

TEL: 086-424-1220 (Kurashiki Station Tourist Information Center) Email: info@kankou-kurashiki.jp
Planning and Production: Kurashiki City MICE Promotion Office

Kurashiki warmly welcomes all who visit. Within its historic streets and abundant natural surroundings, there is something for every kind of traveler. The city offers delicious cuisine made with fresh vegetables and fruits cultivated in the fertile soil around the SETOUCHI, with variations that will surely delight those who choose a plant-based lifestyle. "All Welcome" here in Kurashiki.

The establishments featured in this leaflet offer vegetarian and vegan-friendly menu options.





A heritage house blending Japanese and Western interior styles transformed into a cozy Italian restaurant. The menu features homemade pasta, pizzas made with dough fermented in-house, and a wide selection of wines from the cellar. For vegan guests, the menu includes flavorful options such as vegetable-packed pizza with a rich tomato or basil sauce, and hearty pasta dishes featuring mushrooms and garlic-both healthy and delicious.

A health-conscious, eco-friendly organic vegan cafe. The fare at Cafe Nature is exclusively made from carefully selected plant-based ingredients and is free from artificial seasonings and flavor-ings. They are certified as an "Okayama Organic Pesticide-Free Produce" establishment which

adheres to stricter standards than national regu-lations. Popular menu items include the vegeta-

ble bolognese, made entirely from plant-based ingredients, and the richly flavored vegetable keema curry, made with an original blend of

An innovative fusion restaurant designed

with the concept: gentle harmony with

nature. Each dish celebrates seasonal ingre-

dients lovingly produced by local farmers in

the Setouchi region. Aside from the main

dish, the rest of the menu generally excludes

animal-based ingredients; to replace the

main dish with a plant-based option, please

inform the restaurant when making the

1-2-20 Tsurugata, Kurashiki, Okayama

+81-86-486-4101

https://www.instagram.com/hondoutei/

カフェナチュール







Café NATURE







(14-3 Honmachi, Kurashiki, Okayama

+81-86-486-5002

https://haremokemo.jp/

はれもけも 美観地区本店

Haremokemo



# Ryori Ryokan Turugata



An ancient culinary inn nestled in the heart of the Bikan Historical Area preserves architectural styles from 1744. Turugata serves kaiseki cuisine made with ingredients from the Seto Inland Sea. Vegan options include vegan kaiseki courses and vegan-friendly lunches featuring plenty of local ingredients. We invite you to enjoy the local seasonal fare in this tranquil space.

1-3-15 Chuo, Kurashiki, Okayama

+81-86-424-1635

https://www.turugata.jp/









立ち飲み処力ケハシ

#### Interbridge SAKE tasting



Inside Bikan Historical Area new tourist facility, "LOGIN Kurashiki" is Interbridge Sake Tasting, an izakaya featuring ingredients and sake from Okayama Prefecture. The staff are passionate locals who are deeply knowledgeable about the region and eager to share local culinary traditions with their visitors. The eatery also offers a vegan-friendly sake-tasting set ensuring a delightful experience for a wide range of guests from Japan and abroad.

2-20-9 Achi, Kurashiki, Okayama

https://www.instagram.com/interbridge123/













然味 -sami-

sami

+81-86-436-6368

2-25-43 Achi, Kurashiki, Okayama









#### 廣榮堂 倉敷雄鶏店

#### Koeido Kurashiki Yukei Store



Koeido specializes in Kibi Dango, a signature souvenir from Okayama prefecture. The Kurashiki store is situated at the entrance to the Bikan Historical Area-known for its white-walled streets, rickshaws, and boats crossing the Kurashiki River. The building repurposed with traditional vation techniques is a Meiji-era (1868-1912) townhouse mbodying the theme "Museum of Time" blending seamlessly into the picturesque surroundings. In recent years, the soft and chewy texture of Kibi Dango has become ensely popular with international visitors. Vegan-friend ly and Halat-certified options are also available, ensuring everyone can enjoy this Okayama tradition.

Haremokemo is a dessert shop that seamlessly blends into the scenic atmosphere of the Bikan Historical Area. Their creations are made for a

modern lifestyle using local ingredients from Mayama prefecture. They focus on handmade creations that are all gluten-free with a wide variety of vegan options. The shop prioritizes both health and environmental friendliness while delivering

and environmentar mendiness white detroining exceptional taste. One standout item is their butter-free "butter sandwich," crafted with cacao butter. Enjoy the smooth, melt-in-your-mouth texture that unfolds the instant it hits your tongue.

5-22 Honmachi, Kurashiki, Okayama

+81-86-421-3888

https://koeido.co.jp/











### pizza ドコロ nola Nola



A cozy authentic Neapolitan-style pizza restaurant located in a quiet spot just outside the Bikan Historical Area. Nola serves a wide variety of carefully crafted wood-fired pizzas, all at reasonable prices making it an inviting spot for a casual visit. The menu also includes variations for vegan guests to enjoy the delicious pizza.

2-14-3 Chuo, Kurashiki, Okayama

+81-86-422-1523







つばめ喫茶室

## Tsubame Kissashitsu



Set in a renovated traditional Kurashiki warehouse, This Cafe is a vegan-friendly eatery located at the gateway to the Bikan Historical Area. The calm and relaxing atmosphere is paired with a delicious and healthy menu prepared with vegetables, fruits, grains, mushrooms, and nuts, which vegans and non-vegans will surely enjoy.

- 2-23-18 Achi, Kurashiki, Okayama
- C +81-80-3050-4430
- https://www.instagram.com/tsubame\_kissashitsu?igsh=c2MyNG51c2ZwNTls









https://www.sami.restaurant/

+81-86-454-8595



2-15 Honmachi, Kurashiki, Okayama



reservation.





**5**deli Ojigadake

# Marugo Deli Ojigadake



Located atop Ojigadake Hill with breathtak-ing views of the Seto Inland Sea, this fresh juice cafe offers, fruit smoothies made from carefully selected fruits, specialty coffee, and organic teas with regular, oat, and soy milk options. The food menu includes a Japanese-style spice curry made with vegetables, beans, and plant-based meat, catering to a variety of dietary preferences. Savor these thoughtfully crafted drinks and meals while taking in the stunning scenery.

- Ojigadake Rest House, 1421-8 Kojima Karakoto-cho, Kurashiki, Okayama
- **%** +81-90-4105-8805
- https://maru5deli.com/marugodeli-ojigadake/









# Fujito Manju



Fujito Manju is a traditional sweet dating back to the Genpei War (1180~1185). This classic Japanese sweet is made with a smooth red bean paste wrapped in a thin, steamed skin made from amazake (fermented rice drink) and wheat. Completely free of food additives and preservatives, allowing for the natural flavors of the ingredients to shine. The sweet is completely plant-based so vegan visitors can also experience a taste of Japanese history.

- 48, Fujito, Fujito-cho, Kurashiki, Okayama
- +81-86-428-1034
- http://fujito-manjyu.co.jp/





