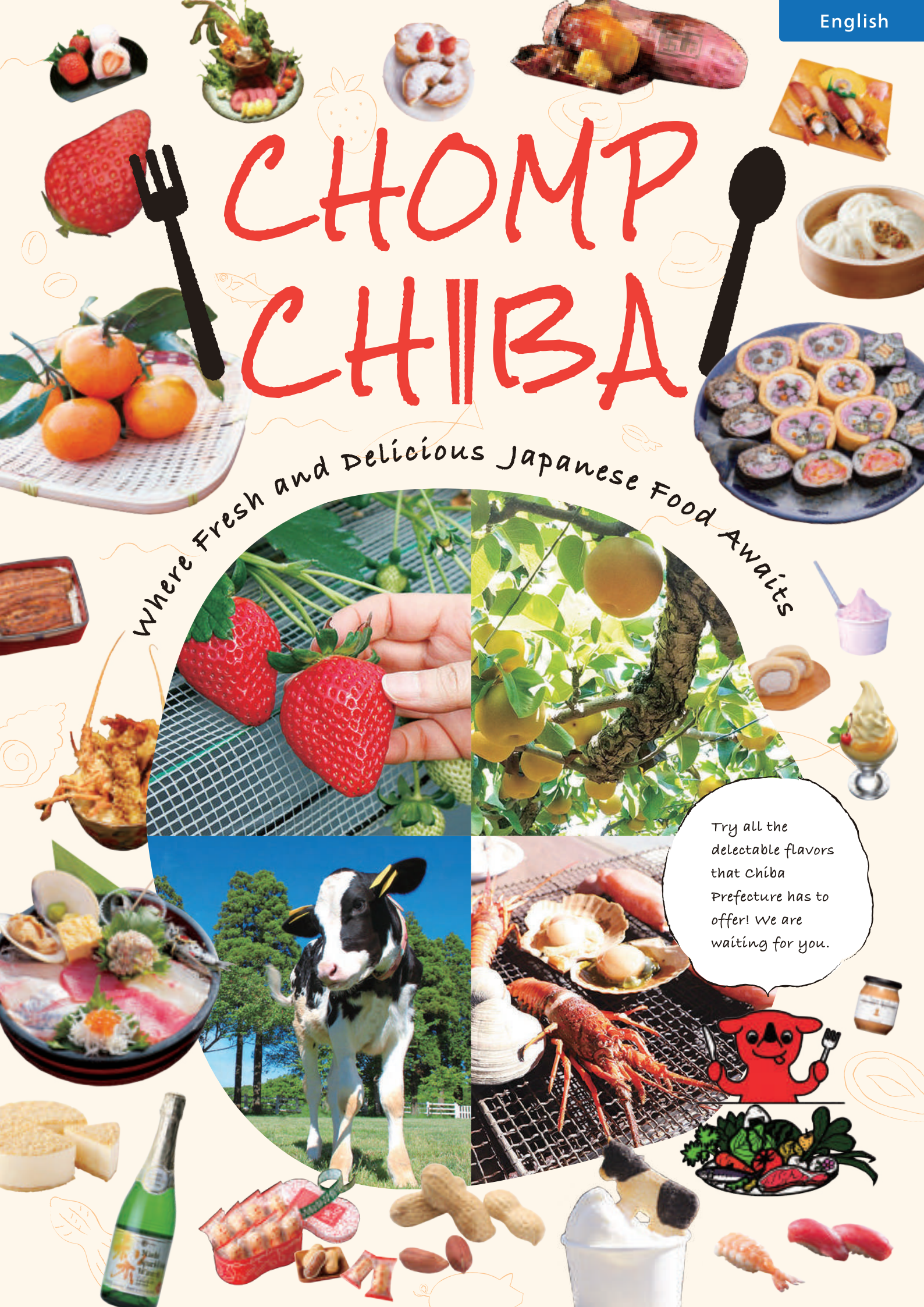


CHOMP CHIBA

Where Fresh and Delicious Japanese Food Awaits

Try all the delectable flavors that Chiba Prefecture has to offer! We are waiting for you.



Bay and Tokatsu Area

Easy access from Tokyo ▶P16

Because the Bay and Tokatsu area is so close to Tokyo, it's easy to visit when sightseeing in the Tokyo area. This area is also home to Makuhari Messe, where all kinds of international conferences and major events are held. There are plenty of restaurants worth stopping by for lunch or dinner, and this area is also the perfect place to enjoy Japanese pears, as Chiba Prefecture boasts the largest production in Japan.



Kazusa and Minami-Boso Area

Stay overnight and enjoy nature at your own pace ▶P28

This area is full of natural wonders, and has a relatively warm climate. The sea here is abundant in high-grade marine products such as spiny lobster and abalone. You can enjoy various seasonal fruit picking, including loquats, mandarin oranges, blueberries, and strawberries. It's perfect for an overnight stay to fully enjoy the natural blessings of Chiba Prefecture.



©Kominato Railway

Chiba Prefecture is a treasure trove of food!!



This is where Chiba is located! Different ways to enjoy each area!

Chiba Prefecture's mascot "CHI-BA-KUN"

Hokusō Area

Easy access from Narita Airport ▶P20

This is the area where Narita Airport, the gateway to the skies of Japan, is located. Naritasan Shinshoji Temple and the eel cuisine of the surrounding area are very famous! This area is also a production center for peanuts and sweet potatoes, of which Chiba Prefecture is among the highest producers in Japan, and you can also find delicious sweets and souvenir gifts made with these items.



© Chiba Prefectural Tourism & Local Products Association

Kujukuri Area

Explore a little further and enjoy the beach ▶P24

This area is centered on Kujukuri Beach, which looks out onto the Pacific Ocean. While gazing out over the sea, you can dine on freshly caught seafood such as hamaguri clams and sardines grilled hamayaki-style. A little way inland, there are many farms where you can pick strawberries, which are definitely worth a visit to taste freshly picked strawberries.



Learn all there is to know about seasonal marine products, vegetables, and fruits!



Chiba Prefecture is blessed with a wealth of sea and land and a delightfully warm climate. In addition to offering seasonal delicacies in all four seasons, Chiba is a treasure trove of food, blessed with an abundance of ingredients throughout the year. The following website presents some particular products and restaurants that Chiba Prefecture is proud to recommend with confidence. This pamphlet also introduces several products and shops consistent with the examples given below. Go ahead—seek them out and try them!



Look for this logo in this pamphlet!




Chef's CHIBA

The CHEF's CHIBA registration system was established by Chiba Prefecture for restaurants in urban and metropolitan areas. "CHEF" is an acronym that stands for "Club, Harvest/Haul, Excellent Food"—which seeks to convey the appeal of the treasure trove of food that is Chiba, blessed with amazing ingredients sourced from sea and mountain. Registration of a restaurant under this system indicates that the restaurant offers excellent, chef-recommended ingredients from Chiba.




■ Go here to find out about Chef's CHIBA registered restaurants
https://www.pref.chiba.lg.jp/ryuhan/pbmgm/norin/torikumi/chefschiba/index_english.html



The Best of Chiba

In Chiba Prefecture, which is blessed with an all four seasons and produces countless food—the "Discover the Best of Chiba" contest has been held since 2013 to discover the hidden gems produced in Chiba that are still not widely considered among "the best of Chiba," award-winning after strict review by general judges and experts, and confidence by Chiba Prefecture.



■ Go here to find out about award-winning Best of Chiba foods
<https://www.pref.chiba.lg.jp/ryuhan/pbmgm/norin/torikumi/ippinn/index.html>

	Winter		Spring			Summer			Fall		Winter	
	Jan.	Feb.	Mar.	Apr.	May	Jun.	Jul.	Aug.	Sep.	Oct.	Nov.	Dec.
Strawberry												
Japanese pear												
Mandarin orange												
Loquat												
Blueberries												
Peanuts												
Sweet potato												
Spiny lobster												
Red bream												
Sardine												
Octopus												
Hamaguri clam												
Asari clam												

※ In regard to the content published in this pamphlet, any listed business days and hours are subject to change, and public transport operating schedules may change depending on the actions or policies of various authorities in response to the COVID-19 pandemic. Before heading out, please check the latest information via the official event or facility website, official social media account, or relevant local government website.