

Nukadaki can be enjoyed in many different ways!

Eat it as is or warmed up



It has a rich taste, with a hint of acidity from the fermentation process and a uniquely deep umami flavor.

As a snack over drinks



It goes well with any type of alcoholic beverage, from sake to beer and even wine!

Mixed with rice



Just mix Nukadaki into freshly cooked rice. It's a perfect match!

With bread



Spread it on bread to garnish unique hamburgers. An innovative and easy-to-make dish!

Nukadaki without Fish!

Nukadaki-style chicken wings



Crumbly and soft, perfect as a side dish to eat with rice or as a snack to enjoy over drinks.

Nukadaki-style spare ribs



Slowly simmered, they're easy to eat without being greasy. Popular with people of all ages!

Nukadaki is the perfect souvenir from Kitakyushu!

Nukadaki, is sold at souvenir shops (at stations, airports, etc.), direct sales shops, department stores and other locations in Kitakyushu City, and can also be deducted as a donation under Kitakyushu City's Hometown Tax Donation system. Do not miss out on its deep flavor, the result of a unique fermentation process.



Nukadaki: Kitakyushu City's traditional dish

Nukadaki is an old traditional dish, originary of what was once Buzen province, consisting of blue fish cooked in salted rice-bran paste. Japanese dishes that use rice-bran paste as a seasoning are very rare, making this a unique food cultural phenomenon.



What is "salted rice-bran paste"?

It's a paste made by mixing rice bran with salt, water, kelp, chili pepper, Japanese pepper and other ingredients and then leaving it to ferment. It is stirred every day to let air in and it is used as a medium for pickling vegetables.

An historical document dating back to 1626, states that Tadatoshi Hosokawa, lord of Kokura Castle, gave his father Tadaoki a gift of salted rice-bran paste, and that Tadaoki was very pleased with it. In the following years, Nukadaki fresh fish (mackerel and sardines) boiled in salted rice-bran paste, became a popular dish among the common folk of the former Buzen Province.



Different taste depending on who makes it!

All delicious local flavors!



There are many varieties of salted rice-bran paste depending on who is tending to it, with some adding Japanese pepper, citrus fruits and even persimmon peels. Naturally, the taste of Nukadaki, varies accordingly.

The flavor that Kitakyushu residents are familiar with from their childhood, usually has a long family history, sometimes dating back to their grandmothers' great grandmothers, and very few other dishes weave together old memories of delicious flavors.

Nutritional components of Nukadaki

Nukadaki is rich in magnesium, vitamins B1, B6, gamma-aminobutyric acid (GABA) and more!



KITAKYUSHU
北九州市

××× 魚 ×××

ぬか炊き

NUKADAKI

Kitakyushu is synonymous with Nukadaki!



Guide to Nukadaki: Kitakyushu's culinary specialty



Kitakyushu City's Industrial and Economic Bureau, Service Industry Policy Division

2024 model project for the creation and diffusion of 'Food Culture Stories'

1 Japanese Restaurant "Yano"
2-4-25 Asano

7 "Healthy Gut" ICHI Cafe
1-5-22 Kyomachi, 2nd floor

8 Toyoya, Taste of Home
3-12-21 Kyomachi, SAINTcity, 11th floor

9 Japanese Restaurant "Yano," Kyomachi Branch
3-12-21 Kyomachi

10 Shunkobo Kura
1-3-10 Komemachi

18 Udon Restaurant "Tanga"
4-1-36 Uomachi



Kokura Nukadaki Map



Scan for more details

As of October 2024



- Set-meal restaurant
- Souvenir shop
- Japanese-style bar
- Takeout restaurant
- Cafe

37 Hita Yakisoba Specialty Shop "Tanuki"
1-1-1 Muromachi, River Walk, 4th floor

32 Izumo Soba Flagship Store
1-4-3 Kajimachi

25 Daruma-do
1-1 Senbamachi, Izutsuya Kokura Main Building, 6th floor

24 Restaurant "Tamagawa"
2-3-21 Uomachi, 1st basement

23 Yakiudon Specialty Shop "Kitsune"
1-6-13 Uomachi

22 Engi no Ebi-chan
1-2-15 Uomachi

2 AMU Plaza Kokura (1st floor, souvenir shops) 1-1-1 Asano

3 Omiyage Kaido Kokura Souvenir Shop (inside Shinkansen Kokura Station) 1-1-1 Asano

4 Kokura Meihinkura (3rd floor of JR Kokura Station next to the ticket gate) 1-1-1 Asano

5 Viera Kokura (3rd floor, souvenir shops) 1-1-1 Asano

6 Gyomon (1st floor of JR Kokura Station next to the ticket gate) 1-1-1 Asano, 30 steps from the station

11 Miraku 1-6-28 Kyomachi

12 Izumo Soba Kyomachi Branch 2-1-15 Kyomachi

13 Hakutosan Station Front Branch 2-4-6 Kyomachi

14 Fresh Fish Restaurant "Kuroda Bushi" 2-6-19 Kyomachi

15 Hiroo Saloon Bar serving skewers and stews 3-11-17 Kyomachi, Ishizaki Building, 1st floor south side

16 Ichibanya Bar, Alcohol & Seasonal Vegetables 3-12-4 Kyomachi

17 Fukutoku 1-4-21 Komemachi, 2nd floor

26 Musashi Booze Bar 1-2-20 Uomachi

27 Shion Shinkukan 1-4-15 Uomachi, 2nd floor

28 Komagura, Four-season Fish and Vegetables 2-4-8 Uomachi

29 Kokura Obanzai Tamanoi 3-3-9 Uomachi

30 Takenaka, Seasonal Fish & Vegetables 3-3-22 Uomachi

31 Akakabe Liquor Store 4-2-26 B3 Uomachi, open-air market

33 Konjakutei 1-1-8 Kajimachi

34 Odaiko Sake Brewery 1-3-21 Kajimachi

35 Fresh Fish Restaurant "Yakumotei" 1-4-3 Kajimachi, 2nd floor

36 Kagetora 1-7-8 Kajimachi

38 mission 2-2-9 Muromachi

39 Kuzu no Ha 2-3-5 Muromachi

40 Japanese Bar "Maru" 3-3-7 Muromachi

41 Shiro Terrace 2-1 Jonai

19 Hyakunen-doko Usami Shoten 4-1-30 Uomachi

20 Tachibanaya Nukadaki Store 4-1-15 Uomachi

21 Fujita Nukamiso-daki 4-1-9 Uomachi