

How to get here



● JR・Bus

Take a Kagoshima Kotsu line bus bound for Kaimon Station・Higashi Okawa, and get off the bus at the bus stop "Tosenkyo" (Approx. 1 hour)

Take a Kagoshima Kotsu line bus bound for Ibusuki station from JR Kaimon station, and get off the bus at the bus stop "Tosenkyo" (Approx. 5 minutes)

● Car

Kagoshima Airport IC → Ibusuki sky line Ei IC → via lake Ikeda → Tosenkyo (Approx. 2 hours)

Capital Kagoshima city downtown → Route 226 → turn right at Ibusuki Iwamoto intersection → via lake Ikeda → Tosenkyo (Approx. 80 minutes)

● Open hours

April, May, June, October, March	10:00 ~ 17:00
Golden week	10:00 ~ 19:00
July, September	10:00 ~ 19:00
August	10:00 ~ 20:00
November, December, January, February	10:00 ~ 15:00
Year-end and New year season	10:00 ~ 17:00

- Open everyday throughout the year.
- Open hours are tentative. They may change depending on weather and other factors.
- Closing times are representing last calls.

Ibusuki Municipal Restaurant Tosenkyo Flowing "Somen" Noodles

5967 Kaimon-Ju-cho, Ibusuki City, Kagoshima, 891-0603

TEL 0993-32-2143

FAX 0993-32-3364

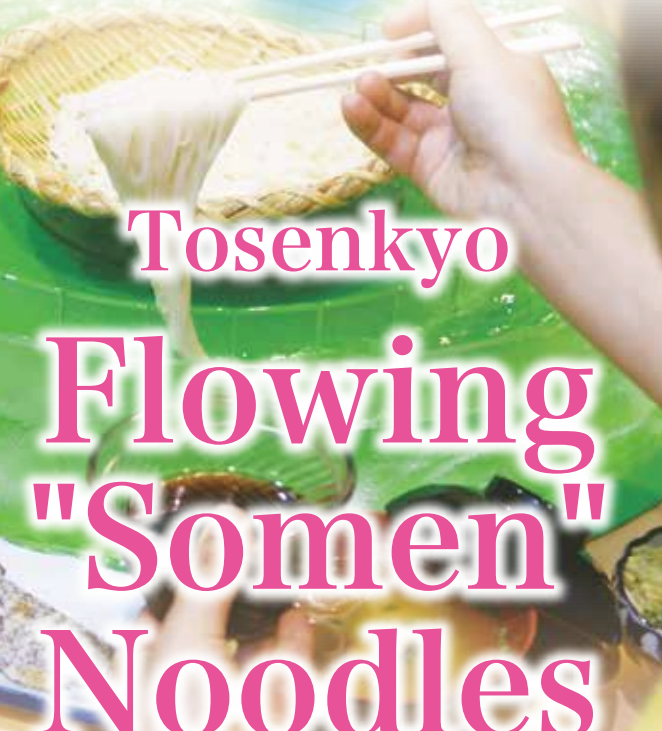
Tourism Division, Ibusuki City

TEL 0993-22-2111



Ibusuki Municipal Restaurant

100 Selected Water Spots



Tosenkyo Flowing "Somen" Noodles

Ibusuki City, Kagoshima Prefecture

Nature serves you the taste of this bountiful homeland

Surrounded by a rippling brook and the aroma of trees, the flowing clear water makes these noodles even more delicious. Please enjoy the taste of our homeland seasonally in nature with your family and friends.



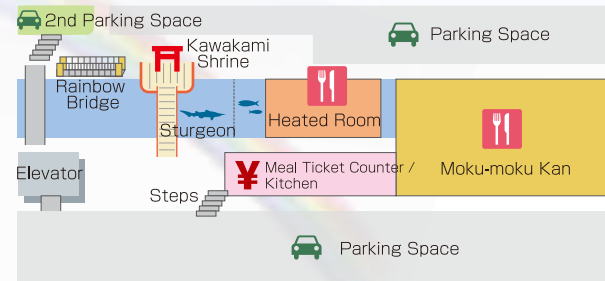
“One of the 100 Exquisite and Well-Conserved Waters”

Selected by the Ministry of the Environment in Japan

The water of “Tosenkyo Kyoden Yusui” was selected among the top 100 exquisite and well-conserved waters of the Heisei period by the Ministry of Environment in 2008. Near the water source, approximately 200,000 visitors per year in every season enjoy somen-nagashi in pure water from the headspring, which gushes out about 100,000 tons of water per day at 13 degree Celsius.



●施設見取り図



◆ Set Menu

※Single item menu, and drinks menu also available.



Set meal A

Somen noodles, rice balls, grilled trout with salt, koikoku (miso soup with sliced carp), koi-arai (sashimi of sliced and washed carp)



Set meal B

Somen noodles, grilled trout with salt, koikoku (miso soup with sliced carp)



Set meal of Inari

Somen noodles, inari (sushi in a deep fried tofu skin), grilled trout with salt, koikoku (miso soup with sliced carp)



Set meal of Grilled herb trout

Somen noodles, rice ball, grilled herb trout, koikoku (miso soup with sliced carp)

Beer & Snack



Snacks that goes well with cold beer are also available

WINTER ONLY

Hot Menu

We offer winter special hot menu from November. Please enjoy our trout dishes : Nijimasu-don, Masu-ju, Masu-kamameshi. You will get 100 yen discount when you order something from the menu with somen noodles. Please enjoy the meal that warms up both your body and mind.



Nijimasu don (sliced raw rainbow trout on rice)



Masu-kamameshi
trout on rice cooked in a metal pot



Masu-ju
broiled trout on rice with special sauce in a lunch box



Kurobuta don
fried Berkshire pork on rice

● For reservations and further information please contact
Ibusuki Municipal Restaurant
Tosenkyo Flowing "Somen" Noodle
Tel : 0993-32-2143

The name of Tosenkyo comes from a place called Tosengasako in a period when the area was in a deep cove, and ships from Tou (meaning China in ancient Japanese) would arrive and embark. Tosenkyo, Kaimon Town started a project of their original flowing noodles which used clear water (at 13 °C through a year) that gushed from the roots of large cedar trees in a ravine. The name Tosenkyo became well known around the country. The use of spring water from Kawakami for flowing noodles with bamboo gutters started in June 1962. The rotating and flowing noodle machine was registered in the Register of Designs in 1970 and Tosenkyo became the birthplace of flowing noodles in Japan. Many customers come from inside and outside the prefecture.

