## Soft-Serve Fair: Round 2

(July to November)

# (July to September)

Summer Gourmet Fair

(October/November)

(December to February)

Winter Gourmet Fair

Operating hours are subject to change due to COVID-19

conditions. Please check current conditions before visiting.

For more information, visit: http://josaien-shops.jp

Information in this brochure is current a

Prices are subject to change.

Hot Drinks & Sweets Fair

(December to February)

Fall Gourmet Fair JULY FEBRUARY YAAUNAĮ DECEWBEB AUGUST SEPTEMBER OCLOBEI topping, etc., cost extra.) or a sublime experience. Amanatsu, shiratama .900 sans in a warm matcha sauce. Sweet rice flour dumplings and sweet azuk ght shaved ice combine handcrafted syrups and Cha Cha Zenzai ¥350 each n9-imuzi on-6d20 vith dekopon sauce! confectioners like you'd expect from soft-serve topped opped with dekopon Chestnut paste cakes are available in the fall. ekopon orange soda Our deluxe shaved ice is so makes a great gift! and ginger. Marmalade ce flour and wheat. dn pup (42b9) 088表 otomemuX htiw sbeN epereuseu nznk nusnky Dekopon Float Amanatsu, Strawberry, Matcho Hot drink made with dn puv (цэvə) 087表 Deluxe Shaved Ice Enkuda Farm Yuzu Ginger Tea ¥350 (per cup) китатоп Сакез Kobaian 🚛 🛶 mrsea ebustu 🦉 seed-studded mochi rice dough. Monario (# 4- M A soft mochi made with black sesame seeds and sweet bean paste wrapped in a black-sesamevailable July to mid-September. ·iun ƙwea Kumamoto groundwater. Comes with sides and a takana onigiri or small ice cream. ntil steaming hot and filled with match pertectly. Onjaku Mochi ¥486 (spes) bitterness and swee tang of the citrus This is our original korokke, fried takes two days to make and is made with 🖌 🗸 Kobaian wade with Ku ind-stretched, pleasantly chewy udon that 3% banpeiyu juice, a large citrus unique to Kumamoto. The slight (Jdr) 097表 000'I¥ Original Uni Korokke lb9M nobU b9llidO i92nul uramiaX 🚮 Cider soda made with 🖬 Хататі Сһауа enrobed in a delica mochi covering. (12575) 022手 Banpeiyu Cider weet chestnut pag ier treat. e ne to gnit uexiesunds [ list y treat for fall ade with local tea. oecial green tea syru (sods) 987美 no dith our Киті Котосћі (yoo) 05E表 Kobaian Teashop Condensed Milk Shaved Ice Ocha-no Izumi-en 📣 1.Juiun **BULM** Events - Access - Conta LOCAL DISHES Kumamoto's unique food culture has always been centered around Kumamoto Castle. Josaien offers not only classic Events FREE ADMISSION Kumamoto dishes like basashi and karashi renkon, but also local sweets, sake, souvenirs, and plenty more. yielding a distinct local style of cuisine gomaru Kumamoto Castle **Omotenashi Show** Samurai Show Suganoya Shunsaikan Mori Karashi Renkon Fresh Basashi Karashi Renkon ¥1,080 (medium) Aso Caldera Pickles ¥648 (300g) ¥1,500 (per 100g) and up Historical records date karashi renkon (lotus Horsemeat is low in calories and Aso Takana (mustard greens) are carefully root stuffed with spicy miso and fried) back to 1632, and this dish is still loved by locals grown in the cool Aso m high in minerals and protein, and has a long history of consumption untains and pai takingly pickled with chili pepper to make 400 years later ty rice toppe in Kumamoto. Basashi is horsemeat sashimi and is Kumamoto's most famous delicacy! Kumamoto Sakagura How to get to Josaien 4 Yamami Chaya Kumamoto Wine - Delaware Akaushi Bowl ¥1,700 ¥1,853 (750ml) This filling beef bowl features delicious slices of Kumamoto-Shunsaikan Our popular dry white wine that matches Itsukiya Honpo -7 min walk excellently with Japanese cuisine. Best enjoyed raised akaushi beef cooked rare Original Yama Uni Tofu a soft-boiled egg, and our special miso sauce over a bed o chilled Kokutei Kumamoto Ramen -5 min walk ¥648 (100g) ¥934 (for 2) Drive on Rt 57 for 30 min towards Downtown Kumamoto white rice. Try this traditional dish of the Hitoyosh Kokutei was founded in 1955 and is famed Itsuki region: tofu aged on miso, then smoked with sakura tree chips. for its classic ramen with thick noodles and tonkotsu soup flavored with roasted garli CONTACT ◆ For Tourist Information & Lockers Josaien Tourist Information Center TEL. 096-322-5060 Monario Hours 9:00AM-5:30PM Soymilk Fruit Pudding ◆ For Josaien Bus Platform & Multipurpose Hall (For Rent) ¥800 (10pcs) and up These tasty and healthy soy pud-dings are made by mixing tasty fruits like mangoes, strawberries, melon, lychees, pears, etc., with soymilk and soutean pureo Kumamoto Castle Museum Wakuwakuza TEL. 096-288-5600 🔟 Fukuda Farm Hours 9:00AM-5:30PM (last entry: 5PM) Fruit Ponsu Sauce 23 Antagata Dokosa 33 ¥702 (300ml) Higo Daiko ¥702 (5pcs) and soybean puree This healthy vinegar cond ◆ For Souvenirs & Food These sweet-and-savory snacks are made by ment consists of 45% rare green Shiranui orange juice, giving it a fruity aroma and mixing fresh-roasted peanuts with soy-sauce-flavored crackers and lightly coating them in Josaien Sakuranokouji a sugar glaze. Perfect for a quick snack! ant tang. TEL 096-288-5577 (9:30AM-5:30PM) <sup>1-1-2</sup> Ninomaru, Chuo-ku Kumamoto 860-0008 14 Miyabi Hours Souvenirs 9:00AM-6:00PM Food 11:00AM-6:00PM Kumamoto Horse Oil (Lavender, Accepted at all Josaien Sakuranokoji Shops Lemongrass) ¥800 (1pc) **3** Sakuranzaka VISA MasterCa ·新·参勤



Prices include tax.



Kobaian Jindaiko ¥864 (4pcs) and up A Kumamoto classic, consisting of the finest Hokkaido sweet bean jelly surrounding a soft and chewy mochi core.

Shunsaikan

Melon Panne ¥864 (6pcs) A subtly sweet melon pan made with real local melon juice from Shichijo, Kumamoto

Akaushi Beef Curry Lunch (w/ coffee) ¥1,220 This lunch meal features local Akaushi wagyu beef curry, plus fresh-brewed French press coffee

Prices include tax.

made using choice beans.

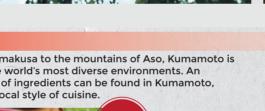
### (March to June) Soft-Serve Fair: Round 1

(IirqA dəreM) Spring Gourmet Fair

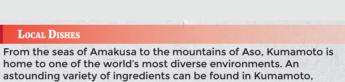
### (θuu[/ɣɕM) Early Summer Gourmet Fair







¥1,650



Kaimaru Bukkake Kaisen Zuke Don Ve recommend a three step pro ess for enjoying this meal: first ry the sashimi by itself, then dd a touch of our housemade



cy yuzu miso, then add some

up to finish off your rice

2 Ginnan 🔊 Lunch (90min) Adults (junior high and up) Weekday ¥1,600 Weekend/Hol. ¥1,900

Dinner (120min) Pork Shabu-Shabu Adults (junior high and up) ¥2,780 Kids aged 3 to elementary school are half-price. s under 3 are free. Offering about 30 seasonal dishes, ranging from local specialties to tasty desserts, and a variety of soft drinks.



one roo 1 Hanamasa Higo Mankitsu Gozen Meal ¥2,780 This luxurious meal is filled with Kumamoto specialties, including hitomoji guruguru, karashi renkon, basashi, dengaku, Higo Akadori chicken dago jiru soup, takana meshi, and ikinari dango.

JULICS



Sakura Zen Meal ¥2,250 This meal features horsemeat that you grill yourself on a hot stone. Enjoy the aromas and fresh flavors of this Kumamoto dish.



1 Ikinariya Watanabe Ikinari Dango ¥200 (1pc) and up Ikinari dango are a famous Kumamoto sweet made by wrapping sweet potato and sweet bean paste in a chewy dough.



most famou

dishes, all unde

Takata Kamaboko Oranda Age ¥250 Oranda Age is a fish cake filled with plenty of sweet onions, covered in bread and fried until golden brown.

Sakuranobaba Josaien **ENGLISH Guide & Map** 

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MARCH

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Ice Cream

*дтолуусоть* 

Farm



