

Maebashi Food

Maebashi offers a wealth of delicious foods, from specialty pork dishes to many local varieties of soba noodle dishes and grilled manju (steamed buns).

Pork dishes

Since 2009, a cooking competition titled the T-1 Grand Prix has been held, featuring pork, the city's specialty product. Here are the past winners and restaurants that received awards in 2013.

Gensen Jizake to Honkaku Shochu no Mise Uminchu

◎厳選地酒と本格焼酎の店 海人
☎027-252-6662 MAP P8A3

A shochu adviser and sake sommelier are on hand to help customers in this shop.

This chic shop is decorated in accents of black and white, with a marble counter that really stands out. Fresh seafood, purchased at the morning market, is used to make authentic Chinese food, which customers enjoy with local sake and authentic shochu.

ADD Akao Bldg. 1F, 25-7 Shin-Maebashimachi ROUTE A 3-minute walk from JR Shin Maebashi Station
OPEN 17:30 - 23:30 (Last order) (Reservations recommended) CLOSED Sundays (The following day if Monday is a national holiday) PARKING Use the Shin Maebashi Station East Exit Parking Lot (Up to 200 yen free)

Winner of the 3rd T-1 Grand Prix

Black Vinegar Sweet & Sour Pork

1,260 yen
The multicolored vegetables and slightly acidic sauce will stimulate your appetite.



Pork Curry Set
1,050 yen
The curry, with a broth base made using pork cartilage, goes perfectly with rice or soba noodles!

Winner of the 4th T-1 Grand Prix

Soba Sankai Sakaya Yamato

◎蕎麦 山海酒屋 山人
☎027-289-4122 MAP P8A3

At lunchtime, it's a noodle shop, and at night it's an izakaya (pub). This popular restaurant has two faces.

Flour made from roughly husked buckwheat is used in these hand-made soba noodles, giving them a firm texture and excellent fragrance. At night, dishes featuring the fruits of the sea and mountains are served, along with sake. Many people finish the evening with soba noodles.

ADD 2-10-18 Tonyamachi ROUTE A 25-minute walk from JR Gunma Soja Station
OPEN 11:30 - 15:00, 18:00 - 21:00 (Last order) CLOSED Mondays PARKING 15 spaces

Izakaya Komisan.

◎居酒屋こみさん
☎027-232-0735 MAP P8A2

This stylish restaurant in the style of an ancient private house is a hide-out for adults.

Located on National Highway 17, this tranquil restaurant, built to resemble an old-style private home, includes hori-gotatsu tables (low tables with a heated opening for your feet). Their signature dish is Kyoto-style oden (hot-pot), with about 20 different ingredients available, including hard-boiled eggs (100 yen) and stewed daikon radish (150 yen). Full-course meals start from 2,500 yen.

ADD 1-11-1 Kokuryomachi ROUTE 10 minutes by car from JR Maebashi Station
OPEN 17:30 - 02:00 (Or when sold out) CLOSED Open 365 days a year PARKING 15 spaces

Salted pork manju (steamed buns)

680 yen
Tender stewed boned pork rib meat is wrapped in a bun and steamed. *Advance reservations are required to order these.

Winner of the 2nd T-1 Grand Prix

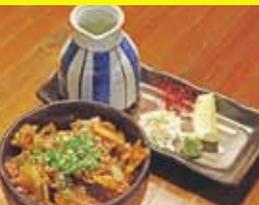


Andore Kandore

◎Andore Kandore
☎027-215-7080 MAP P8A3

The vivid green color and small objects decorating the walls everywhere you look create a fun atmosphere. The owner himself created the diverse menu, and the dishes are made to go perfectly with sake.

ADD Sumiyoshi Bldg. 1F, 2-8-14 Sumiyoshicho
ROUTE 10 minutes by car from JR Maebashi Station
OPEN 18:00 - 01:00 (Until 03:00 on Fridays and Saturdays) CLOSED Mondays PARKING 7 spaces



↑ Pork Chazuke (Rice with pork and Japanese stock): 680 yen
This pork and rice dish has a sweetish sauce, and can be served with Japanese stock poured over it.



↑ Stewed Pork Cartilage Udon Noodles: 880 yen
The melt-in-your-mouth pork cartilage stew and mildly flavored udon are a perfect match.

Japanese Dining Sen

◎和ダイニング泉
☎027-212-7894 MAP P8A2

The basic ingredients in the restaurant are the firm, hand-made noodles and the mildly flavored Kansai-style broth. Many other foods are also available, and there is an excellent selection of local sake, shochu, wine and other alcohol.

ADD 241-13 Shikishima-machi
ROUTE 20 minutes by car from JR Maebashi Station
OPEN 11:30 - 15:00, 18:00 - 23:00
CLOSED Irregular days off PARKING 6 spaces

Yakiniku no Joshu Shikishima Branch

◎焼肉乃上州敷島店
☎027-234-3329 MAP P8A2

The staff prepares the popular Ishiyaki Tonkoro Bibimbap (Korean-style fried rice prepared in a stone bowl) right before your eyes. The Yakiniku Lunch is a great deal, starting from 500 yen.

ADD 1-30-23 Kawaharamachi
ROUTE A 30-minute walk from JR Gunma Soja Station
OPEN 11:30 - 15:00, 17:00 - 23:30 (11:30 - 23:30 on Saturdays, Sundays and national holidays)
CLOSED Mondays (The following day if Monday is a national holiday) PARKING 25 spaces



↑ Ishiyaki Tonkoro Bibimbap: 880 yen
Cubed, stewed meat is enclosed in fried rice and then wrapped in sliced meat in this unique dish.



↑ Joshu Specialty Sandwich: 500 yen
A tonkatsu (fried pork cutlet) sandwich on hand-made focaccia in the style of grilled manju (steamed buns), a specialty of Maebashi, is the star here.

Akari Tomoru

◎アカリトモル
☎027-212-7484 MAP P8A2

This dining bar serves creative cuisine prepared using ingredients such as pesticide-free vegetables from a farm owned by a relative of the owner, raised using few agricultural chemicals, as well as fresh seafood caught in the owner's home prefecture, Tottori.

ADD SK Bldg. 1F, 2316-4 Kamihosoinmachi
ROUTE 15 minutes by car from JR Maebashi Station
OPEN 17:00 - 24:00 (Until 02:00 on Fridays, Saturdays and the day before national holidays)
CLOSED Open 365 days a year PARKING 20 spaces

Chez Sunaga

◎シェスナガ
☎027-251-8311 MAP P8A3

This French restaurant offers lunch from 1,380 yen, a 3,150-yen dinner plan, and a very reasonable full-course meal, among other options. All bread, desserts and sauces are made from scratch.

ADD Maebashi Longsand Hotel 1F, 2-4-1 Ishikuramachi ROUTE A 12-minute walk from JR Shin Maebashi Station
OPEN 11:30 - 14:00 (Last order), 18:00 - 21:00 (Last order) CLOSED Irregular holidays PARKING 45 spaces



↑ Tonton Oju: 680 yen (With Tonton Soup: 850 yen)
The roast pork loin, a product of Gunma Prefecture, is marinated for 3 days in miso, and is truly delicious.



Osobaya-san
Sauce Katsudon
870 yen
The pork cutlet filets fried in lard and the sauce seasoned with Japanese-style stock make this an exquisite dish.

Soba Dokoro Omura Soja

◎そば処 大村 総社
☎027-251-5807 MAP P8A2

A tanuki (raccoon dog) figure greets customers at the entrance to this soba shop located in a Japanese-style house.

The Sauce Katsudon (fried pork cutlets over rice with sauce) has been a popular feature here since the restaurant's establishment in 1969. A set meal including soba noodles, a salad and a mini Sauce Katsudon is 1,020 yen. Tables, raised tatami-flooring seating areas and zashiki (tatami rooms) are available, providing comfortable seating for everyone.

ADD 1491-1 Sojamachi Soja ROUTE A 12-minute walk from JR Gunma Soja Station
OPEN 11:00 - 15:00, 17:00 - 20:00 CLOSED Wednesdays, 3rd Tuesday PARKING 10 spaces

Maebashi Local Specialties and Products

Introducing delicious local specialties and traditional handicrafts to take home as a memory of your journey! Here we've gathered a sampling of souvenirs representative of Maebashi.

Sake

Akagi no Megumi A
720ml & 1,260 yen



Meihou Akagi
Just-Pressed
Special
Junmai Sake
720ml & 1,300 yen

Meihou Akagi
Just-Pressed
Kuradashi Sake
720ml & 1,000 yen

A An authentic shochu made from Kogane Sengan Japanese sweet potatoes grown at the foot of Mt. Akagi. It's popular with locals, so there's a rush to make reservations ahead of its release in June.
B This renowned sake brewery has been in business for 170 years, and uses rice produced in the Fujimi area and underground water from Mt. Akagi. Characteristics of their sake are that it maintains the pure amami of the rice and has a sharp flavor.

Food Products



Joshu Goyo
Torimeshi
Take Bento
680yen



Tonton Manju
4 manju, 630 yen



TABI
GARASU
Package of 8, from 650 yen

D Sold by popular poultry restaurant Torihei Honten, this bento box lunch features sliced chicken in a secret sauce served over rice. The Matsu Bento, with chicken wing and thigh meat, is also available for 780 yen.
E Nikuman (meat buns) filled with pork produced in Gunma Prefecture. There are four varieties: Soy-sauce flavored with a pumpkin-flavored bun, salt-based with a spinach-flavored bun, miso-flavored with a plain bun, and curry-flavored with a chili-flavored bun.
F A staple souvenir of Maebashi, sold since 1958. A milk cream sandwiched between light, crispy soda wafers.

Traditional Handicrafts

Creative Kokeshi Dolls

From 840 for 1 G



Haniwa
Clay Figures
From 210 yen for 1 H



Silk Products
From 714 yen for 1 I

G Artists use individual and creative concepts to make these kokeshi dolls. Many kokeshi artists live in Maebashi, and the city is dotted with workshops.
H Gunma Prefecture is said to be the kingdom of burial mounds, and many of them are located in Maebashi. Haniwa clay figurines excavated from the mounds are the motif for these replicas, which are popular souvenirs.
I Japan's first silk spinning machine factory was built in Maebashi, and even today, high-quality products such as socks, gloves and towels are produced here.

Get them here!

Maebashi Bussankan Hirosegawa
◎前橋物産館広瀬川
☎027-223-1181 MAP P8A3

Located in the JR Maebashi Station building, this shop carries a full line of Maebashi products. There is also a tourist information center, so it's a good idea to stop in before going sightseeing.

ADD 2-29-16 Omotecho ROUTE Inside the JR Maebashi Station Building
OPEN 08:00 - 20:00 CLOSED Open 365 days a year PARKING Use the Maebashi Station Nishigawa Kitaguchi Exit Parking Lot (65 spaces, 1 hour free with a purchase of 1,000 yen or more)



← You'll find most types of Maebashi souvenirs here.