

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.



















BENNY'S COFFEE MAN







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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 deliitems. The owner, full of energy, is also a local specialty! 10:00 am~6:00 pm



いぶしや Ibushiya

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 Iwataya 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).



A renowned shop with a selection of handmade "nerimono (Japanese paste products)" including kamaboko, maru-ten, and chikuwa, all made

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.



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 vakitori (Japanese chicken skewer), perfect for a gourmet stroll! Their original seasoning "Kurose Spices" is also popular as a souvenir. 9:00 am~5:00 pm



This popular restaurant offers a variety of sashimi meal sets and seafood bowls made by a Japanese culinary artist who previously worked in Kyoto'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.

11:00 am~5:00 pm

Notice =

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







