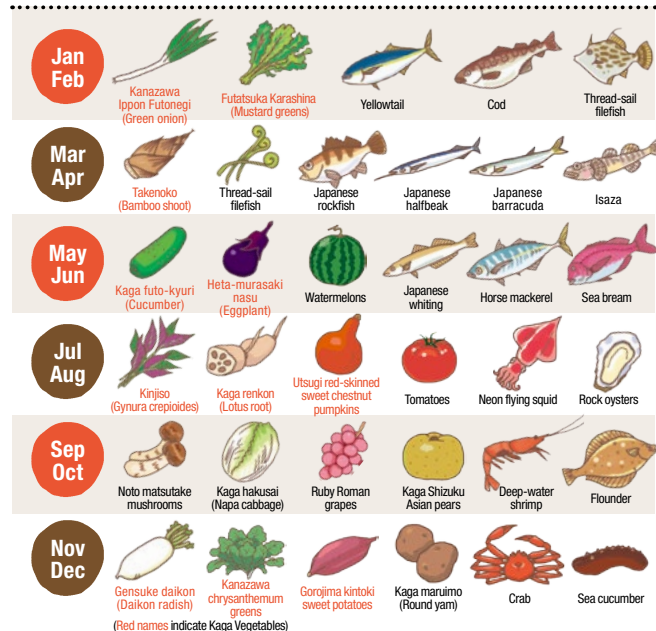


Seasonal Foods

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.



かがやく
美味しさ



加賀野菜
KAGA VEGETABLES

Traditional Vegetables of Ishikawa, Available at Omicho Market

Kaga Vegetables are a special brand of fifteen traditional vegetables that have been part of life in Kanazawa since the feudal period.

ACCESS

Omicho Market Promotion Association

50 Kamiomi-cho, Kanazawa City,
Ishikawa Prefecture 920-0905

TEL:076-231-1462 FAX:076-232-5502

URL:https://ohmicho-ichiba.com

E-mail:info@ohmicho-ichiba.com

On Foot: about a 15-minute walk from JR Kanazawa Station.

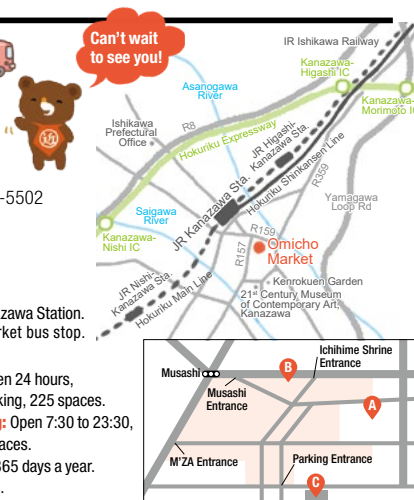
By Bus: about 10 minutes from JR Kanazawa Station. Right near Musashigatsuji/Omicho Market bus stop.

By Car:

A ■ Omicho Fureai-kan Parking: Open 24 hours, 365 days a year. Covered/uncovered parking, 225 spaces.

B ■ Omicho Market Building Parking: Open 7:30 to 23:30, 365 days a year. Covered parking, 94 spaces.

C ■ Omicho Parking: Open 24 hours, 365 days a year. Covered/uncovered parking, 228 spaces.



The 6 Charms of Omicho



1 Abundance of goods

The market has around 170 shops. With a wide range from top-of-the-line to bargain goods, you're bound to find what you're looking for!

4 Face-to-face service

Talk with shop staff to get great deals of the day, menu item recommendations, and other valuable information.

2 Unbeatable freshness

Everything is incredibly fresh: seafood, vegetables, and more! It's a great place to get seasonal foods at affordable prices.

5 Wide variety of shops

Beyond fresh ingredients, you can also find shops selling flowers, Japanese-style snacks and sweets, everyday items, and plenty more variety!

3 Plenty of home-made products

Don't miss handmade items sold only at shops here, like kamaboko fish cake, prepared dishes, tofu, and Japanese-style pickles!

6 Experts you can ask anything

The shopkeepers here are pros when it comes to food. Just ask, and they'll gladly give you advice on how to prepare and keep various foods.

Omicho Calendar



Jan. 5 New Year's Sales

Apr. Spring Festival

Jul. Snow from the Icehouse

Aug. Ice Blocks & Children's Picture Contest

Sep. Dragnet Fishing Season Starts

Oct. O-andon Festival

Nov.6 Snow Crab Fishing Season Starts

(Sales begin on the 7th)
• Female crabs: until Dec. 29
• Male crabs: until Mar. 20

Omicho Market Mascots

Named for How "Omicho" Is Written in Japanese!

These characters are based on bear cubs, and were introduced alongside the 2009 opening of the Omicho Market Building. They love to eat fish, meat, vegetables, and everything else sold at the market. Look for them at Omicho Market events!

Chika-chan

Et-chan

If you're lucky you might see us!



I Kanazawa's Kitchen I

OMICHO

since1904

The History of Omicho Market

Omicho Market has been in continuous operation for over 300 years, since Japan's feudal period. This precious, historic market has thrived through changing times, alongside the development of Kanazawa.

It dates back to the period from 1690 to 1721, during which a number of fires broke out in the castle town. Kanazawa's markets that were destroyed in the fires came together here, in Omicho Market's current location, and in 1904 the prefecture officially recognized this as a public market. The characters "許可" ("official permission") are carved into the signpost by the Musashi entrance, indicating permission granted by the government.



Omicho Today

Nowadays, wholesaling of fresh seafood, fruit, and vegetables is handled at Kanazawa's central wholesale market, so Omicho Market has shifted its focus to retail. It is a beloved presence in the city's food culture, living up to its nickname of "Kanazawa's Kitchen."

In 2009, the Omicho Market Building (Omicho Ichiba-kan) opened as a location for restaurants and other shops, and in 2020, Omicho Fureai-kan opened with a kitchen studio and other event spaces. Omicho Market continues to evolve as an enjoyable shopping destination for locals and visitors alike.

