

The History of Omicho

Omicho Market, which has been in continuous operation for about 300 years since the feudal government period, is a historically valuable market that has thrived along with changing times and the development of Kanazawa. Familiarly known as Omicho, and often referred to as "Kanazawa's Kitchen," it still supports the food culture of Kanazawa today. Its origin dates back to the period from 1690 to 1721, when fire disasters frequently occurred in the towns around the castle, and accordingly, the markets near the castle were integrated at its current location.



The 6 Charms of Omicho

1 Abundance of goods

The market has around 180 specialty stores. With a wide range from top-of-the-line to bargain goods available, you are bound to find what you are looking for.

2 Unbeatable freshness

An outstanding level of freshness with almost all of the fresh produce, such as fish and vegetables, being purchased from direct participation in wholesale market auctions. What's more, you'll be delighted by the reasonable prices.

3 Plenty of home-made products

One thing that can't be missed is the variety of shop-made products like kamaboko (fish cake), side dishes, tofu, and Japanese pickles. Many products can only be bought here so please take your time browsing through them.

4 Face-to-face service

The face-to-face service that allows you to chat with the shopkeepers while you shop is an enjoyment distinctive of the market. Please feel free to say hello to the shopkeepers.

5 Customer rapport

Around 20,000 people from Kanazawa and elsewhere visit Omicho each day. The opportunity to talk or interact with other customers is something else to enjoy when you visit.

6 Experts you can ask anything

The shopkeepers in Omicho are professionals when it comes to food. If you ask they will happily tell you delicious ways to cook and eat the produce you find there. Don't be afraid to try something new!

Event Schedule

- Jan** Nanakusagayu
- Feb** Omicho Hot Pot
- Apr** Spring Festival
- Jul** Installation of ice blocks
- Aug** Children's Picture Contest
- Oct** O-andon Festival
- Nov** Crab Festival

O-andon Festival



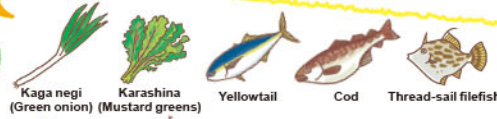
Crab Festival

Seasonal Foods

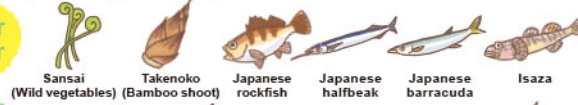
Ishikawa prefecture is overflowing with wonderful ingredients such as freshly caught seafood and vegetables grown carefully in rich earth. This bounty comes together under one roof at Omicho Market, the place where you can find delicious foods all year round.

Seasonal Calendar

Jan Feb



Mar Apr



May Jun



Jul Aug



Sep Oct



Nov Dec



Kaga Yasai - Traditional vegetables of Kanazawa

Kaga yasai are vegetables that have been cultivated mainly in and around Kanazawa since 1945 or before. Currently 15 types of vegetables have been acknowledged as such, many of which are essential ingredients in Kaga dishes or to create a local flavor.

Spring

Various kinds of seaweed, such as mozuku and wakame, pickled in sweetened vinegar and fat sardines broiled with salt

Fall

The Kaga dish called jibuni (duck meat stew) cooked with Japanese parsley and matsutake mushrooms, and deep-water shrimp and Japanese ivory shell sashimi

Cometo enjoy the seasonal flavors (some examples)

Summer

Broiled sweetfish and loach, local sake, and turban shells cooked in their shells or as sashimi

Winter

Fresh seafood such as snow crabs (male kano crabs, female kobako crabs), yellowtail, and cod

Access

On Foot: about a 15-minute walk from JR Kanazawa Station.
By Bus: about 10 minutes from JR Kanazawa Station.
Right near Musashigatsujii/Omicho Market bus stop



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English



Appetizing

Exciting

Kanazawa's Kitchen

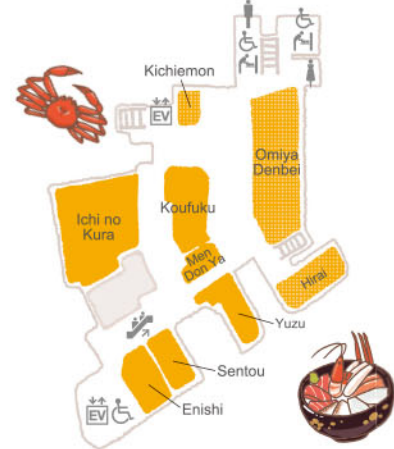
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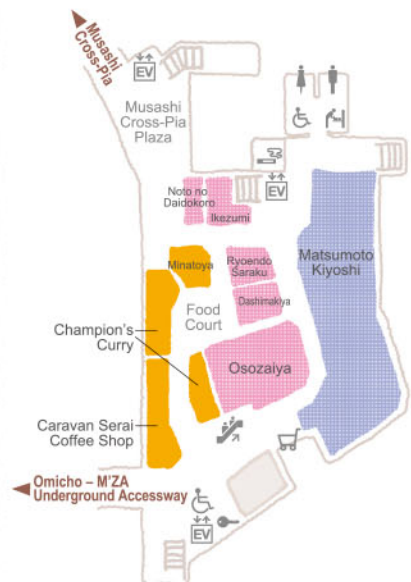
Omicho Market Shopping Area Map

Omicho Market Building Floor Guide

2F Restaurant Floor (11:00 - 23:00)



B1F Restaurant, Food and Daily Commodity Floor (9:00 - 20:00)



Omicho Parking Tel: 076-263-7918
 Omicho Market Building Parking Tel: 076-231-3323
 Tour Bus Parking Area Tel: 076-234-3120

