

Starting its operation in the early Taisho era, the Tanga Market, which has a history of over 100 years, is also known as the "Kitchen of Kitakyushu City." This old-fashioned market preserves the unique atmosphere of the Showa era, and is home to several shops, each offering a wide variety of local seafood, vegetables, and ready-to-eat dishes.

We will introduce you to the various ways to enjoy the Tanga Market, whether it is shopping, indulging in a culinary adventure, or savoring meals.

お茶の山口屋 🗐 🛂



Bound for Nishi-Kokura



三天堂 Santendou (記書

市場寿し Ichiba Sushi















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至魚町商店街

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BENNY'S COFFEE 佐川鮮魚店 Sagawa Sengyoten 魚修 Uoshu



Opens

Chan De la

至旦過駅



## **Enjoy** Tanga's Open-Air Market





A Korean cuisine deli. From classic dishes like kimbap and kimchi to original dishes, you can enjoy many authentic flavors.

### 10:00 am~5:00 pm



This shop is known for Japan's classic dish "Tamagovaki (rolled omelette)"; they're thick and have several levels of sweetness to choose from. Their bread with various fillings is also delicious! 10:00 am~5:00 pm



### 今井商店 Imai Shouten

In addition to a variety of deep-fried treats like croquettes. Imai Shouten offers an abundant selection of salads and deli items. The owner, full of energy, is also a local specialty! 10:00 am~6:00 pm



### いぶしや Ibushiva

This deli smokes eggs, nuts, and other ingredients in-house. The smoky aroma and rich flavor are outstanding! Their food is also popular as souvenirs.

11:00 am~6:00 pm



### 岩田屋餅菓子店 Iwatava Mochikashiten

A traditional Japanese sweets shop that offers snacks such as mochi and manju (Japanese sweet buns). Their specialty "Awayuki" is popular for its unique melt-in-9:00 am~5:00 pm the-mouth texture.



This shop offers products made from rice. They have a wide variety of onigiri (rice balls), chirashi sushi (rice topped with sashimi), brown rice inarizushi (deep-fried tofu stuffed with rice), and bento boxes (traditional 9:00 am~4:00 pm Japanese lunch boxes).



蒲鉾やすの Kamaboko Yasuno

A renowned shop with a selection of handmade "nerimono (Japanese paste products)" including kamaboko, maru-ten, and chikuwa, all made 9:00 am~6:00 pm from fish paste.

# on the Go





Skewered delicacies such as seared tuna belly, prepared on the grill at the storefront, are popular with Kyushu Maguro! Don't miss the tuna sashimi

### for souvenirs, too.



Their famous Kokura specialty Canapé has been featured in many media outlets. It is a rare and delicious treat, with fish paste wrapped in bread and deep fried!

9:30 am~5:30 pm

# Dining-In





Tanga Udon serves piping-hot oden (Japanesestyle stew) in a large pot right at the storefront! Don't miss their best recommendation "Nikugoboten Udon," a Fukuoka specialty with tender noodles. 11:00 am~6:00 pm



Experience the flavors of a local home with "Dagojiru," a miso-flavored soup filled with chewy noodles and vegetables. Their set meals are also popular.

### 11:00 am-



A yakitori shop that is directly run by a chicken meat store. They offer a wide variety of yakitori (Japanese chicken skewer), perfect for a gourmet stroll! Their original seasoning "Kurose Spices" is also popular as a souvenir. 9:00 am~5:00 pm



This popular restaurant offers a variety of sashimi meal sets and seafood bowls made by a Japanese culinary artist who previously worked in Kvoto's renowned 10:30 am~3:00 pm 5:00 pm~9:00 pm traditional restaurants.



Kashiwa Udon is a famous eatery known for a specialty dish that was only available in Kokura Station, and now they have come to the Tanga Market! Try out their delicious stand-and-eat style udon.



A stylish café within the market. They serve drip coffee ground from beans, as well as iced drinks, light meals, and desserts.

11:00am~5:00pm

### Notice =

No smoking Do not touch products Please take your on the street





