

Shintomicho

Toyama Sta.

Dentetsu Toyamaeki
ESTA-mae

Chitetsu-
Biru-mae

Travel by Tram

Toyama Sushi

富山の寿司



Kenchino-mae

Denki-Biru-mae

Miurumouchi

Sakurabashi

Kokutsu-jin Katagiri-mae

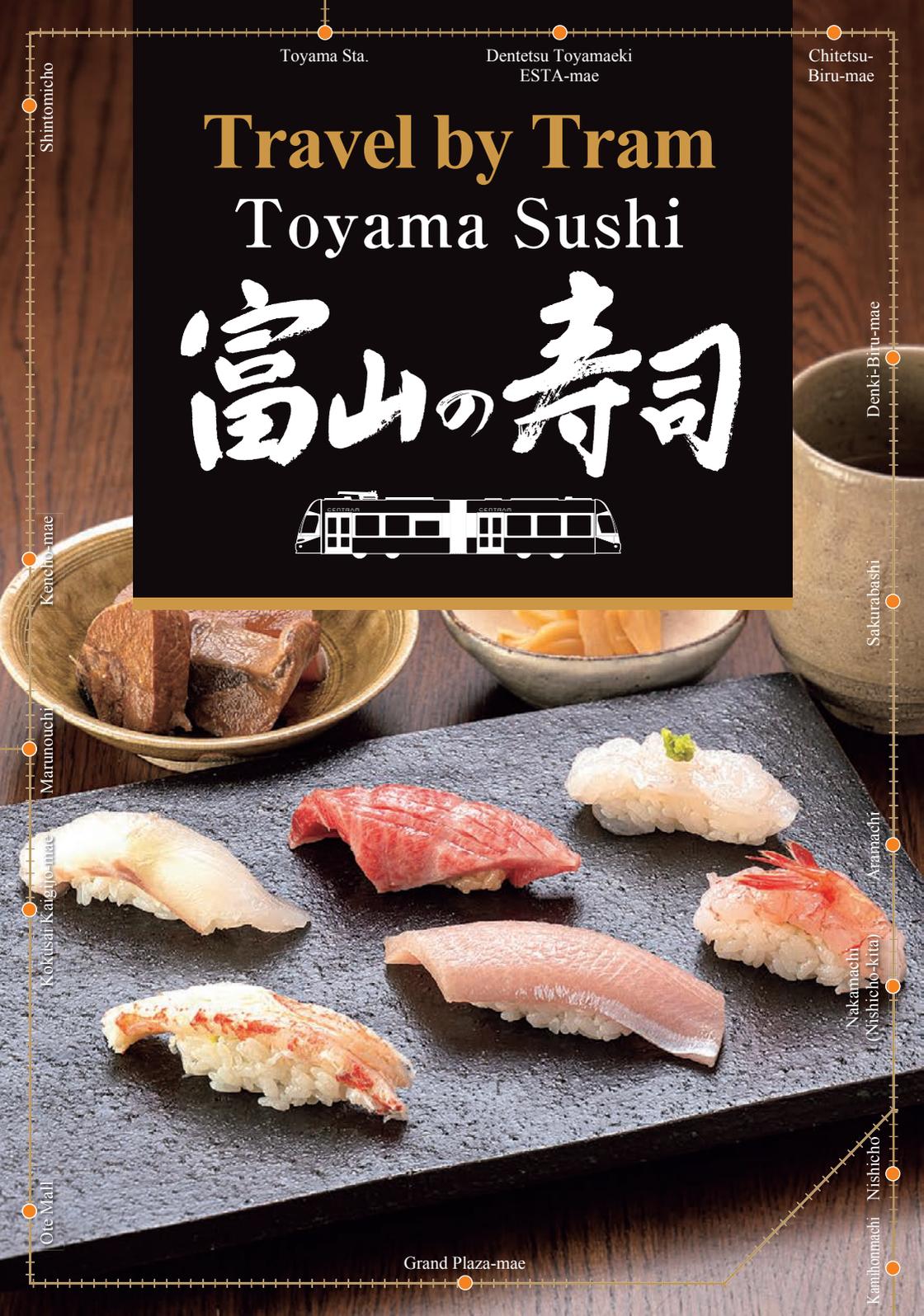
Aramachi

Ote Mall

Nishiicho

Grand Plaza-mae

Kamihonmachi



Sushi tour traveled by Tram

There are a number of excellent sushi restaurants located along the tram line in Toyama City. It only takes a short ride and walk to visit these restaurants and enjoy a great combination of fresh seafood from Toyama Bay and delicious rice. Toyama is probably one of only a few places where you can visit several sushi restaurants by tram in the space of one day.



Tram Map



City Trams

The City Tram network covers an extensive area in Toyama City, connecting the downtown area, Toyama Station area and Iwase, a port town on the coast. Trams run every 5 to 15 minutes, offering a convenient mode of transportation and comfortable travel experience for both residents and tourists. The tram cars come in a variety of designs, including a modern low-floor type and a retro wooden interior version. Take a fun tram ride and enjoy the different atmosphere of each.

Service days: Every day

Service times: 6:00 to 23:00

Fare: 210 yen for adult, 110 yen for child

TEL: 076-432-3456 (Toyama Chihou Railway)

Lines 1, 2 and 4 bound for Minamitoyamaeki-mae do not stop at Nakamachi (Nishicho-kita).
The Loop Line runs counterclockwise.



Guide to This Booklet

00

... Restaurant number
(linked with the map)

... Telephone number

... Location

... Open hours

... Credit cards accepted

... Closed days

... English menu available

... Parking spaces

... Number of seats

... Service provided in English

... Budget in yen

... Conveyor belt sushi

... Required time from the nearest tram stop

... Grid reference (Page 13 and 14)

Most of the prices shown are without tax. The prices that include tax are indicated by "incl. tax".

Specific dates are not indicated for the "New Year period" as closed days. Please contact each restaurant for detailed information.

Sushi ingredients may vary depending on the season and market conditions.



Portram



Centram



Tourist Train (Retro Train)



City Tram

Line 1 [Minamitoyamaeki-mae-Toyama Sta.]

Line 2 [Minamitoyamaeki-mae-Toyama-daigaku-mae]

Line 3 [Loop Line]

Line 4 [Iwashama-Minamitoyamaeki-mae]

Line 5 [Iwashama-Toyama-daigaku-mae]

Line 6 [Iwashama-Loop Line]

Access the tram
information here.



Introduction to Toyama Sushi

Guide to enjoying the great taste of Toyama sushi

Traditional sushi restaurant



The chef makes the individual sushi immediately after he/she takes the order, which is very different from the style of a conveyor belt restaurant. Enjoy the real experience and the great freshly-made taste of sushi in Toyama.

How to order correctly



It's best to let the chef know what you don't like or you can't eat and how much you would like to pay. It's also a good idea to order something you are interested in and repeat it if you like it.

Toyama sushi is excellent.



A large number and variety of seasonal seafoods are landed in Toyama Bay, and they are delivered to restaurants in a very fresh state. Try the firefly squid and white shrimp that can only be eaten in Toyama.

■ Sushi terminology

Neta

Sushi toppings, mainly seafood.

Shari

Rice seasoned with vinegar and salt. Also called "Sumeshi."

Murasaki

Soy sauce. This sauce has a purplish tinge, and "Murasaki" is Japanese for purple.



Geta

The wooden platform that sushi is served on. Named for its similarity to the Japanese wooden footwear, geta.



Agari

Green tea. This is used to remove the oily feel on the palate. It's usually free of charge with free refills.

Gari

Thinly sliced and vinegar pickled ginger. This is used as a kind of garnish and may have a slightly antiseptic effect. The name of this pickle comes from the sound that is made when chewing it.



Namida

Wasabi horseradish. "Namida" means tears in Japanese.

Toyama's specialty seafood



Buri (Yellowtail)

Well-known as the "King of Toyama Bay." It becomes fatter and richer tasting in winter.



White shrimp

Toyama Bay is the only place in the world where a large number of white shrimp can be caught. They have a melt-in-the-mouth texture and a subtle sweetness.



Toyama shrimp (Humpback shrimp)

These shrimp have plenty of sweetness and flavor with a fleshy texture. Though they are caught all year round, the best season is from autumn to spring.



Red snow crab

Fresh ones are always available during the prime season (September to December) as the fishing ground is very close to Toyama. These crabs attract a lot of fans due to their meaty flesh with a distinctive sweetness.

1

The chef's care and precision found in each piece of sushi

Ichigiku

Ichigiku's specialty is fresh seafood from Toyama Bay, bought at the fishing ports of Yokata and Iwase and carefully and skillfully prepared by the chef. Each piece is created by the expert hand of the chef, and features not only the sublime taste of the seafood, but also the rich sweetness of the rice. Enjoy the most subtle of flavors combined with a delicate appearance.

DATA

☎076-433-6601

L 7-25 Chiyodamachi, Toyama City

O 12:00 - 14:00 (LO 13:30), 17:00 - 22:00 (LO 21:00)

C Mondays

N 19 seats (7 at counter, 12 in tatami rooms)*Non-smoking

¥ 1,650 or above for lunch, 3,000 or above for dinner **P** Provided

Access 8-min walk from Shimookui Station

MAP A-1



2

A special order system for the freshest tastes

Kitokitozushi, Toyama Station

This sushi restaurant was opened inside the Toyama Station building in June 2020, as the first in the prefecture to offer “made-to-order” only sushi delivered on a conveyor belt system. You are sure to find it a fun and extraordinary experience while enjoying the freshest tastes brought in from local ports every morning. Also try the available top-notch soy sauce with your sushi.

DATA

kaiten zushi **Eng. menu** **Cards accepted**

☎076-471-6127

L 1-90 Meirin-cho, Toyama City (in Noren Yokocho, Toyamarché)

O 11:00 - 21:00

C Open all year round **N** 67 seats (17 at

counter, 50 at tables) *Non-smoking

¥ 2,000 or above **P** None



Assorted Sushi featuring freshly landed local seafood (¥1,500)



Access 2-min walk from Toyama Station

MAP B-2

3

Freshest tastes according to the season

Sushitama, Toyama Station

The seafood served here is cultivated beneath the choppy waves of the Japan Sea and delivered directly from Toyama Bay, Himi, Kanazawa Port and Noto. This kaiten-zushi (conveyor belt sushi) restaurant offers sushi with the freshest ingredients landed directly from the sea at low prices. Enjoy the tastes according to the season.

DATA

[kaiten zushi](#) [Eng. menu](#)

Tel 076-471-8127

L 1-220 Meirin-cho, Toyama City (in Toyamarché)

O 11:00 - 21:00 (LO 20:30)

C Open all year round (except January 1st and irregular holidays)

N 38 seats (18 at counter, 20 at tables) *Non-smoking

Y 1,500 or above for lunch, 2,000 or above for dinner **P** None

Access 2-min walk from Toyama Station

MAP B-2

Special 11-piece Selection (¥1,980 incl. tax)



4

An extraordinary Toyama's sushi experience near Toyama Station

Toyamazushi Umitoyama

Located in the Maroot commercial complex, this restaurant offers sushi and other dishes made from the fresh ingredients from the different ports on Toyama Bay, as well as local farms. Enjoy the delightful tastes of Toyama accompanied by flavorsome local sake in the warm and welcoming atmosphere created by the beautiful wooden interior.

DATA

[Eng. service](#) [Eng. menu](#) [Cards accepted](#)

Tel 076-443-5066

L 4F Maroot, 1-231 Meirin-cho, Toyama City

O 11:30 - 14:30, 17:00 - 22:00

C Open all year round

N 65 seats (5 at counter, 60 at tables) *Non-smoking

Y 2,000 or above for lunch, 3,500 or above for dinner **P** None

Access 2-min walk from Toyama Station

MAP B-1



5

Casual sushi restaurant, popular with a variety of customer types

Kaiten Toyama Sushi, Toyama Station

The staff purchases fresh ingredients at the local fishing port every morning, and can offer seasonal tastes at an affordable price. The restaurant's other specialty is to offer all 18 kinds of local sake to accompany the delicious sushi. Its casual, welcoming atmosphere and ideal location near Toyama Station is perfect for those who may want to drop in alone.

DATA

kaiten sushi Eng. service Eng. menu Cards accepted

T 076-431-5448

L 1-4-9 Sakura-machi, Toyama City

O 11:00 - 21:00 (LO 20:45)

C Open all year round

N 27 seats (15 at counter, 12 at tables) *Non-smoking

Y 1,200 or above for lunch, 2,000 or above for dinner **P** None

Access 1-min walk from Dentetsu Toyamaeki ESTA-mae **MAP** B-2

Exclusive sushi lunch set (¥2,178 incl. tax)



6

The very best tastes always on offer – with no compromise

Aburian Toyamazushi

The freshest seasonal seafood is served here, procured daily from the morning market and meticulously selected with a professional eye. In addition to excellent sushi, a wide variety of other dishes are offered, such as sashimi, grilled fish, and original *konbujime* (seafood marinated with kelp). Indulge yourself with delicious food and tasty beverages, like local sake, shochu and wine.

DATA

Eng. menu Cards accepted

T 076-432-8780

L 1F, Daiwa Roynet Hotel Toyama Station, 1-3-39, Sakura-machi, Toyama City

O 11:30 - 14:00, 17:00 - 22:00 **C** Open all year round

N 132 seats (12 at counter, 120 at tables) *Non-smoking

Y 3,000 or above **P** None

Access 1-min walk from Dentetsu Toyamaeki ESTA-mae **MAP** B-2



7

Seasonal tastes presented by a highly skilled chef in a modern interior

Mikizushi Honten

At this restaurant, with the history of over 70 years, the Tokyo-trained third generation owner offers delicacies from Toyama Bay all presented using skills acquired through real experience. A variety of set menus, as well as a la carte options and fine, selected local sake are offered in a modern interior and atmosphere. English menu is available.

DATA

[Eng. menu](#) [Cards accepted](#)

☎076-432-7201

L 1-7-5 Sakura-machi, Toyama City
O 11:30 - 14:00 (LO 13:30), 17:00 - Until all the ingredients run out
C Wednesdays and the New Year period **N** 37 seats (7 at counter, 6 at tables, 24 in tatami rooms) *Non-smoking
Y 4,500 or above for lunch and dinner **P** None

Access 3-min walk from Dentetsu Toyamaeki ESTA-mae **MAP** B-2



8

Commitment to the quality of the ingredients is the key to the exceptional taste

Bunke Ayumizushi Jun

With its devotion to selecting high quality ingredients, this restaurant uses such local treats as mild natural water, seafood from Toyama Bay, and rice that perfectly complements the taste of fresh seafood. Further enhance this top-notch dining experience by choosing from the splendid selection of sakes on offer.

DATA

[Eng. menu](#) [Cards accepted](#)

☎076-444-6550

L 1F Kikui Bldg., 2-29 Uchisaiwai-cho, Toyama City
O 17:00 - 23:00 (24:00 on Friday and Saturday)
C Sundays
N 13 seats (7 at counter, 6 in tatami rooms) *Non-smoking
Y 3,000 or above **P** None

Access 2-min walk from Toyama Station **MAP** B-2



9

Highly flexible in accordance with your preferences or group size

Ayumizushi Honke

This Edomae style sushi restaurant offers a very wide selection of local produce, mainly from Toyama Bay. This includes not only fresh seafood but also specialized items delivered directly from the areas of production. It is open until very late and welcomes and caters for different size groups, either at the counter, or in large tatami rooms.

DATA

Cards accepted

☎076-433-5066

📍 1-2-29 Kita-Shinmachi, Toyama City

🕒 17:00 - 24:00 (LO 23:30) Closes at 22:30 on Sundays and national holidays (LO 22:00)

📅 Mondays and the New Year period

👤 46 seats (15 at counter, 31 in tatami rooms) *Smoking is allowed in some rooms.

💰 6,000 or above 📍 Provided

🚶 Access 6-min walk from Sakurabashi Station 🗺️ MAP A-2

Toyama Bay Sushi set (¥3,000)



10

Natural and quality ingredients in a stylish atmosphere

Sushidokoro Sasaki

This sushi restaurant purchases fresh seafood from different fishing ports in Toyoma Prefecture. All the ingredients, including rice, water and wasabi horseradish, are natural, high in quality, and carefully selected to provide food of a topnotch taste. Enjoy a little extravagance in the new and stylish interior.

DATA

Eng. service Cards accepted

☎076-431-6788

📍 1F Kelly Bldg., 1-6-11 Sogawa, Toyama City

🕒 17:30 - 23:00 (Last entry: 21:00) (Reservations required)

📅 Sundays, national holidays, summer holidays and the New Year period

👤 16 seats (8 at counter, 8 at tables) *Non-smoking

💰 5,500 or above 📍 None

🚶 Access 3-min walk from Aramachi Station 🗺️ MAP B-3

Assorted sushi set (From ¥5,500). Simmered yellowtail with daikon radish (¥1,100)



11

Sushi and seasonal dishes featuring fresh ingredients from Toyama

Sushi Sharaku

Located very close to Toyama Castle, this restaurant is extremely popular among those working in the business district, especially as it serves a variety of sushi set menus during lunch hours. It also offers local dishes from Toyama, including Toyama Bay Sushi set, deep-fried white shrimp, kelp-flavored sashimi, and overnight dried fish. There are tatami rooms on the 2nd and 3rd floors for the use of larger groups and parties.

DATA

Eng. service Eng. menu Cards accepted

☎076-491-0700

L 5-13 Otemachi, Toyama City

C 11:30 - 13:00 (LO 13:00) (only on weekdays), 17:00 - 21:00 (LO 21:00)

S Sundays, national holidays and the New Year period

N 70 seats (12 at counter, 58 in tatami rooms) *Non-smoking

Y 1,000 or above for lunch, 1,100 or above for dinner **P** Provided (only at night)



Access 1-min walk from Kokusai Kaigijo-mae Station **MAP** B-3

Toyama Bay Sushi set (¥2,750 incl. tax)



12

From the freshest seafood to top-class Himi beef

Gincho Ikizushi, Toyama Sogawa

Upon entering the restaurant, you will see the extensive lineup of available seafood at the counter, landed at Himi Fishing Port, which boasts the highest catch ratio in Toyama Bay. The popular Toyama Bay Sushi set includes the best seafood selection of the day, with another favorite being Himi Beef Aburi, featuring only the highest A5 ranked local brand Himi Beef.

DATA

Cards accepted

☎076-482-5033

L 1F Ikeda Bldg., 3-2-6 Sogawa, Toyama City

C 11:30 - 14:30 (LO 14:00), 17:00 - 22:00 (LO 21:30), Closes at 21:00 on Sundays

C Wednesdays and 2nd Thursday

N 18 seats (6 at counter, 12 on tatami room (Private rooms available)) *Non-smoking

Y 2,000 or above for lunch, 4,000 or above for dinner **P** Provided



Access 3-min walk from Grand Plaza-mae Station **MAP** B-3

Toyama Bay Sushi set (¥3,850 incl. tax)



13

High quality sushi, exclusively tasted on its own without any alcohol

Sushiei, Sogawa

This restaurant, established in 1948, offers sushi only. There are no other items on the menu, and no alcohol served, and smoking is not permitted. The customers come to enjoy the deliciousness of sushi exclusively, sitting at the counter and watching the highly skilled chef's technique. Many customers come here alone, probably due to the relaxing and intimate atmosphere.

DATA

T 076-421-7035

L 2-8-22 Sogawa, Toyama City

O 11:30 - 14:00, 17:00 - 21:00

C Wednesdays and the New Year period

N 10 seats at counter *Non-smoking

Y 2,000 or above for lunch, 4,000 or above for dinner

P None



Access 2-min walk from Grand Plaza-mae Station **MAP** B-3

Toyama sushi set (From ¥3,850 incl. tax)



14

Just drop in for a quick bite when you are out shopping

Naniwazushi, Daiwa Toyama

This restaurant offers fresh seasonal seafood from Toyama Bay at reasonable prices, mainly from Shinminato Port, which is famous for white shrimp. As it is conveniently located in a department store, it is possible to just drop in for a bite even by yourself. It is also recommended to visit the Honten (head restaurant) in Shinminato.

DATA

Eng. menu **Cards accepted**

T 076-407-6892

L 6F Daiwa Toyama, 3-8-6 Sogawa, Toyama City

O 11:00 - 21:00 (LO 20:30)

C Irregularly **N** 31 seats (9 at counter, 22 at tables)

*Non-smoking **Y** 1,300 or above for lunch, 2,500 or above for dinner **P** Provided

Access 2-min walk from Grand Plaza-mae Station **MAP** B-3

Special Menu B (¥3,600 incl. tax)



15

The highest quality seafood from Himi Port

Edomae Sushimasa

The staff of this restaurant goes to Himi Port personally and carefully selects the highest quality seafood using his experienced and professional eye. The extensive dinner menu includes the Toyama Bay Sushi set as well as a la carte dishes, such as Shrimp Miso Sushi Roll, which is very popular among tourists. Lunches are very reasonably priced from 1,650 yen.

DATA

Eng. menu Cards accepted

☎076-421-3860

📍 4-29 Ichiban-machi, Toyama City

🕒 11:30 - 13:30 (Monday-Friday only), 17:00 - 23:00

🗓 Tuesdays (Open during GW, summer holidays and the New Year period)

👤 16 seats (8 at counter, 8 on tatami room) *Non-smoking

💰 1,650 or above for lunch and dinner 📄 Provided



🚶 Access 2-min walk from Ote Mall Station 🗺 MAP B-3

Toyama Bay Sushi set (¥3,000)



16

Delicious fresh seafood and pleasant conversation

Shirozushi

This restaurant offers the freshest of items, mainly sourced at Yokata Port. The prices are very reasonable, and the menu is flexible enough to suit all budgets. Another feature here is the bonus of a pleasant conversation with the owner, which can often add a little extra spice to the delicious food.

DATA

☎076-421-1817

📍 1-2-15 Minamida-machi, Toyama City

🕒 11:30 - 13:30 (LO 13:30), 17:00 - 22:00 (LO 22:00)

🗓 Thursdays and January 1st 👤 19 seats (9 at counter, 10 in tatami rooms) *Non-smoking

💰 1,800 or above for lunch, 4,000 or above for a dinner course selected by the chef 📄 Provided

🚶 Access 2-min walk from Kamihonmachi Station 🗺 MAP A-3

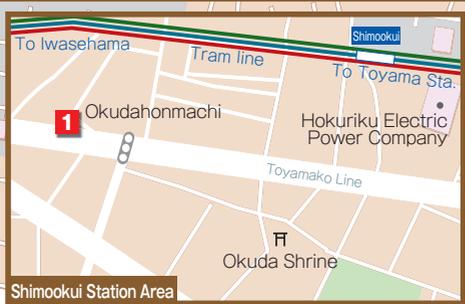
Sushi lunch (¥1,800)



INDEX

1	Ichigiku	☎076-433-6601 ■7-25 Chiyodamachi, Toyama City 🕒12:00 – 14:00 (LO 13:30), 17:00 – 22:00 (LO 21:00) 🗓Mondays 🍽19 seats (7 at counter, 12 in tatami rooms) *Non-smoking 🏠1,650 or above for lunch, 3,000 or above for dinner 🍷Provided
2	Kitokitosushi, Toyama Station	☎076-471-6127 ■1-90 Meirin-cho, Toyama City (in Noren Yokocho, Toyamarché) 🕒11:00 – 21:00 🗓Open all year round 🍽67 seats (17 at counter, 50 at tables) *Non-smoking 🏠2,000 or above 🍷None
3	Sushitama, Toyama Station	☎076-471-8127 ■1-220 Meirin-cho, Toyama City (in Toyamarché) 🕒11:00 – 21:00 (LO 20:30) 🗓Open all year round (except January 1st and irregular holidays) 🍽38 seats (18 at counter, 20 at tables) *Non-smoking 🏠1,500 or above for lunch, 2,000 or above for dinner 🍷None
4	Toyamazushi Umitoyama	☎076-443-5066 ■4F Maroot, 1-231 Meirin-cho, Toyama City 🕒11:30 – 14:30, 17:00 – 22:00 🗓Open all year round 🍽65 seats (5 at counter, 60 at tables) *Non-smoking 🏠2,000 or above for lunch, 3,500 or above for dinner 🍷None
5	Kaiten Toyama Sushi, Toyama Station	☎076-431-5448 ■1-4-9 Sakura-machi, Toyama City 🕒11:00 – 21:00 (LO 20:45) 🗓Open all year round 🍽27 seats (15 at counter, 12 at tables) *Non-smoking 🏠1,200 or above for lunch, 2,000 or above for dinner 🍷None
6	Aburian Toyamazushi	☎076-432-8780 ■1F Daiwa Roynet Hotel Toyama Station, 1-3-39 Sakura-machi, Toyama City 🕒11:30 – 14:00, 17:00 – 22:00 🗓Open all year round 🍽132 seats (12 at counter, 120 at tables) *Non-smoking 🏠3,000 or above 🍷None
7	Mikizushi Honten	☎076-432-7201 ■1-7-5 Sakura-machi, Toyama City 🕒11:30 – 14:00 (LO 13:30), 17:00 – Until all the ingredients run out 🗓Wednesdays and the New Year period 🍽37 seats (7 at counter, 6 at tables, 24 in tatami rooms) * Non-smoking 🏠4,500 or above for lunch and dinner 🍷None
8	Bunke Ayumizushi Jun	☎076-444-6550 ■1F Kikui Bldg., 2-29 Uchisaiwai-cho, Toyama City 🕒17:00 – 23:00 (24:00 on Friday and Saturday) 🗓Sundays 🍽13 seats (7 at counter, 6 in tatami rooms) *Non-smoking 🏠3,000 or above 🍷None
9	Ayumizushi Honke	☎076-433-5066 ■1-2-29 Kita-Shinmachi, Toyama City 🕒17:00 – 24:00 (LO 23:30). Closes at 22:30 on Sundays and national holidays (LO 22:00) 🗓Mondays and the New Year period 🍽46 seats (15 at counter, 31 in tatami rooms) *Smoking is allowed in some rooms. 🏠6,000 or above 🍷Provided
10	Sushidokoro Sasaki	☎076-431-6788 ■1F Kelly Bldg., 1-6-11 Sogawa, Toyama City 🕒17:30 – 23:00 (Last entry: 21:00) (Reservations required) 🗓Sundays, national holidays, summer holidays and the New Year period 🍽16 seats (8 at counter, 8 at tables) *Non-smoking 🏠5,500 or above 🍷None
11	Sushi Sharaku	☎076-491-0700 ■5-13 Otemachi, Toyama City 🕒11:30 – 13:00 (LO 13:00) (only on weekdays), 17:00– 21:00 (LO 21:00) 🗓Sundays, national holidays and the New Year period 🍽70 seats (12 at counter, 58 in tatami rooms) *Non-smoking 🏠1,000 or above for lunch, 1,100 or above for dinner 🍷Provided (only at night)
12	Gincho Ikizushi, Toyama Sogawa	☎076-482-5033 ■1F Ikeda Bldg., 3-2-6 Sogawa, Toyama City 🕒11:30 – 14:30 (LO 14:00), 17:00 – 22:00 (LO 21:30), Closes at 21:00 on Sundays 🗓Wednesdays and 2nd Thursday 🍽18 seats (6 at counter, 12 on tatami room (Private rooms available)) *Non-smoking 🏠2,000 or above for lunch, 4,000 or above for dinner 🍷Provided
13	Sushiei, Sogawa	☎076-421-7035 ■2-8-22 Sogawa, Toyama City 🕒11:30 – 14:00, 17:00 – 21:00 🗓Wednesdays and the New Year period 🍽10 seats at counter *Non-smoking 🏠2,000 or above for lunch, 4,000 or above for dinner 🍷None
14	Naniwazushi, Daiwa Toyama	☎076-407-6892 ■6F Daiwa Toyama, 3-8-6 Sogawa, Toyama City 🕒11:00 – 21:00 (LO 20:30) 🗓Irregularly 🍽31 seats (9 at counter, 22 at tables) *Non-smoking 🏠1,300 or above for lunch, 2,500 or above for dinner 🍷Provided
15	Edomae Sushimasa	☎076-421-3860 ■4-29 Ichiban-machi, Toyama City 🕒11:30 – 13:30 (Monday–Friday only), 17:00 –23:00 🗓Tuesdays (Open during GW, summer holidays and the New Year period) 🍽16 seats (8 at counter, 8 on tatami room) *Non-smoking 🏠1,650 or above for lunch and dinner 🍷Provided
16	Shirozushi	☎076-421-1817 ■1-2-15 Minamida-machi, Toyama City 🕒11:30 – 13:30 (LO 13:30), 17:00 – 22:00 (LO 22:00) 🗓Thursdays and January 1st 🍽19 seats (9 at counter, 10 in tatami rooms) *Non-smoking 🏠1,800 or above for lunch, 4,000 or above for a dinner course selected by the chef 🍷Provided

Travel by Tram 富



- 1 Ichigiku
- 2 Kitokitozushi, Toyama Station
- 3 Sushitama, Toyama Station
- 4 Toyamazushi Umitoyama
- 5 Kaiten Toyama Sushi, Toyama Station
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- 7 Mikizushi Honten
- 8 Bunke Ayumizushi Jun
- 9 Ayumizushi Honke
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- 13 Sushiei, Sogawa
- 14 Naniwazushi, Daiwa Toyama
- 15 Edomae Sushimasa
- 16 Shirozushi

Free Tram Tickets For International Guests Only

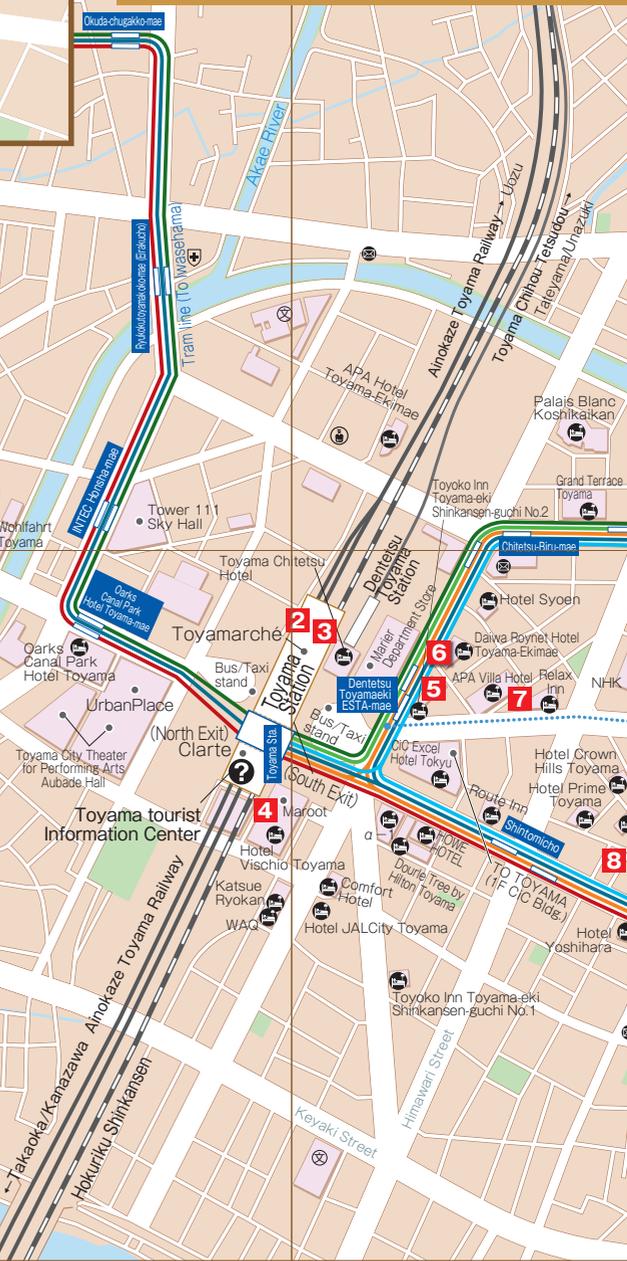
Foreign visitors who stay at lodgings in the city will receive free tickets to use the city tram (up to two free rides).



Toyama City Tram Ride Free Tickets

How to obtain

Participating facilities within Toyama City provide one coupon per person (with two free-ride tickets) regardless of how many nights stayed. If you wish to receive the ticket, please inquire at the front desk of your accommodation.



山の寿司 MAP



Japan. Free Wi-Fi



Free Wi-Fi is available in certain areas, such as stations and tourist facilities, where either logo (shown on the left) is exhibited.

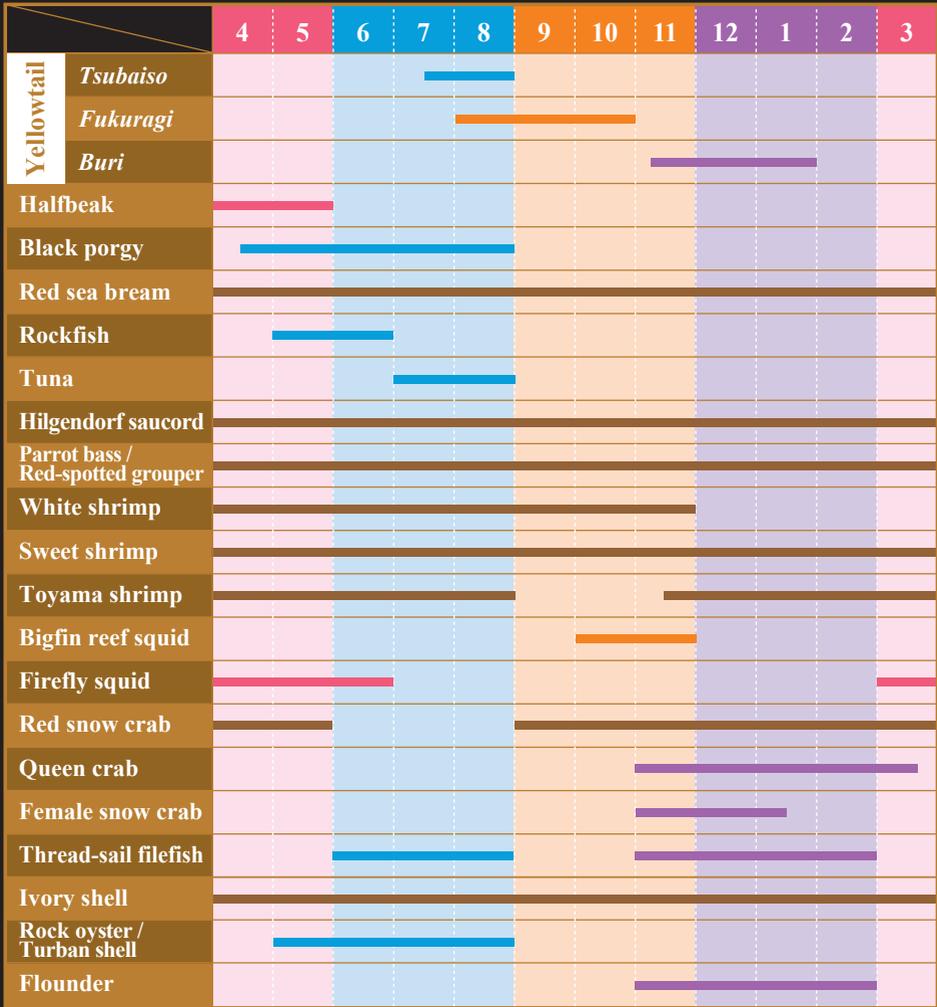


- Line 1 (Minamitoyamaeki-mae - Toyama Sta.)
 - Line 2 (Minamitoyamaeki-mae - Toyama-daigaku-mae)
 - Line 3 (Loop Line)
 - Line 4 (Iwasehama - Minamitoyamaeki-mae)
 - Line 5 (Iwasehama - Toyama-daigaku-mae)
 - Line 6 (Iwasehama - Loop Line)
- Lines 1, 2 and 4 bound for Minamitoyamaeki-mae do not stop at Nakamachi (Nishicho-kita).
The Loop Line runs counterclockwise.

The information on this map is as of August 2023.

The more you know about the best seafood of the season,
the more delicious it tastes

Toyama Seafood Calendar



This is a rough indication of when major seafood species are in season. There are a lot more kinds of delicious seafood outside of this list.

Please contact the restaurant directly if you require further information.

For tourist information

Toyama City Tourist Information Center

TEL: 076-439-0800

Open: 9:00 – 17:30 (9:00 – 17:00 from Dec. 1 to Mar. 15)

Closed: The New Year period

1-45 Honmaru, Toyama City 930-0081

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The prices indicated here are as of August 2023, and may be changed without notice.

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