



Akaushi-don

Get a local taste of rare akaushi wagyu beef!

Aso's most famous dishes are: *akaushi-don*, a rice bowl topped with akaushi wagyu beef; *takana meshi*, fried rice with pickled takana greens; *dagojiru*, a hearty dumpling soup; and locally grown Namino soba. Be sure to try out these dishes while you're in Aso!

Try 'em all! Aso's Top 3 Local Dishes

Imakin Shokudo Uchinomaki

An Uchinomaki hotspot that's worth the wait!

This restaurant in Uchinomaki has been around for over 100 years and the locals still love it. What to order here is the *akaushi-don*, a bowl of rice topped with steak cooked rare. Mix in some soft-boiled egg for an even more sublime experience. There is usually a line outside even before they open, so be prepared to wait. They also offer other options like an akaushi hamburger steak meal and champon noodles.

Address: 290 Uchinomaki, Aso City
Tel: 0967-32-0031
Hours: 11:00-15:00
Closed: Wed



Aso Hanabishi Miyaji

This restaurant is located near Aso Shrine. The *akaushi-don* comes topped with an *onsen tamago* and comes with soup and housemade pickles. The Akaushi Aburi Gyukatsu-ju is also popular, featuring a healthy lean beef cutlet fried to perfection.

Address: 1861 Miyaji, Ichinomiya-machi, Aso City
Tel: 0967-22-0896
Hours: 11:00 - 16:00
last order
Closed: Tue



Gotoya Miyaji

Gotoya uses secret dashi soy sauce and Akaushi meat miso, made with Maboroshi no Miso from the long-established soy sauce maker Yamauchi Honten. Don't miss the *akaushi-don*, a fusion of healthy akaushi beef and traditional flavor.

Address: 3075-1 Miyaji, Ichinomiya-machi, Aso City
Tel: 0967-22-5080
Hours: 11:00 - 16:00 (last order 15:30) Closes early when out of stock
Closed: Tue, 3rd Mon



Yoka Yoka Tei - Sakanashi Honten Sakanashi

Yoka Yoka Tei offers Koseigyu beef, a prized brand of akaushi wagyu carefully raised Yoka Yoka Tei's own ranch. Koseigyu beef is elegant, mellow, and deliciously tender. The *akaushi* rice bowl comes with an *onsen tamago* (soft-boiled egg).

Address: 1400-1 Sakanashi, Ichinomiya-machi, Aso City
Tel: 0967-22-0917
Hours: 11:00-20:00
Open year-round



Iwasaki Otohime

Offering rare akaushi wagyu beef on a bed of rice topped with an *onsen tamago* (soft-boiled egg). Enjoy it a few different ways: first as-is, then with some of our original meat miso made in collaboration with Hamada Soy Sauce, then with wasabi and the egg mixed in.

Address: 2006-2 Otohime, Aso City
Tel: 0967-32-2677
Hours: 11:00-14:30
Closes when out of stock
Closed: Fri, 2nd Thu



Yayoi Miyaji

This restaurant has been loved by locals for over 70 years and is a great cozy spot to enjoy a meal. The *akaushi* wagyu cooked rare on a bed of lettuce matches perfectly with Yayoi's homemade special sauce. The meal includes miso soup and a side.

Address: 3079 Miyaji, Ichinomiya-machi, Aso City
Tel: 0967-22-0228
Hours: 11:00 - 21:00
Closed: Thu



Aso Calendrier Miyaji

An eight-course Kaiseki Akaushi-don meal is available at this restaurant on the first floor of Hotel Sun Crown Oaso. The Akaushi Koharuni-don can be enjoyed three different ways (with sauce, with broth, etc.).

Address: 4518-4 Miyaji, Ichinomiya-machi, Aso City
Tel: 0967-22-4823
Hours: 11:30-14:30
Open: Sat, Sun, Mon, holidays



A famous Aso dish that is simple yet addictively delicious!

Sanzoku Tabiji Bochu

This meal includes takana rice made with homemade pickled takana greens and sesame seeds, and *dagojiru*, a miso-based soup packed with vegetables. Items are also available a la carte, allowing you to fully enjoy all the flavors and aromas of Aso.

Address: 2127 Kurokawa, Aso City
Tel: 0967-34-2011
Hours: 11:00 - 15:00 last order
Closed: Wed (or next day if holiday)



Himeji Otohime

In addition to the combo meal of takana meshi made with house-grown Koshihikari rice and *dagojiru* made with flavorful vegetables and savory rice and dumplings, other sampler meals and the stewed horumon meal are popular.

Address: 1732-1 Otohime, Aso City
Tel: 0967-32-4252
Hours: 11:00-15:30 (last order 15:00)
Closes early when out of stock
Closed: Tue



Yamaiori Namino

The light-tasting homemade pickled takana and *dagojiru* are the must-tries. You can relax and spend comfortable time at the restaurant with an old folk house style décor. The speciality menu, *daoke* udon is also popular.

Address: 1344-6, Namino-shochino, Aso City
Tel: 0967-22-1488
Hours: 11:00-15:00
Closed: Tue, Sat, Sun.



Nagomino Sakanashi

The restaurant is decorated like an old home and serves *dagojiru*, a hearty soup filled with vegetables from the restaurant's own garden. The dumplings are known for their pleasantly chewy texture. The takana meshi, made with homemade pickled takana greens, is also popular.

Address: 569-7 Sakanashi, Ichinomiya-machi, Aso City
Tel: 0967-22-6570
Hours: 11:00-18:00
Closes early when out of stock
Closed: Mon



Namino Soba: Made with buckwheat grown in the Aso highlands with pure water

Namino Soba



Takana Meshi & Dagojiru

Asoji Matoishi

Rustic Aso cuisine that will make you feel at home

Located along Route 57, this restaurant is popular for its takana meshi and *dagojiru*. The takana pickles are *furuzuke* style, which are made by pickling takana greens and letting them ferment for at least six months. The time and effort put into the takana is what makes it taste so good. It goes perfectly with *dagojiru*, a soup filled with dumplings, *satoimo* potatoes, Chinese cabbage, carrots, and other vegetables.

Address: 1476-1 Matoishi, Aso City
Tel: 0967-35-0924
Hours: 11:00-15:00
Closed: Mon



Aromatic and delicious soba that can only come from a climate like Aso's

Iwatobiraki Namino

This restaurant is part of Namino Roadside Station. Here, harvested buckwheat seeds are dried, processed, milled, and made into noodles all in one location, making it possible to enjoy delicious soba all year round. Tempura made with fresh vegetables from Namino is also popular. Meals such as *katsudon* flavored with delicious broth are also available.

Address: 1602 Shochino, Namino, Aso City
Tel: 0967-24-2331
Hours: Market 8:00-18:00, Restaurant 11:00-15:30 (last order 15:00) Closed: 2nd Wed (except in May and August)



Uban Sakanashi

The store is run by Shiga Shokuhin, which makes and sells homemade pickles. The soba restaurant serves Kurumi Soba, a style of soba noodles made with walnut paste served in a rich, savory broth.

Address: 1435-1 Sakanashi, Ichinomiya-machi, Aso City
Tel: 0967-22-0515
Hours: 11:00-16:00 (last order 15:30); pickle shop open 9:00-17:00
Closed: Tue (open if holiday); closed on one Wed a month

