

Must try! Fukuoka Food Recommendations



THE BASICS
FUKUOKA

UDON

3 Daichi no udon

Udon is a classic Japanese local food, and “Hakata Udon” is particularly known for its clear, umami-rich broth and soft noodles.

RAMEN

4 Hakata Ramen SHINSHIN

Hakata ramen is characterized by its rich tonkotsu broth and thin noodles. To fully enjoy the authentic experience, try “Kaedama,” a Hakata-style way of getting a noodle refill while leaving the soup in your bowl.

MOTSUNABE

5 Hakata Motsunabe MAEDAYA

One of the best parts of enjoying Motsunabe in Fukuoka is the “shime” (finishing touch). In Hakata, it’s common to add Champon noodles to soak up the remaining broth—definitely worth a try!

UDON

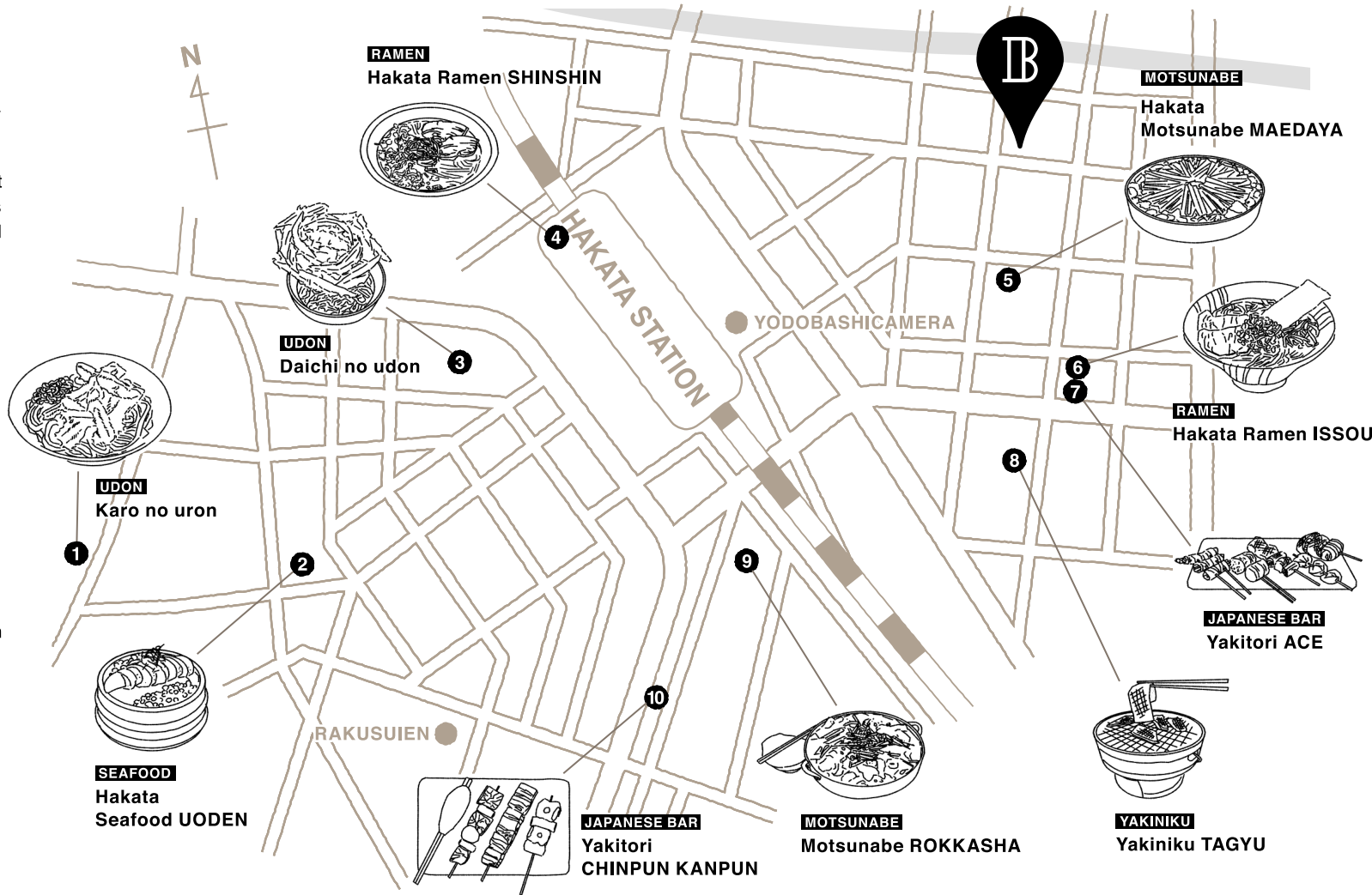
1 Karo no uron

“Goboten Udon” is a local food loved in Hakata, featuring deep-fried burdock root sliced into thin strips (sasagaki) and served on top of Fukuoka’s signature soft udon noodles.

SEAFOOD

2 Hakata Seafood UODEN

Surrounded by the ocean, Hakata is known for its fresh seafood. Depending on the season, you can enjoy delicacies like Fugu (pufferfish), Sazae (turban shell), and Madai (red sea bream).



UDON
Karo no uron

SEAFOOD
Hakata
Seafood UODEN

UDON
Daichi no udon

RAMEN
Hakata Ramen SHINSHIN

JAPANESE BAR
Yakitori
CHINPUN KANPUN

MOTSUNABE
Motsunabe ROKKASHA

MOTSUNABE
Hakata
Motsunabe MAEDAYA

RAMEN
Hakata Ramen ISSOU

JAPANESE BAR
Yakitori ACE

YAKINIKU
Yakiniku TAGYU

RAMEN

6 Hakata Ramen ISSOU

Tonkotsu ramen, originating from Fukuoka, is made by simmering pork bones for hours to create a rich and creamy broth with a deep, satisfying flavor.

JAPANESE BAR

7 Yakitori ACE

One of Hakata’s favorite Yakitori skewers is actually “pork belly” (buta bara), rather than chicken! Enjoy the juicy pork with a side of cabbage, the classic Hakata way.

JAPANESE BAR

10 Yakitori CHINPUN KANPUN

People in Hakata love Yakitori (grilled chicken skewers), and one of the most popular options is “Torikawa” (chicken skin). The crispy outside and chewy inside create a perfect contrast in texture.

MOTSUNABE

9 Motsunabe ROKKASHA

Motsunabe is a traditional Fukuoka hot pot food made with tender beef or pork offal, carefully cleaned and simmered in a garlicky broth. Enjoy the plump and juicy offal together with plenty of cabbage and garlic chives in this rich and flavorful Hakata specialty.

YAKINIKU

8 Yakiniku TAGYU

If you visit Kyushu, you must try the premium Kuroge Wagyu beef. Hakata has many restaurants where you can enjoy high-quality Yakiniku (grilled meat) at reasonable prices, making it a must-try during your trip.