

Local Specialties Gourmet

Murakami City

Iwagaki Oyster

Large natural rock oysters are in season from early July to late August. They are characterized by their large size, lustrous appearance, and firm, plump texture.



Local sake

Murakami City is home to Shimeharitsuru from Miyao Shuzo and Taiyo Sake Brewery's Taiyozakari, both of which have a large following worldwide.



Iwafune Fu

Iwafune Fu, a specialty of the port town of Iwafune. Smooth on the outside, with a chewy, springy texture inside.



Salmon dishes

The entire fish is edible, including the roe known as "harako." The milt, the head, and more—nothing goes to waste.



Murakami Beef

Murakami beef is characterized by its abundant marbling, sweetness, and melt-in-your-mouth flavor.



Pickled Red Turnips

Made with red turnips from the Sanpoku region. They were grown without needing weeding, fertilizers, or pesticides thanks to sustainable Yakihata farming practices.



Murakami Tea

Murakami is Japan's northernmost tea-producing region, and its tea boasts a history of approximately 400 years. Made from newborn buds that survived winter, it is characterized by a mellow umami flavor.



Sasagawa Nagare Salt

Natural salt made by boiling down the highly transparent seawater of Sasagawa Nagare. Rich in minerals and no additives.



Iwafune Rice

Rice cultivated in the idyllic countryside nurtured by the pristine waters of the Miomote River. Renowned for pairing well with any side dish.



Sekikawa Village

Onnagawa Game Meat

We limit additives and draw out the meat's inherent umami to the utmost using local mountain cherry blossoms, then age it slowly.



Kintsuba

A renowned confectionery produced by Takase Onsen, preserving over 100 years of tradition. Awarded the Prime Minister's Prize at the National Confectionery Exposition.



Arakawa Fresh Shiitake Mushrooms

Total amino acid content is 1.8 times that of standard domestic products! Plump and packed with umami. Fresh wood ear mushrooms also available.



Kousagi Mochi

100% locally harvested glutinous rice "Kogane Mochi," carefully and meticulously pounded into mochi with a pestle.



Iwafune Rice

Rice cultivated in the idyllic countryside nurtured by the pure waters of the Asahi mountain range. Renowned for pairing well with any side dish.



Echigo Sekikawa Seasonal Miso

Handmade miso using 100% Sekikawa Village-grown Gohyakumangoku rice koji with soybeans sourced fully from Sekikawa Village.



Awashimaura Village

Potato Shochu "Nppon"

Potato Shochu made with 100% potatoes carefully cultivated by the mothers of Awashima



Wappani Stew

A hearty fisherman's dish where fish and miso are placed in a Wappa(wooden bowl), hot water is poured in, and a blazing red-hot stone is dropped in.



Potato octopus Imodako

A traditional Awashima family dish, simmered with locally grown potatoes and freshly caught octopus.



Calbee miino "Hitori Musume" Salt Flavor

A bean snack made with Awashima's blue soybeans, "Hitori Musume." Its simple salt flavor that brings out the natural taste of the ingredients never gets old.

