

# The History of Fish in Otaru

Otaru has developed into a city which appeals to tourists both domestic and overseas. Many stone-warehouses and a former Otaru branch of the Bank of Japan in the city are just a few of the many examples of its prosperity. But the key to understanding the city's success has always been its fishing industry. In the beginning of the Meiji era (around 1870), Japan needed to earn foreign currency to introduce the advanced technologies from the west. There were not many, however, for the country to export in exchange except one thing: raw cotton. To increase the production of raw cotton, the Japanese government decided to catch as many herring as possible and use them to produce the fertilizers for cotton fields. Because the

herring fishing was so successful, some of the fishermen made a fortune. Thus, the financial success of the herring fishing greatly contributed to the development of the city.

We students of Otaru University of Commerce have chosen the word "connect" for the underlying concept of this leaflet. We hope to "connect" Otaru of the past to Otaru of the present through the story of herring. We also hope to "connect" all the people involved in the fishing industry in Otaru, from the fishermen all the way to foreign visitors. Whether it is for lunch or dinner, we hope our seafood guide helps you find a friendly, local restaurant, and that you will have a wonderful culinary experience here in Otaru.



Nishin Goten (The Herring Fishery Lodge) was built spending an enormous fortune made by the herring business, and it used to be filled with temporary herring fishermen from around the country.

# OTARU SEAFOOD GUIDE



Everything you  
want to know  
about the  
Japan's seafood  
heaven.

小樽



## More...

Check out the videos down below to see what it's like to travel in the city of seafood. Hope they give you some ideas and help you feel more "connected" to Otaru!



Otaru Seafood  
Tour

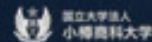


Five Etiquette  
Tips for Dining  
in Japan

## Project Members



Special Thanks to  
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# Restaurant Map

## 1 Otaru Takeno Sushi 小樽たけの寿司



Omakase Nigiri  
(Chef's Choice Nigiri)

Takeno Sushi offers high quality sushi at affordable prices. Friendly owner-chef nicknamed "Take" welcomes you in a historical wooden-built sushi restaurant. Super fresh fish caught in Otaru and its neighboring sea is transformed into the beautiful Nigiri sushi before your very eyes.

**OPEN** 11:00-16:00, 17:00-21:00 **CLOSED** Thursdays  
**ADD** 2-22 Sakai-machi, Otaru-shi **PAYMENT** Cash / Credit Card accepted

## 2 osteria il Piatto Nuovo オステリア・イル・ピアット・ヌオーヴォ



Pasta with Otaru-caught Mantis Shrimp and Home-smoked Salmon  
¥1,780 (\*Seasonal menu)

Why not taste a variety of authentic Italian dishes that are made mainly with fresh local produce? We especially recommend the seasonal Shako (mantis shrimp) Pasta, which is topped with large-size male mantis shrimps caught in Otaru. You will surely be satisfied with the taste and flavor of this excellent dish.

**OPEN** 11:30-15:00, 17:00-22:00 **CLOSED** Wednesdays  
**ADD** 2-3 Shinzome-cho, Otaru-shi **PAYMENT** Cash / Credit Card accepted

## 3 Umibouzu 小樽酒房 海坊主

Kaisen Ankake Yakisoba is a perfect combination of Otaru's local food "Ankake Yakisoba (fried noodles)" and its seafood (Kaisen). Check out their new dish "Kaisen Kushiyaki (skewered seafood)" with abalone, scallop and other kinds of seafood. Here you can definitely enjoy a heart-warming meal.



Kaisen Ankake Yakisoba  
(Seafood Fried Noodles with Sticky Sauce) ¥1,058

**OPEN** 17:00-22:00 **CLOSED** Mondays  
**ADD** 1-1 Yamada-machi, Otaru-shi **PAYMENT** Cash Only

## 4 Takeda 市場食堂 味処 たけだ



Shun no Omakase Doa  
(Chef's Choice Seasonal Rice Bowl) ¥3,800

Having been in business for over 50 years, Takeda is now one of the oldest and most popular seafood restaurants in Sankaku Market. For reasonable prices, you can enjoy a whole range of seafood purchased by the owner directly from the auction. Takeda is also a fish retailer, so why not go and look for something to take home with you?

**OPEN** 7:00-16:00 **PAYMENT** Cash Only  
**CLOSED** Open every day of the year  
**ADD** Sankaku Ichiba, 3-10-16 Inaho, Otaru-shi

## 6 Tsurukichi つばた屋 鶴吉



Take a counter seat for a perfect view of the big grill!

The sight of fresh seafood sizzling on the grill is purely impressive, and it will surely increase your appetite. too! With a view to promoting local food production and consumption, the owner purchases the best seafood from all around Hokkaido depending on the season. You can enjoy the wonderful flavor of all the fresh seafood that only a charcoal grill can bring out.

**OPEN** 17:00-23:00 **CLOSED** Open every day of the year  
**PAYMENT** Cash Only **ADD** 1-8-23 Hanazono, Otaru-shi

## 7 Kasube 北海道料理 かすべ



Tokusei Troika Nabe  
(Special Troika Stew)  
¥2,160 (2 servings)

Their recommended dish is "Special Troika Stew." Using the fresh groundwater running through Otaru, the chef simmers his homemade soup for two days. The stew contains shrimps, scallops, Chinese cabbages, and bamboo shoots, which are topped with raw eggs. The mildness of the eggs greatly enhances the flavor of the fresh ingredients. This heart-warming dish will relax you after a busy day's sightseeing. With its horse-drawn sleigh in the corner and a warm hearth to welcome you, the restaurant is full of nostalgia.

**OPEN** 17:00-23:00  
**PAYMENT** Cash Only  
**CLOSED** Open every day of the year  
**ADD** 1-8-20 Hanazono, Otaru-shi

## 5 Otomi 郷土料理 おとみ



Hikkaku Gunkanyaki  
(Grilled Sailfin Poacher with Miso) ¥1,080

**OPEN** 12:00-23:00  
**PAYMENT** Cash Only  
**CLOSED** Sundays  
**ADD** 1-3-15 Hanazono, Otaru-shi

The restaurant has been loved by the locals for more than 30 years. Each dish is listed on the menu with a picture of the food, so you can easily find your favorites. Our recommendation is Hikkaku Gunkan-yaki (a grilled sailfin poacher with miso on it), which is shaped like a "battleship (gunkan)." Its light-tasting flesh goes amazingly well with miso. You can also enjoy the crispy skin and bones of the fish when served as tempura.

## 8 Tenrin 天林



Jo-tendon ¥1,290

Tenrin is a long-established tempura restaurant in Otaru. If you order Jo-tendon, you can enjoy some fresh vegetables, shrimps, squid, and sillago deep-fried in home-blended oil. Should you wish to whet your appetite, a counter seat in front of the sizzling deep fryer is highly recommended.

**OPEN** 11:30-15:00, 16:00-21:00 **CLOSED** Wednesdays  
**ADD** 2-11-2 Inaho, Otaru-shi **PAYMENT** Cash Only

