

22

RISTORANTE-PAPA 'CALDO

TEL

0242-93-7887

Add.

965-0044 七日町-2-39

Hours

11:30-14:00L.O. 18:00-20:00L.O.

OFF

Irregular holidays

AsparagusPeperoncino

lunch pasta course ¥2,150

dinner pasta course ¥3,024

A colorful pasta dish that makes you want to eat just by looking at it. Homemade pancetta and pasta create just-right taste. Asparagus and homemade pancetta go well!



23

TEL

0242-32-5233

Add.

965-0035 馬場町1-10

Hours

18:00-23:00L.O

OFF

Sundays

Asparagus with oyster sauce

¥ 680

Please taste Azu ingredients with Taiwanese style. Chinese Sancho is so good that you cannot help wanting more. The sweetness of Asparagus is brought out by Taiwanese-style cooking.

**18 TSURUGA HIGASHIYAMA-SOUHONZAN**

**TEL 0242-23-8294**

**965-0813**

**東山町大字石山寺院内151**

**11:00: (Responding to customer's wishes)**

**irregular holidays**

**Numero Azusa Aspara**

**Price Contact Us**

Sakura (horse) meat and Aspara are mixed with Azu miso to make **NUMERO**. Serve with special sauce made of Azu Miso and Rich Azu Milk. A masterpiece of spring in full bloom that spreads on the plate.



# Welcome to Aizu



## Tsurugajo Castle

|       |   |
|-------|---|
| TEL   | 0242-27-4005  |
| Add.  | 会津若松市追手町 1-1  |
| Hours | Tsurugajo Castle Tower 8:30-17:00 (Admission until 16:30) |
| OFF   | Open 365 days a year                                      |

The symbol of Aizuwakamatsu City, with over 600 years of history. It has the highest castle tower in all of Eastern Japan. Within the castle tower's museum, visitors can enjoy the permanent history exhibition of the Aizu clan, as well as special exhibits. All of Aizuwakamatsu City and Mt. Bandai can be seen from the viewing platform at the top of the tower.

# Nissinkan school of Aizu Domain

|              |                                    |
|--------------|------------------------------------|
| <b>TEL</b>   | <b>0242-75-2525</b>                |
| <b>Add.</b>  | 会津若松市河東町南高野字高塚山 10                 |
| <b>Hours</b> | 9:00-17:00 (Admission until 16:00) |
| <b>OFF</b>   | Open 365 days a year               |

The restored school through which all children of the Aizu Clan samurai passed. It is here that young boys learned the split of the samurai. Classes such as chemistry and astronomy were taught. The Aizu clan taught not only martial arts, but was also eager to teach academic lessons, at a level that was said to be regarded highly throughout Japan.

# Oyakuen Medicinal Herb Garden

TEL

0242-27-2472

Add.

会津若松市花町8-2

Hours

8:30-17:00 (Admission until 16:30)

OFF

Open 365 days a year

Oyakuen was used as a villa for the successive lords of the Aizu clan. Masatsune Hoshina, the second lord of the Aizu clan started growing medicinal herbs here, which lead to the name Oyakuen. Approximately 400 kinds of medical herbs and trees including ginseng, a special product of Aizu, grow here. Other flowers can also be seen throughout the year.

Sazaedo

TEL 0242-22-3163

Add. 会津若松市一箕町八幡滝沢 155

Hours 8:15 - until sunset

OFF Open 365 days a year

A Buddhist temple that features two spiral staircases, for going up and down. Visitors can take a tour of the strange building without ever passing through the same place twice. The Sazaedo was showcased as one of the rarest buildings in the world in a British architectural magazine.

# Welcome! Aizuwakamatsu!

## "AIZU SHOKUNO JIN"

SHOKUNOJIN is a food event that many people taste the deliciousness of the aizu seasonal ingredients. Farmers in Aizu nurtured their products with care and love. The chef of each restaurant, hotel and Japanese inn demonstrates cooking skills. You will be surprised to find that despite using the same ingredients, each dish has so much difference in taste. You may discover new tastes that can only be experienced in Aizu.

### The theme food for spring is Aizu asparagus.

It has been for 50 years since the cultivation of asparagus in Aizu began in the 1960's. Fukushima Prefecture has become the top-class production area in Japan. Over 90% of them are from Aizu. This is due to the environment suitable for the cultivation such as a lot of snow, large temperature difference between day and night. More than anything, the daily efforts by the asparagus farmers have brought fruit.



1

NOUKAMINSYUKU-HOTARU

TEL

090-5353-1124

Add.

965-0118 北会津町石原406

Hours

11:30-14:30

OFF

Irregular holidays

Set meal menu "Aizu Asparagus Hotaru Gozen"

¥1,500

It is a luxurious set meal.Hotaru-style cuisine that Aizu farmers usually eat. It is served with fresh local vegetables and rice and boiled whole asparagus.




**GANSO-AIZU-SOUCÉ-KUSHIKATSU-KUSHITSURU**


**0242-32-6094**


**965-0003**




一箕町八幡字弁天下16


**11:00-16:00**


**Irregular holidays**

**Deep-fried Aizu Asparagus**

It's crispy deep fry batter outside and sweet and juicy "Aizu's asparagus" inside. Eating freshly fried Aizu asparagus with Aizu-mountain salt is even more delicious. Its homemade sauce is excellent match!



¥ 300



## SHIBUKAWA-DONYA

TEL

0242-28-4000

Add.

965-0044 七日町3-28

HOURS

11:00-21:00

OFF

OPEN 365 days a year





Please order asparagus tempura when ordering Matsuri course ￥2,200~

A traditional Zashiki Japanese dining room restaurant with the characteristics of Aizu. We are proud of Aizu style hospitality. We offer traditional dishes that Aizu has kept for a long time such as pickled herring with Sansho pepperleaves and simmered dried cod. It is necessary to order the Asparagus Tempura when ordering the course meal.



**4 OHSYUKUTEI-NIIDERATEN**

**TEL 0242-29-0880**

**Add.** 965-0846

**門田町大字平飯寺字村西 113-2**

**Hours** 11:00-14:00

**OFF** OPEN 365 days a year

**Asparagus Soba**

The handmade Soba noodles made of Aizu buckwheat flour have excellent flavor and taste. Deep-fried asparagus and daikon radish match well.

¥ 1,250



TEL

0242-27-6327

ADD

965-0818 東千石2-1-32

HOURS

11:00-20:30 (There is a break)

OFF

Wednesdays

Asparagus cutlet

Deep-fried cutlets of juicy Asparagus and Shikokawa Egg-meat pork. Asparagus is rolled with pork one by one.



¥ 800

**7 TEUCHI-SOBA • UDON-TOKUICHI**

**TEL 0242-28-5681**

**Add. 965-0818 東千石1-5-17**

**Hours 11:00-14:20 17:00-20:15**

**OFF** Mondays (the following day if it is a national holiday)

**Asparagus and prawns tempura ¥45**

Tempura with asparagus and shrimp wrapped in edible film. Matching of fresh asparagus and shrimp is the best! You can enjoy the different crispy texture of asparagus and shrimp.



8

**GANSO-NIKOMI-SOURCE-KATSUDON-NO-MISE-NAKAJIMA**

TEL

0242-24-5151

Add.

965-0034 上町2-39

Hours

11:00-14:30 (National holiday 11:00-15:00) 17:30-20:00

OFF

Tuesdays (Open for national holiday) /  
Night hours: Mondays , Tuesdays

original Nikumi Source Katsudon

¥1,050

We use Fukushima-brand pork and Aizu Koshihikari brand rice. Please enjoy the taste of good quality meat and secret source.



9

RYORIIRYOKAN-TAGOTO

TEL

0242-24-7500

ADD.

965-0043 城北-5-15

HOURS

11:30- L.O.13:45 17:30- L.O.20:30

OFF

Irregular holidays

Weekday limited lunch with deep-fried asparagus

¥2,160

The farmer's home delivery freshly picked Asparagus is fresh and tasty. Deep fried Asparagus wrapped in pork is juicy and crispy. Perfect match with the "Meppa-mashi" (that popular rice dish served in a traditional wooden box).