

Sushi tour traveled by Centram

There are a number of excellent sushi restaurants located along the Centram route in Toyama City. It only takes a short ride and walk to visit these restaurants and enjoy a great combination of fresh seafood from Toyama Bay and delicious rice. Toyama is probably one of only a few places where you can visit several sushi restaurants by tram in the space of one day.









Approx. 15 min

City Tram stop

Foyama Station (min)

Varies depending on train

Toyama Sta. 000 Dentetsu Toyamaeki Chitetsu-Biru-mae Shintomicho o Kencho-mae Centram Denki-Biru-Marunouchi 005 8 Sakurabashi Cokusai Yasunova Kaigijo-mae 17 Aramachi Suwanokawara 16 Nakamachi (Nishicho-kita) Daigaku-mae Nishicho Grand Plaza-mae Kamihonmachi

Minamitoyamaeki-mae

Approx. 20 min

Kokando-mae

Nishinakano

Koizumicho

Centram (City Tram Loop Line)

This tram loop line circulates around the city center from Toyama Station, and is well known by its nickname "Centram". The entire route can be covered in approx. 28 minutes. The carriages are in three different colors (white, silver and black) with an edgy and modern design. They are low-floored to make it easier to get on, and installed with large windows that allow passengers to view the often impressive scenery en route, including the magnificent Tateyama Mountains and Toyama Castle Ruins.

Fare 200 yen for adult

9:00 to 19:30 - Every 14 minutes

22:26 from Toyama Station)

City Tram in Toyama City

In addition to the loop line that runs around the city center, City Tram has of Toyama Chiho Railway to offer a convenient method of transportation. feature as in Centram and the "Retro Train" designed by Eiji Mitooka.

Guide to This Booklet

Telephone number Restaurant number (linked with the map)

> Open hours C ···Closed days

Credit cards accepted

Parking spaces · English menu available

Number of seats

·· Service provided in English Y ··· Budget in yen · Conveyor belt sushi

· Required time from the nearest Centram stop

* For 14 and 15, required time from the stop for the city tram bound for Minamitoyamaeki-mae also stated.

OMost of the prices shown are without tax. The

··· Grid reference

prices that include tax are indicated by "incl.

OSpecific dates are not indicated for the "New Year period" as days closed. Please contact each restaurant for detailed information.

OSushi ingredients may vary depending on the season and market conditions.

Introduction to Toyama Sushi

Guide to enjoying the great taste of Toyama sushi

Traditional sushi restaurant



The chef makes the individual sushi immediately after he/she takes the order, which is very different from the style of a conveyor belt restaurant. Enjoy the real experience and the great freshly-made taste of sushi in Toyama.

How to order correctly



It's best to let the chef know what you don't like or you can't eat and how much you would like to pay. It's also a good idea to order something you are interested in and repeat it if you

Toyama sushi is excellent.



A large number and variety of seasonal seafoods are landed in Tovama Bay, and they are delivered to restaurants in a very fresh state. Try the firefly squid and white shrimp that can only be eaten in Toyama.

■ Sushi terminology

Neta

Sushi toppings, mainly seafood.

Rice seasoned with vinegar and salt. Also called "Sumeshi.

Murasaki -

Sov sauce. This sauce has a purplish tinge, and 'Murasaki" is Japanese for purple



Geta The wooden platform that sushi is served on. Named for its similarity to



Green tea. This is used to remove the oily feel on the palate. It's usually free of charge with free refills

Thinly sliced and vinegar pickled ginger. This is used as a kind of garnish and may have a slightly antiseptic effect. The name of this pickle comes from the sound that is made when chewing it.

Namida

Wasabi horseradish. "Namida" means tears in Japanese.

Toyama's specialty seafood



(Yellowtail)

Well-known as the "King of Toyama Bay." It becomes fattier and richer tasting in winter



White shrimp

Toyama Bay is the only place in the world where a large number of white shrimp can be caught. They have a melt-in-the-mouth texture and a subtle sweetness.



Toyama shrimp (Humpback shrimp)

These shrimp have plenty of sweetness and flavor with a fleshy texture. Though they are caught all year round, the best season is from autumn to spring.



Red snow crab

Fresh ones are always available during the prime season (September to December) as the fishing ground is very close to Toyama. These crabs attract a lot of fans due to their meaty flesh with a distinctive sweetness.

Sushitama, Toyama Station

The seafood served here is cultivated beneath the choppy waves of the Japan Sea and delivered directly from Toyama Bay, Himi, Kanazawa Port and Noto. This kaiten-zushi (conveyor belt sushi) restaurant offers sushi with the freshest ingredients landed directly from the sea at low prices. Enjoy the tastes according to the season.

www.sushitama.com/ 1-220 Meirin-cho, Toyama City (in Toyamarche)

N 38 seats (18 at counter, 20 at tables) *Non-smoking

1,000 or above for lunch, 1,500 or above for dinner

None

Access 2-min walk from Toyama Station

MAP A-1

Assorted Sushi featuring freshly landed local seafood (¥1,500)

Casual sushi restaurant, popular with a variety of customer types

Kaiten Toyama Sushi, Toyama Station

The staff purchases fresh ingredients at the local fishing port every morning, and can offer seasonal tastes at an affordable price. The restaurant's other specialty is to offer all 18 kinds of local sake to accompany the delicious sushi. Its casual, welcoming atmosphere and ideal location near Toyama Station is perfect for those who may want to drop in alone.

DATA

2076-431-5448 toyama-kitokito.co.jp

1-4-9 Sakura-machi, Toyama City

N 27 seats (15 at counter, 12 at tables) *Non-smoking

1.200 or above for lunch, 2.000 or above for dinner

None

Access 1-min walk from Dentetsu Toyamaeki ESTA-mae MAP B-1

Exclusive sushi lunch set (¥1,680)



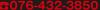




Ayumizushi Bunke, Toyama Station

This restaurant has been popular with local residents since its establishment 30 years ago. There are three types of assorted sushi sets: 1,800 yen (8 pieces), 2,000 yen (8 pieces) and 2,500 yen (9 pieces), as well as sashimi offered from 2,000 yen. It is located near Toyama Station and open till after midnight.

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II 1F Kosugi Bldg., 2-2-7 Sakura-machi, Toyama City

0 17:30 - 25:00 C Sundays (When a national holiday falls on a Sunday, closed on the following Monday), the New Year period

N 10 seats at counter *Smoking permitted

¥ 3.000 or above P None

Toyama Bay Sushi set (¥2,500)



Access 2-min walk from Shintomicho Station MAP B-1

Seasonal tastes presented by a highly skilled chef in a modern interior

Mikizushi Honten

At this restaurant, with the history of over 60 years, the Tokyo-trained third generation owner offers delicacies from Toyama Bay all presented using skills acquired through real experience. A variety of set menus, as well as a la carte options and fine, selected local sake are offered in a modern interior and atmosphere. English menu is available.

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2076-432-7201

- 1-7-5 Sakura-machi, Toyama City
- 11:30 14:00 (LO 13:30), 17:00 Until all the ingredients run out
- Wednesdays and the New Year period № 41 seats (7 at counter, 10 at tables, 24 in tatami rooms) *Smoking permitted in a separate area
- 2.400 or above for lunch and dinner Provided

Access 3-min walk from Dentetsu Toyamaeki ESTA-mae

Toyama Bay Sushi set (¥3,000)



Ayumizushi Honke

This Edomae style sushi restaurant offers a very wide selection of local produce, mainly from Toyama Bay. This includes not only fresh seafood but also specialized items delivered directly from the areas of production. It is open until 2:00 a.m. and welcomes and caters for different size groups, either at the counter, or in large tatami rooms.

Toyama Bay Sushi set (¥3,000)

- 1-2-29 Kita-Shinmachi, Toyama City
- 17:00 26:00 (Until 24:00 on Sundays and national holidays)
- Mondays and the New Year period

Access 6-min walk from Sakurabashi Station

- N 46 seats (15 at counter, 31 in tatami rooms) *Smoking permitted
- ¥ 6,000 or above P Provided

MAP A-2



Ikizushi, Tovama Dai-ichi Hotel

This restaurant offers a wide variety of seafood landed at Himi Port, the top producer in terms of number of catches in the Toyama Bay area. One extra piece will be added to the "Toyama Bay Sushi" set if a reservation is made by the previous day. "Roasted Himi Beef" made from A5-ranked Japanese beef is another sumptuous specialty of this restaurant.

DATA

- 10-10 Sakuragi-cho, Toyama City
- 11:30 14:30 (LO 14:00), 17:00 22:00 (LO 21:30) on weekdays and Thursday N 15 seats (7 at counter, 8 in tatami room) *Non-smoking ¥ 880 or above for lunch, 1,600 or above for dinner P None

Access 4-min walk from Sakurabashi Station



Natural and quality ingredients in a stylish atmosphere

Sushidokoro Sasaki

This sushi restaurant purchases fresh seafood from different fishing ports in Toyoma Prefecture. All the ingredients, including rice, water and wasabi horseradish, are natural, high in quality, and carefully selected to provide food of a topnotch taste. Enjoy a little extravagance in the new and stylish interior.

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8

2076-431-6788

- Kelly Bldg., 1-6-11 Sogawa, Toyama City
- 17:30 23:30 (LO 22:30)
- Sundays, national holidays, summer holidays and the New Year
- period N 16 seats (8 at counter, 8 at tables) *Non-smoking
- ¥ 5.000 or above P None

Access 3-min walk from Aramachi Station

MAP B-2

Assorted sushi set (¥3,000), Simmered yellowtail with daikon radish (¥600)







Enjoy delicacies containing a wide variety of ingredients

Sushiken

This restaurant offers the kind of extravagant tastes that can only be enjoyed in Toyama. The owner's generosity is represented by the top quality fatty tuna on offer, which is the No. 1 recommendation of this restaurant, and offered at the cost price of 1,500 yen a piece. (Only one per customer allowed) The seasonal assortment selected personally by the chef is under 3,500 yen, which is very reasonable.

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2076-432-4493 www.sushiken.jp

- 8-21 Sakuragi-cho Tovama City
- 0 17:00 23:00 (LO 22:30)
- Sundays and national holidays
- N 20 seats (10 at counter, 10 at tables) *Smoking permitted
- ¥ 5,000 or above P None

Access 4-min walk from Sakurabashi Station

Top quality fatty tuna (Reservation required by the previous day)







Sushi Sharaku

Located very close to Toyama Castle, this restaurant is extremely popular among those working in the business district, especially as it serves a variety of sushi set menus during lunch hours. It also offers local dishes from Toyama, including Toyama Bay Sushi set, deep-fried white shrimp, kelp-flavored sashimi, and overnight dried fish. There are tatami rooms on the 2nd and 3rd floors for the use of larger groups and parties.

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sushi-toyama.jimdo.com

- 5-13 Otemachi, Toyama City
- 11:30 13:00 (LO 13:00) (only on weekdays), 17:00 21:00 (LO 21:00) C Sundays, national holidays and the New Year period N 70 seats (12 at
- counter, 58 in tatami rooms) *Smoking permitted ¥ 800 or above for lunch. 1.000 or above for dinner Provided (only at night)

Access 1-min walk from Kokusai Kaigijo-mae Station MAP B-3

Toyama Bay Sushi set (¥2,500)







High quality sushi, exclusively tasted on its own without any alcohol

Sushiei, Sogawa

This restaurant, established in 1948, offers sushi only. There are no other items on the menu, no alcohol served, and smoking is not permitted. The customers come to enjoy the deliciousness of sushi exclusively, sitting at the counter and watching the highly skilled chef's technique. Many customers come here alone, probably due to the relaxing and intimate atmosphere.

2076-421-7035 www.susiei.com

- L 2-8-22 Sogawa, Toyama City
- 0 11:30 14:30, 17:00 21:30
- Wednesdays and the New Year period
- N 12 seats at counter *Non-smoking
- 1.500 or above for lunch, 2.000 or above for dinner None

Access 2-min walk from Grand Plaza-mae Station





Isozushi

The owner of this restaurant goes to the market every day and uses his extensive knowledge to carefully select ingredients. This place is popular not only for sushi but also other dishes, such as Hell-Grilled Crab and grilled conger eel. The comfortable and hospitable atmosphere may make you feel like staying for a long time.

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Delicious fresh seafood and pleasant conversation

This restaurant offers the freshest of items, mainly sourced at Yokata

1,500 or above for lunch, 4,000 or above for a dinner course selected by the chef

- Mondays and the New Year period N 34 seats (8 at counter, 8 in tatami room, 18 on the second floor) *Smoking permitted in a
- separate area
- ¥ 7,000 or above Provided

Access 5-min walk from Ote Mall Station

Shirozushi





Naniwazushi, Daiwa Toyama

This restaurant procures seasonal seafood mainly landed at Shinminato, which is famous for white shrimp, and offers other fresh delicacies from Toyama Bay at reasonable prices. As it is located in Toyama Daiwa Department Store, it is very easy just to drop in for a bite even by yourself. There is also the Honten (head restaurant) located in Shinminato.

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- III 6F Toyama Daiwa Department Store, 3-8-6 Sogawa, Toyama City
- 0 11:00 21:00 (LO 21:00) C Irregularly
- N 31 seats (9 at counter, 22 at tables) *Non-smoking
- ¥ 1,300 or above for lunch, 2,500 or above for dinner
- Provided

Access 2-min walk from Grand Plaza-mae Station











Provided

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to the delicious food.

☎076-421-1817

1-2-15 Minamida-machi, Toyama City

6-min walk from Nakamachi Station 6-min walk from Kamihonmachi City Tram Station

N 19 seats (9 at counter, 10 in tatami room) *Smoking permitted



Sushi lunch (¥1,500)







The highest quality seafood from Himi Port

Edomae Sushimasa

The staff of this restaurant goes to Himi Port personally and carefully selects the highest quality seafood using his experienced and professional eye. The extensive dinner menu includes "Motenashi," the Toyama Bay Sushi course, as well as a la carte dishes, such as Shrimp Miso Sushi Roll, which is very popular among tourists. Lunches are very reasonably priced from 860 yen.

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Eng. menu Cards accepted **☎076-421-3860** www.sushimasa.asia

- 4-29 Ichiban-machi, Toyama City
- 0 11:00 13:30, 17:00 24:00 (LO 23:00)
- Tuesdays and the New Year period
- N 36 seats (10 at counter, 26 in tatami rooms) *Smoking permitted
- ¥ 860 or above for lunch, 1.620 or above for dinner Provided

Access 2-min walk from Ote Mall Station

MAP B-3

Toyama Bay Sushi set (¥2,500)

Special menu (¥2,880, incl. tax)

Toyama sushi set (¥3,000)







Sushikichi

This restaurant is located right by the Itachi River and offers a truly relaxing atmosphere. After taking off your shoes and settling in, you might get the impression you are visiting a friend's home. Enjoy the freshest seasonal tastes in this relaxing and comfortable atmosphere.

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www.ctt.ne.jp/~ken/

- L 2-1-6 Tatsumi-cho, Toyama City
- 0 17:00 22:00
- Mondays
- N 16 seats (8 at counter, 8 in tatami room) *Smoking permitted
- ¥ 3.500 or above Provided

 - 8-min walk from Kamihonmachi City Tram Station

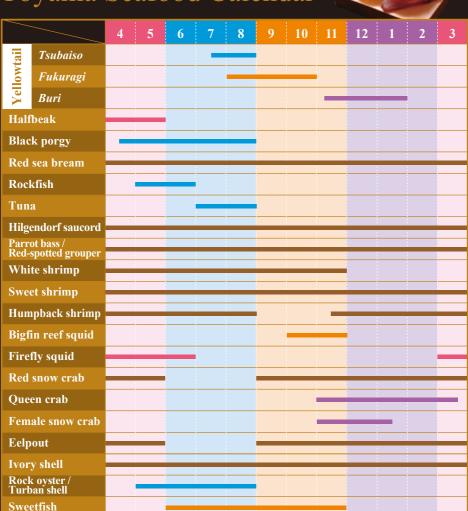
10-min walk from Nakamachi Station





The more you know about the best seafood of the season, the more delicious it tastes

Toyama Seafood Calendar



This is a rough indication of when major seafood species are in season. There are a lot more kinds of delicious seafood outside of this list.

Please contact the restaurant directly if you require further information.

For tourist information

Toyama Tourist Information Center TEL: 076-432-9751

Open: 8:30 – 20:00 (until 19:00 from December through February) Closed: December 31 & January 1

1F Clarte (in the Toyama Station Bldg.), 1-230 Meirin-cho, Toyama City 930-0001

Published by Toyama City Tourism Association

TEL: 076-439-0800

5F Toyama Station Front CiC Bldg., 1-2-3 Shintomi-cho, Toyama City 930-0002