



Japanese food

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YAKITORI

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KAISEKI

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Shibata Gourmet Tour

新発見の田舎美食

Some ideas for a blissful stay.

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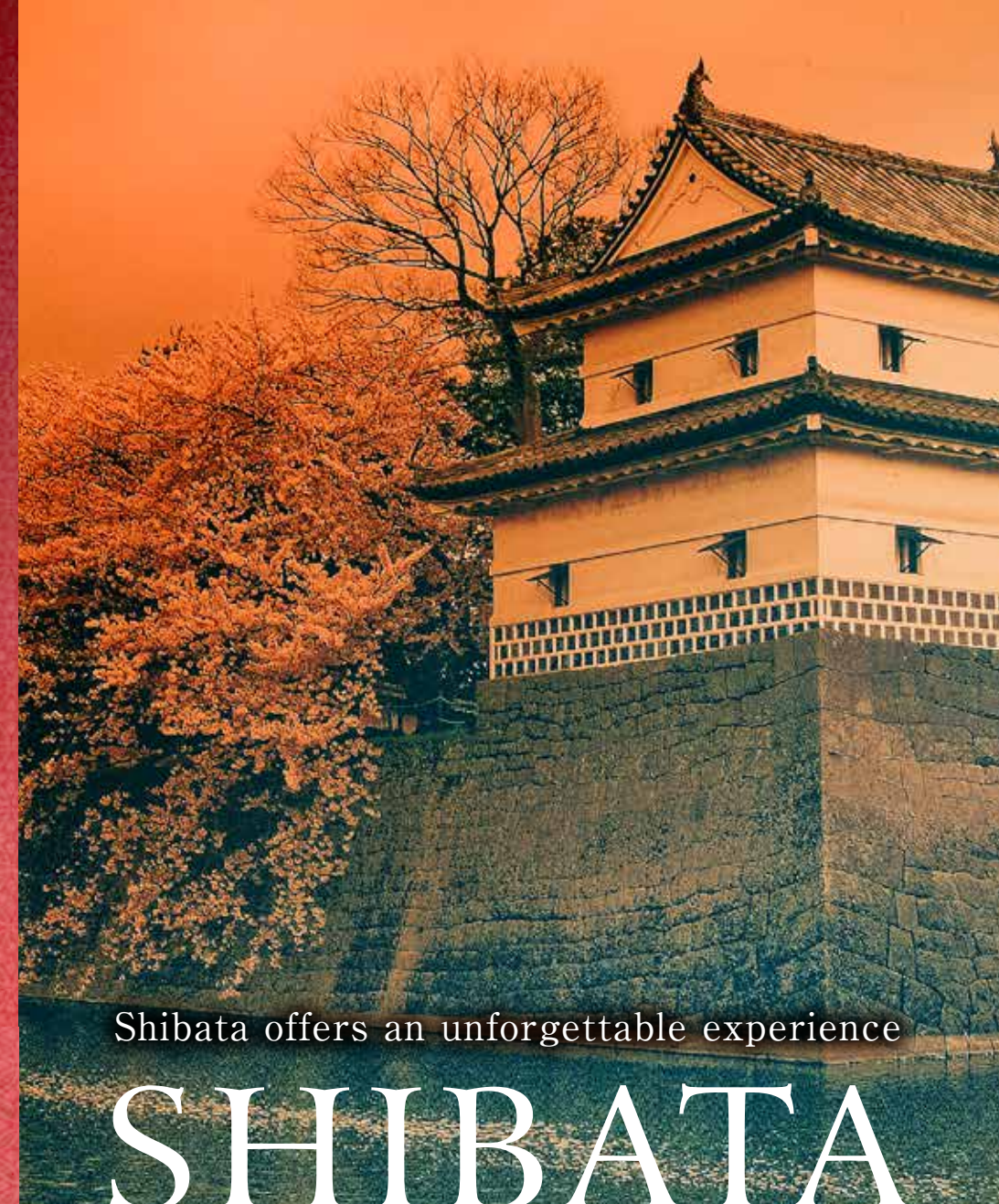
How to use

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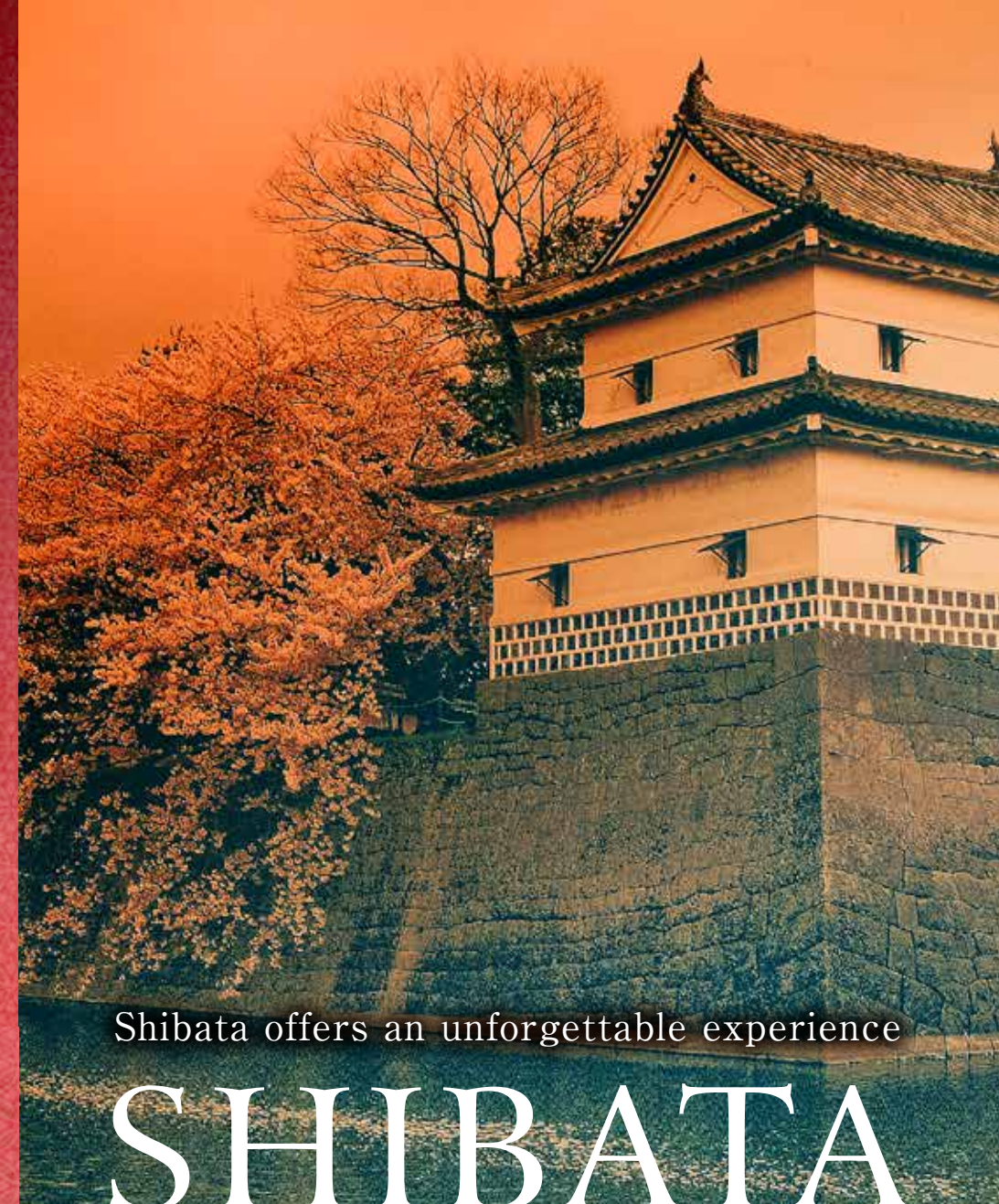


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Shibata offers an unforgettable experience

SHIBATA



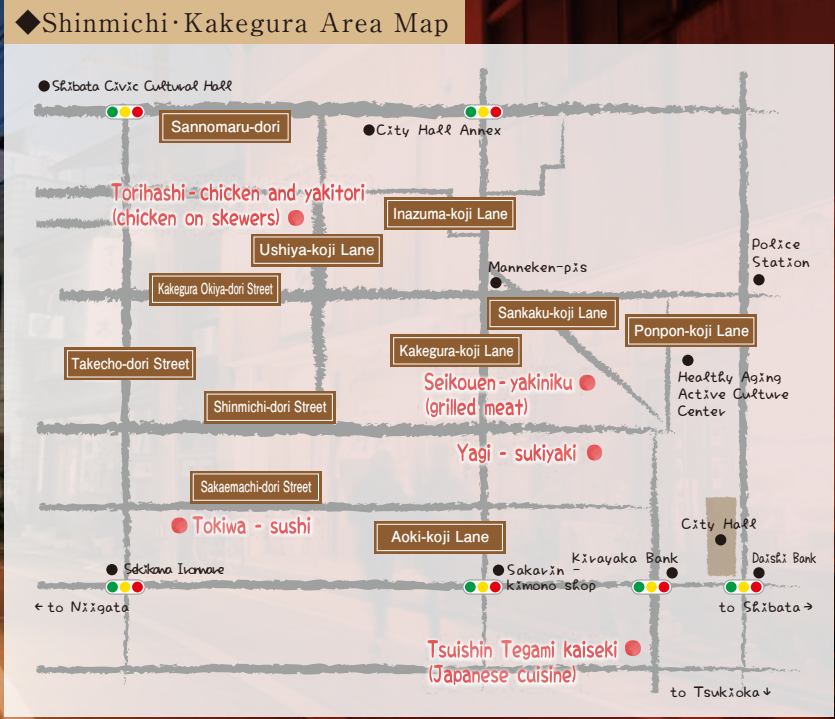
Shibata offers an unforgettable experience

SHIBATA

An aerial photograph of a city, likely Bern, showing a dense urban area with a river (Aare) flowing through it. In the background, there are green hills and mountains under a blue sky with some clouds.

Enjoy the taste of Japan in Shinmichi・Kakegura

Shinmichi・Kakegura is the biggest downtown restaurant and shopping district in the north of Niigata Prefecture. The area, popular since days of old as a social meeting place, still offers a wealth of places to eat and drink: izakayas (Japanese pubs), pubs, snack bars and more, where you can enjoy the food and culture of Shibata to your heart's content. During your trip, treat yourself to an unforgettable experience.



History of Shinmichi・Kakegura

Shinmichi came into being in 1877 when the Sannomaru moat around Shibata Castle was sold off. Restaurants sprang up along the new road which was dug out of the old moat and the area developed into a pleasure quarter. Kakegura, a neighborhood with restaurants and bars frequented by geishas, also appeared around the same time. The whole area is rich in the atmosphere of old Japan where even the former street names have recently been restored. It is also known as a place where time-honored traditions are passed on to the next generation.



Japanese food.

SUSHI

Tokiwa - Sushi

Chef's Recommended Menu

Selection of dishes and sushi (20 different types)

Reservations may be made for parties of one or more. Credit cards are accepted.

3-7-8 Chuochi, Shibata City Tel : 0254-22-3358 (reservation required)

■ Opening Times / 12:00~13:30 (last order 13:30), 18:00~21:30 (last order 21:30)

■ Closed / Monday ■ Seats 14 (counter - 9, small room-5)

■ Average Bill / 15,000 JPY (including drinks)

10,000 JPY

(excluding tax)



A sushi restaurant where you can enjoy delicious Niigata sushi based on carefully selected and prepared ingredients.

A wide variety of sushi carefully prepared and beautifully presented with a strong emphasis on fish locally-caught in Niigata. Apart from the taste which goes without saying, customer service and interior in this traditional old Shibata sushi restaurant are everything you could wish for. You will be fascinated by the skill of the sushi chefs as they work directly in front of you at the counter.

Japanese food.

SUKIYAKI

Yagi - Sukiyaki

Chef's Recommended Menu

Yagi Sukiyaki

Reservations may be made for parties of two or more. Credit cards are not accepted.

3-11-10 Chuochi, Shibata City Tel : 0254-22-2233

■ Opening Times / 12:00~22:00

■ Closed / no fixed holiday ■ Seats / 62 (including small rooms)

■ Average bill / 7,000 JPY (including drinks)

4,000 JPY

per person (excluding tax)



Photograph shows a party of four.

A historical restaurant serving top quality Japanese wagyu beef. Enjoy "Yagi-style" sukiyaki.

Luxurious sukiyaki using carefully-selected high quality wagyu cooked in sauce prepared according to a secret recipe handed down by generations of lady owners. You'll appreciate the hospitality of the landlady and waitresses who bring you the food in tatami rooms and the delicious tenderness of the meat. The old wooden building, a registered cultural property, is also very interesting.



YAKITORI

Torihashi - chicken and yakitori (chicken on skewers)

Chef's Recommended Menu

Yakitori dipped in garlic - chicken dumplings

Reservations may be made for parties of one or more. Credit cards are accepted.

4-6-14 Chuochi, Shibata City Tel : 0254-22-1631

■ Opening Times / 17:00~23:00 (last order 22:30)

■ Closed / Sunday and public holidays ■ Seats / 50

■ Average bill / 3,000 JPY (including drinks)

110 JPY

per skewer (excluding tax)



Truly the originator of an unusual style of yakitori, or chicken on skewers which you'll find nowhere else

An izakaya (Japanese pub) in which yakitori (chicken on skewers) are prepared daily one by one using meat from young Japanese chickens. An izakaya known for yakitori dipped in garlic and chicken dumplings - two signature dishes which have been unfailingly popular ever since the restaurant opened. Cheap, tasty and served nowhere else, come in and try them while you're in the area!

YAKINIKU

Yakiniku (grilled meat) Seikouen - yakiniku

Chef's Recommended Menu

Wagyu roast beef 1,100 JPY Jotan-shio (quality salted tongue) 1,240 JPY

Reservations may be made for parties of one or more. Credit cards are accepted.

3-12-13 Chuochi, Shibata City Tel : 0254-26-0760

■ Opening Times / 11:30~15:00 (last order 14:30), 17:00~24:00 (last order 23:00)

■ Closed / Monday (Tuesday if Monday is public holiday) # Check for lunchtime opening

■ Seats / 90 ■ Average bill / 6,000 JPY (including drinks)



If you want to enjoy high quality brand-name Japanese wagyu beef in an informal atmosphere, then yakiniku is for you.

Specialized yakiniku restaurant where you can enjoy famous brands of carefully-selected beef at reasonable prices. Serves mainly wagyu beef from heifers for guaranteed umami (delicious taste) and tenderness of the meat, and a taste that is out of this world. Another secret of the restaurant's popularity is its own home-made dipping sauce and the variety of dishes à la carte.

KAISEKI

Kaiseki -Japanese Cuisine Tsuishin Tegami

Chef's Recommended Menu

Special Gosen (specially assorted set meal) Menu (reservation required)

Reservations may be made for parties of one or more. Credit cards accepted.

3-5-7 Chuochi, Shibata City Tel : 0254-21-2950

■ Opening Times / 11:45~13:30 (last order), 18:00~21:15 (last order)

■ Closed / Sunday and 3rd Monday ■ Seats / 46

■ Average bill / 6,000 JPY (including drinks)

5,000 JPY

(excluding tax)



If you walk a little further you will find this famous gourmet restaurant offering seasonal Niigata delicacies.

A famous restaurant in the "kuzushi kappo" style which allows you to enjoy real Japanese cuisine in a casual atmosphere. Not only are the flavors both adventurous and delicate, but each dish is a work of art.