

Starting its operation in the early Taisho era, the Tanga Market, which has a history of over 100 years, is also known as the "Kitchen of Kitakyushu City." This old-fashioned market preserves the unique atmosphere of the Showa era, and is home to several shops, each offering a wide variety of local seafood, vegetables, and ready-to-eat dishes.

We will introduce you to the various ways to enjoy the Tanga Market, whether it is shopping, indulging in a culinary adventure, or savoring meals.

















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フルーツショップ 八木 つ 「Fruitshop Yagi

Chan Design

至旦過駅





至魚町商店街

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ゆめマート小倉 Supermarket Yumemart Kokura 花処パレット Pallet



新保

Vu-chan no mise ●









仲野鮮魚店 Nakano Sengyoten 庭田鮮魚店 Niwata Sengyoten ぽけっと Pocket 江里口 Eriguchi 🕄 ❤️ 🚺

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三天堂 Santendou

市場寿し Ichiba Sushi いちべえ Ichibee









BENNY'S COFFEE 佐川鮮魚店 Sagawa Sengyoten





Opens

米夢マイム Maimu R



Enjoy Tanga's Open-Air Market





A Korean cuisine deli. From classic dishes like kimbap and kimchi to original dishes, you can enjoy many authentic flavors.

10:00 am~5:00 pm



Ryo · Sin Ryou ten shin

This shop is known for Japan's classic dish "Tamagovaki (rolled omelette)"; they're thick and have several levels of sweetness to choose from. Their bread with various fillings is also delicious! 10:00 am~5:00 pm



今井商店 Imai Shouten

In addition to a variety of deep-fried treats like croquettes. Imai Shouten offers an abundant selection of salads and deli items. The owner, full of energy, is also a local specialty! 10:00 am~6:00 pm



いぶしや Ibushiva

This deli smokes eggs, nuts, and other ingredients in-house. The smoky aroma and rich flavor are outstanding! Their food is also popular as souvenirs.

11:00 am~6:00 pm



岩田屋餅菓子店 Iwatava Mochikashiten

A traditional Japanese sweets shop that offers snacks such as mochi and manju (Japanese sweet buns). Their specialty "Awayuki" is popular for its unique melt-in-9:00 am~5:00 pm the-mouth texture.



This shop offers products made from rice. They have a wide variety of onigiri (rice balls), chirashi sushi (rice topped with sashimi), brown rice inarizushi (deep-fried tofu stuffed with rice), and bento boxes (traditional 9:00 am~4:00 pm Japanese lunch boxes).

蒲鉾やすの Kamaboko Yasuno

A renowned shop with a selection of handmade "nerimono (Japanese paste products)" including kamaboko, maru-ten, and chikuwa, all made 9:00 am~6:00 pm from fish paste.

on the Go





Skewered delicacies such as seared tuna belly, prepared on the grill at the storefront, are popular with Kyushu Maguro! Don't miss the tuna sashimi for souvenirs, too.

小倉かまぼこ Kokura Kamaboko

Their famous Kokura specialty Canapé has been featured in many media outlets. It is a rare and delicious treat, with fish paste wrapped in bread and deep fried!

9:30 am~5:30 pm

Dining-In





Tanga Udon serves piping-hot oden (Japanesestyle stew) in a large pot right at the storefront! Don't miss their best recommendation "Nikugoboten Udon," a Fukuoka specialty with tender noodles. 11:00 am~6:00 pm



Experience the flavors of a local home with "Dagojiru," a miso-flavored soup filled with chewy noodles and vegetables. Their set meals are also popular.

11:00 am-



A yakitori shop that is directly run by a chicken meat store. They offer a wide variety of yakitori (Japanese chicken skewer), perfect for a gourmet stroll! Their original seasoning "Kurose Spices" is also popular as a souvenir.

Seafood Bowl あらまき Aramaki

This popular restaurant offers a variety of sashimi meal sets and seafood bowls made by a Japanese culinary artist who previously worked in Kvoto's renowned 10:30 am~3:00 pm 5:00 pm~9:00 pm traditional restaurants.



Kashiwa Udon is a famous eatery known for a specialty dish that was only available in Kokura Station, and now they have come to the Tanga Market! Try out their delicious stand-and-eat style udon.



A stylish café within the market. They serve drip coffee ground from beans, as well as iced drinks, light meals, and desserts.

11:00am~5:00pm

Notice =

No smoking Do not touch products Please take your on the street







9:00 am~5:00 pm