

As the biggest pole-and-line catcher of bonito fish in Japan, Nichinan City in Miyazaki Prefecture presents its new local delicacy!



日南
カツオ
炙り
重
本釣り

- ✓ Tastes great **raw**
- ✓ Delicious **grilled**
- ✓ Pairs well with **soup rice**



Nichinan Charcoal-Grilled Line-and-Pole Caught Bonito

The bonito fish is strongly associated with Kochi Prefecture but Nichinan City in Miyazaki Prefecture produces the biggest haul of line-and-pole caught bonito in Japan.

In Nichinan, bonito is seasoned in a unique way at every restaurant and grilled to perfection on a charcoal stove. Chefs usually serve two types of bonito on top of rice in a layered box.

Feel free to pour as much of the soup in the teapots over your rice as you like (at no additional cost). Charcoal-grilled bonito must be made by adhering strictly to a list of 14 rules. It has been a huge hit since it went on sale in May 2010. About 30,000 of these locally produced lunches have been sold per year, for four consecutive years. This means that over 250,000 charcoal-grilled bonito meals have been sold in total.

☆☆☆ Ways to Enjoy Charcoal-Grilled Bonito ☆☆☆



1. First, taste the freshness of the bonito by eating it raw.

2. Then, try grilled bonito with rice.

Enjoy the heat of the charcoal stove, the aroma of the sauce, and the hiss of the grill.

3. Finally, try it on soup rice (if you like).

If you wish, you can enjoy the smooth texture of soup over your rice.

You can also order a second serving of bonito fish to go with any leftover rice (¥400 for 60g).

Each restaurant seasons its fish in a unique way and uses local, seasonal vegetables and broth. Why not try charcoal-grilled bonito at all of the different eateries.

¥1,500
(inc. tax)
in all
restaurants



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