



Enjoy Hirome Market

MAP 3-B

There are seven sections in Hirome Market, such as "Castle Square" and "Ryoma Street", which hold many unique shops such as fish vendors, butchers, sundries shops, clothing stores, and restaurants. Everyone buys food separately and then sits and eats together at the tables and chairs that are placed throughout the market. After you are done eating, the staff will collect your dishes. You can eat, drink, and shop to your heart's content. At Hirome, locals and tourists alike can be found sharing tables and friendly conversation while enjoying the festivities from morning to late evening.



Access

10 minutes by streetcar from Kochi Station.
Get off at Ohashidori.

[Hours]

Weekdays, Saturdays, & National Holidays: 8:00 - 23:00
Sundays: 7:00 - 23:00
(Operating hours and off days are different from shop to shop)



Rich Food Culture

We are proud of Tosa food culture, cultivated by nature and rich tradition.



⇒ Katsuo (Bonito)

Kochi Prefecture boasts of having the highest consumption of katsuo in Japan. There are a variety of ways to eat it, but "katsuo no tataki" is the most representative of Kochi. It is prepared by searing the katsuo briefly, then slicing and seasoning it with green onion or myoga (Japanese ginger). Since each shop and region has its own seasoning or special sauce, you can savor a variety of flavors. "Shio tataki", seared katsuo served hot with salt, is one popular variety.



⇒ Hat bread

This hat-shaped bread was created in Kochi. The top part of the hat is soft, and the brim is crispy, sweet sponge cake. It is available at most bakeries in Kochi.



⇒ Imo Kenpi (sweet potato sticks)

This snack is made by frying sweet potatoes and sprinkling them with sugar. They are crisp and sweet and have a taste you won't ever get tired of.

⇒ Inakazushi (sushi from the countryside)



This healthy dish is made with fresh, seasonal ingredients. These ingredients change based on the region and season, but they include many local vegetables such as bamboo shoots and shiitake mushrooms.

⇒ Fruits

Some famous Kochi citrus fruits are buntan (pomelo), konatsu orange, and ponkan (Chinese honey orange). They are bright yellow, juicy, and sweet.



⇒ Aisukurin (derived from ice cream)



Aisukurin, a Kochi specialty, has a texture between ice cream and sherbet. It has a low fat content and a pleasant aftertaste. It is popular for its old and familiar flavor, and it is often sold at tourist spots like Katsurahama.