

Hokuso Area

This is the area where Narita Airport, Japan's gateway to the skies, is located. The area around Narita offers plenty of things to enjoy. Naritasan Shinshoji Temple and the eel cuisine of the surrounding area are very famous, but there are also farms where you can try strawberry picking or just relax and view the countryside. You can also head out toward Choshi or Sawara and enjoy the charms of Chiba's regional areas!

With a history of more than 1,080 years, Naritasan Shinshoji Temple is one of the pre-eminent temples in Japan. There are actually several temples and gardens in the vast precincts, with plenty of spiritual places where praying is said to bring profit or improve one's fortunes.



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In Inbanuma Lake and the Tonegawa River near Narita, wild eels have been harvested since ancient times. Ever since the Edo period, eel dishes have been offered to worshipers at the temples of Naritasan to lend them energy, which is why there are so many eel restaurants in Narita!

Dining 101

J Kawatoyo Honten

川豊本店



The most distinctive aspect of Kawatoyo, where there is always a queue, is the undeniable freshness of using live eels. Fresh eels have a different aroma and texture! The tender texture and secret sauce passed down since the restaurant's founding are simply exquisite. The restaurant is located in a national Registered Tangible Cultural Property, and is also a popular spot for photos with plenty of Japanese ambience. Multilingual menus are available.

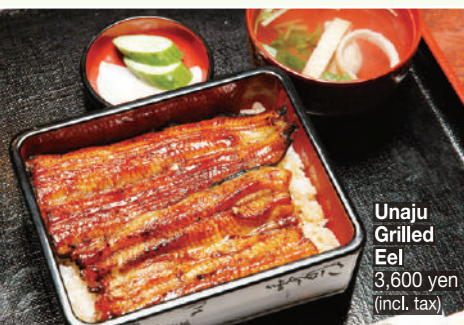
386 Nakamachi, Narita-shi, Chiba

HP <http://unagi-kawatoyo.com/> ☎ +81-476-22-2711

🚶 JR Narita Station, Keisei Railway Keisei Narita Station (13-min walk)

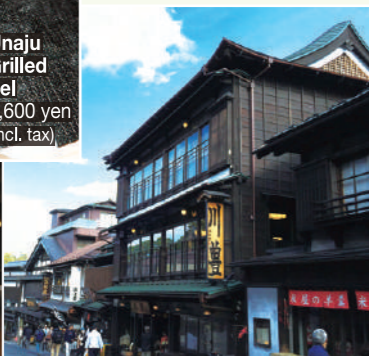
🕒 10:00 am~5:00 pm (last order) *Jul. and Aug. hours: 10:00 am~6:00 pm (last order)

🚪 Closed None 📶 No 💳 No (PayPay accepted)



Unaju Grilled Eel 3,600 yen (incl. tax)

The open kitchen lets you view the skills of these outstanding eel artisans up close.



K Japanese Cuisine The Chrysanthemum "KIKUYA"

菊屋

Kikuya was established near the Naritasan Gate in the middle of the Edo period. Skilled artisans here grill every eel by hand. The thick sauce, which perfectly complements the eel, has proved very popular not only with Japanese customers but also diners from abroad. In addition to eel, diners can enjoy seasonal Japanese cuisine at this restaurant, which has a history of over 100 years.

385 Nakamachi, Narita-shi, Chiba

HP <http://www.kikuya.site/>

☎ +81-476-22-0236

🚶 JR Keisei Narita Station (12-min walk)

🕒 10:00 am~9:00 pm (last order 8:00 pm)

🚪 Closed None 📶 No 💳 Yes



Feel free to make inquiries, as some staff here speak English.



Japan-caught Grilled Eel Set 4,500 yen (incl. tax)



JAL Agriport

A facility developed by JAL with the aim of deepening connections among Chiba's agricultural industry, regions, and people. About 10 minutes by car from Narita Airport, it offers amazing access, so you can easily enjoy the harvest experience and spend some time at the farm restaurant even while waiting for a connecting flight.

L STRAWBERRY PORT ICHIGONOMI

STRAWBERRY PORT ICHIGONOMI

Experience 101

Enjoy multiple varieties of strawberries with all-you-can-eat for 30 minutes! These are safe, healthy strawberries grown on an ASIA GAP certified farm. Strawberry picking is from January to May. You can also experience various other harvests in every season, such as grapes and blueberries.

245-1002 Kawakami, Narita-shi, Chiba HP <https://jalagriport.com/service/farm/>

☎ +81-476-37-6965 🚶 Narita Airport (10 min by car)

🕒 10:00 am~4:00 pm (last admission 3:00 pm)

🚪 Closed Mondays 📶 No 💳 Yes

¥ Strawberry picking: Adults 2,100 yen / Children 1,600 yen *Prices vary seasonally.



M DINING PORT GORYOKAKU

DINING PORT 御料鶴

Dining 101



In this renovated private residence, diners can enjoy restaurant meals in a homey Japanese-style folk house space. As well as gazing over expansive fields from the windows, another attraction is the unique views of the airport area, including airplanes as they take off and land. Enjoy a colorful menu centered on traditional cuisine and local Chiba produce, sourced mainly from the 9 municipalities of Narita.

245-219 Kawakami, Narita-shi, Chiba

HP <https://jalagriport.com/service/restaurant/>

☎ +81-476-36-5272 🚶 Narita Airport (10 min by car)

🕒 11:30 am~5:00 pm (last order 4:00 pm) 🚪 Closed Mondays 📶 No 💳 Yes



Goryokaku Kobachi Set 2,200 yen (incl. tax)

N Roadside Station Tako Ajisai-kan

道の駅 多古 あじさい館

Dining 101 Shopping 101

About 20 minutes by car from Narita Airport. Situated in an expansive rural landscape. This spacious store offers many special products from Chiba Prefecture. Vegetarian and vegan products are all marked, so you can get souvenir gifts and enjoy dining with peace of mind! The Takomai rice produced in this region is known as "phantom rice" because it's so difficult to acquire, even within Chiba Prefecture: a delicious rice with a strong sweetness. All the rice used in the on-site restaurant is Takomai rice.

1069-1 Tako, Takomachi, Katori-gun, Chiba HP <https://www.michinoeki-tako.com/>

☎ +81-479-79-3456 🚶 Narita Airport (20 min by car)

🕒 [Apr.-Aug.] 9:00 am~7:00 pm [Sep.-Mar.] 9:00 am~6:00 pm

🚪 Closed Jan. 1 & 2 📶 Yes 💳 Yes



Takomai Rice Cake 972 yen (incl. tax)

A smooth, pleasant rice cake made from Takomai rice flour.



Chocolate with rice puffs made from Takomai rice



Chiba Inaho Kirameki 594 yen (incl. tax)



1. Tomato Jam (small) 864 yen (incl. tax)
2. Love Boat Peanut Butter Crunch 1,350 yen (incl. tax)
3. Premium Tomato Juice 324 yen (incl. tax)
4. Rose Confiture 1,620 yen (incl. tax)
5. Rose Leaf 1,296 yen (incl. tax)
6. Hand-baked Zarame Rice Crackers 180 yen (incl. tax)



Koya Tofu in Nanban Marinade Set 650 yen (incl. tax)



🕒 Inubo Station, Choshi Electric Railway

銚子電鉄 犬吠駅

The Choshi Electric Railway is a retro-style local rail line that runs along the easternmost edge of Chiba. Inubo Station is located at the easternmost point of Chiba, and offers pleasant breezes, right next to the Pacific Ocean. The shop at Inubo Station sells many souvenirs and Choshi Electric Railway goods, including the famous nuresembei, which are soft, chewy rice crackers. Encounter regional gourmet food on a local trip to Chiba, rocking along on the Choshi Electric Railway!

9596-1 Inubosaki, Choshi-shi, Chiba

HP <https://www.choshi-dentetsu.jp/>

☎ +81-479-25-1106

📍 In Inubo Station, Choshi Electric Railway

🕒 [Inubo Station Shop] 10:00 am~5:00 pm

🚪 Closed [Inubo Station Shop] None

🚗 Yes (shared with Inubo Station) 🚫 No



These soft, chewy rice crackers were invented and sold by a railroad worker to make up for the Choshi Electric Railway's decreasing rail travel revenue. They have become a beloved Choshi specialty! A soft, chewy rice cracker that showcases the flavor of Choshi's famed soy sauce.



Choshi Electric Railway Nuresembei Rice Crackers (5 pieces) [Red (Dark), Green (Sweet), Blue (Delicate)] Each 450 yen (incl. tax)



Try hand-baking rice crackers! (Sessions vary depending on time and circumstances)



Nostalgic scenes of the Choshi Electric Railway

Gourmet dining along the Choshi Electric Railway!

🕒 Kikaku Sushi

喜可久寿司

Dining 101

The unusual sushi known as "Datemaki sushi," which looks like it's wearing a big yellow hat, is a rare local specialty that can only be tried in Choshi. Enjoyed when people gather together, it is also an essential local dish to celebrate the New Year. The Datemaki sushi at Kikaku Sushi almost feels like pudding! Much loved by the locals, this restaurant uses plenty of local fish, as well as rice from Chiba Prefecture.

7-24 Wadacho, Choshi-shi, Chiba

HP <http://kikakuzusi.com/>

☎ +81-479-22-1288

📍 Motochoshi Station (7-min walk)

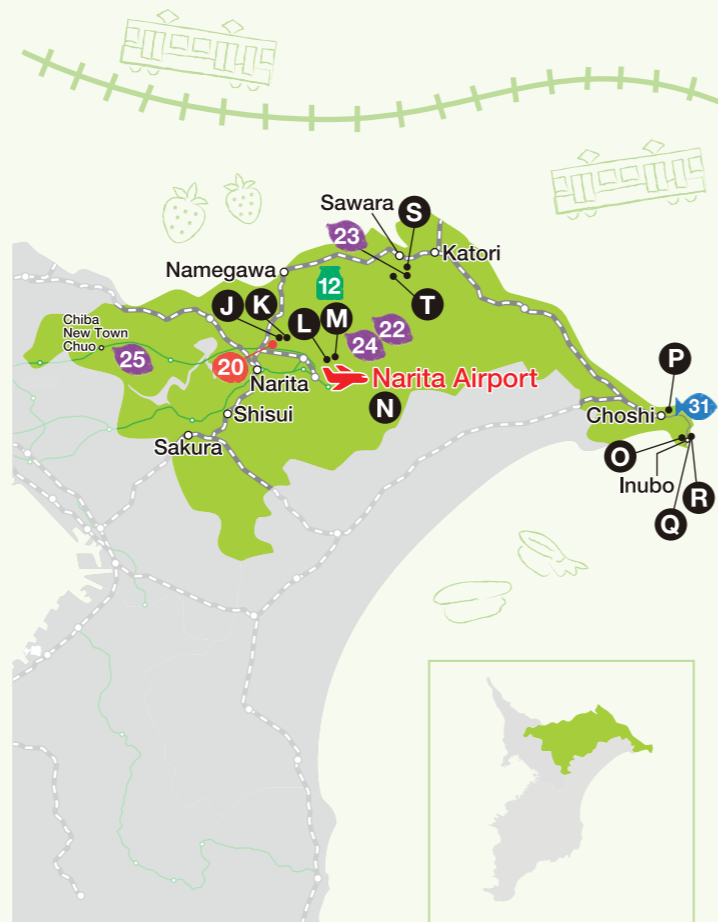
🕒 11:30 am~9:00 pm

🚪 Closed Mondays

🚗 No 🚫 Yes



Datemaki Sushi Omakase Nigiri 3,300 yen (incl. tax)



🕒 INUBOW TERASU TERRACE

犬吠テラステラス

Dining 101

Shopping

Full of the charm of this local area, this facility includes a cafe overlooking the sea and a select store where you can find local Choshi and Chiba specialties and souvenir gifts. It's located at the tip of the cape where you can see the lighthouse, so the views are amazing! There's also a hammock on the terrace, perfect for photo opportunities, where you can spend some pleasant moments gazing out to sea.

9575-2 Inubosaki, Choshi-shi, Chiba HP <https://inubow-tt.com/>

☎ +81-120-25-1240 📍 Inubo Station, Choshi Electric Railway (7-min walk)

🕒 [Winter] 10:00 am~5:00 pm [Summer] 10:00 am~6:00 pm

*Please check the website, as timing details may change depending on circumstances.

🚪 Closed None 🚗 Yes 🚫 Yes (not at Bakeries Kitchen Ohana)



Choshi Melon Wine Cake 1,188 yen (incl. tax)



Inubow Terasu Terrace Original Dressing (Chunky Carrot Dressing, Chunky Onion Dressing) Each 600 yen (incl. tax)



An original salad dressing only available at Inubow Terasu Terrace, jointly developed with a farmer in Choshi.

Toyonchinotamago Baumkuchen Slices (Plain, Chocolate, Maple) Each 208 yen (incl. tax)



🕒 Choshi Beer Inubo Brewery & TAPS

銚子ビール 犬吠醸造所

Shopping

A craft beer store on Inubow Terasu Terrace that is full of local ambience. The authentic coffee-flavored stout, created in collaboration between a local barista and a brewer, has a unique and spectacular taste. There are also limited release beers, etc. that are only available here.

9575-2 Inubosaki, Choshi-shi, Chiba HP <https://www.choshicheers.com/>

☎ +81-479-21-3986 🕒 11:00 am~5:00 pm

📍 Inubo Station, Choshi Electric Railway (7-min walk)

🚪 Closed Mon, Tue (open if a national holiday)

🚗 Yes (shared by Inubow Terasu Terrace) 🚫 Yes



Choshi Beer One for All SMaSH 600 yen (incl. tax)



Historic townscape of Sawara

Sawara is known as the "Little Edo of Hokuso," and visitors will enjoy the streetscape lined with historic buildings, including storehouses and townhouses that maintain a lingering hint of the Edo era. It's about 30 minutes by car from Narita.



Be enchanted by the retro streetscape!

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🕒 KA·KYOU·AN Handmade Soba Noodles

手打ち蕎麦 香蕎庵

Dining 101

Step inside this old folk house, and you'll find a stylish modern atmosphere. Enjoy modern Japanese course dining that you won't experience anywhere else, featuring a soba noodle set alongside a French appetizer and main course. Spend some precious moments in luxury with carefully prepared cuisine and gentle hospitality.

I-3844-2 Sawara, Katori-shi, Chiba HP <http://www.kakyouan.com/>

☎ +81-478-79-6101 📍 JR Sawara Station (7-min walk)

🕒 [Lunch] 11:30 am~2:30 pm

[Dinner] From 5:30 pm *Closing time depends on reservations

*Only by reservation at night. Due to limited seating, diners are recommended to make reservations for daytime too.

🚪 Closed Wednesdays 🚗 No 🚫 Yes



Seasonal Soba Noodle Set 2,500 yen (excl. tax)

🕒 Tokun Sake Brewery

東薫酒造

Shopping

This historic sake brewery in Sawara also manufactures sake made with rice from Chiba. At the direct sales outlet, you can buy Japanese sake and view informative panels that introduce the sake brewing process, with lots of explanations in English.

I-627 Sawara, Katori-shi, Chiba HP <http://www.tokun.co.jp/>

☎ +81-478-55-1122 📍 JR Sawara Station (10-min walk)

🕒 10:00 am~4:00 pm

🚪 Closed None 🚗 Yes 🚫 Yes



Junmai Ginjyo Uhei 720ml 1,490 yen (incl. tax)

