



A new standard of "Taketooyo gourmet" たけとよグルメの新基準

TAKETOYO-MESHI

たけとよめし

There are brewing houses that brew Miso(soybean paste) and Tamari(rich soy sauce) carefully in traditional brewing method in Taketooyo-cho. 6 of them are [NAKASADA-SHOUTEN], [MARUMATA-SHOUTEN], [KAKUTOU-JOUZOU], [IZUMAN-JOUZOU], [ITO-SHOUTEN], and [MINAMIGURA-SHOUTEN]. "TAKETOYO-MESHI" was started to let the "deliciousness" unique to Taketooyo-cho be known. All the cuisine has great individuality, and filled with deliciousness of Taketooyo-cho.

武豊町には昔ながらの醸造法で、じっくりと味噌とたまり醤油をつくっている蔵元がある。[中定商店][丸又商店][カクトウ醸造][泉万醸造][伊藤商店][南蔵商店]の6か所がそれだ。そんな武豊町ならではの「おいしさ」を知ってもらおうとはじまった「たけとよめし」。どれも個性豊かで、武豊の魅力が詰まっている。

TAMARI of Taketooyo

"Tamari" is squeezed from "Mame-miso" to extract only the liquid portion. Rich taste and unique aroma are characteristic, and it has various uses for Sashimi(fresh slices of raw fish), Nimono(simmered dishes), processed food and others.

豆味噌を絞り、液体部分だけを抽出した「たまり醤油」。濃厚な旨みと独特な香りが特徴で、刺身や煮物、加工食品など用途はさまざま

MISO of Taketooyo

Miso which is produced in Taketooyo-cho is called "Mame-miso" and "Aka-miso". Raw materials are soybeans, salt and others, and they ripen into Miso over a long-term of about 3 years.

武豊町でつくられている味噌は、「豆味噌」「赤味噌」といわれるもので、大豆や塩を原料に、3年ほど長期熟成させてつくっている

WHAT'S TAKETOYO MESHI たけとよめしとは?

2

Making the best use of Miso and Tamari from brewers in Taketooyo-cho. 武豊の蔵元の味噌、たまりがしっかり生かされている

4

The dish stands by itself as a complete menu item. メニューは一品として成立している

1

Using Miso and Tamari from brewers in Taketooyo-cho. 武豊の蔵元の味噌、たまりを使用している。

3

Using foodstuffs produced in Chita-peninsula as much as possible to prepare "TAKETOYO-MESHI" たけとよめしに使う食材はできる限り知多半島産のものにする

5

Chefs give their love to Miso and Tamari produced in Taketooyo-cho 作り手は武豊の味噌、たまりへの愛情をしっかりと注ぐ



Look for this mark!

Member stores of "TAKETOYO-MESHI" put the mark on flags and stickers as a sign.

このマークが目印!

たけとよめし店は、のぼりやステッカーにある、このロゴマークが目印

Access



By car

車でお越しの方へ

- From Nagoya
Via Nagoya Expressway and Chitahanto Road, get off at Taketooyo IC. Approx. 60min. to town area.
- From CHUBU CENTRAIR International Airport
Via Chita Otsu road and Chitahanto Road, get off at Taketooyo IC. Approx. 25min. to town area.

●名古屋からお越しの場合
名古屋高速道路、知多半島道路を利用し、武豊I.C.を経て武豊町市街地まで約60分

●セントレアからお越しの場合
知多横断道路、知多半島道路を利用し、武豊I.C.を経て武豊町市街地まで約25分



By train

電車でお越しの方へ

●JR Lines
Get off train at Taketooyo Station, the last station on the JR Taketooyo Line bound for Taketooyo from Nagoya Station. Approx. 55min.

●Meitetsu Lines
Get off train at Chita Taketooyo Station on the Kowa Line bound for Kowa or Utsumi from Meitetsu Nagoya Station. Approx. 35min. (Limited Express) Approx. 45min. (Express)

●JRを利用する場合
[名古屋]駅から武豊行(東行)乗車で終点「武豊」駅まで約55分
東海道本線「大府」駅から武豊線武豊行乗車で終点「武豊」駅まで約35分

●名鉄を利用する場合
[名鉄名古屋]駅から河和線河和行きまたは内海線武豊行きで「知多武豊」駅まで約35分、急行約45分

TAKETOYO-MESHI GUIDE MAP



Contact us お問い合わせ
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Tel.0569-73-1100 Fax:0569-73-7377 <http://taketooyo.info/>

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Taketooyo Town Office Industry Division
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*The information provided here is correct as of Aug. 2014. *Contents of dishes and charges may have change depending on the seasons and the availability of the ingredients. *The indicated prices include the consumption tax. *When available, please contact your interal destination. *掲載情報は2014年8月現在のものです。 *季節や仕入れにより、料理内容や金額等がかわる場合があります。 *表示価格は税込価格です。 *ご利用の際は、掲載各店へお問い合わせください。 [発行 平成27年4月]



TAKETOYO SPECIAL GOURMET

TAKETOYO-MESHI

たけとよめし

Taketooyo-cho Tourism Association Authorized
武豊町観光協会認定



Menu Book

There are full of cuisines and sweets that use "miso" and "tamari" produced from the rich climate and ancient wisdom in Taketooyo-cho.

豊かな風土と先人の知恵が生んだたけとよの「味噌」と「たまり」を使った料理・スイーツが満載!!

武豊町観光協会

たけとよめし 厳選25店

TAKETOYO SPECIAL GOURMET TAKETOYO-MESHI 25 stores carefully selected

The icon explanation: A address B telephone number C opening hours D closing days E number of seats F parking G website
アイコン説明: A住所 B電話番号 C営業時間 D定休日 E席数 F駐車場 Gウェブサイト

01 SUSHI [TAMARI]

Maguro tamari kouzi zuke don
[Don of rice topped with tuna flavored with tamari koji]
マグロのたまり麹漬け丼
1,296yen

Delicious taste of tuna was increased by flavoring tuna with homemade tamari koji made from Tamari of ITO-SHOUTEN and rice malt.

伊藤商店のたまりと米麹を使った自家製たまり麹に漬けることで、マグロの旨みがアップ

SUSHI [TAMARI]

ANAGO [Conger eel] 穴子
2,160yen

SUSHI [TAMARI]

Jouzushi 上寿司
[Deluxe sushi plate] 2,700yen

02 SUSHI [TAMARI]

Taketoyo moromi maki
[Rolled sushi with "moromi miso"]
武豊もろみ巻き
1,080yen

The makisushi uses "moromi miso" (Japanese traditional koji-fermentation food) made by "Kinzani miso" of KAKUTOU-JOZOU.

もろみ味噌にはカクトウ醸造の金山みそを使用

SUSHI [TAMARI]

ANAGO [Conger eel] 穴子
1,080yen~

SUSHI [TAMARI]

OKONOMIZUSHI お好み寿司
[Choiced sushi] 1,620yen~

03 SUSHI [TAMARI]

Namizushi [Regular sushi plate] 並寿司
1,080yen

Carefully mixing miso with only sake and sugar gives the sauce a mild taste.

日本酒と砂糖だけで丁寧に混ぜ合わせる味噌ダレは風味がまるやか

SUSHI [TAMARI]

Jouzushi 上寿司
[Deluxe sushi plate] 2,700yen

04 SUSHI [TAMARI]

Jouzushi [Deluxe sushi plate] 上寿司
2,700yen

Carefully mixing miso with only sake and sugar gives the sauce a mild taste.

日本酒と砂糖だけで丁寧に混ぜ合わせる味噌ダレは風味がまるやか

SUSHI [TAMARI]

OKONOMIZUSHI お好み寿司
[Choiced sushi] 1,620yen~

05 SUSHI [TAMARI]

Omakasenigiri 9kan
[Chef's choiced 9pcs sushi]
おまかせ握り九貫
1,580yen

SUSHI [TAMARI]

Kaisenrobata-Sushi Minori
[海鮮そばた・寿司 みどり]

06 FISH [TAMARI]

Hitsumabushi gozen
[Eel fillets cooked over charcoal with soy flavored sauce on rice]
ひつまぶし御膳
2,300yen

Nikumisio mixes domestic minced pork with Miso produced in Taketoyo-cho to broiled eel sauce increases rich taste and deep flavor.

ウナギのたれに武豊のたまりを使うことで、味にコクと深みが増す

SUSHI [TAMARI]

OKONOMIZUSHI お好み寿司
[Choiced sushi] 1,620yen~

07 MEAT [TAMARI]

Po-ku teki [Pork stake] ポークステーキ
1,150yen

The decisive factor of the taste is the original sauce that mixes Tamari produced in Taketoyo-cho with vinegar, sugar, ginger and others.

武豊産のたまりに、酢や砂糖、生姜などをブレンドしたオリジナルソースが決め手

MEAT [MISO]

Miso rosu katu teishoku
[Combo with miso pork loin cutlet]
味噌ロースかつ定食
1,280yen

Simple menu that good taste of Miso produced in Taketoyo-cho can be tasted.

武豊産の味噌の旨みを存分に味わえるシンプルメニュー

12 MEAT [MISO]

Miso rosu katu teishoku
[Combo with miso pork loin cutlet]
味噌ロースかつ定食
1,280yen

Simple menu that good taste of Miso produced in Taketoyo-cho can be tasted.

武豊産の味噌の旨みを存分に味わえるシンプルメニュー

17 NOODLES [MISO]

Misonikomi udon
[Udon cooked with miso soup]
味噌煮込みうどん
750yen

This udon uses original miso sauce made by Miso of MARUMATA-SHOUTEN, homemade miso and others.

丸又商店の味噌のほか、自家製などを合わせたオリジナルの味噌ダレを使用

RAMEN [TAMARI]

Shouyu sinaji
[Shouyu ramen noodles]
しょう油新味
790yen

Ramen made of natural ingredients and Tamari produced in Taketoyo-cho that has mellow taste filled with natural good flavor.

天然素材と武豊のたまりを使ったラーメン。自然の旨みが詰まった芳醇な味わい

TAKETOYO TAMARI Ramen

22 RAMEN [TAMARI]

Shouyu sinaji
[Shouyu ramen noodles]
しょう油新味
790yen

Ramen made of natural ingredients and Tamari produced in Taketoyo-cho that has mellow taste filled with natural good flavor.

天然素材と武豊のたまりを使ったラーメン。自然の旨みが詰まった芳醇な味わい

RAMEN [TAMARI]

Tamari chuuka soba
[Tamari ramen noodles]
たまり中華そば
756yen

Simple ramen that has rich taste and good flavor of Tamari produced in Taketoyo-cho.

武豊産のたまりのコクと旨みを味わえるシンプル中華そば

08 CURRY [TAMARI]

Tamari karey
[Tamari curry]
たまりカレー
380yen a pack

Rehot curry that uses Tamari produced in Taketoyo-cho. Savory flavor and fresh aftertaste are characteristic.

武豊産のたまりを使ったレトルトカレー。香ばしい風味とさわやかな後味が特徴

FISH [TAMARI]

Ikehirame nitsuke
[Simmered fresh flounder]
活ひらめ煮付け
1,296yen~

Use Tamari of IZUMAN-JOUZOU that has richer taste than general tamari.

一般的なたまりよりもコクがある泉万蔵産のたまりを使用

13 FISH [TAMARI] MISO

Taketoyo gurume kaiseki
[Taketoyo gourmet cuisine]
武豊グルメ懐石
3,780yen~5,940yen

You can enjoy the taste of Miso and Tamari produced in Taketoyo-cho in every recipe.

武豊産の味噌やたまりをあらゆる調理法で堪能できる

BREAD [MISO]

Miso pan
[Miso bread]
※a part of a dinner course
みそパン(コースの一部)
151yen

Melon bun that kneads miso into cookie dough.

クッキーの生地味噌を練り込んだメロンパン

18 SWEETS [MISO]

ITOKAWA manju
[Japanese style bun stuffed with azuki-bean paste]
イトカワまんじゅう
108yen

Manju made from the image of the Asteroid Itokawa. There is firm flavor of miso.

練り込まれた味噌の風味がしっとり。イメージは小惑星イトカワ

SWEETS [MISO]

Kuranokaori
[Japanese style bun stuffed with azuki-bean paste]
蔵の香り
130yen

Manju that wraps a lot of smooth red bean paste with miso kneaded dough produced in Taketoyo-cho.

武豊産の味噌が練り込まれた皮で、たっぷりのこしあんを包み込んだ

23 RAMEN [TAMARI]

Tamari chuuka soba
[Tamari ramen noodles]
たまり中華そば
756yen

Simple ramen that has rich taste and good flavor of Tamari produced in Taketoyo-cho.

武豊産のたまりのコクと旨みを味わえるシンプル中華そば

RAMEN [TAMARI]

Tamari ramen
[Tamari ramen noodles]
たまりラーメン
650yen

The soup that brings out at the maximum flavor and mellowness of Tamari of NAKASADA-SHOUTEN is a masterpiece.

中定商店のたまりの風味やまろやかさを最大限に引き出したスープが絶品

09 FISH [TAMARI]

Ikehirame nitsuke
[Simmered fresh flounder]
活ひらめ煮付け
1,296yen~

Use Tamari of IZUMAN-JOUZOU that has richer taste than general tamari.

一般的なたまりよりもコクがある泉万蔵産のたまりを使用

BREAD [MISO]

Miso pan
[Miso bread]
※a part of a dinner course
みそパン(コースの一部)
151yen

Melon bun that kneads miso into cookie dough.

クッキーの生地味噌を練り込んだメロンパン

14 BREAD [MISO]

Miso pan
[Miso bread]
※a part of a dinner course
みそパン(コースの一部)
151yen

Melon bun that kneads miso into cookie dough.

クッキーの生地味噌を練り込んだメロンパン

MEAT [MISO]

Miso katsu teishoku
[Combo with pork cutlet with miso-sauce]
味噌かつ定食
1,620yen

Delicious taste of pork and sweetness of cabbage go well with "Houzan-miso" of NAKASADA-SHOUTEN.

豚肉の旨みとキャベツの甘みが、中定商店の宝山みそと絶妙に合う

19 SWEETS [MISO]

Kuranokaori
[Japanese style bun stuffed with azuki-bean paste]
蔵の香り
130yen

Manju that wraps a lot of smooth red bean paste with miso kneaded dough produced in Taketoyo-cho.

武豊産の味噌が練り込まれた皮で、たっぷりのこしあんを包み込んだ

SWEETS [MISO]

Miso manju
[Japanese style bun stuffed with azuki-bean paste]
味噌まんじゅう
430yen for 5

Old-fashioned taste manju that wraps shiro-an(white) paste of white bean) with miso kneaded dough into it.

皮に味噌を練り込み、中身は白あんが入った昔ならではの味

24 RAMEN [TAMARI]

Tamari ramen
[Tamari ramen noodles]
たまりラーメン
650yen

The soup that brings out at the maximum flavor and mellowness of Tamari of NAKASADA-SHOUTEN is a masterpiece.

中定商店のたまりの風味やまろやかさを最大限に引き出したスープが絶品

MEAT [MISO]

Hoikourou
[Twice cooked pork]
回鍋肉
997yen

Delicious taste of pork and sweetness of cabbage go well with "Houzan-miso" of NAKASADA-SHOUTEN.

豚肉の旨みとキャベツの甘みが、中定商店の宝山みそと絶妙に合う

10 MEAT [MISO]

Miso katsu teishoku
[Combo with pork cutlet with miso-sauce]
味噌かつ定食
1,620yen

Delicious taste of pork and sweetness of cabbage go well with "Houzan-miso" of NAKASADA-SHOUTEN.

豚肉の旨みとキャベツの甘みが、中定商店の宝山みそと絶妙に合う

BREAD [MISO]

Miso pan
[Miso bread]
※a part of a dinner course
みそパン(コースの一部)
151yen

Melon bun that kneads miso into cookie dough.

クッキーの生地味噌を練り込んだメロンパン

15 BREAD [MISO]

Miso pan
[Miso bread]
※a part of a dinner course
みそパン(コースの一部)
151yen

Melon bun that kneads miso into cookie dough.

クッキーの生地味噌を練り込んだメロンパン

MEAT [MISO]

Nikumisio korokke
[Miso-flavored meat croquette]
肉味噌コロッケ
150yen

Nikumisio mixes domestic minced pork with Miso produced in Taketoyo-cho.

肉味噌は国産豚のミンチに武豊産の味噌を合わせた

20 SWEETS [MISO]

Miso manju
[Japanese style bun stuffed with azuki-bean paste]
味噌まんじゅう
430yen for 5

Old-fashioned taste manju that wraps shiro-an(white) paste of white bean) with miso kneaded dough into it.

皮に味噌を練り込み、中身は白あんが入った昔ならではの味

SWEETS [MISO]

Nakagawayu Seikaho
[Nagagawayu Seikaho]
中川製菓懐石
500yen

You can taste specialty Tamari at each of 6 Tamari breweries in Taketoyo-cho.

武豊にある6つの醸造蔵、それぞれの自慢のたまりが味わえる

25 FISH [TAMARI]

Anago mirinboshi
[Dried conger eel seasoned with mirin]
あなごみりん干し
100yen~

Saba mirinboshi
[Dried mackerel seasoned with mirin]
さばみりん干し
250yen~

Using Tamari and liquid seasoning of MARUMATA-SHOUTEN.

丸又商店のたまり、調味液を使用

11 MEAT [MISO]

Nikumisio korokke
[Miso-flavored meat croquette]
肉味噌コロッケ
150yen

Nikumisio mixes domestic minced pork with Miso produced in Taketoyo-cho.

肉味噌は国産豚のミンチに武豊産の味噌を合わせた

BREAD [TAMARI] MISO

Tamarinbou
[Kinpira bread]
貯まりん棒
185yen

Kinpira flavored with the use of tamari, and miso-an(sweet) paste of red beans and miso) additive to the taste of walnut.

たまりに味付けしたキンピラやクルミの食感がクセになる味噌あんを使用

16 BREAD [TAMARI] MISO

Tamarinbou
[Kinpira bread]
貯まりん棒
185yen

Kinpira flavored with the use of tamari, and miso-an(sweet) paste of red beans and miso) additive to the taste of walnut.

たまりに味付けしたキンピラやクルミの食感がクセになる味噌あんを使用

CRACKERS [TAMARI]

Mustukura senbei
[Mutukura rice cracker]
六つ蔵せんべい
500yen

You can taste specialty Tamari at each of 6 Tamari breweries in Taketoyo-cho.

武豊にある6つの醸造蔵、それぞれの自慢のたまりが味わえる

21 CRACKERS [TAMARI]

Mustukura senbei
[Mutukura rice cracker]
六つ蔵せんべい
500yen

You can taste specialty Tamari at each of 6 Tamari breweries in Taketoyo-cho.

武豊にある6つの醸造蔵、それぞれの自慢のたまりが味わえる

RAMEN [TAMARI]

Tamari chuuka soba
[Tamari ramen noodles]
たまり中華そば
756yen

Simple ramen that has rich taste and good flavor of Tamari produced in Taketoyo-cho.

武豊産のたまりのコクと旨みを味わえるシンプル中華そば

25 FISH [TAMARI]

Anago mirinboshi
[Dried conger eel seasoned with mirin]
あなごみりん干し
100yen~

Saba mirinboshi
[Dried mackerel seasoned with mirin]
さばみりん干し
250yen~

Using Tamari and liquid seasoning of MARUMATA-SHOUTEN.

丸又商店のたまり、調味液を使用