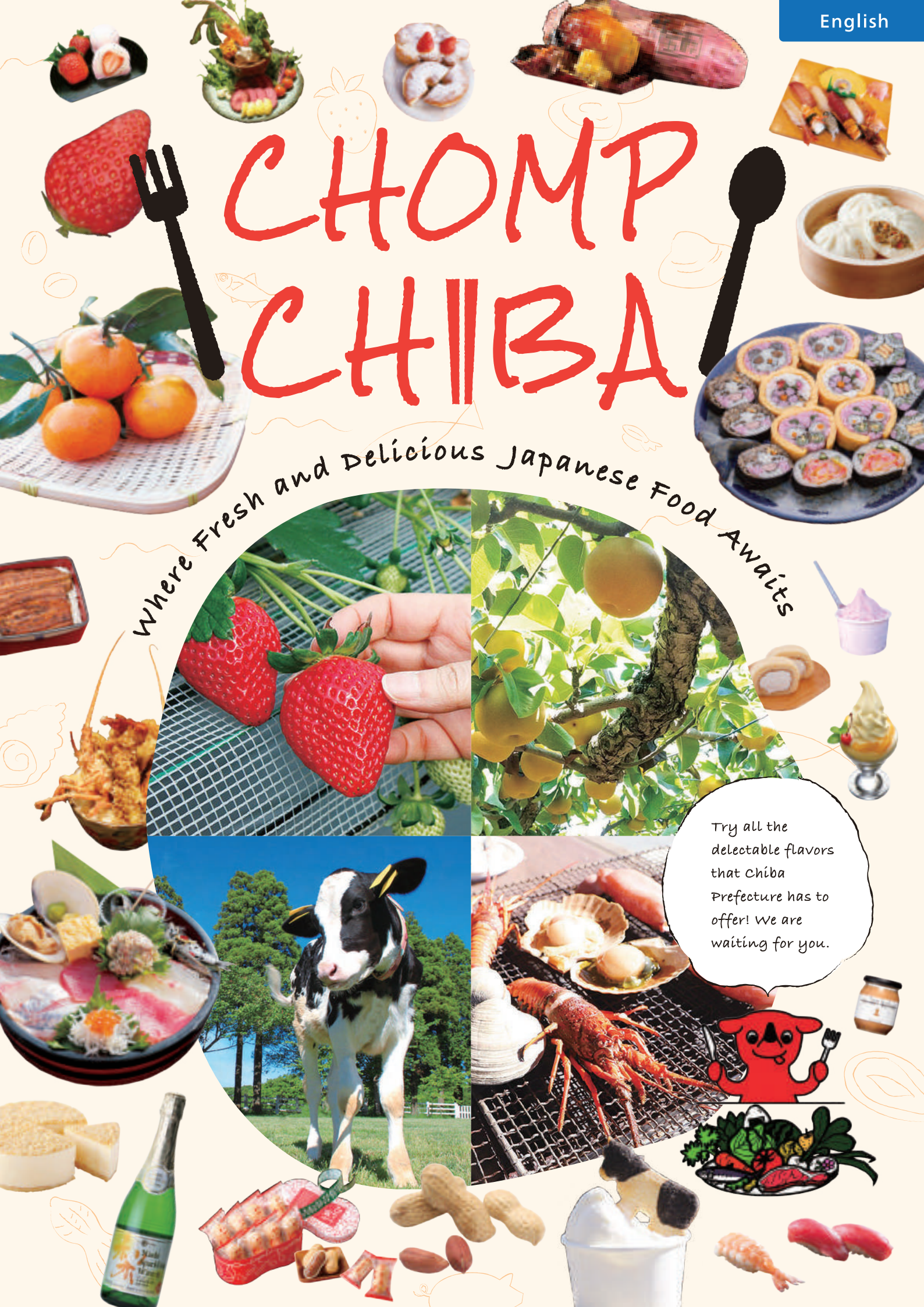


CHOMP CHIBA

Where Fresh and Delicious Japanese Food Awaits

Try all the delectable flavors that Chiba Prefecture has to offer! We are waiting for you.



Bay and Tokatsu Area

Easy access from Tokyo ▶P16

Because the Bay and Tokatsu area is so close to Tokyo, it's easy to visit when sightseeing in the Tokyo area. This area is also home to Makuhari Messe, where all kinds of international conferences and major events are held. There are plenty of restaurants worth stopping by for lunch or dinner, and this area is also the perfect place to enjoy Japanese pears, as Chiba Prefecture boasts the largest production in Japan.



Kazusa and Minami-Boso Area

Stay overnight and enjoy nature at your own pace ▶P28

This area is full of natural wonders, and has a relatively warm climate. The sea here is abundant in high-grade marine products such as spiny lobster and abalone. You can enjoy various seasonal fruit picking, including loquats, mandarin oranges, blueberries, and strawberries. It's perfect for an overnight stay to fully enjoy the natural blessings of Chiba Prefecture.



©Kominato Railway

Chiba Prefecture is a treasure trove of food!!



This is where Chiba is located! Different ways to enjoy each area!



Chiba Prefecture's mascot "CHI-BA+KUN"

Hokusō Area

Easy access from Narita Airport ▶P20

This is the area where Narita Airport, the gateway to the skies of Japan, is located. Naritasan Shinshoji Temple and the eel cuisine of the surrounding area are very famous! This area is also a production center for peanuts and sweet potatoes, of which Chiba Prefecture is among the highest producers in Japan, and you can also find delicious sweets and souvenir gifts made with these items.



© Chiba Prefectural Tourism & Local Products Association

Kujukuri Area

Explore a little further and enjoy the beach ▶P24

This area is centered on Kujukuri Beach, which looks out onto the Pacific Ocean. While gazing out over the sea, you can dine on freshly caught seafood such as hamaguri clams and sardines grilled hamayaki-style. A little way inland, there are many farms where you can pick strawberries, which are definitely worth a visit to taste freshly picked strawberries.



Learn all there is to know about seasonal marine products, vegetables, and fruits!



Chiba Prefecture is blessed with a wealth of sea and land and a delightfully warm climate. In addition to offering seasonal delicacies in all four seasons, Chiba is a treasure trove of food, blessed with an abundance of ingredients throughout the year. The following website presents some particular products and restaurants that Chiba Prefecture is proud to recommend with confidence. This pamphlet also introduces several products and shops consistent with the examples given below. Go ahead—seek them out and try them!



Look for this logo in this pamphlet!

Chef's CHIBA

Chef's CHIBA
The CHEF's CHIBA registration system was established by Chiba Prefecture for restaurants in urban and metropolitan areas. "CHEF" is an acronym that stands for "Club, Harvest/Haul, Excellent Food"—which seeks to convey the appeal of the treasure trove of food that is Chiba, blessed with amazing ingredients sourced from sea and mountain. Registration of a restaurant under this system indicates that the restaurant offers excellent, chef-recommended ingredients from Chiba.

Go here to find out about Chef's CHIBA registered restaurants
https://www.pref.chiba.lg.jp/ryuhan/pbmgm/norin/torikumi/chefschiba/index_english.html

The Best of Chiba

The Best of Chiba
In Chiba Prefecture, which is blessed with an all four seasons and produces countless food—the "Discover the Best of Chiba" contest has been held since 2013 to discover the hidden gems produced in Chiba that are still not widely considered among "the best of Chiba," award-winning after strict review by general judges and experts, and confidence by Chiba Prefecture.

Go here to find out about award-winning Best of Chiba foods
<https://www.pref.chiba.lg.jp/ryuhan/pbmgm/>

When does it taste best? Seasonal calendar of food products from Chiba

	Winter		Spring			Summer			Fall		Winter	
	Jan.	Feb.	Mar.	Apr.	May	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.
Strawberry												
Japanese pear												
Mandarin orange												
Loquat												
Blueberries												
Peanuts												
Sweet potato												
Spiny lobster												
Red bream												
Sardine												
Octopus												
Hamaguri clam												
Asari clam												

※ In regard to the content published in this pamphlet, any listed business days and hours are subject to change, and public transport operating schedules may change depending on the actions or policies of various authorities in response to the COVID-19 pandemic. Before heading out, please check the latest information via the official event or facility website, official social media account, or relevant local government website.

There are more than 100 strawberry picking facilities in Chiba!! Let's taste some freshly picked strawberries!

Chiba is one of Japan's leading strawberry producing prefectures, with strawberry farms spread over almost the entire prefecture and more than 100 gardens where you can pick strawberries. One of Chiba's unique attractions lies in the fact that many strawberry farms are within easy access of Tokyo and Narita Airport! Experience the true delicious flavor of freshly picked strawberries that you'll only enjoy by picking strawberries yourself.



What is CHI-BA+BERRY? /
This is the name of an original variety of strawberries created in Chiba Prefecture. Large and very juicy! If you find any, please try them!
As big as your palm!

Experience Strawberry picking (Jan.-May)

1 Dragon Farm ドラゴンファーム

As well as meticulously-grown, fresh, delicious strawberries, you can also enjoy blueberries in summer. There are about 16 types of strawberries, and comparing different types of strawberries is a great point of appeal. Unique and original jam, created without additives, is a perfect souvenir! And staff on site can speak English!

1354 Oguracho, Wakaba-ku, Chiba-shi, Chiba **Map ▶ P.18**
HP <http://dragonfarm.chiba.jp/> ☎ +81-43-235-3788
Chishirodai-Kita Station, Chiba Urban Monorail (5 min by car) ⌚ 9:00 am~5:00 pm

Opening hours [Regular booking plan] Morning session: 11:00 am~11:30 am
Afternoon session: 2:00 pm~2:30 pm *Entire venue booking plan also available
Closed None ☎ Yes (in rest areas) ☑ Yes

¥ [30 min all-you-can-eat] Adults: 3,000 yen (junior high school students and older) / 1,500 yen (from 2 years old to elementary school students) / Free (0-1 years old)
[Strawberry souvenir gifts] Approx. 600-2,000 yen (incl. tax) *Prices vary seasonally



2 Mother Farm マザー牧場

Mother Farm has introduced a unique three-dimensional hydroponic cultivation method, which is rare for strawberry picking facilities—so whether they're tall or short, visitors can pick strawberries at the height that best suits them without worrying about getting too dirty. In addition to strawberry picking, visitors to this sightseeing farm can view seasonal flowers, encounter animals, and enjoy various activities all day long!

940-3 Tagura, Futtsu-shi, Chiba **Map ▶ P.31**
HP <http://www.motherfarm.co.jp/> ☎ +81-439-37-3211
JR Kimitsu Station (About 35 min by Nitto Kotsu bus, direct route to "Mother Farm")

⌚ Feb.-Nov. [Weekdays] 9:30 am~4:30 pm
[Sat, Sun, and national holidays] 9:00 am~5:00 pm *Varies seasonally
Closed On weekdays in Dec. and Jan. ☎ No ☑ Yes (not at some stores)

[Strawberry picking]
¥ [Picking fee per person] 1 pack (approx. 300g) 1,700 yen (incl. tax)
*Includes admission fee for visitors age 3 and over

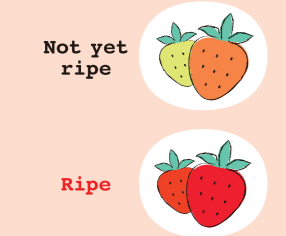
Picking times [Jan.] Sat, Sun, and holidays from 9:30 am / Weekdays from 10:00 am / Closed: Every Tue
[Feb.-May] Sat, Sun, and holidays from 9:00 am / Weekdays from 9:30 am / Closed: Every Tue



[How to enjoy strawberry picking]

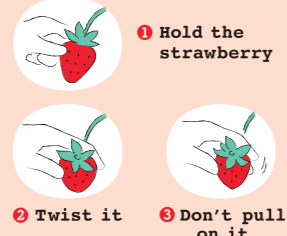
How to spot sweet strawberries

Sweet ripe strawberries are bright red from top to bottom! Look for bright red strawberries!



The best way to pick strawberries

It's easy to pick strawberries by holding and twisting them. The key point is not to pull them!



Is there anything you need to keep in mind when going strawberry picking?

- Please wear comfortable shoes such as sneakers when strawberry picking. Heels can get stuck in the soil.
- There may be some bees flying around the greenhouse, but this is because they pollinate the strawberries. Be assured that if you don't touch the bees or their hive, the bees will not sting you.
- Please do not take away the strawberries in the greenhouse. If you want to bring home strawberries as a souvenir, please purchase them at the store.

Please follow the etiquette to have a fun experience strawberry picking!

*The harvesting time for fruit picking may differ slightly each year. Also, picking may end as soon as the strawberries are all gone, so be sure to check the website and social media account of each facility before visiting.

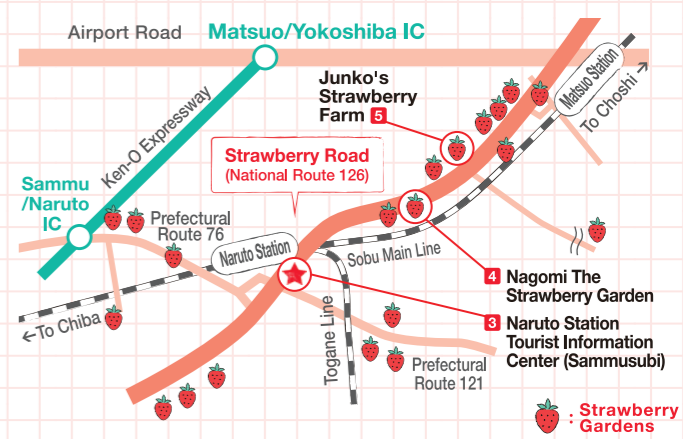
Let's go to Strawberry Road!

Around National Route 126 in the city of Sammu, there is an area called "Strawberry Road" where about 20 strawberry gardens open for sightseeing are located. The largest strawberry picking spot in Chiba Prefecture, it's situated about 40 minutes by car from Narita Airport. Each strawberry garden cultivates different varieties of strawberries, so it's definitely worth trying different types to compare!

3 Naruto Station Tourist Information Center (Sammusubi)

成東駅前 観光交流センター「さんむすび」
361-13 Tsube, Sammu-shi, Chiba **Map ▶ P.27**
HP <https://sammukanko.jp/>
☎ +81-475-82-2071
Naruto Station, JR Sobu Main Line (1-min walk)
⌚ 9:00 am~4:00 pm Closed Dec. 29~Jan. 3
☎ Yes ☑ No

[Rental bikes]
⌚ 9:00 am~4:00 pm
¥ Up to 4 hrs: 500 yen / 1 day: 1,000 yen



Experience Strawberry picking on Strawberry Road

4 Nagomi The Strawberry Garden なごみ苺苑

Enjoy strawberry picking in comfort, as well as the finest ripe strawberries, in this beautiful facility with its wide corridors and generous resting spaces, where the owner's hospitality is evident all around.

757-2 Tomida-to, Sammu-shi, Chiba **Map ▶ P.27**
HP <http://nagomi15.com/> ☎ +81-90-8779-7103
JR Naruto Station (5 min by car, 10 min by bicycle)

⌚ From 9:00 am until all the ripe strawberries are gone
¥ Adults 1,200-2,000 yen (elementary school students and above)
800-1,600 yen (ages 4-6) 300-500 yen (ages 3 and under) *Varies seasonally

Picking season From mid-Dec. to late May ☎ Yes (in rest areas) ☑ Yes



5 Junko's Strawberry Farm 順子の苺園

Here, visitors can enjoy strawberries packed full of the kindness of the owner, who tends the soil meticulously. Junko's own label of handmade jam makes perfect use of the inherent flavor of strawberries.

249-4 Tomida-to, Sammu-shi, Chiba **Map ▶ P.27**
HP <http://junko15.com/> ☎ +81-475-82-5948
JR Naruto Station (5 min by car, 10 min by bicycle)

⌚ 10:00 am~4:00 pm *Sale ends as soon as stock runs out
¥ Adults 1,200-2,000 yen (elementary school students and above)
800-1,600 yen (ages 4-6) 300-500 yen (ages 3 and under) *Varies seasonally

Picking season From Jan. 5 to mid-May ☎ No ☑ No



Let's try some strawberry sweets! \ Only in Spring (Jan.-May) /

6 Roadside Station Minori-no-Sato Togane 道の駅 みのりの郷 東金

It's close to Strawberry Road, so why not stop by for a break from strawberry picking and looking for souvenirs? During strawberry season, at the cafe you can enjoy parfaits and gelato made with strawberries.

1300-3 Tama, Togane-shi, Chiba **Map ▶ P.27**
HP <https://minorinosato-togane.com/>
☎ +81-475-53-3615 JR Gumyo Station (15-min walk)

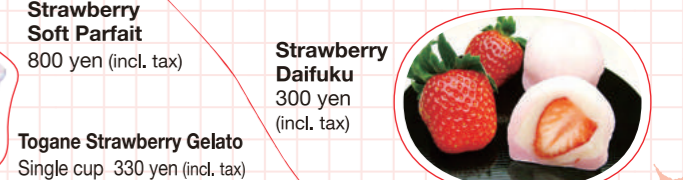
⌚ [Togane Marché] 9:00 am~6:00 pm
[Cafe & Ristorante Toccino] 11:00 am~4:00 pm (last order 3:00 pm)
[Minori Kitchen (Tocci Gelato)] 9:00 am~5:00 pm

Closed None (Closed Jan. 1-3)
☎ Yes ☑ Yes (except Minori Kitchen)

7 Okashi Tsukasa Chiba Toraya 御菓子司 千葉虎屋

It can only be made from fresh strawberries, so it's a limited release item, only when strawberries are in season! A perfect harmony between the delicious tartness of strawberries and the gentle sweetness of bean paste, enveloped in mochi!

2-12-1 Fujimi, Chuo-ku, Chiba **Map ▶ P.18**
HP <https://www.c-toraya.jp/>
☎ +81-432-222-469
JR Chiba Station (8-min walk)
⌚ 10:00 am~6:00 pm
Closed Sundays
☎ No ☑ No



Chiba Prefecture : the birthplace of Japanese dairy farming!?

Rakuno-no-Sato, situated in the mountains of Minamiboso City, Chiba Prefecture, is said to be the birthplace of dairy farming in Japan. Three white cows were brought here during Japan's Edo period, and it is said that dairy farming in Japan commenced when milk from those cows was used to make dairy products in this area. At Rakuno-no-Sato, you can visit the Dairy Museum, which tells the story of life at that time, and you can also encounter white cows with camel-like bumps. At the open dairy pasture, which makes great use of the hilly slopes, you can interact with goats and spend some relaxing moments surrounded by greenery, bathed in sunlight.

8 Chiba Prefecture Rakuno-no-Sato

千葉県酪農のさと

686 Oi, Minamiboso-shi, Chiba **Map ▶ P.31** **HP** <http://www.e-makiba.jp/>

☎ +81-470-46-8181 **🚉** JR Awa-Kamogawa Station (20 min by car)

🕒 9:30 am~4:30 pm (last entry 4:00 pm)

🚪 Closed Mon (or the next weekday if a national holiday), year end & New Year holidays

👤 Yes **👛** Yes **🆓** Free admission

*Monument to the birthplace of Japanese dairy farming



Unique sweets carefully crafted from milk in Chiba, Japan's birthplace of dairy farming



9 Kondo Farm Shop

(inside Roadside Station Furari Tomiyama)
道の駅 富楽里とみやま内 近藤牧場ショップ

Ricotta Pudding

350 yen (incl. tax)

A pudding made with generous amounts of milk and homemade ricotta cheese. Loquat sauce adds a nice accent on top of this rich, smooth milk-flavored pudding.

1900 Nibu, Minamiboso-shi, Chiba (inside Roadside Station Furari Tomiyama) **Map ▶ P.31**

HP <http://www.kondo-farm.com/>

☎ +81-470-57-3909 **🚉** JR Iwai Station (5 min by car)

🕒 9:00 am~6:00 pm

🚪 Closed Second Wed in Sep.

*Same as Roadside Station Furari Tomiyama

👤 Yes **👛** Yes



10 Shinsei Rakuno Ice Cream Shop

新生酪農 アイスクリームショップ

Milky Soft Serve Ice Cream

290 yen (incl. tax)

Exceptional ice cream made with fresh milk that can only be enjoyed at the direct sales outlet of a dairy factory! A natural taste with strong milk flavor that doesn't use emulsifiers or stabilizers. This little-known shop is much loved by locals.

2301 Kamiichiba, Mutsuzawamachi, Chosei-gun, Chiba **Map ▶ P.27**

HP <http://www.sinsei-rakunou.com/>

☎ +81-475-44-0099

🚉 JR Mobara Station (12 min by car)

🕒 10:30 am~4:30 pm

🚪 Closed Mondays (open if a national holiday)

👤 No **👛** No



11 The Fish (Minamitei)

ザ・フィッシュ (見渡亭)

Minamitei Fromage

1,600 yen (incl. tax)

A smooth-textured cheesecake that uses plenty of fresh milk from Minamiboso, the birthplace of dairy farming in Japan. A luxurious dessert featuring a layer of rich milk mousse and a layer of rich baked cheese.

2288 Kanaya, Futtsu-shi, Chiba **Map ▶ P.31**

HP <http://thefish.co.jp/>

☎ +81-439-69-2161

🚉 JR Hamakanaya Station (5-min walk)

🕒 9:30 am~6:00 pm

🚪 Closed None

👤 Yes **👛** Yes



12 Narita Dream Farm

成田ゆめ牧場



20 min. by car from Narita Airport

A sightseeing ranch where adorable animals spend their time living free and easy lives. It also has ample nature allowing visitors to experience the four seasons of Japan, such as cherry blossoms and sunflowers. It's easily accessible from Narita Airport and offers plenty of activities such as strawberry picking and camping, so why not stop by, either after arriving in Japan or on your way home?

730-3 Nagi, Narita-shi, Chiba **Map ▶ P.22**

HP <https://www.yumebokujo.com/> **☎** +81-476-96-1001

🚉 JR Namegawa Station (10 min by car, free shuttle bus available)

🕒 Mar.-Nov. [Weekdays] 9:30 am~4:30 pm
[Sat, Sun, and national holidays] 9:30 am~5:00 pm
Dec.-Feb. [Weekdays] 10:00 am~4:00 pm
[Sat, Sun, and national holidays] 9:30 am~4:30 pm

🚪 Closed None **👤** Yes (partially) **👛** At some stores



The most beloved product of Narita Dream Farm, it's fine and smooth with a unique satisfying texture.

All dairy products at Narita Dream Farm are made with the utmost care to bring out the essential flavor of the milk. An array of food items and souvenirs allow you to enjoy the true flavor of milk, as only a working farm can offer. The milky ice cream you can enjoy at a farm surrounded by nature is truly exceptional!

Farm Gelato Ice Cream
390 yen (incl. tax)



Makiba-no-Yume Cheesecake
1,350 yen (incl. tax)



Dining / Shopping

Homemade Yogurt
710 yen (incl. tax)

Narita Dream Farm Milk (Small Bottle)
190 yen (incl. tax)

Ushimaro (Marshmallow) (16 pieces)
1,600 yen (incl. tax)

Fresh Soft Serve Ice Cream
390 yen (incl. tax)



13 Takahide Dairy Farm

高秀牧場 ミルク工房

At Takahide Dairy Farm, cheese and gelato products are made by hand using farm-fresh milk. There are 12 varieties of gelato with different flavors depending on the season, making it fun to choose. Enjoy a leisurely meal on the terrace seating while watching the cows. The Blue Sky Meadow blue cheese, which has won gold medals at international cheese shows, is a gem that any cheese lover should try!

1339-1 Sugaya, Isumi-shi, Chiba **Map ▶ P.31**

HP <https://www.takahide-dairyfarm.com/> **☎** +81-470-62-6669

🚉 Kazusa-Nakagawa Station, Isumi Railway (10 min by car)

🕒 10:00 am~5:00 pm **🚪** Closed Thursdays

👤 Yes **👛** Only Visa, Mastercard



Quattro Formaggi 1,800 yen (incl. tax)

Overseas visitors who try Blue Sky Meadow often find its flavor nostalgic.

This mild blue cheese has won awards at international shows



Blue Sky Meadow 1,100 yen (incl. tax)



Single cup (milk)
300 yen (incl. tax)



Cow hide pattern cookies (2 pieces)
150 yen (incl. tax)

Gelato and cute cow-hide patterned cookies made with plenty of farm-fresh raw milk from Takahide Dairy Farm. Naturally, each cow's hide patterns vary.



Chiba peanuts are the best in Japan!

High in quality and exceptionally delicious!

About 80% of the peanuts produced in Japan come from Chiba Prefecture. Chiba Prefecture is undoubtedly the home of peanuts in Japan. High-quality peanuts from Chiba can be a little more expensive, but this is evidence of delicious peanuts delivered with confidence! Don't leave Chiba without trying some amazing peanuts!



© Chiba Prefectural Tourism & Local Products Association



Chiba is home to different varieties of peanuts too!
When you come to Chiba, try and compare different types—you'll become a true peanut enthusiast!



Chiba Handachi

This high-grade variety has a rich, unique flavor and has been produced for over 65 years. A classic peanut that has been loved by the Japanese for a long time!



Omasari

These can grow to about twice the size of ordinary peanuts. Very sweet and soft, and they taste wonderful when boiled!



Q-nuts

A new contender that argues that since "Q" is after "P" in alphabetical order, "Q" nuts are one step further than "P" nuts!

Let's go find some adorable peanuts!

PEANUTS × KAWAII

14 Dining / Shopping Roadside Station Umakuta-no-Sato

道の駅 木更津うまくだの里

A roadside station in Kisarazu City, Chiba. It sells not only peanuts, but also a wide variety of peanut-related products. The huge peanut statue and the fun "Crazy Peanuts" souvenir cup filled with peanuts coated with various flavors are sure to look good on social media. The most popular item is a cute-looking peanut soft-serve ice cream with a delightful peanut fragrance and rich flavor. 1,000 serves of this much-loved item are sold every day!

1369-1 Shimogori, Kisarazu-shi, Chiba
Map ▶ P.31
HP <http://chiba-kisarazu.com/>
☎ +81-438-53-7155
🚗 JR Shimogori Station (8-min walk)
🕒 9:00 am~5:00 pm
Closed None
📶 Yes
📶 Yes



Crazy Peanuts Cup
540 yen (incl. tax)

Approximately 2,000 items served daily, including fruits, vegetables, and local gourmet food! The store offers an array of products unique to Kisarazu, Chiba.



nuts nuts peanuts
540 yen (incl. tax)



Crunchy Chiba Peanut Paste
789 yen (incl. tax)



Peanut Soft Serve
400 yen (incl. tax)

Peanuts Butter Chips
594 yen (incl. tax)

15 Experience Arinomien Auto Camping Ground Peanut Picking Experience

有野実苑オートキャンプ場 ビーナッツ収穫体験

A campground in Sammu City, Chiba, surrounded by lush forests and farms. Blessed with clean air and fresh produce, it's a great spot to easily enjoy seasonal camping. You can try picking peanuts here—you'll definitely want to experience this during the harvest season! As well as peanuts, it's fun to experience picking different harvests in various seasons! At the on-site farm restaurant, enjoy lunch made with freshly picked vegetables and local ingredients.



Peanut picking experience runs from around Aug. to Oct.

207 Itanaka Shinden, Sammu-shi, Chiba Map ▶ P.27
HP <https://arinomi.co.jp/> ☎ +81-475-89-1719
🚗 JR Yachimata Station (15 min by car)
🕒 Campground: Open all year
*Please check the website, as the farm restaurant and picking experience opening hours will vary depending on the season.
Closed Campground: Open all year
Farm Restaurant: Every Wed / 2nd and 4th Tue
📶 Yes (around the campground manager's building)
📶 Yes



"Verdure Ricco" lunch at the Farm Restaurant
2,530 yen (incl. tax)



Shopping



16 IZUMINO TORORIN BOCCHI
712 yen (incl. tax)

Homemade peanut cream using 100% peanuts from Chiba Prefecture enveloped in soft mochi.

466-53 Dainichi, Yotsukaido-shi, Chiba Map ▶ P.18
HP <https://www.izumino-okashi.com/>
🕒 9:30 am~4:00 pm
☎ +81-43-304-7676
🚗 JR Yotsukaido Station (6 min by car)
Closed Wed, Sun, national holidays
📶 No 📶 Yes



17 PAPABUBBLE Sogo Chiba
The Peanuts Taffy Salt & Miso
1,650 yen (incl. tax)

Enjoy soft melt-in-your-mouth candy made of rich, creamy peanut butter and generously studded with peanuts.

Chiba Sogo Annex 1F (1001 Shinmachi, Chuo-ku, Chiba-shi, Chiba) Map ▶ P.18
HP <https://www.papabubble.jp/>
🕒 Same as Sogo Chiba ☎ +81-43-304-5525
🚗 JR Chiba Station (3-min walk)
Closed Same as Sogo Chiba
📶 No 📶 Yes



18 KAMOGAWA BAUM
Peanut Baum Rusk
350 yen (incl. tax)

Created from Chiba peanuts, this crispy rusk with a novel texture is made from Baumkuchen and slowly baked, piece by piece.

777 Hiroba, Kamogawa-shi, Chiba Map ▶ P.31
HP <https://kamogawabaum.com/>
🕒 9:30 am~6:00 pm
☎ +81-4-7099-2203
🚗 JR Awa-Kamogawa Station (7-min walk)
Closed None 📶 Yes 📶 Yes



19 HAPPY NUTS DAY
Crunchy Peanut Butter
M:2,354 yen (incl. tax) / S:1,458 yen (incl. tax)

Enjoy the generous amount of crunchy peanut pieces with outstanding aroma and amazing flavor. No additives used. Not only to enjoy with bread—add it when cooking too!

HP <http://happynutsday.com/>
☎ +81-3-6869-9811
*Available at department stores and select stores nationwide. Check the website for information on where to buy.



20 NAGOMI-YONEYA Flagship Shop
Peanuts Monaka (8 pieces)
1,300 yen (incl. tax)

A delicious monaka wafer in the shape of a peanut is filled with bean paste with simmered richly flavored peanuts. The peanut-shaped box makes this a popular souvenir gift.

500 Kamicho, Narita-shi, Chiba Map ▶ P.22
HP <https://www.nagomi-yoneya.co.jp/>
🕒 8:00 am~6:00 pm ☎ +81-476-22-1661
🚗 JR Narita Station (10-min walk)
Closed None 📶 Yes 📶 Yes
*There are multiple stores. Check the website for other stores.



21 Orandaya, Soga Store
Peanut Pie
172 yen (incl. tax)

Made from 100% Chiba peanuts. The mild flavor of the bean paste harmonizes exquisitely with the delicious cultured butter of the pie crust.

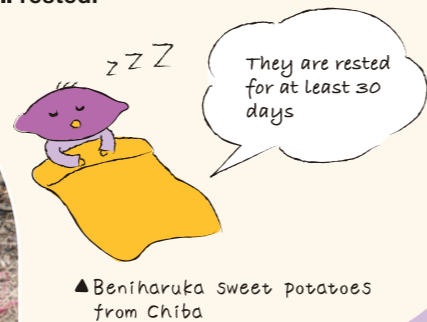
2-7-11 Minamicho, Chuo-ku, Chiba-shi, Chiba Map ▶ P.18
HP <http://orandaya.net/> 🕒 9:30 am~8:30 pm
☎ +81-43-226-7211
🚗 JR Soga Station (3-min walk)
Closed None 📶 No 📶 Yes
*There are multiple stores. Check the website for other stores.

Let it rest to grow juicier and sweeter?!

The secret of sweet potatoes



Chiba Prefecture mainly produces three varieties of sweet potatoes: Beniazuma, Beniharuka, and Silk Sweet. Each variety has different cooking methods and varying flavors, but of these, the Beniharuka variety is most often used for roasted sweet potatoes, and in Chiba, the rule is to store them carefully for at least 30 days before shipping! "Resting" them in storage like this greatly increases the sweetness of Beniharuka sweet potatoes, imparting a sweet, deep, and sophisticated flavor. Try Beniharuka sweet potatoes from Chiba that have been well rested!



▲ Beniharuka sweet potatoes from Chiba

Dining / Shopping

22 Roadside Station Kurimoto Benikomachi-no-Sato

道の駅 くりもと 紅小町の郷

This is a roadside station in Katori City, not far from Narita Airport. The only place you'll find a variety of sweet potato products made from the special Benikomachi sweet potato, including original desserts and Japanese sake. You'll find restaurants where you can enjoy dishes made with local ingredients, as well as eat-on-the-spot items such as soft serve ice cream and candied sweet potatoes, so it's perfect for taking a break.

Roadside Station
Kurimoto Benikomachi-no-Sato
PR character
Kuri-chan



1372-1 Sawa, Katori-shi, Chiba
Map ▶ P.22
HP <http://www.benikomachi.jp/>
☎ +81-478-70-5151
📍 Narita Airport (20 min by car)
🕒 9:00 am~6:00 pm
🚫 Closed From Dec. 31 to Jan. 3 (year end & New Year holidays)
📶 Yes 🚪 No



Bite-sized, perfect as a snack

Sweet Potato Petit Donuts
500 yen (incl. tax)



Smooth texture /
Sweet Potato Jam
480 yen (incl. tax)



Candied Sweet Potato
300 yen (incl. tax)



Uses 100% local Benikomachi sweet potatoes

Benikomachi Sweet Potato Shochu Liquor 720ml
1,571 yen (incl. tax)



Roasted Sweet Potato
250 yen (incl. tax)



The faint lingering aroma of roasted sweet potato /
Roasted Sweet Potato Yokan Sweets 480 yen (incl. tax)



OMG The sweetness of the potatoes is remarkably delicious /
Sweet Potato Roll Cake
1,630 yen (incl. tax)



Sweet Potato Soft Serve
300 yen (incl. tax)

Dining / Shopping

23 CAFE NETAIMO

CAFE NETAIMO

A cafe operated by Shibayama Farm, which manufactures various desserts using NETAIMO sweet potatoes matured at low temperatures using a unique storage method. Sweet potatoes stored at low temperatures for a long time are amazingly sweet! The Imoppucino roasted sweet potato shake, which uses generous amounts of NETAIMO, is a signature item. Warm roasted sweet potato drinks are also available in winter. Sweet potato desserts also make perfect souvenir gifts.

I-499-1 Sawara, Katori-shi, Chiba Map ▶ P.22
HP <https://netaimo.com/>
📍 JR Sawara Station (10-min walk)
🕒 10:00 am~5:00 pm
🚫 Closed Mondays
📶 Yes 🚪 No



1. Preserved Sweet Potato 390 yen (incl. tax)
2. Sweet Potato Chips 290 yen (incl. tax)
3. Candied Sweet Potato Strips 290 yen (incl. tax)
4. Imoppucino 500 yen (incl. tax)

A simple treat with crisp texture, with the sweet flavor of sweet potatoes that fills the mouth. Unique flavors such as seasoned seaweed, hot pepper, and cinnamon also available!

Dining

24 1K good neighbors POTATO & CAFÉ

1K good neighbors POTATO & CAFÉ

A cute standalone cafe that cultivates a field of sweet potatoes on its grounds. Smooth in texture and with sophisticated natural sweetness, each variety of sweet potato dessert boasts its own unique flavor. Try and compare different flavors! On the drinks menu, enjoy a latte made using Beniharuka sweet potatoes!

2452-1 Sawa, Katori-shi, Chiba Map ▶ P.22
📷 @1kgoodneighbors ☎ +81-70-4081-1010
📍 Narita Airport (20 min by car)
🕒 11:30 am~5:30 pm 🚫 Closed Fridays 📶 Yes 🚪 Yes



Prepared simply to bring out the natural excellence of the ingredients.

Sweet Potato Latte
486 yen (incl. tax)

Sweet Potato Desserts
(Beniharuka, Beniazuma, Benikomachi)
280 yen each (incl. tax)

Makes a great souvenir

Shopping

25 Goro's Stone-Roasted Sweet Potatoes

五郎の石焼き芋

A mobile food truck that sells stone-roasted sweet potatoes and operates around the cities of Inzai and Shiroy in Chiba. Carefully roasted by a true stone roasting master and dripping with sweetness, these are definitely worth a try! Perfect fluffy stone-roasted potatoes are exceptional when eaten outside in the cold winter air. Check the whereabouts of the truck via social media to find it!!

Operates around the Chiba New Town area Map ▶ P.22
📷 @56yaki_imo56 ☎ +81-476-37-5605
📍 Check its whereabouts via social media!
🕒 Approx. 2:30 pm~7:00 pm
🚫 Closed Irregular holidays (mid-Apr. to mid-Nov. is off season)
📶 No 🚪 No



These natural sweet potatoes are slowly and carefully stone-roasted to make them as sweet as possible, using only the natural sweetness of sweet potatoes without using any sugar.

Goro's Stone-Roasted Sweet Potatoes 300~500 yen (incl. tax)



The closest terraced rice fields from Tokyo

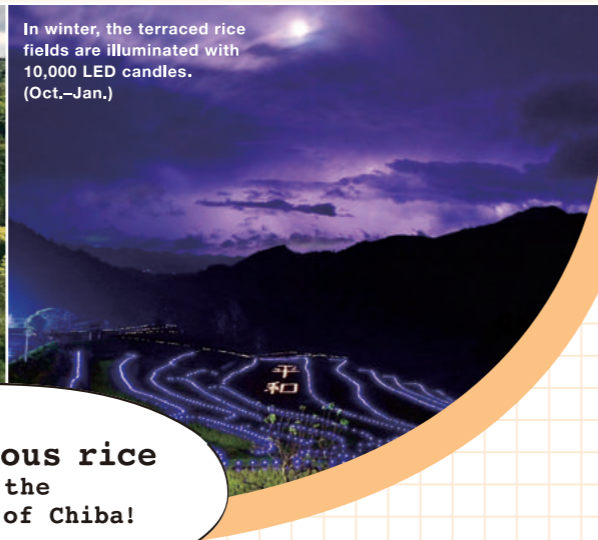
Head to Oyama Senmaida to see superb views!

Oyama Senmaida is located in the foothills of the Mineoka Mountains, situated on Nagasa Plain, a long, narrow plain to the west of Kamogawa City in the south of Chiba Prefecture. Known as the closest terraced rice field village from Tokyo, its 375 terraced rice fields are arrayed like staircases, offering expansive views of spectacular rural scenery that can be described as the original landscape of Japan. The area has been selected among the "100 Best Terraced Rice Fields in Japan."

Photo courtesy of : Oyama Senmaida Conservation Society, a designated non-profit organization



In winter, the terraced rice fields are illuminated with 10,000 LED candles. (Oct.-Jan.)



Enjoy delicious rice grown in the amazing nature of Chiba!

Dining

26 Folk House Restaurant Gonbei

古民家レストラン ごんべい

An old folk house restaurant on the edge of Oyama Senmaida, near the summit. While enjoying the ambience of terraced rice fields, enjoy a break with simple dining. You can try the rice harvested in the terraced rice fields. Rice balls made from strictly selected rice cooked in a pot over rice husks have a warm, comforting taste.

546-1 Hiratsuka, Kamogawa-shi, Chiba

Map ▶ P.31

HP <https://tanada-gonbei.com/> ☎ +81-4-7099-9052

🚗 JR Awa-Kamogawa Station or JR Hota Station (20 min by car)

🕒 10:00 am~4:00 pm (lunch 11:00 am~2:00 pm)

🚪 Closed Tuesdays 📶 No 🚰 No



Onigiri Rice Ball Set 600 yen (incl. tax)



Chikko Rice Burger 600 yen (incl. tax)

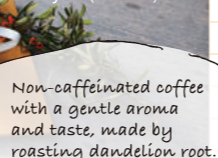
Choose two kinds of onigiri rice ball



Sweet of the Day 300 yen (incl. tax)



Dandelion Coffee 300 yen (incl. tax)



Non-caffeinated coffee with a gentle aroma and taste, made by roasting dandelion root.



Satoyama Plate 900 yen (incl. tax)

This popular plate is healthy for the body, comprising soup, three dishes, rice, and dessert.



Dining / Shopping

27 MUJI Minnami-no-Sato

里のMUJI みんなみの里

A complex facility operated by the MUJI brand as a regional interaction hub. In addition to selling agricultural products and local products, it also offers hands-on experience events such as rice planting and harvesting. The restaurant's menu is crafted from local rice and vegetables, and diners can enjoy their meals while admiring the expansive countryside. At dusk, the restaurant glows with the orange sunset's light and the beautiful rural scenery soothes the heart.

1696 Miyayama, Kamogawa-shi, Chiba Map ▶ P.31

☎ +81-4-7099-8055

🚗 JR Awa-Kamogawa Station (20 min by car)

🕒 9:00 am~7:00 pm (Restaurant 9:00 am~5:00 pm)

🚪 Closed None (*Jan. 1 only) 📶 Yes 🚰 Yes

Experience

28 Food Studio Hanamiyui

食の体験工房 花味結

392 Hosono, Kamogawa-shi, Chiba Map ▶ P.31 HP <http://www.hanamiyui.com/>

☎ +81-4-7099-8073 🚗 JR Awa-Kamogawa Station (20 min by car)

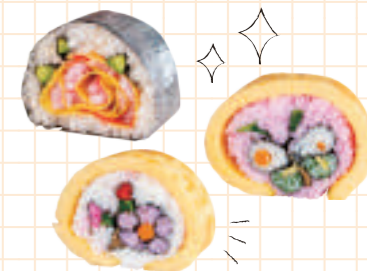
🕒 8:00 am~12 noon 🚪 Closed Mon-Wed 📶 No 🚰 No

👉 [Futomaki Matsuri Sushi-making] Sushi-making experience (1 futomaki roll) 1,800 yen / To purchase (1 piece) 1,280 yen *Advance reservation by email or phone is required for the sushi-making session



What is futomaki matsuri sushi?

This classic local Chiba dish, much loved since ancient times, has been made for festivals, weddings, and children's birthdays. It uses plenty of local Chiba produce, including rice, seaweed, and vegetables, often crafted into various patterns. It's made with great care, so you'll feel a sense of hospitality and warmth when you try it.



1

The instructor will prepare the ingredients for each pattern. The amount of rice, size of the seaweed, and types of ingredients are all calculated in advance, so if you follow along carefully, you cannot fail! The omelet used to wrap the futomaki roll is also prepared in advance.



2

Firstly, the parts that will form each picture pattern are made. The idea is to make very thin rolls.

3

Place the ingredients forming the pattern onto a seaweed or omelet base. The layout will vary depending on the pattern.

4

Take the plunge and roll it up! You'll be able to see the picture form! Generous use of ingredients gives it weight. Gently but firmly form it into the correct shape.



5

Now let's cut it! The idea is to pull the knife through, without pushing, so that the pattern is not crushed!



So beautiful! It's amazing when they're all lined up together!!

6

They look spectacular arrayed on the plate, next to all the other patterns made by the instructor! Thank you, sensei!!



It was so much fun making futomaki sushi with a peaceful view of Japan's countryside. The teacher guided me step by step, so I was able to make a beautiful sushi roll even though it was my first time trying it.



Aree (Philippines)

Making futomaki sushi was really fun and memorable! It was easier than I expected (thanks to our amazing instructor), and the finished product not only looked lovely but also tasted delicious. It's an experience I'm glad to have had in Japan!



Ayane (Japan)

Making futomaki sushi was very enjoyable and unique! Even though I am a bit clumsy, I was able to make a beautiful and delicious futomaki sushi thanks to the instructor's guidance. The whole experience was fun and also made for great pictures.



Amelie (France)

You can also purchase futomaki matsuri sushi made by the instructor without trying a sushi-making session. It's not always available, but it's sometimes sold at Minnami-no-Sato, so please check it out!

Sink your teeth into plenty of fresh seafood! Enjoy mingling with the locals! Come and experience Chiba's fishing festivals and morning markets!

Consisting of a peninsula protruding into the Pacific Ocean, Chiba Prefecture is surrounded by sea on three sides and is one of Japan's leading fishing prefectures. In Chiba Prefecture, where warm and cold currents collide offshore, you can enjoy plenty of fresh, delicious marine products in all four seasons. Enjoy the sumptuous experience of enjoying delicious seasonal seafood at various fishing ports! Your interactions with local fishermen and shopkeepers at festivals and morning markets will be something to remember!

*The date, event period, and other details of the festival and morning market may change depending on circumstances. Check the website or social media account before visiting to confirm the event details!



Dining/
Shopping/
Experience

29 Ohara Fishing Port Morning Market

大原漁港 港の朝市

The morning market at the fishing port of Ohara offers strictly selected seafood, agricultural products, processed products, and food items from the local Isumi area, such as octopus, spiny lobster and abalone. The barbecue, where you can grill what you buy and eat it on the spot, has proved very popular. With as many as 40 local shops available, there is a wide variety to choose from. The true appeal of the morning market lies in enjoying the lively festive atmosphere and the sea breeze from the harbor.

11574 Ohara, Isumi-shi, Chiba (Ohara Fishing Port) [Map ▶ P.31](#)

HP <http://minato-asaichi.com/> ☎ +81-470-62-1191

🚗 JR Ohara Station (6 min by car)

🕒 8:00 am~12 noon

📅 Event date Every Sun *Please check the website for information on events.

👉 Yes (*May not be available depending on venue) 🚫 No



Held every
Sunday!



Jiajia Fish Cake
(1 piece)
100 yen (incl. tax)



Minato
Ramen
700 yen
(incl. tax)



Octopus
Rice Bowl
400 yen (incl. tax)



Spiny
Lobster
Broth
400 yen
(incl. tax)



Octopus Skewers
200 yen (incl. tax)



Taiyaki-style Takoyaki
(Fried Octopus Pieces in Batter)
250 yen (incl. tax)



Enjoy interacting with the
locals at the morning market!

30 Onjuku Ise-ebi Matsuri (Spiny Lobster Festival in Onjuku)

おんじゅく伊勢えび祭り

If you love
delicious spiny
lobster, head to
Onjuku!

Held from
September to
October!



During the festival period, restaurants and
accommodation facilities in the area will be
serving original cuisine using spiny lobster.



Sotobo in Chiba Prefecture is a major harvesting center for spiny lobster, and boasts one of the highest catches in Japan. In fact, the spiny lobster variety known as the "Sotobo Ise-ebi" has a reputation for being particularly delicious. Enjoy every aspect of the Sotobo spiny lobster at the Onjuku Ise-ebi Matsuri! Spiny lobster broth will be given out for free, an open-air market will be held, and visitors can try catching spiny lobster by hand. During the festival period, diners at nearby restaurants can enjoy original cuisine made from spiny lobster.

Various affiliated stores in town, the square in front of the Tsuki-no-Sabaku Memorial (direct sales outlet, big events) 195 Suka, Onjukucho, Isumi-gun, Chiba (Onjuku Town Tourist Association) [Map ▶ P.31](#)

JR Onjuku Station (10-min walk) [HP https://onjuku-kankou.com/](https://onjuku-kankou.com/)

☎ +81-470-68-2414 🕒 To be confirmed

📅 Festival period (scheduled) [Spiny lobster cuisine served at local restaurants] Sep. 1 to Oct. 31

[Big Event] 3rd Sun in Sep. & 1st Sun in Oct.

[Direct sales outlet] Sat, Sun, and national holidays from the 4th Sat of Sep. to the final Sun of Oct.

🚫 No 🚗 Partially accepted 📞 Inquiries about next year's or subsequent events Onjuku Town Tourist Association (+81-470-68-2414)



Catching spiny lobster by hand



Spiny lobster broth



Held in
November!

31 Choshiko Suisan Matsuri (Choshi Port Fishing Festival)

銚子港水産まつり

At the port of Choshi, which boasts one of the largest catches in Japan, you can always enjoy fresh seafood. Among them, red bream caught off the coast of Choshi makes excellent sashimi and sushi due to its outstanding fat content, and is considered a high-end fish. The Choshiko Suisan Matsuri (Choshi Port Fishing Festival) is an annual festival where people involved in the Choshi fishery industry gather together. The Kinmedai Matsuri (Red Bream Festival) and Choshiko Kinki Maguro Fair (Choshi Port Coastal Tuna Fair) are also held at the same time. This is a major event where a wide variety of fish and processed marine products from Choshi, such as seasonal pacific saury in addition to red bream and raw tuna, are offered at great prices!

No. 3 Wholesale Market, Choshi Fishing Port (2-6528 Kawaguchicho, Choshi-shi, Chiba) [Map ▶ P.22](#)

HP <http://www.city.choshi.chiba.jp/> ☎ +81-479-24-8936 🕒 9:00 am~1:00 pm

🚗 JR Choshi Station (15 min by car, 2-min walk from the "Port Center" bus stop)

📅 Festival period (scheduled) Early November 🚫 No 🚗 No

📞 Inquiries about next year's or subsequent events Choshi City Hall, Fisheries Division (+81-479-24-8936)



Choshi Hane Taiko Drumming
Preservation Society

The tradition of Hane Taiko
drumming, which has been handed
down only in the Choshi area since
the Edo period, is as radical and
powerful as any martial art! It
makes any event exhilarating!

Bay and Tokatsu Area

Because the Bay and Tokatsu Area is so close to Tokyo, it's easy to visit when sightseeing in the Tokyo area. There are many ways to enjoy the area, including restaurants near railway stations where you can easily drop by for lunch or dinner, and restaurants where you can enjoy the fantastic Japanese ambience and amazing ingredients of Chiba. Chiba Prefecture also boasts the largest production of Japanese pears in Japan, and many are produced in this area. Juicy Japanese pears from Chiba are definitely worth trying.

Inohana Park, located close to Chiba Station and renowned for its cherry blossoms, is home to about 100 Yoshino cherry trees. The best viewing time is from late March to early April every year. A 12-minute walk from JR Hon-Chiba Station.

Dining 101

Local cuisine of Chiba, Chizue

和食・郷土料理 千寿恵



A rare kind of restaurant where you can enjoy local Chiba cuisine. This Chiba hideaway maintains high-quality ingredients and flavor by revisiting the tastes and richness of local traditional food.

Here you can enjoy slow-cooked food dedicated to locally produced ingredients. The dishes are all outstanding, and are carefully prepared daily from fresh produce. Enjoy your meal with a wide variety of alcohol beverages.

Of course, there's also a large selection of Japanese sake from Chiba. Why not try some delicious cuisine with a local focus on Chiba?

1F/2F, 16-2 Sakaecho, Chuo-ku, Chiba-shi, Chiba

HP <https://www.chizue.com/>

+81-43-225-6688 JR Chiba Station (5-min walk)

5:00 pm~11:00 pm

Closed Sundays, national holidays Yes Yes



A popular course that lets you fully appreciate Chiba's local cuisine.

A popular classic!
Tastes of Chiba Course
4,000 yen (excl. tax)

You'll want to dine at Chizue! /



Introducing the local cuisine of Chiba Prefecture



A Mawaranai Kaiten Zushi Ichiju

廻らない回転寿司 いちじゅう

This sushi restaurant was founded on the owner's wish for everyone to enjoy authentic, fresh sushi at reasonable prices. In addition to vegetarians and halal diners, overseas customers are also made welcome, with the introduction of self-order machines offering multi-lingual support, and more!

6-27-13 Makuharihongo, Hanamigawa-ku, Chiba-shi, Chiba

HP <https://sushi-ichizyu.com/> +81-43-305-5867

JR Makuharihongo Station, Keisei Makuharihongo Station (1-min walk from either)

11:00 am~10:00 pm (last order 9:00 pm)

Closed None (*Dec. 31 only) Yes Yes



Just like conveyor belt sushi, you can choose your favorite ingredients.

1. Fresh Sea Urchin & Salmon Roe 300 yen (excl. tax) / 2. Wild Tuna Tail Steak 380 yen (excl. tax) / 3. Aurora Salmon 120 yen (excl. tax) / 4. Simmered Wild Hamaguri Clams 300 yen (excl. tax) / 5. Cooked Prawns 300 yen (excl. tax) / 6. Green Onion Sprouts 100 yen (excl. tax) / 7. Lean Wild Tuna 100 yen (excl. tax) / 8. Red Snow Crab Pieces 600 yen (excl. tax)

B Sakaba Funabashiya

酒場 フナバシ屋



A fun izakaya bar with all kinds of dishes made with Chiba Prefecture ingredients. It's the only place you can enjoy a Komatsuna Highball, made with komatsuna (Japanese mustard spinach) from Funabashi! It also features classic izakaya bar menu items. Enjoy the great atmosphere of a Japanese public bar!

4-23-10 Nishifuna, Funabashi-shi, Chiba

@funabashiya.jp +81-47-437-0007

JR Nishi-Funabashi Station, Tokyo Metro Nishi-Funabashi Station, Toyo Kosoku Line Nishi-Funabashi Station (1-min walk from any)

[Mon-Fri, national holidays, days before national holidays] 4:00 pm~midnight / [Sat, Sun] 12 noon~midnight

Closed None No No (PayPay accepted)



Komatsuna Thick Yakisoba 693 yen (incl. tax)

Komatsuna Highball 484 yen (incl. tax)



1. Namero 880 yen (excl. tax)



2. Sangayaki 750 yen (excl. tax)



3. Sardines Marinated in Sesame 540 yen (excl. tax)



4. Simmered Peanuts 680 yen (excl. tax)

1. Namero

This fisherman's dish is made by finely mincing fresh-caught horse mackerel and seasoning with miso and condiments. Its name in Japanese (namero) is derived from the verb "to lick," because it's delicious enough to lick the plate clean.

2. Sangayaki

A dish of namero baked on an abalone shell. The aroma of miso and seasonings is deliciously distinctive, making this a perfect accompaniment as a side dish or snack.

3. Sardines Marinated in Sesame

Salted sardines, marinated in vinegar, sesame seeds, ginger, yuzu, and red pepper. It was originally devised to preserve the large amounts of sardines caught off the Kujukuri coast.

4. Simmered Peanuts

A simple and delicious simmered dish of fresh-picked seasonal peanuts that you'll only find in Chiba, a major production area for peanuts. Soft and fluffy, with a hint of the original sweetness of the nuts.



Go here to find out more about Chiba Prefecture's local cuisine
Chiba Local Cuisine Pamphlet

<https://www.pref.chiba.lg.jp/ryuhan/kyodoryori/documents/chibanokyodoryorieng.pdf>

Dining 101

D Sheraton Grande Tokyo Bay Hotel Teppanyaki Restaurant “Maihama Teppanyaki+”

シェラトン・グランデ・トーキョーベイ・ホテル 鉄板焼レストラン“舞浜Teppanyaki+”

Teppanyaki dining where you can enjoy Chiba's finest ingredients, while stimulating the five senses as you gaze over the garden. It is located in the resort hotel Sheraton Grande Tokyo Bay Hotel in Maihama. The metal teppanyaki plates in the open kitchen convey the sound and aroma of ingredients as they grill, just like a live performance. This unique restaurant offers a sense of luxury.

1-9 Maihama, Urayasu-shi, Chiba [HP https://www.marriott.co.jp/TYOSI](https://www.marriott.co.jp/TYOSI)
 ☎ +81-47-355-5555
 🚗 Disney Resort Line Bayside Station (1-min walk)
 🕒 [Dinner] 5:30 pm~11:00 pm (last order 10:00 pm)
 🚪 Closed None 📶 Yes 📱 Yes

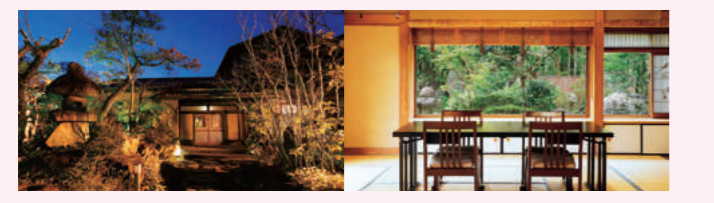


E Wakaba Japanese Dining

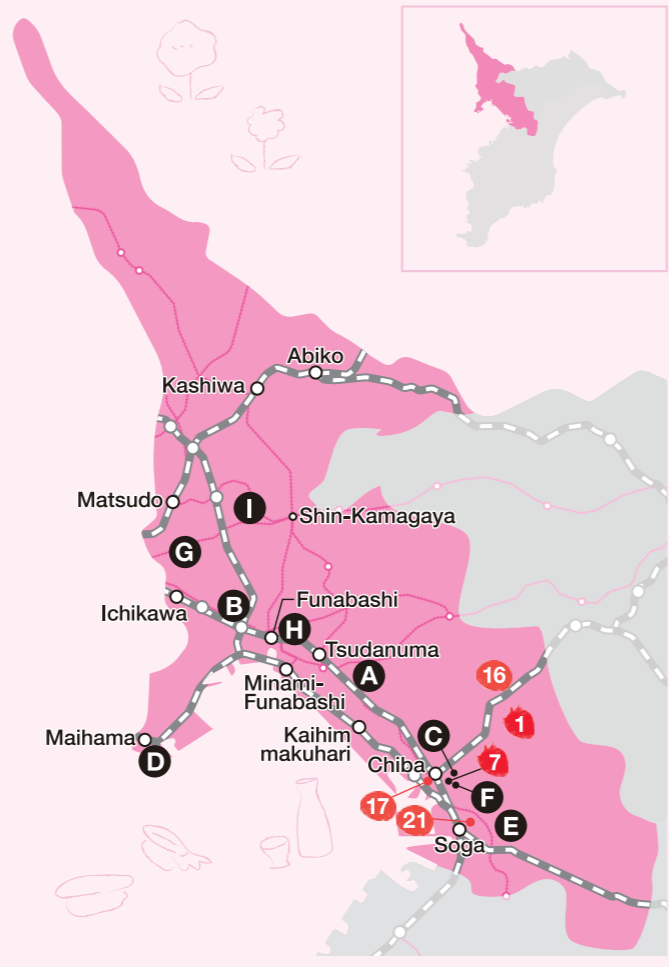
日本料理 和か葉

A restaurant where diners can enjoy authentic kaiseki cuisine in Chiba City. As well as local Chiba ingredients, Wakaba uses plenty of seasonal ingredients. All rooms are completely private, so diners can enjoy luxurious Japanese hospitality at a relaxed pace while viewing the Japanese garden.

2192-1 Omiyacho, Wakaba-ku, Chiba-shi, Chiba [HP https://n-wakaba.jp/](https://n-wakaba.jp/)
 ☎ +81-43-209-5570 🚗 JR Kamatori Station (10 min by car)
 🕒 11:00 am~8:00 pm (may vary) 🚪 Closed Not at present (may vary)
 📶 Yes 📱 Yes
 *Only by reservation at night. Due to limited seating, diners are recommended to make reservations for daytime too.



Seasonal Kaiseki Shimizu Course 12,100 yen (including tax & service charges)



F Inohana-tei

いのはな亭

A teahouse in Inohana Park, close to Chiba Station. Viewing the nearby castle from the elegant Japanese garden, it feels like you've traveled back in time to ancient Japan. The menu features subtle Chiba flourishes, such as dango dumplings with simmered peanuts and anmitsu dessert made with agar-agar from the Boso Peninsula.

1-6 Inohana, Chuo-ku, Chiba-shi, Chiba [HP https://inohanatei.jp/](https://inohanatei.jp/)
 ☎ +81-43-224-7428 🚗 JR Hon-Chiba Station (12-min walk)
 🕒 11:00 am~4:30 pm *Closes 4:00 pm in winter
 🚪 Closed Year end & New Year holidays 📶 No 📱 No



Chiba Prefecture boasts Japan's highest production of Japanese pears.

Try some crisp, juicy Japanese pears!

Chiba boasts Japan's highest production of Japanese pears (also known as nashi pears)—in fact, Japanese pears are the leading fruit of Chiba Prefecture! Have you ever tried a Japanese pear? Japanese pears have a completely different taste from Western pears. They are rounder in shape, are sweet and tart, and are loved for their crisp, crunchy texture! Japanese pears are nice and juicy, with a clean, refreshing taste. Surrounded by the sea on three sides, Chiba Prefecture has a relatively warm climate, so you can eat Japanese pears in season in midsummer! If you come to Japan in the summer, you should definitely try some Chiba pears!

Souvenirs and sweets that let you enjoy the inherent delicious flavor of Japanese pears

Dining 101 Shopping

G Roadside Station Ichikawa

道の駅 いちかわ

Located close to the city, unusually for a Roadside Station, this place is easy to stop by from Tokyo. This spacious store is full of local products, and it's fun just to look at such a wide variety of items! There's a wide array of products using local Ichikawa pears, and you can enjoy juice or candy made with Japanese pears even when not in season.

6-10-1 Kokubun, Ichikawa-shi, Chiba
[HP https://www.michinoeki-ichikawa.jp/](https://www.michinoeki-ichikawa.jp/)
 ☎ +81-47-382-5211
 🚗 Kita-Kokubun Station, Hokusai Line (5 min by car) / Keisei Ichikawamama Station, JR Ichikawa Station (10 min by car from either)
 🕒 9:00 am~9:00 pm (Please inquire for the opening hours of each store)
 🚪 Closed None 📶 Yes 📱 Yes



Japanese Pear Wine
1,320 yen (incl. tax)
Flavorful wine made using 100% pears from Chiba Prefecture

Sparkling Japanese Pear Wine
1,340 yen (incl. tax)
Taste the seasonal deliciousness of pears from Ichikawa, Chiba

Drinkable Ari no Mi Pear Jelly
270 yen (incl. tax)
The Best of Chiba

Pear Juice
490 yen (incl. tax)
Made solely from Japanese pears! Using no additives, this dried fruit is packed full of the delicious flavor of pears.

Chiba Pear Brandy Cake
648 yen (incl. tax)
A sophisticated snack made using brandy. A great accompaniment when drinking!

Ari no Mi Dried Pears
583 yen (incl. tax)
VEGETARIAN VEGAN

Shopping

H Patisserie Rico

パティスリー リコ

This dessert makes an appearance when pears are in season! Whole pears from Funabashi are made into a compote, and the hollowed-out sections are packed full of delicious light cream! It's sure to look amazing on social media!

1F, 6-12-9 Honcho, Funabashi-shi, Chiba
[HP http://www.patisserie-rico.com/](http://www.patisserie-rico.com/)
 ☎ +81-47-407-0502
 🚗 JR Funabashi Station (10-min walk)
 🕒 10:00 am~7:30 pm
 🚪 Closed Thursdays (irregular holidays)
 📶 No 📱 Yes



Try some freshly picked Japanese pears!

I Hatsusei Orchards

初清園

Enjoy all-you-can-eat pear picking for 1,000 yen per adult for an unlimited time. Picking pears yourself is the only way to taste the delicious flavor of freshly picked pears, so try it! You can also enjoy grape picking at Hatsusei Orchards at the same time. The website is available in English and Chinese, so check it out.

215 Kushizaki Shinden, Matsudo-shi, Chiba [HP https://nasigari.com/price-hours/](https://nasigari.com/price-hours/) ☎ +81-47-386-7012
 🚗 Kunugiyama Station, Shin-Keisei Electric Railway / Omachi Station, Hokusai Line (10-min walk from either)
 🕒 9:00 am~5:00 pm **Picking season** From early Aug. to early Oct. 📶 Only around the direct sales outlet 📱 Yes
 ¥ Pear picking fee: Adults (elementary school students and above) 1,000 yen / Children (under elementary school age) 600 yen / Free for children under 2 years old *Grape picking will incur a separate charge.

*The harvesting time for fruit picking may differ slightly each year. Also, picking may end as soon as the Japanese pears are all gone, so be sure to check the website and social media account of each facility before visiting.



Hokuso Area

This is the area where Narita Airport, Japan's gateway to the skies, is located. The area around Narita offers plenty of things to enjoy. Naritasan Shinshoji Temple and the eel cuisine of the surrounding area are very famous, but there are also farms where you can try strawberry picking or just relax and view the countryside. You can also head out toward Choshi or Sawara and enjoy the charms of Chiba's regional areas!

With a history of more than 1,080 years, Naritasan Shinshoji Temple is one of the pre-eminent temples in Japan. There are actually several temples and gardens in the vast precincts, with plenty of spiritual places where praying is said to bring profit or improve one's fortunes.



© Chiba Prefectural Tourism & Local Products Association

In Inbanuma Lake and the Tonegawa River near Narita, wild eels have been harvested since ancient times. Ever since the Edo period, eel dishes have been offered to worshipers at the temples of Naritasan to lend them energy, which is why there are so many eel restaurants in Narita!

Dining 101

J Kawatoyo Honten

川豊本店

The most distinctive aspect of Kawatoyo, where there is always a queue, is the undeniable freshness of using live eels. Fresh eels have a different aroma and texture! The tender texture and secret sauce passed down since the restaurant's founding are simply exquisite. The restaurant is located in a national Registered Tangible Cultural Property, and is also a popular spot for photos with plenty of Japanese ambience. Multilingual menus are available.

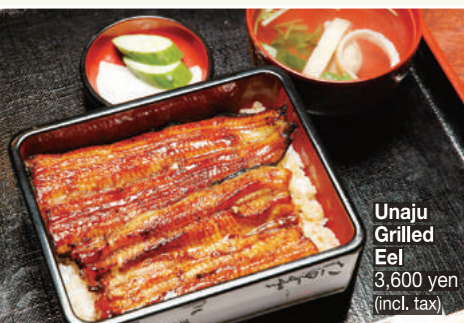
386 Nakamachi, Narita-shi, Chiba

HP <http://unagi-kawatoyo.com/> ☎ +81-476-22-2711

🚶 JR Narita Station, Keisei Railway Keisei Narita Station (13-min walk)

🕒 10:00 am~5:00 pm (last order) *Jul. and Aug. hours: 10:00 am~6:00 pm (last order)

🚪 Closed None 📶 No 💳 No (PayPay accepted)



Unaju Grilled Eel 3,600 yen (incl. tax)

The open kitchen lets you view the skills of these outstanding eel artisans up close.

Feel free to make inquiries, as some staff here speak English.



Japan-caught Grilled Eel Set 4,500 yen (incl. tax)

K Japanese Cuisine The Chrysanthemum "KIKUYA"

菊屋

Kikuya was established near the Naritasan Gate in the middle of the Edo period. Skilled artisans here grill every eel by hand. The thick sauce, which perfectly complements the eel, has proved very popular not only with Japanese customers but also diners from abroad. In addition to eel, diners can enjoy seasonal Japanese cuisine at this restaurant, which has a history of over 100 years.

385 Nakamachi, Narita-shi, Chiba

HP <http://www.kikuya.site/>

☎ +81-476-22-0236

🚶 JR Keisei Narita Station (12-min walk)

🕒 10:00 am~9:00 pm (last order 8:00 pm)

🚪 Closed None 📶 No 💳 Yes



JAL Agriport

A facility developed by JAL with the aim of deepening connections among Chiba's agricultural industry, regions, and people. About 10 minutes by car from Narita Airport, it offers amazing access, so you can easily enjoy the harvest experience and spend some time at the farm restaurant even while waiting for a connecting flight.

L STRAWBERRY PORT ICHIGONOMI

STRAWBERRY PORT ICHIGONOMI

Experience 101

Enjoy multiple varieties of strawberries with all-you-can-eat for 30 minutes! These are safe, healthy strawberries grown on an ASIA GAP certified farm. Strawberry picking is from January to May. You can also experience various other harvests in every season, such as grapes and blueberries.

245-1002 Kawakami, Narita-shi, Chiba HP <https://jalagriport.com/service/farm/>

☎ +81-476-37-6965 🚶 Narita Airport (10 min by car)

🕒 10:00 am~4:00 pm (last admission 3:00 pm)

🚪 Closed Mondays 📶 No 💳 Yes

🍷 Strawberry picking: Adults 2,100 yen / Children 1,600 yen *Prices vary seasonally.



M DINING PORT GORYOKAKU

DINING PORT 御料鶴

Dining 101



In this renovated private residence, diners can enjoy restaurant meals in a homey Japanese-style folk house space. As well as gazing over expansive fields from the windows, another attraction is the unique views of the airport area, including airplanes as they take off and land. Enjoy a colorful menu centered on traditional cuisine and local Chiba produce, sourced mainly from the 9 municipalities of Narita.

245-219 Kawakami, Narita-shi, Chiba

HP <https://jalagriport.com/service/restaurant/>

☎ +81-476-36-5272 🚶 Narita Airport (10 min by car)

🕒 11:30 am~5:00 pm (last order 4:00 pm) 🚪 Closed Mondays 📶 No 💳 Yes



Goryokaku Kobachi Set 2,200 yen (incl. tax)

N Roadside Station Tako Ajisai-kan

道の駅 多古 あじさい館

Dining 101 Shopping 101

About 20 minutes by car from Narita Airport. Situated in an expansive rural landscape. This spacious store offers many special products from Chiba Prefecture. Vegetarian and vegan products are all marked, so you can get souvenir gifts and enjoy dining with peace of mind! The Takomai rice produced in this region is known as "phantom rice" because it's so difficult to acquire, even within Chiba Prefecture: a delicious rice with a strong sweetness. All the rice used in the on-site restaurant is Takomai rice.

1069-1 Tako, Takomachi, Katori-gun, Chiba HP <https://www.michinoeki-tako.com/>

☎ +81-479-79-3456 🚶 Narita Airport (20 min by car)

🕒 [Apr.-Aug.] 9:00 am~7:00 pm [Sep.-Mar.] 9:00 am~6:00 pm

🚪 Closed Jan. 1 & 2 📶 Yes 💳 Yes



1. Tomato Jam (small) 864 yen (incl. tax)
2. Love Boat Peanut Butter Crunch 1,350 yen (incl. tax)
3. Premium Tomato Juice 324 yen (incl. tax)
4. Rose Confiture 1,620 yen (incl. tax)
5. Rose Leaf 1,296 yen (incl. tax)
6. Hand-baked Zarame Rice Crackers 180 yen (incl. tax)



Takomai Rice Cake 972 yen (incl. tax)

A smooth, pleasant rice cake made from Takomai rice flour.



Chocolate with rice puffs made from Takomai rice



Chiba Inaho Kirameki 594 yen (incl. tax)



Why not rent a bicycle and enjoy the countryside? (500 yen rental fee)



Koya Tofu in Nanban Marinade Set 650 yen (incl. tax)



Q Inubo Station, Choshi Electric Railway

銚子電鉄 犬吠駅

The Choshi Electric Railway is a retro-style local rail line that runs along the easternmost edge of Chiba. Inubo Station is located at the easternmost point of Chiba, and offers pleasant breezes, right next to the Pacific Ocean. The shop at Inubo Station sells many souvenirs and Choshi Electric Railway goods, including the famous nuresembei, which are soft, chewy rice crackers. Encounter regional gourmet food on a local trip to Chiba, rocking along on the Choshi Electric Railway!

9596-1 Inubosaki, Choshi-shi, Chiba

HP <https://www.choshi-dentetsu.jp/>

+81-479-25-1106

In Inubo Station, Choshi Electric Railway

[Inubo Station Shop] 10:00 am~5:00 pm

Closed [Inubo Station Shop] None

Yes (shared with Inubo Station) No



These soft, chewy rice crackers were invented and sold by a railroad worker to make up for the Choshi Electric Railway's decreasing rail travel revenue. They have become a beloved Choshi specialty! A soft, chewy rice cracker that showcases the flavor of Choshi's famed soy sauce.



Choshi Electric Railway Nuresembei Rice Crackers (5 pieces) [Red (Dark), Green (Sweet), Blue (Delicate)] Each 450 yen (incl. tax)



Nostalgic scenes of the Choshi Electric Railway



Try hand-baking rice crackers! (Sessions vary depending on time and circumstances)

Gourmet dining along the Choshi Electric Railway!

P Kikaku Sushi

喜可久寿司

Dining 101

The unusual sushi known as "Datemaki sushi," which looks like it's wearing a big yellow hat, is a rare local specialty that can only be tried in Choshi. Enjoyed when people gather together, it is also an essential local dish to celebrate the New Year. The Datemaki sushi at Kikaku Sushi almost feels like pudding! Much loved by the locals, this restaurant uses plenty of local fish, as well as rice from Chiba Prefecture.

7-24 Wadacho, Choshi-shi, Chiba

HP <http://kikakuzushi.com/>

+81-479-22-1288

Motochoshi Station (7-min walk)

11:30 am~9:00 pm

Closed Mondays

No Yes



Datemaki Sushi Omakase Nigiri 3,300 yen (incl. tax)



Q INUBOW TERASU TERRACE

犬吠テラステラス

Dining 101

Shopping

Full of the charm of this local area, this facility includes a cafe overlooking the sea and a select store where you can find local Choshi and Chiba specialties and souvenir gifts. It's located at the tip of the cape where you can see the lighthouse, so the views are amazing! There's also a hammock on the terrace, perfect for photo opportunities, where you can spend some pleasant moments gazing out to sea.

9575-2 Inubosaki, Choshi-shi, Chiba HP <https://inubow-tt.com/>

+81-120-25-1240 Inubo Station, Choshi Electric Railway (7-min walk)

[Winter] 10:00 am~5:00 pm [Summer] 10:00 am~6:00 pm

*Please check the website, as timing details may change depending on circumstances.

Closed None Yes Yes (not at Bakers Kitchen Ohana)



Choshi Melon Wine Cake 1,188 yen (incl. tax)



Inubow Terasu Terrace Original Dressing (Chunky Carrot Dressing, Chunky Onion Dressing) Each 600 yen (incl. tax)



An original salad dressing only available at Inubow Terasu Terrace, jointly developed with a farmer in Choshi.

Toyonchinotamago Baumkuchen Slices (Plain, Chocolate, Maple) Each 208 yen (incl. tax)



R Choshi Beer Inubo Brewery & TAPS

銚子ビール 犬吠醸造所

Shopping

A craft beer store on Inubow Terasu Terrace that is full of local ambience. The authentic coffee-flavored stout, created in collaboration between a local barista and a brewer, has a unique and spectacular taste. There are also limited release beers, etc. that are only available here.

9575-2 Inubosaki, Choshi-shi, Chiba HP <https://www.choshicheers.com/>

+81-479-21-3986 11:00 am~5:00 pm

Inubo Station, Choshi Electric Railway (7-min walk)

Closed Mon, Tue (open if a national holiday)

Yes (shared by Inubow Terasu Terrace) Yes



Choshi Beer One for All SMaSH 600 yen (incl. tax)



Historic townscape of Sawara

Sawara is known as the "Little Edo of Hokuso," and visitors will enjoy the streetscape lined with historic buildings, including storehouses and townhouses that maintain a lingering hint of the Edo era. It's about 30 minutes by car from Narita.



Be enchanted by the retro streetscape!

© Chiba Prefectural Tourism & Local Products Association

S KA·KYOU·AN Handmade Soba Noodles

手打ち蕎麦 香蕎庵

Dining 101

Step inside this old folk house, and you'll find a stylish modern atmosphere. Enjoy modern Japanese course dining that you won't experience anywhere else, featuring a soba noodle set alongside a French appetizer and main course. Spend some precious moments in luxury with carefully prepared cuisine and gentle hospitality.

I-3844-2 Sawara, Katori-shi, Chiba HP <http://www.kakyouan.com/>

+81-478-79-6101 JR Sawara Station (7-min walk)

[Lunch] 11:30 am~2:30 pm

[Dinner] From 5:30 pm *Closing time depends on reservations

*Only by reservation at night. Due to limited seating, diners are recommended to make reservations for daytime too.

Closed Wednesdays No Yes



Seasonal Soba Noodle Set 2,500 yen (excl. tax)

T Tokun Sake Brewery

東薫酒造

Shopping

This historic sake brewery in Sawara also manufactures sake made with rice from Chiba. At the direct sales outlet, you can buy Japanese sake and view informative panels that introduce the sake brewing process, with lots of explanations in English.

I-627 Sawara, Katori-shi, Chiba HP <http://www.tokun.co.jp/>

+81-478-55-1122 JR Sawara Station (10-min walk)

10:00 am~4:00 pm

Closed None Yes Yes



Junmai Ginjyo Uhei 720ml 1,490 yen (incl. tax)



Kujukuri Area

This area is centered on Kujukuri Beach, which looks out onto the Pacific Ocean and is about 66 kilometers in total length. While gazing out over the sea, you can dine on freshly caught seafood such as hamaguri clams and sardines grilled hamayaki-style. In addition, there is plenty of Chiba gourmet food sure to satisfy the eyes as well as the belly, such as fashionable cafes by the sea and hearty Chiba pork!

Tsurigasaki Surfing Beach is located at the southern end of Kujukuri Beach. Surfing is popular here, and it was selected as the surfing competition venue for the Olympic Games Tokyo 2020.

U Seaside Plaza Kujukuri

海の駅 九十九里

A facility looking onto the sea of Kujukuri. The ground floor sells various local items, such as agricultural products and fresh marine products, including sardines and hamaguri clams harvested near Kujukuri Beach, as well as various side dishes and local beers from the Kujukuri area. The food court on the second floor offers a wide variety of dishes made using local ingredients. This is also the home of the only blue postbox in Japan, popularly known as the "happy blue postbox"!

2347-98 Koseki, Kujukurimachi, Sambu-gun, Chiba
HP <https://uminoeki99.com/> ☎ +81-475-76-1734

📍 JR Togane Station (18 min by car)

🕒 [Regular hours] 9:00 am~6:00 pm / Food Court 10:00 am~5:00 pm (last order 4:00 pm)
[Winter (Nov.-Feb.)] 9:00 am~5:00 pm / Food Court 10:00 am~4:30 pm (last order 3:30 pm)

🚪 Closed None 📶 Yes 🚗 No



Watashi No Mise Kujukuri Seafood Dining
Sardine Set
1,500 yen (incl. tax)



ALBA99 (directly operated by Sunrise Kujukuri)
Hamaguri Clams and Mother Nature
1,250 yen (incl. tax)



ALBA99 (directly operated by Sunrise Kujukuri)
ALBA99 Pizza
1,600 yen (incl. tax)



Haburi (directly operated by Sunrise Kujukuri)
Hamaguri Clam Ramen 990 yen (incl. tax)



Haburi (directly operated by Sunrise Kujukuri)
Seafood Chirashi Sushi 1,500 yen (incl. tax)

1. Choshi Sardines (Soy Sauce Flavor) 540 yen (incl. tax) / 2-5. Kankiku-Meijo Local Craft Beers
< 2. Rice Ale 407 yen (incl. tax) / 3. Pilsner 407 yen (incl. tax) / 4. Pale Ale 407 yen (incl. tax) /
5. Minambosso Lemon Beer 550 yen (incl. tax) > 6. Station by the Sea Curry 700 yen (incl. tax)

Dining 101
Shopping



1F



6

2F Terrace seats are also available, so when the weather is fine, enjoy fresh seafood while admiring the seaside scenery.

Enjoy fine seafood in seats with an excellent view! Dining 101

V Isaribi Shokudo

いさりび食堂

The owner, a former ship's carpenter, opened this restaurant after renovating the shipyard that used to be here. The ship-shaped design makes a great impact! At this well-known restaurant, which has been loved by the locals for many years, you can enjoy dining while overlooking the sea of Kujukuri. Enjoy hamaguri clams fresh enough to be served as sashimi, and delightfully fatty sardines in crispy batter!

451-23 Fudodo, Kujukurimachi, Sambu-gun, Chiba

☎ +81-475-76-2646

📍 JR Togane Station (20 min by car)

🕒 10:00 am~6:30 pm (last order 6:00 pm)

*Times may be subject to change, depending on circumstances.

🚪 Closed Thursdays

📶 None *Will be introduced in 2021

🚗 No *Will be introduced in 2021

Halved sardines with the addition of minced sardine. Enjoy miso-flavored soup that brings out the best of Chiba's ingredients.



Deep-Fried Sardines
880 yen (incl. tax)



Hamaguri Clam Sashimi (on Shell) 1,980 yen (incl. tax)

Rarely served, Hamaguri clam sashimi is hard to find and can only be eaten fresh.



Kujukuri Funakata Soup (Miso Flavor) 495 yen (incl. tax)

W Kujukuri Soko Seafood Dining

海食堂 九十九里倉庫

Enjoy fresh seafood at this restaurant, the renovated site of an old fishery processing plant. Paired with an original sauce, grilled hamaguri clams are twice as delicious. The sardine kabayaki rice bowl is served with sweet, spicy soy sauce that pairs well with rice. Also, the owner has some experience in New York and can speak English!

2359-138 Ao, Kujukurimachi, Sambu-gun, Chiba

HP <http://h-t-company.com/> ☎ +81-475-76-1988

📍 JR Togane Station (20 min by car)

🕒 [Mon-Wed, Fri] 11:00 am~9:00 pm / [Sat, Sun, national holidays] 10:00 am~9:00 pm
[Thu] 11:00 am~3:00 pm *However, it is closed on Thu from Nov. to Feb.

🚪 Closed Thu from Nov. to Feb. 📶 No

🚗 Only at night *Will be introduced during daytime



Grilled Hamaguri Clams (5-9 medium pieces) 2,640 yen (incl. tax)



Sardine Kabayaki Rice Bowl 1,089 yen (incl. tax)



Fermented Sardine Kusarezushi 748 yen (incl. tax)

Y Hamachaya Amimoto

浜茶屋 網元

The set course lets you enjoy all kinds of flavors in generous amounts—fresh sashimi, of course, as well as a small stewpot, salad, etc.! The house specialty, grilled hamaguri clams, is a popular item and the restaurant serves up to 1 ton of grilled clams per month. On the multilingual website, each menu item is accompanied by detailed explanations.

2359-13 Ao, Kujukurimachi, Sambu-gun, Chiba

HP <https://hamachayaamimoto.owst.jp/> ☎ +81-475-76-4959

📍 JR Togane Station (20 min by car)

🕒 [Weekdays] 10:30 am~5:00 pm (last food order 4:00 pm / last drink order 4:15 pm)

[Sat, Sun, national holidays] 10:30 am~5:00 pm (last order 4:30 pm)

*Times may be subject to change, depending on circumstances.

🚪 Closed Wednesdays

*Open if a national holiday. In that case, the next day will be closed.

*Open during the year end & New Year holidays

*Open every day from Jul. to Aug. (business hours extended by 30 min during this period)

📶 Yes 🚗 Yes

*There is dedicated seating where your dog can accompany you!



Amimoto Sashimi Set 1,740 yen (incl. tax)



Grilled Hamaguri Clams 3,460 yen (incl. tax)



Sardine Rice Bowl 1,010 yen (incl. tax)

Z CHICKEN AND CHIPS

CHICKEN AND CHIPS

A shop based on the concept "Let's eat by the sea!" Serves takeout lunchboxes made using chicken, local vegetables, and more. It's only a 3-minute walk to the beach, so take your lunchbox and head to the beach on a sunny day!

10129-2 Ichinomiya, Ichinomiyamachi, Chosei-gun, Chiba

HP <https://chickenandchipsakatoseason.owst.jp/>

☎ +81-475-44-5273 📍 JR Kazusa-Ichinomiya Station (5 min by car)

🕒 [Mon, Wed-Sun, national holidays, days before national holidays] 9:00 am~4:00 pm (last food order 3:45 pm / last drink order 4:00 pm)

🚪 Closed Tuesdays 📶 Yes 🚗 No



Chicken Box/Cheese
880 yen (incl. tax)

A fun, delicious lunchbox, richly colorful, made using chicken, local vegetables and seasonal ingredients.



a Mt. Nomigane Lookout Cafe Miharashi Terrasse

野見金山展望カフェ ミハラシテラス

Nomigane Park offers wonderful views of the Tokyo Skytree and the sea surrounding the Boso Peninsula. At the cafe on the summit, you can enjoy coffee, sweets, and Chonamaru curry made with local lotus root, while gazing out at spectacular views.

36 Iwanade, Chonanmachi, Chosei-gun, Chiba

HP <https://miharashiterrasse.info/>

📍 JR Mobara Station (30 min by car)

🕒 [Fri, Sat, Sun, national holidays] 11:00 am~3:00 pm (last order)

🚪 Closed Mon-Thu 📶 No 🚗 No



Chonamaru Curry 900 yen (incl. tax)

Surrounded by sea and rivers on all sides, Chiba Prefecture is cool in summer and warm in winter, with less temperature variation throughout the year. This environment supports the delicious flavor of Chiba pork. Eat your fill of soft, fine-textured Chiba pork!

Dining 101

d Tonkatsu Taisei

とんかつ大成

Serves pork cutlet at affordable prices using locally produced "Higata Tsubaki Pork," characterized by its sweet, well-rounded flavor and satisfying soft texture! The original pork cutlet dish also comes recommended, with all kinds of variations including miso katsu, stewed tomatoes, and salted green onion sauce.

1838-1 Ni, Asahi-shi, Chiba HP <http://www.ne.jp/asahi/taisei/net/>

☎ +81-479-64-2381 📍 JR Asahi Station (15-min walk)

🕒 [Lunch] 11:00 am~2:00 pm [Dinner] 5:00 pm~9:00 pm

🚪 Closed Mon (following weekday if a national holiday) 📶 Yes 🚗 No



Special Pork Loin Set
1,760 yen (incl. tax)

e Tontei Tsukumo

とん亭 九十九

Uses renowned Chiba "Nadeshiko Pork," which is free of odor but has sweetness and soft-textured meat. Topped with its exquisite original sauce, it's sure to stimulate your appetite. Freshly cooked and steaming hot, thick slices of sautéed pork have proven very popular since the restaurant's opening.

5076-116 Yakata, Yokoshibahikarimachi, Sambu-gun, Chiba

HP <http://tontei-tukumo.com/>

☎ +81-479-82-0840 📍 JR Yokoshiba Station (15 min by car)

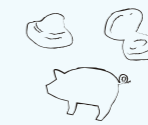
🕒 [Weekdays] 11:00 am~2:00 pm / 5:00 pm~8:00 pm
[Sat, Sun, national holidays] 11:00 am~8:00 pm

🚪 Closed Mon afternoons, Tue (Open 11:00 am~8:00 pm on national holidays)

📶 Yes 🚗 Yes



Enjoy local vegetables and Kujukuri seafood too, such as sashimi and hamaguri clams.



Pork Sauté (300g)
1,540 yen (incl. tax)



b Cafe BOBA

カフェ・ボバ

Sells delicious tapioca smoothies. As well as a diverse menu of smoothies, seasonal smoothies made with fruits and vegetables from local farms are also available! The owners are a married couple who lived in the USA for 25 years and speak English.

137-1 Misakicho-Nakahara, Isumi-shi, Chiba

HP <http://www.cafeboba.jp/> ☎ +81-470-87-8777

📍 JR Taito Station (6 min by car) 🕒 11:00 am~6:00 pm

🚪 Closed Check Instagram for irregular holidays or closures (@cafe_boba)

📶 Yes 🚗 No



Organic Potato Tapioca Smoothie
722 yen (excl. tax)



Organic Feijoa Tapioca Smoothie
722 yen (excl. tax)



Dedicated to serving natural drinks without additives or preservatives wherever possible, so that even small children can enjoy with peace of mind.

c HAPPY DONUT

ハッピードーナツ

A store specializing in handmade American donuts, with a wide variety of donuts to choose from—just looking at them is sure to make you happy! The donuts available change from day to day, which also makes it fun! Donuts made with local seasonal fruit may also make an appearance!

3-7-13 Tobudai, Mobara-shi, Chiba

f @happydonut1022

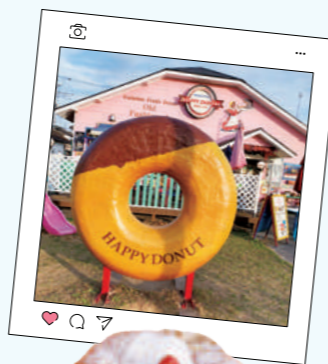
☎ +81-475-22-5057

📍 JR Mobara Station (5 min by car)

🕒 10:00 am~7:00 pm

🚪 Closed Tuesdays

📶 No 🚗 Yes



uses generous amounts of soy milk from local tofu shops

1. Honey Old Style 130 yen (incl. tax) / 2. Tofu Donut 120 yen (incl. tax) / 3. Almond Ring 140 yen (incl. tax) / 4. Mochiri Choux 150 yen (incl. tax) / 5. Strawberry Danish Donut 250 yen (incl. tax) / 6. Donut Shop Fruit Burger 250 yen (incl. tax)



f Matabei

旭又兵衛

Serves fresh motsunabe (traditional offal stew) unique to the city of Asahi, which produces delicious pork! The stew's ingredients are simple—onions, offal, and Matabei's secret soup—but this simplicity lets you fully enjoy all the flavor of the ingredients!

1223 Ni, Asahi-shi, Chiba HP <http://matabei.jp/>

☎ +81-479-63-2789 📍 JR Asahi Station (15-min walk)

🕒 11:00 am~10:00 pm 🚪 Closed Mondays

📶 No 🚗 No



Motsunabe Offal Stew Set
540 yen (incl. tax)



come and try meticulously prepared motsunabe offal stew, yakitori, and horumon-yaki!

A stylish, cute cafe with delicious food!

Dining 101

Kazusa and Minami-Boso Area

This area is full of natural wonders, and has a relatively warm climate. In addition to abundant marine products (the area boasts Japan's top catch for spiny lobster), you can also enjoy picking various fruits such as loquats and mandarin oranges. Restaurants serving the bounty of the Minamiboso area and beautiful scenery where you can unwind provide some delightfully relaxing moments.

The Kominato Railway is a local Chiba railway line running through the Minamiboso area. The scenery as the train runs through fields of rapeseed blossoms is beautiful, with the best viewing season from mid-March to mid-April.



©Kominato Railway

Dining 101 Experience Shopping

h Roadside Station Tomiura Biwa Club

道の駅とみうら枇杷倶楽部

A roadside station in Minamiboso City. The Minamiboso area of Chiba is one of Japan's leading loquat producing areas, and many various items made with loquat are available here: souvenir gifts, desserts and even curries. You can also enjoy loquat picking during the harvest season in May and June! This is one of the best places to fully enjoy the fantastic loquats of Chiba! The facility also offers tourist information on the Minamiboso area.

123-1 Aoki, Tomiuramachi, Minamiboso-shi, Chiba

HP <http://www.biwakurabu.jp/>

☎ +81-470-33-4611

🚗 JR Tomiura Station (15-min walk) 🕒 9:15 am~6:00 pm

🚪 Closed None (restaurant is closed for several days each year)

📶 Yes 📱 Yes



A medium-hot spicy curry that uses Boshu loquat as its secret ingredient



Loquat Curry
900 yen (incl. tax)

Loquat Parfait
900 yen (incl. tax)



A luxurious parfait made with loquat pulp, loquat sorbet, and loquat soft serve.

Full of nature's blessings! This handmade original loquat jam uses 100% loquat from Boshu.



Handmade Loquat Jam
648 yen (incl. tax)

Special loquat jelly containing plenty of Boshu loquat puree



Boshu Loquat Jelly
350 yen (incl. tax)

g Nomiya Farm Orange Mura Auto Camping Ground & Chikura Orange Center

野宮農園 オレンジ村オートキャンプ場 & 千倉オレンジセンター

Several varieties of citrus fruit, including lemons, mandarin oranges, and hassaku oranges, are cultivated on this spacious site in slightly elevated rural woodland. You won't need a booking to enjoy picking mandarin oranges here. The view overlooks the distant sea and mountains and is very beautiful and relaxing! You can also enjoy auto camping at the campsites scattered around the orchards.

1494 Kubo, Chikuracho, Minamiboso-shi, Chiba HP <https://orangemura.com/>

🚗 JR Chikura Station (7 min by car) 🕒 [Regular] 9:00 am~5:00 pm ☎ +81-470-44-0780

🍅 Picking season Oct. 1~Apr. 30 *Mandarin orange season is Oct. 1 to Jan. 31
Other citrus fruits will be available for picking up to Apr. 30, depending on variety.

📶 No 📱 No

💰 Mandarin orange picking: Adults 500 yen (junior high school students and older) / Children 300 yen (3 years and older)



Mandarin orange harvest experience!

From Oct. to Jan.

Which ones should you pick as you walk through the vast field of mandarin oranges? Freshly picked mandarin oranges are perfect and full of juice!

Lemon tea with home-grown lemon served free of charge.



Spend some relaxing moments Dining 101

i Restaurant TOKI NO NE

古民家レストラン 季の音

The restaurant is located in a quiet area away from the city center. Pass through the gate and you'll find a quaint space where you can sense the building's 100 years of history. Spend some relaxing moments enjoying wonderful Japanese cuisine that make full use of the great local ingredients of the Boso area.

695-1 Yamamoto, Tateyama-shi, Chiba HP <http://tokinone.jp/>

☎ +81-470-28-5567 🚗 JR Tateyama Station (10 min by car)

🕒 11:30 am~3:00 pm (last order 2:00 pm), 5:00 pm~10:00 pm (last order 9:00 pm)

🚪 Closed Tuesdays 📶 Yes 📱 Only Visa, Mastercard



A modern renovation of a building built in the late Meiji era. Enjoy the gardens and footbath too.



San-no-Ne Kaiseki Dining Course 8,800 yen (incl. tax)

j Guian

愚為庵

Enjoy a leisurely meal in rural woodland ambience inside an old Japanese house with a roof thatched 200 years ago. The proprietor's own Original Kaiseki Dining Course, comprising a sequence of meticulously crafted dishes, demonstrates exquisite elegance!

2194 Kamifuse, Onjukumachi, Isumi-gun, Chiba HP <http://www.daichi.nu/>

☎ +81-470-68-5927 🚗 JR Onjuku Station (10 min by car)

🕒 By agreement 🚪 Closed Irregular holidays. By reservation only.

📶 No 📱 No



Original Kaiseki Dining Course 5,500 yen (incl. tax)



A quiet, warm old folk house where it feels as though time has stopped.

Boasts the top catches in Japan / Dining 101
Dine on luxurious spiny lobster in Chiba! Aug.-Nov.

k Isabaya Seafood Restaurant
 いさばや

It's directly managed by the local fishermen's association, so you can always enjoy the freshest seafood here. Enjoy the luxury of fresh, plump spiny lobster served sashimi-style. Seasonal octopus dishes are also recommended in winter.

11573 Ohara, Isumi-shi, Chiba
 HP <http://www.isumi-isabaya.com/>
 ☎ +81-470-64-0131
 🚗 JR Ohara Station (6 min by car)
 🕒 11:00 am~2:00 pm
 📅 Closed Tue, every 3rd Wed, year end & New Year holidays (Dec. 31~Jan. 4)
 📶 Yes 📱 Yes



1. Octopus Rice 500 yen (incl. tax)
2. Arajiru Fish Soup 200 yen (incl. tax)
3. Spiny Lobster Sashimi (100g) 1,200 yen (incl. tax)
4. Deep-fried Octopus 800 yen (incl. tax)

Brightly colored spiny lobster caught in the local Ohara area

Octopus rice using local Isumi rice and locally caught octopus is a regional classic

l Seafood BBQ "Hama-no-Isoppi"
 浜のいそっぴ

Hama-no-Isoppi is a barbecue shack right on the sea in southern Chiba Prefecture. The generous set of whole spiny lobster and whole squid, shellfish, rice and miso soup is a great deal and is sure to fill you up!

249 Aihama, Tateyama-shi, Chiba ☎ +81-470-28-3035
 🚗 JR Tateyama Station (20 min by car) 🕒 11:00 am~5:00 pm (last order 3:00 pm)
 📅 Closed Wednesdays 📶 No 📱 No



Affordable prices and a welcoming, warm atmosphere



Spiny lobster is not caught in winter, so oysters will be provided instead. Abalone is also available from May to September and is very popular!

Barbecue Set
 1,500 yen (incl. tax)

*Spiny lobster may not be available, depending on the fishing catch, so please inquire with the store.

m Kanenaka Dining
 割烹かねなか

A spectacular, satisfying tempura rice bowl that uses an entire spiny lobster. The tempura overflowing the bowl has a great visual impact! Homemade spiny lobster salt is a great accompaniment for the exquisite salad made with 100% Isumi vegetables.

1530-1 Ohara, Isumi-shi, Chiba HP <http://www.kanetomi.biz/>
 ☎ +81-470-63-1133 🚗 JR Ohara Station (6 min by car)
 🕒 11:00 am~3:00 pm (last order 2:20 pm) / 5:00 pm~8:00 pm (last order 7:00 pm)
 📅 Closed Tue (Closed Wed once per month) 📶 Yes 📱 No *Will be introduced



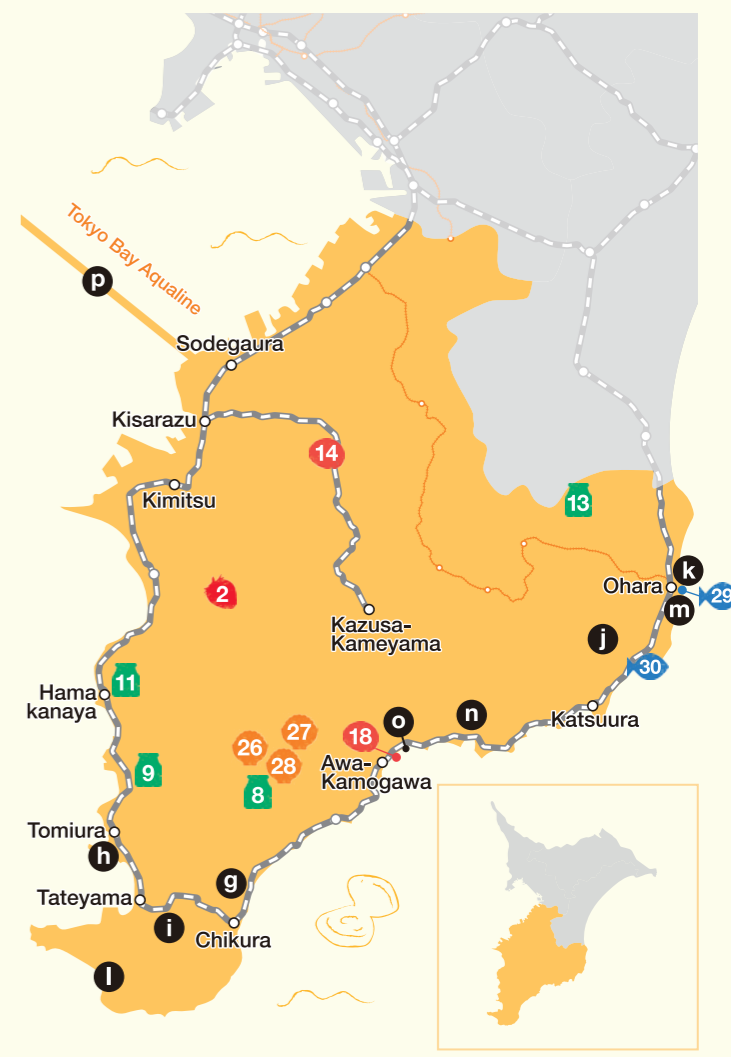
Spiny Lobster Tempura Rice Bowl
 1,980 yen (incl. tax)



Isumi Farm-Fresh Salad
 935 yen (incl. tax)
 Half-Size 605 yen (incl. tax)



Dedicated to serving not only spiny lobster but also rice and vegetables produced locally in the city of Isumi!



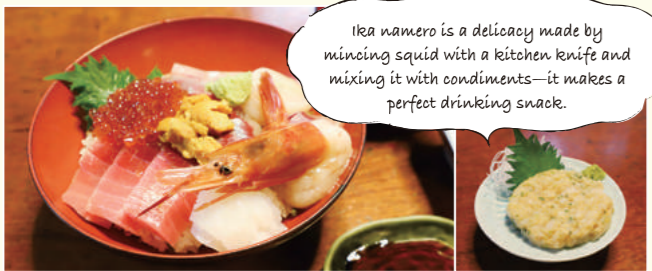
Full of the culinary bounty of Kamogawa in Minamiboso!
 Enjoy Oraga-don, a delicious rice bowl! Dining 101

Oraga-don is a rice bowl dish made from local rice from Kamogawa as well as fresh seafood, and mountain produce, with each restaurant adding various flavors to create its own original Oraga-don. As well as the shops introduced here, find your own favorite by searching for their banners!

n Restaurant Nakamura
 食事処 なかむら

A hearty seafood bowl with generous servings of 8 kinds of seafood, including large shrimp. Each ingredient is beautifully served and carefully arranged to convey a sense of elegance.

273-1 Uchiura, Kamogawa-shi, Chiba ☎ +81-470-95-2564
 🚗 JR Awa-Kominato Station (2-min walk)
 🕒 [Lunch] 11:00 am~2:00 pm [Dinner] 5:00 pm~10:00 pm
 📅 Closed Tuesdays (open if a national holiday) 📶 No 📱 No



Bikkuri Seafood Rice Bowl
 1,370 yen (incl. tax)

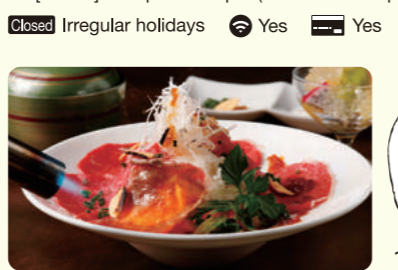
Ika Namero
 850 yen (incl. tax)

Ika namero is a delicacy made by mincing squid with a kitchen knife and mixing it with condiments—it makes a perfect drinking snack.

o Itamae Live Dining "MAIWA!"
 板前ライブダイニング「MAIWA!」

A rice bowl topped with amazing roast beef, using famed Kazusa black wagyu beef from Chiba. It's seared right in front of you, just before you eat it. Served with a Western-style yogurt sauce.

1179 Nishicho, Kamogawa-shi, Chiba
 HP <https://www.kamogawakan.co.jp/daytrip/restaurant/>
 ☎ +81-4-7093-4111 🚗 JR Awa-Kamogawa Station (5 min by car)
 🕒 [Lunch] 11:30 am~3:00 pm (last order 2:30 pm)
 *Open until 2:30 pm (last order 2:00 pm) on weekdays
 [Dinner] 5:30 pm~9:00 pm (last order 8:30 pm)



Seared Kazusa Wagyu Beef Rice Bowl 2,200 yen (incl. tax)

A restaurant inside the Kamogawakan hot spring resort that serves both Japanese and Western dishes. All are welcome to dine, even if not staying here.

p Umihotaru Parking Area
 海ほたるパーキングエリア

This parking area floats atop on the sea on the Tokyo Bay Aqualine that connects with Kanagawa Prefecture. Surrounded by the sea on all sides, this expansive facility offers Chiba gourmet food and souvenirs. On the 4th floor, you can shop while enjoying sea views from the wide glass corridors, while in the 5th floor restaurant, you can enjoy dining while gazing out at the sea.

Umihotaru PA, Nakajima Chisaki, Kisarazu-shi, Chiba
 HP <https://www.umihotaru.com/> ☎ +81-438-41-7401
 🚗 JR Kawasaki Station (About 45 minutes by highway bus) / JR Kisarazu Station (About 30 minutes by highway bus)
 By car (toward Kanagawa, about 10 minutes from Kawasaki Ukishima Junction on Tokyo Bay Aqualine)
 🕒 *Please check the website, as details may vary depending on the store.
 📅 Closed None 📶 Yes 📱 Yes



Peanut Langue de Chat Nanatsu / 6 pieces
 (4F Uminaka Plaza)
 800 yen (incl. tax)

A peanut langue de chat biscuit made from peanuts produced in Chiba



uses sardines caught in Chiba. No unpleasant odor, with onions added to bring out the sweetness.

Umihotaru Pudding Baumkuchen
 (4F Uminaka Plaza)
 1,404 yen (incl. tax)



Asariman
 (Asariya Cafe, in 5F Marine Court)
 1 piece 380 yen (incl. tax)

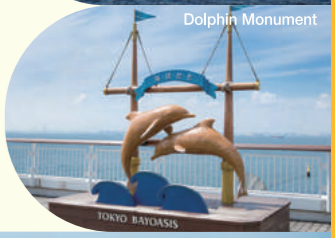
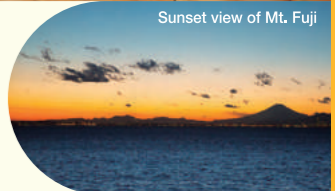
A long-selling favorite you'll want to try at least once. These inventive Chinese steamed buns made with asari clams have an appetizing seashore aroma.

uses 100% Chiba dairy milk!

Peanut Prince / Contains 5 packs
 (4F, Bay Brand Fusanoeiki)
 410 yen (incl. tax)

uses peanuts produced in Chiba

soak your feet in the footbath and gaze out at the sea



Chiba Prefecture Transport Map



JR East Lines

- JR Sobu Line
- JR Sobu Main Line
- JR Keiyo Line
- JR Uchibo Line
- JR Sotobō Line
- JR Joban Line
- JR Narita Line
- JR Kashima Line
- JR Musashino Line
- JR Kururi Line
- JR Togane Line

Private Lines

- Tsukuba Express
- Isumi Railway
- Kominato Railway
- Ryutetsu Nagareyama Railway
- Tobu Urban Park Line
- Shin-Keisei Line
- Keisei Main Line
- Keisei Chiba Line
- Keisei Chihara Line
- Toyo Kosoku Line
- Hokuso Line
- Narita SkyAccess Line
- Shibayama Railway
- Choshi Electric Railway

Legend

- Expressway
- National route
- Port



*This map shows only the major stations and hubs on each rail line and roadway.



Estimated travel time from Narita Airport to major areas

Area	Destination	By rail	By car
		Time	Time
Bay and Tokatsu Area	Chiba City / Kaihimakuhari / Funabashi Area	1 hr	40 min
	Matsudo / Kamagaya Area	50 min	1 hr
Hokuso Area	Narita Area	10 min	15 min
	Sawara Area	45 min	30 min
Kujukuri Area	Choshi / Inubosaki Area	2 hr	1 hr 15 min
	Sammu City Area	1 hr	40 min
Kazusa and Minami-Boso Area	Kujukuri Coast Area	2 hr 15 min	1 hr 15 min
	Kisarazu Area	1 hr 40 min	1 hr 30 min
	Tateyama Area	3 hr	2 hr
	Isumi / Katsuura Area	2 hr 30 min	1 hr 40 min
	Kamogawa Area	3 hr	2 hr

*Travel times listed above are only approximate. Travel time may vary depending on road conditions and train connections.

Chiba Prefecture's mascot "CHI-BA+KUN"

CHI-BA+KUN is a mysterious creature born and living in Chiba Prefecture. Full of curiosity, he loves to challenge everything. When he ventures into the unknown, courage and passion spring afresh, making his body glow red. He also has a big appetite and a mischievous side. When viewed from the side, CHI-BA+KUN resembles the shape of Chiba Prefecture!

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 ☎ +81-43-223-3086

Please be sure to read: *The content of this pamphlet is based on interviews and surveys conducted from December 2020 to February 2021. Any listed restaurant menus, product contents, prices, and other data may have changed following these interviews/surveys, and services may become unavailable due to seasonal fluctuations or temporary closures. *Any listed business days and hours are subject to change, and public transport operating schedules may change depending on the actions or policies of various authorities in response to the COVID-19 pandemic. Before heading out, please check the latest information via the official event or facility website, official social media account, or relevant local government website. *Photos shown may differ from actual circumstances, depending on time, seasonal conditions, weather, and climate conditions. *Location, scale, travel time, etc. indicated on the maps shown are guidelines only. Errors may occur when searching for position in car navigation systems. *Please note that Chiba Prefecture is unable to offer compensation for any trouble or damages caused by the contents published in this pamphlet.