

Shintomicho

Toyama Sta.

Dentetsu Toyamaeki
ESTA-mae

Chitetsu-
Biru-mae

Travel by Centram

Toyama Sushi

富山の寿司



Denki-
Biru-mae

Kenchō-mae

Sakurabashi

Marunouchi

Kokusai Kaigyo-mae

Aramachi

Ote-Mall

Nakamachi
(Nishicho-kita)

Grand Plaza-mae

Centram



Centram (City Tram Loop Line)

This tram loop line circulates around the city center from Toyama Station, and is well known by its nickname "Centram". The entire route can be covered in approx. 28 minutes. The carriages are in three different colors (white, silver and black) with an edgy and modern design. They are low-floored to make it easier to get on, and installed with large windows that allow passengers to view the often impressive scenery en route, including the magnificent Tateyama Mountains and Toyama Castle Ruins.

- Fare 200 yen for adult
 100 yen for child (Free for preschoolers)
- Operation time 9:00 to 19:30 – Travel about every 14 minutes
 Outside the above time – Travel about every 28 minutes
 (The first train departs at 6:20 and the last train at 22:26 from Toyama Station)



City Tram in Toyama City

In addition to the loop line that runs around the city center, City Tram has two routes that connect to Toyama University and Minami-Toyama Station of Toyama Chiho Railway to offer a convenient method of transportation. The carriages are in a variety of designs, including the some latest low-floor feature as in Centram and the "Retro Train" designed by Eiji Mitooka.



City Tram
(Retro Train)

Introduction to Toyama Sushi

Guide to enjoying the great taste of Toyama sushi

Traditional sushi restaurant



The chef makes the individual sushi immediately after he/she takes the order, which is very different from the style of a conveyor belt restaurant. Enjoy the real experience and the great freshly-made taste of sushi in Toyama.

How to order correctly



It's best to let the chef know what you don't like or you can't eat and how much you would like to pay. It's also a good idea to order something you are interested in and repeat it if you like it.

Toyama sushi is excellent.



A large number and variety of seasonal seafoods are landed in Toyama Bay, and they are delivered to restaurants in a very fresh state. Try the firefly squid and white shrimp that can only be eaten in Toyama.

■ Sushi terminology

Neta

Sushi toppings, mainly seafood.

Shari

Rice seasoned with vinegar and salt. Also called "Sumeshi."

Murasaki

Soy sauce. This sauce has a purplish tinge, and "Murasaki" is Japanese for purple.



Geta

The wooden platform that sushi is served on. Named for its similarity to the Japanese wooden footwear, geta.



Agari

Green tea. This is used to remove the oily feel on the palate. It's usually free of charge with free refills.

Gari

Thinly sliced and vinegar pickled ginger. This is used as a kind of garnish and may have a slightly antiseptic effect. The name of this pickle comes from the sound that is made when chewing it.



Namida

Wasabi horseradish. "Namida" means tears in Japanese.

Toyama's specialty seafood



Buri (Yellowtail)

Well-known as the "King of Toyama Bay." It becomes fatter and richer tasting in winter.



White shrimp

Toyama Bay is the only place in the world where a large number of white shrimp can be caught. They have a melt-in-the-mouth texture and a subtle sweetness.



Toyama shrimp (Humpback shrimp)

These shrimp have plenty of sweetness and flavor with a fleshy texture. Though they are caught all year round, the best season is from autumn to spring.



Red snow crab

Fresh ones are always available during the prime season (September to December) as the fishing ground is very close to Toyama. These crabs attract a lot of fans due to their meaty flesh with a distinctive sweetness.

Guide to This Booklet

00

... Restaurant number
... (linked with the map)

☎ ... Telephone number

L ... Location

O ... Open hours

C ... Closed days

P ... Parking spaces

N ... Number of seats

¥ ... Budget in yen

Cards accepted ... Credit cards accepted

Eng. menu ... English menu available

Eng. service ... Service provided in English

kaiten zushi ... Conveyor belt sushi

Access ... Required time from the nearest Centram stop

*For 18 and 19, required time from the stop for the city tram bound for Minamitoyamaeki-mae also stated.

MAP ... Grid reference (Page 9 and 10)

- Most of the prices shown are without tax. The prices that include tax are indicated by "incl. tax".
- Specific dates are not indicated for the "New Year period" as days closed. Please contact each restaurant for detailed information.
- Sushi ingredients may vary depending on the season and market conditions.

2

Casual sushi restaurant, popular with a variety of customer types

Kaiten Toyama Sushi, Toyama Station



Exclusive sushi lunch set (¥1,780)

The staff purchases fresh ingredients at the local fishing port every morning, and can offer seasonal tastes at an affordable price. The restaurant's other specialty is to offer all 18 kinds of local sake to accompany the delicious sushi. Its casual, welcoming atmosphere and ideal location near Toyama Station is perfect for those who may want to drop in alone.

DATA

kaiten zushi Eng. service Eng. menu Cards accepted

☎ **076-431-5448** toyama-kitokito.co.jp
 L 1-4-9 Sakura-machi, Toyama City
 O 11:30 - 21:00 (LO 20:45) C 1st and 3rd Wednesdays
 N 27 seats (15 at counter, 12 at tables) *Non-smoking
 ¥ 1,200 or above for lunch, 2,000 or above for dinner
 P None

Access 1-min walk from Dentetsu Toyamaeki ESTA-mae MAP B-1

1

Freshest tastes according to the season

Sushitama, Toyama Station



Assorted Sushi featuring freshly landed local seafood (¥1,500)

The seafood served here is cultivated beneath the choppy waves of the Japan Sea and delivered directly from Toyama Bay, Himi, Kanazawa Port and Noto. This kaiten-zushi (conveyor belt sushi) restaurant offers sushi with the freshest ingredients landed directly from the sea at low prices. Enjoy the tastes according to the season.

DATA

kaiten zushi Eng. menu

☎ **076-471-8127** www.sushitama.com/
 L 1-220 Meirin-cho, Toyama City (in Toyamarche)
 O 11:00 - 21:30 (LO 21:00)
 C Open all year round (except January 1st and irregular holidays)
 N 38 seats (18 at counter, 20 at tables) *Non-smoking
 ¥ 1,000 or above for lunch, 1,500 or above for dinner P None

Access 2-min walk from Toyama Station MAP A-1

3

The very best tastes always on offer – with no compromise

Aburian Toyamazushi



The freshest seasonal seafood is served here, procured daily from the morning market and meticulously selected with a professional eye. In addition to excellent sushi, a wide variety of other dishes are offered, such as sashimi, grilled fish, and original *konbu-jime* (seafood marinated with kelp). Indulge yourself with delicious food and tasty beverages, like local sake, shochu and wine.

DATA

Eng. menu Cards accepted

☎ **076-432-8780** aburian-toyamazushi.gorp.jp/
 L 1st floor, Daiwa Roynet Hotel Toyama Station, 1-3-39, Sakura-machi, Toyama City
 O 17:00 - 23:30 (LO 23:00) C Open all year round
 N 132 seats (12 at counter, 120 at tables) *Non-smoking
 ¥ 4,000 or above P None

Access 1-min walk from Dentetsu Toyamaeki ESTA-mae MAP A-1

4

A wide choice of items at reasonable prices

Ayumizushi Bunke, Toyama Station



Toyama Bay Sushi set (¥3,200)

This restaurant has been popular with local residents since its establishment 30 years ago. There are three types of assorted sushi sets: 1,800 yen (8 pieces), 2,000 yen (8 pieces) and 2,500 yen (9 pieces), as well as sashimi offered from 2,000 yen. It is located near Toyama Station and open till after midnight.

DATA

☎076-432-3850

L 1F Kosugi Bldg., 2-2-7 Sakura-machi, Toyama City
O 17:30 - 24:00 **C** Sundays (When a national holiday falls on a Sunday, closed on the following Monday), the New Year period
N 10 seats at counter *Smoking permitted
Y 3,000 or above **P** None

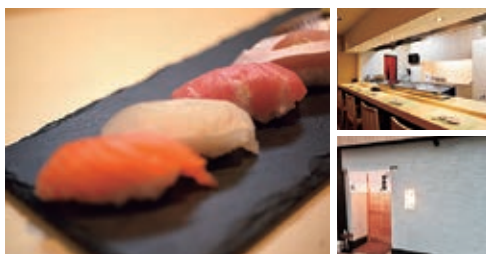
Access 2-min walk from Shintomicho Station

MAP B-1

6

Commitment to the quality of the ingredients is the key to the exceptional taste

Bunke Ayumizushi Jun



With its devotion to selecting high quality ingredients, this restaurant uses such local treats as mild natural water, seafood from Toyama Bay, and rice that perfectly complements the taste of fresh seafood. Further enhance this top-notch dining experience by choosing from the splendid selection of sakes on offer. Elaborately decorated sushi plates for special occasions can also be offered.

DATA

☎076-444-6550

L 1F Kikui Bldg., 2-29 Uchisaiwai-cho, Toyama City
O 17:00 - 23:00 (24:00 on Friday and Saturday)
C Sundays
N 13 seats (7 at counter, 6 in tatami rooms) *Non-smoking
Y 3,000 or above **P** None

Access 2-min walk from Shintomicho Station

MAP B-2

5

Seasonal tastes presented by a highly skilled chef in a modern interior

Mikizushi Honten



At this restaurant, with the history of over 60 years, the Tokyo-trained third generation owner offers delicacies from Toyama Bay all presented using skills acquired through real experience. A variety of set menus, as well as a la carte options and fine, selected local sake are offered in a modern interior and atmosphere. English menu is available.

DATA

Eng. menu **Cards accepted**

☎076-432-7201

L 1-7-5 Sakura-machi, Toyama City
O 11:30 - 14:00 (LO 13:30), 17:00 - Until all the ingredients run out
C Wednesdays and the New Year period **N** 41 seats (7 at counter, 10 at tables, 24 in tatami rooms) *Smoking permitted in a separate area
Y 2,800 or above for lunch and dinner **P** None

Access 3-min walk from Dentetsu Toyamaeki ESTA-mae

MAP B-1

7

A wide variety of fresh seafood and quality Japanese beef

Gincho Iki-zushi, Toyama Dai-ichi Hotel



Toyama Bay Sushi set (¥3,000)

This restaurant offers a wide variety of seafood landed at Himi Port, the top producer in terms of number of catches in the Toyama Bay area. One extra piece will be added to the "Toyama Bay Sushi" set if a reservation is made by the previous day. "Roasted Himi Beef" made from A5-ranked Japanese beef is another sumptuous specialty of this restaurant.

DATA

Eng. menu **Cards accepted**

☎076-441-7188

L 10-10 Sakuragi-cho, Toyama City
O 11:30 - 14:30 (LO 14:00), 17:00 - 22:00 (LO 21:30) on weekdays and Saturdays, 17:00 - 21:00 (LO 20:30) on Sundays **C** Wednesdays, 2nd Thursday **N** 15 seats (7 at counter, 8 in tatami room) *Non-smoking
Y 980 or above for lunch, 2,500 or above for dinner **P** None

Access 4-min walk from Sakurabashi Station

MAP B-2

8

Enjoy delicacies containing a wide variety of ingredients

Sushiken



Top quality fatty tuna (Reservation required by the previous day)

This restaurant offers the kind of extravagant tastes that can only be enjoyed in Toyama. The owner's generosity is represented by the top quality fatty tuna on offer, which is the No. 1 recommendation of this restaurant, and offered at the cost price of 1,500 yen a piece. (Only one per customer allowed) The seasonal assortment selected personally by the chef is under 3,500 yen, which is very reasonable.

DATA

Cards accepted

T 076-432-4493 www.sushiken.jp
L 8-15 Sakuragi-cho, Toyama City
O 17:00 - 22:00 (LO 21:30)
C Sundays and national holidays
N 20 seats (10 at counter, 10 at tables)
Y 5,000 or above **P** None

Access 4-min walk from Sakurabashi Station

MAP A-2

9

Highly flexible in accordance with your preferences or group size

Ayumizushi Honke



Toyama Bay Sushi set (¥3,000)

This Edomae style sushi restaurant offers a very wide selection of local produce, mainly from Toyama Bay. This includes not only fresh seafood but also specialized items delivered directly from the areas of production. It is open until 1:00 a.m. and welcomes and caters for different size groups, either at the counter, or in large tatami rooms.

DATA

Cards accepted

T 076-433-5066
L 1-2-29 Kita-Shinmachi, Toyama City
O 17:00 - 25:00 (LO 24:30) Closes at 23:00 on Sundays and national holidays (LO 22:30)
C Mondays and the New Year period
N 46 seats (15 at counter, 31 in tatami rooms) *Smoking permitted
Y 6,000 or above **P** Provided

Access 6-min walk from Sakurabashi Station

MAP A-2

10

Natural and quality ingredients in a stylish atmosphere

Sushidokoro Sasaki



Assorted sushi set (¥3,000), Simmered yellowtail with daikon radish (¥600)

This sushi restaurant purchases fresh seafood from different fishing ports in Toyama Prefecture. All the ingredients, including rice, water and wasabi horseradish, are natural, high in quality, and carefully selected to provide food of a topnotch taste. Enjoy a little extravagance in the new and stylish interior.

DATA

Eng. service Cards accepted

T 076-431-6788
L Kelly Bldg., 1-6-11 Sogawa, Toyama City
O 17:30 - 23:30 (Reservations required after 21:00)
C Sundays, national holidays, summer holidays and the New Year period
N 16 seats (8 at counter, 8 at tables) *Non-smoking
Y 5,000 or above **P** None

Access 3-min walk from Aramachi Station

MAP B-2

11

Like relaxing at home. Lunch and late-night dining.

Ippeizushi Honten



Chef-selected 3-piece special (¥3,500)

This long-standing restaurant has the cozy feeling of a family-run business. Located near to entertainment district of Sakuragi-cho, Ippeizushi serves great-tasting sushi at a reasonable price. Their lunch specials are popular amongst the afternoon crowd and, because they stay open until 1:00 am, they are highly recommended for a late night bite after a bit of drinking.

DATA

Cards accepted

T 076-421-1458
L 2-3-17 Sogawa, Toyama City
O 11:30 - 13:30 (only on weekdays), 17:00 - 25:00 **C** Irregularly
N 30 seats (6 at counter, 4 on tatami room, 20 in tatami rooms [Reservations required]) *Smoking permitted
Y 700 or above for lunch, 3,000 or above for dinner **P** None

Access 2-min walk from Aramachi Station

MAP A-2

12

Sushi and seasonal dishes featuring fresh ingredients from Toyama

Sushi Sharaku



Toyama Bay Sushi set (¥2,500)

Located very close to Toyama Castle, this restaurant is extremely popular among those working in the business district, especially as it serves a variety of sushi set menus during lunch hours. It also offers local dishes from Toyama, including Toyama Bay Sushi set, deep-fried white shrimp, kelp-flavored sashimi, and overnight dried fish. There are tatami rooms on the 2nd and 3rd floors for the use of larger groups and parties.

DATA

Eng. service Eng. menu Cards accepted

☎076-491-0700 sushi-toyama.jimdo.com

L 5-13 Otemachi, Toyama City

O 11:30 - 13:00 (LO 13:00) (only on weekdays), 17:00 - 21:00 (LO 21:00)

C Sundays, national holidays and the New Year period **N** 70 seats (12 at counter, 58 in tatami rooms) *Smoking permitted **¥** 800 or above for lunch, 1,000 or above for dinner **P** Provided (only at night)

Access 1-min walk from Kokusai Kaigijo-mae Station

MAP B-3

13

Seafood, sake... everything served here is from Toyama

Sushitomi



Toyama Bay Sushi set (¥2,500)

The most popular dish in this restaurant is Toyama Bay Sushi, made with the freshest local seafood delivered directly from Himi Fishing Port right in Toyama Bay. The amazing white prawn *kakiage* tempura also attracts a legion of repeat visitors. Enjoy the true bounty of the local waters, complemented by Toyama's original sake.

DATA

☎076-421-1256

L 3-2-6 Sogawa, Toyama City

O 12:00 - 14:00, 17:00 - 24:00 (LO 23:30)

C Mondays and the New Year period

N 22 seats (12 at counter, 10 in tatami rooms) *Smoking permitted in a separate area

¥ 1,160 or above for lunch, 2,700 or above for dinner **P** None

Access 3-min walk from Grand Plaza-mae Station

MAP B-3

14

High quality sushi, exclusively tasted on its own without any alcohol

Sushiei, Sogawa



Toyama sushi set (¥3,000)

This restaurant, established in 1948, offers sushi only. There are no other items on the menu, no alcohol served, and smoking is not permitted. The customers come to enjoy the deliciousness of sushi exclusively, sitting at the counter and watching the highly skilled chef's technique. Many customers come here alone, probably due to the relaxing and intimate atmosphere.

DATA

☎076-421-7035 www.susiei.com

L 2-8-22 Sogawa, Toyama City

O 11:30 - 14:00, 17:00 - 21:00

C Wednesdays and the New Year period

N 12 seats at counter *Non-smoking

¥ 1,500 or above for lunch, 2,000 or above for dinner **P** None

Access 2-min walk from Grand Plaza-mae Station

MAP B-3

15

Great-tasting sushi and shochu

Ebizushi



Smoked white shrimp (¥300)

Opened in 1962, this restaurant is managed and operated by the third generation. Their clientele covers a broad spectrum from young couples to businessmen, while their showcase of seafood is stocked with seasonal catch from Toyama Bay. It is strongly recommended to pair any of the more-than 50 brands of shochu with the fisted sushi of your choice.

DATA

Cards accepted

☎076-423-6063 www.ebizushi.com

L 2-13 Toyokawa-cho, Toyama City

O Weekdays 17:00 - 24:00, Sundays & Holidays 17:00 - 23:00

C Wednesdays **N** 54 seats (12 at counter, 12 at tables,

30 in tatami rooms) *Non-smoking

¥ 5,000 or above **P** Provided

Access 6-min walk from Aramachi Station

MAP A-3

16

The highest quality seafood from Himi Port

Edomae Sushimasa



Toyama Bay Sushi set (¥3,000)

The staff of this restaurant goes to Himi Port personally and carefully selects the highest quality seafood using his experienced and professional eye. The extensive dinner menu includes "Motenashi," the Toyama Bay Sushi course, as well as a la carte dishes, such as Shrimp Miso Sushi Roll, which is very popular among tourists. Lunches are very reasonably priced from 900 yen.

DATA

[Eng. menu](#) [Cards accepted](#)

T 076-421-3860 www.sushimasa.asia
L 4-29 Ichiban-machi, Toyama City
O 11:00 - 13:30 (Monday-Friday only), 17:00 - 23:00
C Tuesdays (Open during GW, summer holidays and the New Year period)
N 34 seats (10 at counter, 8 on tatami platform, 16 in tatami room) *Non-smoking
Y 900 or above for lunch, 1,500 or above for dinner **P** Provided

[Access](#) 2-min walk from Ote Mall Station

[MAP](#) B-3

17

Specially selected ingredients and a comfortable atmosphere

Isozushi



The owner of this restaurant goes to the market every day and uses his extensive knowledge to carefully select ingredients. This place is popular not only for sushi but also other dishes, such as Hell-Grilled Crab and grilled conger eel. The comfortable and hospitable atmosphere may make you feel like staying for a long time.

DATA

T 076-423-6690
L 3-4-8 Sengoku-machi, Toyama City
O 17:00 - 22:00 (LO 21:30) **C** Mondays and the New Year period
N 34 seats (8 at counter, 8 in tatami rooms, 18 on the second floor) *Smoking permitted in a separate area
Y 7,000 or above **P** Provided

[Access](#) 5-min walk from Ote Mall Station

[MAP](#) B-3

18

Delicious fresh seafood and pleasant conversation

Shirozushi



Sushi lunch (¥1,500)

This restaurant offers the freshest of items, mainly sourced at Yokata Port. The prices are very reasonable, and the menu is flexible enough to suit all budgets. Another feature here is the bonus of a pleasant conversation with the owner, which can often add a little extra spice to the delicious food.

DATA

T 076-421-1817
L 1-2-15 Minamida-machi, Toyama City
O 11:30 - 13:30 (LO 13:30), 17:00 - 22:00 (LO 22:00)
C Thursdays and January 1 **N** 19 seats (9 at counter, 10 in tatami rooms) *Smoking permitted **Y** 1,500 or above for lunch, 4,000 or above for a dinner course selected by the chef **P** Provided

[Access](#) 6-min walk from Nakamachi Station
 2-min walk from Kamihonmachi City Tram Station

[MAP](#) A-3

19

Enjoy seasonal pleasures with the sounds of the river as a backdrop

Sushikichi



Snow crab (Prices will vary according to the market price)

This restaurant is located right by the Itachi River and offers a truly relaxing atmosphere. After taking off your shoes and settling in, you might get the impression you are visiting a friend's home. Enjoy the freshest seasonal tastes in this relaxing and comfortable atmosphere.

DATA

T 076-493-5855 www.ott.ne.jp/~ken/
L 2-1-6 Tatsumi-cho, Toyama City
O 17:00 - 22:00
C Mondays
N 16 seats (8 at counter, 8 in tatami rooms) *Smoking permitted
Y 3,500 or above **P** Provided

[Access](#) 10-min walk from Nakamachi Station
 8-min walk from Kamihonmachi City Tram Station

[MAP](#) A-3

Travel by Centram Toyama Sushi




富山の寿司



MAP




(A)

(B)

-  City Tram Loop Line (Centram)
-  Toyama Light Rail (Portram)
-  City Tram

Free Wi-Fi is available in certain areas, such as stations and tourist facilities, where either logo (shown on the left) is exhibited.



①

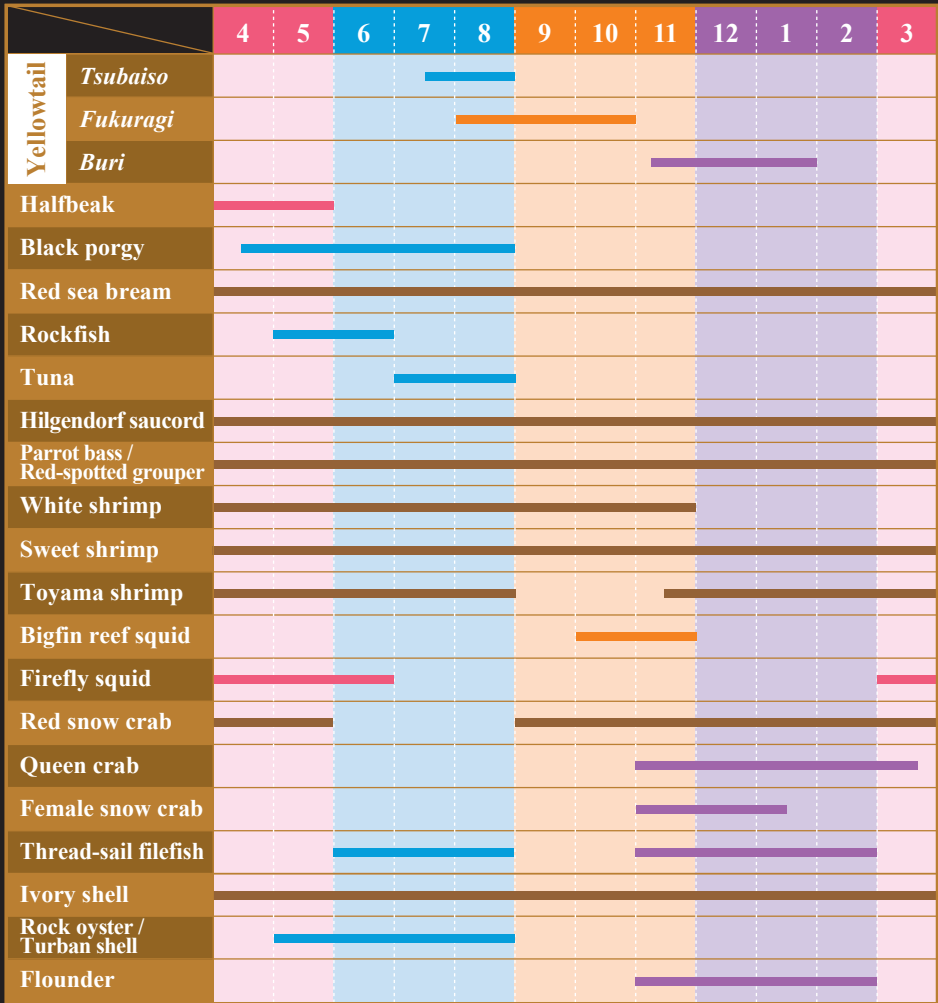


- | | |
|-------------------------------------------|---------------------|
| 1 Sushitama, Toyama Station | 11 Ipeizushi Honten |
| 2 Kaiten Toyama Sushi, Toyama Station | 12 Sushi Sharaku |
| 3 Aburian Toyamazushi | 13 Sushitomi |
| 4 Ayumizushi Bunke, Toyama Station | 14 Sushiei, Sogawa |
| 5 Mikizushi Honten | 15 Ebizushi |
| 6 Bunke Ayumizushi Jun | 16 Edomae Sushimasa |
| 7 Gincho Iki-zushi, Toyama Dai-ichi Hotel | 17 Isozushi |
| 8 Sushiken | 18 Shirozushi |
| 9 Ayumizushi Honke | 19 Sushikichi |
| 10 Sushidokoro Sasaki | |

The information on this map is as of July 2019.

The more you know about the best seafood of the season,
the more delicious it tastes

Toyama Seafood Calendar



This is a rough indication of when major seafood species are in season. There are a lot more kinds of delicious seafood outside of this list.

Please contact the restaurant directly if you require further information.

For tourist information

Toyama City Tourist Information Center

TEL: 076-439-0800

Open: 9:00 – 18:30

Closed: The New Year period

1-45 Honmaru, Toyama City 930-0081

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"TOYAMA NET"



The prices indicated here are as of July 31, 2019, and may be changed without notice.

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