

CHIBA

Restaurant Guidebook



Chiba Official Tourism Website



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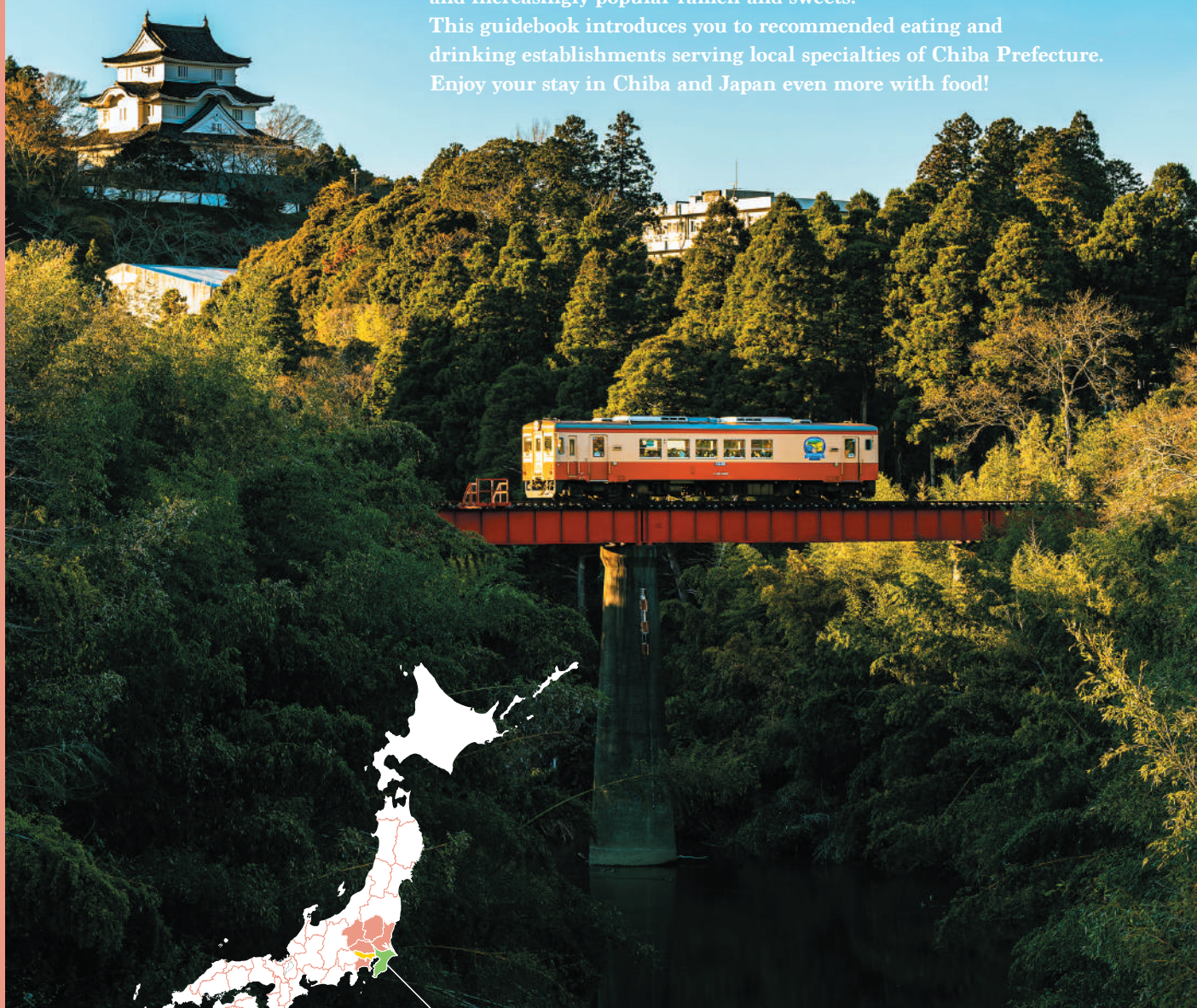


Visit Chiba Japan



Welcome to Chiba!

Surrounded by the sea on three sides, Chiba Prefecture with a mild climate is a treasure trove of food, which is blessed with abundant varieties from mountains, fields, and the sea. There are various tastes you can relish in Chiba, including sushi with fresh fish and seafood, local dishes with delicious rice and vegetables, and increasingly-popular ramen and sweets. This guidebook introduces you to recommended eating and drinking establishments serving local specialties of Chiba Prefecture. Enjoy your stay in Chiba and Japan even more with food!



Information

-  Address
-  Telephone number
-  Business hours
-  Closed days

Icon descriptions



Free Wi-Fi available



Credit cards accepted



English speaking staff available



Menu in English available



Vegetarian dishes available



Smoking allowed

Precautions

The contents of this brochure are as of January 2024. Please note that the information herein is subject to change without notice. Please check the latest business information on the official websites and/or social media of the respective establishments. For inquiries regarding any of the premises/establishments listed in this brochure, please contact the relevant premises/establishments directly.

【 Sushi / Seafood 】

Daitokuya

大徳家

With about 150 years of history, it is the oldest sushi restaurant in Minamiboso City. Enjoy great sushi with fresh local fish, which are caught in the local ocean and directly sent from fishing ports every day. In addition to popular sushi, such as aji (Japanese horse mackerel), kohada (dotted gizzard shad), kinmedai (splendid alfonso), and tuna, a variety of local specialty dishes are served, including namero, a finely minced fish mixed with spices and seasonings, which is prepared with a recipe handed down for more than 100 years, and sanga-yaki, a grilled or steamed version of namero. There are some unusual dishes available, such as live young abalone shells and dishes with ocean sunfish. The most popular item is "Omakase nigiri-zushi" (3,500 yen with tax), which includes 12 hearty pieces of sushi with seasonal toppings and special toppings from all over Japan. The rice and water used for the sushi are locally sourced. Various kinds of sake from all over Japan, which are carefully selected by the restaurant owner, who is also a sake sommelier, are available. Local sake is also worth tasting. The restaurant has a casual atmosphere with the warmth of timber of the interior, with six seats at a counter, six at a table, and 20 seats on tatami mats.



- 📍 1079 Minamiasai, Chikura-cho, Minamiboso City, 295-0012
- ☎ 0470-44-1229
- 🕒 12:00-15:00 (L.O.14:00)
17:00-21:00 (L.O.20:00)
- ⊗ Tuesdays
(or the following Wednesday
if Tuesday falls on a national/
substitute holiday)





[Ramen]

Noodles Labo Kakyouan

Noodles Labo 香蕎庵

Unique ramen bowls created by the fusion of French and Japanese cooking techniques are served at a renovated old folk house. Developed through an extensive study by the chef of “Kakyouan,” a sister restaurant serving soba noodles during the day and French dishes at night, the ramen attracts customers with its unique recipes, such as preparing dashi soup using a bouillon-making technique and making soup using the same kaeshi seasonings as used for soba noodles. As unusual ramen toppings, ingredients for French dishes are sometimes used. The regular dishes of the restaurant are cold katsuo-kombu-dashi ramen (930 yen), which is popular in summer, and chuka-soba noodles in salt-based and soy sauce-based soup (930 yen each). A limited number of 15 bowls of French ramen with special ingredients are offered, which is also attracting good reviews. There are seats available at a counter, at a table, and on a skip floor. From a seat at a counter, you can enjoy watching how your order of ramen will be prepared as the cooking space is at your eye height. The interior is designed as to allow people in wheelchairs to relish their meals while staying in the wheelchair.



-  3412-1, 1(1), Sawara, Katori City, 287-0003
-  090-2319-1618
-  10:30-15:00,
17:30-19:30
-  Thursdays





【 Local cuisine /
Japanese cuisine 】

Chizue

千寿恵



This restaurant serves various kinds of dishes with high-quality ingredients with an aim to pass down Chiba's specialty dishes to new generations. Enjoy a number of local specialty dishes, which have been adding colour to people's life in the area, including namero (finely minced fish mixed with spices and seasonings), one of the familiar local appetizers for sake, beautiful-looking delicious futomaki-zushi, which has been served at festive locations, iwashi no gomazuke, cleaned and salted sardines pickled in seasonings, and boiled peanuts. The vegetables used at the restaurant are grown on the restaurant's farm and only seasonal ones are used for the dishes to be served. A full line of course meals are also available, including standard courses with local specialty dishes and special courses with dishes including luxurious ingredients like Japanese spiny lobsters and wagyu beef steak. A wide selection of alcoholic beverages are offered, including more than 100 kinds of shochu spirits from all over Japan, local sake from all over the prefecture, and wine, giving you the fun of finding your favourite one. It is a place where you can really feel how abundant the world of food in Chiba is! The spacious quaint restaurant has a relaxing atmosphere, with various types of seats, including seats at a counter, seats on tatami mats, and private rooms, allowing for a flexible selection of seats according to the occasion and number of people. Located 5 minutes on foot from JR Chiba Station, it is conveniently accessible.



- 📍 Terminal Building 1F, 16-2 Sakae-cho, Chuo-ku, Chiba City, 260-0016
- ☎ 043-225-6688
- 🕒 17:30-22:00
- ⊗ Sundays, holidays, and any days without reservations



【Cafe / Sweets】

Inae

いなえ

A café featuring mainly Japanese-style confectioneries is located in Sawara, which is also called ko-Edo (Little Edo), with a well-retained old-style streetscape. The two machiya wooden townhouses, which were built in the Meiji era (1868-1912), a dozo storehouse, and a western-type building are connected with the inner garden, creating a unique atmosphere. After the 5-year renovation started in 2007, the interior has been changed to a stylish café style, incorporating Japanese and western elements. In an open modern atmosphere, enjoy various kinds of Japanese sweets and/or meals while feeling the warmth of the wood. In addition to several kinds of standard anmitsu (Japanese-style parfait), you can order kakigori shaved ice flavoured with various syrups, such as “wasanbon sudachi” (syrup made with wasanbon sugar and sudachi citrus) and “kokuto milk kurumi” (syrup made with kokuto black sugar, milk, and kurumi walnuts) in summer, and warm sweets including oshiruko and zenzai dessert soups with red beans, in winter. The savoury menu includes udon noodle dishes and don dishes using local pork, which are good for both lunch and tea time. This café also has a gallery, where exhibitions of pottery, photos, and calligraphy are held. After filling your stomach with carefully-prepared delicious sweets and/or meals, you may also want to drop by the gallery.



- 📍 511, 1(イ), Sawara, Katori City, 287-0003
- ☎ 0478-54-7575
- 🕒 10:30-17:00
- 🗓 Wednesdays



【Bistro】

THE SURF OCEAN TERRACE RESTAURANT

ザ・サーフ オーシャンテラス



This restaurant by the ocean serves original dishes mainly with fish and seafood prepared using techniques of French cuisine, under the concept of "Ocean Feast Dishes to Share." A recommended dish is a specialty dish called "Ocean Feasts Special Bouillabaisse." This special dish uses "fumet de poisson (French seafood stock)" and fish caught off the Boso Peninsula. The restaurant also offers a variety of desserts and drinks. In the restaurant with a wooden-based interior and a quiet atmosphere, enjoy spending time for delicious food with your loved one while watching the ocean through a big window.

- 📍 In Inage Kaihin Park, 2-8-3 Isobe, Mihama-ku, Chiba City, 260-0012
- ☎ 043-279-4155
- 🕒 Weekdays Lunch 11:00-15:00 (L.O.14:30), Dinner 17:00-21:00 (L.O. 20:30); Weekends/holidays 11:00-21:00 (L.O.20:30)
- ⊗ Tuesdays (*Open on national/substitute holiday)



【Sushi】

Sakae Zushi

さかえ寿司

Being loved by local people for more than 50 years, this sushi restaurant offers delicious food, with which you can enjoy the taste of local fish from Boso. The most popular lunch dish is "Boso Nigiri," along with various don rice bowl dishes, including "Maguro (Tuna) Zeitaku-don" and a limited quantity of "Makanai-don." It is guaranteed that your eyes, tongue, and stomach will be satiated! The owner of the restaurant has trained in Hakodate, Hokkaido and Kochi Prefecture. The local specialty dishes of these places, such as ika-somen (fine strips of raw squid sashimi) and katsuo no toszakuri (thick slices of seared bonito served with seasonings and sauce), have been popular since the opening of the restaurant. You can also order the food to go.



- 📍 1-16-25 Takasu, Mihama-ku, Chiba City, 261-0004
- ☎ 043-246-8126
- 🕒 11:00-15:00 (L.O. 14:30), 16:00-22:00
- ⊗ Wednesdays, the 3rd Tuesday, other non fixed holidays depending on the month



【Ramen】

Ramen Mudoi

ラーメン無道居



Located 4 minutes on foot from Kannon Station on the Choshi Electric Railway, this ramen shop opened in the summer of 2021 in the area, which is said to be a ramen battlefield. A recommended ramen made by the owner from China is "Mudoi Tokusei Shoyu Ramen," with noodles in a rich tonkotsu (pork bone) soup topped with various delicious items, such as thick slices of golden-brown char siu, kikurage mushrooms, small pieces of deep-fried negi leek, spinach, bean sprouts, and a seasoned boiled egg. There are also other varieties of ramen available, such as "Hokkaido Ebi-miso ramen" and "Choshi Genki Karashibi Shoyu Ramen."

- 📍 1-45-17 Araoi-cho, Choshi City, 288-0056
- ☎ 0479-21-6868
- 🕒 11:00-15:00,
17:00-23:00
- ⊗ No fixed holiday

【Japanese sweets】

Sanoya

さのや

Opened in 1907, the old confectionery shop at a shopping street sells imagawa-yaki (pancake-like Japanese dessert), which has been attracting local people for a long time. Freshly-cooked on a copper plate, steaming-hot imagawa-yaki cakes are crispy outside and overloaded with anko sweet red bean paste inside. They sell two types of imagawa-yaki, one filled with kuro-an (black anko) and one with shiro-an (white anko). Both kinds of anko paste are made from dried beans and cooked for a long time to make a fluffy and tasty paste. You can see closely how imagawa-yaki cakes are made on the special plate. Have a relaxing time with hot imagawa-yaki and a cup of tea inside the shop with a nostalgic atmosphere. The imagawa-yaki is also available to-go.



- 📍 6-7 linuma-cho, Choshi City, 288-0051
- ☎ 0479-22-0150
- 🕒 9:00-16:30 (L.O. 16:00)
- ⊗ Wednesdays (also closed on one Sunday a month)





【Pub】

Choshi Beer Inubo Brewery & TAPS

銚子ビール犬吠醸造所&TAPS



Located at Cape Inubo, the easternmost end of the Choshi Peninsula sticking out to the Pacific Ocean, the pub is directly run by a local brewery. The pub offers various kinds of beer, which are filled with affection to the community. Among them, a unique one is “Choshi Ale,” which was created to go well with local fish. It is characterized by the rich aroma and dry taste. Why not commemorate your visit to Cape Inubo with a nice glass of beer? You can also get beer to go. When the pub is closed, such as on the shop holidays and outside business hours, you can purchase bottles of beer at the market on the second floor.

📍 9575-2 Inubosaki, Choshi City, 288-0012

☎ 0479-21-3986

🕒 11:00-17:00

🚫 Mondays, Thursdays



【seafood】

Ichiyama Ikesu

一山いけす

Directly operated by a fresh fish wholesaler, this seafood restaurant offers you a time to fully enjoy fresh fish and seafood landed at the Choshi Port in the same area, while gazing out at the Pacific Ocean. It serves an abundant variety of dishes with fresh seasonal fish and seafood, including sashimi, sushi, deep-fried dishes, grilled dishes, and meal sets. There are about 100 seats on tatami mats and about 30 seats at the counter surrounding a huge fish tank on the 1st floor of the restaurant, where customers can savour dishes while watching fish swimming in the tank. You can also see chefs catching and cooking fish, squid, and Japanese spiny lobsters. It is a place where a whole family can spend a splendid mealtime. From every seat in the restaurant, you can get a nice view of the ocean. The restaurant has private rooms and large halls, fulfilling various needs of both individual customers and groups.



📍 7387-5 Kurohai-cho, Choshi City, 288-0003

☎ 0479-22-7622

🕒 11:00-15:30,
17:00-19:30 (L.O.)

🚫 Thursdays (Open on national/
substitute holiday), Dec. 31



Kamogawa SEASIDE BASE

【Bakery】

LAYER BAKERY

レイヤーベーカリー

Serving freshly-baked delicious bread, this bakery welcomes customers with a wide selection of baked goods, including Danish pastries loaded with fresh fruit and cream, Supreme croissants, which are the latest food fad in New York, and savoury bread with gratin and sausages. Most items are available to-go, making them perfect for souvenirs and picnics.



【Café / Bar】

KAMOGAWA BREWERY

カモガワ ブルワリー

This first brewery in Kamogawa serves fresh craft beer at the terrace next to the brewery. Three flavours of beer are available, including “Seaside-LEMON,” with a fruity flavour using locally-harvested lemons. There are also many delicious dishes available to enjoy with beer, such as rotisserie chicken and pizza. Have a luxurious time relishing fresh beer while looking out at the sea in a relaxing atmosphere.



【Seafood】

Hama no Shokudo

浜の食堂

At this restaurant, you can easily taste hamayaki, a BBQ with fresh local seafood. In addition to seafood, including shrimp, squid, and scallops, various vegetables are also available. Take them from the shelves, cook them as you like, and savour them! Enjoy the delicacies with an original hamayaki sauce! On a fine day, relish the seasonal tastes while feeling a pleasant sea breeze. Don rice bowl dishes and set menu are also available.



📍 359-69 Maebara, Kamogawa City, 296-0002

☎ 04-7096-7676

🕒 varies depending on the stores

📶 varies depending on the stores



Urayasu Brighton Hotel Tokyo Bay

[Western cuisine]

Restaurant

Cache Cache

レストラン「カシュカシュ」

Enjoy a “Neo Bistro Buffet” with modern recreations of vegetable-loaded dishes using traditional French and Italian cooking methods. The restaurant features roast beef, which is highly acclaimed on a review site, pizzas baked in a restaurant pizza oven, fresh pasta with different seasonal sauces, and the healthy buffet offering more than 20 kinds of vegetables. Moreover, fish and seafood freshly cooked on a hot griddle and sizzling-hot dishes cooked in an oven to condense the umami of ingredients are also must-eat delicacies. And don't forget to taste colourful seasonal sweets shining like jewellery, which satiate both your stomach and mind.



- 📍 Urayasu Brighton Hotel Tokyo Bay 1F,
1-9 Mihama, Urayasu City, 279-0011
- ☎ 047-350-9091
- 🕒 11:30-15:00 (L.O.14:30)
17:30-21:00 (L.O.20:30)
- 🕒 Open 365 days



Savour your meal in a relaxing atmosphere at this restaurant with a traditional-style interior of a tea-ceremony house. The restaurant serves dishes with carefully-created dashi soup, which are filled with hospitality. Relish various delicious dishes that also have a gorgeous appearance. With a variety of seasonal course meals offered at the restaurant, you can fully enjoy Kyo-kaiseki cuisine with seasonal tastes. There are two types of private rooms, ones with tables and the other ones with sunken kotatsu tables. Along with delicious dishes, have a great time filled with a Japanese atmosphere.

- 📍 Urayasu Brighton Hotel Tokyo Bay 1F,
1-9 Mihama, Urayasu City, 279-0011
- ☎ 047-350-9093
- 🕒 11:30-15:00 (L.O.14:00)
17:30-21:30 (L.O.20:00)
- 🕒 Wednesdays



[Japanese cuisine]

Kyokaiseki Hotaru

京懐石「螢」

The restaurant offers less greasy, healthy Chinese cuisine, mainly Cantonese dishes. It also offers an order-style buffet only for lunch time, where you can enjoy the essence of classic Cantonese appetizer dishes and soups. The gorgeous sweets served there are also hard to resist, including almond tofu with the scent of rose based on a blend of two kinds of apricot kernels. For dinner, the restaurant offers various dishes, from a la carte dishes to course meals. With great Chinese dishes created by skilled hands, immerse yourself in a fun luxurious time.



【Chinese cuisine】

Chinese Restaurant Kakan

中国料理「花間」

- 📍 Urayasu Brighton Hotel Tokyo Bay 2F,
1-9 Mihama, Urayasu City, 279-0011
- ☎ 047-350-9094
- 🕒 11:30-15:00 (L.O.14:00)
17:30-21:30 (L.O.20:00)
- 🗓 Mondays



【Japanese cuisine】

Kifuya

味処「季布や」

Kifuya is a cool counter-style kappo Japanese restaurant, where you can savour delicious seasonal a la carte dishes along with sake from all over Japan while enjoying chatting with a chef. Taste your food in a relaxing Japanese atmosphere. Ask a chef for a recommended dish of the day with seasonal ingredients. You can watch the chefs preparing and offering dishes smoothly and elegantly at the artistic counter made with solid timber. They can also tell you which sake can go well with the dishes you order. The restaurant also offers luxurious course meals. There are not only seats at a counter, but also seats at tables and private rooms, which allows you to use the restaurant for different occasions.

- 📍 Urayasu Brighton Hotel Tokyo Bay 2F,
1-9 Mihama, Urayasu City, 279-0011
- ☎ 047-350-9095
- 🕒 11:30-15:00 (L.O.14:00)
17:30-21:30 (L.O.20:00)
- 🗓 Open 365 days



【Teppanyaki】

Teppanyaki

Himorogi

鉄板焼「燻」



Located on the top 22nd floor of the hotel, this teppanyaki restaurant serves high-quality wagyu beef and seafood along with a panoramic view of the Tokyo Bay Area from every seat. The dynamic cooking motions of a chef at a hot griddle in front of you are worth watching, so enjoy them along with your sizzling-hot dishes with carefully selected ingredients. A wide selection of alcohol drinks is offered, which goes well with dishes, including champagne and wine, so check them out! It is guaranteed that your eyes, tongue, and mind will be satisfied.

- 📍 Urayasu Brighton Hotel Tokyo Bay 22F, 1-9 Mihama, Urayasu City, 279-0011
- ☎ 047-350-9096
- 🕒 11:30-15:00 (L.O.14:00)
17:30-21:30 (L.O.20:00)
- 🗓 Open 365 days



【Bar】

Main Bar Martlet

メインバー「マートレット」

Sip various kinds of alcohol from all over the world and high-quality cocktails in a tranquil atmosphere of the British-style interior at the main bar on the top floor of the hotel. With a glass of delicious alcohol in one hand, spend a fulfilling time while watching a panoramic night view of the sparkling bay area. You can also enjoy beautifully-served dishes of the chef's selection. It is a perfect place for your special night. Spend a wonderful romantic moment with your special one at this authentic-style bar.

- 📍 Urayasu Brighton Hotel Tokyo Bay 22F, 1-9 Mihama, Urayasu City, 279-0011
- ☎ 047-350-9097
- 🕒 18:00-23:00 (L.O.14:00)
- 🗓 Sundays



【Western cuisine】

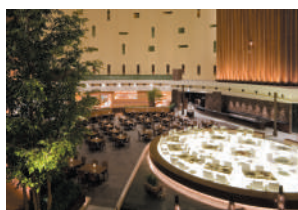
Tokyo Bay Maihama Hotel

Restaurant Fine Terrace

レストラン ファインテラス

This Western-cuisine restaurant is located in an atrium spanning 11 floors, giving an unconstrained feeling of space. In an atmosphere in harmony with nature, the restaurant offers dishes with carefully-selected ingredients prepared with meticulous cooking procedures. From buffet dishes and a la carte dishes to course meals incorporating recommended seasonal dishes, which all enhance the tastes of natural ingredients, the original dishes based on the traditional western-cuisine recipes fused with trendy styles are served for you to savour.

- 📍 Tokyo Bay Maihama Hotel 1F, 1-34 Maihama, Urayasu City, 279-0031
- ☎ 047-355-1207
- 🕒 6:30-10:00 (L.O.9:30)
17:30-21:00 (L.O.20:30)
- 🗓 Open 365 days



©RESTAURANT FINE TERRACE



©RESTAURANT FINE TERRACE



【 Japanese cuisine 】

Manimani

だし処 随に(まにまに)

Located along the Ono River, this restaurant serves dashi-based dishes exclusively using made-in-Japan, additive-free dashi. The specialty dashi soup is made with five kinds of seafood, including Rishiri kombu kelp and Japanese flying fish from Nagasaki, and seasoned with carefully-selected

condiments, including Katori's specialty soy sauce. Locally-grown rice is used for the dishes served at this restaurant. Recommended lunch dishes are "Dashi-chazuke Gozen" set and "Onogawa Curry." For the set, you can choose one from nine kinds of dashi-chazuke (a bowl of cooked white rice with a hot dashi soup poured over it). The popular kinds of chazuke are one using heshiko, fermented saba mackerel, and one using shabu-shabu with Katori's local pork belly slices. Onogawa Curry, as its name suggests, is a curry which design is modelled after the Ono River flowing in front of the restaurant, using 15 kinds of spices. The curry expressing the river and the rice expressing the river bank, along with pieces of deer meat, a typical ingredient of gibier cuisine, create a unique delicious dish. The restaurant is open as a Japanese-style izakaya pub at night. Please experience the depth of Japanese cuisine at this restaurant with a significant focus on dashi, the essence of Japanese food.



- 📍 498-8, 1(イ), Sawara, Katori City, 287-0003
- ☎ 090-3202-8848
- 🕒 Mondays 11:00-14:00, Wednesdays-Sundays, holidays, and the day before holiday 11:00-14:00, 17:00-22:00
- 🚫 Tuesdays



【Café】

Himawari

向日葵

Opened in April 2023 beside the Ono River, this café is located in a renovated old folk house. Various kinds of coffee and black tea are served, including “Douwe Egberts,” which is said to be the world’s oldest coffee, and “Mighty Leaf,” organic herb tea. Drop by during your walk in Sawara, and enjoy a relaxing time with a nice drink while watching the gentle flow of the river. Savory dishes, such as toast and hot dogs, are also available.



📍 3412, 1(イ), Sawara, Katori City, 287-0003
 ☎ 0478-54-3157
 🕒 11:00-18:00 (L.O.17:30)
 🗓 Wednesdays



【Gelato / Ice cream】

Burekimera (gelato ice cream)

ぶれきめら お休み処

This shop serves gelato ice cream with unique flavours. The most popular flavour is “shoyu gelato,” using high-quality soy sauce of Sawara, which is known to be a producer of soy sauce. Enjoy the great roasted aroma of soy sauce. If you are health-conscious, “yakuzen shoga gelato,” using medicinal ginger, should be the best choice. The flavours of limited-edition seasonal gelatos using seasonal fruit and vegetables include strawberry and sakura cherry blossoms in spring, melon in summer, kyoho grapes in autumn, and pumpkin in winter. It should be a perfect place to visit for a unique dessert after eating local specialty dishes.



📍 In Burekimera Parking, 1730-3, 1(イ), Sawara, Katori City, 287-0003
 ☎ 0478-52-9313
 🕒 10:00-17:00
 🗓 Open 365 days



Sakae City

Restaurant

【Japanese cuisine】

Kappo Kanetaya

割烹 金田屋

Since its opening as a kappo ryokan (Japanese-style hotel with a main focus on serving great food) in 1890, Kanetaya has been beloved by the community. There are two restaurants next to each other: “Kappo Kanetaya,” a reservation-only restaurant with private rooms only, and “Sakana to Sushi Kanetaya,” a casual Japanese restaurant. Kappo Kanetaya serves various kinds of delicious dishes, including seafood salad with assorted sashimi especially for non-drinkers to be able to enjoy raw fish, original dishes with gorgeous appearance, and fresh sashimi of local sardine, turban shell, and bonito. Don't miss the popular dessert “Kuromame no Namakasutera,” which is made with local black beans and characterized by its sophisticated sweetness and moist texture.



📍 3692 Ajiki, Sakae-machi, Inba County, 270-1516

☎ 0476-95-1105

🕒 11:00-22:00

🗓 Wednesdays



Kozaki Town

Restaurant

【Other foods】

Oryzae

at Michi no Eki “Hakko no Sato Kozaki”

オリゼ(道の駅発酵の里こうざき)

This is Japan's first restaurant under the theme of “fermentation,” located at a Michi no Eki roadside station. The name “Oryzae” is taken from “Aspergillus oryzae,” koji mould, which is essential to making sake, miso, soy sauce, and mirin rice wine. This restaurant offers various dishes and meal sets with meat, fish, and seafood, using various kinds of koji, including rice koji, shio koji (rice koji with salt), and shoyu koji (rice koji with soy sauce). This roadside station also has a specialized shop offering carefully-selected fermented products and a market selling fresh vegetables. Drop by this place during your drive to boost up your energy level with the power of fermented food!



📍 855 Matsuzaki, Kozaki-machi, Katori County, 289-0024

☎ 0478-70-1711

🕒 10:00-16:00

🗓 Open 365 days



Soranoyu Spa Resort



Located about 4 km away from Narita Airport, here is a natural onsen facility, which has two eating and drinking places. After refreshing yourself in an open-air bath, fill your stomach at your favourite place. With a free shuttle bus service from the airport, it is conveniently accessible.

- 📍 27-1 Kayamashinden, Shibayama-machi, Sanbu County, 289-1601
- ☎ 0479-78-2615
- 🕒 Restaurant 11:00-23:00
Café & Bar 11:00-24:00
- 🗓 Open 365 days



【Other foods】

Restaurant Ama no Gawa

天の川

At this restaurant, savour a meal while gazing out at the Japanese garden in a relaxing atmosphere. The restaurant offers a wide variety of dishes, including salads, assorted sashimi, grilled meat and fish, soba, udon, and ramen noodles, and don dishes with shrimp and vegetable tempura or fresh seafood. It also serves many kinds of meal sets and sweets. Don't forget to check out seasonal offerings!



【Café / Bar】

Café & Bar Kirahoshi

カフェ&バー きらほし

This place serves various kinds of alcohol and beverages, rich-tasting soft-serve ice cream with seasonal flavours, and light snacks. You can try a very popular drink called “Orobo,” which is perfect for rehydration and supplementation of minerals after taking a sauna and/or bedrock bath. Make a casual drop by to refresh yourself after travelling.

【Buffet / Organic foods】

Restaurant FUWARI

at Sora no Eki Fuwari Shibayama

空の駅 風和里しばやま レストラン FUWARI

Located along the national highway near Narita Airport, this buffet-style restaurant is attached to the Sora no Eki (sky station) facility selling fresh local farm products and souvenirs. The restaurant offers a wide variety of dishes with carefully-selected seasonal vegetables harvested in the area, allowing guests to fully enjoy the blessings of nature. This place is not only good for people who tend to have a constant lack of vegetables but also can satisfy health-conscious people who watch out for calorie intake. Another good point about this restaurant is that you can taste the best dishes for each season as dishes are seasonally changed. Drink bar and dessert dishes are also available. The lofty ceiling and big windows give the restaurant an open feeling, so you can savour healthy food freely and pleasantly in a space with good sunlight. Moreover, as it is located near Narita Airport, you can see airplanes taking off and landing closely, which may excite the emotions of a traveller. On a clear day, it is recommended to relax on the terrace. The restaurant is open only for lunch.



- 📍 394-15 Asakura, Shibayama-machi, Sanbu County, 289-1607
- ☎ 0479-77-2020
- 🕒 Restaurant 11:00-16:00 (entrance until 14:30), Farm Stand 9:00-18:00
- 📅 Facility Dec. 31-Jan. 3, Restaurant Dec. 31-Jan. 4



Tourist information Centers in Chiba Prefecture

Narita International Airport

Tourist Information Center (Narita International Airport): Terminal 1

Arrival Lobby 1F, Terminal 1, Narita International Airport, Narita City
☎ +81-476-30-3383

Tourist Information Center (Narita International Airport): Terminal 2

Arrival Lobby 1F, Terminal 2, Narita International Airport, Narita City
☎ +81-476-34-5877

JR EAST Travel Service Center (Narita Airport Terminal 1)

JR East Narita Airport Station yard, 1-1 Goryobokujo Sanrizuka, Narita City

JR EAST Travel Service Center (Narita Airport Terminal 2-3)

JR East Airport Terminal 2-3 Bldg. Station yard, 1-1 Furugome, Narita City

SKYLINER & KEISEI INFORMATION CENTER (Narita Airport Station)

1-1 Goryobokujo Sanrizuka, Narita City

SKYLINER & KEISEI INFORMATION CENTER

B1st Floor Terminal 2, Narita International Airport, 1-1 Furugome, Narita City ☎ +81-476-34-6261

Bay, Tokatsu Area

Chiba City Tourist Information Center

JR Chiba Station East Gate Hall, 1-1-1 Shinchiba, Chuo-ku, Chiba City
☎ +81-43-224-3939

Chiba City Makuhari Tourist Information Center

JR Kaihimmakuhari Station, 2-110 Hibino, Mihama-ku, Chiba City
☎ +81-43-298-2790

MAKUHARI MESSE INFORMATION CENTER

International Exhibition Halls 1-8 2F, 2-1 Nakase, Mihama-ku, Chiba City

Urayasushi Tourism Information mare

1-2-1 Irifune, Urayasu City ☎ +81-47-354-5111

Kashiwa Information Center

Famili Kashiwa 3F, 1-1-11 Kashiwa, Kashiwa City ☎ +81-4-7128-5610

JR EAST Travel Service Center (Kashiwa)

1-1-1 Kashiwa, Kashiwa City

MATSUDO Tourism Information Center

7-3 Honcho, Matsudo City ☎ +81-47-703-1100

Michi-no-Eki Yachiyo

4905-1 Yonamoto, Yachiyo City ☎ +81-47-483-1151

Funabashi City Tourism Association

2-1-1, Hamacho, Funabashi City

JR EAST Travel Service Center (Funabashi)

7-1-1, Honcho, Funabashi City

Information Center of Funabashi

4-2-20 Hon-Cho, Funabashi City

Nagareyama Otakanomori Tourist Information Center

Ootakanomori kita 1-2-1, Nagareyama City ☎ +81-4-7186-7625

Chiba Prefectural Tourism & Local Products Association

9F, 2-3-1 Fujimi, Chuo-ku, Chiba City, Chiba Prefecture 260-0015, Japan
Tel +81-43-225-9170 Fax +81-43-225-9198
<https://www.visitchiba.jp>

Tourism Promotion Division Chiba Prefectural Government

1-1, Ichibacho, Chuo-ku, Chiba City, Chiba Prefecture 260-8667, Japan
Tel +81-43-223-2418 Fax +81-43-225-7345

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Hokuso, Kujukuri Area

Narita Tourist Pavilion

383-1 Nakamachi, Narita City ☎ +81-476-24-3232

Narita City Tourist Information Office

839 Hanazakicho, Narita City ☎ +81-476-24-3198

AEONMALL Narita Tax-Free Counter

24, Wing-Tsuchiya, Narita City ☎ +81-476-23-8282

Shisui Premium Outlets Information Center

2-4-1 Iizumi, Shisui-machi, Inba-gun ☎ +81-43-481-6160

NEXCO East Shisui Parking Area Information (Inbound)

1394-2 Koyatsu, Shisui-machi, Inba-gun ☎ +81-43-496-0213

NEXCO East Shisui Parking Area Information (Outbound)

1420-1 Sumi aza Hananosaku, Shisui-machi, Inba-gun ☎ +81-43-309-4411

Sawara Tourist Information Center

74-31, I, Sawara, Katori City ☎ +81-478-52-6675

Sawara Visitor's Center

1903-1, I, Sawara, Katori City ☎ +81-478-52-1000

Michi-no-Eki Hakko-no-Sato-Kozaki

855 Matsuzaki, Kozaki-machi, Katori-gun ☎ +81-478-70-1711

Sakura City Tourism Association

8-7 Sakaecho, Sakura City ☎ +81-43-486-6000

Tourist Information Office (JR Sakura Station)

169-17 Mutsuzaki, Sakura City ☎ +81-43-485-9700

Minami Boso Area

Umihotaru Parking Area General Information Desk

Umihotaru, Nakajimachisaki, Kisarazu City ☎ +81-438-41-7401

CHI-BA+KUN PLAZA Chiba Tourist Information Center

3-1-1 Kanedahigashi, Kisarazu City ☎ +81-438-53-8262

NEXCO East Ichihara Service Area Information (Outbound)

1154-1 Kaiho, Ichihara City ☎ +81-436-36-8914

NEXCO East Ichihara Service Area Information (Inbound)

1091-2 Imatomi, Ichihara City ☎ +81-436-36-8913

Ichihara City Tourist Information Center

Aoyagi Building, 1-2-1 Goichuonishi, Ichihara City ☎ +81-436-26-0066

Michi-no-Eki-Hota-Shogakko Information Center

724 Hota, Kyonan-machi, Awa-gun ☎ +81-470-29-5531

Isumi Tourist Information Center

7400-1 Ohara, Isumi City ☎ +81-470-64-1111

Michi-no-Eki Tomiura Biwa Club

Tomiura town Aoki, Minamiboso City ☎ +81-470-33-4611

Minami Boso City Tourism Association

89-3 Tomiuracho-Haraoka, Minamiboso City ☎ +81-470-28-5307

Tateyama Tourism Association

1879-2 Hojo, Tateyama City ☎ +81-470-22-2000

KAPPY Visitor Center

815-56 Tona, Katsuura City ☎ +81-470-73-2500

KAMOGAWAKAN

1179 Nishi-Cho, Kamogawa City

Otaki Kanko Honjim

270-1 Otaki, Otaki-machi, Isumi Gun

