

# Nagoya Restaurant Guide

## SAMURAI CUISINE

Try the food that people in Nagoya love to eat.  
Experience the local gourmet sensations of Nagoya meshi!





## Nagoya Meshi

### The distinctive local food of Nagoya and Aichi

Nagoya meshi is well-loved unique regional food that enjoys broad acceptance by many in Nagoya and its environs, and is eaten in households and dining establishments.

A menu item that spreads to a large number of the region's eateries and becomes broadly accepted could also someday become a new kind of Nagoya meshi.

Opinions differ about what kinds of Nagoya meshi there are, but here we'll tell you about 15 items that have been voted the most popular.\*

This is because it's people who love Nagoya meshi who decide what it is.

\*"I Love Nagoya Meshi" popularity poll of Nagoya meshi menu items conducted on the Internet and at event booths between August and October 2015  
Total number of votes: 11,794



The city of Nagoya in Aichi

### The Culture of Miso Supporting Nagoya Meshi

What makes soybean miso (red miso) so amazing!



1 It's made using only soybeans and salt. This makes it simpler than rice miso that uses rice koji (fermentation starter) or barley miso that uses barley koji.

2 It matures in one to three years. This is far longer than for other types of miso, which mature in a year or less.

3 It's rich in savory umami flavor agents, especially glutamates. In terms of quantity, it actually contains around twice as much as rice or barley miso!

4 Quality is stable and it keeps for long periods. It also stands up well to heat, and stays flavorful even if boiled.



Nagoya meshi menu items shown with this symbol use soybean miso.



#### Hitsumabushi

Sauce-dipped, charcoal-grilled eel is chopped into strips and placed on a bed of piping-hot rice in a tub (hitsu). First you transfer a helping to your own rice bowl and enjoy it just as it is.

For the second helping, you add condiments. For the third helping, you pour broth (or sometimes tea) over the eel and rice. This is a single dish that's enjoyed in three different-tasting ways. In Aichi, a thick, rich sauce based on tamari soy sauce is used for the eel, so the grilled flavor endures even when liquid is poured over the eel and rice.



#### Miso-nikomi Udon Noodles

This is udon noodles stewed in a soybean-miso soup. The sight, sound, and smell of the piping-hot soup bubbling in an earthenware bowl stimulate the appetite.

Because the noodles are placed directly in the bowl and heated, the dish uses special noodles that are expressly for nikomi, made using plain water instead of the salt water employed in making regular udon noodles. This results in noodles that are firmer than ordinary udon and have a distinctive texture. This local item also takes advantage of how soybean miso stays flavorful even when brought to a boil.



#### Tebasaki Chicken Wings

A more-precise name for these would be "tebasaki unbreaded fried chicken wings." "Tebasaki" means "wing-tip" in Japanese, referring to the part of the chicken used to

make them. Because this part contains much gelatin and fat with little meat, it formerly was used as an ingredient in animal feeds. Tebasaki wings are prepared by deep-frying without breading, coating with a sweet and spicy sauce, then sprinkling with spices and sesame seeds for a result that flavorful and has a bit of spicy kick. Some places such as deli counters and Chinese restaurants cook tebasaki by stewing instead of frying.



#### Miso-katsu

This is tonkatsu – breaded and deep-fried pork cutlets – with a sauce made using soybean miso. Kushi-katsu – skewered cubes of pork that are breaded and deep fried – are a

variation. The wonderful flavor of this unlikely pairing is typical of Nagoya meshi. The miso is not used just as it is – restaurants blend it with other seasonings to create their own distinct taste that stands out from the rest. Establishments with tonkatsu on their menus fall into two broad groups: those that pour the miso sauce over the cutlet, and those that serve the cutlet in a pot, immersed in sauce. There are also some Western-style restaurants that bring the dish to the table with the sauce on the side.



#### Kishimen Noodles

This is a type of udon in which the noodles are made broad and flat. For dry noodles, the Japanese Agriculture Standard (JAS) specifies that the noodles must be at least 4.5 mm wide

and less than 2 mm thick. The soup has a tamari soy sauce base, and generally contains broth taken from frigate tuna or horse mackerel. Other basic ingredients are abura-age (deep-fried tofu), kamaboko cured surimi, green vegetables, and bonito flakes. Many establishments offer diners a selection of either udon or kishimen noodles according to their preference, using the same soup ingredients for either.





## Ankake Spaghetti

This is characterized by a thick sauce called "an" used in Japanese and Chinese dishes that has a spicy bite from black pepper. The noodles are mainly a thick 2.2 mm in diameter,

and after boiling they are lightly stir-fried in lard to coat them. The ingredients used for toppings show considerable variation, with versions made with meat – mainly sausage or ham – are called miraneze ("Milanese") and those made with mostly vegetables called kantori ("country"), and a combination of the two called mira-kan is the standard classic.



## Ten-musu

This is a small musubi rice ball containing a piece of shrimp tempura and wrapped in nori seaweed. The flavor of the shrimp tempura and the light saltiness of the rice make for a tasty

match. It's only about half the size of a regular musubi rice ball, so it's great as a light snack to share with others or enjoy alone. Ten-musu goes very well with sweet soy-stewed fuki (butterbur – a vegetable that's another specialty product of Aichi).



## Dote-ni

This features pork and beef organ meats stewed in a soybean-miso soup. Elsewhere throughout Japan this dish is made using a soy sauce-based soup and is called "motsu-ni," but

the version in the Tokai region is distinct in using soybean miso and having a rich spicy-sweet flavor. "Dote" means "embankment," and dote-ni is said to have gotten its name from a preparation style that formed an embankment of miso around the rim of the pot, which was then browned. Often konnyaku and daikon are cooked together with the meat, so this could also be considered a kind of miso oden.



## Teppan Spaghetti

Spaghetti flavored with a ketchup-based sauce is cooked on a hot iron teppan grill, with lightly scrambled egg poured around it. This is eaten not at specialty pasta restaurants, but mainly at

traditional kissaten coffee shops. Other ingredients include red wiener sausages, onion, bell pepper, mushrooms, and green peas. Other names for this dish are "itarian" (Italian), "teppan itarian," and "teppan naporitan" (Neapolitan).



## Taiwan Ramen

This form of ramen noodles that originated in Nagoya features Taiwanese danzi noodles in an extremely spicy preparation. Topped with a minced mixture that contains stir-fried chili

peppers and garlic, it also usually contains nira (garlic chives) and bean sprouts. The clear soup is based on chicken stock. As it happens, a similar kind of instant cup noodles in Taiwan is called "Nagoya ramen."



## Miso Oden

This is broadly divided into two types: one in which the ingredients are stewed in a soybean-miso broth, and one in which the ingredients are stewed in a soy sauce-based

broth – that's to say, Kanto-style oden – with the miso applied at the time of consumption. In general, izakayas and other such eateries serve the first kind, with the second kind enjoyed at home. In the Mikawa and Owari regions, because the preparation method involving cooking in red miso takes such a long time, people enjoying oden at home generally use miso that's sold in tubes. Slices of uncooked fu (wheat gluten) are an ingredient used that's distinctive to this region.



## Ogura Toast

This sweet treat enjoyed in traditional kissaten coffee shops is a blend of Western and Japanese styles that combines red bean paste called anko with toast. The toast is first spread with butter or margarine, and the saltiness of the spread combined with the warmth of the toast further enhance the mellow sweetness of the anko. In Aichi Prefecture, anko consumption and the frequency of kissaten patronage are both higher than average, and Ogura toast is loved as a menu item that caters to both predilections.

Note: "Mobo-moga," a slang word popular during Japan's prewar Taisho period, is a contraction of "modern boy, modern girl."



## Ebi-furai

Ebi-furai – deep-fried breaded prawns – are a kind of Western-style food that originated in Japan. The point of origin can't be traced to Nagoya, but the Japanese tiger prawn is the

prefectural marine organism of Aichi, and prawn consumption in the prefecture is also high, so it's clear that the people of Aichi love prawns. Noodle dishes, rice bowls, and Japanese curries are often topped by a deep-fried breaded prawn, which has come to be considered a specialty of the region. At some establishments, ebi-furai is served drizzled with miso sauce.



## Curry Udon Noodles

Curry udon originated in Tokyo in the late-nineteenth-century Meiji period and spread throughout the country, but what became popular in Nagoya and the surrounding area

was "Nagoya-style curry udon," a unique variation. The roux blending authentic Indian spices is thick and creamy. The noodles are extra-thick, and the soup uses chicken stock. Other basic ingredients include abura-age (deep-fried tofu), green onion, pork, and kamaboko cured surimi.



## Nagoya Cochin Chicken

This area boasts the Nagoya Cochin, which enjoys tremendous brand appeal as the region's original local breed of poultry. The form of the meat and the color of the wing are

thought to resemble the oak, and so "kashiwa" (oak) has come to be synonymous with the flesh of this bird. The meat has firm, mouth-pleasing texture and a deep, rich flavor, and finds use in dishes that range from pot stews to sashimi, kara-age fried chicken, and more. The Nagoya Cochin also produces eggs that also boast a robust flavor and are used in custards and other desserts.



# 都心エリア Central Nagoya

トヨタ産業技術記念館  
Toyota Commemorative Museum of Industry and Technology

浅間町駅  
Sengen-cho

ウエスティンナゴヤキャッ  
The Westin Nagoya Castle



102 名古屋ルーセントタワー  
Nagoya Lucent Tower

JPタワー名古屋  
JP Tower Nagoya  
39 45 キッテ名古屋  
KITTE Nagoya

名古屋国際センター  
Nagoya International Center  
6F: 名古屋米国領事館  
US Consulate (6F)

国際センター駅  
Kokusai Center

46 JRゲートタワー  
JR Gate Tower  
JRゲートタワーホテル  
JR Gate Tower Hotel

2 大名古屋ビルヂング  
Dai Nagoya Bldg.

名古屋クロスコートタワー  
Nagoya Crosscourt Tower  
78 91

エスカ  
Esca  
3 24 40 48  
61 82 90

ビックカメラ  
Bic Camera  
Electronics Store

エスカ  
Esca  
4 14 77

ミッドランドスクエア  
Midland Square

名鉄名古屋駅  
Meitetsu Nagoya  
13 25 名鉄百貨店  
Meitetsu Dept. Store

中村区役所駅  
Nakamura Kuyakusho

JRセントラルタワーズ  
JR Central Towers  
12 23 JR高島屋  
JR Takashimaya  
名古屋マリオットアソシアホテル  
Nagoya Marriott Associa

近鉄名古屋駅  
Kintetsu Nagoya

スパイラルタワーズ  
Spiral Towers

名鉄名古屋駅  
Meitetsu Nagoya

1 1 1 1		凡例	
1 1 1 1		Legend	
1	お店番号 Shop Number		
ひつまぶし	Hitsumabushi	小倉トースト	Ogura Toast
味噌煮込みうどん	Miso-nikomi Udon Noodles	カレーうどん	Curry Udon Noodles
手羽先	Tebasaki Chicken Wings	天むす	Ten-musu
味噌カツ	Miso-katsu	鉄板スパ	Teppan Spaghetti
きしめん	Kishimen Noodles	味噌おでん	Miso Oden
あんかけスパ	Ankake Spaghetti	エビフライ	Ebi-furai
どて煮	Dote-ni	名古屋コーチン	Nagoya Kochin Chicken
台湾ラーメン	Taiwan Ramen	なごやめし全般	Assorted Nagoya Meshi
		あおなみ線	Aonami Line
		名鉄線	Meitetsu Line
		名城・名港線	Meijo & Meiko Lines
		桜通線	Sakura-dori Line
		お好み焼	Okonomiyaki
		神社	Shrine
		寺院	Temple
		ショッピング	Shopping
		ホテル	Hotel
		郵便局	Post Office
		病院	Hospital

米野駅  
Komeno

ささしまライブ駅  
Sasashima-raibu

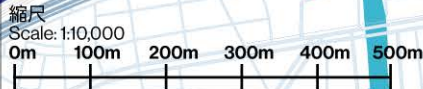
グローバルゲート  
Global Gate  
名古屋プリンスホテルスカイタワー  
Nagoya Prince Hotel Sky Tower

Zepp名古屋  
Zepp Nagoya  
109シネマス  
109 Cinemas

駐名古屋大韓民国総領事館  
Consulate General of the ROK

名古屋四季劇場  
Nagoya Shiki Theatre

愛知大学  
Aichi University



6 名古屋  
Nagoya

納屋橋東  
Nayabashi E.

名古屋新  
Nagoya H.

ヒルトン  
Hilton N.

テラスセナヤ橋  
Terrasse Nayabashi

下園公園  
Shimozono Park

下広井町  
Shimohiroi-cho

名駅南3丁目  
Meiekinami 3-chome

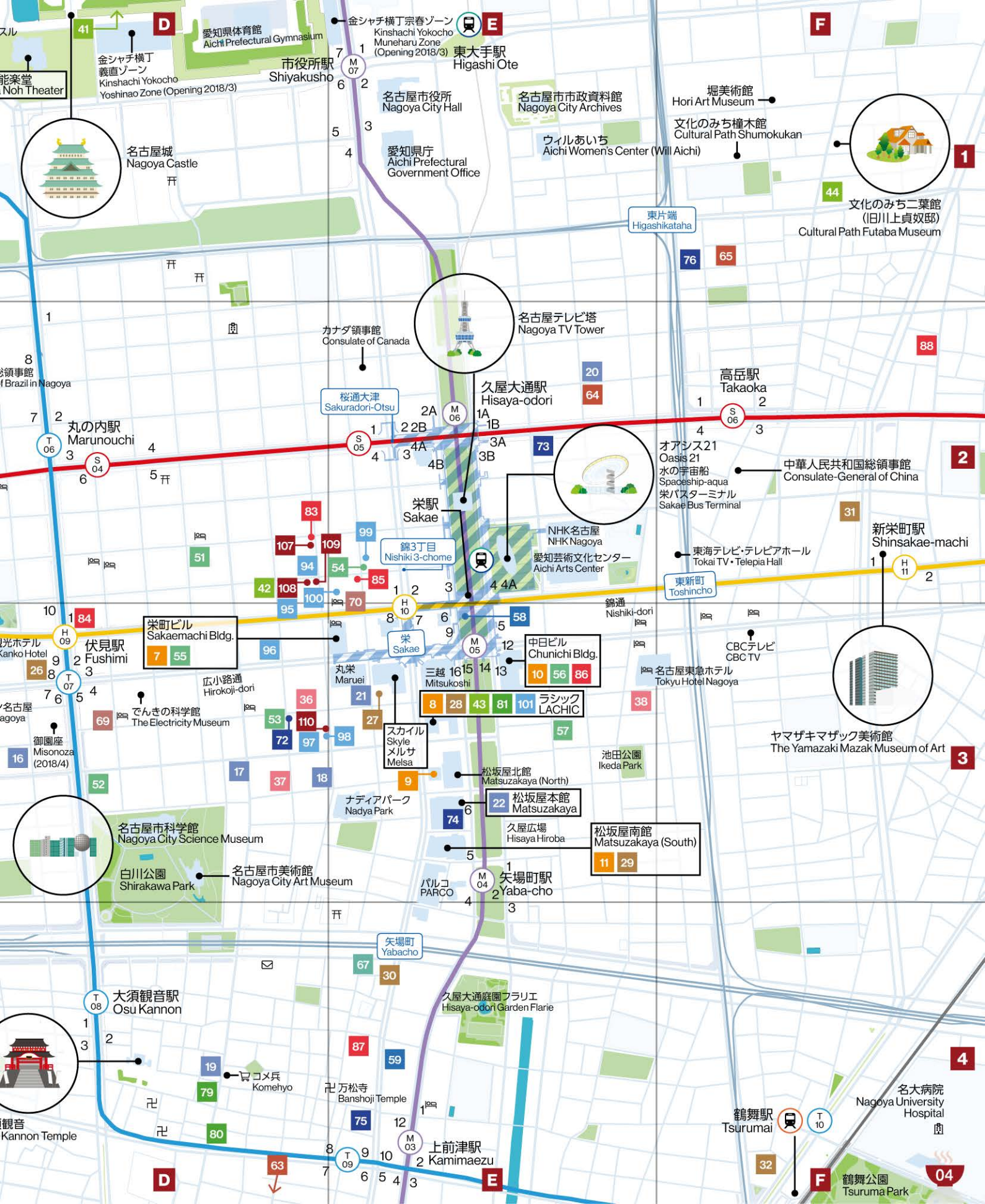
柳橋  
Yanagibashi

広小路通  
Hirokoji-dori

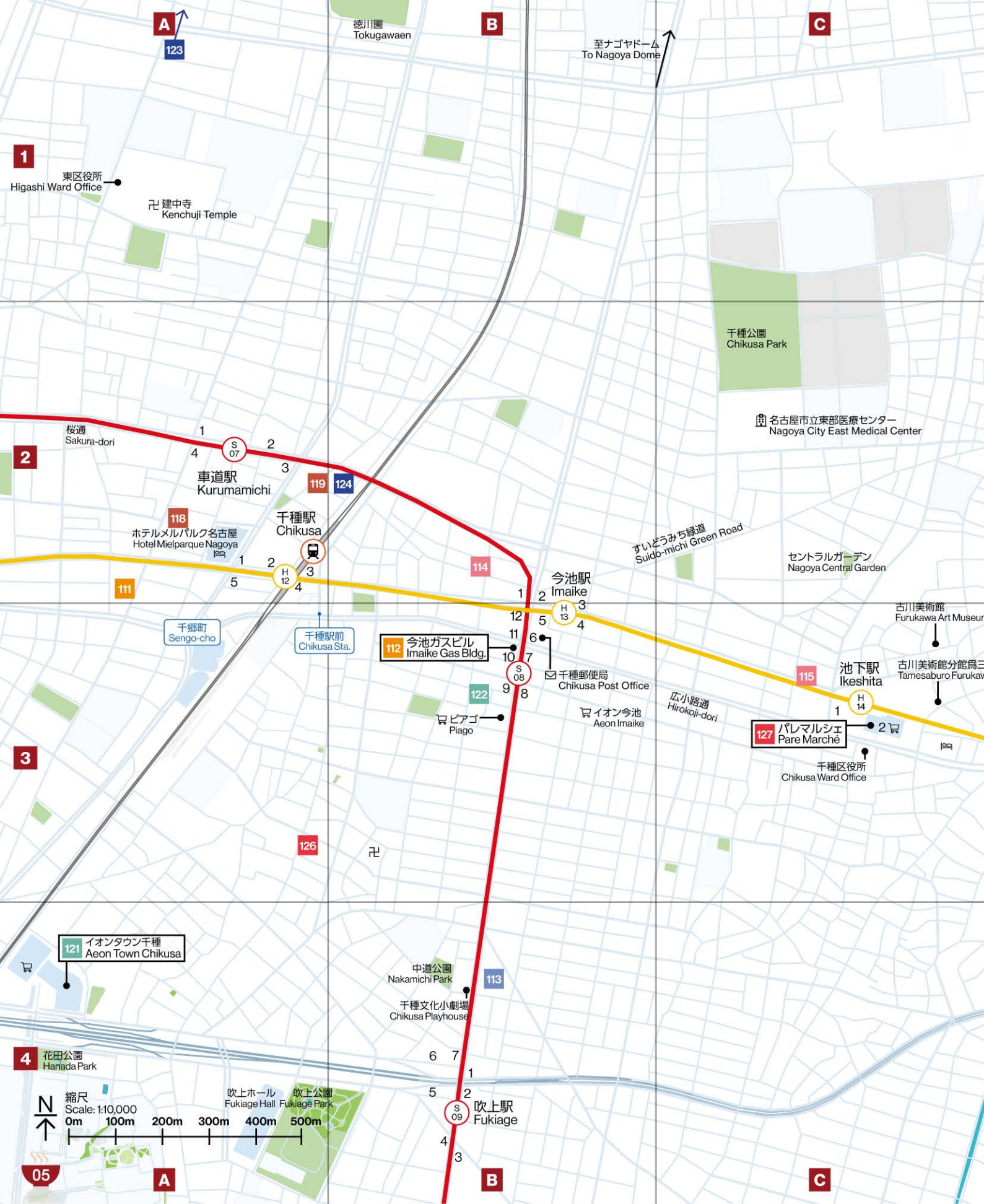
桜通  
Sakura-dori

大須  
Osu









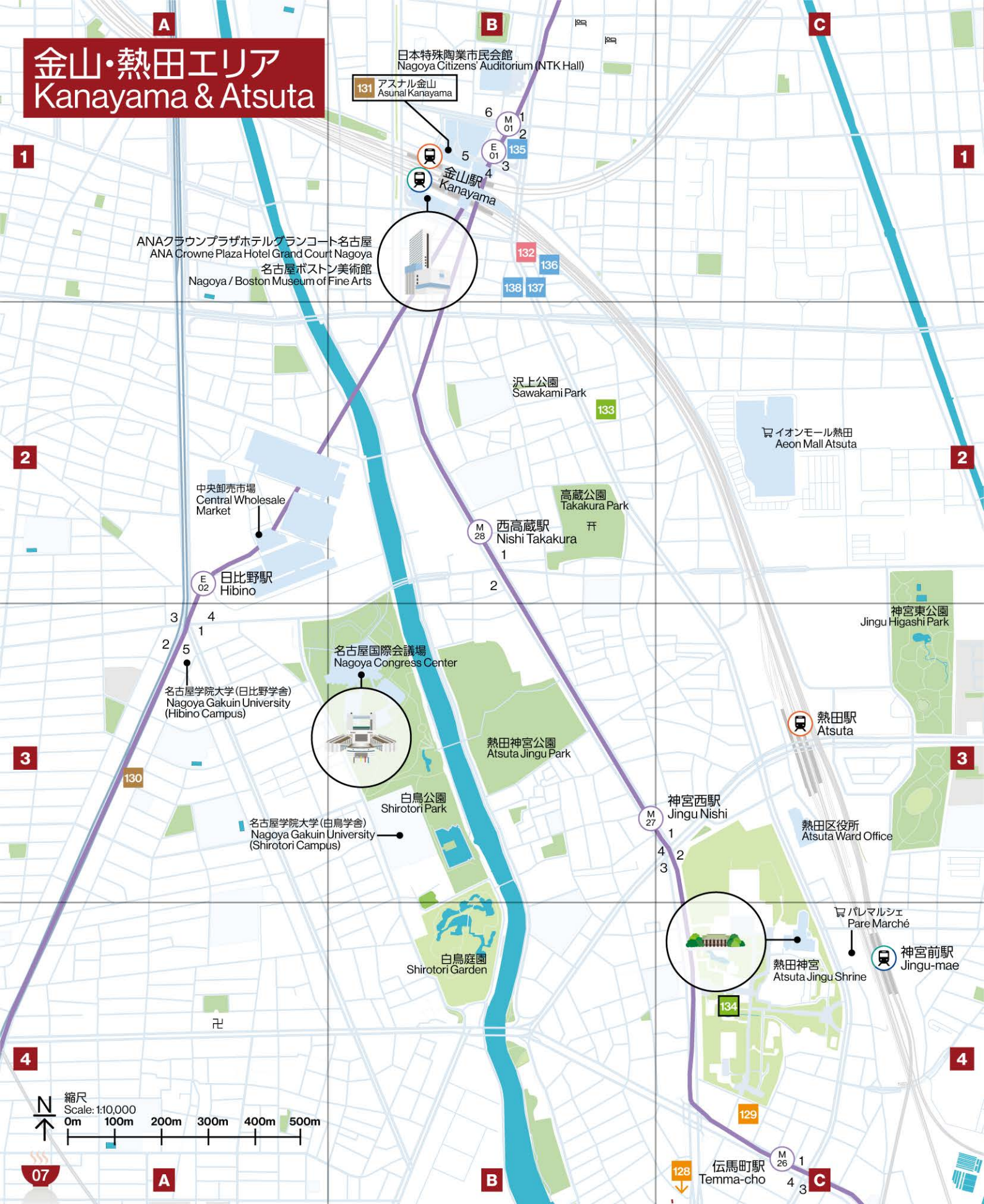


# 千種～東山エリア Chikusa to Higashiyama





# 金山・熱田エリア Kanayama & Atsuta



縮尺  
Scale: 1:10,000  
0m 100m 200m 300m 400m 500m

07

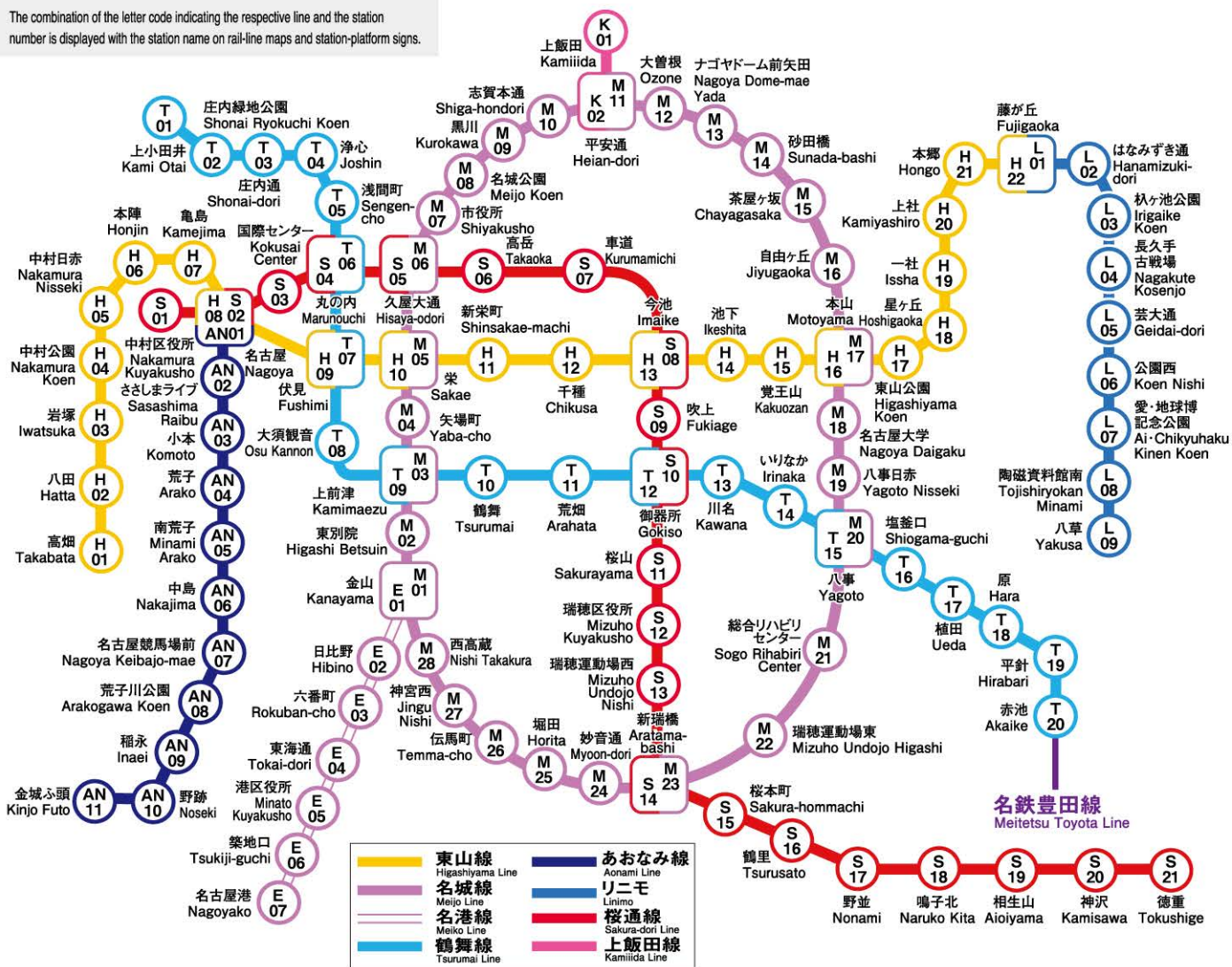
128  
伝馬町駅  
Temma-cho



# Transportation Guide

## Nagoya Municipal Subway and Other Rail Lines

The combination of the letter code indicating the respective line and the station number is displayed with the station name on rail-line maps and station-platform signs.



### Me-guru Nagoya Sightseeing Route Bus

The Me-guru sightseeing route bus offers a way to get to sightseeing destinations without the need to make any transfers, something that visitors unfamiliar with public transportation in the city of Nagoya might appreciate. The 1-Day Ticket offering unlimited rides for a full day is a bargain that lets you get to a variety of tourist destination in Nagoya.

Out of service: Mondays (or the following weekday when Monday is a national holiday) and Dec 29, to Jan. 3

<http://www.nagoya-info.jp/routebus>

One Ride  
¥210 (adult)  
1-Day Ticket  
¥500 (adult)



### Donichi Eco Kippu

The Donichi Eco Kippu is a bargain that's available on Saturdays, Sundays, national holidays, and the 8th of each month (Environment Conservation Day). You can use it for unlimited rides on all city bus routes and subway lines. What's more, presenting your Donichi Eco Kippu can get you a discount for the admission charge at certain facilities.

Note: City buses and Me-guru sightseeing route buses are the only bus lines that accept the Donichi Eco Kippu. The Donichi Eco Kippu cannot be used for rides on the elevated section of the Yutorito Line (between Ozone and Obata Ryokuchi Greens West Park), Meitetsu Bus, or the Aonami Line.

<http://www.kotsu.city.nagoya.jp>



¥600 (adult)

### Subway and City Bus 1-Day Passes

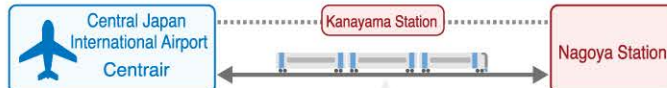
A one-day pass is a convenient and money-saving ticket that lets you enjoy unlimited rides all day long. Three types are available – bus only, subway only, or both bus and subway – with adult and child pricing for each type. Choose the type that's right for your travel plans.

<http://www.kotsu.city.nagoya.jp>

One-day Pass for All Bus Routes and Subway Lines  
¥850 (adult)  
One-day Pass for All Bus Routes  
¥600 (adult)  
One-day Pass for All Subway Lines  
¥740 (adult)



### Getting from Chubu Centrair International Airport to Nagoya Station



Traveling by Nagoya Railroad (μ-Sky [all first-class cars] or Rapid Limited Express [some first-class cars])  
Travel time: 28 to 33 minutes Fare: 870 yen (reserved seat + 360 yen)

Central Japan International Airport <http://www.centrair.jp/>  
Nagoya Railroad <http://www.meitetsu.co.jp/>





## Hitsumabushi

### Unagi Shirakawa Meieki

Enjoy hitsumabushi made from eel with perfectly crisp skin and firm flesh, and the shop's own heritage tare sauce.

- ☎ (052) 589-1358
- 🕒 11:00–15:00, 17:00–21:30  
No closing (except New Year period)
- 🌐 <http://hitsumabushi.jp/>
- 📍 1F, 6-24 Ushijima-cho, Nishi-ku



H 08 S 02 AN 01 Subway Nagoya  
1 Map Page  
03 B2

## Hitsumabushi

### Hitsumabushi Bincho Dai Nagoya Building

To ensure a memorable hitsumabushi experience, Restaurant Bincho focuses on ingredients, grilling, and fine techniques. Savor the culinary art of fragrant, tender eel crisply grilled to perfection.

- ☎ (052) 564-5756
- 🕒 11:00–15:30, 17:00–23:00 No closing  
(except when Dai Nagoya Building is closed)
- 🌐 <http://hitsumabushi.co.jp/dai-nagoya-bldg/>
- 📍 3F, 3-28-12 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
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03 B2

## Hitsumabushi

### Ino ESCA

Hitsumabushi has long been loved as the eel specialty of Nagoya. At Ino, you can take your pick of various tasty rice bowls, each filled with food freshly crafted by hand.

- ☎ (052) 453-1216
- 🕒 11:00–21:30 No closing (except as indicated  
at esca-sc.com)
- 🌐 <http://www.ciao-morita.co.jp/inou/>
- 📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
3 Map Page  
03 B2

## Hitsumabushi

### Hitsumabushi Bincho ESCA

To ensure a memorable hitsumabushi experience, Restaurant Bincho focuses on ingredients, grilling, and fine techniques. Savor the culinary art of fragrant, tender eel crisply grilled to perfection.

- ☎ (052) 451-5557
- 🕒 11:00–15:30, 17:00–22:00 No closing  
(except as indicated at esca-sc.com)
- 🌐 <http://hitsumabushi.co.jp/esca/>
- 📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
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03 B3

## Hitsumabushi

### Miyakagi

Established in 1875, Miyakagi is heir to generations of specialization in local chicken and eel dishes. You, too, can cherish the taste of tradition.

- ☎ (052) 541-0760
- 🕒 11:30–14:00 (L.O.), 17:00–21:00 (L.O.),  
closes 21:40 Closed: Sat. \*Irregular closing  
in nat. hol. periods
- 🌐 <http://www.miyakagi.com>
- 📍 1-2-13 Meiekiminami, Nakamura-ku



H 09 T 07 Subway Fushimi  
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03 C3

## Hitsumabushi

### Omori

At lunchtime, enjoy Nagoya specialties such as hitsumabushi, miso hotpot, and deep-fried Nagoya Cochin. For dinner, experience a superb kaiseki ryori set of select dishes served on a single tray.

- ☎ (052) 218-2220
- 🕒 9:00–21:00 (café time: 9:00–11:00, 14:30–16:30); eve. by  
reservation only. No closing (except New Year period)
- 🌐 <http://hitsumabushi.jp/>
- 📍 1-1-1 Sannomaru, Naka-ku



M 07 Subway Shiyakusho  
6 Map Page  
04 D1

## Hitsumabushi

### Ino Sakaemachi Bldg.

Hitsumabushi has long been loved as the eel specialty of Nagoya. At Ino, you can take your pick of various tasty rice bowls, each filled with food freshly crafted by hand.

- ☎ (052) 961-1684
- 🕒 11:00–21:00  
No closing (except New Year period)
- 🌐 <http://www.ciao-morita.co.jp/inou/>
- 📍 B1F, 3-23-31 Nishiki, Naka-ku



H 10 M 05 Subway Sakae  
7 Map Page  
04 E3

## Hitsumabushi

### Hitsumabushi Bincho LACHIC

To ensure a memorable hitsumabushi experience, Restaurant Bincho focuses on ingredients, grilling, and fine techniques. Savor the culinary art of fragrant, tender eel crisply grilled to perfection.

- ☎ (052) 259-6303
- 🕒 11:00–15:30, 17:00–23:00 Closed: Irregular  
(closed when LACHIC is closed)
- 🌐 <http://hitsumabushi.co.jp/lachic/>
- 📍 7F, 3-6-1 Sakae, Naka-ku



H 10 M 05 Subway Sakae  
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04 E3

## Hitsumabushi

### Unagi Shirakawa Sakae Gas Bldg.

Enjoy hitsumabushi made from eel with perfectly crisp skin and firm flesh, and the shop's own heritage tare sauce.

- ☎ (052) 249-2772
- 🕒 11:00–15:00, 17:00–21:30  
No closing (except New Year period)
- 🌐 <http://hitsumabushi.jp/>
- 📍 B1F, 3-15-33 Sakae, Naka-ku



H 10 M 05 Subway Sakae  
9 Map Page  
04 E3

## Hitsumabushi

### Ino Chunichi Bldg.

Hitsumabushi has long been loved as the eel specialty of Nagoya. At Ino, you can take your pick of various tasty rice bowls, each filled with food freshly crafted by hand.

- ☎ (052) 263-7509
- 🕒 11:00–21:30  
No closing (except Jan. 1 and when Chunichi  
Bldg. is closed)
- 🌐 <http://www.ciao-morita.co.jp/inou/>
- 📍 B2F, 4-1-1 Sakae, Naka-ku



H 10 M 05 Subway Sakae  
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## Hitsumabushi

### Atsuta Houraiken Matsuzakaya

Experience seasonal Japanese cuisine at this restaurant established in 1873. The eel is deliciously grilled in a top-secret sauce maintained through daily top-up.

☎ (052) 264-3825

🕒 11:00–14:30 (L.O.), 16:30–20:30 (L.O.); Sat., Sun., and hols. 11:00–20:30 (L.O.) No closing (except Jan. 1 and when Matsuzakaya Nagoya is closed)

🌐 <http://www.houraiken.com/>  
📍 10F, 3-30-8 Sakae, Naka-ku



M 04 Subway  
Yaba-cho

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04 E3

## Miso-nikomi Udon Noodles

### Yamamotoya Sohonke Towers

At venerable Yamamotoya Sohonke, the authentic flavor of Nagoya is revealed in the sensations of nikomi udon noodles. Enjoy taste carefully cultivated by tradition.

☎ (052) 581-9625

🕒 11:00–23:00

Closed: Irregular

🌐 <http://yamamotoya.co.jp/>  
📍 13F, 1-1-4 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway  
Nagoya

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03 B2

## Miso-nikomi Udon Noodles

### Yamamotoya Sohonke Meitetsu

At venerable Yamamotoya Sohonke, the authentic flavor of Nagoya is revealed in the sensations of nikomi udon noodles. Enjoy taste carefully cultivated by tradition.

☎ (052) 585-2923

🕒 11:00–23:00

Closed: Irregular

🌐 <http://yamamotoya.co.jp/>  
📍 9F, 1-2-1 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway  
Nagoya

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## Miso-nikomi Udon Noodles

### Yamamotoya Honten ESCA

This shop specializing in miso-nikomi udon serves noodles in a soup based on fine bonito and dark-brown miso paste with subtle flavors. With each al dente bite of noodle, umami blossoms in your mouth.

☎ (052) 452-1889

🕒 10:00–22:00 No closing (except as indicated at [esca-sc.com](http://esca-sc.com))

🌐 <http://yamamotoyahonten.co.jp/>  
📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway  
Nagoya

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## Miso-nikomi Udon Noodles

### Yamamotoya Honten Hirokouji Fushimi

This shop specializing in miso-nikomi udon serves noodles in a soup based on fine bonito and dark-brown miso paste with subtle flavors. With each al dente bite of noodle, umami blossoms in your mouth.

☎ (052) 222-0253

🕒 11:00–22:00

No closing

🌐 <http://yamamotoyahonten.co.jp/>  
📍 1F, 1-18-22 Nishiki, Naka-ku



H 09 T 07 Subway  
Fushimi

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03 C3

## Miso-nikomi Udon Noodles

### Gojo

Each day, Gojo udon noodles are freshly made by hand using flour ground from Japanese wheat. Blended with two kinds of miso, the soup has a surprisingly clean taste. Enjoy a hearty meal served in an iron pot.

☎ (052) 204-1995

🕒 11:00–15:30

Closed: Sun. and hols.

📍 1-10-10 Sakae, Naka-ku



H 09 T 07 Subway  
Fushimi

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04 D3

## Miso-nikomi Udon Noodles

### Yamamotoya Honten Sakae Honmachi-dori

This shop specializing in miso-nikomi udon serves noodles in a soup based on fine bonito and dark-brown miso paste with subtle flavors. With each al dente bite of noodle, umami blossoms in your mouth.

☎ (052) 201-4082

🕒 11:00–3:00

No closing

🌐 <http://yamamotoyahonten.co.jp/>  
📍 1F, 2-14-5 Sakae, Naka-ku



H 10 M 05 Subway  
Sakae

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04 D3

## Miso-nikomi Udon Noodles

### Yamamotoya Sohonke Honke

At venerable Yamamotoya Sohonke, the authentic flavor of Nagoya is revealed in the sensations of nikomi udon noodles. Enjoy taste carefully cultivated by tradition.

☎ (052) 241-5617

🕒 11:00–15:00, 17:00–22:00; Sat., Sun., and hols. 11:00–22:00 Closed: Wed.

🌐 <http://yamamotoya.co.jp/>  
📍 3-12-19 Sakae, Naka-ku



M 04 Subway  
Yaba-cho

18 Map Page  
04 D3

## Miso-nikomi Udon Noodles

### Nikominotakara

Enjoy the heirloom taste of miso-nikomi udon in this specialty noodle shop in Osu. Enjoy exquisite aroma and flavor you can only get from the traditional manufacturing methods of Hatcho miso.

☎ (052) 231-5523

🕒 11:30–19:30 (closed Mon.–Sat. 15:00–17:30)

Closed: Thu. ♦ Open if Thu. is a nat. hol. or on 18th of 28th of month, then closed preceding Wed.

📍 2-16-17 Osu, Naka-ku



T 08 Subway  
Osu Kannon

19 Map Page  
04 D4

## Miso-nikomi Udon Noodles

### Kadomaru

The shop's narrow kaku-uchi noodles have pleasing smooth texture. In the soup, a secret blend of red and pale miso gives body to tasty aji fish stock finished with the savory aroma of bonito.

☎ (052) 971-2068

🕒 11:00–19:30 (open all day); Sat. 11:00–14:00

Closed: Sun. and hols.

🌐 <http://www.kadomaru.com>  
📍 1-18-33 Izumi, Higashi-ku



M 06 S 05 Subway  
Hisaya-odori

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04 E2





## Miso-nikomi Udon Noodles

### Yamamotoya Honten Sakaechuou

This shop specializing in miso-nikomi udon serves noodles in a soup based on fine bonito and dark-brown miso paste with subtle flavors. With each al dente bite of noodle, umami blossoms in your mouth.

- ☎ (052) 252-0253
- 🕒 11:00-22:00 No closing (except when CentRise Sakae is closed)
- 🌐 <http://yamamotoyahonten.co.jp/>
- 📍 B1F, 3-3-21 Sakae, Naka-ku



H 10 M 05 Subway Sakae  
**21** Map Page  
**04 E3**

## Miso-nikomi Udon Noodles

### Yamamotoya Sohonke Matsuzakaya

At venerable Yamamotoya Sohonke, the authentic flavor of Nagoya is revealed in the sensations of nikomi udon noodles. Enjoy taste carefully cultivated by tradition.

- ☎ (052) 264-7798
- 🕒 11:00-21:00 No closing (except Jan. 1 and when Matsuzakaya Nagoya is closed)
- 🌐 <http://yamamotoya.co.jp/>
- 📍 9F, 3-16-1 Sakae, Naka-ku



M 04 Subway Yaba-cho  
**22** Map Page  
**04 E3**

## Miso-katsu

### Tonkatsu Keitei

Culinary art is dedicated to selecting tender pork cutlets and making them into authentic tonkatsu. Delight your mouth with sensations that only the seasoned experience of Keitei can provide.

- ☎ (052) 533-0515
- 🕒 11:00-23:00 No closing
- 🌐 <http://www.wako-group.co.jp/>
- 📍 13F, 1-1-4 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**23** Map Page  
**03 B2**

## Miso-katsu

### Yabaton Nagoya Station ESCA

During 70 years in business since 1947, Yabaton has long perfected delicious miso-katsu. Fully enjoy both selected ingredients prepared with consummate skill and welcoming hospitality.

- ☎ (052) 452-6500
- 🕒 11:00-22:00 No closing (except as indicated at esca-sc.com)
- 🌐 <http://www.yabaton.com>
- 📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**24** Map Page  
**03 B2**

## Miso-katsu

### Yabaton Nagoya Station Meitetsu

During 70 years in business since 1947, Yabaton has long perfected delicious miso-katsu. Fully enjoy both selected ingredients prepared with consummate skill and welcoming hospitality.

- ☎ (052) 563-7373
- 🕒 11:00-23:00 Closed: New Year's Day
- 🌐 <http://www.yabaton.com>
- 📍 9F, 1-2-1 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**25** Map Page  
**03 B3**

## Miso-katsu

### Hirokoji Kitchen Matsuya

Established in 1962, this restaurant brings Nagoya taste born in Hirokoji to Western-style dishes. From intimate dining to party hospitality, it provides wide-ranging services.

- ☎ (052) 201-2082
- 🕒 11:00-15:00, 17:00-23:00; Sat., Sun., and hols. 11:00-15:00, 17:00-22:00
- No closing (except Dec. 31 - Jan. 2)
- 🌐 <http://mty1962.web.fc2.com/>
- 📍 2F, 1-20-25 Nishiki, Naka-ku



H 09 T 07 Subway Fushimi  
**26** Map Page  
**04 D3**

## Miso-katsu

### Kano

Miso-katsu originated at Kano, established 1949. Enjoy the authentic traditional taste of a thick pork cutlet, fried to crisp perfection in vegetable oil, and served with fine miso carefully adjusted to the season.

- ☎ (052) 241-3471
- 🕒 11:00-14:30, 17:00-20:30 Closed: Mon., and on Tue. following the 10th of the month
- 📍 3-4-110 Sakae, Naka-ku



H 10 M 05 Subway Sakae  
**27** Map Page  
**04 E3**

## Miso-katsu

### Yabaton Sakae LACHIC

During 70 years in business since 1947, Yabaton has long perfected delicious miso-katsu. Fully enjoy both selected ingredients prepared with consummate skill and welcoming hospitality.

- ☎ (052) 269-7070
- 🕒 11:00-23:00 Closed: Irregular (closed when LACHIC is closed)
- 🌐 <http://www.yabaton.com>
- 📍 7F, 3-6-1 Sakae, Naka-ku



H 10 M 05 Subway Sakae  
**28** Map Page  
**04 E3**

## Miso-katsu

### Yabaton Sakae Matsuzakaya

During 70 years in business since 1947, Yabaton has long perfected delicious miso-katsu. Fully enjoy both selected ingredients prepared with consummate skill and welcoming hospitality.

- ☎ (052) 262-8830
- 🕒 11:00-22:00 No closing (except Jan. 1 and when Matsuzakaya Nagoya is closed)
- 🌐 <http://www.yabaton.com>
- 📍 10F, 3-16-1 Sakae, Naka-ku



M 04 Subway Yaba-cho  
**29** Map Page  
**04 E3**

## Miso-katsu

### Yabaton Yabacho Honten

During 70 years in business since 1947, Yabaton has long perfected delicious miso-katsu. Fully enjoy both selected ingredients prepared with consummate skill and welcoming hospitality.

- ☎ (052) 252-8810
- 🕒 11:00-21:00 Closed: Irregular
- 🌐 <http://www.yabaton.com>
- 📍 3-6-18 Osu, Naka-ku



M 04 Subway Yaba-cho  
**30** Map Page  
**04 E4**



## Miso-katsu

### Tonkatsu MA・MAISON Higashisakura

Since the first shop was established in Higashisakura, Higashi-ku 20 years ago, while moving with the times, Tonkatsu Ma Maison has been committed to maintaining fine flavors.

☎ (052) 932-1552  
 ⌚ 11:00–15:00, 17:00–22:00  
 No closing (except New Year period)  
 🌐 <http://www.ma-maison.co.jp>  
 📍 2-17-11 Higashisakura, Higashi-ku



H 11 Subway  
 Shinsakae-machi  
 31 Map Page  
 04 F2

## Miso-katsu

### Kiharutei

Founded in Tsurumai just after the war, this is Nagoya's oldest tonkatsu store. Now, the delicious miso sauce has been topped up daily for over 70 years.

☎ (052) 251-4741  
 ⌚ 11:00–14:30, 17:00–21:30  
 No closing  
 🌐 <http://kiharutei.com>  
 📍 5-21-6 Chiyoda, Naka-ku



T 10 Subway  
 Tsurumai  
 32 Map Page  
 04 F4

## Tebasaki Chicken Wings

### Furaibo Meieki Century Toyota Bldg.

Enjoy the exquisite taste of tebasaki fried chicken wings created by Furaibo. The extensive menu of Nagoya meshi runs from tebasaki to seasonal local dishes.

☎ (052) 533-2677  
 ⌚ 15:30–23:00 Closed: Sun., but open on third Sun. of the month  
 🌐 [http://www.furaibou.com/t\\_81\\_meieikicentury.htm](http://www.furaibou.com/t_81_meieikicentury.htm)  
 📍 B1F, 4-9-8 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway  
 Nagoya  
 33 Map Page  
 03 B3

## Tebasaki Chicken Wings

### Sekai no Yama-chan Sasashima

Join the chorus of "Mmm, spicy"... "Wow! Tasty!" ... "Another one!" The sauce and spicy seasoning of the shop's amazing Nagoya tebasaki fried chicken wings are closely guarded secrets.

☎ (052) 571-2106  
 ⌚ 17:00–24:15; Sun. and hols. 17:00–23:15  
 No closing (except New Year period)  
 🌐 <http://www.yamachan.co.jp>  
 📍 4-24-24 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway  
 Nagoya  
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 03 C3

## Tebasaki Chicken Wings

### Sekai no Yama-chan Nayabashi

Join the chorus of "Mmm, spicy"... "Wow! Tasty!" ... "Another one!" The sauce and spicy seasoning of the shop's amazing Nagoya tebasaki fried chicken wings are closely guarded secrets.

☎ (052) 219-9887  
 ⌚ 17:00–24:15; Sun. and hols. 17:00–23:15  
 No closing (except New Year period)  
 🌐 <http://www.yamachan.co.jp>  
 📍 1-18-25 Nishiki, Naka-ku



H 09 T 07 Subway  
 Fushimi  
 35 Map Page  
 03 C3

## Tebasaki Chicken Wings

### Makamaka Sakae Sumiyoshi

Enjoy ultimate Nagoya meshi inherited from the parent shop, and fresh local seafood partnered with a drink from the wide selection of local sake. From counter seats to private rooms, your choice of ambience.

☎ (052) 261-4400  
 ⌚ 17:00–24:00  
 Closed: Mon.  
 🌐 <http://www.nagoya-makamaka.com>  
 📍 4F, 3-2-29 Sakae, Naka-ku



H 10 M 05 Subway  
 Sakae  
 36 Map Page  
 04 D3

## Tebasaki Chicken Wings

### Makamaka Honten

In this noted Nagoya izakaya tavern, savor delicious Nagoya meshi and local sake. All ingredients, including for the famous tebasaki fried chicken wings, are sourced locally. Seasoned travelers head straight here.

☎ (052) 249-5526  
 ⌚ 17:00–24:00  
 No closing  
 🌐 <http://www.nagoya-makamaka.com>  
 📍 2F, 3-11-13 Sakae, Naka-ku



H 10 M 05 Subway  
 Sakae  
 37 Map Page  
 04 D3

## Tebasaki Chicken Wings

### Sekai no Yama-chan Honten

Join the chorus of "Mmm, spicy"... "Wow! Tasty!" ... "Another one!" The sauce and spicy seasoning of the shop's amazing Nagoya tebasaki fried chicken wings are closely guarded secrets.

☎ (052) 242-1342  
 ⌚ 17:30–24:45; Sun. and hols. 17:00–23:15  
 No closing (except New Year period)  
 🌐 <http://www.yamachan.co.jp>  
 📍 4-9-6 Sakae, Naka-ku



H 10 M 05 Subway  
 Sakae  
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 04 E3

## Kishimen Noodles

### Miyakishimen Shun

Near JR Nagoya Station, located in B1 at KITTE Nagoya. Enjoy something from the popular lunch-set menu. At night, savor tasty food a la carte with something from a carefully selected range of sake.

☎ (052) 433-1817  
 ⌚ 11:00–16:00, 16:00–23:00  
 Closed: New Year's Day  
 🌐 <http://www.miyakishimen.co.jp>  
 📍 B1F, 1-1-1 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway  
 Nagoya  
 39 Map Page  
 03 B2

## Kishimen Noodles

### Kishimentei ESCA

Noodles heavily depend of soup for flavor. Kishimentei has two tasty aromatic base broths that match what goes into the soup. At this dedicated specialty shop, you can be sure of delicious noodles.

☎ (052) 452-1955  
 ⌚ 10:30–21:30 No closing (except as indicated at [esca-sc.com](http://esca-sc.com))  
 🌐 <http://www.kishimentei.co.jp>  
 📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway  
 Nagoya  
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## Kishimen Noodles

### Nagoya-jo Kishimentei

Revel in the flavor of firm, freshly boiled noodles embraced by the taste of soup based on the daily batch of broth. The menu has a number of items, but famous Nagoya kishimen is the most popular choice.

☎ (052) 211-4509

🕒 10:00–16:00

No closing



📍 1-1 Hommaru, Naka-ku



**M** 07 Subway Shiyakusho

**41** Map Page **04 D1**

## Kishimen Noodles

### Mentsurubi

Created using flour from Kinu-akari wheat grown in Aichi Prefecture, extra-wide kishimen noodles are an evolved Nagoya specialty. The bite and silky smoothness are beyond compare.

☎ (052) 955-2722

🕒 Mon.–Sat. 11:00–15:00, 17:00–3:00; Sun. and hols.

11:00–15:00, 17:00–23:00 No closing

🌐 <http://bit.ly/2fkvb7U>

📍 1F, 3-20-10 Nishiki, Naka-ku



**H** 10 **M** 05 Subway Sakae

**42** Map Page **04 D2**

## Kishimen Noodles

### Miyakishimen Takesaburo

Located near Sakae Station, on the restaurant floor of LACHIC. As well as a weekly lunch special, the set meals feature great examples of Nagoya meshi.

☎ (052) 259-6717

🕒 11:00–23:00 Closed: Irregular (closed when LACHIC is closed)

🌐 <http://www.miyakishimen.co.jp>

📍 7F, 3-6-1 Sakae, Naka-ku



**H** 10 **M** 05 Subway Sakae

**43** Map Page **04 E3**

## Kishimen Noodles

### Kawaiya

Resolutely made with skills passed down since the shop was founded in 1921, the noodles in the kishimen, udon, soba, and nikomi dishes are all mixed, kneaded, and cut entirely by hand.

☎ (052) 931-0474

🕒 11:00–14:00, 17:00–19:20 (L.O.) or until noodles are sold out Closed: Sun. and hols.



📍 31 lidamachi, Higashi-ku



**S** 06 Subway Takaoka

**44** Map Page **04 F1**

## Ankake Spaghetti

### Spaghetti House Yokoi KITTE Nagoya

Beloved in Nagoya for more than 50 years, the first shop to make Nagoya meshi spaghetti with oriental-style ankake sauce. Try the superb Spicy Sticky Anspa: its sauce takes more than a week to make.

☎ (052) 433-1641

🕒 11:00–23:00

Closed: New Year's Day

🌐 <http://yokoi-anspa.jp>

📍 B1F, 1-1-1 Meieki, Nakamura-ku



**H** 08 **S** 02 **AN** 01 Subway Nagoya

**45** Map Page **03 B2**

## Ankake Spaghetti

### Spaghetti House Ciao Nagoya JR Gate Tower

Ciao specializes in oriental-style ankake spaghetti. This Nagoya meshi treat is made with thick pasta that goes well with the herby, spicy, clingy, tomato-based ankake sauce.

☎ (052) 756-2776

🕒 11:00–23:00 No closing (except when JR Gate Tower is closed)

🌐 <http://www.ciao-morita.co.jp/index.html>

📍 12F, 1-1-3 Meieki, Nakamura-ku



**H** 08 **S** 02 **AN** 01 Subway Nagoya

**46** Map Page **03 B2**

## Ankake Spaghetti

### Spaghetti House Ciao No. 5 Horiuchi Bldg.

Ciao specializes in oriental-style ankake spaghetti. This Nagoya meshi treat is made with thick pasta that goes well with the herby, spicy, clingy, tomato-based ankake sauce.

☎ (052) 541-1846

🕒 11:00–22:30

No closing (except New Year period)

🌐 <http://www.ciao-morita.co.jp/index.html>

📍 1F, 4-5-19 Meieki, Nakamura-ku



**H** 08 **S** 02 **AN** 01 Subway Nagoya

**47** Map Page **03 B2**

## Ankake Spaghetti

### Ankake Spa MA・MAISON ESCA

Ma Maison founded this ankake spaghetti shop 38 years ago. Try the exquisite combination of the shop's signature hamburger steak and ankake sauce.

☎ (052) 453-1227

🕒 11:00–22:00 No closing (except as indicated at [esca-sc.com](http://esca-sc.com))

🌐 <http://www.ma-maison.co.jp>

📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



**H** 08 **S** 02 **AN** 01 Subway Nagoya

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## Ankake Spaghetti

### Spaghetti House Ciao JR Nagoya Sta. Shinkansenguchi

Ciao specializes in oriental-style ankake spaghetti. This Nagoya meshi treat is made with thick pasta that goes well with the herby, spicy, clingy, tomato-based ankake sauce.

☎ (052) 571-8625

🕒 11:00–23:00

No closing

🌐 <http://www.ciao-morita.co.jp/index.html>

📍 1-1-4 Meieki, Nakamura-ku



**H** 08 **S** 02 **AN** 01 Subway Nagoya

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## Ankake Spaghetti

### Sakura Honten

Only in Nagoya! Ankake spa is the ultimate soul food for adventurous travelers. This is your chance to enjoy ultra-thick pasta and the prickling of spicy sauce on your tongue.

☎ (052) 223-0396

🕒 11:00–15:30, 17:30–21:00; Sat. 11:00–15:00

Closed: Sat. night, Sun., hols., New Year and early May holiday periods

🌐 [www.ankakespa-sakura.com](http://www.ankakespa-sakura.com)

📍 1-14-8 Nishiki, Naka-ku



**S** 03 Subway Kokusai Center

**50** Map Page **03 C2**



## Ankake Spaghetti

### Ankake Taro Chojamachi

Only in Nagoya! Ankake spa is the ultimate soul food for adventurous travelers. This is your chance to enjoy ultra-thick pasta and the prickling of spicy sauce on your tongue.

- ☎ (052) 202-0160
- 🕒 11:00–15:30, 17:30–21:00; Sat. 11:00–15:00  
Closed: Sat. night, Sun., hols., New Year and early May holiday periods
- 🌐 [www.ankake-taro.com](http://www.ankake-taro.com)
- 📍 2-12-2 Nishiki, Naka-ku



H 09 T 07 Subway  
Fushimi

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04 D2

## Ankake Spaghetti

### Otokomae Pasta Fushimi

After carefully selecting the ingredients, it takes three days to prepare the ankake sauce. Otokomae means "handsome" in Japanese, and the owner hopes you will handsomely enjoy the care he puts into your food.

- ☎ (052) 265-5161
- 🕒 11:00–14:30, 17:00–21:00; Sun. and hols.  
11:00–14:30 Closed: Irregular
- 🌐 <http://otokomaepasta.com/>
- 📍 1F, 2-10-3 Sakae, Naka-ku



H 09 T 07 Subway  
Fushimi

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04 D3

## Ankake Spaghetti

### Spaghetti House Yokoi Sumiyoshi

Beloved in Nagoya for more than 50 years, the first shop to make Nagoya meshi spaghetti with oriental-style ankake sauce. Try the superb Spicy Sticky Anspa: its sauce takes more than a week to make.

- ☎ (052) 241-5571
- 🕒 11:00–15:00, 17:00–21:00; Sun. and hols. lunchtime only  
No closing (except New Year period)
- 🌐 <http://yokoi-anspa.jp>
- 📍 2F, 3-10-11 Sakae, Naka-ku



H 10 M 05 Subway  
Sakae

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04 D3

## Ankake Spaghetti

### Spaghetti House Yokoi Nishiki

Beloved in Nagoya for more than 50 years, the first shop to make Nagoya meshi spaghetti with oriental-style ankake sauce. Try the superb Spicy Sticky Anspa: its sauce takes more than a week to make.

- ☎ (052) 962-5855
- 🕒 11:00–15:00, 17:00–22:00  
Closed: Sun. and New Year period
- 🌐 <http://yokoi-anspa.jp>
- 📍 1F, 3-14-25 Nishiki, Naka-ku



H 10 M 05 Subway  
Sakae

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04 E2

## Ankake Spaghetti

### Spaghetti House Ciao Sakaemachi Bldg.

Ciao specializes in oriental-style ankake spaghetti. This Nagoya meshi treat is made with thick pasta that goes well with the herby, spicy, clingy, tomato-based ankake sauce.

- ☎ (052) 962-8907
- 🕒 11:00–21:00  
No closing (except New Year period)
- 🌐 <http://www.ciao-morita.co.jp/index.html>
- 📍 B1F, 3-23-31 Nishiki, Naka-ku



H 10 M 05 Subway  
Sakae

55 Map Page  
04 E3

## Ankake Spaghetti

### Spaghetti House Ciao Chunichi Bldg.

Ciao specializes in oriental-style ankake spaghetti. This Nagoya meshi treat is made with thick pasta that goes well with the herby, spicy, clingy, tomato-based ankake sauce.

- ☎ (052) 263-7510
- 🕒 11:00–21:30  
No closing (except Jan. 1 and when Chunichi Bldg. is closed)
- 🌐 <http://www.ciao-morita.co.jp/index.html>
- 📍 B2F, 4-1-1 Sakae, Naka-ku



H 10 M 05 Subway  
Sakae

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04 E3

## Ankake Spaghetti

### Ankake Taro Sakae Yonchome

Only in Nagoya! Ankake spa is the ultimate soul food for adventurous travelers. This is your chance to enjoy ultra-thick pasta and the prickling of spicy sauce on your tongue.

- ☎ (052) 261-0163
- 🕒 11:00–15:30, 17:30–21:00; Sat. 11:00–15:00  
Closed: Sat. night, Sun., hols., New Year and early May holiday periods
- 🌐 [www.ankake-taro.com](http://www.ankake-taro.com)
- 📍 4-12-1 Sakae, Naka-ku



H 10 M 05 Subway  
Sakae

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04 E3

## Ten-musu

### Jiraiya Sakaechika

Nori wraps made with carefully selected rice and fresh shrimp. Enjoy flavorful seaweed combined with spices. You are welcome to eat freshly served items in the shop.

- ☎ (052) 962-5188
- 🕒 11:00–20:00  
Closed: Irregular
- 🌐 <http://www.jiraiya.net>
- 📍 3-5-12 Sakae, Naka-ku



H 10 M 05 Subway  
Sakae

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04 E3

## Ten-musu

### Tenmusu Senju

Since 1980, this store has specialized in ten-musu: small shrimp tempura embedded in rice balls made from carefully selected rice. Wrapped in nori, these small rice balls are deliciously easy to eat.

- ☎ (052) 262-0466
- 🕒 8:30–18:00 ♦ In-store dining 12:00–14:00  
Closed: Tue. and Wed.
- 📍 4-10-82 Osu, Naka-ku



M 03 T 09 Subway  
Kamimaezu

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04 E4

## Teppan Spaghetti

### Spaghetti House Chef

This shop lets you enjoy, on a single plate, two types of Nagoya's famous spaghetti made on a teppan griddle. Since starting business 30 years ago, it has remained faithful to its well-loved original flavors.

- ☎ (052) 453-1755
- 🕒 11:00–21:00  
Closed: Mon.
- 📍 2-15-9 Noritake, Nakamura-ku



H 08 S 02 AN 01 Subway  
Nagoya

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03 A2





## Teppan Spaghetti

### Café Rich

Enjoy nostalgic encounters with ebi-furai and hamburger steak and other dishes inherited from Japan's encounter with Western food. Try treats such as the piping hot-Japanese teppan version of spaghetti Napolitan.

☎ (052) 452-3456  
 ⌚ 7:00–20:00 No closing (except as indicated at esca-sc.com)  
 🌐 [http://www.esca-sc.com/rest\\_cafe\\_0039.html](http://www.esca-sc.com/rest_cafe_0039.html)  
 📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**61** Map Page 03 B2

## Teppan Spaghetti

### Baru Cafe Saru

Take your pick of exciting sweets, of set menus, and of a la carte dishes made to be enjoyed with sake. This trendy cafe has hideaway loft seating and a garden terrace.

☎ (052) 581-0036  
 ⌚ 11:00–24:00 No closing  
 🌐 <https://www.hotpepper.jp/strJ000861645/>  
 📍 5-24-1 Meieki, Nakamura-ku



H 09 T 07 Subway Fushimi  
**62** Map Page 03 C3

## Teppan Spaghetti

### Osu Seroli

You can taste the time and care invested in the shop's delicious sauce. When it's served with homemade pasta and the hot, melting softness of egg, moments of exquisite harmony form and spread in your mouth.

☎ (052) 321-8858  
 ⌚ 11:00–22:00 (weekdays closed 14:30–17:30) Closed: Tue.  
 🌐 <http://www.seroli.com>  
 📍 1-7-36 Tachibana, Naka-ku



M 03 T 09 Subway Kamimaezu  
**63** Map Page 04 D4

## Teppan Spaghetti

### Kitchen Haseya

The Napolitan and meat sauce spaghetti recipes have remained unchanged since 1963, when the restaurant was founded as a café. These days, the hamburger steak is also very popular.

☎ (052) 971-3192  
 ⌚ 11:00–14:30 Closed: Sun., hols., and 3rd Sat. of month  
 📍 1F, 1-21-1 Izumi, Higashi-ku



S 06 Subway Takaoka  
**64** Map Page 04 E2

## Teppan Spaghetti

### Caravan

By all accounts, the chef's sauce simmered in red wine and the Italian spaghetti with egg and fresh cream are special treats. The décor of this retro shop reaches back to the post-war period and beyond.

☎ (052) 931-3898  
 ⌚ 7:30–21:00 Closed: Tue.  
 📍 1F, 2-3-22 Izumi, Higashi-ku



S 06 Subway Takaoka  
**65** Map Page 04 F1

## Taiwan Ramen

### Misen JR Nagoya Station

This place, Nagoya's original Taiwanese ramen shop, was founded in 1960. The chicken-based soup, along with spicy chilli and garlic, make the ample minced pork even more delicious!

☎ (052) 581-0330  
 ⌚ 11:00–23:00 No closing  
 🌐 <http://www.misen.ne.jp>  
 📍 1-1-4 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**66** Map Page 03 B3

## Taiwan Ramen

### Misen Yaba

This Chinese restaurant is famous for its Taiwanese ramen. Under the spiciness, you can taste a pleasing umami. This combination keeps people coming back for more. The "American" option is less spicy.

☎ (052) 238-7357  
 ⌚ 11:30–14:00 (Sat. and Sun. 11:30–15:00) 17:00–1:00 Closed: Irregular  
 📍 3-6-3 Osu, Naka-ku



M 04 Subway Yaba-cho  
**67** Map Page 04 E4

## Miso Oden

### Bonsai

At any time, this shop specializing in Japanese wine has more than 50 kinds on offer. To match the wine, we offer many single-item dishes, starting with deep-fried skewer food at 100 yen, smoked platter for 990 yen, and more.

☎ (052) 551-8031  
 ⌚ 17:00–3:00 No closing  
 📍 1-21-21 Nagono, Nishi-ku



S 04 T 06 Subway Marunouchi  
**68** Map Page 03 C2

## Miso Oden

### Doteyaki Shimasho

Upholding the delicious traditional taste of Nagoya since 1949: savor local doteyaki miso oden cooked in Aichi's treasured Hacho miso.

☎ (052) 231-5977  
 ⌚ 17:00–22:00 Closed: Sat., Sun., and hols.  
 🌐 <http://shimasho.biz>  
 📍 2-1-19 Sakae, Naka-ku



H 09 T 07 Subway Fushimi  
**69** Map Page 04 D3

## Miso Oden

### Daruma

Enjoy old-fashioned flavors and the atmosphere of days gone by. Choose from a range of classic Nagoya meshi treats such as dote-kushi skewers that originated in post-war food stalls.

☎ (052) 973-2088  
 ⌚ Mon.–Thu. 16:00–4:00; Fri 16:00–5:00; Sat 11:00–5:00; Sun. and hols. 11:00–1:30 Closed: Irregular  
 🌐 <http://www.kaburaya-group.co.jp>  
 📍 3-18-18 Nishiki, Naka-ku



H 10 M 05 Subway Sakae  
**70** Map Page 04 E3



## Ogura Toast

### KAKO BUCYO coffee

To bring bitterness to the fore, this proper coffee shop roasts its own beans. It also serves Ogura toast generously spread with its own mildly sweet homemade bean paste. It all goes perfectly with fresh cream!

☎ (052) 582-3780

🕒 7:30–17:00

No closing

🌐 <https://www.bucyocoffee.com/>

📍 1F, 1-10-9 Meiekininami, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Ogura Toast

### Coffee Shop Bolsa Sumiyoshi

Founded in 1984, this self-service coffee shop is a Nagoya institution. Customers appreciate the Ogura toast and "Nagoya morning" set.

☎ (052) 241-0657

🕒 7:30–18:00

Closed: Dec. 31–Jan. 3

🌐 <http://www.ccscoffee.co.jp/shops/bolsa/bolsa.htm>

📍 1F, 3-9-1 Sakae, Naka-ku



H 10 M 05 Subway Sakae

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## Ogura Toast

### Kato Coffee

Ever popular with locals, the coffee has been pleasing them since 1986. Knowing travelers from Japan and overseas can also be heard ordering the generously spread Ogura toast and properly brewed coffee.

☎ (052) 951-7676

🕒 7:00–18:00; Sat., Sun., and hols. 8:00–17:00 Closed on 3rd Wed. of month ♦ If Wed. is on 15th, then closed on 16th

🌐 <http://www.katocoffee.com/>

📍 1-3-2 Higashisakura, Higashi-ku



M 06 S 05 Subway Hisaya-odori

73 Map Page 04 E2

## Ogura Toast

### Café Fazenda Angel Park

A great place to enjoy a cup of hand-dripped coffee in an elegant ambience. The shop also sells choice fazenda coffee beans.

☎ (052) 242-0399

🕒 8:00–19:00

Closed: New Year's Day

🌐 <http://www.ccscoffee.co.jp/shops/fazenda/fazenda.htm>

📍 B2F, Saki 3-16-10 Sakae, Naka-ku



M 04 Subway Yaba-cho

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## Ogura Toast

### Coffee Shop Bolsa Osu

Before settling to Ogura toast and delicious coffee freshly made from that day's grind of beans, enjoy a warm welcome of cheery voices and bright smiles.

☎ (052) 262-5139

🕒 7:30–19:00

No closing

🌐 <http://www.ccscoffee.co.jp/shops/bolsa/bolsa.htm>

📍 1F, 3-31-16 Osu, Naka-ku



M 03 T 09 Subway Kamimaezu

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## Ogura Toast

### Café Bon Bon

Hardly changed since it opened in 1949, the shop has maintained its retro ambience. The slightly strong blend coffee (320 yen) is perfect with cake.

☎ (052) 931-0442

🕒 8:00–21:00; Cafe 8:00–22:00; Sun. and hols. 8:00–21:00; when Tenshinro next door is closed, 8:00–21:00. No closing

🌐 <http://cake-bonbon.com>

📍 2-1-22 Izumi, Higashi-ku



S 06 Subway Takaoka

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## Ebi-furai

### Ebidote Shokudo

This is the place to enjoy jumbo ebi-furai – at 35 cm, the longest batter-fried prawn in Japan – and the Nagoya treat, ebi-dote.

☎ (052) 459-5517

🕒 11:00–22:00 No closing (except as indicated at esca-sc.com)

🌐 <http://www.ebidote-shokudo.jp/>

📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Ebi-furai

### Maruha Shokudo Chikamachi Lounge

Along with Nagoya's famous ebi-furai, enjoy freshest seafood supplied directly from the main shop in Toyohama.

☎ (052) 414-6018

🕒 11:00–15:00, 17:00–23:00

Closed: New Year's Day

🌐 <http://www.maruha-net.co.jp>

📍 B1F, 4-4-10 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Ebi-furai

### Gorakutei

This no-nonsense Japanese diner simply serves delicious signature dishes of Nagoya. Feast on ebi-furai, kishimen noodles, and miso-nikomi udon (winter only).

☎ (052) 231-0255

🕒 11:30–15:00, 17:30–19:30

Closed: Tue. eve, Wed. all day

🌐

📍 2-17-12 Osu, Naka-ku



T 08 Subway Osu Kannon

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## Ebi-furai

### Miyukitei

Osu's venerable Western-style restaurant was founded in 1923. Besides ebi-furai, miso-katsu, and other Nagoya favorites, it serves classics such as hayashi rice and omelet rice.

☎ (052) 241-0741

🕒 11:00–14:30; Sat. and Sun. 11:00–14:30, 17:30–19:30

Closed: Wed., New Year period (inquire for details)

🌐

📍 3-39-45 Osu, Naka-ku



M 03 T 09 Subway Kamimaezu

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## Ebi-furai

### Maruha Shokudo Lachic

Gaze at the 8F view of Sakae as you enjoy Nagoya's famous ebi-furai and freshest seafood supplied directly from the main shop in Toyohama.

☎ (052) 259-6701

🕒 11:00–15:00, 17:00–23:00; Sat., Sun., hols. and peak periods 11:00–23:00 Closed: Irregular (closed when LACHIC is closed)

🌐 <http://www.maruha-net.co.jp>

📍 8F 3-6-1 Sakae, Naka-ku



H 10 M 05 Subway Sakae

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## Curry Udon Noodles

### Wakashachiya ESCA

This shop is famous for its curry udon. Savor this masterful composition of very thick al dente noodles and curry conjured from a secret blend of spices.

☎ (052) 453-5516

🕒 11:00–22:00 No closing (except as indicated at esca-sc.com)

🌐 <http://www.wakashachiya.co.jp/>

📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Curry Udon Noodles

### Wakashachiya Nishiki

This shop is famous for its curry udon. Savor this masterful composition of very thick al dente noodles and curry conjured from a secret blend of spices.

☎ (052) 951-2588

🕒 11:30–14:30, 17:00–3:00; Sun. and hols. 11:30–14:30, 17:00–22:00

No closing (except New Year period)

🌐 <http://www.wakashachiya.co.jp/>

📍 1F, 3-12-10 Nishiki, Naka-ku



H 10 M 05 Subway Sakae

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## Curry Udon Noodles

### Syachi-Ichi Nishiki-dori Fushimi

Shop specializing in the curry nikomi udon originated at Yamamotoya. Curry soup based on katsuo broth and noodles with a firm bite: a marriage made in heaven.

☎ (052) 223-2531

🕒 11:00–15:00, 17:30–22:30; Sat., Sun., and hols. 17:30–22:00 Closed: Irregular

🌐 <http://www.syachi-ichi.com/>

📍 2-16-21 Nishiki, Naka-ku



H 09 T 07 Subway Fushimi

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## Curry Udon Noodles

### Udon Nishiki

The soup combines vegetables, chicken stock, and bonito broth with a shop-secret blend of curry spices. It goes perfectly with shop-made resilient hand-kneaded noodles! Each order is freshly made with care.

☎ (052) 951-1789

🕒 11:30–13:30, 17:30–2:00; Sat. 19:00–2:00 Closed: Sun. and hols.



📍 3-18-9 Nishiki, Naka-ku



H 10 M 05 Subway Sakae

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## Curry Udon Noodles

### Wakashachiya Chunichi Bldg.

This shop is famous for its curry udon. Savor this masterful composition of very thick al dente noodles and curry conjured from a secret blend of spices.

☎ (052) 261-1661

🕒 11:00–21:30

No closing (except Jan. 1 and when Chunichi Bldg. is closed)

🌐 <http://www.wakashachiya.co.jp/>

📍 B2F, 4-1-1 Sakae, Naka-ku



H 10 M 05 Subway Sakae

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## Curry Udon Noodles

### Syachi-Ichi Osu

Shop specializing in the curry nikomi udon originated at Yamamotoya. Curry soup based on katsuo broth and noodles with a firm bite: a marriage made in heaven.

☎ (052) 262-2531

🕒 11:00–20:00 (L.O.)

No closing

🌐 <http://www.syachi-ichi.com/>

📍 3-30-4 Osu, Naka-ku



M 03 T 09 Subway Kamimaezu

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## Curry Udon Noodles

### Katsumiya

Savor creamy yellow, old-fashioned Nagoya curry udon. Relish the deep, rich flavor of the chicken stock! It has a soothing taste you'll enjoy to the end of each and every handmade noodle.

☎ (052) 936-5081

🕒 11:30–14:30, 17:30–21:00

Closed: Tue.

🌐 <https://www.facebook.com/yjmyt0912/>

📍 33-8 Daikan-cho, Higashi-ku



H 11 Subway Shinsakae-machi

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## Nagoya Cochin Chicken

### Torikai Sohonke Meieki Nishiguchi

Enjoy Nagoya Cochin and egg rice bowl, winner of all-Japan Rice Bowl Grand Prix Gold Award for three years in a row! Torikai Nagoya Cochin tebasaki fried chicken wings are also legendary.

☎ (052) 452-3737

🕒 Mon.–Sat. 17:00–24:00; Sun. and hols. 17:00–23:00

Closed: Sun. (open if nat.hol., then closed Mon.)

🌐 <http://www.tori-kai.com/>

📍 1-7-15 Noritake, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Nagoya Cochin Chicken

### Torikai Sohonke Meieki ESCA

Enjoy Nagoya Cochin and egg rice bowl, winner of all-Japan Rice Bowl Grand Prix Gold Award for three years in a row! Torikai Nagoya Cochin tebasaki fried chicken wings are also legendary.

☎ (052) 454-3350

🕒 11:00–22:00 No closing (except as indicated at esca-sc.com)

🌐 <http://www.tori-kai.com/>

📍 Saki 6-9 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Nagoya Cochin Chicken

### Akaitori Crosscourt Tower

Homely authentic charcoal yakitori shop. Tuck into fresh Mikawa chicken and properly aged Nagoya Cochin. Enjoy it even more with your choice from a list of sake of selected by a professional sake taster.

- ☎ (052) 414-4194
- 🕒 11:00–14:00, 17:00–23:00; Sat., Sun., and hols. 11:00–23:00 No closing
- 🌐 <http://www.torisige.co.jp/business2/shop/?id=2>
- 📍 B1F, 4-4-10 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Nagoya Cochin Chicken

### Kururu Meieki

Relax in the nostalgic surroundings of a private room and fully enjoy hikizuri hotpot, tebasaki fried chicken wings, and other genuine Nagoya Cochin dishes.

- ☎ (052) 541-7772
- 🕒 Lunch Mon.–Fri. 11:30–14:30; eve. 17:00–24:00 No closing
- 🌐 <https://www.hotpepper.jp/strJ000107827/>
- 📍 4-3-11 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Nagoya Cochin Chicken

### Torikai Sohonke Meieki Minami

Enjoy Nagoya Cochin and egg rice bowl, winner of all-Japan Rice Bowl Grand Prix Gold Award for three years in a row! Torikai Nagoya Cochin tebasaki fried chicken wings are also legendary.

- ☎ (052) 561-7705
- 🕒 Mon.–Fri. 11:30–14:00; Mon.–Sat. 17:00–24:00, Sun. and hols. 17:00–23:00 No closing
- 🌐 <http://www.tori-kai.com/>
- 📍 1-17-14 Meiekiminami, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya

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## Nagoya Cochin Chicken

### Nagoya Cochin Ichiou Nishiki

The highly skilled chefs are adept at creating various Japanese delicacies using specially selected fresh and tasty Nagoya Cochin, the famously delicious chicken raised in and around Nagoya.

- ☎ (052) 961-1002
- 🕒 11:30–14:30; Mon.–Thu. 17:00–24:00, Fri. and Sat. 17:00–2:00, Sun. and hols. 17:00–23:00 Closed: Irregular
- 🌐 <http://nishiki.ichiou.com>
- 📍 1-3F, 3-12-18 Nishiki, Naka-ku



H 10 M 05 Subway Sakae

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## Nagoya Cochin Chicken

### Torisei

Torisei is the place to go for especially delicious Nagoya Cochin chicken brought fresh from the morning market.

- ☎ (052) 951-7337
- 🕒 11:30–13:30, 17:00–23:00 Closed: Sun.
- 🌐 <http://www.torisei.jp>
- 📍 1-2F, 3-19-24 Nishiki, Naka-ku



H 10 M 05 Subway Sakae

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## Nagoya Cochin Chicken

### Torikai Sohonke Nishiki

Enjoy Nagoya Cochin and egg rice bowl, winner of all-Japan Rice Bowl Grand Prix Gold Award for three years in a row! Torikai Nagoya Cochin tebasaki fried chicken wings are also legendary.

- ☎ (052) 955-8808
- 🕒 Mon.–Sat. 17:00–24:00; Sun. and hols. 17:00–23:00 Closed: Sun. (open if nat. hol., then closed Mon.)
- 🌐 <http://www.tori-kai.com/>
- 📍 1F, 3-21-14 Nishiki, Naka-ku



H 10 M 05 Subway Sakae

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## Nagoya Cochin Chicken

### Maruichi

Chicken dishes are made with both Nagoya Cochin and the delectable kinsodori breed. At a reasonable price, savor skewers of chicken freshly grilled with authentic rock salt and the shop's secret sauce.

- ☎ (052) 251-6363
- 🕒 17:15–24:00 Closed: Sun.
- 🌐 <https://www.hotpepper.jp/strJ000107922/>
- 📍 1F, 3-9-22, Sakae, Naka-ku



H 10 M 05 Subway Sakae

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## Nagoya Cochin Chicken

### Kururu Sakae

In an amazing open space 5 meters underground, enjoy genuine Nagoya Cochin and other Japanese treats. To go with your meal, get advice on what to order from the extensive range of local sake.

- ☎ (052) 241-7772
- 🕒 17:00–24:00 No closing
- 🌐 <https://www.hotpepper.jp/strJ000107922/>
- 📍 3-9-13 Sakae, Naka-ku



H 10 M 05 Subway Sakae

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## Nagoya Cochin Chicken

### Torigin Honten

The most renowned place to dine on Nagoya Cochin. The superbly prepared meals are excellent value, and you can dine with views onto Japanese-style gardens. An English menu is available.

- ☎ (052) 973-3000
- 🕒 17:00–24:00 No closing
- 🌐 <http://www.torigin.co.jp>
- 📍 1F, 3-14-22 Nishiki, Naka-ku



H 10 M 05 Subway Sakae

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## Nagoya Cochin Chicken

### Torishige Nishiki Honten

Each morning, this business run by a poultry wholesaler gets the pick of the freshest Nagoya Cochin. At the counter, you can watch the entire preparation of your charcoal-grilled morsels of appetizing chicken.

- ☎ (052) 972-1331
- 🕒 11:00–14:30, 17:00–23:00 Closed: Sun.
- 🌐 <http://www.torisige.co.jp/business2/shop/?id=4>
- 📍 1F, 3-18-21 Nishiki, Naka-ku



H 10 M 05 Subway Sakae

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## Nagoya Cochin Chicken

### Torikai Sohonke Lachic

Enjoy Nagoya Cochin and egg rice bowl, winner of all-Japan Rice Bowl Grand Prix Gold Award for three years in a row! Torikai Nagoya Cochin tebasaki fried chicken wings are also legendary.

- ☎ (052) 259-6101  
 ⌚ 11:00–23:00 Closed: Irregular (closed when LACHIC is closed)  
 🌐 <http://www.tori-kai.com/>  
 📍 7F, 3-6-1 Sakae, Naka-ku



H 10 M 5 Subway Sakae  
**101** Map Page  
**04 E3**

## Assorted Nagoya Meshi

### Nagoya Maruhachi Shokudo

Take this opportunity to savor popular Yabaton miso-katsu and all kinds of Nagoya Cochin dishes, as well as kishimen and hitsumabushi in a shop that specializes in authentic Nagoya meshi.

- ☎ (052) 564-7581  
 ⌚ Sun.–Thu. 11:00–22:00 (L.O.); Fri., Sat., and eve of nat. hol. 11:00–22:30 (L.O.) No closing  
 🌐 <https://tabelog.com/aichi/A2301/A230101/23033486/>  
 📍 B1F, 6-1 Ushijima-cho, Nishi-ku



H 08 S 02 AN 01 Subway Nagoya  
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**03 B2**

## Assorted Nagoya Meshi

### Gomitori Nagonomise

Across the media, this izakaya tavern often features as THE place to enjoy Nagoya meshi. Visitors from all over Japan and overseas come here for a taste of Nagoya. Foreign-language menus available.

- ☎ (052) 551-5310  
 ⌚ 17:00–5:00 No closing ♦ Occasional irregular closing for shop maintenance  
 🌐 <http://www.taste-net.co.jp/>  
 📍 3-16-2 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**103** Map Page  
**03 B2**

## Assorted Nagoya Meshi

### Kaburaya Sohonke

Just outside the Shinkansen exit, this Japanese tavern is popular for parties at any time of day. Along with excellent sake, savor exquisite dote-kushi skewers you can only get in the Nagoya meshi course.

- ☎ (052) 454-3588  
 ⌚ 11:00–24:00  
 Closed: Irregular  
 🌐 <http://www.kaburaya-group.co.jp>  
 📍 B2F-1F, 15-8 Tsubaki-cho, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
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**03 B3**

## Assorted Nagoya Meshi

### Gomitori Nagoyaekimae

Across the media, this izakaya tavern often features as THE place to enjoy Nagoya meshi. Visitors from all over Japan and overseas come here for a taste of Nagoya. Foreign-language menus available.

- ☎ (052) 588-7772  
 ⌚ 17:00–24:00 No closing ♦ Occasional irregular closing for shop maintenance  
 🌐 <http://www.taste-net.co.jp/>  
 📍 3-18-6 Meieki, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**105** Map Page  
**03 C2**

## Assorted Nagoya Meshi

### Umeha

Try an all-you-can-drink deal with a course of Nagoya meshi treats. You can enjoy welcome vegetable dishes and fresh seafood direct from the wharf, too. Where else can you taste 100 types of ume liqueur?

- ☎ (052) 541-0008  
 ⌚ Sun.–Thu. 17:00–24:00; Fri., Sat. and eve of nat. hol., 17:00–1:00 No closing  
 🌐 <https://www.hotpepper.jp/strJ000963296/>  
 📍 1-17-26 Meiekiminami, Nakamura-ku



H 08 S 02 AN 01 Subway Nagoya  
**106** Map Page  
**03 C3**

## Assorted Nagoya Meshi

### Daihachi Hanbamaru

A noted tavern where you can enjoy fish fresh from the tank. Shoals of locally caught fish populate the shop aquariums. In this comfortably stylish space, Nagoya specialties are also served by welcoming staff.

- ☎ (052) 955-5088  
 ⌚ Mon.–Thu. 17:00–2:00; Fri. and Sat. 17:00–3:00 ♦ Sun. on eve of nat. hol. 17:00–1:00 Closed: Sun. and hols. ♦ If open Sun. on eve of nat. hol., then closed Mon.  
 🌐 <http://www.kaburaya-group.co.jp>  
 📍 3-12-12 Nishiki, Naka-ku



H 10 M 5 Subway Sakae  
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**04 D2**

## Assorted Nagoya Meshi

### Hanba Honten

Enjoy authentic Nagoya Cochin, hitsumabushi, miso-nikomi and other Nagoya meshi treats. Worth a visit also for delights such as kushi-age skewers and fresh fish.

- ☎ (052) 953-8528  
 ⌚ Mon.–Sat. 17:00–4:00; Sun. and hols. 17:00–1:00 Closed: Irregular  
 🌐 <http://www.kaburaya-group.co.jp>  
 📍 1-2F, 3-19-8 Nishiki, Naka-ku



H 10 M 5 Subway Sakae  
**108** Map Page  
**04 D2**

## Assorted Nagoya Meshi

### Kaburaya

The first floor is the perfect place to drop in for a drink. Upstairs is more settled, and you can sit on tatami with sunken leg space under the tables. There is a constant buzz of people enjoying delicious food.

- ☎ (052) 253-5108  
 ⌚ 17:00–4:00 ♦ Sun. on eve of nat. hol. 17:00–1:00 Closed: Sun. and hols. ♦ If open Sun. on eve of nat. hol., then closed Mon.  
 🌐 <http://www.kaburaya-group.co.jp>  
 📍 1-2F, 3-19-10 Nishiki, Naka-ku



H 10 M 5 Subway Sakae  
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**04 D2**

## Assorted Nagoya Meshi

### Gomitori Honten

Across the media, this izakaya tavern often features as THE place to enjoy Nagoya meshi. Visitors from all over Japan and overseas come here for a taste of Nagoya. Foreign-language menus available.

- ☎ (052) 241-0041  
 ⌚ 17:00–5:00 No closing ♦ Occasional irregular closing for shop maintenance  
 🌐 <http://www.taste-net.co.jp/>  
 📍 3-9-13 Sakae, Naka-ku



H 10 M 5 Subway Sakae  
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**04 D3**



## Hitsumabushi

### Nagoya Namazuya

Enjoy famous Nagoya hitsumabushi made with plump, fragrantly charcoal-grilled eels that were finally tended in cold, mineral-rich groundwater: the first piece on plain rice, the second with condiments, and the third bathed in special clear broth.

☎ (052) 935-4120

🕒 11:00–15:00, 17:00–21:30; Sat., Sun., and hols.

11:00–21:30 No closing (except New Year period)

🌐 <http://www.namazuya.co.jp/>

📍 2-14-26 Aoi, Naka-ku



H 12 Subway Chikusa

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## Hitsumabushi

### Unagi Shirakawa Imaike Gas Bldg.

Enjoy hitsumabushi made from eel with perfectly crisp skin and firm flesh, and the shop's own heritage tare sauce.

☎ (052) 741-3232

🕒 11:00–15:00, 17:00–21:30

No closing (except New Year period)

🌐 <http://hitsumabushi.jp/>

📍 B1F, 1-8-8 Imaike, Chikusa-ku



H 13 S 08 Subway Imaike

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## Miso-nikomi Udon Noodles

### Yamamotoya Okute

Founded 1925, this venerable shop specializes in miso-nikomi udon. You immediately sense the dedication to making noodles by hand following traditional recipes, and to creating a homely welcome.

☎ (052) 733-7413

🕒 11:00–22:00 Closed: Mon. (open if Mon. is nat. hol., then closed next day)

🌐 <http://a-yamamotoya.co.jp/>

📍 5-9-2 Okute, Chikusa-ku



S 09 Subway Fukiage

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## Tebasaki Chicken Wings

### Toribiyori Imaike

Let the shop serve you Nagoya chicken favorites! Along with tebasaki wings, charcoal grilled or fried skewers, teppan-yaki, nabe hotpots, chicken rice, enjoy sushi, sukiyaki, beef, and more!

☎ (052) 731-3788

🕒 Mon–Sun. and hols. 16:00–23:00 ♦ Times for Sun. and hols. subject to seasonal change. Closed: Irregular

🌐 <http://toribiyori-imaike.com/>

📍 3-6-14 Uchiyama, Chikusa-ku



H 13 S 08 Subway Imaike

114 Map Page 05 B2

## Tebasaki Chicken Wings

### Sekai no Yama-chan Ikeshita

Join the chorus of "Mmm, spicy"... "Wow! Tasty!" ... "Another one!" The sauce and spicy seasoning of the shop's amazing Nagoya tebasaki fried chicken wings are closely guarded secrets.

☎ (052) 762-3888

🕒 17:00–24:15; Sun. and hols. 17:00–23:15

No closing (except New Year period)

🌐 <http://www.yamachan.co.jp>

📍 1F, 1-4-20 Ikeshita, Chikusa-ku



H 14 Subway Ikeshita

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## Tebasaki Chicken Wings

### Furaibo Motoyama

Enjoy the exquisite taste of tebasaki fried chicken wings created by Furaibo. The extensive menu of Nagoya meshi runs from tebasaki to seasonal local dishes.

☎ (052) 751-3339

🕒 17:00–24:00

Closed: Mon.

🌐 [http://www.furaibou.com/t\\_8\\_motoyama.htm](http://www.furaibou.com/t_8_motoyama.htm)

📍 1F, 4-69 Honyama-cho, Chikusa-ku



H 16 M 17 Subway Motoyama

116 Map Page 06 E3

## Kishimen Noodles

### Udon no Inaya

An authentic noodle shop serving resilient noodles with a pleasing bite and soup based on tasty fish broth made with locally loved muro-aji.

☎ (052) 762-0178

🕒 10:00–19:00; hols. 10:00–16:00

Closed: Sun., Jan. 1–4

🌐

📍 1F, 3-2-27 Jiyugaoka, Chikusa-ku



M 16 Subway Jiyugaoka

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## Teppan Spaghetti

### Café Yuki

Since it opened in 1957, the shop has been popular for 60 years. Enjoy piping hot spaghetti straight from the teppan griddle! Break an egg over it and get at it. It's awesome!

☎ (052) 935-1653

🕒 10:00–15:00

Closed: Fri. and Sat.

🌐

📍 3-17-42 Aoi, Higashi-ku



S 07 Subway Kurumamichi

118 Map Page 05 A2

## Teppan Spaghetti

### Okagean Aoi

This tea shop is known for its Japanese sweets. As well as frothy green tea made from Aichi's famed Nishio tea, it is also easy to enjoy retro-style griddle-cooked teppan spaghetti.

☎ (052) 936-0015

🕒 8:00–23:00 No closing ♦ Some closing over New Year period

🌐 <http://www.komeda.co.jp/okagean/index.html>

📍 3-12-18 Aoi, Higashi-ku



S 07 Subway Kurumamichi

119 Map Page 05 A2

## Teppan Spaghetti

### Higashiyama Coffee-kan

At Higashiyama Park Station, a true Nagoya coffee shop near a landmark sightseeing spot. You can enjoy both Nagoya meshi and also a delicious blend coffee with the authentic flavor of Nagoya.

☎ (052) 782-5443

🕒 7:30–19:00

Closed: Mon.

🌐 <http://www.higashiyama-coffeekan.jp>

📍 B1F, 4-9 Higashiyama-dori, Chikusa-ku



H 17 Subway Higashiyama Koen

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## Taiwan Ramen

### Ikkoku-sakigakedo

With careful selection of ingredients and painstaking preparation, the shop is proud to offer Taiwanese ramen that has a lush finish beneath the initial spiciness.

☎ (052) 745-5188

🕒 10:00–23:00

No closing

🌐 <http://www.ikkoku-sakigake.jp/>

📍 1F, 2-16-13 Chikusa, Chikusa-ku



T 10 Subway  
Tsurumai

121 Map Page  
05 A4

## Taiwan Ramen

### Misen Honten

This place, Nagoya's original Taiwanese ramen shop, was founded in 1960. The chicken-based soup, along with spicy chili and garlic, make the ample minced pork even more delicious!

☎ (052) 733-7670

🕒 17:00–2:00

No closing

🌐 <http://www.misen.ne.jp>

📍 1-12-10 Imaike, Chikusa-ku



H 13 S 08 Subway  
Imaike

122 Map Page  
05 B3

## Ogura Toast

### Silvia Coffee Tokugawa Honten

Savor authentic drip-coffee. The blend for this special extraction method is carefully selected from beans from different growing areas. The carbo toast and Sangenton pork katsu sandwich are delicious, too.

☎ (052) 935-6128

🕒 6:00–21:30

Closed: Tue.

🌐 <http://silviacoffee.ecgo.jp>

📍 1F, 2-12-8 Tokugawa, Higashi-ku



M 12 Subway  
Ozone

123 Map Page  
05 A1

## Ogura Toast

### Komeda Coffee Aoi

A well-established example of what a Nagoya coffee shop should be. Besides the great morning service set, you might also enjoy Nagoya meshi stalwarts Ogura toast and miso-katsu sandwich.

☎ (052) 936-0158

🕒 6:00–23:00 No closing ♦ Some closing over New Year period

🌐 <http://www.komeda.co.jp>

📍 3-12-23 Aoi, Higashi-ku



S 07 Subway  
Kurumamichi

124 Map Page  
05 B2

## Ogura Toast

### Silvia Coffee Higashiyama

In the well-loved Silvia chain of Nagoya coffee shops, from simple toast to elaborate sandwiches, this one has the most varied bread-based menu.

☎ (052) 781-1931

🕒 7:30–19:00

Closed: Tue.

🌐 <http://silviacoffee.ecgo.jp/page0116.html>

📍 3-12-4 Karayama-cho, Chikusa-ku



H 17 Subway  
Higashiyama Koen

125 Map Page  
06 F4

## Curry Udon Noodles

### Sancho

Established in 1931, the hand skills of noodle-making here have been passed down for three generations. With two jumbo ebi-furai and noodles bathed in rich curry, the prawn curry udon is very popular!

☎ (052) 731-4283

🕒 11:00–15:00, 17:30–20:30

Closed: Wed.



📍 1-4-25 Chikusa, Chikusa-ku



H 12 Subway  
Chikusa

126 Map Page  
05 A3

## Curry Udon Noodles

### Wakashachiya Pare Marche Ikeshita

This shop is famous for its curry udon. Savor this masterful composition of very thick al dente noodles and curry conjured from a secret blend of spices.

☎ (052) 764-5180

🕒 11:00–21:30

Closed: New Year's Day

🌐 <http://www.wakashachiya.co.jp/>

📍 3F, 8-70 Kakuzan-dori, Chikusa-ku



H 14 Subway  
Ikeshita

127 Map Page  
05 C3

## Hitsumabushi

### Atsuta Houraiken Honten

Experience seasonal Japanese cuisine at this restaurant established in 1873. The eel is deliciously grilled in a top-secret sauce maintained through daily top-up.

☎ (052) 671-8686

🕒 11:30–14:00, 16:30–20:30

Closed: Wed. and 2nd and 4th Thu. of month

🌐 <http://www.houraiken.com/>

📍 503 Godo-cho, Atsuta-ku



M 26 Subway  
Temma-cho

128 Map Page  
07 C4

## Hitsumabushi

### Atsuta Houraiken Jingu

Experience seasonal Japanese cuisine at this restaurant established in 1873. The eel is deliciously grilled in a top-secret sauce maintained through daily top-up.

☎ (052) 682-5598

🕒 11:30–14:30, 16:30–20:30

Closed: Tue. and 2nd and 4th Mon. of month

🌐 <http://www.houraiken.com/>

📍 2-10-26 Jingu, Atsuta-ku



M 26 Subway  
Temma-cho

129 Map Page  
07 C4

## Miso-katsu

### Kawasho Honten

The signature dishes of this store founded 1953 are miso-based. Local customers keep coming back. Drop in and you can taste why.

☎ (052) 682-0082

🕒 11:00–15:00, 17:00–21:00

Closed: Jan. 1 and 2

🌐 <http://www.kawasho-udn.com>

📍 3-15-8 Taiho, Atsuta-ku



E 02 Subway  
Hibino

130 Map Page  
07 A3



## Miso-katsu

### Tonkatsu MA・MAISON ASUNAL Kanayama

Since the first shop was established in Higashisakura, Higashi-ku 20 years ago, while moving with the times, Tonkatsu Ma Maison has been committed to maintaining fine flavors.

☎ (052) 332-2370  
 ⌚ 11:00–22:00 No closing (except when Asunal Kanayama is closed)

📄 <http://www.ma-maison.co.jp>  
 📍 1F, 1-17-1 Kanayama, Naka-ku



ⓔ 01 Ⓜ 01 Subway Kanayama  
**131** Map Page 07 B1

## Tebasaki Chicken Wings

### Sekai no Yama-chan Kanayama

Join the chorus of "Mmm, spicy"... "Wow! Tasty!"... "Another one!" The sauce and spicy seasoning of the shop's amazing Nagoya tebasaki fried chicken wings are closely guarded secrets.

☎ (052) 682-4538  
 ⌚ 17:30–24:45; Sun. and hols. 17:00–23:15  
 No closing (except New Year period)

📄 <http://www.yamachan.co.jp>  
 📍 1F, 2-1-6 Kanayama-cho, Atsuta-ku



ⓔ 01 Ⓜ 01 Subway Kanayama  
**132** Map Page 07 B1

## Kishimen Noodles

### Miyakishimen Ihyoue

As well as classic kishimen noodles, you can experience kishimen in delicate kaiseki tray meals that use seasonal ingredients. In a Japanese-style room you can sit on tatami with sunken leg space under the tables.

☎ (052) 684-1480  
 ⌚ 11:00–14:00 (L.O.), 17:00–20:00 (L.O.); Sat., Sun., and hols. 11:00–20:00 (L.O.) Closed: Mon. (open nat. hol. Mon., then closed next day); New Year period

📄 <http://www.miyakishimen.co.jp>  
 📍 2-5-24, Sawakami, Atsuta-ku



ⓔ 01 Ⓜ 01 Subway Kanayama  
**133** Map Page 07 B2

## Kishimen Noodles

### Miyakishimen Jingu

This restorative shop is surrounded by greenery at a place within the precincts of Atsuta Jingu Shrine that is held to be a power spot. Enjoy kishimen with authentic flavors untouched by time.

☎ (052) 682-6340  
 ⌚ 9:00–16:30 (L.O.)  
 No closing

📄 <http://www.miyakishimen.co.jp>  
 📍 1-1-1 Jingu, Atsuta-ku



Ⓜ 27 Subway Jingu Nishi  
**134** Map Page 07 C4

## Nagoya Cochin Chicken

### Nagoya Cochin Icchou Hasegawa Bldg.

The highly skilled chefs are adept at creating various Japanese delicacies using specially selected fresh and tasty Nagoya Cochin, the famously delicious chicken raised in and around Nagoya.

☎ (052) 331-0007  
 ⌚ 11:30–14:30, 17:00–23:00  
 Closed: Irregular

📄 <http://hasegawa.shunsai-icchou.com>  
 📍 B2F, 1-14-9 Kanayama, Naka-ku



ⓔ 01 Ⓜ 01 Subway Kanayama  
**135** Map Page 07 B1

## Nagoya Cochin Chicken

### Nagoya Cochin Ichiou Honten

The highly skilled chefs are adept at creating various Japanese delicacies using specially selected fresh and tasty Nagoya Cochin, the famously delicious chicken raised in and around Nagoya.

☎ (052) 684-1002  
 ⌚ 11:30–14:30, 17:00–23:00  
 Closed: Irregular

📄 <http://www.ichiou.com>  
 📍 2-2-1 Kanayama-cho, Atsuta-ku



ⓔ 01 Ⓜ 01 Subway Kanayama  
**136** Map Page 07 B1

## Nagoya Cochin Chicken

### Kururu Kanayamasaryo

Relaxing large and small private rooms ideal for small parties, social gatherings, and even banquets with up to 70 guests. Feast on authentic Nagoya Cochin deliciously served in various ways.

☎ (052) 671-9660  
 ⌚ 17:00–24:00  
 Closed: Sun. and hols.

📄 <https://www.hotpepper.jp/strJ001101917/>  
 📍 2-4-15 Kanayama-cho, Atsuta-ku



ⓔ 01 Ⓜ 01 Subway Kanayama  
**137** Map Page 07 B1

## Nagoya Cochin Chicken

### Nagoya Cochin Icchou

The highly skilled chefs are adept at creating various Japanese delicacies using specially selected fresh and tasty Nagoya Cochin, the famously delicious chicken raised in and around Nagoya.

☎ (052) 684-0222  
 ⌚ 17:00–24:00; Sun. and hols. 17:00–23:00  
 Closed: Irregular

📄 <http://www.shunsai-icchou.com>  
 📍 1-12-4 Kanayama-cho, Atsuta-ku



ⓔ 01 Ⓜ 01 Subway Kanayama  
**138** Map Page 07 B1



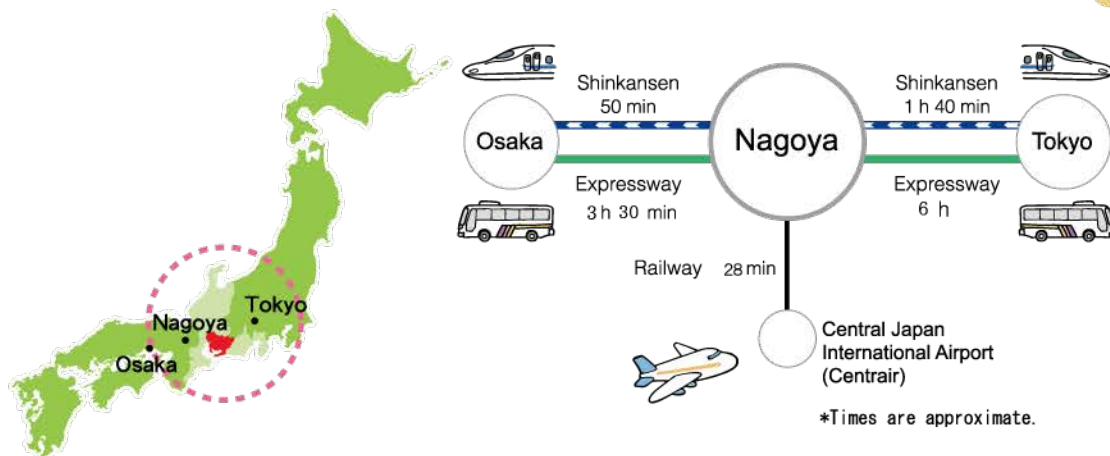
## About the Nagoya Meshi Promotion Council

In fiscal year 2014, Aichi Prefecture and the city of Nagoya joined together to hold the Nagoya Meshi PR Round-table Conference to establish Nagoya meshi as a regional brand and discuss such matters as methods for promoting Nagoya meshi in a strategic manner. Because of the pressing need to position Nagoya meshi as a distinctive tourism resource for the region and work to publicize it, the government administrations collaborated with associated organizations to establish the Nagoya Meshi Promotion Council in fiscal 2015 to work to attract tourism to the region from abroad and elsewhere in Japan by publicizing and promoting the appeal of Nagoya meshi.





## なごやめし SAMURAI CUISINE



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