



Sea Urchin

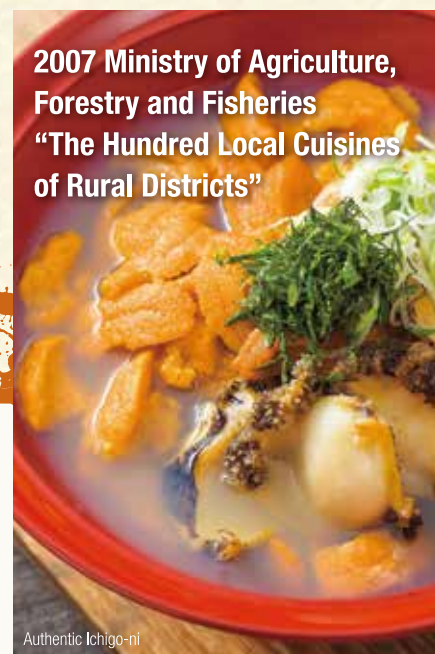
Fresh Sea Urchin Bowl

Hachinohe City and Hashikami Town have always been a renowned production area of sea urchins. You can enjoy fresh sea urchins that were caught from early summer to the Bon festival season on a bowl!



Sea Urchin Bowl (with beaten eggs)

In Hachinohe City area, people have been enjoying sea urchin on bowls with beaten eggs.



2007 Ministry of Agriculture, Forestry and Fisheries
"The Hundred Local Cuisines of Rural Districts"

Authentic Ichigo-ni

Authentic Ichigo-ni (Seafood Soup)

A local soup made with sea urchin and abalone. The name "Ichigo-ni" comes from the way the sea urchin in the milky soup looks like wild strawberries in the hazy morning mist. (Ichigo means strawberry in Japanese)

ハレとケ Hare and Ke

"Hare and Ke" is a traditional concept of Japan. "Hare" stands for the extraordinary, such as celebrations, and "Ke" stands for daily life.



Seaweed Ramen

Healthy ramen prepared with noodles kneaded with "Sukikonbu Seaweed", a local specialty of Hashikami Town, and a shrimp-based soup.



Sukikonbu (Hikikonbu)

Thin, dried cuts of Konbu that are often used in stewed dishes with vegetables after soaking them in water until tender.



Iso Ramen

Ramen served with a variety of seafood on top. The coastal area of Hachinohe is known as the "Iso Ramen Road", and many restaurants serve unique Iso style ramen.



Hachinohe Ramen

A replicated version of the good old ramen that was popular among the Hachinohe locals back in the 1920's. It has a simple yet addictive flavor that satisfies people of all ages.

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