# Arigato Japan Food Tours - Osaka Market Food Tour

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| **Location:** Osaka, Japan  **Category:** Tours & Sightseeing  **Currency:** JPY  **Language:** English  **TimeZone:** Asia/Tokyo  **Duration:** 3.0 hours  **Max Group Size:** 10 | **Magpie Product Code:** ZYOPHN  **Company Website:** arigatojapan.co.jp  **Primary Contact:** Arigato Japan Food Tours  **Email:** https://arigatojapan.co.jp/contact-us/ |

**Highlights:**

- Sample fresh seafood, wagyu beef skewers, and other treats.

- Explore this historic market that is “Osaka’s Kitchen” famous for fish, and other delicious seasonal ingredients and dishes.

- Hear about Osaka’s typical cuisine and culture as you explore.

- This market has a great energy and welcomes locals and tourists together.

- Discover Osaka’s “Kitchen town” and learn more about plastic food.

- Try local pickles, tea, and a wagashi dessert before the tour ends.

**Description:**

Join our local guide to explore the famous Kuromon market and get to know the local and seasonal products that make this a special place to visit. You will not only learn about the market but also get an insider’s’ perspective on the culture, local people, food, and the Osakan way of life.

This market specializes in the freshest and best quality meat, vegetables, eggs and other ingredients from around the country. You will have a chance to try Osaka’s most famous street foods, enjoy the colorful sights and sounds, taste local specialities, high quality and seasonal produce. The market has a special energy and there is something new to see and experience every month of the year.

Then follow your guide to Osaka’s “Kitchen town” to see cooking tools and equipment crucial to Osaka’s chefs and restaurateurs. Every kind of Japanese kitchen item you could want can be found here: knives, bowls, takoyaki grills, neon signs, and much more. The Plastic food is a special feature here!

Explore the best of Kuromon’s lively markets on this enjoyable walking food tour. Dive into its vibrant and historic atmosphere for a delicious tour of street food and local Japanese favorites where a guide will share expertise on Japanese food and culture.

Starting off at the market entrance, the guide will share the 190 year history, the Osakan way of eating and highlight some of the oldest family owned stores responsible some of the most vibrant flavors in the city as you walk.

Stops will include some of the best stands for quick, delectable bites of local Osaka flavors ranging from Michelin rated Takoyaki (octopus balls), Yakisoba (stir fried noodles), Fresh scallops, Fish cakes, Wagyu Skewers that melt in the mouth or Fatty Tuna (Toro) sushi.

Try some local pickles and dried fruits and end the tour with a delicious wagashi (Japanese dessert) and tea.

Not only will your taste buds be incredibly grateful but this experience will also provide an understanding of the history and atmosphere of the Kuromon Market experienced by the Japanese for many generations.

**Inclusions:**

One drink included

5 Food Stops

Local English speaking guide

**Exclusions:**

Gratuities

Hotel pickup and drop-off

Transportation costs

Additional drinks or food

**Health:**

Showing your voucher on your phone will be enough, and it is not necessary to print anything.

**Health items:**

Face masks required for travelers in public areas, Face masks required for guides in public areas, Face masks provided for travelers, Hand sanitizer available to travelers and staff, Social distancing enforced throughout experience, Regularly sanitized high-traffic areas, Gear/equipment sanitized between use, Transportation vehicles regularly sanitized, Guides required to regularly wash hands, Regular temperature checks for staff, Temperature checks for travelers upon arrival, Contactless payments for gratuities and add-ons

**Commentary:**

English - Audio

**Minimum:**
2 guests per booking

**Maximum:**
10 guests per booking

**Booking Cut-off:**
1
days
before start time

### Locations:

**Pickup:**
none

**Starts Notes:**
Meet up point: UCC Cafe Plaza Kuromon-Ichibamae

**Type:**
Ends location

**Lat & Long:**
34.6662746, 135.5070359

**Address:**
Kuromon Market, Kuromon Market, Osaka, Osaka, 542-0073

**Type:**
Starts location

**Lat & Long:**
34.66640859999999, 135.5059155

**Address:**
Chūō-ku, Nipponbashi, 1-18-3, Osaka, Osaka, 542-0073, JP

**Notes:**
Meet up point: UCC Cafe Plaza Kuromon-Ichibamae
UCCカフェプラザ 黒門市場前店
Access: Nippombashi Station - Osaka Subway, Sennichimae Line or Sakaisuji Line Exit 5

**Trip difficulty:**
Moderate

### Cancellation

**Cancellation Policy:**
standard

**Cancellation Cut-off:**
7
days

**Cancellation Notes:**
7+ days before tour’s date: full refund of tour fees minus any processing fees.
4 to 6 days before original tour date: 50% refund of tour fees minus any processing fees.
72 hours or less prior to tour: non-refundable
Arigato Japan is not responsible for cancellation conditions or fees imposed by third party tour agency or any other company through which a service was booked.

**Options:**

Time/Days offered: 7 Days a Week, Starting at 9:00 a.m. to 12:00 p.m. Monday to Sunday

### Pricing

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| --- | --- | --- | --- | --- | --- |
| **Group Tour** |  | **Retail** | **NET** | **%** | **Min Rate** |
| Adult | 13-80 years | ¥18,000 | 18000.00 | 0.0% |  |
| Child | 3-12 years | ¥9,000 | 9000.00 | 0.0% |  |

### Other Information

**Voucher Info**

• Please be there 10-15 minutes before the scheduled departure time. We have a strict policy about starting our tours on the scheduled time. If you are not able to arrive at the meeting point by the departure time, the tour will start regardless and no refund will be provided. We are also unable to accommodate meeting up in any of the food stops once you've missed the start of the tour.
  
 • Dress code is smart casual with market appropriate shoes
  
 • Not wheelchair accessible