## KURE TAISHO-MACHI ICHIBA MARKET

The Local Fish Market since around 1880 -





seafood shoo



variety shop













Kure Taisho-machi ichiba is a local market since around 1880.

Kure area is known as fisherman's town for more than 400 years. And it is famous for Bonito (Katsuo). Fisherman here hook bonito one by one. Catching by net may bring them much more fish, but they don't. Because using net gives fish damaged and they know the damaged fish is not the best for Sashimi. Japanese people love eating Sashimi. Especially in Kure, people have good taste in fish. We are proud of the quality of the fresh fish! Please enjoy your stay in Kure!!



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Tradítíonal sweets Nagai Imokempi\*



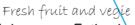
Fresh seafood Local sellers\* 3

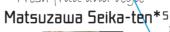




Hamaoka Sozai-ten\*











Restaurant Ruoshi-qoya 📗



lapanese varieties

Takébayashi Gofuku-ten







Tokui

## **KURE TAISHO-MACHI ICHIBA MARKET**

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JAPANESE WORD NOTE

\*1 Sengyoten = Seafood shop

\*? imokenpi = traditional sweets

\*7 families of a fisherman sells

\*5 Seikaten = Fruits and Vegies

\*6 Kashiten = sweets shop

\*4 Sozaiten = Deli food

fresh fish or handmade dried fish (if they couldn' t go fishing,

local sellers wouldn't be there. (::))

made by sweet potato











Local sellers\*3

Fresh seafood and restaurant













To Nishioka syuzou brewery

bottle shop

TAKAHASHI



Varieties

**HWHYH** 







" Restaurant-ya Mutsumi-ya



Information centre

Zецоріа



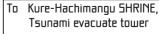




















Yamahachi





