



Kanazawa's restaurants and bars are all of a high standard, regardless of whether they are included in the Kanazawa food guide book. If you happen to visit another bar or restaurant, we are confident that you will enjoy it too.



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English



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 prefectural 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).

Access **By air:** 1 h from Tokyo / **By train:** 3-4 hours from Tokyo; 2 h 30 min from Osaka; 3 hours from Nagoya / **By express bus:** 7 h 30 min from Tokyo; 4 h from Kyoto; 2 hours from Takayama

How do you say it in Japanese?

*Phonetic transcription: "Hepburn".

On the Street	At a Restaurant	
Where is ...? ... wa doko desuka? ...はどこですか?	Do I need a reservation? Yoyaku ga irimasuka? 予約が要りますか?	I'd like to sit at a table with chairs. Isu no seki ni shitekudasai イスの席にしてください。
Is it close to here? Koko kara chikai desuka? ここから近いですか?	I will use a coupon. Coupon o tsukaimasu. クーポンを使います。	Can I see the menu? Menyu o misete kudasai. メニューを見せてください。
Is it walkable? Aruite ikemasuka? 歩いて行けますか?	Do you have an English menu? Eigo-menyu wa arimasuka? 英語メニューはありますか?	What's this? Kore wa nan desuka? これは何ですか?
[Taxi] To the ... please! ... made onegai shimasu. ...までおねがいします。	How much is this? Kore wa ikura desuka? これはいくらですか?	I'll have this one. Kore o kudasai. これをください。
I'm looking for a bus stop. Basutei o sagashiteimasu. バス停を探しています。	Where is the rest room? Otearai wa dokodesuka? お手洗いはどこですか?	Can I have the check please? Okanjo o onegai shimasu. お勘定をお願いします。
Does this bus go to the station? Kono basu wa eki e ikimasuka? このバスは駅へ行きますか?	Do you accept credit cards? Kurejitto kaado wa tsukaemasuka? クレジットカードは使えますか?	The meal was very good! Totemo oishikatta. とてもおいしかった。



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omotenashi A Guide to the Food of KANAZAWA
Production/Publication: Ad. Business Center

English



omotenashi

A Guide to the Food of KANAZAWA



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.

金澤の食





The Canvas of Omotenashi that Kanazawa has Woven

The cuisine of Kanazawa is not something that can be simply summarized as one particular thing. The geographical conditions that bring about the four changing seasons, the history of the one million *koku* (a measure of rice) province of Kaga, the traditional culture that has been forged over the centuries and the people who have blended innovation with tradition have combined to

form a multilayered harmony of expression. It is no exaggeration to say that these elements which have produced a refined beauty and unequalled quality are the characteristics of Kanazawa's food culture. Throughout the world there are very few cities that have been able to combine these factors so well.



Kaga-yuzen

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 it 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 is known as *yoso-oi* and the conduct when attending to a guest is called *furumai*. This trinity of communication is the spirit of *omotenashi* and the city is endowed with all these elements. The delightful streets, enticing local food and fine traditional crafts that you encounter on your visit here are all a part of this concept. Everything is set to welcome you and ensure that you have an enjoyable time – that is the heart of *omotenashi*.



A deep red wall and a floor cupboard that was used by princesses of the Maeda family to store their *obi* (wide sashes for *kimono*)

「お祝い」 *yozoi-oi*

「しつらえ」 *shitsurae*

金澤



の食



Kanazawa Station (Tsumi-mon and the Motenashi Dome)



As Kanazawa managed to escape the destructive effects of war the culture of the one million *koku* province of Kaga has never 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 *Kitamaebune* cargo shipping route which contributed to the diversity of the local food culture.



Local culinary specialties



Kansen-don



Kabura-zushi



Jibu-ri



Hi-gashi



Tourist Map of Kanazawa 2012.12

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 money 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.

Restaurants and Bars P27 Place to see in Kanazawa P38

Sightseeing District	Hotel	Free Wi-Fi Spot
Shopping Area	Parking (cars)	Access public wireless network service 'FREESPOT' site (English page available) using your mobile phone & device and follow the instructions to connect.
Kanazawa Flat Bus	Parking (buses)	
Konohana Route	Post Office	International ATM (7 Eleven)
Kikugawa Route	Temple/Shrine	
Zaimoku Route	Police Box	
Nagamachi Route		
Kanazawa Loop Bus		

Kanazawa Sightseeing Bus

- Kanazawa Loop Bus**
 - One time: Adults ¥200 / Children ¥100
 - One-day pass: Adults ¥500 / Children ¥250
 - "Light-up" Bus
 - Days in service: Saturdays Bus stops at the light-up spots.
 - One time: Adults ¥200 / Children ¥100
 - One-day pass: Adults ¥300
 - Kanazawa Flat Bus / Konohana route**
 - 0 Kanazawa-eki Higashiguchi → 6 Musashigatsuji → 7 Omicho Ichiba → 8 Chomin Bunkakan → 12 Kobashi-machi → 0 Kanazawa-eki Higashiguchi
 - Kanazawa Flat Bus / Kikugawa route**
 - 1 Korinbo → 2 Kata-machi → 4 Tate-machi → 15 Kodatsuno Geba → 20 Kenritsu Bijutsukan → 21 Nijuisseiki Bijutsukan → 1 Korinbo
 - Kanazawa Flat Bus / Zaimoku route**
 - 1 Musashigatsuji / Omicho Ichiba → 7 Korinbo / Sengoku-dori → 8 Shiyakusho / Nijuisseiki Bijutsukan → 11 Kenrokuen-shita → 21 Asanogawa-ohashi → 1 Musashigatsuji / Omicho Ichiba
 - Kanazawa Flat Bus / Nagamachi route**
 - 1 Shinise Kinenkan → 2 Naga-machi Buke Yashiki-ato → 8 Musashigatsuji / Omicho Ichiba → 23 Nishi Chaya-gai → 25 Kata-machi → 1 Shinise Kinenkan
- One time: Adults ¥100 / Children ¥50 (One preschooler travels free)



Discovering Kanazawa



Noto Senmai-da



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.



Kanazawa castle town pictorial map (Ishikawa-ken History Museum)

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.



Higashiyama

Cuisine for All Seasons

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

Spring

① 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.

② 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

③ Kaga Vegetables - *Kinjiso*

Kinjiso is a deep purplish red colored leaf with a sticky consistency often used as a vinegared dish. It is a very nutritious vegetable packed with vitamins.

④ 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

⑤ Locally produced *Koshibikari* Rice

Koshibikari 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.

⑥ 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

⑦ Lotus Roots - *Kaga-renkon*

The essence of the lotus root is a crisp and crunchy texture in the mouth and a delicate flavour. 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.

⑧ 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.



Seafood from the Japan Sea



The Japan Sea is a meeting place of warm currents from the south and cold currents from the north abounding in minerals and rich in plankton. Marine life thrives in this environment. The other reason that the Japan Sea produces such delicious, high-quality fish is due to the nature of its water. The upper 100 meters of the sea is a warm layer but below this the temperature drops fast to a boundless mass of water that has a uniform temperature close to freezing. This is by far the largest area of this kind around Japan and is full of minerals and dissolved oxygen. It is stable and clean and is hardly affected by the changing seasons or the upper layer and seems to act like a vast refrigerator. The best season is said to be when the fish are plump and heading south for spawning. The fishermen time their catches accordingly making marine products in Ishikawa second to none.

One example of the mouth-watering gifts from the sea is the small pink deep-sea prawn. It is at its most delicious from autumn through winter and the crunchy texture of the light green eggs is a characteristic delight of this local delicacy.

Deep-sea Prawn Cuisine



Deep Fried Deep-sea Prawns - *Kara-age*



Fresh Raw Deep-sea Prawns - *Sashimi*



Deep-sea Prawns simmered in their shells - *Gusokumi*



Deep-sea Prawn Croquettes

Lotus Root Cuisine



Hasumushi



Renkon sweets



Kaga-renkon Kinpira



Renkon Salad

Kaga Vegetables



One of the unique features of Kanazawa cuisine is the wide selection of vegetables that is 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 Kanazawa *ippon-futonegi* onion and *beta-murasaki* aubergine are grown in the hilly region to the south-east of Kanazawa where the ground contains volcanic ash from Mt. Hakusan. *Satoimo* 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.



Kinjiso Obitashi

Kanazawa Wagashi

Kanazawa is 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 Toshie 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 *jonama-gashi* (traditional unbaked 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.



Wagashi & Matcha—Green powdered Tea (*Wagashi* Morihachi)

Serving Dishes and Hospitality

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 craftspeople 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.



Kutani-yaki



Wajima-nuri

"sushi"

魚 日

fish delicious taste

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.



Skill and techniques are passed on from the sushi chef to the apprentice



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

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 harmony of sushi preparation with *shari* and *neta*

Sushi is a simple style of cuisine but its simplicity masks its great depth.

Rice that is packed hard such as rice balls 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 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.



[Baran]



鮪

烏賊

As Neta the Same Fish can have Different Names

The terminology of sushi can refer to the same fish but by different names. As with meat, different cuts have different names so it is with fish in sushi. The highly popular tuna is one such fish and has names like *otoro*, *chutoro*, and *akami*. As each cut has its own individual flavour, why not try them all and compare them for yourself.

①
②
③

④
⑤

① *Otoro* – The fattiest portion of the bluefin tuna belly : This marbled light coloured section of the fish is the part that the Japanese cherish the most and is also the most expensive. The soft sensation of this fatty meat and the way that it melts in the mouth are why it is in such demand.

② *Chutoro* – Marbled bluefin tuna belly : This is the second most expensive part of the fish. Red flesh and fattiness are in a harmonic balance and as it is both succulent and filling it is also very popular.

③ *Akami* : The standard cut that you get when you order *maguro*. The meat has a red colour and this is the *neta* for enjoying the original flavour of the bluefin tuna.

④ *Ika* – squid : Transparency is the sign of freshness of a squid. The characteristics of squid are the pleasant taste and the light sweetness of flavour. In sushi *ika* usually refers to the body area of the squid.

⑤ *Geso* : The word *geso* derives from the old Japanese word for footwear and has come to be used to refer to the legs of the squid. It is a tasty delicacy that is both good to chew and flavoursome.

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タイ

Tai - Sea Bream (5-6)



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



サヨリ

Sayori - Halfbeak (3-4)



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

Spring

Summer



赤イカ

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



This thick-fleshed squid is packed with a rich flavour. It is a popular squid more expensive than other varieties.

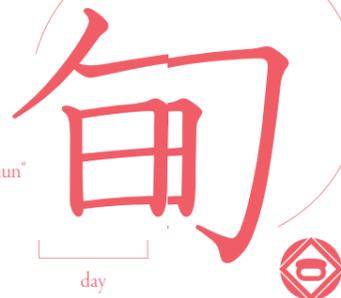


アラ

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.



"shun"

day

Recommended

Neta by Season



甘エビ

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



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.



ノドグロ

Nodoguro - Blackthroat scaperch (9-10)



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

Kanazawa is Japan's Sea where warm currents flow out the year round (enjoy each before spawning) to the season. Selecting appropriately is the most important feature in Japanese cuisine. If you decide to try the local visit to Kanazawa please make find out and try the season.

Autumn

located on the where cold and meet. Through the best time for fish (which is just varies according to the season. The yellowtail in winter is also known as *kan-buri* and its extra fat in this season makes its shiny flesh brim with a creamy flavour as it melts in the mouth. It is the representative taste of the Japan Sea in winter.

Winter



ブリ

Buri - Yellowtail (1-2)



The yellowtail in winter is also known as *kan-buri* and its extra fat in this season makes its shiny flesh brim with a creamy flavour as it melts in the mouth. It is the representative taste of the Japan Sea in winter.



カニ

Kani - Snow crab (12-1)



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.



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

Example: *O-aiso de onegai shimasu* – Please make up the bill

Gochiso-sama : This phrase is not just sushi terminology but as you pass 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.

Should you eat with your fingers or use chopsticks?

Essentially the choice is yours but it's probably easier if you 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 and is principally fish.

Example: *Kyo no yoi neta wa nan desu-ka* – What's tasty today?

Taisbo : This is the name given to the sushi chef who is the owner of the restaurant.

Sabi : This is an abbreviation for the green Japanese horseradish wasabi often added to the soy sauce and eaten with sushi. The Japanese love abbreviations!

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

Shari : The white rice flavoured with sweet vinegar that is the base for sushi. The word is derived from Buddhism.

Let's Eat with Style



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.

How to order

Although it is better that you order what you want to eat, you might feel that you would like to try the fish that are in season or local delicacies. After informing the chef of your budget and any dislikes, with *o-makase* you can eat seasonal delights recommended by the chef as he prepares a steady selection of mouth-watering fare.

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.

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. For sushi that is difficult to dip small 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 flavour. Recommended and worth a try.

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

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.

Agari : In Japanese this word means reaching the finish line and thus in sushi terminology refers to the tea that you drink at the end of the meal.

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

Gunkan-maki – Battleship roll : When *shari* and *neta* are wrapped in dried seaweed and resemble little battleships they are known as *gunkan-maki*.

Kan : The kan is the counting 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 : This is ginger that has been pickled in the same sweet vinegar that is used for the sushi rice. The name is an imitation of the crunchy sound made when it is eaten. The ancestral wisdom of the sushi world is that as the tea and *gari* are alkaline they balance the acidity of the vinegar of the *shari* in the mouth.



Izakaya



The *izakaya* are perhaps the most popular and accessible of all the Japanese-style 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.

Photo: *Izakaya Itaru*



Photo: Kappo Kotaro

Kappo-style Cuisine



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.

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Photo: Ryorei Tsubajin

Ryotei



The *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.

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How to enjoy Kanazawa's bars and restaurants

Here are a few simple suggestions to make your visit to a Kanazawa restaurant more enjoyable. If you read through these guidelines and follow the steps potential problems may be avoided.

Guideline 1 Reservations

- Some restaurants require a reservation so why not get your hotel concierge to make the reservation for you?

Guideline 2 Getting Seated on Entering the Restaurant

- If the waiter or waitress comes to meet you let them know how many there are in your party.
- If you have a seating preference please inform the staff member. There is such a thing as a *hori-gotatsu* where seating and *tatami* are combined. If you do not wish to sit on *tatami* mats on the floor, counter seating, a table or a *hori-gotatsu* are recommended.
- In a raised *tatami*-floored seating area please remove your shoes before entering.

Guideline 3 Ordering

- When you first make your order please show your coupon. If you don't produce it until you are settling the bill it might be too late.
- Make some kind of signal to a member of staff when you are ready to order. If there is a button on the table it will be for summoning the staff.
- If there isn't a menu in your own language, pointing to photographs, simple English words or gestures can be used to communicate your requirements. There are many Japanese that can understand simple English.
- There are menus that don't have prices listed in them. As has already been pointed out prices can vary significantly according to season so that prices can't be stated. It is a good idea to make sure of the prices to avoid any unpleasant shocks when settling the bill.



Step 4 Paying the Bill

- Please try to pay the bill together as a group. There are places in Japan that allow separate payments such as in the case of set lunches or *ramen* (Chinese noodles) but paying as a group is the usual Japanese way.
- There are some restaurants that don't give receipts. When one is necessary the restaurant will usually produce a list of the dishes ordered.

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Getting Acquainted with Japanese Style



Seasonings

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.

Soy Sauce

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.



Tsukidashi - Seating Charge

In some restaurants in Japan, the moment you sit down a seating charge is applied. In some cases a small complimentary dish is often placed on the table just after you have sat down.

Nomi-bodai - Drink as Much as You Like

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.

Items Provided Free of Charge

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.

26



Please do not touch or handle the furnishings.

There are many highly valuable items on display in Kanazawa. If you end up breaking something it will ruin your holiday.

It is not necessary to remain silent but it is good to enjoy yourself in a manner that does not disturb others around you.

Please refrain from taking photographs of people sitting next to you or who are eating in the restaurant.

Local people have a right to their privacy.

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 "Arigatō. Gochisōsama" (Thank you for the nice meal) when you leave. That is enough!

Restaurants and Bars

The restaurants and bars included in the following pages are those that are committed to warmly welcoming overseas tourists. We hope that you will enjoy your dining experiences in Kanazawa.

Explanation of symbols

-  Sushi Restaurant
-  Izakaya – Casual Japanese Bar / Restaurant (incl. Yakitori, Oden Hotpot etc)
-  Ryotei (Japanese-style Restaurant)
-  Kappo-style Japanese cuisine
-  Restaurant (Incl. Western / European, Chinese cuisine etc)
-  Set meal or soba / udon noodle restaurant
-  Teahouse
-  Café / coffee shop
-  Bar, Pub, Night spot
-  No smoking
-  Families welcome
-  Wi-Fi available
-  Vegetarian food available

-  VISA
-  Mastercard
-  American Express
-  China UnionPay
-  JCB

1 葵寿し
Aoi Zushi



Phone : 076-221-8822 Reservation : Not required
Address : 1-5-46 Nagata, Kanazawa
Access : 8 min walk from JR Kanazawa Sta. west exit
Hours : 11:00-23:00 (final order 22:30)
Seats : Counter seating, Tatami rooms, Private rooms
Closed : Wednesdays
Language : Japanese only
Price / Course : Budget: Lunch ¥3,000, Dinner ¥5,000 / Sushi platters: ¥1,400, Sushi Kaiseki Course (8 dishes): ¥6,000 (excl. drinks)




Menu items are carefully selected according to the season. This sushi restaurant prides itself on offering delicious, seasonal Hokuriku seafood, as well as a lovely atmosphere.

For customers spending over ¥3000 on food and drink, 1 piece of sushi free (shrimp, crab, squid or white fish)



2 あかめ寿司
Akame Zushi



Phone : 076-263-9787 Reservation : Not required
Address : 1-9-15 Honmachi, Kanazawa
Access : 3 min walk from JR Kanazawa Sta.
Hours : 17:00-1:00 (final order 0:30)
Seats : Counter seating, Tatami rooms
Closed : 2nd and 4th Thursday of month
Language : English menu
Price / Course : Average: ¥3,000 / Sushi platters: ¥1,200, Kaiseki Course (sashimi, grilled fish, savory steamed egg custard, tempura, and sushi) : from ¥4,000




A casual style sushi restaurant. Prices are clearly displayed for easy ordering.

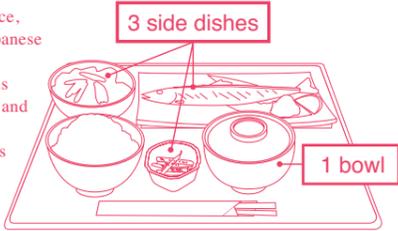
Value Set ¥3,150 (includes 4 dishes - grilled fish, savory steamed egg custard, tempura and sushi)



Insider knowledge for a more enjoyable visit

一汁三菜 The basics of Japanese cuisine
Ichiju Sansai (1 bowl of soup and 3 side dishes)

The standard style for serving rice, miso soup and side dishes in Japanese cooking (but not necessarily sophisticated Japanese cuisine) is Ichiju Sansai, or 1 bowl of soup and 3 side dishes. Ichiju Sansai is often regarded as the hidden foundation of Japanese cooking.



3 一平鮎
Ipppei Zushi



Phone : 076-261-8674 Reservation : Not required
Address : 1-5-29 Katamachi, Kanazawa
Access : 1 min walk from Labbro Katamachi bus stop
Hours : 18:00-1:00
Seats : Counter seating
Closed : Sundays and national holidays
Language : English menu (English speaking staff)
Price / Course : Average: ¥2,000




In business for over 65 years, this sushi restaurant has counter seating that will suit single customers, and provides fresh sushi at reasonable prices.

No coupon deals available



4 金澤玉寿司 本店
Kanazawa Tama Zushi



Phone : 076-221-2644 Reservation : Required
Address : 2-21-19 Katamachi, Kanazawa
Access : 1 min walk from Katamachi Kingeki-Pasion bus stop
Hours : 17:00-2:00 (Fri./Sat. 2:30, national holidays 24:00)
Seats : Counter seating, Tatami rooms, Private rooms, Horigotatsu style
Closed : Sundays (if a national holiday is celebrated on a Monday, closed Monday)
Language : English menu
Price / Course : Average: ¥8,000 (excl. drinks) / Course meal: from ¥5,250, All-you-can-drink Option: add ¥2,500 (minimum 2 people required for both)



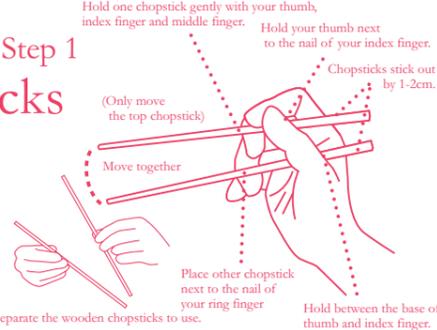

With its Noh Theater inspired counter, this sushi restaurant will welcome you with fresh fish and skillfully made sushi. There is also a private dining room available upstairs.

No coupon deals available



Insider knowledge for a more enjoyable visit

Adapting to Japanese Culture – Step 1
Using Chopsticks
箸の使い方



Use disposable wooden chopsticks by splitting the grooved stick so you get two chopsticks to use as normal. Here we have a diagram of how to use them, so why not give them a go?

5 八兆屋 金沢駅前店
Hacchoya Kanazawa-Ekimae



Local cuisine course meal



Phone : 076-223-1184 Reservation : Required on weekends
Address : B1F, Porte Kanazawa Bldg., Honmachi, Kanazawa
Access : 3 min walk from JR Kanazawa Sta.
Hours : 11:00-24:00 (final order 23:00)
Seats : Table seating, Counter seating, Tatami rooms, Hori-gotatsu style
Closed : Open every day
Language : English menu
Price / Course : Lunch ¥1,000-¥2,000, Dinner ¥3,000-¥4,000 / Course: from ¥2,625, All-you-can-drink Option: add ¥1,890

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.

10% off at night

MAP 3-A

8 鳥珍や 片町店
Chochinya Katamachi



Kanazawa chicken wings



Phone : 076-231-5959 Reservation : Not required
Address : 2-1-14 Katamachi, Kanazawa
Access : 3 min walk from Korinbo 109 bus stop
Hours : 17:00-2:00 (final order 1:00)
Seats : Table seating, Counter seating, Tatami rooms, Private rooms
Closed : Sundays
Language : English menu
Price / Course : Average: ¥2,500 (incl. drinks) / Meibutsu-Zanmai Course (incl. All-you-can-drink for 120 mins): ¥5,250

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

1 free chicken wing per person

MAP 2-C

6 醍庵
Daian



Seseragi Meal ¥2,000



Phone : 076-263-5858 Reservation : Not required
Address : B1F and 1F, Central Bldg., 4-1 Horikawamachi, Kanazawa
Access : 3 min walk from JR Kanazawa Sta.
Hours : 17:00-24:00 (final order 23:00)
Seats : Table seating, Counter seating, Tatami rooms, Private rooms
Closed : Open every day
Language : English menu
Price / Course : Average: ¥3,500 / Course meal: from ¥2,000, All-you-can-drink Option: add ¥1,500

A very welcoming restaurant with fresh ingredients. A good place to enjoy the flavours of the area.

1 free drink per person

MAP 3-A

9 ヒロサカ亭
Hirosakatei



Seasonal Tempura Assortment



Phone : 076-223-8422 Reservation : Not required
Address : 2-31-32 Katamachi, Kanazawa
Access : 2 min walk from Katamachi Chuodori bus stop
Hours : 17:30-23:00 (final order)
Seats : Table seating, Counter seating, Private rooms
Closed : Sundays
Language : English menu (English speaking staff)
Price / Course : Average: ¥3,000 / Course meal (6 dishes): from ¥2,000

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

10% off per group

MAP 3-C

7 座いっく
The Ikku



Recommended local cuisine - dishes from ¥700



Phone : 076-224-1919 Reservation : Required
Address : 16-48 Musashimachi, Kanazawa
Access : 1 min walk from Musashigatsuji bus stop
Hours : 17:00-24:00 (final order: food: 22:30, drink: 23:00)
Seats : Table seating, Counter seating, Tatami rooms, Private rooms
Closed : Sundays (For consecutive holidays, closed the last day)
Language : English and Chinese menus
Price / Course : Average: ¥3,500-¥4,000 / Course meals: from ¥2,800, All-you-can-drink Option for the Course meals: add ¥1,500

An *izakaya* bar 3 mins' walk from Omicho Market. Every day the owner buys his ingredients from the market to make his seasonal dishes.

1 small side dish free

MAP 2-B

10 いたる 本店
Itaru Honten



Recommended local cuisine - dishes from ¥700



Phone : 076-221-4194 Reservation : Not required
Address : 3-8 Kakinokibatake, Kanazawa
Access : 5 min walk from Korinbo bus stop
Hours : 17:30-23:30 (final order 23:00)
Seats : Table seating, Counter seating, Tatami rooms, Private rooms
Closed : Sundays (If Monday is national holiday, open on Sunday and closed on Monday)
Language : English, Korean, and Chinese (Simplified and traditional) Menus
Price / Course : Average: ¥4,000-¥5,000 / Course meal: from ¥3,000, All-you-can-drink Option: add ¥1,500 (minimum 4 people)

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

1 free Hokuriku delicacy per group

MAP 2-C

11 金澤町家料亭 壽屋
Kotobukiya



Phone : 076-231-6245 Reservation : Book at your accommodation
Address : 2-4-13 Owaricho, Kanazawa
Access : 5 min walk from Musashigatsuji bus stop
Hours : 11:30-14:00 (final order 13:30), 18:00-22:00 (final 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 ¥4,725, Kaiseki Dinner Course: from ¥8,400 (excl. drinks)



An established, traditional Japanese restaurant in a 150 year old Japanese house that has been designated as a cultural asset by Kanazawa City.

No coupon deals available

MAP 2-B

12 つば甚
Tsubajin



Phone : 076-241-2181 Reservation : Book at your accommodation
Address : 5-1-8 Teramachi, Kanazawa
Access : 5 min taxi ride from Katamachi
Hours : 11:00-14:00, 17:00-21:00
Seats : Table seating, Tatami rooms, Private rooms
Closed : No regular closing days (except New Year's holidays: Dec. 26 to Jan. 2)
Language : English speaking staff
Price / Course : Kaiseki Lunch Course: from ¥10,500, Kaiseki Dinner Course: from ¥21,000 (excl. drinks)



An authentic Kanazawa dining experience, this traditional Japanese restaurant has served a number of famous Japanese and overseas celebrities since its establishment in 1752.

Free face blotting sheets

MAP 3-D

13 兼六園三芳庵
Miyoshian



Phone : 076-221-0127 Reservation : Required
Address : 1-11 Kenrokumachi, Kanazawa
Access : Next to the Kenrokuen Hasuikemon Gate
Hours : Open at 9:00 (Lunch: 11:00-14:30, Dinner: bookings essential for over 10 people)
Seats : Table seating, Tatami rooms, Private rooms
Closed : Wednesdays (May change based on reservations or for other reasons)
Language : Japanese only
Price / Course : Powdered Green Tea ¥550 (with Japanese unbaked sweet), Yugao Boxed Lunch: from ¥1,575, Dinner: from ¥6,000



Established in 1875, this restaurant is situated next to Kenrokuen Garden's Hasuikemon Gate. Here you can enjoy Matcha green tea and Kaga Cuisine while admiring at beautiful scenery that changes with the seasons, to the sound of Midoritaki waterfall in the background.

No consumption tax on food only

MAP 2-C

14 居酒屋割烹 田村
Tamura



Phone : 076-222-0517 Reservation : Book at your accommodation
Address : 2-18 Namikimachi, Kanazawa
Access : 3 min walk from Hashibacho bus stop
Hours : 12:00-14:30 (reservations required), 17:00-22:30
Seats : Table seating, Counter seating, Tatami rooms, Private rooms, Horigotatsu style
Closed : No regular closing days
Language : English and Chinese menus (English speaking staff)
Price / Course : Average: Lunch: ¥2,000, Dinner: ¥4,000 / All-you-can-eat-and-drink Course (120 mins): ¥5,000



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

Premium seafood course (Kokyu Kaisen Kosu) reduced from ¥6,300 to ¥4,800

MAP 1-B

15 魚半
Gyohan



Phone : 076-222-2288 Reservation : Not required
Address : 2-12-15 Korinbo, Kanazawa
Access : 5 min walk from Korinbo 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
Price / Course : Average: ¥5,000 / Course meal: from ¥3,480



An Izakaya bar with a friendly atmosphere offering seasonal Kanazawa cuisine.

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

MAP 3-C

16 割烹 むら井
Murai



Phone : 076-265-6555 Reservation : Required
Address : 2-12-15 Korinbo, Kanazawa
Access : 3 min walk from Korinbo bus stop
Hours : 11:30-14:00 (final order), 16:00-22:30 (final order 22:00)
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: ¥7,500 / Course meal: ¥5,000-¥15,000



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

1 free beer per person (toasting size)

MAP 3-C

17 菊よし さか井
Kikuyoshi Sakai



Phone : 076-262-8131 Reservation : Not required
Address : 2-1-1 Nagamachi, Kanazawa
Access : 10 min walk from Korinbo Daiwa
Hours : 11:30-14:30, 17:30-23:00
Seats : Table seating, Counter seating, Tatami rooms
Closed : No regular closing days
Language : Japanese only
Price / Course : Lunch: from ¥1,575 (Kaiseki Course: ¥3,675),
Dinner (Course meal): ¥4,500-¥10,000

A restaurant with delicious food featuring local Kanazawa cuisine and seasonal seafood dishes. Set course meals are available.



18 割烹たけし
Takeshi



Phone : 076-234-2121 Reservation : Required
Address : 2-32-4 Katamachi, Kanazawa
Access : 7 min walk from Labbro Katamachi bus stop
Hours : 11:30-14:30 (book up to 1 day before), 17:00-23:00
Seats : Table seating, Counter seating, Tatami rooms, Private rooms, Horigotatsu style
Closed : Sundays (Open on consecutive holidays)
Language : English speaking staff
Price / Course : Average: ¥6,000-¥8,000 / Course meal: from ¥4,300

A comfortable setup, with a choice of counter seating, tables or private rooms with sunken *tatami* seating for your enjoyment.

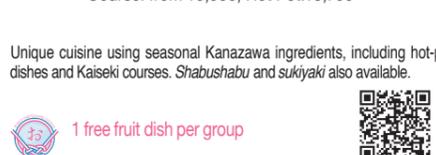


19 小太郎
Kotaro



Phone : 076-221-4056 Reservation : Required
Address : 2-30-12 Katamachi, Kanazawa
Access : 5 min walk from Katamachi Kingeki-Pasion bus stop
Hours : 16:00-23:00
Seats : Counter seating, Private rooms (Horigotatsu style)
Closed : Sundays (In December, open 7 days a week until Dec.30)
Language : Japanese only
Price / Course : Average: ¥7,000 / Sukiyaki or Shabushabu
Course: from ¥5,000, Hot Pot: ¥3,700

Unique cuisine using seasonal Kanazawa ingredients, including hot-pot dishes and Kaiseki courses. *Shabushabu* and *sukiyaki* also available.



20 ステーキ かた瀬
Steak Katase



Phone : 076-222-1129 Reservation : Required
Address : 14-2 Showamachi, Kanazawa
Access : From April 2013, at 1F, K-2 West Katase Bldg, 1-5-35 Kitayasue
Hours : 11:00-13:30 (final order), 17:00-21:00 (final order)
Seats : Counter seating, Horigotatsu
Closed : Mondays
Language : English menu
Price / Course : Average: Lunch ¥1,500, Dinner ¥7,000 / Lunch
Course: ¥1,260-¥3,000, Dinner Course: ¥3,500-
¥9,000

A steakhouse with steak prepared for eating with chopsticks at the sunken *tatami* seating right in front of the grill. Steak Katase prides themselves on their ingredient selection and original dishes.



21 レストラン 自由軒
Restaurant Jiyuken



Phone : 076-252-1996 Reservation : Not required
Address : 1-6-6 Higashiyama, Kanazawa
Access : Located at the entrance of Higashi Chaya District
Hours : 11:30-15:00, 17:00-21:30
Seats : Counter seating, Tatami rooms
Closed : Tuesdays and 3rd Monday of month
Language : English menu
Price / Course : Average: ¥1,000 (Plate Set ¥995)

A traditional European style restaurant established in 1909 at the entrance to the Higashi Chaya district. Take out also available.



22 四季のテーブル
Shiki-no-Table



Phone : 076-265-6155 Reservation : Required
Address : 1F, Aoki Cooking School, 1-1-17 Nagamachi, Kanazawa
Access : Located in front of the Nagamachi Samurai Houses Old Shops Museum
Hours : 11:00-21:30 (final order 20:30)
Seats : Table seating, Tatami rooms
Closed : Wednesdays (if a national holiday, open Wednesday and closed on Thursday)
Language : English menu
Price / Course : Lunch: Jibuni Rice Bowl Set: from ¥1,100, Shiki
Gochiso Set ¥2,100, Dinner: Shiki Gochiso Set:
from ¥3,700

The restaurant of chef Setsuko Aoki who specializes in local Ishikawa cuisine. Situated in a traditional samurai residence in Nagamachi, this restaurant promises to deliver Kanazawa cuisine 'on your other dining table'.



23 洋食屋 RYO
Yoshokuya RYO



Fried shrimp with Hanton Rice ¥1,380



Phone : 076-261-2177 Reservation : Required
Address : 2-2-9 Katamachi, Kanazawa
Access : 1 min walk from Labbro Katamachi bus stop
Hours : 11:30-15:00, 17:00-22:00
Seats : Table seating, Counter seating
Closed : Wednesdays
Language : English menu (Some English speaking staff)
Price / Course : Average: ¥1,000-¥3,000 / Course: ¥3,500-¥5,000

An eatery where you can enjoy the Kanazawa specialty Hanton Rice as well as hamburger steaks made by a chef with 50 years of experience.

1 free after-dinner coffee per person



25 饅頭と釜ごはん『福わ家』
Fukuwauchi



Phone : 076-264-8780 Reservation : Required
Address : 1-9-31 Hikosomachi, Kanazawa
Access : 1 min walk from Flat Bus (Konohana Route) Hikoso 1 Chome bus stop
Hours : 11:30-14:30 (final order), 17:00-21:00 (final order), Sat/Sun/national holidays 11:00-21:00
Seats : Table seating, Tatami rooms, Private rooms
Closed : Wednesdays
Language : Japanese only
Price / Course : All the dishes are course meals. Lunch: from ¥980, Dinner: from ¥1,800 / Udon noodles served with a hot pot: from ¥1,600. Rice, meat and vegetable dish served in a small pot: from ¥1,900

An eatery with set course meals starting with matcha green tea, followed by wontons and iron pot steamed rice. Everything cooked from scratch from the noodles to the broth.

1 free side dish per person



24 ステーキハウス なかむら
Steakhouse Nakamura



Phone : 076-221-0067 Reservation : Required
Address : 1F, Saisei 81 Bldg., 81 Jusangenmachi, Kanazawa
Access : 3 min walk from Katamachi Kingeki-Pasion bus stop
Hours : 17:00-3:00 (final order 2:00), national holidays 17:00-22:00 (final order 21:30)
Seats : Counter seating
Closed : Sundays, and Monday (if Monday is a national holiday)
Language : Simple menus in English and Chinese (Simplified)
Price / Course : Average: ¥10,000 (incl. drinks) / Course (6 dishes): from ¥5,800

A restaurant that is hidden away in Katamachi. Here you can enjoy authentic steaks - charcoal-grilled Japanese beef and Noto black-haired Japanese beef, paired with specially selected wines.

1 free drink per person



26 さくら坂・食酒庵
Sakurazaka



Phone : 076-243-6556 Reservation : Required
Address : 3-2-24 Teramachi, Kanazawa
Access : Get off at Teramachi 3 Chome bus stop
Hours : 11:30-15:00 (final order 14:30), 17:30-22:30 (final order 22:00)
Seats : Table seating, Counter seating, Tatami rooms, Private rooms
Closed : Mondays
Language : Japanese only
Price / Course : Lunch ¥1,000, Dinner ¥2,500 / Daily Lunch Special: from ¥880, Dinner Course: from ¥3,000

This restaurant has soba and udon noodles, as well as a range of tempura and rice dish options. The lunch menu is extensive and at night you can enjoy food and drink in a Japanese izakaya bar style atmosphere.

Free small non-alcoholic beer or draft beer



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 a gathering at a Japanese bar or restaurant. This is called 'ippou-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 'Iyoo'
3. Say Thank You together (*arigato gozaimashita*) and give your applause.

Insider knowledge for a more enjoyable visit

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

ANYATO
あんやと

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.



27 茶屋 見城亭
Kenjotei



Ankoro Mochi Rice Cake Set ¥450

Phone : 076-263-7141 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



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



28 カフェ アルコディカンパニョ
Caffe Arco di Compagne



Phone : 076-223-7333 Reservation : Not required
Address : Prego St., 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: ¥2,500 / 12 Dish Course (incl. all-you-can-drink for 120 mins: from ¥3,500, All-you-can-drink Option: from ¥800 (60 mins)



Enjoy authentic, barista-made espresso and cappuccino coffee even in Kanazawa! The pizza and pasta created by their chef is not to be missed.

Mini dessert for customers that order a meal



29 POLEPOLE
POLEPOLE



Phone : 076-262-6510 Reservation : Not required
Address : 1F, Social-Lejack Bldg., 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



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.

Free second drink



Places to see in Kanazawa,
as chosen by foreign residents

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 about before you eat?

Buke Yashiki (Samurai) District

Amidst the remains of traditional middle/lower class samurai residences, and the associated earthen 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.

MAP C-3



Higashi Chaya District (Eastern Teahouse District)

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*).

MAP B-1



Omicho Market

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 280 years since it started in the Edo Period.

The shopkeepers will astound you with their loud voices calling in customers, 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 cuisine and places selling various foods to try.

MAP B-2



Ishikawa Prefectural Museum of Art

Ishikawa Prefectural Museum of Art is situated near the lush green of Kenrokuen Garden.

The Art Gallery's collections are mainly of pieces with a connection to Ishikawa Prefecture, and the traditional craft works really are recommended viewing. The old *Kutani* ware and artifacts 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.

MAP C-2





金沢城

Kanazawa Castle

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 which was made in a diamond shape for maximum visibility of the surrounding area. The pillars etc 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 (entry fee applies): 9:00 – 16:30 (last admission 16:00)
Kahokumon: 9:00 – 16:30 (last admission 16:00)
Admission fees: Free entry
NB: Fees for entry to Hishi Yagura, Gojikken Nagaya and Hashizumemon Tsuzuki Yagura:
Adults (18yrs and over): ¥300
Children (6-17yrs) ¥100

MAP C-2



Kenrokuen

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 Kotoji Toro Lantern. This is the Number 1 spot for taking photos for a visitor to 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)
Opening hours:
Shiguretei Teahouse:
9:00-16:30 (last entry 16:00)(Closed from 29 Dec. to 3rd Jan)
Admission fees: Adults (18yrs and over): ¥300
Children (6-17yrs) ¥100

MAP C-1



兼六園

Descriptions of Kanazawa's bars and restaurants are also available on our smartphone website.

The descriptions of the bars and restaurants listed in this guide book are also posted on our smartphone website.

Use your device to scan the QR code included in the bar and restaurant descriptions. You will then be taken to a website with an enlarged map of the bar/restaurant. This should make it easier to find your way to the establishment of your choice.

Main functions and things to note:

- This website contains information about bars & restaurants with maps, as well as locations of public wireless hotspots and international ATMs.
- This website is currently only in English.
- You will need an app to be able to scan the QR code.

omotenashi-kanazawa.com

The official release of the website is February 2013.



QR Code is registered trademark of DENSO WAVE INCORPORATED.

Make use of Restaurant Coupons!

How to use:

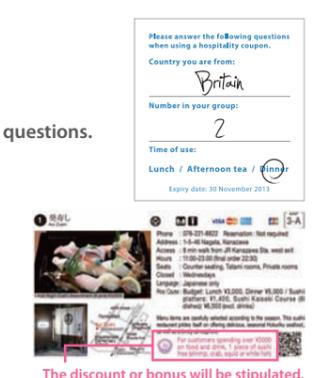


OMOTENASHI COUPON

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

Instructions for use:

- step 1** Before using, answer the coupon questions.
- step 2** In the bars and restaurants description pages, look for the coupon discount or bonus listed next to the 'Hospitality Mark'.
- step 3** 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.



The discount or bonus will be stipulated.

Please answer the following questions when using a hospitality coupon.

Country you are from:

Number in your group:

Time of use:

Lunch / Afternoon tea / Dinner

Expiry date: 30 November 2013

Please answer the following questions when using a hospitality coupon.

Country you are from:

Number in your group:

Time of use:

Lunch / Afternoon tea / Dinner

Expiry date: 30 November 2013

Please answer the following questions when using a hospitality coupon.

Country you are from:

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Expiry date: 30 November 2013