



Delicious!
好吃! Délicieux!
맛있어요!อร่อย!

Okayama City Food & Drinks Guide Map

Around Okayama Station



Delicious!
好吃!อร่อย!
맛있어요! Délicieux!



About
100
Restaurants
listed

Okayama City Food & Drinks Guide Map

Online

English 한국어
简体中文 ภาษาไทย
繁體中文 Français

Check out more detailed information on your mobile device!
<https://okayamacity-foodmap.com/>



Let's try Okayama's local cuisine!

Okayama food
you
must try!

Welcome to Okayama.
Blessed with a warm climate, fertile land,
bountiful seas, and delicious food.
Enjoy our local delicacies:
fresh seafood, carefully farmed fruits, and wagyu beef.



Sushi/Sashimi

Traditional Japanese food is recognized as a UNESCO Intangible Cultural Heritage. Seafood is a key ingredient, and the nearby Seto Island Sea provides a rich fishing ground for sushi and sashimi. Okayama is famous for a variety of fish, from sardinella to Spanish mackerel, as well as assorted seafood delicacies atop rice ("Okayama barazushi.")

Wagyu

Wagyu beef is renowned for its exquisite marbling, soft texture, and delicious flavor. Okayama produces high-quality brand beef: not only Nagi, Bicchu and Kiyomaro beef, but also Chiya beef, which is considered the origin of Matsusaka, Omi, and Kobe beef. Try yakiniku, sukiyaki, and shabu-shabu to taste it in different forms.



Fruit Parfait

White peaches, muscats, and black diamond grapes make Okayama the kingdom of fruit. Over 30 stores in Okayama offer fruit parfaits, each with unique blends. The layering of seasonal fruits and ingredients is an art form, creating flavors, sights, and smells that appeal to all the senses.

For details, please see our website.



About Okayama Muslim Tourism

OKAYAMA Muslim TOURISM This project focuses on all-inclusive tourist locations and services across three areas in Okayama Prefecture: Okayama City, Kibichuo Town, and Maniwa City. The locations and services are listed on the website below.

Okayama Muslim Tourism HP

About the "Peach Mark"

The Peach Mark is the Muslim-friendly mark used in certified restaurants, hotels, and retail shops in Okayama City, Kibichuo Town, and Maniwa City. This mark means there is information on services and products that have features that are helpful for non-Japanese visitors such as English menus or ingredient lists, or that the restaurant offers dishes made without alcohol and pork. We have chosen PEACH as the mark because it represents the Okayama specialty. The peach is also a popular image for a hero from Japanese folklore originating from Okayama Prefecture. This hero is called Peach Boy or "Momotaro".



Peach Mark 1

Restaurants
- English menus
- No pork/pork-derivative ingredients

Okayama City Food & Drinks Guide Map Peach Mark 1



Peach Mark 2

Restaurants
*The same conditions with Peach Mark 1.
- No pork/pork-derivative or alcoholic ingredients
- Some dishes use halal meat

Okayama City Food & Drinks Guide Map Peach Mark 2

Enjoy Okayama's great nightlife!

Japan's culture of bars and izakayas (bars serving food) is famous the world over for its unique atmosphere, its service standards and the quality of the beverages on offer. This culture is a wonderful blend of delightfully old-fashioned Japanese traditions and cutting-edge entertainment. With their original cocktails incorporating Okayama-brewed sake and local fruit, plus the warm welcome they offer to their guests, the izakayas, bars and other eating and drinking spots that liven up Okayama's nightlife have tremendous appeal for visitors.

Please note that a seating charge is required for many eating and drinking establishments that are open during nighttime hours. Ask the staff about charges.



attention!

Japanese culture "Otoshi"

When you enter a casual eating/drinking establishment serving alcoholic drinks and food in Japan (such as an izakaya), you may find that a staff member starts off by bringing you a small dish of food that you did not order. This dish is called otoshi, and is part of the culture of Japanese izakayas. When you pay at the end of your meal, the charge for this otoshi will often appear on the check, and this also covers the "table charge" for your meal.

Points to bear in mind

In or around a bar or restaurant, if there is a line of people waiting for seating to become available, please wait at the back of the line without pushing in. Pushing into lines without waiting is against the rules.



If you make an advance reservation, please be on time. If you are going to be late, please contact the restaurant and inform them of your arrival time.



Smoking rules in Okayama City

Smoking in indoor facilities is prohibited in Japan as a general principle. In addition, smoking is also prohibited in some outdoor places, depending on the location. Please be aware of the rules concerning smoking during your trip, to ensure your own comfort and that of those around you.

The rules concerning smoking at restaurants and other commercial facilities can vary depending on the facility in question; please confirm with the staff if smoking is permitted or not.

There are designated no-smoking zones within Okayama City where smoking is prohibited on the streets.

For details, please see our website



Sake

Traditional sake brewed from rice, koji rice malt, and water. Three major rivers flow through Okayama, blessing it with pristine water and rich soil for cultivating sake and special Omachi rice. Sake goes well with most meals, and it can be enjoyed both warm and chilled.

Check out more detailed information on your mobile device!

Okayama City Food & Drinks Guide Map

Icon Description

- : English menu available
- : No Smoking
- : Free Wi-Fi available
- : Credit card available
- : Electronic payments available
- : Address
- : Telephone Number
- : Opening Hours
- : Closed Days
- : Average Cost

You can ask whether a restaurant has Muslim-friendly, vegetarian, or vegan options. However, there is no guarantee the restaurant will always serve these menus, so we recommend contacting them in advance.

- : Muslim Friendly Menu (Peach Mark 1)
- : Muslim Friendly Menu (Peach Mark 2)
- : Vegetarian menu
- : Vegan menu

MAP 01 Okayama Hamasaku



A well-established Japanese Restaurant and Teppanyaki house with over 100 years of history. The Kaiseki course featuring abundant local Okayama dishes is recommended for tourists. **Reservation is required**

②2-7-65 Omotecho, Kita-ku, Okayama City
 ☎086-223-1515
 ①11:00am-10:00pm (L.O. 8:30pm)
 ③Sunday, Monday *Irregular
 ④13,000 JPY

MAP 02 Okonomiyaki Mori



Rich in local specialties including their signature okonomiyaki, "Okayama Nira-oko" made with locally-grown yellow Chinese chives, "Horumon Udon" (offal udon), and "Kaki-oko" (oyster okonomiyaki).

①1-6-9 Hokancho, Kita-ku, Okayama City
 ☎086-253-9776
 ①11:00am-1:15pm / 5:00pm-9:00pm
 ③Irregular
 ④Lunch: 3,000 JPY / Dinner: 6,000 JPY

MAP 03 Kanidoraku Okayama Branch



A specialized crab restaurant offering high-quality, fresh crab. Enjoy course meals and à la carte dishes in a refined, traditional Japanese setting that takes you away from everyday life.

①4-1 Hornmachi, Kita-ku, Okayama City
 ☎086-226-1456
 ①11:00am-10:00pm (L.O. 9:00pm)
 ③January 1st
 ④Lunch: 3,500 JPY / Dinner: 7,500 JPY

MAP 04 Kawazu Brewing



A beer pub with an attached craft brewery. Offers a wide variety of distinctive beers from both within and outside the prefecture. Also serves side dishes using Okayama ingredients.

①1-7-7 Iwashicho, Kita-ku, Okayama City
 ☎086-897-0017
 ①Mon-Fri 3:00pm-10:00pm / Sat-Sun, Holidays 11:30am-10:00pm (Food L.O. 9:00pm / Drink L.O. 9:30pm) ②Tuesday ④4,000 JPY

MAP 05 Kannonyama Fruit Parlour OKAYAMA



Their parfaits, made with fruits sourced directly from farmers, are artistic and perfectly photogenic. Enjoy seasonal fruits in sweet form.

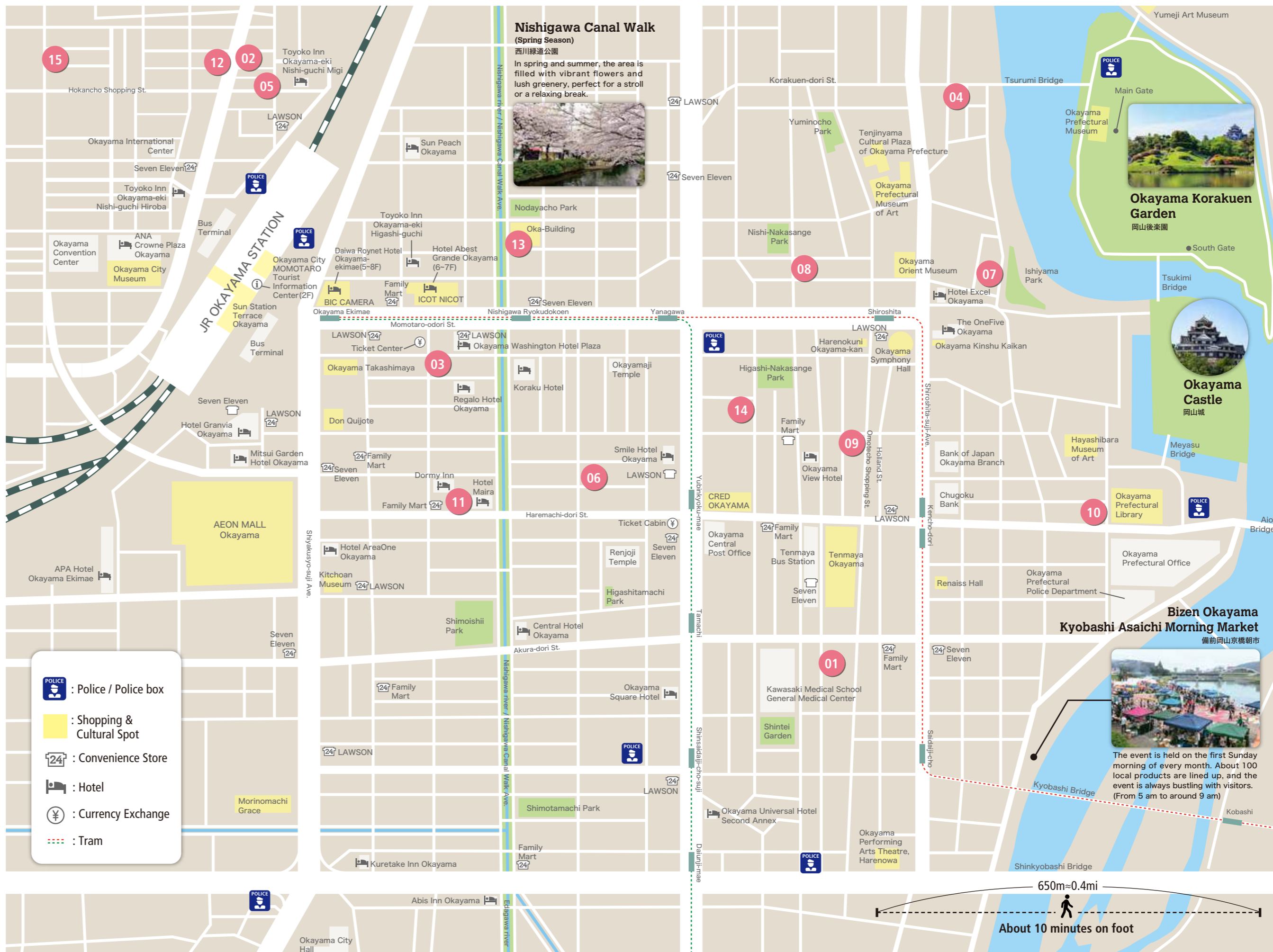
①1-5-15 Hokancho, Kita-ku, Okayama City
 ☎086-236-8511
 ①11:00am-6:00pm (L.O. 5:30pm) *July-September
 ①11:00am-7:00pm (L.O. 6:30pm)
 ②Tuesday *July-September none
 ④2,000 JPY

MAP 06 Gochikiki



A relaxed izakaya. Specializes in fresh Setouchi seafood, with recommended dishes including "Tai-meshi" (sea bream rice) and well-simmered oden.

①8-24 Togyachio, Kita-ku, Okayama City
 ☎086-232-7800
 ①4:00pm-11:00pm (L.O. 10:30pm)
 ③Irregular
 ④4,000 JPY



MAP 07 CCCSCD



A stylish cafe and design store with great ambiance. Enjoy lunch plates and sweets, plus shop for selected daily goods and food items.

②2F 6-3 Ishioshicho, Kita-ku, Okayama City
 ☎086-201-9595
 ①11:00am-6:00pm (L.O. 5:30pm)
 ③None
 ④1,000 JPY

MAP 08 Shabu-Shabu Sukiyaki Hitorinabe Megu



A restaurant specializing in individual hot pot dishes including shabu-shabu and sukiyaki. Offers high-quality meat like local Chiya beef at reasonable prices.

①2-1 Tenjincho, Kita-ku, Okayama City
 ☎086-289-5341
 ①11:00am-2:00pm (L.O. 1:30pm) / 5:30pm-10:00pm (L.O. 9:00pm) ②Tuesday
 ③Lunch: 3,000 JPY / Dinner: 6,500 JPY

MAP 09 Shokujidokoro Okabe



A Japanese restaurant specializing in tofu. Offers three types of set meals featuring freshly handmade tofu and fresh yuba (tofu skin) crafted by skilled artisans.

①1-10-1 Omotecho, Kita-ku, Okayama City
 ☎086-222-1404
 ①11:30am-2:00pm (L.O. 1:50pm)
 ③Thursday, Sunday, National Holidays
 ④1,200 JPY

MAP 10 SALT-Ishikawa Shokudou



Offers daily set meals primarily using Okayama-grown vegetables, brown rice, and fish, as well as "Okayama Curry" made with white peach chutney.

②2-12-14 Marunouchi, Kita-ku, Okayama City
 ☎086-238-9310
 ①11:30am-2:00pm / 5:30pm-9:00pm (Sunday, 11:30am-4:00pm) ②Monday (Only open for lunch on Sunday.) ③Lunch: 1,500 JPY / Dinner: 3,000 JPY

MAP 11 PUBLIC



A "fusion of cuisine and bread" created by a former French chef. Enjoy savory breads with homemade sauces and fillings, along with soups and coffee.

①1F 18-9 Nishikimachi, Kita-ku, Okayama City
 ☎086-233-3388
 ①11:00am-3:00pm
 ②Tuesday/Wednesday
 ③1,500 JPY *Cash not accepted

MAP 12 Fukuzushi



A sushi restaurant with 68 years of history. Enjoy set meals and course menus featuring premium ingredients sourced from across Japan, particularly Setouchi seafood like Spanish mackerel.

②2-16-17 Hokancho, Kita-ku, Okayama City
 ☎086-252-2402 ①11:30am-2:00pm (L.O. 1:30pm) / 5:00pm-9:00pm (L.O. 8:00pm) ②Monday, first, third and fifth Tuesday *Only open for lunch on Sunday
 ③Lunch: 2,000 JPY / Dinner: 8,000 JPY

MAP 13 Milenga



Features authentic Indian home cooking including curry with spice blends tailored to different ingredients, as well as thali and biryani. *Halal certified

①1-3-3 Nodayacho, Kita-ku, Okayama City
 ☎086-206-2293
 ①11:30am-9:00pm (L.O. 8:20pm)
 ③First Tuesday
 ④Lunch: 1,200 JPY / Dinner: 2,200 JPY

MAP 14 Mensake Issyoan Okayamahonten



A popular restaurant featured in the Michelin Guide Kyoto Osaka + Okayama 2021. Known for ramen with soup made from domestic mature chickens, they also offer sake and side dishes.

①1F Sanko Bldg 1-7-16 Nakasange, Kita-ku, Okayama City
 ☎086-206-7539
 ①11:00am-11:30pm (L.O. 10:45pm)
 ③Wednesday *Irregular
 ④Lunch: 1,000 JPY / Dinner: 1,500 JPY

MAP 15 Yakinikukappou J's En



A high-end yakiniku restaurant specializing in Chiya beef, Nagi beef, and Kiyomaro beef. Enjoy prime cuts like Chateaubriand, kalbi (ribs), and sirloin from Okayama's three major branded beef varieties.

②2-10-11 Hokancho, Kita-ku, Okayama City
 ☎086-251-0088 ①11:30am-2:00pm (L.O. 1:30pm) / 5:00pm-11:00pm (L.O. 10:30pm)
 ③Tuesday or Wednesday
 ④Lunch: 2,500 JPY / Dinner: 6,000 JPY