

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



## Ekiben and Bento

### Yonago Komego Gozaemonzushi

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



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

### Tottori Abe Tottori-do ¥1,080 Ganso Kanizushi

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

### Hiezu CATERED Cuisine Ajiya YOKAI BENTO

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



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

¥1,620

## Much-Talked-About Sweets



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

### Yonago Hotel Harvest Inn Yonago RINKA ¥3,000 (12cm dia.)

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

優秀賞  
平成23年度  
特選品コンクール



### Tottori Hogetsudo MOCHI cube

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

The three layers blend to create a soft, sweet, and creamy delight. ¥194 (1 piece)

## Natural Sweets

### Kura yoshi Gokumi Watermelon

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



A "gem" grown by about 30 farmers in Kurayoshi City.

¥2,100

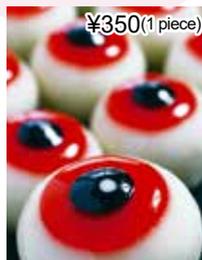


優秀賞  
平成23年度  
特選品コンクール

### Yuri hama Tottori Panini Tennyu Pear Baumkuchen

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

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



¥350 (1 piece)

### Sakai minato Yoka Medama Oyaji

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

Eat this along Kitaro Road to fully enjoy the atmosphere.

# Tottori's Sakes and Delicious Picks

Toast with local brews!



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

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

## Tottori Japanese Cuisine Atsushi

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



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

## Tottori Delicious Picks

### Cheers with "pickled rakkyo"!

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



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

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

## Yonago Inataya

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

Recommended Brands  
●Inatahime (Goriki, Genshu, Namachozo, Top-Suirai)



A rich assortment of side dishes, such as "white squid shishiribiki" and "boafitnow dote-ni" are available.



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

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

## Hoki GAMBARIUS

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



Recommended Brands  
●Weizenbier (original edition beer)  
●Yago (limited edition beer)  
\*Original oven-baked pizza\* from ¥1,080.  
\*Weizenbier (glass)\* ¥486  
☎1740-30 Maruyama, Hoki-cho, Saihaku-gun  
\*11:00 to 14:30, 17:30 to 22:00 (last order: 40 minutes before closing)  
\*11:00 to 22:00 on Sat, Sun, holidays, Golden Week, summer holidays, and New Years  
☎Mon (open when Mon is a holiday and closed the following day)  
☎0859-39-8033



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

**Takada Shuzojo** ●Zuiseijunmai  
☎194 Uradome, Iwami-cho, Iwami-gun ☎0857-72-0271

**Nakagawa Shuzo**  
●Inabazuru Junnadaiginjyo Goriki  
●Inabazuru Tokubetsujunmai Rokumaru-Goriki  
●Fukujikai Komedake  
☎2-305 Tachikawa-cho, Tottori City ☎0857-24-9330

**Nishimoto Shuzojo**  
●Junmaishu Emi  
●Junmaiginjoshu Emi  
●Daiginjoshu Emi  
☎3960 Aoya, Aoya-cho, Tottori City ☎0857-85-0917

**Yamane Shuzojo**  
●Hiokizakura Junmaishu  
●Tokubetsujunmai Seisuiyokuzan  
●Tokujojunmaishu  
☎249 Otsubo, Aoya-cho, Tottori City ☎0857-85-0730

**Ota Shuzojo**  
●Bentenmusume Junnadaiginjoshu  
●Bentenmusume Kimoto Goriki  
●Bentenmusume Junmai Torihime  
☎1223-2 Wakasa, Wakasa-cho, Yazu-gun ☎0858-82-0611

**Suwa Shuzo**  
●Suwaizumi Junnadaiginjyo Mantensei  
●Suwaizumi Junmaishu  
●Suwaizumi Junnadaiginjyo Otori  
☎451 Chizu, Chizu-cho, Yazu-gun ☎0858-75-0618

Eight Breweries of Central Tottori - Sake Country with Rich Sake

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

**Fujii Shuzo** ●Hakuro Chokarakuchi  
▲870-1 Misasa, Misasa-cho, Tohaku-gun ☎0858-43-0856

Brewing light umakuchi sake since 1889

**Fukura Shuzo** ●Sanintogo Junmaidaiginjoshu  
●Sanintogo Tokubetsujunmaishu  
▲488 Matsuzaki, Yurihama-cho, Tohaku-gun ☎0858-32-2121

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

**Umetsu Shuzo** ●Oen-no-sake Hurray!  
●Umetsu-no-kimoto  
●Zige-no-sake Umaigana  
▲1350 Odani, Hokuei-cho, Tohaku-gun ☎0858-37-2008

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

**Gensui Shuzo** ●Junmaidaiginjo Kurayoshi Shirakabedozo  
●Junmaiginjo Utsubuki-no-kura  
▲2573 Higashinakamachi, Kurayoshi City ☎0858-22-5020

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

**Takada Shuzo** ●Junmaidaiginjo Murasaki (purple) label  
●Junmaiginjo Kom (navy blue) label  
▲2633 Nishinakamachi, Kurayoshi City ☎0858-23-1511

Junmai sake made from Tottori-grown rice  
- Good hot or cold

**Nakai Shuzo** ●Yashio Junmaishu  
●Junmaishu Yashio Toji  
▲555 Nakagawara, Kurayoshi City ☎0858-28-0821

Karakuchi sake brewed with water and rice from Daisen

**Otani Shuzo** ●Junmaiginjo Nakadare  
●Junmaiginjo Goriki  
●Karakuchi Junmaishu  
▲368 Urayasu, Kotoura-cho, Tohaku-gun ☎0858-53-0111

Mellow taste that does not drain

**Ehara Shuzo Honten** ●Hakuyochi Junmaiginjo  
▲1400 Yabase, Kotoura-cho, Tohaku-gun ☎0858-52-2203

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

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

**Kumezakura Shuzo** ●Tokubetsujunmai Yago  
●Junmaiginjo Daisen  
●Tokubetsujunmai Goriki  
▲1740-50 Maruyama, Hoki-cho, Saitaku-gun ☎0859-68-6555

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

**Oiwa Shuzo Honten** ●Shizen-kiko Junmaishu  
●Shuho-gansen Junmaiginjo  
▲1872 Ebi, Kofu-cho, Hino-gun ☎0859-75-2404

Preserving the only brand in Sakaiminato  
since being founded in 1865

**Chiyomusubi Shuzo** ●Chiyomusubi Junmaidaiginjo  
●Chiyomusubi Junmaiginjo Goriki  
●Chiyomusubi Junmaiginjo Yamadanishiki  
▲131 Taishomachi, Sakaiminato City ☎0859-42-3191

330 years of history - recommending sake and food

**Inata Honten** ●Inatahime Ryokan-junmai  
●Junmaishu Top-Suirai  
●Junmaiginjo Inatahime Goriki  
▲325-16 Yomi-cho, Yonago City ☎0859-29-1108

Attention-Gathering  
Spotlighting  
Wines, Beers  
& Sakes of Tottori

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

Wine/Liqueur

Hokuei Hojo Winery  
**Hojo Wine**

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

¥1,280 (standard: 720ml)  
Manufacturing began in 1944. The regular types are the three types of: white, red, and rose.

Shochu/Ume Liqueur

¥1,350 (750ml bottle in box)

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

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

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

Hokuei Umetsu Shuzo  
**Nokyo**

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

Local Beers

¥540 (Pilsner 330ml)

Hoki Kumezakura Daisen Brewery  
**Daisen G Beer**

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

DELICIOUS  
**食の宝庫**  
DON BURI  
**名鑑**  
SELECTION



If you love meat, don't miss the great serving of beef!

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

Enjoy the fragrant flavor of Tottori round beef cooked slowly at low temperatures on the greatest mountain range of roast beef! Eat to finish wholesomely with special Challapin sauce and mayonnaise.

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



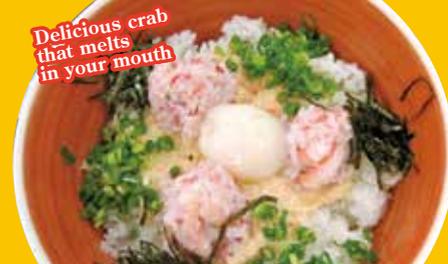
Donburi highlights the delights of "Tottori-The Food Capital of Japan."  
From highly popular seafood to wholesome meat-heaped donburi-enjoy the booming donburi!

A complete topping of sea urchins will surely make you smile and your mouth happy.

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

Loaded with richly sweet and savory sea urchins! "Prime quality" sea urchins are selected by the seafood connoisseur proprietor. The texture of sea urchins melting instantly in your mouth will surely impress and intoxicate to your heart's content.

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



Delicious crab that melts in your mouth

**Kanitoro Donburi**  
¥1,150

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

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



Recipe passed down directly from a wasabi farmer

**Wasabi Donburi**  
¥1,200 (April to November)

Donburi with freshly grated wasabi as the "main ingredient." The refreshing fragrance and the mellow and splendidly nose-piercing pungency of Sekigane's special "Mazumakei Wasabi" produce the finest combination with earthenware-cooked rice.

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



Three strips of Tottori Wagyu beef from a single wholly purchased bull!

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

The exquisitely broiled steak layered on the "ju" box comes from a single bull purchased wholly from a designated farm, "Tottori Wagyu beef." Enjoy the sweet fat and fragrant meat with the special steak sauce.

Local Farm Yama-no-eki/Daisenbo  
"Restaurant Daisenbo"  
▲1801 Kanayadani, Hoki-cho, Saitaku-gun  
☎11:00 to 15:30 (last order)  
☎Tue (open when Tues is a holiday and closed the following day),  
December to March (closed in winter)  
☎0859-62-7577



Don't forget the "Ju"!