

10 GYUNYUYASHOKUDO
 TEL 0242-92-2512
 Add. 969-5122 大戸町上三寄香塩343
 Hours 11:00-15:00 17:00-20:00
 OFF Wednesdays (the following day if it is a national holiday)
Shrimp salt Asparagus Ramen ¥ 800
 Shrimp salt based soup. Fried asparagus is sweetened and matches the shrimp soup. SAKURA shrimp on top is taste of spring.



11 SOBA-KOJYUAN
 TEL 0242-26-8484
 Add. 965-0872 東栄町1-84
 Hours 11:00-15:00 17:00-19:00
 OFF OPEN 365 days a year (The night is irregular)
Ten-zaru Buckwheat Noodles with tempa(asparagus) ¥1,360
 Asparagus and seasonal vegetable tempura go well with soba buckwheat noodle. We use "Aizu no Kacri" buckwheat born in Aizu.



12 GANSO WAPPA-MESHI KAPPOU TAKINO
 TEL 0242-25-0808
 Add. 965-0871 栄町5-31
 Hours 11:00-20:00 L.O.
 OFF OPEN 365 days a year
Asparagus tempa ¥1,080
 Please try Tempura of slightly sweet Aizu asparagus to feel the spring of Aizu. Our restaurant is a restaurant where you can taste Wappa-meshi (rice with some ingredients cooked and served in a traditional wooden box called Wappa) and Aizu local cuisine.



13 OKUAIZUSYOKUSAIGURA-KAWACHIYA
 TEL 0242-37-7533
 Add. 965-0044 七日町6-3
 Hours 10:00-18:00
 OFF OPEN 365 days a year (April to November)
Asparagus mountain vegetable tempura soba set ¥1,296
 (With one deep-fried asparagus)
 Set meal of 100% Oku-Aizu buckwheat Soba with Tempura of Asparagus and mountain vegetables. There are various menus using ingredients from Oku Aizu, and you can also buy souvenirs of the folk crafts.



14 SOBADOKORO-WADA
 TEL 0242-28-1001
 Add. 965-0811 和田2-2-9
 Hours 11:00-15:00 17:00-20:00
 OFF Tuesdays (The following day if it is a national holiday)
Ten-zaru Buckwheat Noodles with tempura ¥1,620
 Soba restaurant's authentic tempura with two Aizu Asparagus. Freshly fried tempura has a good texture. Both buckwheat and rice are home-grown products.



15 KIRIYA-GONGENTEI
 TEL 0242-25-3851
 Add. 965-0034 上町2-34
 Hours Weekdays/11:00-15:00 17:00-21:00 L.O.
 Holidays/11:00-15:00 17:00-19:30 L.O.
 OFF Wednesdays
Tempa (Aizu asparagus and seasonal vegetables) ¥ 648
 Please have the extra-large Aizu Asparagus in Tempura with seasonal vegetables with gusto. Enjoy Aizu soba buckwheat while savouring the fresh sweetness of asparagus. In the evening you can also enjoy the local sake.



16 KIRIYA-YUMEMITEI
 TEL 0242-27-5568
 Add. 965-0812 慶山1-14-52
 Hours 11:30-17:00
 OFF Tuesdays
Tempura (Aizu Asparagus and seasonal vegetables) ¥ 648
 Please enjoy freshly fried Aizu asparagus Tempura with Aizu mountain salt. Mountain salt brings out the sweetness and flavor of asparagus.



17 KANNOYA
 TEL 0242-22-3904
 Add. 965-0033 行仁町4-11
 Hours 11:00-14:30 17:00-22:00 (Banquet only)
 OFF OPEN 365 days a year
Hand-made buckwheat noodle and Tendon set (with asparagus) ¥1,000
 100% Soba buckwheat flour from Aizu is used. The noodles are so good on the way down. Set meal of hand-made Soba and Asparagus Tempura set is very popular!



18 TSURUGA HIGASHIYAMA-SOUHONZAN
 TEL 0242-23-8294
 Add. 965-0813 東山町大字石山字院内151
 Hours 11:00- (Responding to customer's wishes)
 OFF Irregular holidays
Namero Aizu Aspara Price Contact Us
 Sakura (horse) meat and Asparagus are mixed with Aizu river water to make NAMERO. Serve with special sauce made of Aizu Miso and Rich Aizu river. A masterpiece dish of spring in full bloom that spreads on the plate.



19 AIZUNOSHOKUSAI-HANASAKI
 TEL 0242-85-8889
 Add. 965-0804 花春町4-30
 Hours 11:30-19:00 (Reservation only at night -21:00)
 OFF Wednesdays
Asparagus and spring vegetables lunch ¥1,300
 Home-made fresh pasta lunch with plenty of spring vegetables. It is healthy using plenty of Aizu vegetables. You can choose the past source.



20 YAMAGIWA-SYOKUSAI-KOBO
 TEL 0242-85-7703
 Add. 965-0014 大塚2-5-10
 Hours Reservation hours 8:00-18:00
 OFF Sunday and holidays
Whole Fukushima lunch box ¥1,080~
 Enjoy the crisp texture of asparagus! The Whole Fukushima Lunch Box that you can feel the spring. Dish with fresh asparagus rolled with ground meat(bee/pork).



21 Restaurant Potager
 TEL 0242-93-8404
 Add. 965-0003 一箕町八幡字牛ヶ墓14-1
 Hours 11:00-14:00 L.O. 17:30-20:00 L.O.
 OFF Sunday Night/Mondays
Aizu Asparagus cream lasagna ¥1,296
 Layered BEKO's CHICHI brand fresh cream with plenty of Aizu Asparagus and flat pasta is grilled. It is like a mille-feuille. Cheese and milk cream are the best match.



22 RISTORANTE-PAPA 'CALDO
 TEL 0242-93-7887
 Add. 965-0044 七日町2-39
 Hours 11:30-14:00 L.O. 18:00-20:00 L.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 TAIWAN-KITCHEN-AIZU-ULTRA
 TEL 0242-32-5233
 Add. 965-0035 馬場町1-10
 Hours 18:00-23:00 L.O.
 OFF Tuesdays
Asparagus with oyster sauce ¥ 680
 Please taste Aizu ingredients with Taiwanese style. Chinese Sausage is so good that you cannot help wanting more. The sweetness of Asparagus is brought out by Taiwanese-style cooking.



24 CHUKA HANTEN-DAISEN
 TEL 0242-22-9672
 Add. 965-0042 大町2-13-23
 Hours 11:00-14:30 16:30-20:00
 OFF Wednesdays
Stir fry with asparagus ¥ 700
 Asparagus dish stir-fried with oyster sauce. It is a Chinese restaurant founded in 1954.




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

Oyakuen Medicinal Herb Garden
 TEL 0242-27-2472
 Add. 会津若松市花春町 8-2
 Hours 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.

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.



Nissinkan school of Aizu Domain
 TEL 0242-75-2525
 Add. 会津若松市河東町南高野字高塚山 10
 Hours 9:00-17:00 (Admission until 16:00)
 OFF Open 365 days a 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

The restored school through which all children of the Aizu Clan samurai passed. It is here that young boys learned the spill 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.

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.

AIZU あいづ食の陣 SHOKUNO JIN

There is truly delicious food in Aizu.

The theme food for spring is Aizu asparagus.

2019 4/1 Mon~6/30 Sun



あいづ食の陣実行委員会 事務局 (会津若松市農政課内)
 〒965-8601 福島県会津若松市東栄町3番46号
 TEL 0242-39-1253

<http://aizu-shokuno-jin.jp>

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 local cuisine that Aizu farmers usually eat. It is served with fresh local vegetables and rice and bolded whole asparagus.



2 GANSO-AIZU-SOUCO-KUSHIKATSU-KUSHITSURU
 TEL 0242-32-6094
 Add. 965-0003 一箕町八幡字井天下16
 Hours 11:00-16:00
 OFF Irregular holidays
Deep-fried Aizu Asparagus ¥ 300
 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!



3 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 pepper leaves 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 門田町大字飯寺字村北113-2
 Hours 11:00-14:00
 OFF OPEN 365 days a year
Asparagus Soba ¥1,296
 The handmade Soba noodles made of Aizu buckwheat flour have excellent flavor and taste. Deep-fried asparagus and daikon radish match well.



5 TONKATSU-TONTEI
 TEL 0242-27-2191
 Add. 965-0805 天寧寺町1-11
 Hours 11:00-14:00 17:00 Business will end as it disappears
 OFF Mondays (the following Tuesday if it is a national holiday)
Kushikatsu Set meal spring version ¥1,380
 We use annually contracted Aizu Koshihikari brand Rice. Spring KUSHIKATSU set meal has become popular seasonal menu. Enjoy the crispy texture.



6 TONKATSU-BANBAN
 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 ¥ 800
 Deep-fried cutlets of juicy Asparagus and Shikawa Ego-ma pork. Asparagus is rolled with pork one by one.



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 ¥ 450
 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-NIKONI-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 Nikomi 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 RYORIRYOKAN-TAGOTO
 TEL 0242-24-7500
 Add. 965-0043 城北町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 "Mappa-mashi" that is popular rice dish served in a traditional wooden box.

