

Including
must-see places

local specialties of isogo

Come to the town of Isogo full of attractions,
surrounded by sea and hills.



磯子の
逸品



<Issuance> City of Yokohama Isogo Ward Administration Office Ward Administration Promotion Division
3-5-1 Isogo, Isogo-ku, Yokohama 235-0016 TEL: 045-750-2331 FAX: 045-750-2533 <https://www.city.yokohama.lg.jp/isogo/>
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What are “local specialties of isogo” ?

Food and beverages in Isogo Ward that have been certified by the city hall as special products after recruiting items that are loved and rooted in the region.

The purpose is to improve the attractions of the ward by discovering and rediscovering regional resources.

Up to this point, we have certified “local specialties of isogo” three times in the fiscal year 2011, fiscal year 2013, and fiscal year 2019.



This flag is a symbol of the stores selling “local specialties of isogo.”

- Fiscal Year 2011: Certified 27 products after going through the examination by ward resident monitors.
- Fiscal Year 2013: Additionally certified the top 25 products that received many nominations.
- Fiscal Year 2019: Additionally certified the top 5 products that received many nominations.

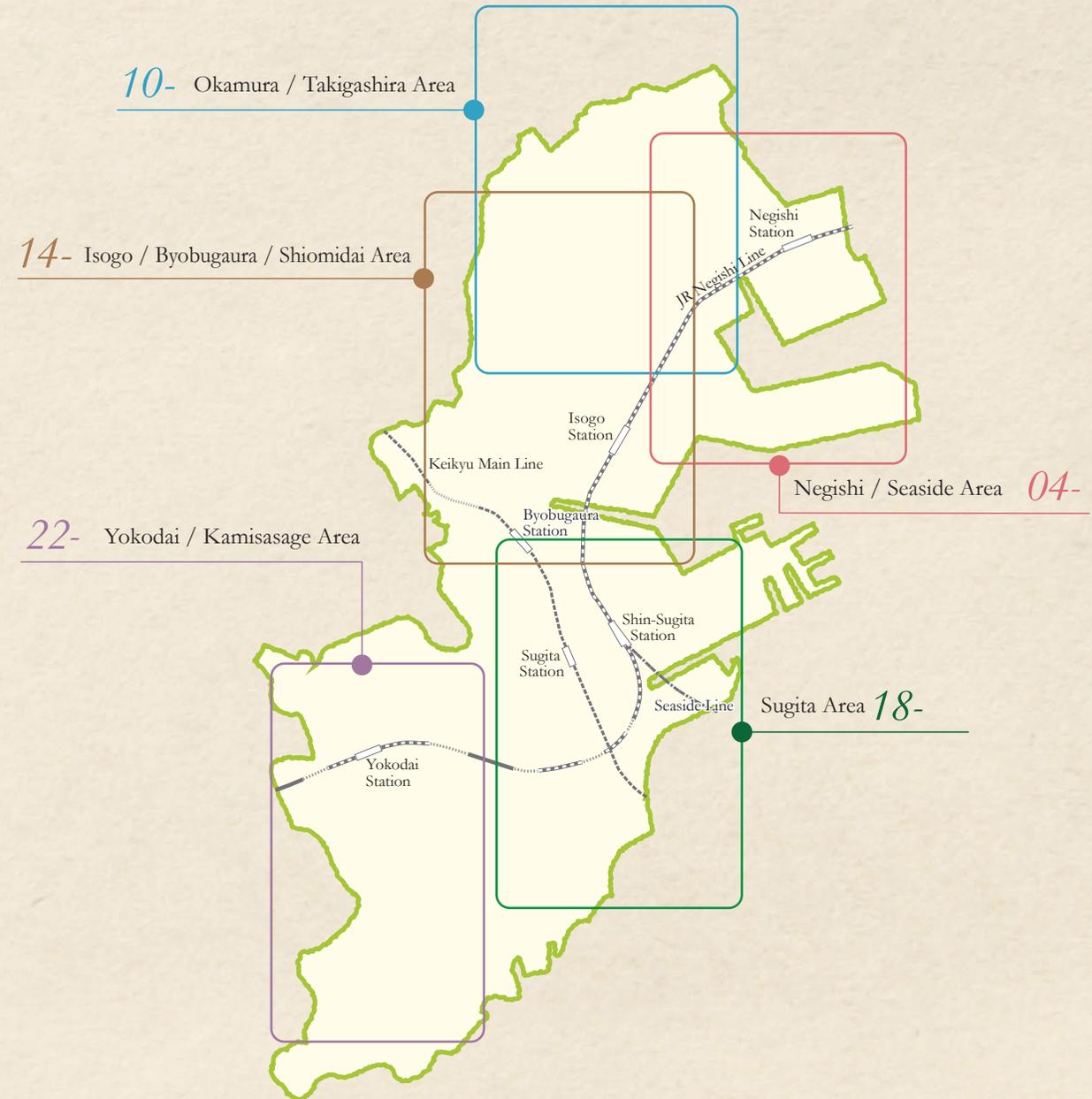
(The number of certified products as of March 1st, 2023 are 41 products)

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How to Use This Book

- This book introduces each area with stores that sell “local specialties of isogo” and features the information of the surrounding “attractions.” It is created for the purpose of utilizing this book as a companion when strolling the town of “Isogo.”
- Unless otherwise noted, all of the prices include sales tax.
- Business hours and regular holidays may change or may be temporarily closed during long holidays, Obon, end of the year and New Year holidays.
- The information posted is current as of March 2023. It is subject to change, so please check the latest information when using it.
- The area code for the City of Yokohama is “045.”
- Please note that the price and the name of some products have changed since the “local specialties of isogo” certification.



Legend

- | | | |
|--|--------------------------|--------------------------|
| ① Item numbers of “local specialties of isogo” | * Plums | 住 Address |
| A Symbol of “Attractions” | ◀ View location | ☎ Telephone number |
| 🌸 Cherry blossoms | 🛍️ Shopping street | 🕒 Business hours |
| 🍁 Autumn leaves | | 📅 Regular holidays |
| | | 🌐 Website |

Negishi / Seaside Area - local specialties of isogo -

1 Hot Water Yeast Shokupan Bread

[Certified in 2013]

Fragrant and fluffy shokupan bread

Sold as a single loaf, without cutting freshly baked bread. The fluffy, chewy texture allows you to thoroughly enjoy the joy of eating bread. Toast it to enjoy a crispy and chewy texture, just like when it is freshly baked. To purchase, please visit "Tsudoi" (1-42 Baba-cho). Please understand if it is sold out as it is limited in quantity. Price: 200 yen



Pa · Pan

📍 8-28 Sakashita-cho, Isogo-ku
 *We do not sell items here.
 ☎ 751-8707
 🕒 1:30 pm - 4:00 pm
 🗓 Tuesday, Thursday, Saturday, Sunday, public holidays



3 Custard Pudding

[Certified in 2011]

Le Week-End

📍 8-15 Nishi-cho, Isogo-ku
 ☎ 751-9020
 🕒 10:00 am - 7:00 pm
 🗓 Monday / Tuesday

A classic custard pudding we finally found

Made faithful to the basic recipe. The ingredients are also simple, made with eggs, milk, and vanilla. Adults will also be addicted to the classic but rare flavors. The strong flavors of eggs will remind you of the custard pudding you ate as a child. Price: 360 yen

4 Mitarashi Dango

[Certified in 2011]

Tanabeya

📍 3-15 Nishi-cho, Isogo-ku
 ☎ 753-8261
 🕒 9:00 am - 5:00 pm
 🗓 Monday (Tuesday if it is a public holiday)



2 Guatemala (Coffee)

[Certified in 2013]



A relaxing moment, amber bliss

The store offers 13 kinds of charcoal roasted coffee. Each cup is made by grinding the beans and dripping it with care after each order. Have a relaxing time savoring aromatic coffee with a cup of your choice. Smoking is not allowed as we want you to enjoy the aroma of the coffee.

Price: 500 yen (1 cup), 700 yen (100g)

Shibahara Coffee Shop

📍 9-17 Haramachi, Isogo-ku
 ☎ 754-0585
 🕒 10:00 am - 6:00 pm
 🗓 Tuesday / Wednesday

Pure deliciousness made with wisdom and ingenuity

The classic Japanese confectionery transformed into a unique, special dish by refining the ingredients and preparation. A generous portion of sweet and savory sauce is poured on the dumplings using joshinko made by grounding high quality rice. It is thickened with Yoshino kuzu using a unique method. The burnt parts are just right, fragrant, and delicious. Price: 120 yen

5 Kimchi Fried Rice

[Certified in 2013]



Addictive kimchi fried rice

The unique flavors and stir-frying method makes this dish one of a kind. Kimchi fried rice made with special care from the rice to the kimchi ordered from Osaka Tsuruhashi is packed with addicting, rich, spicy, and delicious flavors that cannot be eaten at other stores. The interior of the store is stylish and has terrace seats. Great for dining out by yourself or in groups. Price: Takeout 982 yen, eat at the store 1,001 yen

Okonomiyaki Columbus Negishi Store

📍 14-3 Nishi-cho, Isogo-ku
 ☎ 751-9449
 🕒 11:30 am - 9:30 pm (LO)
 🍷 None
 🌐 <https://okonomiyaki-columbus.com/>



6 Custard Cream Roll

[Certified in 2019]



Exquisite fluffy rolls and custard cream that is not too sweet

The soft, smooth custard cream has a strong flavor of eggs, is not too sweet and just right. It has always been an absolute, customer-favorite since the store opened! Although there are many choices combining these ingredients, as it pairs great with whipped cream and fruits, first give the custard cream a try.

Price: Takeout 248 yen, eat at the store 253 yen

Koppe Pan House Panyano Oyaji

📍 1st Floor 14-3 Nishi-cho, Isogo-ku
 ☎ 353-3351
 🕒 8:00 am - 6:00 pm *Ends as soon as it is sold out
 🗓 Sunday / Monday / Tuesday
 🌐 <https://www.instagram.com/panyanooyaji/>



7 Spinach Curry (Saag Chicken Curry)

[Certified in 2011]



Addictive jade colored curry

Indian curry made by a real Indian chef has a vibrant green color that comes from the spinach. The original umami and sweetness of the vegetables are alive, creating a mild flavor. The spiciness can be adjusted and has fans in all generations from children to the elderly. Price: Lunch takeout 750 yen, lunch set (With naan or rice, salad, drink) 880 yen, night 1,050 yen (All of the prices do not include sales tax)

Taj Tandoor

📍 12-25 Higashi-cho, Isogo-ku
 ☎ 755-1757
 🕒 11:00 am - 3:00 pm, 5:00 pm - 10:00 pm
 🗓 Dinner is closed on Tuesdays.

Attractions of Negishi Area

A Negishi Natsukashi Park Former Yagishita House

A modern Japanese style house that combined a traditional Japanese house and European style house. It was built by Yagishita, a prominent merchant in Yokohama, in the middle of the Taisho Period. It is designated as a tangible cultural property by the city. You can enjoy the atmosphere of the daily lives of the people in the Taisho to early Showa Period. Events such as exhibitions of Hina decorations and May dolls, and a Goemon bath experience are also held.

[Opening Hours] 10:00 am - 4:00 pm [Park Closed / Building Closed] 2nd / 4th Tuesdays of the month (The following day if it is a public holiday), end of the year and New Year holiday [Admission] Free [Contact Information] 10 Shimo-cho, Isogo-ku
☎ 750-5022 FAX: 750-5022 🌐 <https://ne-yagishitatei.com>



B Isogo Fishing Pier

You can enjoy fishing while looking out at Negishi Bay on a pier that is 500m long and 3m wide. Fishers can go empty handed, as the facility sells baits and gimmicks, and rents out rods and life jackets for children. The relatively fast tide makes it easy for the fish to gather. Large fish such as black seabreams can sometimes be caught.

[Usage Time] 8:00 am - 5:00 pm (Until 6:00 pm during March - June, September - October and until 7:00 pm during July - August)

[Closed Days] End of the year and New Year holidays

[Admission] Adults 500 yen, elementary / junior high school students 300 yen (Only observation adults 100 yen, elementary / junior high school students 50 yen)

[Contact Information] 39 Shinisogo-cho, Isogo-ku ☎ 761-1931

🌐 <http://isogo.yokohama-fishingpiers.jp/>



Attractions of Seaside Area

I ENEOS Corporation Negishi Refinery



Manufactures products, such as gasoline, kerosene, and light oil from crude oil. The tour will introduce the overview of the refinery, petroleum refining methods, and environmental and safety initiatives.

[Contact Information] 1-1 Otori-cho, Isogo-ku ☎ 757-7111 FAX: 757-7117
 🌐 <https://www.eneos.co.jp/company/about/branch/negishi/>



II J-POWER (Electric Power Development Co., Ltd.) Isogo Thermal Power Station



A thermal power plant that burns coal to create steam and uses the steam power to generate electricity. "ISOGO Energy Plaza & HAMAKAZE Plaza" is currently closed to prevent coronavirus infections. We will notify you on our website when we are able to reopen. No reservation required. Admission is free. You can also tour the power plant during the "J-POWER Festival and children's events during the summer vacation.

[Contact Information] 37-2 Shinisogo-cho, Isogo-ku
 ☎ 750-0655 FAX: 750-0654



[Power Station] 🌐 <https://www.jpowers.co.jp/learn/facilities/isogo.html>

[Observation Facility] 🌐 https://www.jpowers.co.jp/isogo_ep/



III Toshiba Corporation Yokohama Complex



Two bases in front of JR Shin-Sugita Station and JR Isogo Station. The base in Sugita develops and manufactures metal material components, designs and develops power stations, develops and manufactures semiconductor manufacturing devices. The base in Isogo researches and develops things regarding production technology. The base in Sugita also holds "Summer Festival" neighboring residents can also join.

[Contact Information] 8 Shinsugita-cho, Isogo-ku
 ☎ 770-3111 FAX: 770-3179
 🌐 https://www.toshiba.co.jp/contact/guide/map/yokohama_com.htm



IV South Water Reclamation Center

The second sewage treatment plant built in Yokohama. During the facility tour, you can see the process of the dirty water regenerated. Applications for facility tours are accepted at any time. Tours are held only on weekdays.



[Contact Information] 39 Shinisogo-cho, Isogo-ku
 ☎ 761-5251 FAX: 754-2367



🌐 https://www.city.yokohama.lg.jp/kurashi/machizukuri-kankyo/kasen-gesuido/gesuido/center/saisei_center/nanbu/05wtc.html

Okamura / Takigashira Area - local specialties of isogo -

8

Bokujo no Tayori

[Certified in 2011]



Melt-in-your-mouth cheesecake like no other

A pure, raw cheesecake with the ultimate melt-in-your-mouth texture made using smooth cream cheese. Please enjoy the melt-like texture like no other that is rich but not too heavy. It is handed frozen to keep it fresh. It can also be shipped to other regions in Japan. Price: 250 yen

European Style Confectionery Friandor

☎ 4-23-6 Okamura, Isogo-ku ☎ 761-3170
 🕒 10:00 am - 6:00pm 🗓 Tuesday
 🌐 <https://m.facebook.com/friandor>



10

Potato Fries

[Certified in 2013]



Always freshly fried, nostalgic flavors

The potato fries are always freshly fried as it is fried after each order. The potato fries the side dish store creates has been loved by the residents in Okamura for over 50 years. The fries are made by steaming potatoes until it is fluffy and then frying it in high temperature oil until it is crispy. It is also highly popular among students returning from their club activities, as it can also be eaten on the spot. Price: 140 yen (10 pieces)

Heiwaro

☎ 2-10-11 Maruyama, Isogo-ku
 ☎ 751-3416
 🕒 11:00 am - 2:30 pm, 5:00 pm - 7:00 pm
 🗓 Sunday / Monday

9

Mont Blanc

[Certified in 2011]



A special sweet with rich, chestnut flavors

“Montmart” is a Western confectionery store located at the entrance of Okamura Tenmangu Shrine, which is called Tenjin-sama by the locals. The aroma of the chestnuts gently spreads as you eat it. White chocolate is used as a secret ingredient. Mont Blanc A luxurious, special sweet. Price: 380 yen

Montmart

☎ 2-11-35 Okamura, Isogo-ku ☎ 753-6366
 🕒 9:00 am - 7:00 pm 🗓 Wednesday

11

Tanmen

[Certified in 2011]



A classic that has been loved in the shopping district of Negishi Bridge for 60 years

A Chinese restaurant that is loved by the common people, keeping the atmosphere of the Showa Period and flavors at affordable prices. The flavors of the homemade noodles with a great texture increases as you eat it, as the soup rich in umami soaks in the noodles. They also give you a large serving of vegetables! Price: 650 yen



Hamburg Steak Japanese Style

12

[Certified in 2013]

Savor the meaty hamburg steak

A renowned restaurant hidden in the residential area of Takigashira, only true gourmet lovers know. You can savor the secret Japanese style sauce that has been passed down by the chef's father and the hamburg steak with meaty flavors. We also recommend shogayaki with sweet and savory ginger sauce and homemade matcha bavaois. There is also a tatami seating area, making it family and children friendly. Price: 1,500 yen

Restaurant Shin

☎ 1st Floor 2-20-10 Maruyama, Isogo-ku
 ☎ 753-9702
 🕒 11:00 am - 4:00 pm
 🗓 Monday, 2nd / 4th Tuesdays
 🌐 <https://www.restaurantshin.com/>



14

Triangle Croquette

[Certified in 2013]

Famous croquettes that bring out the ingredients' original flavors

Yokohama's famous croquettes that have won the gold medal award in a competition to decide the best croquette in Yokohama's shopping district, “Gachikoro!” The traditional flavors are created by carefully choosing the potatoes and are loved by everyone, including children, grandmothers, and grandfathers. We do not know why its shape is a triangle.

Price: 120 yen (Special sale day 110 yen)



Gourmet Shop Kanehira

☎ 20-4 Hisaki-cho, Isogo-ku
 ☎ 752-2943
 🕒 10:00 am - 6:00 pm
 🗓 9th, 19th, and 29th every month, Irregular holidays



15

Kelp Tsukudani

[Certified in 2011]

Have this special dish morning and night!

A sophisticated tsukudani made using kelp from Kushiro with a gentle aroma of scallop stock. The gentle, sweet flavors will make you want to keep eating it. Pair it with white rice, and you will want to have seconds for sure. It is a popular dish that also pairs great with sake. Price: 230 yen (100g)

Hamaya Takagi Shokuhinten

☎ 20-5 Hisaki-cho, Isogo-ku
 ☎ 751-7610
 🕒 9:00 am - 6:00 pm
 🗓 9th, 19th, and 29th every month
 * Kelp tsukudani is only sold on days that include the number 8

13

Hayashi Rice

[Certified in 2011]



The invincible Hayashi rice food experts certify

“Tajima” is a hidden, renowned restaurant in Isogo. The sauce, which is prepared over two weeks, is rich with the extracts of the ingredients condensed. Large diced beef makes it truly satisfying. Please understand if it is sold out as it is limited in quantity. Price: 1,320 yen

Western Cuisine Tajima

☎ 1-12 Hirochi-cho, Isogo-ku
 ☎ 751-5926
 🕒 12:00 pm - 2:00 pm (LO), 5:00 pm - 8:00 pm (LO)
 🗓 Monday / Tuesday

16

Beef Tongue Stew

[Certified in 2011]



Flavors prepared by artisans with time and care

Located on the 2nd floor at the entrance of Hama Market, it has been cooking authentic Western food for 39 years. The delicious sauce made by simmering it for a long time, melting the umami of the ingredients, and the amazingly soft beef tongue make this dish special. It makes everyone who eats it smile. Price: 1,500 yen

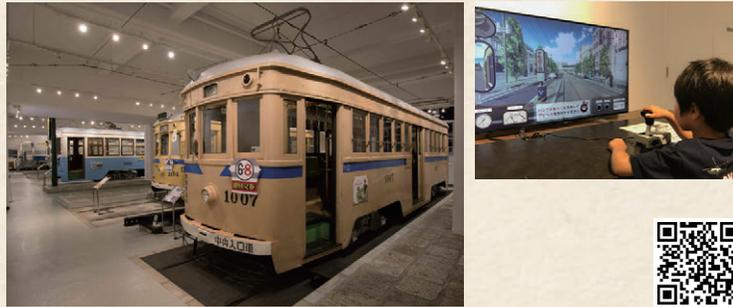
Cafe Restaurant Sentakubune

☎ 20-3 Hisaki-cho, Isogo-ku
 ☎ 753-6144
 🕒 11:00 am - 3:00 pm, 5:30 pm - 9:00 pm
 🗓 9th, 10th, 19th, 20th, 29th, and 30th every month

Attractions of Okamura / Takigashira Area

A Yokohama Tram Museum

The "Yokohama Tram" was lovingly called "Chinchin Train" and served as the foot of the citizens of Yokohama citizens. There are seven trams you can actually ride on at the museum. The tram stop sign and paving stones are exhibited in their original form. You can learn about the history of Yokohama with the theme, "The Development of Yokohama and the Development of Urban Transportation" at the history exhibition corner. You can also enjoy tram simulators etc.



[Opening Hours] 9:30 am - 5:00 pm [Admission is until 4:30 pm] [Building Closed] Monday (Tuesday if it is a public holiday), end of the year and New Year holidays (12/9 - 1/3) * Open during Mondays during spring, summer and winter breaks
 [Admission] Adults (High school students and above) 300 yen, 3 years old to junior high school students 100 yen [Contact Information] 3-1-53 Takigashira, Isogo-ku ☎ 754-8505 FAX: 754-8507 🌐 <https://www.shiden.yokohama/>



B Santonodai Ruins / City of Yokohama Santonodai Archaeological Museum

Remains of the village of the Jomon, Yayoi, Kofun Period left on a small hill (Designated national historic site). The thatched pit dwelling has been restored, and you can go inside. Different experience classes you can experience the life of ancient people are also held. It was also introduced in the booklet, "Sumire," of the CD of the folk duo "Yuzu" from Okamura.

[Opening Hours] 9:00 am - 5:00 pm (- 4:00 pm during October - March)
 [Building Closed] Monday (Tuesday if it is a public holiday), end of the year and New Year holidays (12/28 - 1/4) [Admission] Free
 [Contact Information] 4-11-22 Okamura, Isogo-ku ☎ 761-4571 FAX: 761-4603
 🌐 <https://www.rekihaku.city.yokohama.jp/shisetsu/sand/>



C Okamura Tenmangu Shrine

Okamura Tenmangu is said to have begun when a vassal of Minamoto no Yoritomo worshipped the spirit of Kitano Tenmangu. It is now known as the god of academics. Many people come to worship to pray for passing their exams. There is also a stone cow statue that is believed, "The pain of the affected area will be gone if you pat it" at the shrine.



[Contact Information] 2-13-11 Okamura, Isogo-ku ☎ 751-2008
 🌐 <http://okamura-tenmangu.com/>

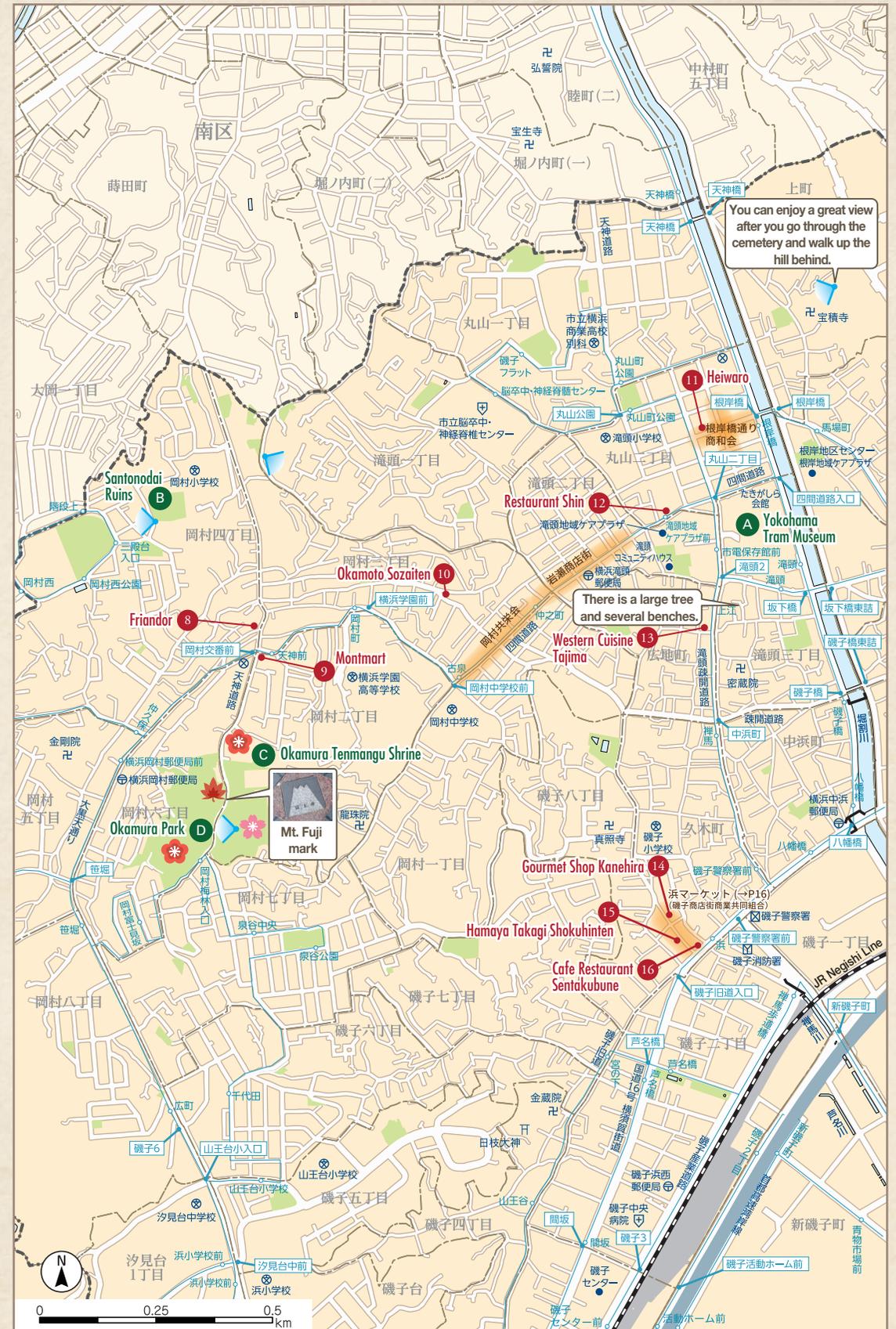


D Okamura Park

At "Okamura Plum Grove" on the west side of Tenjin Road, you can admire about 150 plum trees, while walking along the promenade. You can see Yokohama Landmark Tower and Mt. Fuji from the plateau on the east side of the baseball field and tennis court. It is also famous as a place with a great night view.



[Contact Information] 2-17 Okamura, Isogo-ku ☎ 751-4375 FAX: 751-2292
 🌐 <https://www.kanagawaparks.com/okamura/>



You can enjoy a great view after you go through the cemetery and walk up the hill behind.

There is a large tree and several benches.

Western Cuisine Tajima

Gourmet Shop Kanehira

Hamaya Takagi Shokuhinten

Cafe Restaurant Sentakubune

17 **Sesame Sauce Mochi**

[Certified in 2013]



Rich sesame sauce overflowing

Fragrant sesame sauce flows out from the thick and chewy mochi. The bite-size makes you want to eat one after another. It is a special product that is loved by all ages. It makes a great gift as it can be shipped to anywhere in Japan.(frozen delivery)

Isogo Fuugetsudou

- 📍 2-21-7 Isogo, Isogo-ku
- ☎ 751-0200
- 🕒 9:00 am - 5:00 pm
- 🗓 Monday / Tuesday
- 🌐 <https://www.isogo-fuugetsudou.com/>



The umami of the stock makes this spicy dish exceptional

Made using rich beef stock that tastes great just with salt. It is known for having a strong umami flavor from the stock, making you want to keep eating it, even if you may not like spicy food. You can enjoy the authentic flavors of South Korea in a casual, homey atmosphere. Price: (Small) 2,100 yen (Large) 2,950 yen

Kanryori Yumekairoh

- 📍 2-1-14 Mori, Isogo-ku
- ☎ 754-4011
- 🕒 11:30 am - 2:00 pm, 5:00 pm - 9:00 pm
- 🗓 Sunday, 1st / 3rd Monday
- 🌐 <http://www.yumekairoh.jp/>



18 **Kimchi Jjigae**

[Certified in 2011]



20

Marron Chantilly

[Certified in 2013]



A cake store in a friendly town in Byobugaura

A treat that is rich and mild made using a generous amount of whipped cream and chestnuts. It is the store's signature cake with strong, rich flavors of chestnuts. The friendly owner and his wife, who aspires to create a cake store rooted in the town people can casually come in and talk, makes it even more appealing. Price: 450 yen

Marron Yogashiten

- 📍 4-7-9 Mori, Isogo-ku
- ☎ 753-2566
- 🕒 9:30 am - 7:30 pm
- 🗓 Thursday / 4th Wednesday

22

Omakase 8-piece set

[Certified in 2011]



Just to see the customers' smiles

From the fresh ingredients purchased that day, 8 pieces of Japanese chef omakase, steamed egg custard, and miso soup are included at this price! Choose "Japanese Restaurant Yakko" if you want to savor seasonal fish. Price: 1,980 yen

Japanese Restaurant Yakko

- 📍 3-3-17 Mori, Isogo-ku ☎ 753-1263
- 🕒 Mon - Fri 11:00 am - 3:00 pm / 5:00 pm - 10:00 pm, Sat 11:00 am - 10:00 pm, Sun 11:00 am - 9:30 pm
- 🗓 None (Sushi counter lunch only closed on Mondays, Tuesdays, and Wednesdays.)

21

Daifuku

[Certified in 2013]



60 years at Shirahata Shopping Street

A classic sweet that is not too sweet made carefully selecting the ingredients. Everything is made by hand, including the red bean paste. The chunky red bean paste is wrapped in mochi made by steaming glutinous rice and pounding it, a recipe that has not changed since the store opened. Flavors that will make you appreciate traditional Japanese flavors. The staff will also teach you about the sweets that match the season at the store. Price: 110 yen

Okashitsukasa Koeido

- 📍 3-14-33 Mori, Isogo-ku ☎ 751-0216
- 🕒 8:30 am - 6:00 pm
- 🗓 Thursday, 3rd Friday

23

Gouter Cream Puff

[Certified in 2013]



Authentic pastries in Byobugaura

The sesame on the surface of the puff is fragrant. The cream puff wrapped in a crispy dough is the signature pastry of the store. The custard and whipped cream combined using an original ratio is stuffed after each order so you can enjoy the crispy texture. Please make a reservation by phone if you wish to buy a large quantity. You can also enjoy seasonal cakes made using seasonal fruits. Price: 270 yen

Patisserie Ann Goute

- 📍 3-3-17 Mori, Isogo-ku
- ☎ 752-4173
- 🕒 11:00 am - 7:30 pm
- 🗓 Tuesday / Wednesday

The bliss of eating freshly fried kakiage

"Izutsu" is hidden at a place near Isogo Station. Is it too luxurious for me? Don't worry about that. Go through the shop curtain, and you will see the warm smiles of the owner and his wife. The kakiage is packed with shrimp and mitsuba. The freshly fried kakiage is crispy. Savor freshly fried tempura at the counter at night. Price: 1,870 yen

Tempura Katsugyo Izutsu

- 📍 No. 104 Dojunkai Isogo Heights 1-2-1 Mori, Isogo-ku
- ☎ 752-2220
- 🕒 11:30 am - 2:00 pm, 5:00 pm - 9:30 pm
- 🗓 Wednesday

19 **Kakiage Rice Bowl**

[Certified in 2013]



Attractions of Isogo / Byobugaura / Shiomidai Area

A Former Count Higashi-fushimi Kunihide Villa (Kihinkan)

A villa built by Court Higashifushimi Kunihide (A person who became a subject of the state from the Kuninomiya Family), The exterior of this villa, which was certified as a historical building of the city, is made of a reinforced concrete frame and is decorated with a Japanese-style design, while the interior is Western-style.



B Grand Elevator of Brillia City Yokohama Isogo

To access from JR Isogo Station, go through the tunnel and take the elevator to climb meters to the hill in 40 seconds.



[Usage Time] From 30 minutes before the first train at JR Isogo Station to 30 minutes after the last train [Fare] One way 52 yen (Only Suica or Pasma can be used, does not accept cash)

* Free for children below elementary school age

[Contact Information] Isogo Town Management Club

☎ 750-4171 FAX: 750-4172

E Hama Market

A shopping street with a nostalgic atmosphere that was developed from the black market after the war. It is a valuable place where you can feel the warm atmosphere that has not changed when you walk through the arcades. Days that include the number "8," the 27th and Saturdays are special sales days. Days that include the number "9" is a regular holiday.



☞ <https://www.hama-market.com/>



C Kuraki Park



Kuraki Park is a vast park that spans Konan Ward and Isogo Ward. You can enjoy the natural scenery throughout the four seasons, including plums in spring, lush rice terraces in summer, and autumn leaves.

[Contact Information] South Park Green Land Office ☎ 831-8484

FAX:831-9389 (The gate for the street to Kuraki Noh Stage from the park opens from 9:00 am - 4:30 pm The gates close on the closed days / rainy day schedule of the Kuraki Noh Stage)

☞ <https://www.city.yokohama.lg.jp/kurashi/machizukuri-kankyo/midori-koen/koen/koen/daihyoteki/kuraki/kuraki.html>



D Kuraki Noh Stage



The relocated noh stage that was built in Hibiya, Tokyo, in 1917 at a peaceful Japanese garden north of Kuraki Park. A Noh stage that makes you feel the weight and dignity of the history that has nurtured many living national treasures since its founding. You can observe the stage when there are no events. A wide range of events are held, including noh play classes for beginners, noh costume exhibitions, and concerts. Try also listening to the sound of the water harp in the garden.

[Opening Hours] 9:00 am - 10:00 pm (-5:00 pm when there are no night time use)

[Building Closed] End of the year and New Year holidays, Facility inspection day (in principle, the third Monday of the month)

[Contact Information] 8-21-7 Okamura, Isogo-ku

☎ 761-3854 FAX: 754-4050 ☞ <http://www.kuraki-noh.jp/>



Recommended streets during the cherry blossom season



Sugita Area - local specialties of isogo -



24

Moscow Mule

[Certified in 2013]

Relax at a space for adults where you can rest enjoying a relaxing time

This Moscow Mule made using homemade pickled ginger vodka has a strong lime flavor and refreshing aroma of the large mint that you can smell every time you drink using the glass. A conversation with a bartender who desires the customers to relax and take their time is also a great way to enjoy your time.

Price: 1,300 yen

Cafe & Bar X-RAY Sugita Store

☎ 3-11-12 Sugita, Isogo-ku
☎ 298-2636 ☎ 6:00 pm - 2:00 am
☎ Irregular holidays
🌐 <http://www.bar-xray.com/>



26 Lunch Course

[Certified in 2011]

Lunch time is bound to be full!

"This much for only this price?!" Shouts of joy continue to be heard. We cannot stop praising the desire to "Serve a reasonable lunch course with the utmost commitment and care to each dish," including a colorful appetizer platter, satisfying main dish, and dessert that will not let you down until the end of the course. Price: 1,650 yen



Palais de Barbe

☎ 1-9-13 Sugita, Isogo-ku
☎ 773-2981
☎ 11:30 am - 1:30 pm (LO),
☎ 5:30 pm - 9:00 pm (LO)
☎ Monday
🌐 <https://www.barbe.co.jp/>



28 Plum Sayaka

[Certified in 2011]



Kashiichi

☎ 1-12-29 Sugita, Isogo-ku
☎ 771-7659
☎ 9:00 am - 6:30 pm (Sunday - 6:00 pm)
☎ Irregular holidays

Sophisticated sweetness with a great aftertaste

A confectionery combining momoyama paste (A paste made by mixing egg yolk in white bean paste) with refreshing plums, creating a sophisticated harmony of flavors. The master's love for Isogo is packed in the sweet, who wishes to pass on Sugita's history that was famous for plum gloves long ago to the next generation. Price: 210 yen

25

Dora Roll Cake

[Certified in 2011]



Simple yet unforgettable flavors

"Dora en Fleuris," whose motto is "heartfelt sweets made thinking of the faces of the customers," is known for its handmade cakes and baked goods. The moist cake and cream that is not too sweet create perfectly balanced flavors that are simple yet unforgettable. Price: 320 yen

Dora en Fleuris

☎ 1-20-21 Sugita, Isogo-ku
☎ 771-1468
☎ 11:00 am - 7:00 pm
☎ Sundays, irregular holidays

27

Fried Chicken Mayonnaise Rice Bowl

[Certified in 2013]



Anyone is welcome!
A warm restaurant bar

A filling rice bowl with homemade Japanese fried chicken with kokuen's secret yakitori sauce drizzled over it. Topped with mayonnaise, green onions, and nori seaweed, creating addicting flavors. It is a great dish to end your meal after drinking alcohol or as your dinner. A homey atmosphere that is easy to stop by even for women dining alone. Price: 800 yen

kokuen

☎ No. 102 YGG Residence Shinsugita 7-9 Shinsugita-cho, Isogo-ku
☎ 349-5570
☎ 5:00 pm - 11:00 pm
☎ Sunday / public holidays

29

Fresh Fish Bouillabaisse

[Certified in 2013]



Delicious food + full stomach = "1+1"

The bouillabaisse that includes an entire fresh fish cooked by a chef who lives in and loves Sugita is sure to impress! "Sugita Cuisine" is a cuisine made by a master who desires the customers to eat a lot of delicious food without being trapped in a particular genre. There is also a good selection of wines. Try telling the staff your preference. A restaurant that will make you want to keep coming back. Price: 1,500 yen per person

Sugita Cuisine 1+1(Kei)

☎ 1st Floor Tsukada Building 2-1-8 Sugita, Isogo-ku
☎ 308-6552
☎ 12:00 pm - 2:30 pm (Only on weekdays),
☎ 6:00 pm - 0:00 am
☎ Monday

32

Jumbo Minced Meat Cutlet

[Certified in 2013]



Butcher's minced meat cutlet stuffed with meat

The minced meat cutlet is packed with the umami flavors of meat, reflecting the female owner's desire to serve a generous portion of meat worthy of a butcher. The large size is perfect for pairing it with rice. There are also a lot of freshly made side dishes, including Japanese fried chicken, croquette, and 'Shumai' (steamed dumpling). Their homemade char siu is also great. Price: 140 yen

Niku no Ishikawa

☎ 1-16-9 Sugita, Isogo-ku ☎ 771-5598
☎ 9:30 am - 6:30 pm ☎ Tuesday

30

Hamburg Steak Set Meal

[Certified in 2019]



Handmade hamburger steak with superb, demi-glace sauce made with care

Handmade hamburger steak made by kneading carefully selected minced meat and onions with a ratio of beef 7:pork 3 with care. It pairs great with the homemade demi-glace sauce. It is served with raw vegetables, making it a well-balanced, nutritious dish. Price: 940 yen

Gourmet Toyo

☎ 2nd Floor Purara Sugita 1-17-1-204 Sugita, Isogo-ku
☎ 772-3736
☎ Tue - Fri 11:00 am - 9:30 pm Sat / Sun / public holidays 11:00 am - 9:00 pm
☎ Monday

31

Cream Melon Bread

[Certified in 2011]



A long seller at a bakery with a long history

A melon bread that is like a cake, although it is bread. The outside is crispy like cookie dough, and the inside is wonderfully moist. It is stuffed with rich custard cream, making it an utter delight until you finish eating it. Price: 129 yen

Kanekiya

☎ 1-16-7 Sugita, Isogo-ku
☎ 771-2651
☎ 7:30 am - 8:30 pm
☎ Sunday / public holidays

33

Sugita Ume Pickled Plum

[Certified in 2019]



Pickled plums made using pulp & sour Sugita Ume

A lot of Sugita Ume trees were once planted in Isogo. Sugita Ume yielded large plums containing a large amount of citric acids. It made wonderful traditional pickled plums that were sour and salty. Research has shown that pickled plums have antibacterial and intestinal regulation properties. The pickled plums can also be purchased at Suzukiya Shinsugita Store / Hitorizawa Terrace (Hitorizawa-cho 635). Price: Pickled plum (Red) 600 yen / 100g, pickled plum (White) 500 yen / 100g (Both does not include sales tax)

Yokohama Shun Sai Ka

☎ 2-13-30 Sugita, Isogo-ku
* Pickled plums are not sold here.
☎ 090-8052-3478 🌐 <http://shunsaika.yokohama/>



Attractions of Sugita Area



A Tozenji Temple

A temple of the Kencho-ji Temple school of the Rinzai sect founded in the Kamakura Period. Shakado (Designated prefectural tangible cultural property) is the oldest Zen-style sangen mokoshi (pent roof) Buddhist temple in Japan with a known construction period.

Other than the temple bell (Designated national cultural property), there are many valuable cultural properties of the Middle Ages, including the wooden seated statue of Yakushi Nyorai, gorinto tower, wooden statue of Garanjin, and wooden seated statue of Hajima-daishi. It is open to the public during the Flower Festival every year on April 8th.

[Contact Information] 1-9-1 Sugita, Isogo-ku ☎771-4697

B Myohoji Temple

Sugita plum groves were widely known as a famous location to view plums in the Edo Period. Myohoji Temple was the center of the plum observing, attracting many visitors. It is also the family temple of the lord, Nobushige Mamiya, who encouraged planting plum trees.

In early spring, over 100 trees with plum blossoms bloom, including the famous tree, shosui plum (weeping plum), delighting the visitors. The old tree that is 600 years old (Estimation) with three trunks in front of the mountain gate is also impressive.

[Contact Information] 5-3-15 Sugita, Isogo-ku ☎774-3776 FAX: 774-3776



C Sugita Waterfront Green Land



A waterfront space next to the sea with a multipurpose square, pasture square, and a hill. Try looking at the sea, taking your time to feel the ocean breeze as you sit on a bench on a hill.

[Contact Information] City of Yokohama Port and Harbor Bureau Maintenance Management Division ☎671-7231 FAX: 662-6565

D Shopping Street of Sugita

From "Plula Sugita" directly connected to Keikyu Sugita Station to "La Vista Shinsugita" directly connected to JR Shin-Sugita Station, the street, including the surrounding area, has stores lined up without gaps, including stores selling fresh vegetables and meat, general stores, and restaurants. It is a vibrant place day and night.

At the festival held in August, the Sugita shopping street is energized through the cooperation of local residents and companies.



[Plula Sugita Specialty Store Association]

☎ <https://plula-sugita.com/>



[Sugita Shopping Street]

☎ <http://www.sugita-shotengai.com/>



[La Vista Shinsugita Tenant Association]

☎ <http://lavista-shinsugita.com/>



34 Okonomiyaki

[Certified in 2013]



A specialty takeaway store serving okonomiyaki with a generous amount of cabbages

Hiroshima style okonomiyaki is nutritious, made by topping a generous amount of cabbages and mixing pork and other ingredients on a thin batter. You can also eat the freshly made okonomiyaki on a bench. The taiyaki packed with red bean paste is also ☺
Price: 370 yen

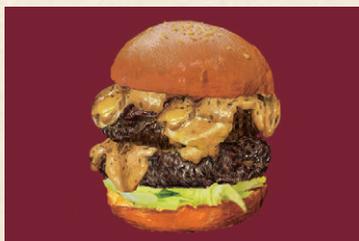
Marutai Honpo

☎ 3-13-5-114 Yokodai, Isogo-ku
☎ 306-7703
🕒 10:00 am - 6:00 pm
*Ends as soon as it is sold out
🗓 Wednesday

37

Double Cheeseburger

[Certified in 2019]



2 Kinds of Curry Set

[Certified in 2013]

Homemade naan that is bigger than your face will make you smile

You can choose 2 kinds of curry out of 7 kinds available. Enjoy authentic curry with the spiciness you can choose. The daily curry that allows you to enjoy the taste of home in India and Nepal is a must-try. Dinner, when you can enjoy snacks and draft beer, is also recommended.
Price: 950 yen

Saffron

☎ 3-13-5-105 Yokodai, Isogo-ku
☎ 367-8455
🕒 11:00 am - 3:00 pm, 5:00 pm - 10:30 pm
🗓 None

36 Yokodai Hamburger

[Certified in 2011]

Handmade from the bread, a shining example of a specialty store

The hamburger patty flavored with 11 different spices is filling. This is the ultimate burger created over the course of one week with special sauce and a homemade bun using an original blend of flour, fresh eggs, and Hokkaido butter. This price is full of commitment! It will entice you to go every day. You can also order it as a take out. Price: Takeout 547 yen, eat at restaurant 537 yen (All excluding tax)



Yokodai Hamburger Pass Time

☎ 3-13-5-104 Yokodai, Isogo-ku
☎ 367-8081
🕒 9:00 am - 8:05 pm
*Ends as soon as it is sold out
🗓 Tuesday (Irregular holidays)
🌐 <http://passtime.yokohama/>

Double certification with Yokodai Hamburger!
A filling Double Cheeseburger full of melting cheese

A large hamburger sandwiching a generous amount of melting cheese and a thick patty with homemade buns. By stacking multiple layers of meat and cheese, the texture of the meat is enhanced. An astonishing, affordable price for such a hearty hamburger. We recommend ordering a set that includes potatoes and a drink. Price: Takeout 880 yen, eat at the restaurant 864 yen (All excluding tax)

Yokodai Hamburger Pass Time

☎ 3-13-5-104 Yokodai, Isogo-ku ☎ 367-8081
🕒 9:00 am - 8:05 pm *Ends as soon as it is sold out
🗓 Tuesday (Irregular holidays)
🌐 <http://passtime.yokohama/>



38 Albert Blend

[Certified in 2013]

Aromatic coffee at a relaxing space

The aromatic coffee using double roasted beans is made by grinding coffee beans and extracting it with a siphon after each order. The deep and rich flavors will promise you a relaxing time. Time flows slowly in the peaceful atmosphere of the store, making you want to stay there longer, forgetting about the time.
Price: 440 yen (1 cup), 880 yen (200g)



Albert Coffee

☎ 3-13-4-109 Yokodai, Isogo-ku
☎ 831-6233
🕒 9:00 am - 7:30 pm
🗓 Irregular holidays (About once a month)

39 Fried Gyoza

[Certified in 2013]

Encounter sophisticated Chinese food in Yokodai

The filling, including vermicelli wrapped in the wrap, offers a fun texture. The new flavor you can enjoy by dipping it in chili sauce instead of soy sauce is a new and addicting discovery. Women can also causally enter the restaurant that has a bright and open atmosphere. Enjoy the sophisticated Chinese food prepared by an owner-chef trained at a hotel!
Price: 429 yen (5 pieces)



Chinese Table Yu

☎ 3-13-4-102 Yokodai, Isogo-ku
☎ 832-0011
🕒 11:30 am - 2:30 pm, 5:00 pm - 8:30 pm (LO)
🗓 Sunday, 2nd/4th Mondays

41 Chicken Curry Bread

[Certified in 2013]

Amazing and crispy fried curry bread

The curry stuffed in the bread draws out the sweetness of the vegetables by stir-frying it for a long time and is an authentic flavor with a spiciness that is not too strong. Have a bite of the freshly fried bread, and you will find the curry and large pieces of chicken! The store fries it many times during the day so customers can purchase freshly fried curry bread. Price: 280 yen



40

Gomoku Yakisoba

[Certified in 2011]



Cannot stop eating it until you are completely full!

The signature dish of the restaurant is the gomoku yakisoba, topped with a large portion of vegetables to the point you cannot see the noodles. The restaurant also serves you a large portion of noodles and is sure to satisfy and make you full. It also serves Japanese dishes at a very affordable price at night, including yakitori. Price: 690 yen

Tomiki

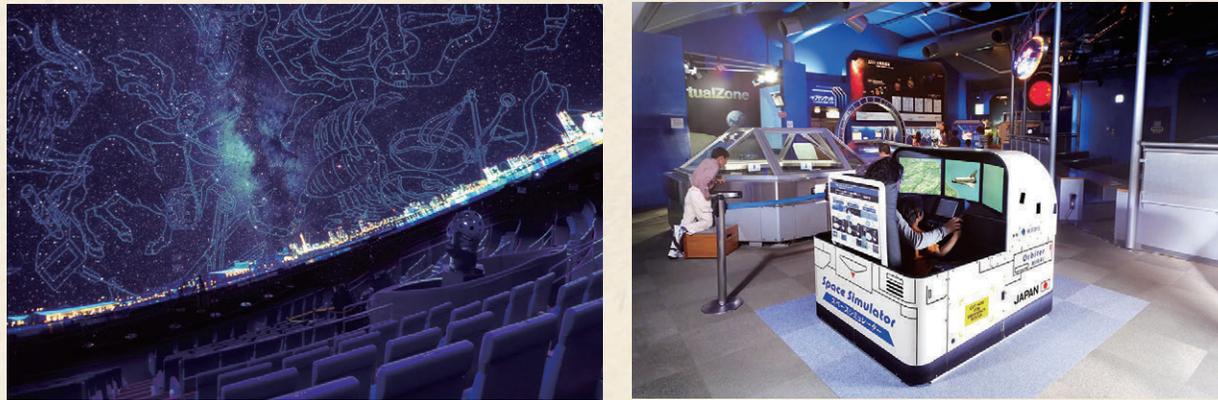
☎ 3-13-4-101 Yokodai, Isogo-ku
☎ 352-8089
🕒 11:30 am - 2:30 pm, 5:00 pm - 11:00 pm
🗓 Closed on Saturdays / Sundays only during lunch

L'ile des Pains

☎ Main Store: 101 Kurokawa Building 2-25-6 Sugita, Isogo-ku
Sugita Store: 1-12-27 Sugita, Isogo-ku
☎ Main Store 771-9689, Sugita Store 349-5065
🕒 Main Store Weekdays 9:00 am - 6:00 pm, Weekend & National holiday 8:30 am - 6:00 pm
Sugita Store Weekdays 7:30 am - 7:00 pm, Weekend & National holiday 10:00 am - 7:00 pm (National holiday-6:00pm)
🗓 Monday / Tuesday (open on National holiday)

Attractions of Yokodai / Kamisasage Area

A Hamagin Space Science Center



A participatory science center inspired by a huge spaceship. There are five exhibition rooms with different themes on each floor. Everyone, from children to adults, can learn about the wonders of space and science, while touching, experiencing, and having fun playing.

At the Planetarium, you can experience an exciting space from the spectacular image that spreads over the entire 23m diameter dome that creates realistic and beautiful stars.

[Opening Hours] 9:30 am - 5:00 pm (Admission is until 4:00 pm) [Closed] 1st / 3rd Tuesdays, end of the year and New Year holidays, there are temporary closures [Admission] Adults 400 yen, elementary / junior high school students 200 yen * Separate admission for the Planetarium (Adults 600 yen, 4 years old - junior high school students 300 yen)

[Contact Information] 5-2-1 Yokodai, Isogo-ku ☎ 832-1166 FAX: 832-1161 🌐 <https://www.yokohama-kagakukan.jp/>



B Yokodai Central Complex Square

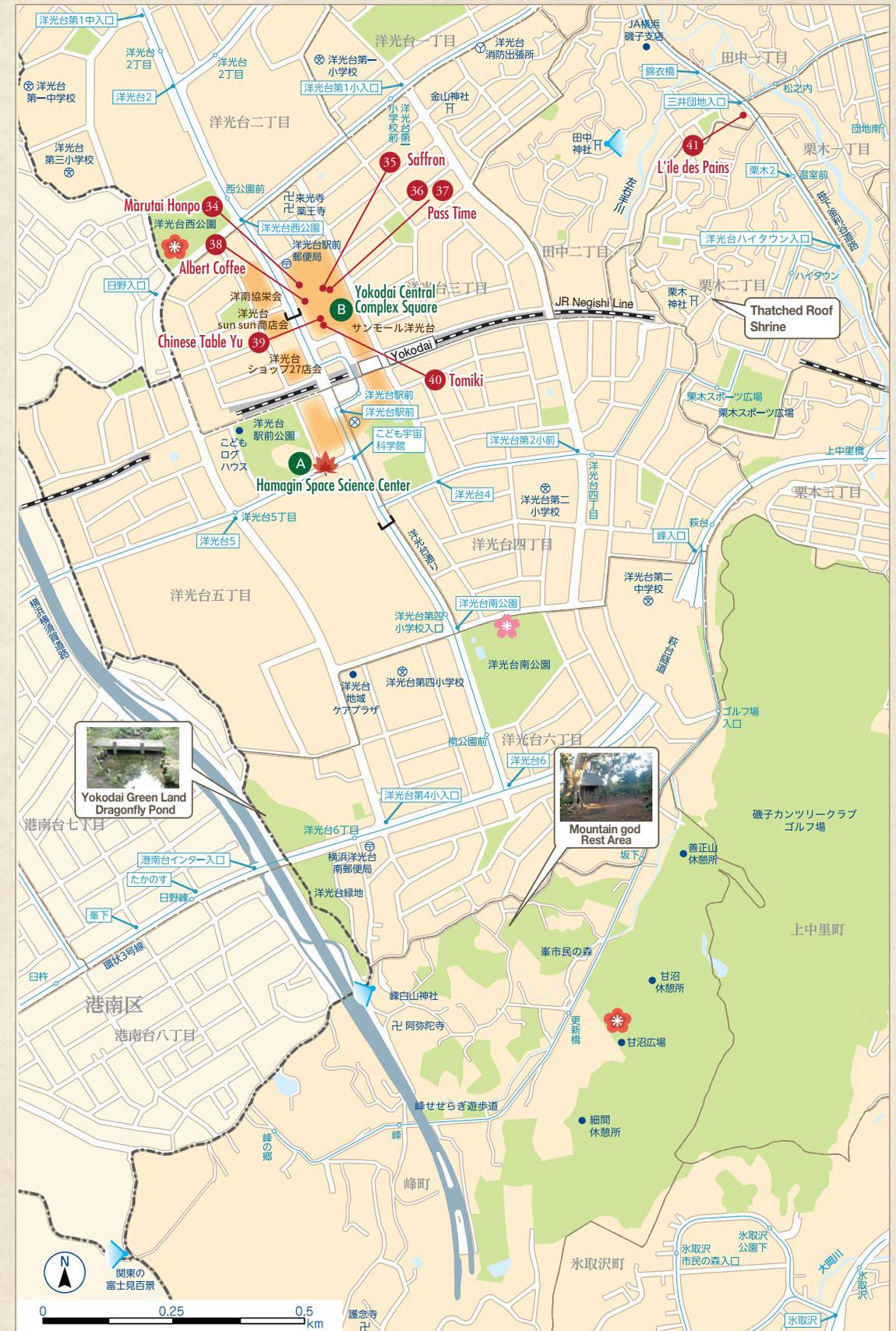


As part of the Urban Renaissance Agency's "Future Project of Apartment Complexes," the "Yokodai Central" square that was created in front of JR Yokodai Station in 1970 was renewed on a large scale in 2018. The design was supervised by Kengo Kuma, an architect who worked on the new national stadium, the main venue of the Tokyo Olympics in 2020.

A space in front of the station where people actively move, gather, and can stay, was created by installing a soft, dynamic shaped "pent-roof" and "deck" on the 2nd floor level of the apartment complex that surrounds the square. It aspires to revitalize the entire Yokodai Area centered on the apartment complex.

Various events are held at the square, attracting many people, including the annual Halloween and craft Marche that was launched after the square renewal.

[Contact Information] Urban Renaissance Agency Kanagawa Area Management Department (1-7 Kinko-cho, Kanagawa-ku) ☎ 274-9255 🌐 <http://www.danchinomirai.com/>



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Stamp event with your smartphone



(Yokohama walking point partnership plan)

Try downloading the "Yokohama Walking Point*" app on your smartphone and take on the stamp event, visiting the stores selling "local specialties of isogo." An original product of Isogo-ku will be gifted to people have visited all stores.

* The "Yokohama Walking Point" is a project that invites people, including citizens of Yokohama, who are 18 years old or above, to work on their health while walking and enjoying themselves with a pedometer or a pedometer app.



01 Event Period

Ends as soon as Isogo-ku original products run out

* You will be notified on the Yokohama Walking Point app and the "local specialties of isogo" website.

02 Stamp Event Name

Let's complete all "local specialties of isogo" stores!

03 About Applying for a Gift [Application Conditions]

People who have met all of the following conditions are eligible.

- People who have participated in the stamp event and collected all of the stamps
- People living, working, or studying in the City of Yokohama who are 18 years or above

[Application Method]

Take a screenshot or photo of the achievement screen and apply from the application form on the "local specialties of isogo" website.

Alternatively, present the achievement screen at the window of the Isogo Ward Administration Office Ward Administration Promotion Division on the 6th floor.

[Required Matters]

First and last name, address, phone number, year of birth (Western calendar), the name of your workplace or school, and the address if you are working or studying in the city (The personal information provided will not be used for purposes other than shipping the gift.).

04 Yokohama Walking Point About the Pedometer App

Download it here

- Android device users



- iPhone users



- Or from the app store

よこはまウォーキングポイント 検索

- Finish registering just by entering your nickname, login ID, and registration password!!
- For details, see the manual posted on the Yokohama Walking Point website.

Click here to access the stamp event from the home screen



- Please see the website of "local specialties of isogo" for how to get a stamp.



Contact Information

- Inquiries about "local specialties of isogo" and applying for the gift
Isogo Ward Administration Office Ward Administration Promotion Division
Planning and Adjustment Section "local specialties of isogo" Office

TEL: 045-750-2331 FAX: 045-750-2533
Reception hours: Weekdays 8:45am-5:00pm (except national holidays, weekend, and 12/29-1/3)
Website



機子の逸品 検索

- Inquiries about the Walking Point Project
Yokohama walking point project (YWP) Office

TEL: 0570-080-130 045-681-4655
Reception Hours: Weekdays 9:30 am - 5:30 pm
(Closed on Saturdays, Sundays, National holidays, and year-end and New Year holidays.)
Website



よこはまウォーキングポイント 検索