Fresh and delicious market cuisine

The following are some of the tasty dishes offered in the Yanagibashi area.
Find your favorite market cuisine.

MAP 1

Ramen (Taiga)

This ramen is available from early in the morning. The typical ramen featuring soy sauce-based soup and straight noodles is addictive.

MAP 2

Pork cutlet rice bowl (Wadasen)

The unique bar-shaped cutlet is made by layering slices of pork like mille-feuille. The proprietary sauce made from soy sauce is amazing, as is the pork cutlet rice bowl.

MAP 3

Sashimi rice bowl (Jizakana Shokudo TERU TERU)

The bowl of rice is topped with sashimi mainly using fresh local fish landed at Toyohama Port in Minamichita. The generous toppings are impressive.

MAP 4

Rice balls (Onigiri Masa)

Choose from more than 10 types of fillings for quality handmade rice balls. The crispy deep fried chicken is also recommended.

MAP 5

Kishimen noodles (Sarashina)

Kishimen flat noodles are a simple dish served with green onion, kamaboko (boiled fish paste), and dried bonito flakes. The flavor of the dried bonito broth and thick soup will continue to stimulate your appetite.

MAP 6

Seasoned rice bowl featuring red shrimp (Sakana Factory)

The seasoned rice bowl featuring red shrimp is unique in mouthfeel, taste, and method of eating. It goes well with the house-made sesame dressing. Pour on sea bream broth to finish the meal.

MAP 7

Sushi (Yanagibashi Kitaro in the market)

This authentic Edomae sushi makes the most of fresh fish from the market. The flavors are enhanced by various cooking methods, such as roasting, grilling, boiling, and steaming, in addition to sashimi.

MAP 8

Seafood dishes (Uoyanagi)

Serves fresh seafood purchased at the market. In addition to sashimi, warayaki (straw-roasted) items are recommended because this cooking method enhances the taste. Alcoholic drinks go well with everything on the menu!

MAP 9

Yanagibashi beer garden (in summer) / Hot pot garden (in winter)

Being close to the market, the range of fresh ingredients is extensive. Visitors can enjoy barbecue in summer and all-you-can-eat hotpot dishes in winter. Relish the carefully selected ingredients, including living fish, fresh fish, sashimi, meat and poultry, and organic vegetables.

Details of Yanagibashi Central Market

Meieki 4-chome, Nakamura-ku, Nagoya City

Hours: Sale of goods: Early morning to around 10:00
Eating and drinking: Early morning to around 22:00
(Closing time varies depending on the shop/restaurant.)

Closed: Sundays and national holidays (except for some shops/restaurants)
The market is closed on some Wednesdays.

Access:
- 5 min. on foot to the east from Nagoya Sta. of JR, Meitetsu, Kintetsu and the subway
- 3 min. on foot to the southwest from Kokusai Center Sta., Subway Sakura-dori Line

* Marunaka Parking Lot and other parking lots are available nearby, but the number of parking spaces is limited. Visit the market by public transport if possible.

The City of Nagoya has been developing the community of the Yanagibashi area, including the market, as part of city planning by using various local resources around Nagoya Station toward the opening of the Chuo Shinkansen maglev line. This guidebook is intended to publicize the attractions of the market and the Yanagibashi area in cooperation with the local people.

Cooperation: Self-governing Committee, Yanagibashi Central Market (contact: 052-581-8111)
Issued by: Linear Chuo Shinkansen & Nagoya Station Area Development Promotion Division, Housing & City Planning Bureau, City of Nagoya

* The information in this guidebook is valid as of May 2025 and is subject to change. * Unauthorized reproduction and reprinting of illustrations, images, etc. in the guidebook is prohibited.

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About 5 min. on foot from Nagoya Sta.

Try the dishes of professionals in the "pantry" of the Tokai area!

Yanagibashi Central Market Guidebook

Complete