Akaushi-don

Get a local taste of rare akaushi wagyu b

Imakin Shokudo Uchinomaki

Aso Hanabishi

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 Closed: Tue popular, featuring a healthy lean beef cutlet fried to perfection.

Gotoya

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.

Yoka Yoka Tei – Sakanashi Sakanashi Honten

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

An Uchinomaki hotspot

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

Iwasaki

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, Closes when out of stock then with some of our original meat miso made in Closed: Fri, collaboration with Hamada Soy Sauce, then with 2nd Thu wasabi and the egg mixed in.

Address: 2006-2 Otohime Aso City

Aso's most famous dishes are

to try out these dishes while you're

nkaushi-a

in Aso!

kaushi wagyu beef; t

Try 'em all!

Hours: 11:00-14:30

Tel: 0967-32-2677

Hours: 11:00 - 21:00 Closed: Thu

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

Aso Calendrier

Ichinomiya-machi, Aso City Tel: 0967-22-4823 An eight-course Kaiseki Akaushi-don meal Hours: 11:30-14:30 is available at this restaurant on the first floor of Open: Sat, Sun, Mon holidays Hotel Sun Crown Oaso. The Akaushi Koharuni-don can be enjoyed three different ways (with sauce,

A famous Aso dish that is simple yet addictively delicious!

Sanzoku Tabiji Bochu

This meal includes takana rice $\ensuremath{}^{\mbox{Aso City}}$ made with homemade pickled takana Tele: 0967-34-2011 Hours: 11:00 - 15:00 last greens and sesame seeds, and dagoorder jiru, a miso-based soup packed with Closed: Wed vegetables. Items are also available a (or next day if la carte, allowing you to fully enjoy all holiday) the flavors and aromas of Aso.

Address: 2127 Kurokawa

Himeii

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

Otohime

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

Address: 1732-1 Otohime

Yamaiori

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: 0067-22-1/88 Hours: 11:00-15:00 Closed: Tue. Sat Sun

Address:

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: Mor

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





Address: 1400-1 Sakanashi



Address: 3075-1 Mivaii. Ichinomiya-machi, Aso City Tel: 0967-22-5080 Hours: 11:00 - 16:00 (last

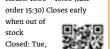
Address: 1861 Mivaii.

last order

stock

3rd Mon





This restaurant has been loved by locals for

Yayoi

a side.

with broth, etc.).

Address: 3079 Miyaji, Ichinomiya-machi, Aso Tel: 0967-22-0228

Address: 4518-4 Mivaii.



Takana Meshi & Dagojiru

Asoii

Matoishi

Located along Route 57, this restaurant is opular for its takana meshi and dagojiru. The takana pickles are *furuzuke* style, which are made by pickling takana greens and letting 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 vegetable

Rustic Aso cuisine that will make you feel at home

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

Closed: Mo



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

Iwatobiraki

Namino

nto noodles all in one location making i enjoy delicious soba all year round. Tempura mad vegetables from Namino is also popular. Meals su on 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)



Ubuan

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, Ichinomiva-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

