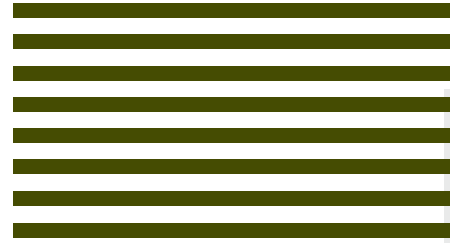


NEWSLETTER



We are Setouchi Land Operator

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Local gourmet information in Hiroshima Prefecture

I recently went to Hiroshima Prefecture, so I would like to introduce you to some local gourmet food.



【Hiroshima style okonomiyaki】

Hiroshima-style okonomiyaki is characterized by layering various toppings. First, the dough is rolled out thinly, then toppings such as cabbage and pork are placed on top of it and baked. Finally, layer the Chinese noodles and steam-fry them, then top with an egg to complete Hiroshima-style okonomiyaki. The biggest feature is that you can put noodles in it.



【Fried Momiji Manju】

A popular souvenir from Miyajima is "Momiji Manju". This is a maple-shaped sweet made with bean paste wrapped in fluffy castella dough. Recently popular is ``Momiji Manju" which is battered and fried. This is worth going and eating. It's worth going all the way to Miyajima to taste the sweetness of the freshly made crispy dough and warm bean paste.

I would like to continue disseminating gourmet information on travel destinations.

About the services of "Takamatsu Shoun"

- Setouchi/Shikoku excursion course creation/inquiries
- Arrangements for chartered buses, chartered cars, hotels and facilities
- Create a quote
- Information on experiences unique to Setouchi such as "Shikoku Pilgrimage", "Art", and "Island Trip"



The fun of traveling is finding local gourmet food and souvenirs.

This is my latest boom.

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