

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



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



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.

Yuri hama Tottori Panini Tennyso 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



Sakai minato Yoka Shokuhin Kenkyujo 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

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, Namacho, Top-Suirai)



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

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

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 oven-baked pizza" from ¥1,080. "Weizenbier(glass)" ¥486) ● Yago (limited edition beer)

☎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 ● Zuisenjunmai
A rustic, local sake known as the common folks' taste.
☎1694 Uradome, Iwami-cho, Iwami-gun ☎0857-72-0271

Nakagawa Shuzo
Uses spring water from Mount Inabagendayu and sake brewing rice Goriki and other local brands.
☎2-305 Tachikawa-cho, Tottori City ☎0857-24-9330

Nishimoto Shuzojo
Sake of smiles and relaxation
☎3960 Aoya, Aoya-cho, Tottori City ☎0857-85-0917

Yamane Shuzojo
Creating a sake according to one's ideal
☎249 Otsubo, Aoya-cho, Tottori City ☎0857-85-0730

Ota Shuzojo
Brewing sake with painstaking care. Maturing with each shikomi (mashing).
☎1223-2 Wakasa, Wakasa-cho, Yazu-gun ☎0858-82-0611

Suwa Shuzo
Sake that creates happy dining with delicious cuisine.
☎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 Junmaidaijinjoshu
●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 ●Junmaidaijinjo Kurayoshi Shirakabedozo
●Junmaidaijinjo Utsubuki-no-kura
▲2573 Higashinakamachi, Kurayoshi City ☎0858-22-5020

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

Takada Shuzo ●Junmaidaijinjo Murasaki (purple) label
●Junmaidaijinjo 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 ●Junmaidaijinjo Nakadare
●Junmaidaijinjo Goriki
●Karakuchi Junmaishu
▲368 Urayasu, Kotoura-cho, Tohaku-gun ☎0858-53-0111

Mellow taste that does not drain

Ehara Shuzo Honten ●Hakuyochi Junmaidaijinjo
▲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
●Junmaidaijinjo 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 Junmaidaijinjo
▲1872 Ebi, Kofu-cho, Hino-gun ☎0859-75-2404

Preserving the only brand in Sakaiminato
since being founded in 1865

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

330 years of history - recommending sake and food

Inata Honten ●Inatahime Ryokan-junmai
●Junmaishu Top-Suirai
●Junmaidaijinjo 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
Hokuei 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 liquor 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 鳥取県 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!

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

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

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



Kanitoro Donburi
¥1,150

Delicious crab that melts in your mouth

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



Wasabi Donburi
¥1,200 (April to November)

Recipe passed down directly from a wasabi farmer

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



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

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

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.

Don't forget the "Ju"!

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

