

02 CURRY PARADISE

Report

Authentic Curry – anywhere, anytime in Tottori where curry lovers gather!

Reporters flood in from all over Japan



Hanakifujin's Gorgeous Pink Curry

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

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



The "Only-One Curry" coming under everyone's spotlight in Japan #1, 296 (Reservations required one day in advance.)

03 LONG LINES PLACE

Report

Local people don't like queuing in "long lines"? No! Long lines are here!

Eating places with long lines

Kaiten-zushi Hokkaido Kahoku-ten

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

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



Giant sushi toppings attract seafood lovers.

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



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

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

Oenosato Natural Farm Coco Garden

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

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



04 COFFEE CULTURE

Report

From the much-talked-about Sunaba to great authentic café – There's "Tottori Love" in that cup!



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

Café directly operated by a coffee factory.

SAWAI COFFEE & TEA

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

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



In Tottori, not Starbucks but "Sunaba"

Sunaba Coffee Tottori Station Shop

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

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



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

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



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



Akagawara Gogokan Kura

(Bldg. No. 5)

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



Have a cup while taking a stroll.



Gourmet Handbook

Eating Around Eastern/Middle/Western Tottori Prefecture

Tottori Shokutan Notebook

Gourmet handbook
Special Edition
16 Spots

Japanese Food

Local recommendations one after the other

Udon Soba

Enjoy both the noodles and the dashi broth

Western Food

Taste the much-vaunted creative cuisine

Produce stands

Fresh gifts from the land and sea

Kura yoshi Machiya Seisuian ☎0858-22-4759

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

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

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

Tottori Super Izakaya Tottori Daizen ☎0857-27-6574

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

*"Prime Seafood Donburi" ¥1,620. An array of prime-selected delicacies.

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

Kotoura Kaze-no-Machi Tottori Tohaku-ten ☎0858-52-1033

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

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

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

Kotoura Chicchana Restaurant

☎0858-53-1100

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

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

▲JA Tottori Chuo Platz Chuo 808 Otsuka, Kotoura-cho, Tohaku-gun
◎11:00 to 15:00* ☎Irregular
*reservations required from 15:00 onward *to 14:00 in Jan and Feb

Yonago ANA Hotel Yonago Japanese Cuisine Unkai

☎0859-36-1116

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

*"I tadaki-Zen" ¥2,365 (contents change monthly; limited to noon)

▲3-2 Kume-cho, Yonago City
◎11:30 to 14:00; 17:00 to 21:00 (last order: 20:30)
☎No fixed days

Yonago Enya Kitchen Kokusai Family Plaza-ten

☎0859-38-0655

At noon, a Japanese-style café much-favored by female patrons. "Course dinners," that are in accordance with your budget, are popular for nighttime parties. More than 100 kinds of meat and fish cuisines orchestrated with local seasonal delicacies and a substantial array of more than 150 types of drinks. Let's have a great time until the end.

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

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

Kura yoshi Café Restaurant San Germain

☎0858-26-2323

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


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

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


Gourmet Handbook

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

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



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



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

Tottori cafe **SOURCE** ☎0857-21-3457

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



Steak Don Lunch ¥1,280 (with salad)



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

Tottori **Shikano Soba Dojo** ☎0857-84-3888

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



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



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

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

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




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




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

Kofu **Michikusa** ☎0859-75-2032

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



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



♣008-3 Sagawa, Kofu-cho, Hino-gun
☎9:00 to 17:00 (*9:00 to 15:00 on Thurs, Fri, Sat, and Sun only in Jan to March)
☎No fixed days

Turn up the excitement for lunch!

Lunch Recommendations

Extra edition

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

Shunmon Kurayoshi Branch
☎0858-24-5062

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




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

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

Daisen Fish Center **Mikuriya** ☎0859-54-5511

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




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

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

Tottori Local Produce Plaza **Wattaina** ☎0857-50-1771

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




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

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

Tottori Tottori Port Seafood Market **Karoichi** ☎0857-38-8866

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




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

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



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

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

Yamamoto Otafuku-do (Item at the right)
Furoshiki Manju ¥500 (8 pcs.)
Furoshiki Choco-chan ¥500 (5 pcs.)

Long sellers



Awarded the "Mond Selection Grand Gold Quality Label" for six consecutive years since 2011.



¥1,260 (11 pcs.)

¥1,575 (12 pcs.)

Kotobuki Seika (item at the left)
Inaba-no-Shiro-Usagi
Shiro-Usagi Financier (item at the right)

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

Local Drinks

Nichinan **Tomato Kako Marugoto Tomato**

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



¥364 (720ml)

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

Kura yoshi **Hakusan Meisui Co., Ltd. Hakusan Meisui**

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



¥155 (500ml)

Tottori Prefecture **Daisen Nyugyo Shirobara Milk**

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

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

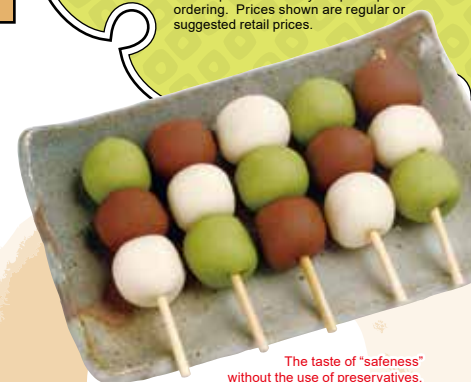


Tottori **15 Choices in All**

GIFT Selection

Tottori's gifts brimming with love for Tottori From brand goods favored over generations to the latest creations, Savor the "Food Capital of Japan" even back home!

* The products introduced here may be purchased at gift shops and retail stores throughout Tottori prefecture. Some products may require pre-ordering. Prices shown are regular or suggested retail prices.



The taste of "safeness" without the use of preservatives. Loved for more than 130 years

Kura yoshi **Ishitani Seikado Utsubuki Koen Dango**

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

¥520 (5 pcs.)

Tottori **Kikkoya Meika Niju-Seiki**

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



¥540 (8 pcs.)

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