

Awa City, Tokushima Prefecture

Gosho's Tarai Udon

~Awa City Specialty~



Awa City Tourism
Association

1 Itten Tarai Udon

Address 93-3, miyagochi kanbata, donaricho

Tel 088-695-2257

Opening hour Weekdays 10:30-16:30
Weekends&holidays 10:00-18:30
Last order: 30 minutes before closing
Extended hours during summer

Closed closed irregularly

You can enjoy your meal while viewing the powerful waterfall inside the restaurant.

2 Taruhei

Address 102, miyagochi kanbata, donaricho

Tel 088-695-4385

Opening hour 11:00-until out of stock

Closed closed irregularly

The yakitori served with tarai udon is exceptional.

3 Tarai Udon Niimiya

Address 100-1, miyagochi kanbata, donaricho

Tel 088-695-2068

Opening hour 11:00-17:00

Closed Mondays

You can dine with a view of the beautiful river right next to the restaurant.

4 Kanegin Sakano

Address 104, miyagochi ochikubo, donaricho

Tel 088-695-2081

Opening hour Weekdays 10:00-15:00 last order
Weekends&holidays 10:00-18:00 last order

Closed Thursdays

Accessible restaurant and restrooms. You can enjoy your meal with peace of mind.

5 Hirataniya

Address 35, miyagochi aizaka, donaricho

Tel 088-695-2262

Opening hour 11:00- depend on the day

Closed Tuesdays

You can enjoy beautiful scenery that changes with the seasons.

Kawata shoten*

Address 4-94-2, yoshidaaza haradaichi, donaricho

Tel 088-695-2104

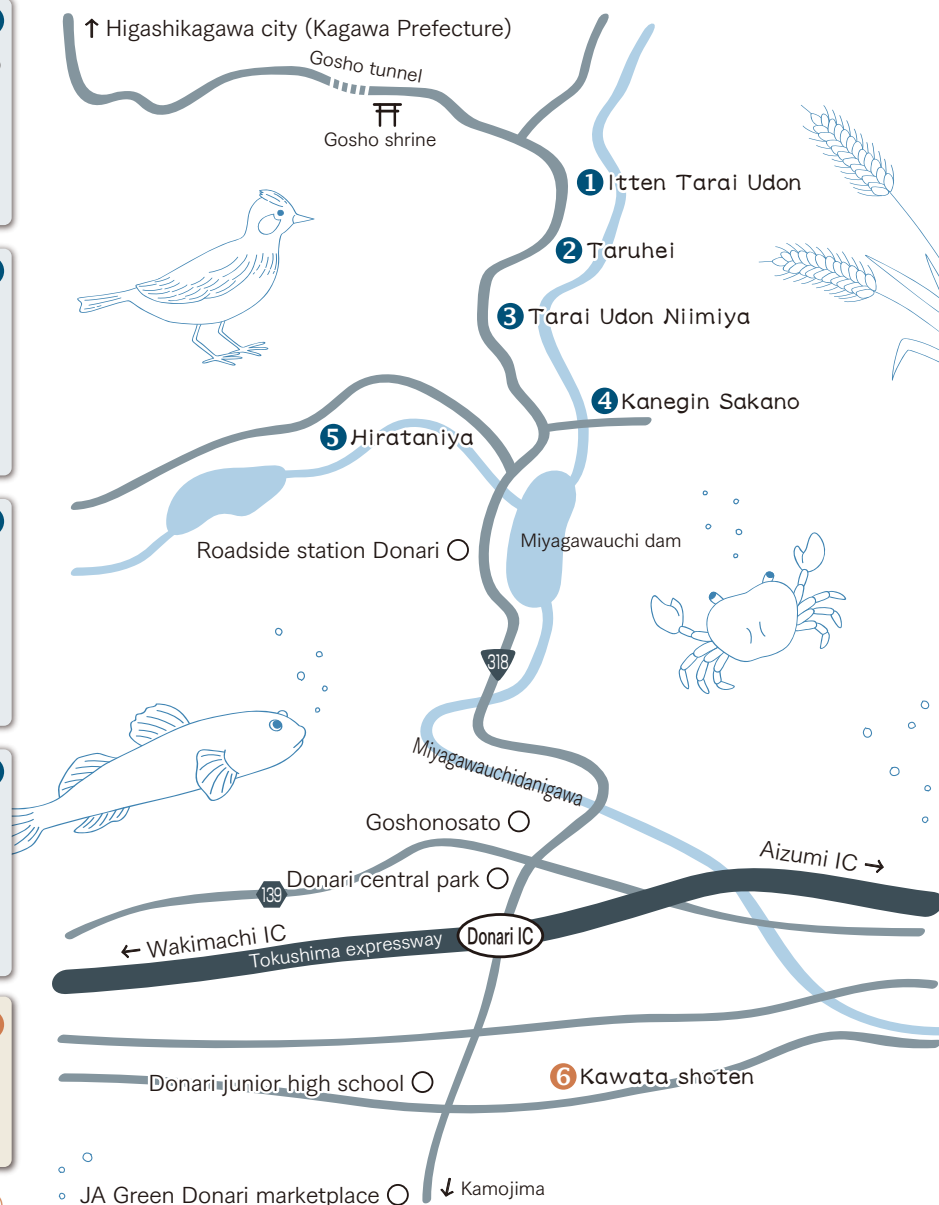
Opening hour 7:00-20:00

Closed January 1 (closed irregularly)

*...Store selling Tarai Udon products (for home cooking)

Tarai Udon tasting tour guide in Gosho

These restaurants along the river valley offer the Tarai Udon and have a wide variety of delicious side dishes! You can enjoy dishes such as kamameshi, yakitori, sawagani crab and freshwater fish cuisine, at each restaurant.



Awa City is proud of its slow food “Gosho's Tarai Udon”


Gosho's Tarai Udon" is udon noodles
boiled in a large pot after receiving an order.

You can enjoy it along the river valley.


Forget the hectic pace of daily life for a
while, listen to the sound of the river, and
feel the wind blowing across the valley.

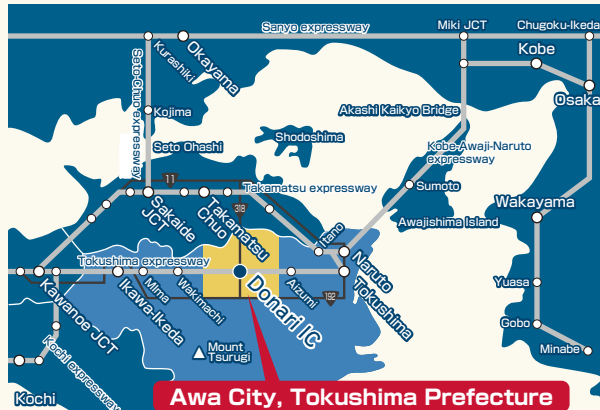
..... Please stop by on your way home.

Roadside station Donari

	Address 28-2, miyagochi hirama, donaricho
	Tel 088-695-5405
	Opening hour 10:00-17:00
	Closed Mondays

Natural hot spring Goshonosato

	Address 1, yoshida nashinokibara, donaricho
	Tel 088-695-4615
	Opening hour 10:00-22:00 (last entry 21:30)
	Closed Wednesdays (week 2&4)



- Tokushima expressway 5 minutes by car from Donari IC
- JR Tokushima line 15 minutes by car from Kamojima station

For inquiries

**Awa City Tourism
Association**

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What is “Gosho's Tarai Udon”?

It is a local dish of Awa City, which udon noodles are placed in a wooden tub and dipped in soup. In the Gosho area of Donaricho, Awa City, there is little rainfall and the land is not suitable for rice cultivation. Therefore, wheat, which can grow on dry land, has been actively cultivated. In the past, there were many water mills along the Miyagochidanigawa valley where wheat was ground. The local people enjoyed wheat as the main ingredient in their diet. When a large number of people gathered for New Year's or Buddhist memorial services, they would make udon at home, put the cooked udon in a bowl, and get together to eat. People who worked in the mountains brought flour and soy sauce to the valley, made udon noodles on the riverbanks, and sometimes made a dipping soup with broth made from river fish called "Jinzoku".

History of Gosho area

The name “Gosho” was used by the 83rd Emperor Tsuchimikado after he moved to Awa province and stayed there after the Jokyu Rebellion in 1221.

Tarai Udon naming day

On November 7, 1931, the 700th anniversary of the stay of Emperor Tsuchimikado was celebrated at Gosho Shrine.

It is said that the then Governor of Tokushima Prefecture, who was present at the ceremony, ate udon served in a bowl and said, "It was delicious to eat udon in a bowl like a Tarai," and the name "Gosho's Tarai Udon" spread. Tarai means a traditional style wooden bucket.

As you travel deeper into the mountains on Route 318, you will find a variety of udon restaurants specializing in tarai udon along a clear stream. Each restaurant has its own special flavor of dipping soup, and finding your favorite is one of the pleasures.

“Gosho's Tarai Udon” is the natural beauty as well as the local cuisine. Enjoy the udon noodles in the steamy tubs while enjoying the beautiful seasonal scenery that spreads out in front of you.



“Gosho's Tarai Udon” is an outdoor recreation

Just next to the udon restaurants, a clear stream runs through in the valley. You can enjoy playing in it, catching small fish and crabs until the udon and dishes are ready to serve.

After having fun, “Gosho's Tarai Udon” should be a special treat.

What is "Jinzokugari"?

Jinzoku are river fish that live in clear streams. The method of catching jinzoku is unique and called "Jinzokugari", in which a colander is set up upstream and Jinzoku are chased upstream to catch them. The dashi broth made from Jinzoku is light and flavorful, and is sometimes used to make dashi for Tarai Udon.