

# Kujukuri Area

This area is centered on Kujukuri Beach, which looks out onto the Pacific Ocean and is about 66 kilometers in total length. While gazing out over the sea, you can dine on freshly caught seafood such as hamaguri clams and sardines grilled hamayaki-style. In addition, there is plenty of Chiba gourmet food sure to satisfy the eyes as well as the belly, such as fashionable cafes by the sea and hearty Chiba pork!

Tsurigasaki Surfing Beach is located at the southern end of Kujukuri Beach. Surfing is popular here, and it was selected as the surfing competition venue for the Olympic Games Tokyo 2020.

## U Seaside Plaza Kujukuri

海の駅 九十九里

A facility looking onto the sea of Kujukuri. The ground floor sells various local items, such as agricultural products and fresh marine products, including sardines and hamaguri clams harvested near Kujukuri Beach, as well as various side dishes and local beers from the Kujukuri area. The food court on the second floor offers a wide variety of dishes made using local ingredients. This is also the home of the only blue postbox in Japan, popularly known as the "happy blue postbox"!

2347-98 Koseki, Kujukurimachi, Sambu-gun, Chiba  
HP <https://uminoeki99.com/> ☎ +81-475-76-1734

📍 JR Togane Station (18 min by car)

🕒 [Regular hours] 9:00 am~6:00 pm / Food Court 10:00 am~5:00 pm (last order 4:00 pm)  
[Winter (Nov.-Feb.)] 9:00 am~5:00 pm / Food Court 10:00 am~4:30 pm (last order 3:30 pm)

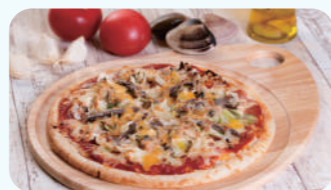
🚪 Closed None 📶 Yes 🚫 No



Watashi No Mise Kujukuri Seafood Dining  
**Sardine Set**  
1,500 yen (incl. tax)



ALBA99 (directly operated by Sunrise Kujukuri)  
**Hamaguri Clams and Mother Nature**  
1,250 yen (incl. tax)



ALBA99 (directly operated by Sunrise Kujukuri)  
**ALBA99 Pizza**  
1,600 yen (incl. tax)



Haburi (directly operated by Sunrise Kujukuri)  
**Hamaguri Clam Ramen** 990 yen (incl. tax)



Haburi (directly operated by Sunrise Kujukuri)  
**Seafood Chirashi Sushi** 1,500 yen (incl. tax)

1. Choshi Sardines (Soy Sauce Flavor) 540 yen (incl. tax) / 2-5. Kankiku-Meijo Local Craft Beers  
< 2. Rice Ale 407 yen (incl. tax) / 3. Pilsner 407 yen (incl. tax) / 4. Pale Ale 407 yen (incl. tax) /  
5. Minamiboso Lemon Beer 550 yen (incl. tax) > 6. Station by the Sea Curry 700 yen (incl. tax)

Dining 101  
Shopping



2F Terrace seats are also available, so when the weather is fine, enjoy fresh seafood while admiring the seaside scenery.

## Enjoy fine seafood in seats with an excellent view! Dining 101

### V Isaribi Shokudo

いさりび食堂



The owner, a former ship's carpenter, opened this restaurant after renovating the shipyard that used to be here. The ship-shaped design makes a great impact! At this well-known restaurant, which has been loved by the locals for many years, you can enjoy dining while overlooking the sea of Kujukuri. Enjoy hamaguri clams fresh enough to be served as sashimi, and delightfully fatty sardines in crispy batter!

451-23 Fudodo, Kujukurimachi, Sambu-gun, Chiba

☎ +81-475-76-2646

📍 JR Togane Station (20 min by car)

🕒 10:00 am~6:30 pm (last order 6:00 pm)  
\*Times may be subject to change, depending on circumstances.

🚪 Closed Thursdays

📶 None \*Will be introduced in 2021

🚫 No \*Will be introduced in 2021



Halved sardines with the addition of minced sardine. Enjoy miso-flavored soup that brings out the best of Chiba's ingredients.



Deep-Fried Sardines  
880 yen (incl. tax)

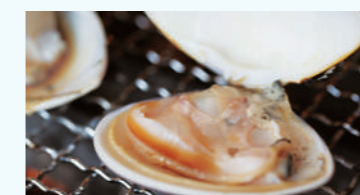


Hamaguri Clam Sashimi (on Shell) 1,980 yen (incl. tax)

Rarely served, Hamaguri clam sashimi is hard to find and can only be eaten fresh.



Kujukuri Funakata Soup (Miso Flavor) 495 yen (incl. tax)



Grilled Hamaguri Clams (5-9 medium pieces) 2,640 yen (incl. tax)



Sardine Kabayaki Rice Bowl 1,089 yen (incl. tax)



Fermented Sardine Kusarezushi 748 yen (incl. tax)



Sardine Kabayaki Rice Bowl 1,089 yen (incl. tax)

### W Kujukuri Soko Seafood Dining

海食堂 九十九里倉庫

Enjoy fresh seafood at this restaurant, the renovated site of an old fishery processing plant. Paired with an original sauce, grilled hamaguri clams are twice as delicious. The sardine kabayaki rice bowl is served with sweet, spicy soy sauce that pairs well with rice. Also, the owner has some experience in New York and can speak English!

2359-138 Ao, Kujukurimachi, Sambu-gun, Chiba

HP <http://h-t-company.com/> ☎ +81-475-76-1988

📍 JR Togane Station (20 min by car)

🕒 [Mon-Wed, Fri] 11:00 am~9:00 pm / [Sat, Sun, national holidays] 10:00 am~9:00 pm  
[Thu] 11:00 am~3:00 pm \*However, it is closed on Thu from Nov. to Feb.

🚪 Closed Thu from Nov. to Feb. 📶 No

🚫 Only at night \*Will be introduced during daytime



### Y Hamachaya Amimoto

浜茶屋 網元



The set course lets you enjoy all kinds of flavors in generous amounts—fresh sashimi, of course, as well as a small stewpot, salad, etc.! The house specialty, grilled hamaguri clams, is a popular item and the restaurant serves up to 1 ton of grilled clams per month. On the multilingual website, each menu item is accompanied by detailed explanations.

2359-13 Ao, Kujukurimachi, Sambu-gun, Chiba

HP <https://hamachayaamimoto.owst.jp/> ☎ +81-475-76-4959

📍 JR Togane Station (20 min by car)

🕒 [Weekdays] 10:30 am~5:00 pm (last food order 4:00 pm / last drink order 4:15 pm)  
[Sat, Sun, national holidays] 10:30 am~5:00 pm (last order 4:30 pm)  
\*Times may be subject to change, depending on circumstances.

🚪 Closed Wednesdays

\*Open if a national holiday. In that case, the next day will be closed.

\*Open during the year end & New Year holidays

\*Open every day from Jul. to Aug. (business hours extended by 30 min during this period)

📶 Yes 🚫 Yes

\*There is dedicated seating where your dog can accompany you!



Amimoto Sashimi Set 1,740 yen (incl. tax)



Grilled Hamaguri Clams  
3,460 yen (incl. tax)



Sardine Rice Bowl 1,010 yen (incl. tax)



## Z CHICKEN AND CHIPS

CHICKEN AND CHIPS

A shop based on the concept "Let's eat by the sea!" Serves takeout lunchboxes made using chicken, local vegetables, and more. It's only a 3-minute walk to the beach, so take your lunchbox and head to the beach on a sunny day!

10129-2 Ichinomiya, Ichinomiyamachi, Chosei-gun, Chiba

HP <https://chickenandchipsakatoseason.owst.jp/>

☎ +81-475-44-5273 📍 JR Kazusa-Ichinomiya Station (5 min by car)

🕒 [Mon, Wed-Sun, national holidays, days before national holidays] 9:00 am-4:00 pm (last food order 3:45 pm / last drink order 4:00 pm)

🚪 Closed Tuesdays 📶 Yes 🚗 No



**Chicken Box/Cheese**  
880 yen (incl. tax)



A fun, delicious lunchbox, richly colorful, made using chicken, local vegetables and seasonal ingredients.



A stylish, cute cafe with delicious food!

Dining 101

## a Mt. Nomigane Lookout Cafe Miharashi Terrasse

野見金山展望カフェ ミハラシテラス

Nomigane Park offers wonderful views of the Tokyo Skytree and the sea surrounding the Boso Peninsula. At the cafe on the summit, you can enjoy coffee, sweets, and Chonamaru curry made with local lotus root, while gazing out at spectacular views.

36 Iwanade, Chonanmachi, Chosei-gun, Chiba

HP <https://miharashiterrasse.info/>

📍 JR Mobara Station (30 min by car)

🕒 [Fri, Sat, Sun, national holidays] 11:00 am-3:00 pm (last order)

🚪 Closed Mon-Thu 📶 No 🚗 No



**Chonamaru Curry** 900 yen (incl. tax)

## b Cafe BOBA

カフェ・ボバ



Sells delicious tapioca smoothies. As well as a diverse menu of smoothies, seasonal smoothies made with fruits and vegetables from local farms are also available! The owners are a married couple who lived in the USA for 25 years and speak English.

137-1 Misakicho-Nakahara, Isumi-shi, Chiba

HP <http://www.cafeboba.jp/> ☎ +81-470-87-8777

📍 JR Taito Station (6 min by car) 🕒 11:00 am-6:00 pm

🚪 Closed Check Instagram for irregular holidays or closures (@cafe\_boba)

📶 Yes 🚗 No



**Organic Potato Tapioca Smoothie**  
722 yen (excl. tax)



**Organic Feijoa Tapioca Smoothie**  
722 yen (excl. tax)



Dedicated to serving natural drinks without additives or preservatives wherever possible, so that even small children can enjoy with peace of mind.

## c HAPPY DONUT

ハッピードーナツ

A store specializing in handmade American donuts, with a wide variety of donuts to choose from—just looking at them is sure to make you happy! The donuts available change from day to day, which also makes it fun! Donuts made with local seasonal fruit may also make an appearance!

3-7-13 Tobudai, Mobara-shi, Chiba

f @happydonut1022

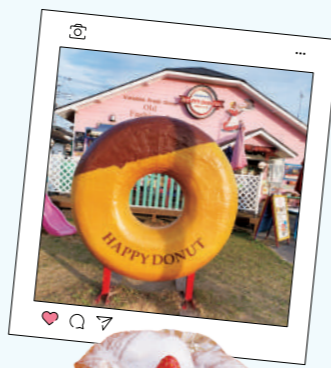
☎ +81-475-22-5057

📍 JR Mobara Station (5 min by car)

🕒 10:00 am-7:00 pm

🚪 Closed Tuesdays

📶 No 🚗 Yes



uses generous amounts of soy milk from local tofu shops

1. Honey Old Style 130 yen (incl. tax) / 2. Tofu Donut 120 yen (incl. tax) / 3. Almond Ring 140 yen (incl. tax) / 4. Mochiri Choux 150 yen (incl. tax) / 5. Strawberry Danish Donut 250 yen (incl. tax) / 6. Donut Shop Fruit Burger 250 yen (incl. tax)

Surrounded by sea and rivers on all sides, Chiba Prefecture is cool in summer and warm in winter, with less temperature variation throughout the year. This environment supports the delicious flavor of Chiba pork. Eat your fill of soft, fine-textured Chiba pork!

## d Tonkatsu Taisei

とんかつ大成

Serves pork cutlet at affordable prices using locally produced "Higata Tsubaki Pork," characterized by its sweet, well-rounded flavor and satisfying soft texture! The original pork cutlet dish also comes recommended, with all kinds of variations including miso katsu, stewed tomatoes, and salted green onion sauce.

1838-1 Ni, Asahi-shi, Chiba HP <http://www.ne.jp/asahi/taisei/net/>

☎ +81-479-64-2381 📍 JR Asahi Station (15-min walk)

🕒 [Lunch] 11:00 am-2:00 pm [Dinner] 5:00 pm-9:00 pm

🚪 Closed Mon (following weekday if a national holiday) 📶 Yes 🚗 No



**Special Pork Loin Set**  
1,760 yen (incl. tax)

Dedicated to serving not only pork, but also rice, eggs, and vegetables produced locally in the city of Asahi.

## e Tonteï Tsukumo

とん亭 九十九



Uses renowned Chiba "Nadeshiko Pork," which is free of odor but has sweetness and soft-textured meat. Topped with its exquisite original sauce, it's sure to stimulate your appetite. Freshly cooked and steaming hot, thick slices of sautéed pork have proven very popular since the restaurant's opening.

5076-116 Yakata, Yokoshibahikarimachi, Sambu-gun, Chiba

HP <http://tonteï-tukumo.com/>

☎ +81-479-82-0840 📍 JR Yokoshiba Station (15 min by car)

🕒 [Weekdays] 11:00 am-2:00 pm / 5:00 pm-8:00 pm [Sat, Sun, national holidays] 11:00 am-8:00 pm

🚪 Closed Mon afternoons, Tue (Open 11:00 am-8:00 pm on national holidays)

📶 Yes 🚗 Yes



Enjoy local vegetables and Kujukuri seafood too, such as sashimi and hamaguri clams.



**Pork Sauté (300g)**  
1,540 yen (incl. tax)



## f Matabei

旭又兵衛

Serves fresh motsunabe (traditional offal stew) unique to the city of Asahi, which produces delicious pork! The stew's ingredients are simple—onions, offal, and Matabei's secret soup—but this simplicity lets you fully enjoy all the flavor of the ingredients!

1223 Ni, Asahi-shi, Chiba HP <http://matabei.jp/>

☎ +81-479-63-2789 📍 JR Asahi Station (15-min walk)

🕒 11:00 am-10:00 pm 🚪 Closed Mondays

📶 No 🚗 No



**Motsunabe Offal Stew Set**  
540 yen (incl. tax)

come and try meticulously prepared motsunabe offal stew, yakitori, and horumonyaki!

