

岡山市広報連絡資料





令和7年1月22日

外国人観光客向けに市内中心部の飲食店情報を掲載した 多言語飲食店ガイドマップを公開します

市内に訪れた外国人観光客が、安心して市内飲食店を利用できるよう、飲食店ガイドマップ (デジタルマップ・紙ガイドマップ)を公開します。約100店舗の飲食店情報を掲載したデジタルマップをウェブサイトで公開するほか、市内宿泊施設等で紙ガイドマップを配布します。

1 内容

デジタルマップ

エリア 岡山駅を中心とした徒歩約2km圏内

店舗数 93店舗

言 語 英語・中国語(簡体字・繁体字)・韓国語・タイ語・フランス語

機能スマートフォン・PC・タブレット端末などマルチデバイスから閲覧可能。

料理のジャンル、営業時間、岡山名物、多様な食対応、様々なカテゴリー分類が可能。

※「多様な食対応」…ヴィーガン・ベジタリアン・ムスリム旅行者の対応のこと。

URL https://okayamacity-foodmap.com/

紙ガイドマップ

エリア デジタルマップと同様

店舗数 15店舗

言語 英語

配布場所 岡山市ももたろう観光センター(JR岡山駅構内)・市内宿泊施設・岡山城等

その他 紙ガイドマップに掲載されたQRコードを読み取ることでデジタルマップを表示可能

2 公開日

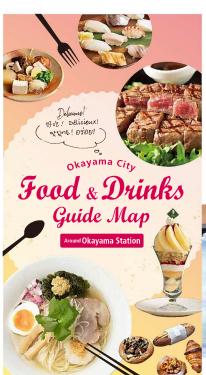
令和7年1月22日(水)9時30分頃~

3 その他

お通しや喫煙マナー等、日本独特の文化やマナーなどの説明も掲載。また、旅行者がスムーズに食事を楽しめるよう、指差しで確認できるコミュニケーションシートを掲載店舗に配布します。

【問い合わせ先】

岡山市 プロモーション・MICE推進課 的場、安東 直通086-803-1333 内線4534・4536



Let's try Okayama's Okayama's local cuisine!

Welcome to Okayama. Blessed with a warm climate, fertile land, bountiful seas, and delicious food. Enjoy our local delicacies: fresh seafood, carefully farmed fruits, and wagyu beef.





White peaches, muscats, and black diamond grape make Okayama the kingdom of fruit. Over 30 stores in Okayama offer fruit parfaits, each with unique blends The layering of seasonal fruits and ingredients is an art form, creating flavors, sights, and smells that appeal to





Enjoy Okayama's great nightlife!

About Okayama Muslim Tourism OKAYAMA This project focuses on all-inclusive tourist locations and services across three areas in Okayama

restaurants, hotels, and retail shops in Okayama City, Kibichuo Town,

and Maniwa City. This mark means there is information on services and

nroducts that have features that are helpful for non-lananese visitors.

such as English menus or ingredient lists, or that the restaurant offers

dishes made without alcohol and pork.
We have chosen PEACH as the mark because it represents the

Okayama specialty. The peach is also a popular image for a hero from Japanese folklore originating from Okayama Prefecture. This hero is

Peach Mark 2

Prefecture: Okayama City, Kibichuo Town, and Maniwa City. The locations and services are listed

Muslim

TOURISM

About the "Peach Mark" The Peach Mark is the Muslim-friendly mark used in certified

called Peach Boy or "Momotaro".



Japanese culture "Otoshi"

When you enter a casual eating/drinking establishment serving alcoholic drinks and food in Japan (such as an izakaya), you may find that a staff member starts off by

bringing you a small dish of food that you did not order. This dish is called otoshi, and is part of the culture of Japanese izakayas. When you pay at the end of your meal, the charge for this otoshi will often appear on the check, and this also covers the "table charge" for your meal

Points to bear in mind

In or around a bar or restaurant, if there is a line of people waiting for seating to become available, please wait at the back of the line without pushing in. Pushing into lines without waiting is against the rules.

If you make an advance reservation, please be or time. If you are going to be late, please contact the



Smoking rules in Okayama City

Smoking in indoor facilities is prohibited in Japan as a general principle. In addition, smoking is also prohibited in some outdoor places, depending on the location. Please be aware of the rules concerning smoking during your trip, to ensure your own comfort and that of those around you

The rules concerning smoking at restaurants and other commercial facilities can vary depending on the facility in question; please confirm with the staff if smoking is permitted or not.





Traditional Japanese food is recognized as a UNESCO Intangible Cultural Heritage. Seafood is a key ingredient, and the nearby Seto Island Sea provides a rich fishing ground for sushi and sashimi. Okayama is famous for a variety of fish, from sardinella to Spanish mackerel, as well as assorted seafood delicacies atop rice ("Okayama harazushi "\

Wagyu beef is renowned for its exquisite marbling, soft texture, and delicious flavor. Okavama produces high-quality brand beef: not only Nagi, Bicchu and Kiyomaro beef, but also Chiya beef, which is considered the origin of Matsusaka, Omi, and Kobe beef. Try vakiniku, sukivaki, and shabu-shabu to taste it in different forms.





Traditional sake brewed from rice, koji rice malt, and water. Three major rivers flow through Okayama, blessing it with pristine water and rich soil for cultivating sake and special Omachi rice. Sake goes well with mosmeals, and it can be enjoyed both warm and chilled.

Food & Drinks

Delicing #302 ! 05081

whyork! Délicieux!

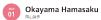
Check out more detailed information on your mobile device!





Okayama City Food & Drinks Guide Map

Icon Description : English menu available : No Smoking : Free Wi-Fi available (Peach Mark 1) : Credit card available (Peach Mark 2) : Electronic payments available (10) : Vegetarian menu (): Opening Hours (): Closed Days () : Vegan menu









Kanidoraku Okayama Branch ங்க்கு நியக்



96 00pm (L.O. 6.06pm)

Kawazu Brewing







Police / Police box : Shopping & Cultural Spot 247 : Convenience Store

: Hotel ¥ : Currency Exchange





901 5-3 Ishizakicha, Kita-ku, Cikayana City 098-201-9595 11 30an-8 00pm (J. C. 5 30pm) Whors 91,000 JPV



| Lange

my Inn Hose



Nishigawa Canal Walk





Mensake Issyoan Okayamahonten 紅西一照線 岡山本原

650m=0.4mi About 10 minutes on foot



Kyobashi Asaichi Morning Market

Okayama Korakuer

1-3-D Nedeyacho, Kita-ke, Okuyanan City 1986-208-2289 11 S0am-9 Olgan (L.O. 8 20pm) Fast Tuesdy, United: 1,200 JPV Lunch: 1,200 JPV / Dinner 2,200 JPV





Their parfaits, made with fruits sourced directly from farmers, are artistic and perfectly photogenic. Enjoy seasonal fruits in sweet





Fukuzushi

PUBLIC PUBLIC







Yakinikukappou J's En







Shokujidokoro Okabe







👩 🚺 In this guide map. "Vegetarian merus" are those that do not include meat or fish, and "vegan menus" are those that do not contain meat, fish, eggs, dairy products, honey, gelatin, or other animal-based products. Please confirm the details with the restaurant before making a decision.