture

Tottori Prefecture has produced wagyu one of Japan's best beef dishes. The smell and flavor of freshly cooked beef and the mouth-watering fat provide a bursting sensation on the tongue. With the deliciousness of highly selected wagyu, all of your sensations will enjoy the experience.



Tottori Wagyu Olein 55

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.

* 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 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)



¥4,800 "Meat professionals" visit and there are many repeaters by word-of-mouth.

"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



With tags of parts, the pleasure of Tottori Wagyu is enhanced. ¥3,750

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 ¥3,200

"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 intestines!

Another way to enjoy beef is its intestines! Introducing popular restaurants that serve fresh intestines



Four days a week from the day of delivery of intestines, every Thursday to Sunday intestines are available. ¥1,080

Intestines "limited to only four days a week" directly sent from the farm Beef Intestines Barbecue Set Menu

Farmers' Garden ☎0857-53-1800

Extra-fresh intestines, 160g, recommended by professionals, includes pipe (small intestine), techan (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



Surprise! Local pork under the spotlight

Attractive 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!

Totoriko Pork

Rich flavor and noticeable taste 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



Having the honor of closing!! Tottori local chicken, Piyo

Following KANItori Prefecture, is "TORItori" Prefecture, Chicken that you just want to keep eating again and again.



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)

Tottori Prefecture is also "TORItori Prefecture," where delicious chicken can be eaten.



Tottori Local Chicken "Piyo"

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

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) ¥160=
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 main character!! Green onions

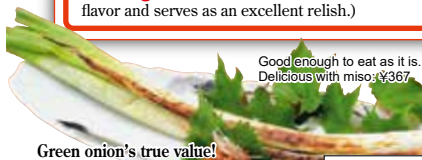
The Food Capital of Japan
"Rules for Foods
that Must Be Eaten"

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

"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

Green onion's true value!
"Bite in whole" the white Leek specialty
One piece grill of white Leek



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

* 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)

The Food Capital of Japan "Rules for Foods that Must Be Eaten"

Feeling like meat!! Raw shiitake mushroom

Surprisingly thick body

There is an important rule for shiitake mushroom in Tottori Prefecture. That is, "raw shiitake," Raw 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)



Potato set,
No.1 of a specialized burger shop
Potato set ¥800 (Take-out OK)

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

Tottori Local Gourmet Eating Out Great Challenge

Handwork and pride! Unveiling the local gourmets continued to be loved in Tottori Prefecture!

G1-G8, eight tastes, full of flavor and love

G2 Itadaki
First made in the Taisho Period
Eating area: western region of Prefecture (mainly Yonago and Sakaiminato City)

G1 Tottori beef bone ramen
First cooked in the 1950's
Eating area: Yurihama Town ~ Sakaiminato City
Offering: over 70 restaurants

G6 Salt mackerel of Inaba
First cooked in the late Meiji ~ Taisho Period
Eating area: Tottori City
Manufacturers: about 10 manufacturers
Offering: 13 restaurants

G7 Harusame (bean-starch vermicelli) steamed egg custard
First cooked in the Showa Period
Eating area: western region of Prefecture
Offering and selling: 5 restaurants and shops

G8 Daisen glutinous rice
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 Simple ramen
First cooked in the late 1950's to 1960's
Eating area: Tottori City
Offering: 4 restaurants

Waiting for eating tour!
TORIPE

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, Wattains" 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.

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.

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.

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

Mix is also recommended. Sold from March to the end of November.
♣2182 Otari, Iwami-cho, Iwami-gun ☎09:00 to 17:00 (in winter, shop may close earlier)
☎No fixed day

"Richness" specific to the direct shop of Daisen Nyuugo.
♣2-11 Kobayashi, Hoki-cho, Saihaku-gun ☎0300 to 17:00
☎2nd and 4th Tuesday, winter (beginning of December to middle of March next year)

Pilgrimage to beef bone G1 [Tottori beef bone 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.



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)

Visit the origins of beef bone

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 oxtail soup.

☎ 9-21-13 Nishi-Fukuhara, Yonago City ☎ 11:00 to 19:00 ☎ Mon



"Beef bone pilgrimage" starts here

A bowl created from the origin of "beef bone"



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

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

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

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)



"Great standard" having been loved for more than 60 years

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

Touching the spirit of Showa

Keeping a nostalgic comfort food



"drinking up" soup

Walk and eat, looking for the mark of "beef bone 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 Shimose, Kotoura-cho, Tohaku-gun ☎ 11:00 to 15:00, 17:00 to 21:00 ☎ Mon (if it falls on a holiday, open)

Meet the proprietor who is passionate about beef bone soup

Ramen made by the master who passionately loves beef bone

I want to drink it up 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

Travel to eat 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

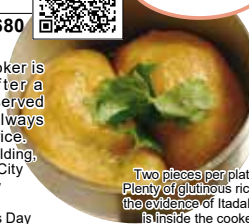
☎0859-31-5678

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 rice cooker



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

Eat at the airport, an entrance from the sky

G2 2 Robatakaba

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



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



Strong flavors goes well with sake.

Showa Pilgrimage G3 [Simple ramen]

Simple 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

Simple 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



"Healing" ramen, regain our nature

Go hopping along at long-selling restaurants



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.

G3 2 Tottotaberu (Self-service) Restaurant Yamamoto

Simple 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 "Simple 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.

Comparison of popular restaurants' food and servings in the east and west

Fully enjoy plenty of rich ingredients and unique thick starchy sauce

G4 1 Ajidokoro Shiki

Champon (boiled noodles with various ingredients) ¥770

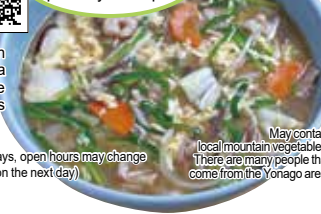
☎0859-72-1586

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)



People from Kyushu region offer high praise, specialty champon



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

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 Inamachi, Tottori City ☎ 18:00 to 23:00 (last order) ☎ Not fixed



"Curry Champon" which we want to eat by sharing with others.

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!

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
that imitates 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



Pamphlets about mackerel are also available.

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

[Salt mackerel of Inaba]

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.

Gochiso
saba
G6

Re
discovery
G7

[Harusame (bean-starch vermicelli) steamed egg custard]

To discover the "common sense" of western Tottori, go to a local supermarket. To taste slowly and completely, go to a restaurant that serves creative cuisine. You may not notice before this cuisine has become your "common sense."



1. There is Japanese vermicelli in the lowest layer of chawanmushi.
2. Using chopsticks is the eating style.

Traditional taste
passed down from
our elders

Reservations required. Available from ¥300
*The photo is for illustrative purposes only

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 shitake 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

Local
trip
G8

[Daisen glutinous rice]

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!

FOOD CULTURE

Special report 4

"Food-related news and topics" from the Food Capital of Japan: Tottori. Close-up on every detail!

01 TOTTORI GIBIER

Report

Flops have now become a "gem." New cuisine of Gibier appear one after another.

Key site for Gibier food

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

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 a restaurants - Very soon, you will see regularly throughout Tottori prefecture, which is the key site for Gibier.

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.



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



Roast for which the last drop of sauce is to be tasted. (¥1,944)
The hamburger of an authentic Gibier taste: ¥800.
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



Use of "Sakuyu Gobo" (Dunes' burdock goes well with boar)
Its flavor and crispiness are remarkable. ¥1,300

Yamakujira no Gonbo don

Homemade donburi by a French cuisine cook. Rice covered with fond de "boar" made from well-simmered peaches, boar legs that the cook considers to be the "full of the authentic taste of Gibier." A casual but well-tasted "occidental-style meal."

Ohashide French Bistro Frypan
▲ 204-12 Sakaemachi, Tottori City
☎ 11:30 to 14:00, 18:00 to 22:00 ☎0857-29-1324



A new concept donburi

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)

This restaurant has performed a thousand trials in serving venison-specific curry, and finally reached the most suitable answer, "double roux." Black roux, with spicy black pepper and sweet yellow roux containing ginger. Venison is crispy and once you start to eat it, you cannot 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 com), for authentic Gibier curry.