

Introduction to the Gourmet Culture of Hiroshima

Hiroshima is among the best regions in Japan for the production of a wide variety of delicious foods. It is said that the Seto Inland Sea, dubbed as a "natural aquafarm," is home to over 700 kinds of fish and shellfish. There are all sorts of restaurants in Hiroshima that offer fresh seafood caught in local seas. Okonomiyaki is another food that represents Hiroshima, creating a unique food culture. These foods will all surely make an unforgettable memory of Japan.



Seto Inland Sea, known as a "natural aquafarm"

Introduction of Hiroshima Okonomiyaki

When you think of Hiroshima, and the food there, the first thing that comes to mind is Okonomiyaki. Made from a thin, crepe like batter, ingredients are piled on top and grilled on a flat-top surface. Healthy ingredients such as a lot of cabbage, pork, bean sprouts, egg, and noodles are all piled on top of the thin base layer. As a finishing touch, everything is topped off with a special Okonomiyaki sauce that is both sweet and savory, and leaves customers wanting more. Okonomiyaki also allows one to choose from a large array of toppings, making each one a personalized creation. Most shops offer counter seating, so customers can watch as chefs prepare their masterpieces right before their eyes.



At most Okonomiyaki restaurants, these ingredients are piled on top.



Fresh seafood from local seas

Fresh seafood from the Seto Inland Sea is served as sashimi, sushi and tempura in restaurants in Hiroshima. Dishes featuring fish and shellfish newly harvested on the morning of the same day are very special. Don't miss the opportunity to enjoy the superb taste from the Seto Inland Sea, only available in Hiroshima.



sashimi



Hiroshima-grown oysters are the best in Japan.



Sake from Hiroshima is among the best in Japan

Hiroshima is known as a sake region, counted as one of the three greatest sake production sites in Japan. Blessed with fertile soil and clear streams, Hiroshima's sake was developed in its own way utilizing the amazing combination of excellent rice, water, technology and climate. Hiroshima's local sake goes well with fish, meat, and Hiroshima-style okonomiyaki as well. Go ahead and try the genuine sake of Japan!

