

Shintomicho

Toyama Sta.

Dentetsu Toyamaeki  
ESTA-mae

Chitetsu-  
Biru-mae

# Travel by Tram Toyama Sushi

# 富山の寿司



Denki-Biru-mae

Sakurabashi

Kenchō-mae

Miuramouchi

Nokutsu-katagiri-mae

Ote Mall

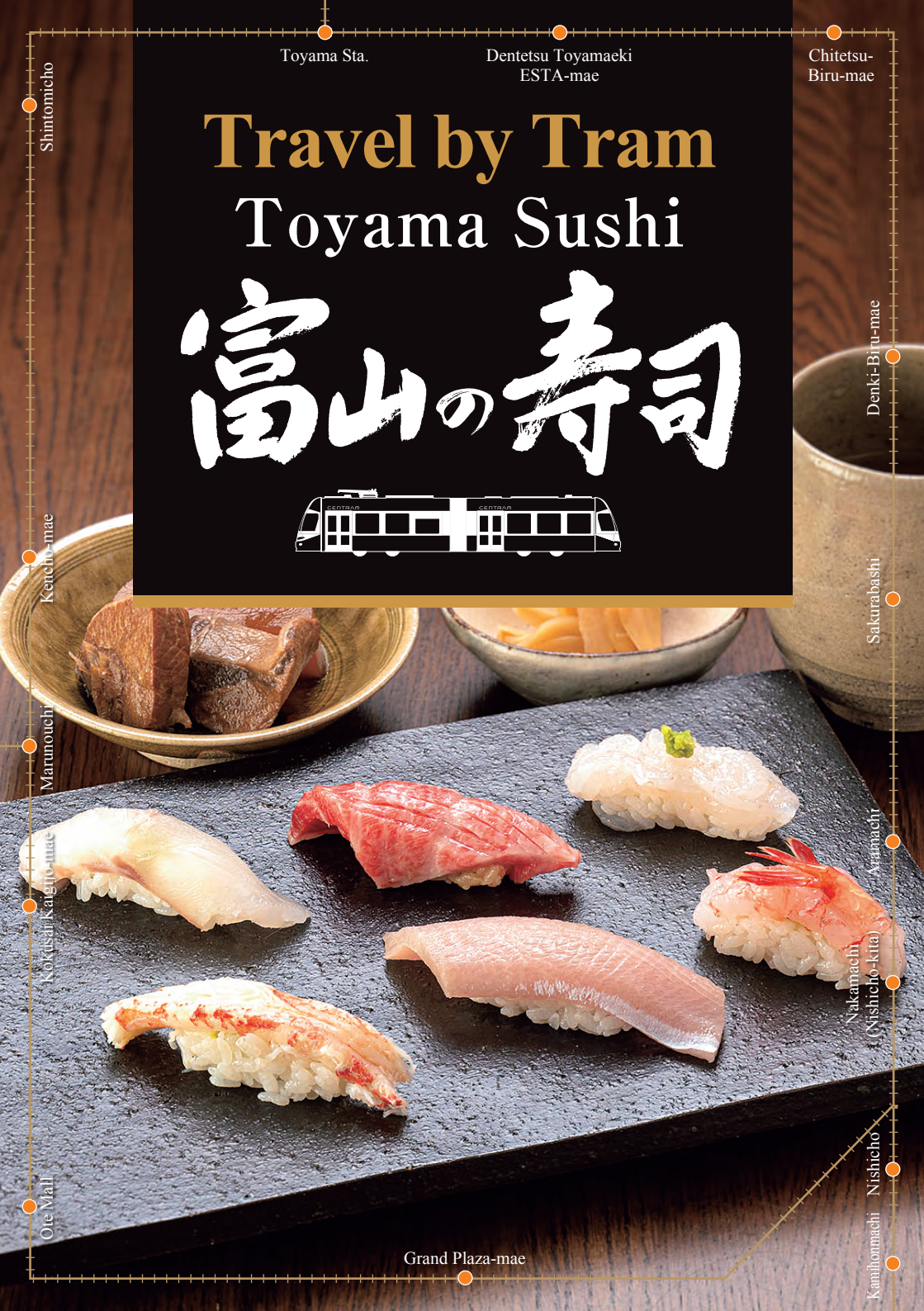
Aramachi

Nakamachi  
(Nishicho-kita)

Nishicho

Kamihonmachi

Grand Plaza-mae



# Sushi tour traveled by Tram

There are a number of excellent sushi restaurants located along the tram line 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.



## City Trams



Portram



Centram



Tourist Train (Retro Train)

The City Tram network covers an extensive area in Toyama City, connecting the downtown area, Toyama Station area and Iwase, a port town on the coast. Trams run every 5 to 15 minutes, offering a convenient mode of transportation and comfortable travel experience for both residents and tourists. The tram cars come in a variety of designs, including a modern low-floor type and a retro wooden interior version. Take a fun tram ride and enjoy the different atmosphere of each.

Service days: Every day  
Service times: 6:00 to 23:00  
Fare: 240 yen for adult,  
120 yen for child  
TEL: 076-432-3456  
(Toyama Chihou Railway)

Access the tram information here.





## Tram Map



City Tram

- Line 1 [Minamitoyamaeki-mae-Toyama Sta.]
- Line 2 [Minamitoyamaeki-mae-Toyama-daigaku-mae]
- Line 3 [Loop Line]
- Line 4 [Iwasehama-Minamitoyamaeki-mae]
- Line 5 [Iwasehama-Toyama-daigaku-mae]
- Line 6 [Iwasehama-Loop Line]

Lines 1, 2 and 4 bound for Minamitoyamaeki-mae do not stop at Nakamachi (Nishicho-kita).  
The Loop Line runs counterclockwise.



# 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 like it.

## Toyama sushi is excellent.



A large number and variety of seasonal seafoods are landed in Toyama 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.

## ■ Toyama's specialty seafood

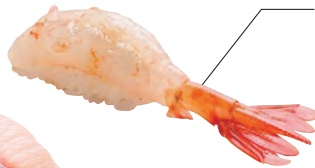
### Buri (Yellowtail)

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



### 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.



### 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.



### 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.



## Guide to This Booklet

00

... Restaurant number  
(linked with the map)

☎ ... Telephone number

**Access** ... Required time from the  
nearest tram stop

**Cards accepted** ... Credit cards accepted

**L** ... Location

**O** ... Open hours

**MAP** ... Grid reference  
(Page 13 and 14)

**Eng. menu** ... English menu available

**C** ... Closed days

**P** ... Parking spaces

**Eng. service** ... Service provided in English

**N** ... Number of seats

**¥** ... Budget in yen

**kaiten zushi** ... Conveyor belt sushi

- Most of the prices shown are without tax. The prices that include tax are indicated by "incl. tax".
- Specific dates are not indicated for the "New Year period" as closed days. Please contact each restaurant for detailed information.
- Sushi ingredients may vary depending on the season and market conditions.

1

Toyama cuisine is popular far and wide

## Jyanomezushi

This restaurant serves fresh seafood procured every morning from the central market and uses only the best local "koshihikari" rice of the year. The menu focuses on sushi made with locally caught fish, accompanied by a wide selection of local sake. It not only has legions of local fans but also tourists from outside the prefecture. Group reservations are available.

### DATA

**Eng. menu** **Cards accepted**

☎ 076-431-7722

**L** 2-10 Okudahonmachi, Toyama City

**O** 11:00 - 14:00, 17:00 - 22:00

**C** Thursdays **N** 31 seats (7 at counter, 4 at tables

20 in tatam rooms) \*Non-smoking

**¥** 2,750 or above for lunch and dinner **P** Provide



**Access** 7-min walk from Shimookui Station

**MAP** A-1



2

Exclusive, selected ingredients skillfully crafted by a master chef

## Sushi Sawada

This restaurant is run by the owner, a sushi chef with 30 years of experience. He brings out the very best of the flavors of seasonal seafood, including locally caught fish, and offers them up as sushi at reasonable prices. Another highlight is the thin sushi roll produced here made with an exceptionally flavorful seaweed from Ariake in Kyushu.

### DATA

Cards accepted

☎050-8883-6339

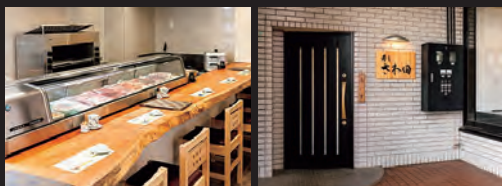
📍 1F, Toyama Prefecture Chushokigyo Kenshu Center, 1-7 Akae-machi, Toyama City 🕒 11:30 - 14:30 (LO 14:00), 17:00 - 22:00 (LO 21:00) 🗓 Thursdays

👤 18 seats (8 at counter, 10 at tables) \*Non-smoking

💰 1,500 or above for lunch, 3,000 or above for dinner 📄 Provide

🚶 Access 1-min walk from Ryukokutoyamakoko-mae Station 🗺 MAP A-1

Toyama Local Sushi Assortment (¥4,500)



3

A special order system for the freshest tastes

## Kitokitozushi, Toyama Station

This sushi restaurant was opened inside the Toyama Station building in June 2020, as the first in the prefecture to offer “made-to-order” only sushi delivered on a conveyor belt system. You are sure to find it a fun and extraordinary experience while enjoying the freshest tastes brought in from local ports every morning.

### DATA

kaiten zushi Eng. menu Cards accepted

☎076-471-6127

📍 1-90 Meirin-cho, Toyama City (in Noren Yokocho, Toyamarché) 🕒 11:00 - 21:00 (LO 20:30)

🗓 Open all year round 👤 67 seats (17 at counter, 50 at tables) \*Non-smoking

💰 2,000 or above 📄 None



🚶 Access 2-min walk from Toyama Station 🗺 MAP B-2



4

Freshest tastes according to the season

## 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.

### DATA

kaiten zushi | Eng. menu

☎076-471-8127

L 1-220 Meirin-cho, Toyama City (in Toyamarché)

O 11:00 - 21:00 (LO 20:30)

C Open all year round (except January 1st and irregular holidays)

N 31 seats (15 at counter, 16 at tables) \*Non-smoking

Y 2,500 or above P None

 Access 2-min walk from Toyama Station  MAP B-2

Special 11-piece Selection (¥2,750 incl. tax)



5

An extraordinary Toyama's sushi experience near Toyama Station

## Toyamazushi Umitoyama

Located in the Maroot commercial complex, this restaurant offers sushi and other dishes made from the fresh ingredients from the different ports on Toyama Bay, as well as local farms. Enjoy the delightful tastes of Toyama accompanied by flavorsome local sake in the warm and welcoming atmosphere created by the beautiful wooden interior.

### DATA

Eng. service | Eng. menu | Cards accepted

☎076-443-5066

L 4F Maroot, 1-231 Meirin-cho, Toyama City

O 11:00 - 14:30 (LO 14:00), 17:00 - 22:00 (LO 21:00)

C Open all year round

N 65 seats (5 at counter, 60 at tables) \*Non-smoking

Y 2,000 or above for lunch, 3,500 or above for dinner P None

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



6

Casual sushi restaurant, popular with a variety of customer types

## Kaiten Toyama Zushi, Toyama Station Honkan

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

kaiten zushi Eng. service Eng. menu Cards accepted

**☎076-431-5448**

**L** 1-4-9 Sakura-machi, Toyama City

**O** 10:30 - 14:30 (LO 14:15), 17:00 - 22:00 (LO 21:30)

**C** Open all year round

**N** 26 seats (14 at counter, 12 at tables) \*Non-smoking

**¥** 2,000 or above for lunch, 3,500 or above for dinner **P** None

**Access** 1-min walk from Dentetsu Toyamaeki ESTA-mae **MAP** B-2

Exclusive sushi lunch set (¥2,420 incl. tax)



7

The very best tastes always on offer – with no compromise

## Aburian Toyamazushi

This restaurant serves a variety of local specialties, including the Toyama Bay Sushi Set and a seafood rice bowl created with fresh seafood from Toyama Bay, carefully-selected at a local market. Open for both lunch and dinner, it also offers reasonably priced courses and a fine selection of local sake. Relax and enjoy your meal in a warm, wood-accented setting, whether dining alone or with friends.

### DATA

Eng. menu Cards accepted

**☎076-432-8780**

**L** 1F, Daiwa Roynet Hotel Toyama Station, 1-3-39, Sakura-

machi, Toyama City **O** 11:30 - 14:00 (LO 13:30), 17:00 -

22:00 (LO 21:00) **C** Open all year round

**N** 116 seats (10 at counter, 106 at tables) \*Non-smoking

**¥** 3,000 or above **P** None

**Access** 1-min walk from Dentetsu Toyamaeki ESTA-mae **MAP** B-2



# Kaiten Toyama Zushi, Toyama Station Shinkan

This is a new branch of a very popular sushi restaurant in Toyama, opened in April 2025. The menu features fresh local fish sourced directly from fishing ports in the prefecture, as well as the popular “Toyama Sushi Lunch” showcasing local specialties such as white prawns. Enjoy the exquisite flavors of local seafood paired with carefully selected local sake from the restaurant’s extensive collection.

## DATA

kaiten zushi Eng. service Eng. menu Cards accepted

☎ 076-411-7880

📍 1-3-6 Sakura-machi, Toyama City

🕒 10:30 - 14:30 (LO 14:15), 17:00 - 21:00 (LO 20:30)

🕒 Open all year round

👤 26 seats (14 at counter, 12 at tables) \*Non-smoking

💰 2,000 or above for lunch, 3,500 or above for dinner 📱 None

🚶 Access 2-min walk from Dentetsu Toyamaeki ESTA-mae 🗺 MAP B-2



## ■ Sushi terminology

### Neta

Sushi toppings, mainly seafood.

### Shari

Rice seasoned with vinegar and salt. Also called “Sumeshi.”

### Murasaki

Soy 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 the Japanese wooden footwear, geta.



### Agari

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



### Gari

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.



9

A wide choice of items at reasonable prices

## Ayumizushi Bunke, Toyama Station

This restaurant has been popular with local residents since its establishment 40 years ago. There are three types of assorted sushi sets: 2,500 yen (8 pieces), 3,500 yen (8 pieces) and 4,000 yen (9 pieces), as well as a sashimi set offered from 3,500 yen. Located near Toyama Station, it is a convenient place to stop for both tourists and those finishing work for the day.

### DATA

[Eng. menu](#)

**Tel** 076-432-3850

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

**O** 17:30 - 22:00 (LO 21:30)

**C** Sundays, some Mondays and the New Year period

**N** 10 seats (10 at counter) \*Smoking permitted

**Y** 3,000 or above **P** None

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

Toyama Bay Sushi set (¥5,000)



10

Natural and quality ingredients in a stylish atmosphere

## Sushidokoro Sasaki

This sushi restaurant purchases fresh seafood from different fishing ports in Toyama 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.

### DATA

[Eng. service](#) [Cards accepted](#)

**Tel** 076-431-6788

**L** 1F Kelly Bldg., 1-6-11 Sogawa, Toyama City

**O** 17:30 - 23:00 (Last entry: 21:00) (Reservations required)

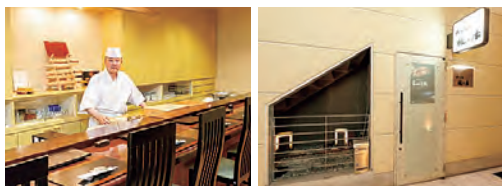
**C** Sundays, national holidays, summer holidays and the New Year period

**N** 16 seats (8 at counter, 8 at tables) \*Non-smoking

**Y** 8,500 or above **P** None

**Access** 3-min walk from Aramachi Station **MAP** B-3

Chef's Selections (¥14,000 incl. tax and ¥17,000 incl. tax)



11

From the freshest seafood to top-class Himi beef

## Gincho Ikizushi, Toyama Sogawa

Upon entering the restaurant, you will see the extensive lineup of available seafood at the counter, landed at Himi Fishing Port, which boasts the highest catch ratio in Toyama Bay. The popular Toyama Bay Sushi set includes the best seafood selection of the day, with another favorite being Himi Beef Aburi, featuring only the highest A5 ranked local brand Himi Beef.

### DATA

Cards accepted

☎076-482-5033

L 1F Ikeda Bldg., 3-2-6 Sogawa, Toyama City

O 11:30 - 14:30 (LO 14:00), 17:00 - 22:00 (LO 21:30), Closes at 21:00 on Sundays

C Wednesdays, 2nd and 4th Thursdays

N 18 seats (6 at counter, 12 on tatami room (Private rooms available)) \*Non-smoking

Y 2,000 or above for lunch, 4,000 or above for dinner P Provided



**Access** 3-min walk from Grand Plaza-mae Station **MAP** B-3

Toyama Bay Sushi set (¥3,960 incl. tax)



12

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.

### DATA

☎076-421-7035

L 2-8-22 Sogawa, Toyama City

O 11:30 - 14:00, 17:00 - 21:00

C Tuesdays, Wednesdays and the New Year period

N 10 seats at counter \*Non-smoking

Y 3,000 or above for lunch, 5,000 or above for dinner

P None



**Access** 2-min walk from Grand Plaza-mae Station **MAP** B-3

Toyama sushi set (¥4,950 incl. tax)



13

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 the Toyama Bay Sushi set 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 2,200 yen.

## DATA

Eng. menu Cards accepted

☎076-421-3860

📍 4-29 Ichiban-machi, Toyama City  
 🕒 11:30~13:30 (LO13:00). 18:00~23:00 (LO22:00) on weekdays and Saturdays.  
 17:00~22:00 (LO21:00) on Sundays and national holidays

📅 Tuesdays and Wednesdays (Open during GW, summer holidays and the New Year period) 🚰 16 seats (8 at counter, 8 on tatami room) \*Non-smoking

💰 2,200 or above for lunch and dinner 📄 Provided



🚶 Access 2-min walk from Ote Mall Station 🗺 MAP B-3

Toyama Bay Sushi set (¥4,400)



14

Delicious fresh seafood and pleasant conversation

## Shirozushi

This restaurant offers the freshest of items, mainly sourced at Yokata Port. The prices are very reasonable, and the menu is flexible enough to suit all budgets. Another feature here is the bonus of a pleasant conversation with the owner, which can often add a little extra spice to the delicious food.

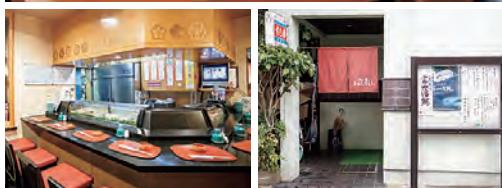
## DATA

☎076-421-1817

📍 1-2-15 Minamida-machi, Toyama City  
 🕒 11:30 - 13:30 (LO 13:30), 17:00 - 22:00 (LO 22:00)  
 📅 Thursdays and January 1st 🚰 16 seats (8 at counter, 8 in tatami rooms) \*Non-smoking 💰 2,500 or above for lunch, 4,000 or above for a dinner course selected by the chef 📄 Provided

🚶 Access 2-min walk from Kamihonmachi Station 🗺 MAP A-3

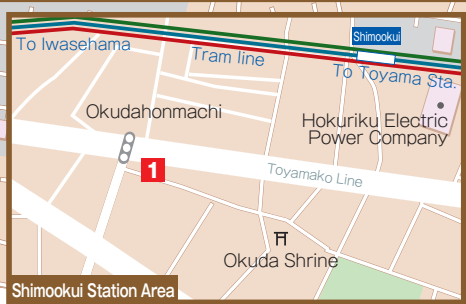
Sushi lunch (¥2,500)



# INDEX

1	Jyanomezushi	☎076-431-7722 📍2-10 Okudahonmachi, Toyama City 🕒11:00 – 14:00, 17:00 – 22:00 🗓Thursdays 👥31 seats (7 at counter, 4 at tables, 20 in tatamirooms) *Non-smoking 💰2,750 or above for lunch and dinner 🍷Provided
2	Sushi Sawada	☎050-8883-6339 📍1F, Toyama Prefecture Chushokigyo Kenshu Center, 1-7 Akae-machi, Toyama City 🕒11:30 – 14:30 (LO 14:00), 17:00 – 22:00 (LO 21:00) 🗓Thursdays 🍽18 seats (8 at counter, 10 at tables) *Non-smoking 💰1,500 or above for lunch, 3,000 or above for dinner 🍷Provided
3	Kitokitozushi, Toyama Station	☎076-471-6127 📍1-90 Meirin-cho, Toyama City (in Noren Yokocho, Toyamarché) 🕒11:00 – 21:00 (LO 20:30) 🗓Open all year round 👥67 seats (17 at counter, 50 at tables) *Non-smoking 💰2,000 or above 🍷None
4	Sushitama, Toyama Station	☎076-471-8127 📍1-220 Meirin-cho, Toyama City (in Toyamarché) 🕒11:00 – 21:00(LO 20:30) 🗓Open all year round (except January 1st and irregular holidays) 👥31 seats (15 at counter, 16 at tables) *Non-smoking 💰2,500 or above 🍷None
5	Toyamazushi Umitoyama	☎076-443-5066 📍4F Maroot, 1-231 Meirin-cho, Toyama City 🕒11:00 – 14:30 (LO 14:00), 17:00 – 22:00 (LO 21:00) 🗓Open all year round 🍽65 seats (5 at counter, 60 at tables) *Non-smoking 💰2,000 or above for lunch, 3,500 or above for dinner 🍷None
6	Kaiten Toyama Zushi, Toyama Station Honkan	☎076-431-5448 📍1-4-9 Sakura-machi, Toyama City 🕒10:30 – 14:30 (LO 14:15), 17:00 – 22:00 (LO 21:30) 🗓Open all year round 🍽26 seats (14 at counter, 12 at tables) *Non-smoking 💰2,000 or above for lunch, 3,500 or above for dinner 🍷None
7	Aburian Toyamazushi	☎076-432-8780 📍1F Daiwa Roynet Hotel Toyama Station, 1-3-39 Sakura-machi, Toyama City 🕒11:30 – 14:00 (LO 13:30), 17:00 – 22:00 (LO 21:00) 🗓Open all year round 👥116 seats (10 at counter, 106 at tables) *Non-smoking 💰3,000 or above 🍷None
8	Kaiten Toyama Zushi, Toyama Station Shinkan	☎076-411-7880 📍1-3-6 Sakura-machi, Toyama City 🕒10:30 – 14:30 (LO 14:15), 17:00 – 21:00 (LO 20:30) 🗓Open all year round 🍽26 seats (14 at counter, 12 at tables) *Non-smoking 💰2,000 or above for lunch, 3,500 or above for dinner 🍷None
9	Ayumizushi Bunke, Toyama Station	☎076-432-3850 📍1F Kosugi Bldg., 2-2-7 Sakura-machi, Toyama City 🕒17:30 – 22:00 (LO 21:30) 🗓Sundays, some Mondays and the New Year period 👥10 seats (10 at counter) *Smoking permitted 💰3,000 or above 🍷Provided
10	Sushidokoro Sasaki	☎076-431-6788 📍1F Kelly Bldg., 1-6-11 Sogawa, Toyama City 🕒17:30 – 23:00 (Last entry: 21:00) (Reservations required) 🗓Sundays, national holidays, summer holidays and the New Year period 👥16 seats (8 at counter, 8 at tables) *Non-smoking 💰8,500 or above 🍷None
11	Gincho Ikizushi, Toyama Sogawa	☎076-482-5033 📍1F Ikeda Bldg., 3-2-6 Sogawa, Toyama City 🕒11:30 – 14:30 (LO 14:00), 17:00 – 22:00 (LO 21:30), Closes at 21:00 on Sundays 🗓Wednesdays, 2nd and 4th Thursdays 🍽18 seats (6 at counter, 12 on tatami room (Private rooms available)) *Non-smoking 💰2,000 or above for lunch, 4,000 or above for dinner 🍷Provided
12	Sushiei, Sogawa	☎076-421-7035 📍2-8-22 Sogawa, Toyama City 🕒11:30 – 14:00, 17:00 – 21:00 🗓Tuesdays, Wednesdays and the New Year period 🍽10 seats at counter *Non-smoking 💰3,000 or above for lunch, 5,000 or above for dinner 🍷None
13	Edomae Sushimasa	☎076-421-3860 📍4-29 Ichiban-machi, Toyama City 🕒11:30~13:30(LO13:00). 18:00~23:00 (LO22:00) on weekdays and Saturdays, 17:00~22:00(LO21:00) on Sundays and national holidays 🗓Tuesdays and Wednesdays (Open during GW, summer holidays and the New Year period) 🍽16 seats (8 at counter, 8 on tatami room) *Non-smoking 💰2,200 or above for lunch and dinner 🍷Provided
14	Shirozushi	☎076-421-1817 📍1-2-15 Minamida-machi, Toyama City 🕒11:30 – 13:30 (LO 13:30), 17:00 – 22:00 (LO 22:00) 🗓Thursdays and January 1st 🍽16 seats (8 at counter, 8 in tatami rooms) *Non-smoking 💰2,500 or above for lunch, 4,000 or above for a dinner course selected by the chef 🍷Provided

# Travel by Tram 富



- 1 Jyanomezushi
- 2 Sushi Sawada
- 3 Kitokitozushi, Toyama Station
- 4 Sushitama, Toyama Station
- 5 Toyamazushi Umityama
- 6 Kaiten Toyama Zushi, Toyama Station Honkan
- 7 Aburian Toyamazushi
- 8 Kaiten Toyama Zushi, Toyama Station Shinkan
- 9 Ayumizushi Bunke, Toyama Station
- 10 Sushidokoro Sasaki
- 11 Gincho ikizushi, Toyama Sogawa
- 12 Sushiei, Sogawa
- 13 Edomae Sushimasa
- 14 Shirozushi

## Free Tram Tickets For International Guests Only

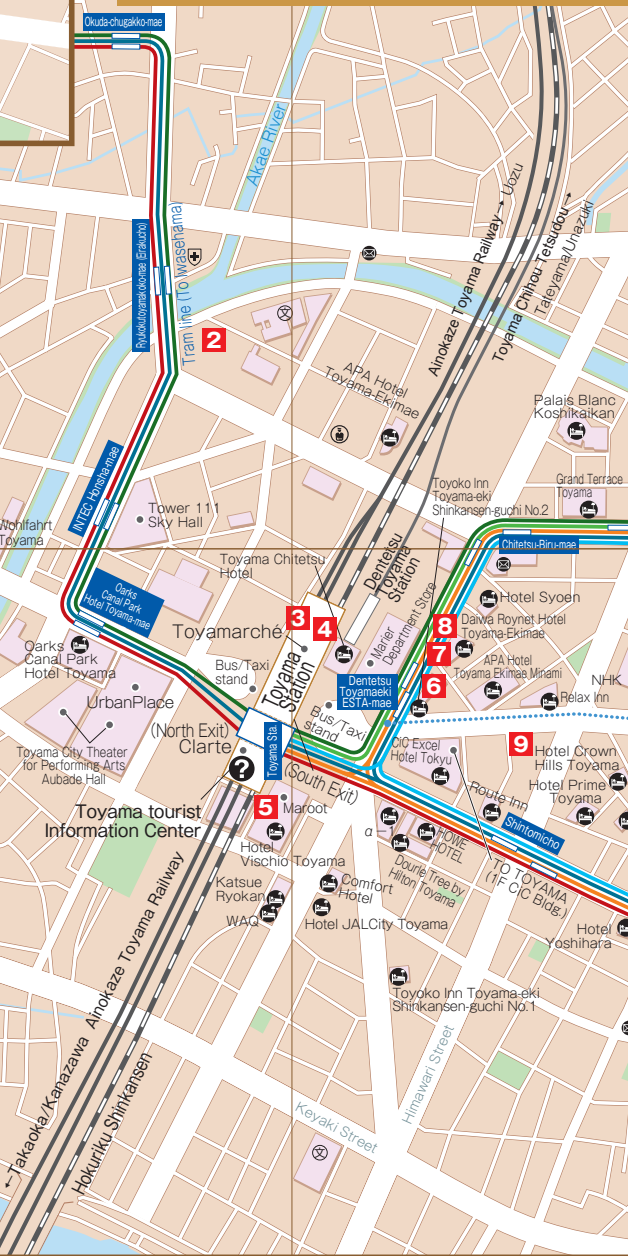
Foreign visitors who stay at lodgings in the city will receive free tickets to use the city tram (up to two free rides).



Toyama City Tram Ride Free Tickets. One of one of the free tickets with photo ID for one ride. This ticket is valid for one person only. Not valid for...

### How to obtain

Participating facilities within Toyama City provide one coupon per person (with two free-ride tickets) regardless of how many nights stayed. If you wish to receive the ticket, please inquire at the front desk of your accommodation.



A

B

①

①

# 山の寿司 MAP



Japan. Free Wi-Fi

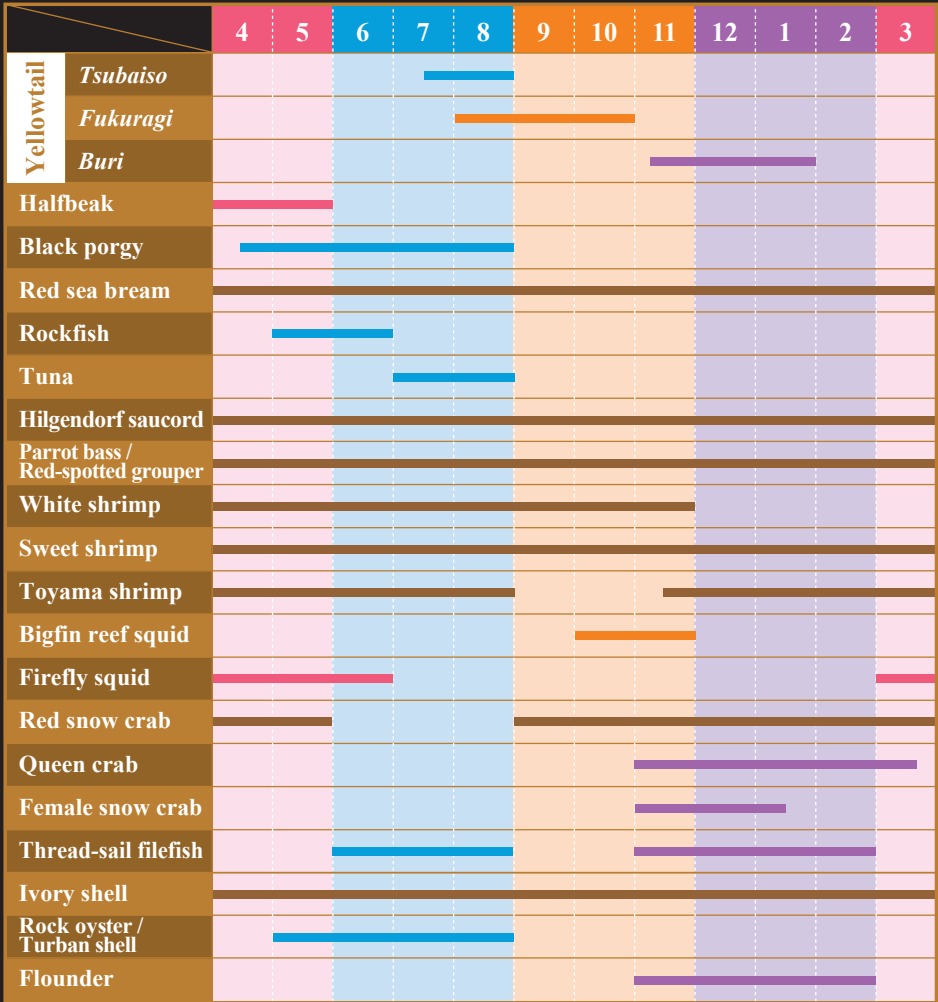


Free Wi-Fi is available in certain areas, such as stations and tourist facilities, where either logo (shown on the left) is exhibited.



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 City Tourist Information Center

TEL: 076-439-0800

Open: 9:00 – 17:30 (9:00 – 17:00 from Dec. 1 to Mar. 15)

Closed: The New Year period

1-45 Honmaru, Toyama City 930-0081

Published by Toyama City Tourism Association

Toyama City Tourism

Search



Toyama City Official Travel Guide



The prices indicated here are as of June 2026, and may be changed without notice.

Published in June 2026