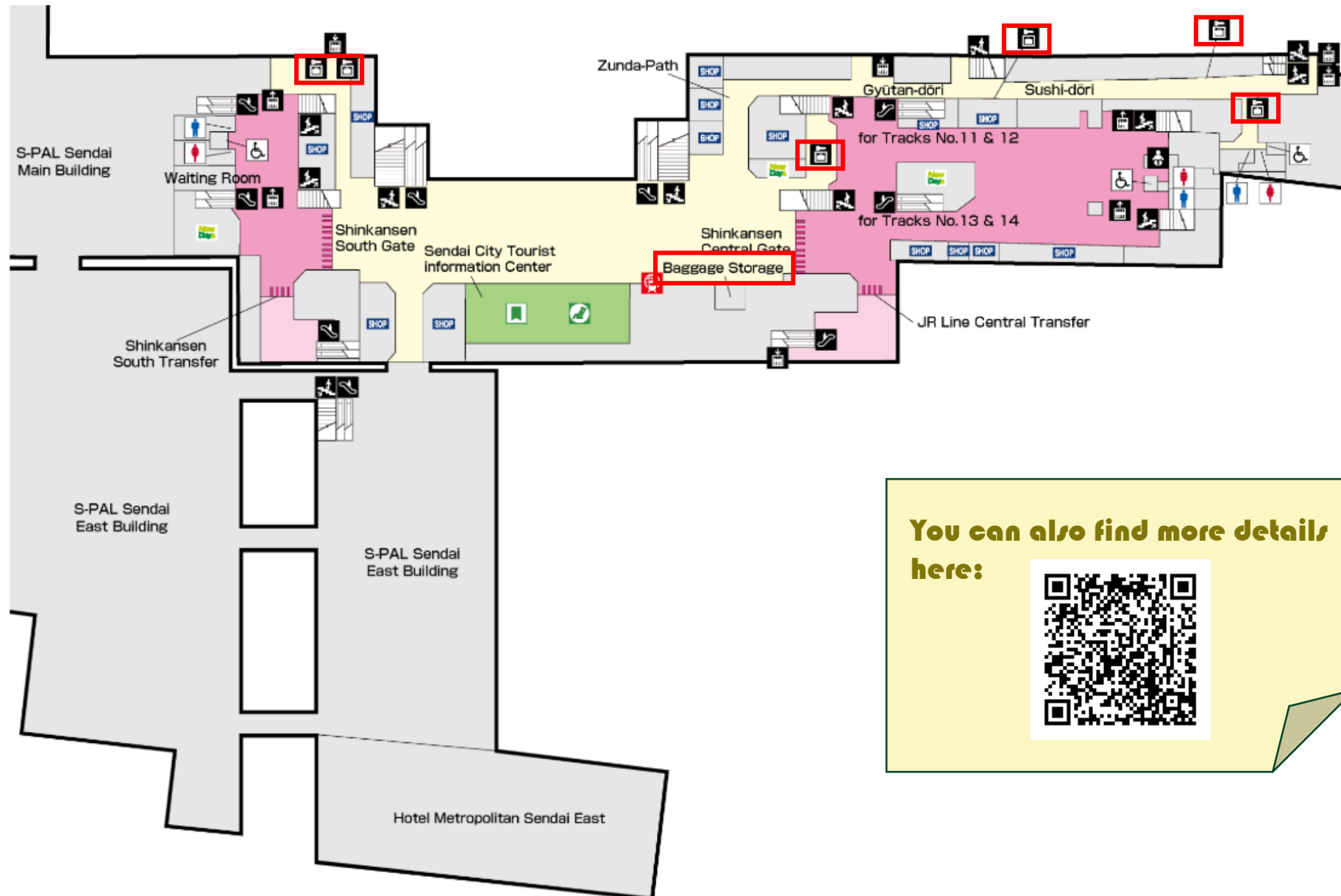


Baggage storage at Sendai station 3rd floor (ticket gate for Shinkansen)



**You can also find more details
here:**

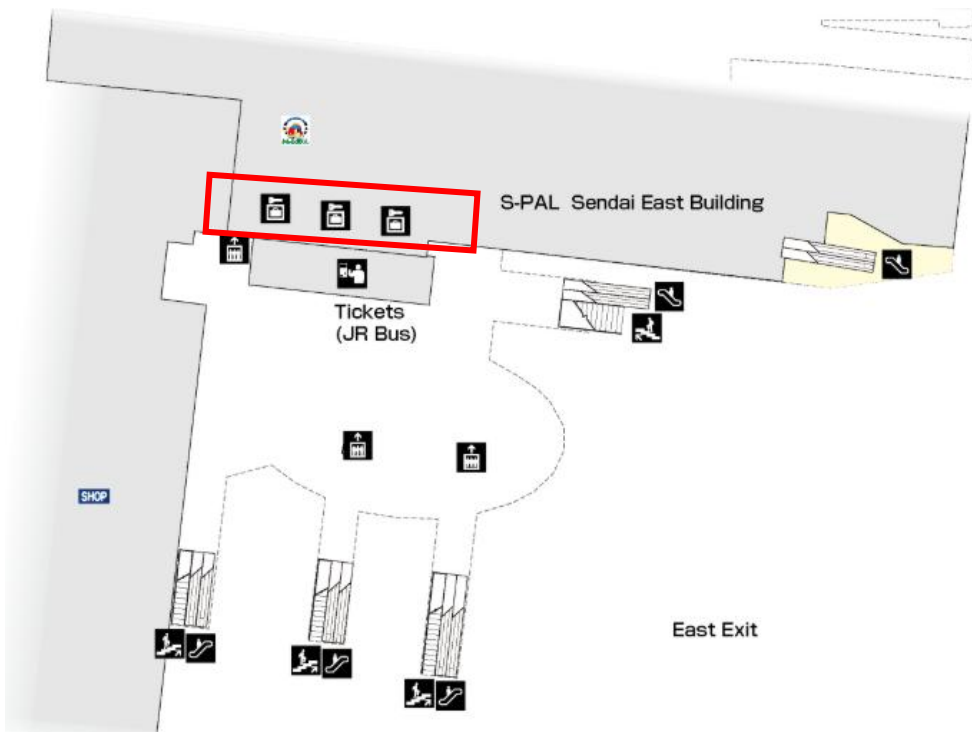
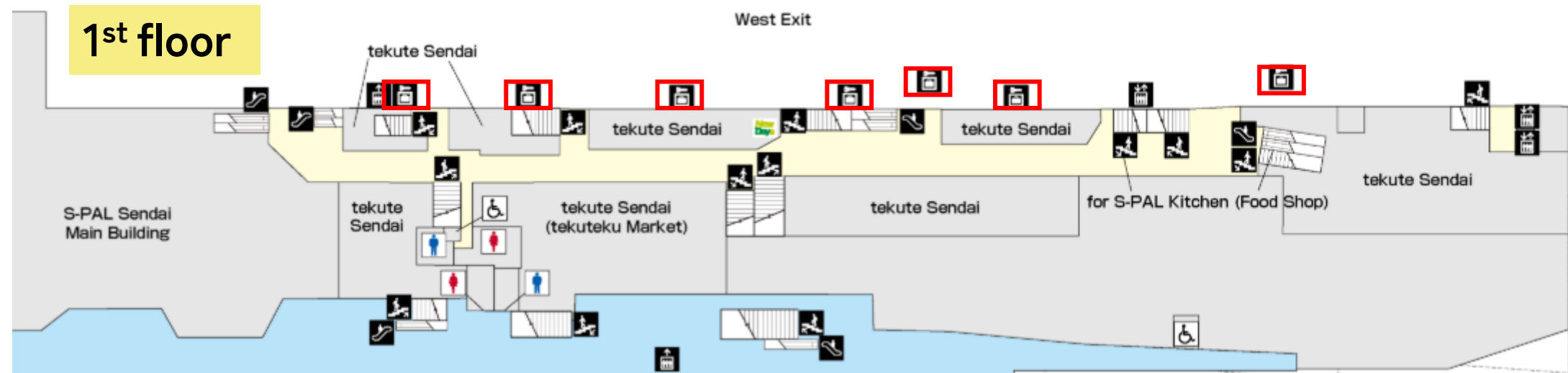


2nd floor

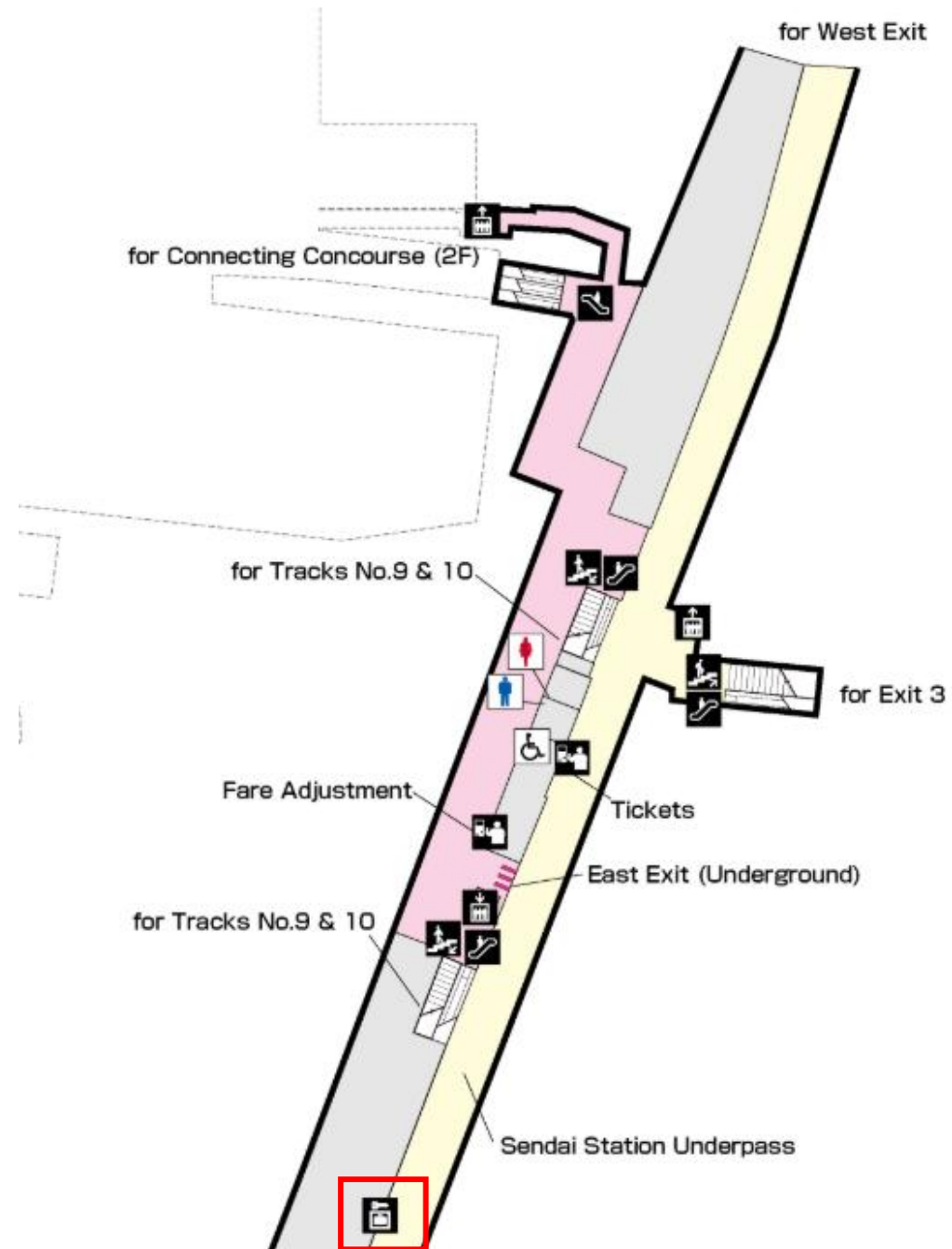


**MEETING POINT:
ANPANMAN STATUE**





BF1st





Gyutan

The iconic Sendai gourmet. Thick-cut, juicy, charcoal-grilled beef tongue has an unforgettable flavor.

Location | Specialty gyutan restaurants throughout Sendai City



Mabo Yakisoba

Sendai's local specialty gourmet, consisting of Mapo Tofu served over fried noodles.

Location | Chinese restaurants throughout Sendai City



Aoba Gyoza

Bright green dumplings with local Sendai yukina (a type of turnip green) kneaded into the skin.

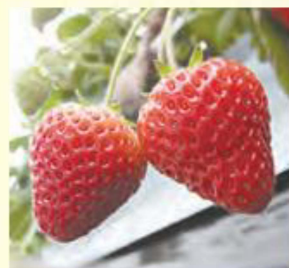
Location | Gyoza and Chinese restaurants throughout Sendai City



Sushi

Enjoy fresh seafood from the Sanriku coast, one of the world's prominent fishing grounds.

Location | Sushi restaurants throughout Sendai City



Sendai Strawberries

Miyagi Prefecture's original brand of strawberries, characterized by a balance of sweetness and acidity, and juicy flesh.

Location | Strawberry farms, supermarkets, and greengrocers in/near Sendai City

Season | Around December to June



Oysters

Creamy oysters raised in the rich sea, delicious whether raw or grilled.

Location | Oyster bars and restaurants throughout the city

Season | Peak season is October to March



Seri Nabe

The Sendai style is to enjoy seri (Japanese parsley), which is in season in winter, down to its roots.

Location | Izakaya and local cuisine restaurants throughout Sendai City
Season | Around November to March



Sasa-kamaboko

A healthy regional dish made from ground fish that is grilled in the shape of a bamboo leaf.

Location | Kamaboko shops and souvenir stores throughout Sendai City



Sendai Beef

Image provided by: Food Industry Promotion Division, Department of Agriculture and Forestry, Miyagi Prefectural Government

Highest-rank Japanese Black cattle that have cleared strict standards.

Location | Steak houses, yakiniku restaurants, and restaurants throughout Sendai City

that Sendai, the City of Trees,
(tongue), seafood, and local sake.

Details can be
found here



Kikufuku

A Japanese sweet of soft mochi filled with fresh cream and bean paste.

Location | Ocha no IGETA shops and souvenir stores throughout Sendai City



Zunda Shake

Zunda Saryo's signature product: a shake blending Sendai's specialty zunda (sweet, mashed edamame) with a vanilla shake.

Location | Zunda Saryo locations



Zunda Mochi

Sendai's regional sweet, featuring freshly pounded mochi wrapped in a sweet paste made from mashed edamame. Its charm lies in its simple, gentle sweetness.

Location | Wagashi shops, cafes, and souvenir stores throughout Sendai City



Sake

The Tohoku region is widely known as a production area for sake.



Whisky

A vibrant and smooth single malt whisky, born from Miyagi's pristine water and green gorges.



Craft Beer

In Sendai, you can enjoy a variety of craft beers, including local originals and American styles.



Craft Wine

Unique wines that utilize the climate and soil of Akiu.



Kokubuncho

The largest entertainment district in Tohoku. You can enjoy local food and drinks late into the night.

Location | Kokubuncho, Aoba-ku, Sendai



Bunka Yokocho

A nostalgic alleyway with a retro Showa-era atmosphere, perfect for barhopping.

Location | 2-4 Ichibancho, Aoba-ku, Sendai



Iroha Yokocho

A nostalgic alley that preserves traces of the post-war era. Discover the hidden side of Sendai.

Location | 2-3 Ichibancho, Aoba-ku, Sendai



Sendai Asaichi

A lively morning market affectionately known as "Sendai's Kitchen." It offers an abundance of fresh seafood, vegetables, and fruits.

Location | 3-8-5 Chuo, Aoba-ku, Sendai