

# SUIGO ITAKO GUIDE MAP

## Restaurants

- 1

**Ikoi Shokudo - Freshwater Fish Casual Dining**  
いこい食堂

●Hours: 6am~6pm  
●Closed: Irregular holidays

H-2
- 2

**Uobun Drive-In Restaurant**  
ドライブイン魚文

●Hours: 11am~2pm, 5pm~9pm  
●Closed: Wednesday

B-1
- 3

**Itako Chanty Palace Tokita**  
潮来シャンティパレス ときた

●Hours: 10am~  
●Closed: Irregular holidays

G-3
- 4

**Kaisen Club - Seafood**  
海鮮倶楽部

●Hours: 11am~3pm, 5pm~9pm  
●Closed: Thursday

C-2
- 5

**Yanai - Traditional Japanese Cuisine**  
日本料理 柳内

●Hours: 11am~2pm, 5pm~9pm  
●Closed: Irregular holidays

E-1
- 6

**Katsumoto - Diner, Sushi, Sweet Dumpling**  
和源

●Hours: Shop 9am~5pm, Restaurant 10:30am~3pm  
●Closed: Wednesday

G-3
- 7

**Kijyu-ya - Japanese noodle soba shop**  
碓十や

●Hours: 11am~2:30pm (last order), 5pm~10:30pm (last order)  
●Closed: Tuesday, Wednesday

C-3
- 8

**Hashiya - Kushiage Deep Fried Skewers**  
くし揚げ はしや

●Hours: 11:30am~2pm, 5pm~10pm  
●Closed: Monday\*Tuesday when Monday is a national holiday

G-4
- 9

**All About Kura - Restaurant**  
All About 蔵

●Hours: 11:30am~11pm  
●Closed: Monday

D-1
- 10

**Bannai Ramen in Itako**  
喜多方ラーメン 坂内

●Hours: Mon-Fri 11am~11pm (last order), Sat 10:30am~11pm (last order), Sun: 10:30am~10pm (last order)  
●Closed: Open all days including holidays

C-4

### Sushi 寿司

Most people think of sushi when it comes to Japanese food. Nigiri is a small amount of sushi rice hand pressed into an oval ball with a piece of fish, shellfish, etc. on top, and is the most popular type of sushi. Another type is Chirashi, a large bowl of sushi rice topped with a variety of raw fish, seafood and vegetables.

- 11

**Shinya - Sushi & Japanese Cuisine**  
寿司・割烹 志んや

●Hours: 11:30am~2pm, 5pm~10pm  
●Closed: Wednesday

F-1
- 12

**Nigumi - Sushi, Seasonal Dish & Blowfish**  
すし 季節料理 ぶくに組

●Hours: 11am~2pm, 5pm~10pm  
●Closed: Thursday

F-1



### Broiled eel kabayaki style 鰻の蒲焼き

Eel dish is a quintessential Japanese food and a Suigo gourmet meal. Kabayaki style eel, broiled and basted with salty and sweet sauce, is very popular. It is believed eating nutritious eel helps to beat the summer heat, and Japanese have Doyo Ushi no Hi, a day in summer dedicated to eating eel.

- 13

**Kinsui - Chargrilled Eel**  
炭火焼 錦水

●Hours: 11am~2:30pm, 5pm~10pm  
●Closed: Wednesday

G-2
- 14

**Kappo Shimizu-ya - Traditional Japanese Cuisine**  
割烹 清水屋

●Hours: Nov~Apr 11am~7:30pm (last order), May~Oct 11am~10pm (last order)  
●Closed: Monday

C-1



\*These photographs are for illustrative purposes only.

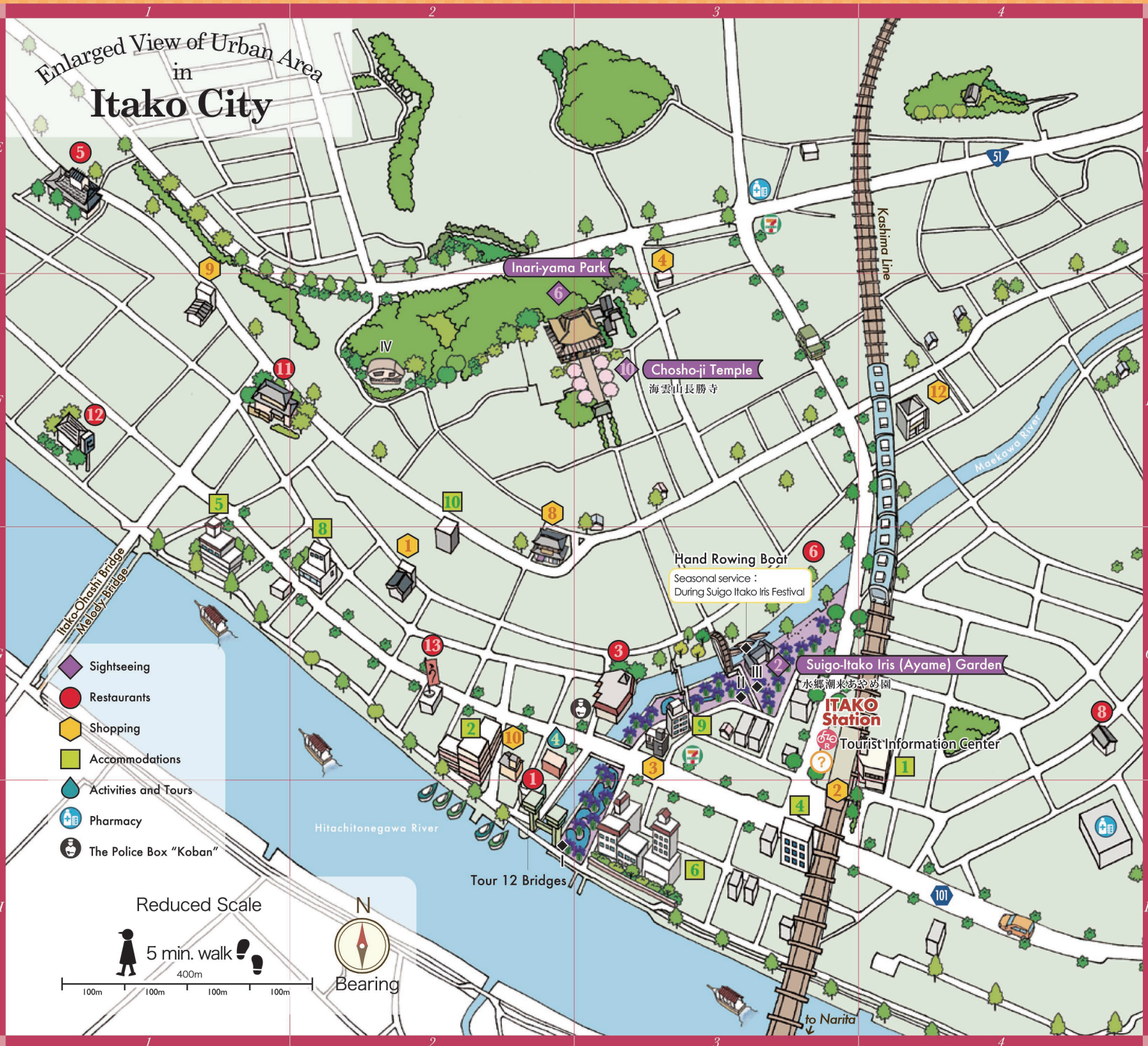


### "Foreigner's Free Wi-Fi card" distribution

Wi-Fiスポット

A Wi-Fi ID card for foreign tourists is provided for free Wi-Fi access within the city.

Period: 2 Weeks Cost: Free  
Card Pick-up: Suigo-Itako Tourist Information Center **G-3**, Itako City Hall **C-3**



### Photo Spot

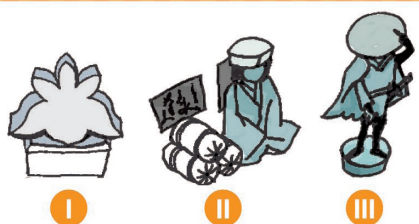
- I

Monument with a waka poem praising the beauty of irises
- II

Monument with "Itako Bride" song lyrics
- III

Monument with "Itako-gasa" song lyrics
- IV

Literary monument for local poet, Ujo Noguchi



## Shopping

- 1

**Ozawa Confectionery**  
おざわ菓子店

●Hours: 8am~4pm  
●Closed: Tuesday

G-2
- 2

**Tsutsumi-ya Souvenir Shop**  
観光土産 堤屋

●Hours: 9am~5pm  
●Closed: Open 7 days

H-3
- 3

**Sawata Confectionery - Purveyor to Meiji Shrine**  
献上菓舗さわた

●Hours: 8:30am~7pm  
●Closed: Open 7 days

G-3

### Rice cracker 煎餅

Japanese rice cracker "senbei" shops have a long tradition in Itako, thanks to the rice cultivation around the area. Though few exist today, these senbei shops loyally follow the traditional handmade method.

- 4

**Nishikura Handmade Rice Crackers Shop**  
手焼せんべい にしくら

●Hours: 7am~7pm  
●Closed: January 1

E-3
- 5

**Arai-ya Handmade Hokusai Rice Crackers Shop**  
荒井屋

●Hours: 10am~5pm  
●Closed: Sunday

D-1
- 6

**Tsukamoto Chargrilled Handmade Rice Crackers Shop**  
炭火焼せんべい つかもと

●Hours: 9am~6pm  
●Closed: Tuesday

D-3
- 7

**Taganeya**  
有限会社たがねや

●Hours: 9:30am~6pm  
●Closed: Open 7 days

C-4



### Pickles "Teppo-zuke" 漬物「鉄砲漬」

Tsukemono are Japanese pickled vegetables. Teppo-zuke is a hollowed-out gourd filled with beefsteak plant-wrapped chili pepper, pickled with soy sauce and mirin (sweet cooking rice wine). The piquancy of chili pepper combined with the salty-sweet taste of soy sauce and mirin is a perfect accompaniment to rice or alcoholic beverages.

- 8

**Izumiya-Honten Japanese Pickles Shop**  
和泉屋本店

●Hours: 8am~7pm  
●Closed: Irregular holidays

G-2
- 9

**Tosaka Japanese Pickles Shop**  
登坂漬物店

●Hours: 8am~7pm  
●Closed: Monday

F-1



### Tsukudani 佃煮

These are small fish freshly caught in Kasumigaura, simmered with a salty-sweet taste. A wide variety exists from commoners' tsukudani (small crucian carps, wakasagi smelts) to a luxury one (eel). These make for perfect travel gifts, as they keep long.

- 10

**Tachihara-Shoten Tsukudani Shop**  
立原商店

●Hours: 8am~6pm (7pm in summer)  
●Closed: Thursday (June is open daily)

G-2
- 11

**Hashimoto Tsukudani Shop**  
佃煮 はしもと

●Hours: 8am~6pm  
●Closed: January 1

B-1
- 12

**Masuda Kawauo-ten Tsukudani Shop**  
増田川魚店

●Hours: 9am~6pm  
●Closed: Wednesday

F-4



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