West Coast Liner

～The panoramic sea view shown from the bus window～

60 minutes from Hakata/Tenjin to Futamigaura

Enjoy the comfort and convenience of contactless credit card payments on our buses, designed for both locals and visitors alike, enhancing your travel experience while exploring the beautiful scenery of Itoshima.





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VISA AMERICAN EXPRESS Diners Club INTERNATIONAL DISCOVER NETWORK UnionPay 銀联 JCB

COSTA Fukuoka

COSTA Fukuoka Fukuoka's Enchanting West Coast

Fukuoka's Enchanting *Fascinating West Coast*

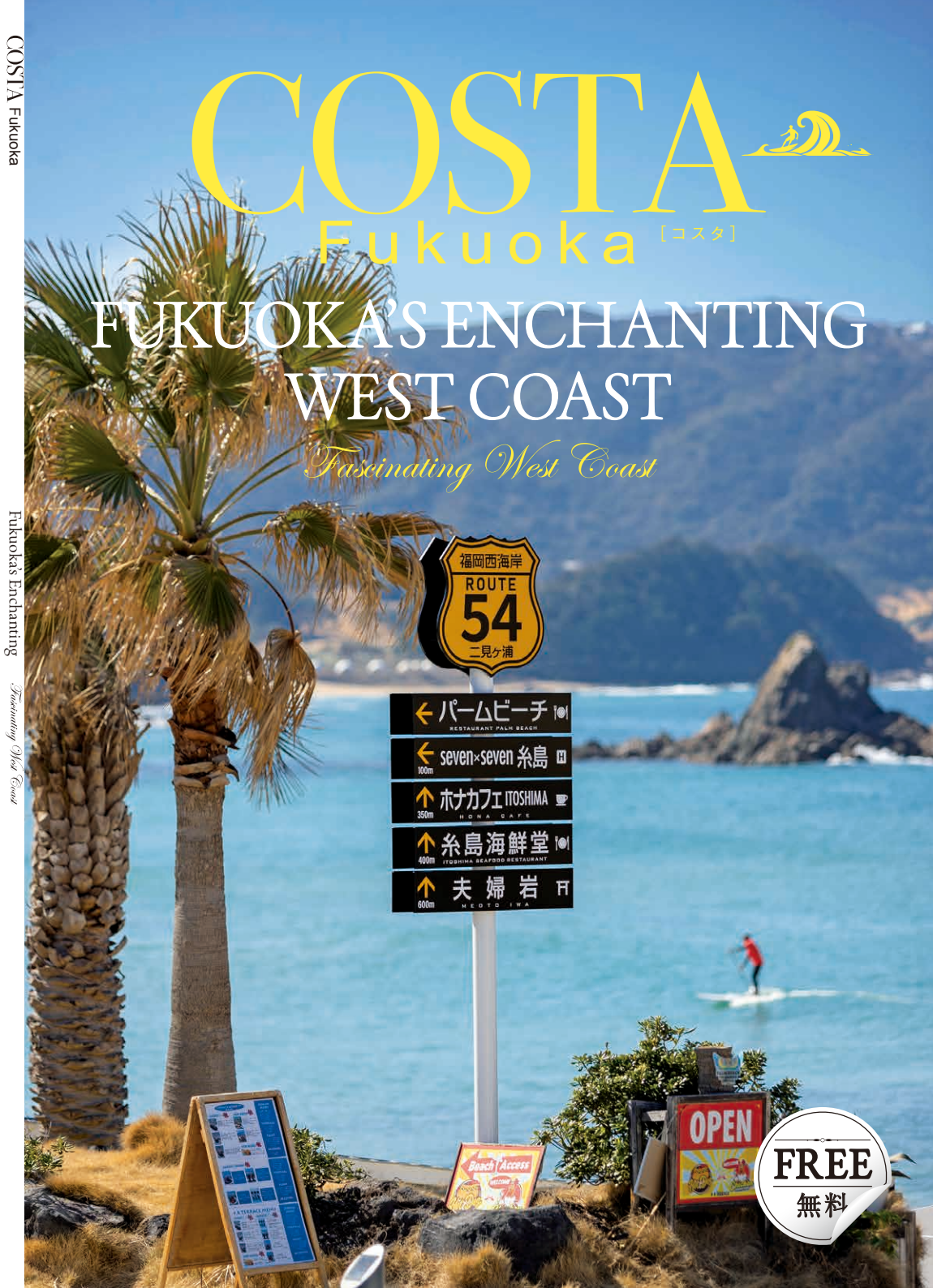
編集・発行元 福岡ウエストコースト商工連合会

Fukuoka City

COSTA Fukuoka［コスタ］

FUKUOKA'S ENCHANTING WEST COAST

Fascinating West Coast




Marvelous!!
寿司
-Sushi-
糸島海鮮堂
Follow us
itoshima_kaisendo
Follow me
和牛
-Wagyu-
糸島カリー堂
Cafe & Desserts
Follow us
itoshima.curry.restaurant
Marvelous!!
SUN MARIA
SUN MARIA
Follow us
patisserie.sunmaria



Fukuoka's traditional food
Kifuji store

Mentaiko, a traditional food from Fukuoka.
The appeal of Kifuji's mentaiko is the generous amount of sauce.
Our homemade food products are carefully prepared by hand.
We sell a variety of processed seafood products, so please stop by!

【Washoku Umino Hanare】
If you're visiting the Itoshima Peninsula, please come here.
You can enjoy dishes made with plenty of seafood, including homemade spicy mentaiko (spicy cod roe).
5950-1 Imazu, Nishi-ku, Fukuoka City, Fukuoka Prefecture

【Kifuji shouten Store】
This is a directly managed shop located near Nishitetsu Hirao Station, about a 20-minute drive from Tenjin in Fukuoka City. In addition to homemade spicy mentaiko (pollock roe), they sell a wide variety of products including homemade dried fish and processed seafood.
1-2-30 Ichizaki, Minami-ku, Fukuoka City.







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Writer / Designer Keiji Matsumoto
Translation Takuya Erik Watanabe
Photographer Shuji Nitta
Drone Graphic Yasuo Iizuka
Editors Yuriko Kawasaki
Takumi Otsubo
Proofreader Kazuyo Okamoto
Production Manager Hironori Matsuzaki
Grant Application Support Takao Shinohara
Tatsuaki Hashimoto
Haruka Chaya
Grant Application Advisor Hideaki Baba
Founding Supporter Yoshifumi Takahashi

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The Vibrant West Coast

Fukuoka West Coast

While it's technically part of Fukuoka City, the west coast along Route 54 has no bus terminals, large shopping centers, high-rise buildings, or chain restaurants. What you'll find here is the sea, the mountains, the sky, and people shaping their own ways of life. In recent years, more and more visitors are being drawn to this side of Fukuoka—the enchanting west coast.

FUTAMIGAURA

Fukuoka West Coast

[二見ヶ浦]

MAP-F AREA

Named for its stunning beauty that makes visitors look twice, there are actually two places in Japan sharing the same name. In Ise, Mie Prefecture, where the beach faces east, is the "Futamigaura of the Rising Sun." Here, in Fukuoka, where the beach faces west, is the "Futamigaura of the Setting Sun." Refined restaurants and hotels, including the fittingly named SUNSET, line the coast, offering numerous spots to enjoy the sea breeze while you dine. You'll also find a shopping mall filled with unique shops that add to the region's charm.

Although it's only a short half-day trip from the city, Futamigaura provides a special resort escape for the soul. Long cherished by locals, it continues to evolve while maintaining its laid-back vibe and love for nature.

KITAZAKI

Fukuoka West Coast ［北崎］

MAP-C, D, E AREA



The Kitazaki area, just within the borders of Fukuoka City, is about an hour's drive from Tenjin and Hakata stations and at least five times more countryside than you'd expect. Residents wake up to the songs of mountain birds, and the sun rises with the sound of waves. During the day, smoke from field burning drifts on the breeze, and the temple bell marks the coming dusk. Stroll through the woods and you might pass a family of tanuki raccoon dogs, or set a trap in the river to even catch an eel. As more people discover the value of this countryside life near the city, more have moved to the region to commute into town or start their own businesses locally. The area stretches from Futamigaura through Nishinoura and Miyanoura up to Fukuokashi Umizuri Park, which extends out into the sea in a T-shape. Located at the northern tip of the Itoshima Peninsula, it benefits from active fishing and farming industries, with a year-round supply of fish, shellfish, vegetables, and flowers. In summer, restaurants like the Zauo Main Store come alive, while in autumn, the night sky lights up with dazzling bursts of color during the Kitazaki Children's Fireworks. Umizuri Park has long been a cherished destination for locals and is set.


Kitazaki Children's Fireworks


Zauo Park


Sansho Shrine

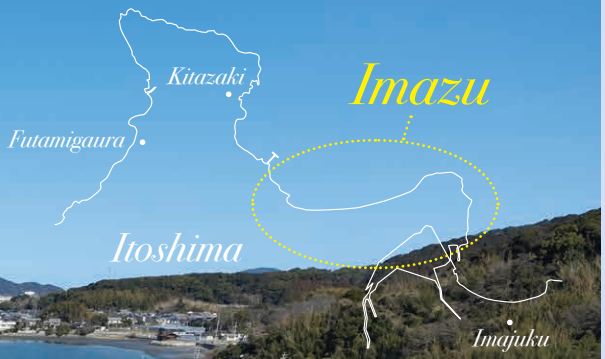

Nishinoura Fishing Port

IMAZU

Fukuoka West Coast

［今津］

MAP-B, C AREA




Imazu Sports Park

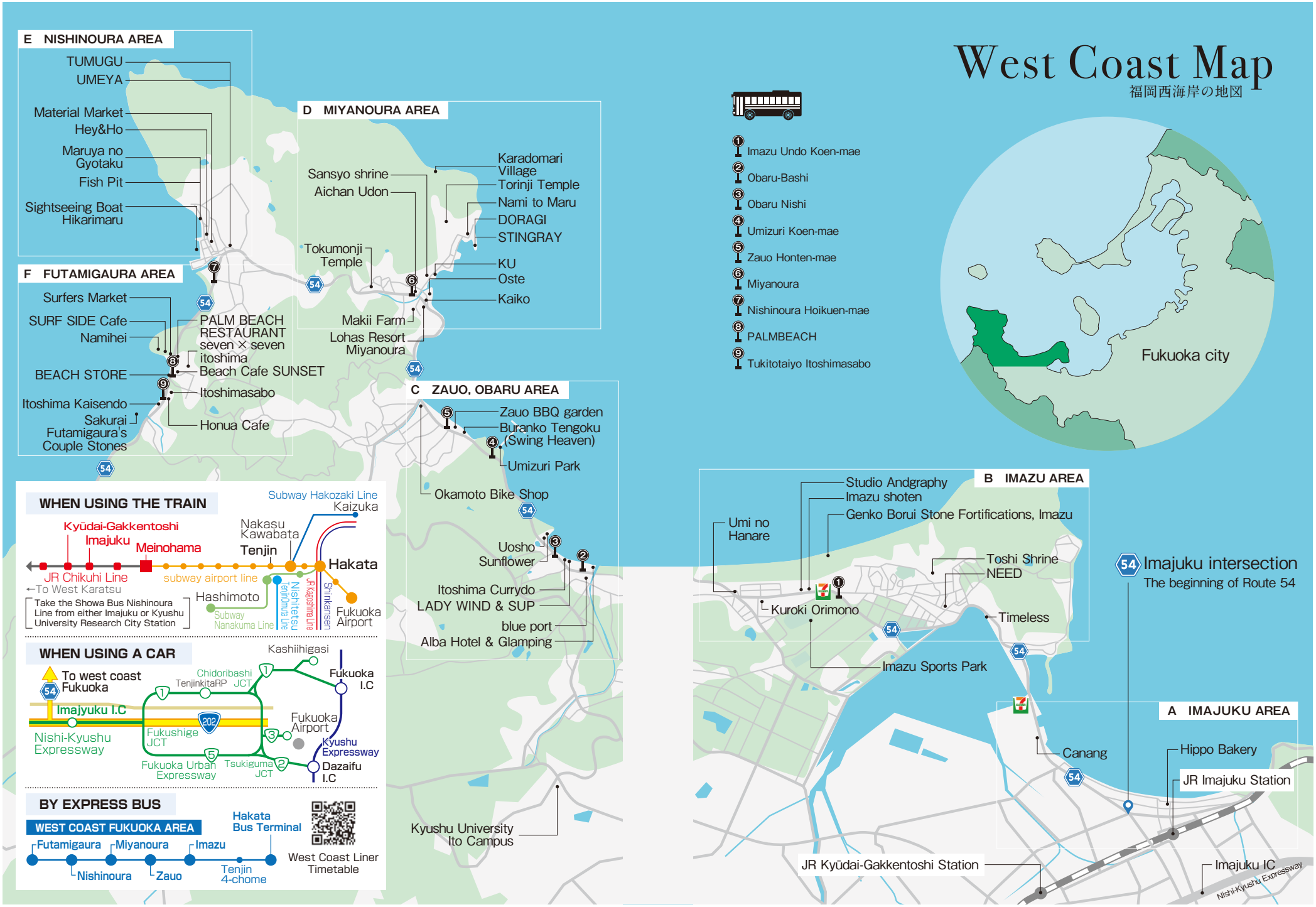

Toshi Shrine


Ohara Coast

A Coastal Town Steeped in History

Dating back to the Heian period, Imazu was established as a new port following the one in Hakata (Hakata-no-Tsu) by the manor lord of Ito, who governed this region at the time. In the modern era, Ito merged with Shima to form Itoshima, but Imazu has maintained its name for over 800 years. The area is home to a population of about 3,000, and consists of two main districts: Imazu, where parks and residential developments continue to expand, and Obaru, which boasts a long coastline and pine groves. Both districts offer a nature-rich lifestyle. Historic landmarks such as the Genko Borui defense wall and ancient shrines are scattered throughout, along with local cultural highlights like the Imazu *ningyo shibai* (puppet theater), an intangible cultural asset of the city. Imazu Sports Park is a beloved sports hub for all ages, featuring a multi-purpose field, tennis courts, and a jogging track. Welfare facilities are well-developed, and support for the elderly and people with disabilities is provided through close cooperation with the community. It's a comfortable place to live, where nature, health, welfare, and child-rearing coexist in harmony.

West Coast Map
福岡西海岸の地図



A Coastline of Flavor

Fukuoka West Coast









A Sense-Stirring Sunset

Where Fukuoka's Beach Culture Began

Surfing, cafes, and outdoor music festivals. The three factors that pushed the Itoshima Peninsula to nationwide fame all started here at SUNSET. In the early years of the Heisei era, surf lover Kenji Hayashi opened a small cafe that later transitioned to a beloved restaurant with multiple signature dishes. Notable favorites include the loco moco and jerk chicken, which can be enjoyed inside with an Asian-Hawaiian decor or outside on the terrace overlooking Futamigaura Beach. Staff member Kentaro Hayashi, who lives on Fukuoka's west coast, says, "We want to continue to be a restaurant that makes the most of the rich local vegetables and other ingredients of the region." Even three decades after it first opened, with a strong love for the area and a focus on local ingredients, the next generation of SUNSET shines brighter than ever.



Beach Cafe SUNSET

サンセット
Cafe & Restaurant

DATA
MAP-F
BUS STOP Ⓑ PALMBEACH
☎092-809-2937
11:00-21:00
Closed
Thursdays and the third Wednesday of the month

Instagram
@SUNSET.1990

Google map

Futamigaura Oceanfront Feast

Stunning Views and Exquisite Meat





PALM BEACH RESTAURANT is the crown jewel of Futamigaura Beach's lively PALM BEACH the Gardens mall, one of the Itoshima Peninsula's most iconic attractions. It's a Hawaiian-style building sitting between Route 54 and the beach, offering guests the luxury of enjoying local ingredients with a view of the sea. The restaurant's wood-based interior exudes a refined but relaxed vibe, while the windows reveal a breathtaking view of Futamigaura Beach and the Genkai Sea. The panorama from the tables on the terrace, in particular, is something you'll never forget.

PALM BEACH RESTAURANT

パームビーチレストラン
Steak / Italian Cuisine

DATA

MAP-F
BUS STOP⑧ PALMBEACH
☎092-809-1660
Weekdays 11:00-20:00
Holidays 10:00-20:00
Closed Irregular Holidays

Instagram
@PALMBEACH.RESTAURANT

Google map





Hawaiian-style steaks are their specialty, using only carefully selected, premium lean meats. The meat is exceptionally tender and light but bursts with rich flavor with every bite. It's a taste you'll rarely find in Japan. Their popular lunch pasta, pizza Margherita, and quattro formaggi are also signature dishes that keep regulars coming back.

Staff member Shota Yoshinaka says, "Our spacious restaurant is perfect for hosting private weddings or parties. We provide a wide selection of cocktails and other drinks." Stop by to enjoy the seasonal views, the relaxed resort ambiance, and an overseas vibe on the terrace.





Namihei is a popular spot known for its Japanese dishes made with fresh, locally caught seafood. Their signature dish is the *ikizukuri*, squid sashimi expertly prepared moments after landing. Delicately sweet and stunningly clear, the dish has continued to impress guests over the years. The restaurant boasts sweeping views of the Genkai Sea, with the ocean beyond the windows adding even more magic to your meal. “Our squid is a highlight, but we also try to use local rice and vegetables as much as possible, so we hope our guests can experience the Itoshima Peninsula’s four seasons through our dishes,” says head chef Hajime Kokubu. In addition to classics like sashimi and squid, their menu also features various seasonal delights. It’s a must-visit when you’re in the Futamigaura area.









A Culinary Escape

Savoring Squid at Its Finest



Front-Row Seats to the Sea

Stunning Scenery and Exceptional Cuisine

SURF SIDE Cafe boasts breathtaking panoramic views of Futamigaura Beach, one of Japan’s 100 Most Beautiful Beaches, through its large glass windows. The cafe-restaurant offers a resort-like vibe during the day and romantic sunset dinners at night. Its white-themed interior creates a laid-back mood that invites you to experience beach life. Their signature dish is a combo plate of steak and a Japanese hamburg, while other menu items include burgers, garlic shrimp, crazy chicken, seasonal handmade desserts, and a wide selection of drinks, satisfying even the most regular guests. Staff member Genki Tomioka says, “Guests are welcome to enjoy the terrace with their doggies and kitties. We hope you spend time relaxing with your family as you soak in the sea breeze.”

Namihei

波平
Japanese Cuisine

DATA

MAP-F
BUS STOP⑧ PALMBEACH
☎092-809-1533
11:00-20:00
Closed Fridays

Instagram
@NISHINOURA_NAMIHEI

Google map









SURF SIDE Cafe

サーフサイドカフェ
Cafe-Restaurant

DATA

MAP-F
BUS STOP⑧ PALMBEACH
☎092-809-1507
Weekdays 11:00-20:00
Holidays 10:00-20:00
Closed Irregular Holidays

Instagram
@SURFSIDECAFEOTOB

Google map







Delicious Dining Meets Resort Life

For the Whipped Cream Lover

Honua Cafe is a breezy Hawaiian-style cafe overlooking both Futamigaura Beach and the Meotoiwa rocks. Their signature dish is a rich ricotta cheese pancake, with a gentle sweetness and tanginess of cheese that fills your mouth with every bite. And best of all, you can add as much whipped cream as you like. If you're visiting for lunch, their special burger is made with 100% domestic beef, and, as store manager Hidesaya Funaki confidently says, "It's super juicy and packed with flavor." Paired with freshly baked buns, the burger offers unbeatable satisfaction. The laid-back, friendly staff make the place welcoming, and with plenty of free parking, it's the perfect stop on a coastal drive.

Honua Cafe

ホナカフェ
Cafe

Instagram

@HONUACAFE_ITOSHIMAFUTAMIGAURA

DATA

MAP-F
BUS STOP⑨
Tukitotaiyo Itoshimasabo
☎092-809-2633
11:00-18:00
Closed Irregular Holidays

Google map





Sitting in the heart of Futamigaura's coastal road, Itoshimasabo is a cafe and restaurant that offers food, desserts, and stunning views all at once. It's a sister shop of the popular Shirogane Sabo in the city center, famous for its pancakes, which you can enjoy here as well. The interior has a serene, refined feel with dark brown decor. On sunny days, dining on the terrace while looking out at the sea is truly an experience. The cafe's fresh homemade pasta is a hit, especially the *mentaiko* pasta made with ingredients from Nishinoura, which keeps customers coming back again and again. For dessert, you'll have a hard time choosing from their wide variety of signature pancakes, along with homemade tiramisu and other tempting treats. Staff member Kaede Kido says, "We want guests to relax and enjoy the laid-back rhythm of Futamigaura Beach." Stop by and allow yourself to spend a refined moment enjoying the elegant ambiance and flavors.





Pancakes at Sea O'Clock

From Fresh Pasta to Exquisite Desserts







Itoshimasabo

糸島茶房
Cafe

Instagram

@ITOSHIMASABO

DATA

MAP-F
BUS STOP⑨
Tukitotaiyo Itoshimasabo
☎092-809-1888
11:00-19:00
Closed Irregular Holidays

Google map





Panoramic Views Steal the Show

The Unexpected Secret Behind Its Popularity





Driving south along Futaigaura Beach on Route 54, you'll see a modern building reaching out toward the sea on your right. Take one step inside, and a stunning panoramic ocean view comes into view—no roads, no cars, and no people in sight. We arrived early for the shoot, but even then, people started to gather out front, and a long line had already formed ten minutes before opening time.

Except for salmon and ikura (salmon roe), which have to be brought in from elsewhere, Itoshima Kaisendo sources 90% of its seafood from across Kyushu. The daily ingredients are sorted into standard, high-grade, and top-tier categories, and the menu is adjusted accordingly. Depending on what comes in that day, some items might not be served at all. Their approach rivals that of high-end Japanese restaurants in the city, and it makes you wonder if such dedication is necessary in a tourist spot like Futamigaura. But it's the philosophy of owner Kazutoshi Iida.

"I used to work as a hairdresser. I'm not from the food business. So I don't have that cost-conscious, industry perspective. All I have is the customer's point of view. So we run our restaurant to cater to those looking for a really good meal by the sea, even if it costs a little more, because that's what you're looking for if you're making a trip out to the ocean. And Fukuoka is known for its seafood, so as locals, we want to preserve that legacy."

For Iida, Futamigaura is where his youth unfolded and a place he always dreamed of running a restaurant. It's no longer the quiet Futamigaura of the past, as development attracts more and more tourists. But as Itoshima Kaisendo enters its third year, it stays true to its Fukuoka pride: good seafood isn't a luxury, it's the norm.









Itoshima Kaisendo

糸島海鮮堂
Japanese Cuisine

DATA

MAP-F
BUS STOP⑨
Tukitotaiyo Itoshimasabo
☎070-4005-7508
11:00-17:00
Closed Irregular Holidays

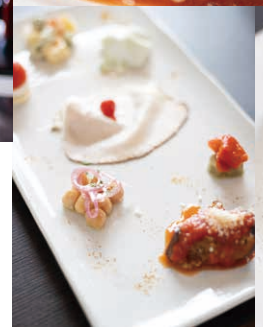
Instagram
@ITOSHIMA_KAISENDO

Google map

Veer off Route 54 into the Nishinoura area and follow the road along the fishing port until you reach a small settlement of tin-roofed homes. The Shibata family, who run Maruya no Gyotaku, come from a long line of local fishermen. They originally started out selling dried fish, but began serving lunch ten years ago. Their *tai chazuke* (sea bream on rice with tea or broth) earned a reputation and now attracts guests from around the world. “Freshness is key,” says proprietress Yayoi Shibata. “We prepare our dried fish right after it’s brought in, and that’s why it tastes so good. Our *tai chazuke* and *tai meshi* (sea bream and rice) are made just the way we serve them at home.” In addition to their famous *tai chazuke*, they also serve superb tai meshi and aradaki (simmered fish). And don’t forget the rich miso soup—it’s the only way to finish your meal at this gem of an eatery. Although off the beaten path, it’s the kind of place you’ll never forget. Come and experience the port view with quality seafood you won’t find anywhere else.









Sea Bream at Its Best

Served by a Fishing Family







Maruya no Gyotaku

まる弥の魚卓
Japanese Cuisine

Instagram
@MARUYANOGYOTAKU_FUKUOKA

DATA

MAP-E
BUS STOP⓱
Nishinoura Hoikuen-mae
☎080-2905-0808
11:00-15:00
Closed
Tuesdays, Wednesdays, and Thursdays

Google map





Homemade Venetian Bliss

Hidden Italian Flavors by the Sea

Oste is a little gem that opened in 2023 near Miyanourahama, the smallest beach on Fukuoka’s west coast. It offers homemade course dishes prepared by Italian chef Betty, who moved to Itoshima from Venice, along with exquisite desserts crafted by Taku Oyamada, her locally born husband and the restaurant’s patissier. You’ll find the quaint Italian hideaway tucked in a corner of a small settlement along Route 54. Free from the noise of cars and bikes, here, you can sit on a terrace surrounded by the sounds of waves, cats, passing ships, and kids playing by the sea. “I was tired of the countryside and left my hometown before spending a few decades in Italy. After returning to Japan, we searched across the country looking for the perfect place to open our restaurant, and that place turned out to be where I was born. We’re surrounded by the mountains and sea, blessed with various ingredients, and that makes this spot ideal for creating the most delicious dishes.”





Oste

オステ
Italian Cuisine

Instagram
@OSTE_MIYANOURA

DATA

MAP-D
BUS STOP⓰ Miyanoura
☎092-776-6900
Lunch 11:00-16:00
Dinner 18:00-21:00
(Reservations required)
Closed
Wednesdays and the second Thursday of the month

Google map







Nostalgic Evenings with Fine Sake

A Harbor Where Cultures Meet

"I was taking an evening stroll by the harbor when I saw a light in the distance. It turned out to be a bar, so I had to stop in for a drink," laughs the British man sitting beside me, beer in hand. He's visiting Fukuoka from London and staying at a hotel in Futamigaura. With each bite of the dried fish and sashimi, he murmurs, "Amazing…" in quiet awe. Owner Ryoma Shibata smiles as he explains, "A lot of travelers from Europe and the U.S. tend to stay for extended periods, so some of them stop by and even become regulars." The small bar, with just seven counter seats and a few tables in the back, has a warm, nostalgic charm. It's a local spot where neighbors gather to spend time with the owner, who comes from a family of fishermen, but also a place where cultures meet, welcoming international visitors to Fukuoka's west coast. When food, drinks, and the sea bring us together, you can't help but think—the world might not be so big after all.

Fish Pit

フィッシュピット
Bar /
Japanese Cuisine

DATA

MAP-E
BUS STOP⑦
Nishinoura Hoikuen-mae
☎080-3187-0697
17:00-22:00
Closed Wednesdays

Instagram
@FISH.PIT2020

Google map





If you enjoy traveling to small islands, you might feel a little confused. The charm of Nami to Maru is one that makes you forget you're on land, as if you've stumbled into a quiet memory from an island getaway you once had. Mariko Shibata is a local who lives just a short walk away. Driven by her love of cafes, she opened Nami to Maru nearby her home instead of in the city. Along with drinks, her homemade donuts and gâteau au chocolat are also favorites. Even the cups and mugs are handcrafted by Mariko herself and fired at nearby Kengogama. "At first, the local grandmas and grandpas came to the cafe, worried that I'd opened a cafe in the countryside. They've kept coming, and now they're regulars," Mariko laughs. Nami to Maru is a relaxing spot for locals, and its laid-back vibe attracts travelers passing by the sea.







Time Away From the Hustle and Bustle

A Tranquil Cafe by the Wharf





Nami to Maru

波と丸
Cafe

DATA

MAP-D
BUS STOP⑧ Miyanoura
☎ N/A
11:00-16:30
Closed Mondays-Fridays

Instagram
@NAMI.TO.MARU

Google map



Refined Sushi Elegance

Harbor Views Beyond the Counter

As you head up Route 54 and pass Kitazaki Community Center, you'll find a narrow coastal road on your right leading to the Kataromari settlement, and soon, a particularly stunning, one-story Japanese-style building comes into view. It's the Itoshima Peninsula's most renowned sushi restaurant: KU. Sitting at the long, single-piece wooden counter, you're greeted with a sweeping view of Karatomari Port, where oyster boats and fishing vessels come and go. The lunch course is a favorite, including an appetizer and 10–12 pieces of sushi. While the ingredients and techniques are top-tier, the price is surprisingly reasonable. Staff member Yuki Kubota says, "Our tatami seating is sunken kotatsu-style, which is perfect even for families with children. And our sushi made with Itoshima vegetables is popular, too." The restaurant is a sister shop to SUNSET in Futamigaura, and the staff's hospitality is incredibly warm. It's a place where stunning views and delicious food come together.











KU

空 -くう-
Sushi / Japanese Cuisine

DATA

MAP-D BUS STOP Ⓒ Miyanoura
☎092-805-9007
Mondays, Tuesdays,
Wednesdays: 11:00-15:00
Fridays, Saturdays, Sundays,
and Holidays: 11:00-20:00
Closed
Thursdays and the third
Wednesday of the month

Instagram
@SUSHIWASYOKU_KU

Google map

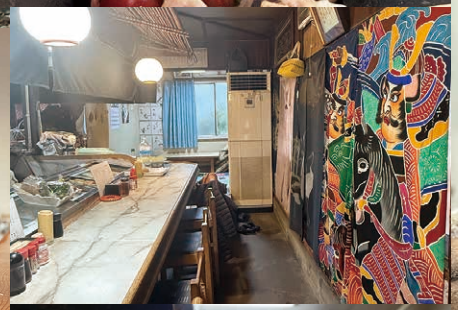


The Heart of Kitazaki

Carrying a 40-Year Legacy

Regular visitors to Fukuoka know that yakitori is the authentic soul food of the locals. You'll find a yakitori spot in front of nearly every station, and each shop's story often reflects the lives of the people there. Kaiko is a yakitori restaurant on the western edge of Fukuoka City. It's known for its classic skewers and its famous tonsoku (pig's feet), which draw fans and travelers from afar. Still, its strongest supporters are the locals of Kitazaki. "What makes me happiest is when the kids who used to eat here come back now as adults with their own families," proprietress Reiko Itaya says with a smile. As dusk falls and the shop's lanterns light up, cheerful locals start to arrive. There's no train station in Kitazaki, but if there were, this would be the main square outside it.











Kaiko

海香
Yakitori

DATA

MAP-D
BUS STOP Ⓒ Miyanoura
☎092-809-1730
18:00- Until the Last
Guest Leaves
Closed
Irregular Holidays

Google map

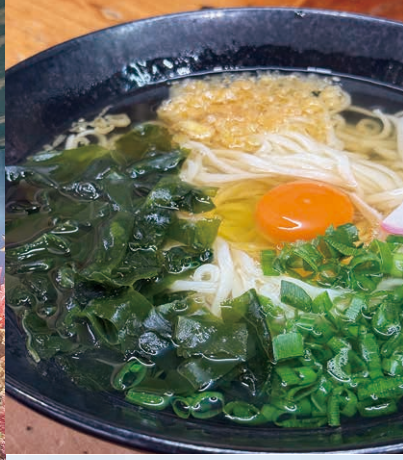
Rooted in Organic Tradition

A West Coast-Born Culinary Spirit

In the 1970s, when food safety was still a low priority for most of Japan, supermarkets often labeled farmed fish as wild, and mass-produced, chemically enhanced foods were everywhere. A small organic store called Makii, founded on a belief in “real food,” opened in Fukuoka, and its mission and success soon spread across Japan. Tadashi Makii, the founder and a pioneer in Japan’s natural food scene, was born and raised in Kitazaki on the West Coast. The fields in his hometown, which shaped his values about food, live on today as Makii Farm. Led by Toshihiko Kawashima (pictured left) and his team, safe and healthy vegetables are grown and delivered fresh to store shelves each day.

“Naturally, we don’t use any pesticides or chemical fertilizers, and we also avoid animal-based compost (manure). Instead, we rely solely on plant-based compost made from carefully fermented leaves, rice bran, and rice husks. We grow Asahi rice, one of Japan’s traditional heritage varieties, along with sticky rice, multigrain blends, and vegetables like eggplant, daikon, turnips, chrysanthemum greens, carrots, potatoes, Manganji peppers, water spinach, Malabar spinach, and peanuts. By collecting our own seeds, we hope to raise crops that will better adapt to the soil of Kitazaki in the future.”













Makii Farm

マキイ農園
Agriculture

Instagram
@MAKII_FARM

DATA

MAP-D
BUS STOP⑥ Miyanoura

Makii Sanso-dori Store
☎092-522-7000

Google map


創業者の牧井忠さん



Affordable and Heartfelt

A Beloved Local Favorite

If you’ve driven through Itoshima along the route to Futamigaura, you’ve probably seen a pink building along the road. Loved by locals, Aichan is an udon shop, but you’ll also find a wide variety of set meals including katsudon, karaage fried chicken, chicken nanban, shrimp in chili sauce, and tempura. The prices are reasonable, and the flavors are rich, but what really stands out is the size of the portions. Most places would call it a large serving, but here, it’s nothing special. “My dad, who works with me in the kitchen, used to cook for the Self-Defense Forces, so his sense of portion size is a little off,” laughs staff member Hiroshi Nakayama. In the back of the shop, there’s a tatami room with a kid-friendly vibe, and they’ll play *Anpanman* or *Tom and Jerry* if you’re visiting with children. It’s a spot that’s delicious, fun, and full of heart.





Aichan Udon

あいちゃんうどん
Set Meals

Instagram
@AICHANUDON

DATA

MAP-D
BUS STOP⑥ Miyanoura
☎092-809-2677
11:00-15:00
17:00-23:00
Closed Mondays

Google map









Into the ZEN

Entering the World of Zen

Running along the coastline from Imazu to Futamigaura, Route 54 moves inland just past the Kitazaki Community Center, turning into a gentle, long slope. At the start of the slope, you'll see lush green hedges and a white wall—this marks the entrance to Tokumonji Temple. During the Kamakura era, Eisai founded Shofukuji in Hakata and a small temple called Ryuunan here on the peninsula. That temple was later renamed Tokumonji, where a Kyoto-trained gardener created a Japanese garden. This stunning Zen garden, or *karesansui*, is one of the most beautiful sights on Fukuoka's west coast, and visitors are welcome to explore inside when the gates are open. Tokumichi Amano, the head priest, greeted us with charming stories and tea. The temple occasionally holds zazen meditation sessions, giving more people a chance to experience the spirit of Zen.

Tokumonji Temple
徳門寺

DATA
MAP-D
BUS STOP⑥ Miyanoura
☎092-809-2817

Instagram
@TOKUMONJI0016

Google map

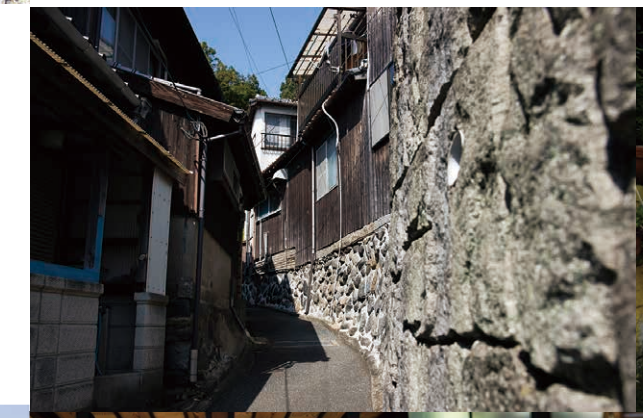




Karatomari Labyrinth

Getting Lost in Karatomari

We followed Head Priest Amano to the Karatomari settlement. Here, he explains, is another temple founded by Eisai. As we left the main road, a cluster of wooden houses spread out like a forest. Even a bike would have trouble passing through these narrow slopes, which were intertwined like a maze. After climbing for a few minutes, the sky finally opened up. At the head priest's urging, we turned around and looked down over Hakata Bay, which curved gently as if embracing Karatomari Port. To the right was the sweeping crescent of Imazu Bay. Long ago, a traveler stood here and wrote a poem in the *Manyoshu*, Japan's oldest poetry anthology, reading: "Though there are days the sea at Karatomari lies still, my longing for home never fades." Let yourself wander into the timeless charm of Karatomari, lost in the stories of the past.









Torinji Temple
東林寺

DATA
MAP-D
BUS STOP⑥ Miyanoura

Google map

An Iconic West Coast Beach Park

Zauo's Main Store is Packed with Fun

This is the main location of Zauo, an entertainment izakaya chain where you catch your own fish to eat, with branches in Shinjuku, Tokyo, and Namba, Osaka. It's an interactive dining spot where you can savor locally sourced oysters and fresh seafood as well as specialties from around Japan, all in barbecue style, and enjoy the beach just steps away. Adjacent to the main store, you'll find Zauo Wonder Park, built on a vast stretch of beach and forest facing Hakata Bay. A single palm tree swing, installed decades ago, has gone viral in recent years thanks to social media. Today, it's even labeled "Swing Heaven" on Google Maps. Every attraction here is free to enjoy.















Zauo BBQ garden

活魚茶屋ざうお　糸島本店
Japanese Cuisine

DATA

MAP-C
BUS STOP⑤
Zauo Honten-mae
☎092-809-2668
11:00-20:30
Closed Irregular Holidays

Instagram
@ZAUOHONTEN

Google map





Ocean Views from Every Seat

Authentic Curry and Desserts by the Sea

As you travel north from Imazu on Route 54 and pass through the pine groves of Obaru, you'll arrive at a coastal drive that offers sweeping views of Obaru Beach on your right. Soon, a modern-looking parking lot comes into view on your left, and the building across the road is Itoshima Currydo.

This restaurant is a newly opened sister location of Itoshima Kaisendo, an ever-popular spot in the Futamigaura area. Both Kaisendo and Currydo offer sweeping ocean views from inside, but here, you'll mainly find curry, hamburg steaks, and desserts.

Tasting one spoonful of their signature seafood curry was a delightful surprise. Rather than the typical cafe-style flavor one might expect, it offered a deep, refined taste reminiscent of a fine-dining experience at a luxury hotel. The staff explained that they use fresh sea bream bones and shrimp shells from the Kaisendo kitchen as the base for their curry.





The focus on ingredients and cooking techniques goes beyond just curry. Their luxurious hamburg steak is made with premium Hakata Wagyu from Fukuoka. It's carefully cooked to retain its natural juices and remains exceptionally flavorful, even if you take your time enjoying it. This dish is perfect for savoring high-quality meat while gazing out at the sea.

Inside the restaurant, you'll also find SUN MARIA, an authentic patisserie that offers cakes for takeaway as well as desserts or a relaxed cafe break after a meal. The rich cheesecakes and seasonal fruit tarts are must-tries.









Itoshima Currydo

糸島咖哩堂

Curry and Desserts

DATA

MAP-C

BUS STOP⑥ Obaru Nishi

☎092-407-6673

11:00–17:00

Closed Irregular Holidays

Instagram

@ITOSHIMA.CURRY.RESTAURANT

Google map



Umi no Hanare

海のはなれ
Japanese Cuisine

Instagram
@KIFUJI_HANARE

DATA
MAP-B
BUS STOP❶
Imazu Undo Koen-mae
☎092-836-7322
10:00-17:00
Closed Mondays and Wednesdays

Google map

Fukuoka's specialty *mentaiko* (spicy cod roe) started as a simple rice companion, and it used to compete with flavored seaweed as a take-home souvenir favorite. But when restaurant chefs began using it as an ingredient, it became the highlight of iconic dishes like mentaiko pasta, mentaiko baguettes, and *mentai-ju* (mentaiko on rice). Restaurants owned directly by mentaiko producers are a head and shoulders above the others when it comes to freshness and flavor, and it's clear that they take pride in their product. So if you're looking for good mentaiko dishes, choosing a maker-owned restaurant is your best bet.

There's a reason why Kifuji, known for its rich, extra-juicy mentaiko, runs its shop along the coast away from the city, instead of in Tenjin or Hakata. Yoko Kifuji (center left in the photo) explains, "The founders of Kifuji, my in-laws, were born here in Nishinoura, Kitazaki. Long ago, they opened a dried goods shop (shown in the vintage-toned photos) in the









The Flavor of Kifuji, Born on the West Coast

When the Brand Runs the Store







city, and that later became Kifuji Store. But they never let go of this land by the sea. I think they always felt a connection to the ocean they called home."

Umi no Hanare, opened in 2022, is a restaurant that highlights Kifuji's mentaiko flavor. True to their motto, "natural food born from the sea," the restaurant's additive-free, flavor-rich mentaiko is nothing short of amazing when served with a simple bowl of freshly cooked rice or pasta. Though it sits in the popular tourist area of the Itoshima Peninsula, its prices are affordable for everyone, likely reflecting their love for this place so close to home.



Kifuji Store

木藤商店
Natural Food Store

Instagram
@KIFUJI0817

DATA
1-2-30 Ichizaki, Minami-ku, Fukuoka City
☎092-521-5174
9:30-18:30

Google map





A Harmony of Blue and White

A Pet-Friendly Beach Retreat

Sunflower is a beloved hidden cafe off the coastal road, offering a front-row view of Imazu's stunning Obaru Beach and its pine forest. The building was originally a restaurant, but the manager and friends renovated it themselves, from the interior to the decorations, creating a handmade space with white wood and greenery as the central theme. With the relaxed charm of a beach house overseas, the space is thoughtfully laid out so even solo visitors can feel at ease and enjoy a peaceful stay. When the sun's out, the seaside terrace is the first to fill up, especially since it's a spot with a pet-friendly policy. We had the salad lunch, a beautiful plate of an acai bowl, chilled burdock root soup, steamed vegetables, and French bread. The scenery and atmosphere were amazing, but the food alone was enough to make me want to come back.







Sunflower

サンフラワー
Cafe

DATA

MAP-C
BUS STOP⑧ Obaru Nishi
☎ N/A
11:30-22:00
Closed Thursdays

Instagram
@SUNFLOWER_ITOSHIMA

Google map







Where Tatami Meets the Ocean

A Timeless Eatery Reborn

As you drive past the pine groves of Imazu, the coastline unfolds to your right. Just ahead, you'll see a large sign pointing you to Uosho. It's a seafood izakaya restaurant, complete with a fish tank, and one of the most well-known eateries in Imazu along Route 54. Here, the fish is prepared after you order, and the sesame mackerel set meal, a Hakata classic, is the most popular item on the menu. The sashimi platter, beautifully presented and available in smaller portions, is perfect for starters even if you're visiting with a small group. Daisuke Kuwahara, who oversees the restaurant, says, "After my parents retired, we now have a younger team and Uosho has been reborn. We hope the locals will stop by and see how it's changed." Uosho welcomes you to visit, vibrant with a fresh wave of new energy, but still carrying traces of the old days.





Uosho

魚庄
Japanese Cuisine

DATA

MAP-C
BUS STOP⑧ Obaru Nishi
☎092-806-5030
11:00-19:00
Closed Tuesdays

Instagram
@UOSHOW_STAFF0408

Google map







True Value Transcends Time

A Scenic Hideaway for Grown-Ups

Drive north along Route 54, and just past the Imazu Bridge, you'll see a stylish wooden cafe on your left. Step inside, and you'll hear a jukebox playing nostalgic folk tunes and oldies, while the terrace offers a sweeping view of the tidal flats. Next to the cafe is a garage filled with vintage bikes from the Showa era, and on weekends, Timeless becomes a popular spot for riders to hang out. Owner Kiyoto Kinoshita is a native of Imazu on Fukuoka's western shore. "This was where we'd hang out when we were kids. Years later, I built this place, and now it's a playground for adults," he says with a smile. The shop's coffee is rich and fragrant, and the nostalgic flavor of the Napolitan spaghetti is a favorite among regulars. The large phonograph that sits proudly inside the cafe is from 1927, and if you bring your own records, it will play them with warm, beautiful sound.

Timeless

タイムレス
Cafe

DATA

MAP-B
BUS STOP❶
Imazu Undo Koen-mae
Saturdays and Sundays
9:00-18:00

Google map





Past Imazu Sports Park on Route 54, you'll find a traditional Japanese-style home exuding a Showa-esque feel of nostalgia. Imazu Shoten, opened in 2024, was thoughtfully designed by its contractor-owner, featuring thick beams and soft, retro-style lighting. The kitchen layout and menu were overseen by Hatsuki and Tanca, two of Fukuoka's most renowned meat restaurants. Their hamburg steaks are light without any extra greasiness, and the unique texture and rich flavor of tongue fill your mouth with every bite. Staff member Yoko Akagi (right in the photo) smiles as she explains, "We aim to make our flavors gentle on the body, light and not greasy, so even women can enjoy it. We hope you come and have a taste of what keeps people coming back." It's a dish that's satisfying for both body and soul, even when served as a salad.



Savor the Flavor of Beef Tongue

Exquisite Hamburg Steaks, Supervised by the Best









Imazu shoten

今津商店
Japanese Cuisine

DATA

MAP-B BUS STOP❶
Imazu Undo Koen-mae
☎092-285-8185
11:00-15:00
Closed
Tuesdays and the first and third Wednesdays of the month

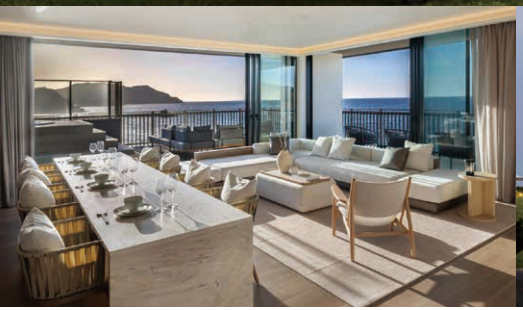
Instagram
@IMAZUSHOTEN

Google map

The Perfect Fukuoka Getaway

Fukuoka West Coast

Staying in the city and taking day trips is usually a smart travel strategy. But in Fukuoka, that's not always the case. If you base yourself on the west coast, you'll be within 60 minutes of Hakata/Tenjin, Dazaifu, and Karatsu/Yobuko. It's a best-of-both-worlds situation: you get a relaxing resort stay with easy access to the city and attractions.





Sea and mountain ridgeline

Exquisite Moments on the West Coast

Perched on a hill with sweeping views of the coastline and hills, seven × seven ITOSHIMA is a new landmark in the Futamigaura area. The seven × seven brand made its debut here on Fukuoka's west coast and Ishigaki Island in 2024 as the upscale line from the nationwide city hotel brand fav.

Its concept is "luxury goes to play." The idea is to enjoy the finer things in your own relaxed way. Designed by the international architecture team PDP LONDON LLP, the hotel embraces the natural beauty of Futamigaura Beach, blending seamlessly into the surrounding landscape. All 47 rooms feature a balcony where guests can enjoy views of the turquoise blue sea. You're also invited to fully immerse yourself in the exclusive orange sunset that appears at sundown. The rooftop suite and jacuzzi rooms offer an especially tranquil stay, graced by the gentle ocean breeze.

If you opt for a room with a kitchen, you can try your hand at cooking with fresh, local ingredients. The hotel also offers pet-friendly rooms where visitors can enjoy their vacation with their companions. General Manager comments, "We hope our guests can unwind and feel a sense of freedom here, surrounded by nature." Head to seven × seven ITOSHIMA for a laid-back and elegant escape from the city.







seven × seven ITOSHIMA

セブンバイセブン糸島
Resort Hotel

DATA

MAP-F
BUS STOP⑧ PALMBEACH
☎092-805-9030

Google map



Architecture, Cuisine, and Hospitality

Refined Itoshima Cuisine

Driving north on Route 54 past the Miyanoura area, we reach Nishinoura and slowly turn right onto a small street. Eventually, a black, modern building comes into view. The spot, reminiscent of a new cafe or bookstore opening in the city, is a Japanese restaurant and accommodation complex renovated from a *kappo ryokan*, once a beloved inn from the Showa era through Heisei. It skillfully blends traditional Japanese charm with modern design. On the first floor, UMEYA offers fresh seafood from the Genkai Sea and roast beef made from Itoshima wagyu, both served in a tiered box *oju* style. Every dish includes a luxurious fish-bone miso soup, packed with the umami of fish like sea bream and amberjack.





UMEYA

うめや
Japanese Cuisine

Instagram
@UMEYA_TUMUGU

DATA

MAP-E
BUS STOP⓱
Nishinoura Hoikuen-mae
☎090-6341-4055
11:30-15:00
Closed Irregular Holidays

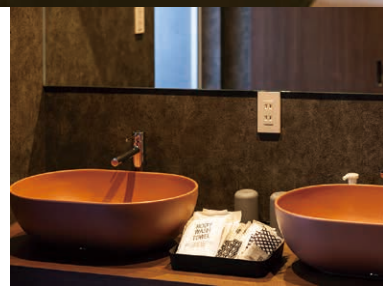
Google map





A Tranquil Japanese Retreat

TUMUGU, the guesthouse on the second floor, offers luxurious accommodations, with each room featuring a balcony and an open-air bath. Every room has its own changing area and shower, ensuring privacy for all guests. Nothing beats the feeling of a gentle breeze while relaxing in a hot bath. Surrounded by mountains and the sea, UMEYA and TUMUGU preserve a legacy of local food culture while also creating a new chapter for Fukuoka's west coast. It's the perfect place to immerse yourself in Japanese tranquility and seasonal flavors, leaving everyday life behind.



TUMUGU

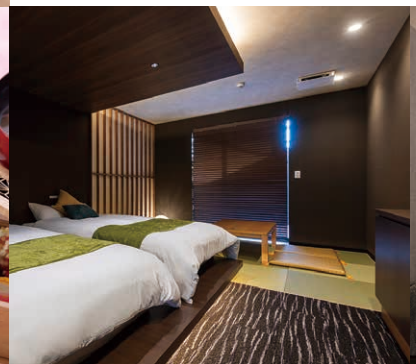
つむぐ
Accommodation

Instagram
@UMEYA_TUMUGU

DATA

MAP-E
BUS STOP⓱
Nishinoura Hoikuen-mae
☎070-8520-2332

Google map







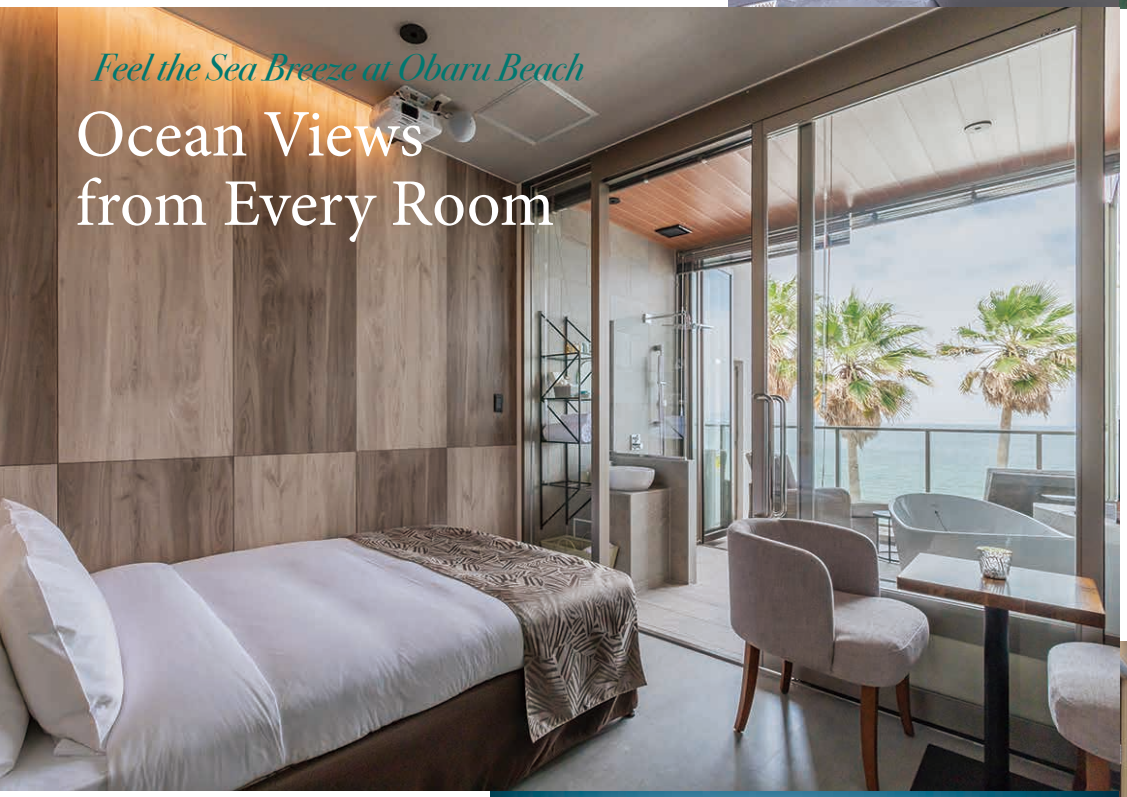
Fukuoka's west coast is home to two large beaches. Futamigaura overlooks the open sea and is loved by surfers and tourists alike, while Obaru Beach, facing Fukuoka Bay, provides a more peaceful escape with gentle waves and fewer visitors. Alba Hotel is a popular resort located in a prime spot facing Obaru Beach along Route 54. All of its rooms offer stunning views of the cobalt-blue ocean, ensuring a relaxing stay. For a unique experience, visit the rooftop where you can sleep under the stars in dome-style glamping tents.





Feel the Sea Breeze at Obaru Beach

Ocean Views from Every Room





Alba Hotel & Glamping

アルバホテル&グランピング
Resort Hotel

Instagram
@ALBAHOTELGLAMPING

DATA
MAP-C
BUS STOP② Obaru-Bashi
☎092-806-3939

Google map



Where Your Dream Life Begins

Cherished Moments with Family and Friends

Lohas Resort Miyanoura is a guesthouse that sits quietly along the road in breezy Miyanoura. The rental offers exclusive access to the entire building, allowing guests to enjoy a private stay in what feels like a personal vacation home. In addition to its two floors, it features a rooftop terrace overlooking the sea and a self-check-in system for a relaxed, worry-free experience. The building has three bedrooms, a bathroom with a jacuzzi, and a washing machine, making it perfect for extended stays. There's even an open kitchen and a barbecue grill you can use to take your dinner to the rooftop, where the soothing sunset and sounds of the sea provide a calming background. Manager Noboyuki Koto says, "When we created the space, we made sure to make it somewhere we'd want to stay ourselves, including the view, the quality, and the price." That intention is clearly evident, as the guesthouse exudes a warm, relaxing vibe that puts guests at ease. Its location is also top-notch, with Futamigaura and the Palm Tree Swing just 10 minutes away by car.







Lohas Resort Miyanoura

ロハスリゾート宮浦
Guesthouse

Instagram
@LOHAS_RESORT

DATA
MAP-D
BUS STOP⑥ Miyanoura
☎092-409-5346

Google map

Driving along Route 54 with the coastline on the east through the Obaru pines, LADY WIND & SUP comes into view past the Alba Hotel, just beyond a wooded grove to the right. Founded 35 years ago as a members-only windsurfing club, this prestigious facility opens up to a stretch of ocean that feels like your own private beach. It's fully equipped with a boathouse, lockers, and showers. The club started with windsurfing, but today you'll find plenty of other water sports too, like SUP and canoeing. "Once you learn the joy of mastering each skill on a boat, you get hooked. We offer beginner-friendly basic lessons, so feel free to give it a try," owner Etsuji Tomoeda says, with a gentle tone that reflects his deep love for the sea. Ride the waves and embrace the wind. It might just be time to open a new door to the extraordinary.

Riding the Wind and Waves

A Prestigious Members-Only Club













The Evolution of Itoshima's Surf Culture

From Futamigaura to International Heights

In 2024, Fukuoka-born SUP athlete Kurumi Fukai took on the world representing Japan at the ICF 2024 World Championships in Florida, USA. Her triumph in the U13 category, where she was crowned World Champion, inspired the SUP community and young athletes across Japan. She grew up on the shores of Futamigaura Beach, where her father, Takashi Fukai, runs BEACH STORE. A former local surfer, he took over a beach hut here 14 years ago and has since introduced SUP to the area, started hosting annual competitions, and continued beach clean-up efforts. "There was the ocean of our time, and now there's the ocean of my daughter's time," he says. "As times change, we've got to think about how to protect this beautiful ocean and pass it on to the next generation."









LADY WIND & SUP

レディウインド&サップ
Water Sports

DATA

MAP-C
BUS STOP③ Obaru Nishi
☎092-807-1690

Google map

BEACH STORE

ビーチストア
Surf Shop

DATA

MAP-F
BUS STOP⑧ PALMBEACH
☎092-809-2000
11:00-21:00
Closed Tuesdays

Instagram
@BEACHSTORE1173

Google map



Fishing at Its Most Delicious

The Tsumoto Method at Sea

Did you know that how a fish is handled can make all the difference in how it tastes? When fish are left untreated after being caught (called "*nojime*"), they develop an unpleasant, fishy odor. But if they're properly bled (called "*ikijime*"), that smell can be cut significantly. The pinnacle of *ikijime* is known as the Tsumoto Method, where specialized tools are used to drain the blood completely, unlocking incredibly delicious flavors. DORAGI's Kiyokazu Yoshimoto is a master of this technique. Few captains in Fukuoka can treat your catch, from red seabream and grunt to grouper and flounder, so expertly that it looks like something straight out of a top-tier sushi restaurant. "I believe fishing is really about enjoying the delicious flavor of the fish you catch and being grateful for the richness of the sea." In addition to fish, squid fishing from dusk into the night during summer is also a popular activity, and of course, you're free to take your catch home alive.



Ultimate Marine Adventures

Chase Trophy-Sized Catches in Japan







Yellowtail amberjacks over 30 kg, giant trevallies exceeding 50 kg, and bluefin tuna topping 100 kg are known as the "Big Three" of giant fish, and they're every angler's dream. Karadomari Port's STINGRAY is famous for being the only boat in Japan that has landed them all. Keiji Matsumoto, your captain and guide, is a former scuba diver who doesn't rely on digital equipment to find trophy fish; instead, he dives underwater and searches the ocean himself. "I look for the routes the giants pass through, and have my guests fish along those paths. The Genkai Sea is a great spot for catching record-sized fish, so I hope you come give it a try." Lure fishing is open to all experience levels, including beginners, while scuba diving is available to divers with an advanced license.





DORAGI

ドラギ
Boat Fishing

Instagram
@FISHINGBOAT_DORAGI

DATA
MAP-D
BUS STOP⑥ Miyanoura
☎090-8396-1331

Google map









STINGRAY

スティングレイ
Boat Fishing

Instagram
@CLUB_STINGRAY

DATA
MAP-D
BUS STOP⑥ Miyanoura
MIYANOURA AREA
LINE ID : keiji67

Google map







A Haven for Riders

Long Live the Golden Age Classics

Along Route 54, just past Zauo and heading toward Miyanoura, Okamoto Bike Shop appears on the left, lined with vintage bikes, including the old model of Honda's legendary Cub, and other retro machines full of nostalgic charm. Kaoru Okamoto, who opened the shop 22 years ago, has been passionate about motorcycles since his student days. Still an active racer, he competes in rallies across Japan and was ranked No. 1 in the 2024 Tour de Nippon series. With a keen eye for quality, he's built a strong following for his custom and restored bikes, and riders trust his expert skills in servicing both large and modern motorcycles. "I want people to ride their bikes, not just own them," says Okamoto, who also organizes popular touring events for small motorbikes across Kyushu, and sometimes as far as Hiroshima over three days. Whether you're a seasoned motorcycle enthusiast or you're just thinking about getting into bikes, a visit to Okamoto's is a great place to start.

Okamoto Bike Shop

岡本輪業
Motorcycle Shop

DATA

MAP-C
BUS STOP⑤
Zauo Honten-mae
☎092-809-1777
9:00-18:30
Closed Mondays

Google map







Soothing Views of the Genkai Sea

A Casual Cruise Adventure

When you hear "boat cruise," you might think of night views of the city or dolphin watching, but along Kyushu's northern coast, it's the towering and photogenic sea caves that steal the show. Carved by the crashing waves of the Genkai Sea, these formations display rows of geometric basalt columns that look almost like art. It's a surreal sight that leaves first-time visitors speechless. Frankly, you can see city lights or dolphins even from land, but these sea caves can only be seen from the water. Alongside Karatsu's Nanatsugama and Itoshima's Keya no Ohto, another must-see cruise spot is Genkai's Hashira Island, and that's where Hikarimaru's Captain Yukihiro Shibata will take you. "In addition to Hashira Island, people love cruising by the Meotoiwa rocks in Futamigaura too. If you're lucky, you might even be surrounded by dolphins in the summer," he says. The cruise lasts just under an hour, and the price is very affordable.











Sightseeing Boat Hikarimaru

遊覧船 曜丸
Boat Cruising

DATA

MAP-E
BUS STOP⑦
Nishinoura Hoikuen-mae
☎080-2723-8213

Instagram
@FUKUOKASEA545

Google map

For whom the wall build

Genko Borui Stone Fortifications, Imazu

今津　元寇防塁



Had the battle been lost, Japan's story and its people might have ended then and there. That's how decisive this fight was in the context of Japanese history.

In the 13th century, the Mongol Empire ruled the Eurasian continent as the largest territory in the world. Wars of conquest that started under Genghis Khan reached their peak during the reign of his grandson, Kublai Khan, and eventually turned toward the Japanese archipelago. The joint Mongol-Goryeo invasions against Kyushu in 1274 and 1281, known as the *Genko*, marked the first time in Japanese history that the country faced a state-level military invasion from abroad.

To address this unprecedented threat, Japan took a decisive defensive measure. It built massive stone walls called *Borui*, which were 2–3 meters in height and width. In preparation for the Battle of Koan in 1281, the Kamakura shogunate constructed an extensive Borui wall that stretched along the coast of Hakata Bay. The barrier prevented enemy troops from landing and gave Japanese warriors an advantage in battle. It was the presence of this *Borui* wall that played a major role in giving Japanese forces the upper hand, ultimately forcing the Mongols' retreat.

Over time, the wall gradually faded into the pages of history. 400 years later, during the Edo period, some records mentioned a "stone wall," but its exact location remained unknown. The turning point came 620 years later, in the early Taisho era, when large stone structures were discovered across Fukuoka. As research continued, it became clear that these were *Borui* walls built in preparation for the Genko Mongol invasions. More than 20 kilometers of ruins have since been uncovered, with some sections still preserved to this day. Among these sites, here in Imazu, the *Borui* wall stands deep within a quiet pine forest, far from passing cars, exuding a sense of mystery as if it had just been found today.

This isn't just a simple pile of stones. It's a wall of protection built by our ancestors who lived long before us, to protect the future of countless generations of the Japanese people to come.

Google map

DATA　MAP-B　BUS STOP① Imazu Undo Koen-mae

Discover the West Coast

Fukuoka West Coast

Step off the main road or wander along a quiet beach and you'll find plenty of surprises, from unexpected spots to shops and services you won't find in the city. These are the moments that make exploring Fukuoka's west coast so special.

















Where Shopping Meets the Sea

Original Apparel and Merch Await

Surfers Market is perched on a hill overlooking Futamigaura Beach, at the entrance of Palm Beach the Gardens. It's the official shop of the Surfer Girl brand, which has led Fukuoka's surf culture since the 1980s. Here, you'll find their newest pieces, including a great selection of T-shirts. A range of Hawaiian-themed goods, inspired by the waves and wind, evoke a sense of nostalgia in a modern setting. After a renovation in 2024, the store has expanded its space and enhanced its offerings. Yuki Nagai, who has been in charge of Surfers Market since it opened, says, "We recommend buying some gelato and coffee at the cafe corner and enjoying them on the oceanview terrace. You can use the space to relax, or just to wait for the bus—it's all up to you."

Surfers Market

サーファーズマーケット
Shop & Cafe

DATA

MAP-F
BUS STOP⑧ PALMBEACH
☎092-809-1600
11:00-18:30
Closed　Irregular Holidays

Instagram
@SURFERSMARKET

Google map







Breathing New Life into Materials

A Reimagination Project by Designers

Wood scraps from furniture making, trimmings from print shops, unused kiln tools, and leftover glass bottles. While these scraps are typically treated as waste and either burned or buried, here, they are bought by a team that reuses them as raw materials for new creations. Material Market, led by husband-and-wife team Tetsuya and Mutsumi Kubo, is both a private project team and a weekly Saturday pop-up shop where people can discover and take home these unique creations. Located in the fishing town of Nishinoura, the shop stands out with its modern design, inside and out. “I was drawn to scrap materials because I thought their shapes and textures were fascinating. When people visit our shop, I hope they pick things up and consider ways they can reuse them, because that’s where the fun begins.”

Material Market

マテリアルマーケット
Shop

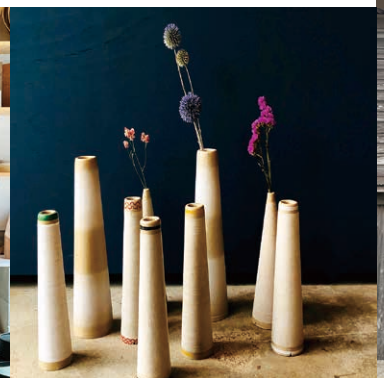
DATA

MAP-E
BUS STOP⓱
Nishinoura Hoikuen-mae
☎050-3188-5403
Saturdays
10:00-16:00

Instagram
@MATERIALMARKET

Google map





As you travel further into Nishiura Fishing Port, a cluster of fishermen’s cabins comes into view. If you look closely, you’ll notice a glass door and a small sign hanging out front. That’s the entrance to Hey&Ho. Every vibrant piece of tableware here is Hasami ware, from the classic HASAMI mug to the newest releases by Maruhiro. Alongside the ceramics, their original apparel line is also popular. In particular, the “Fishing Taro” series is loved by many across Japan, including some well-known celebrities. The owner, Shigeta Honjo, is a band vocalist and DJ, with tens of thousands of followers on social media. “It’s not like the city. People come all the way out here because they want to. I love that I get to slow down and spend time talking with them. Plus, I get to fish whenever I want—it’s the best.”

A Cabin Full of Color

A Gathering Spot for Fans











Hey&Ho

ヘイ&ホー
Shop

DATA

MAP-E
BUS STOP⓱
Nishinoura Hoikuen-mae
☎092-809-1234
11:00-18:00
Closed None

website

Google map







A Blend of Tradition and Innovation

One of Japan's Two Great Obi Traditions

Along a road that leads from Imazu to Obaru along Route 54, there's a building with a chic, refined design. It's the workshop and store for Kuroki Orimono, a long-standing maker of Hakata-ori textiles. With roots dating back to the Kamakura period, Hakata-ori is known for its thickness and firmness. Thanks to its secure hold when worn, the textile was prized by the samurai for obi belts to carry their swords. The *obi* continues to be the centerpiece of traditional Japanese attire, and Kyoto's Nishijin-ori and Fukuoka's Hakata-ori stand as Japan's two most renowned names. The *obi* is the pillar of Hakata-ori, and those made by Kuroki Orimono are particularly sought-after. "I've been here since way back, when there was nothing but the sea and pine groves," says company president Kazuyuki Kuroki with a smile. "I'm here to preserve the tradition of Hakata-ori, but craftsmanship has always been about innovation. When we look back on it, it becomes tradition. That's the mindset I have as I move forward every day."



Kuroki Orimono

黒木織物

Hakata-Ori Production

Instagram

@KUROKIORIMONO

Google map

DATA

MAP-B

BUS STOP❶

Imazu Undo Koen-mae

☎092-806-1327













A Tiny Shop by the Sea

Gentle Hues for the Kids

Drive along the coast and turn onto a pine-shaded path, and you'll find a Ghibli-esque white house surrounded by lush greenery. There's a cute little deck perfect for kids to play on, stepping stones that lead away from it, and an old wooden door worn gently over the years. Before you even step through the door, blue port awakens a long-forgotten, childlike joy. Owner Ruri Shimamura moved from Kumamoto to Imazu nine years ago. Inside her shop, the carefully curated selection of children's clothing, imported from the U.S. and Korea, feels more like a kid's room than a store. "I was full of worries when I opened the shop as a mom still raising kids. Now, our customers and their children really keep me going. I hope to bring even more energy to Fukuoka's west coast together with the local community."







blue port

ブルーポート

Children's Apparel

Instagram

@BLUEPORT_KIDS

Google map

DATA

MAP-C

BUS STOP❷ Obaru-Bashi

☎080-1790-3131

10:00-16:00

Closed Irregular Holidays





Freshly Baked Happiness

Everyone's Favorite Seaside Bakery

Turn off Imajuku Road toward Nagatare Beach, and you'll catch the scent of freshly baked bread drifting on the sea breeze, accompanied by the sound of nearby waves. Once you find the old bus stop marked Pan-ya Mae (literally "in front of the bakery"), you've arrived at Hippo Seipanjo. The shop is named after the hippopotamus and, naturally, filled with hippo toys and artwork, giving it a cozy, storybook-like charm. Many say the bakery's signature croissants are the best in Fukuoka, and the salt bread is so popular it regularly sells out even on weekdays. Owner Shinichiro Yasumoto says, "Fancy bread is trending these days, but we want to keep making simple, humble bread. The kind that local kids can come and buy with a few coins from their allowance." As you stroll along the coast, come and treat yourself to the gentle, comforting taste of this seaside bakery's bread.





Hippo Bakery
ヒッポー製パン所
Bakery

DATA
MAP-A
IMAJYUKU AREA
☎092-985-1926
7:00-16:00
Closed
Mondays and Tuesdays

Instagram
@HIPPO_BAKERY

Google map







Master Stylist on the West Coast

A Fully Private Hair Care Salon

You might be surprised to learn there's a salon for people who have lost their hair. At NEED, a salon along Fukuoka's west coast, clients come not only from the neighborhood but also from far beyond the prefecture, all to see stylist Konomi Mizusaki. While primarily a private-room salon, NEED also offers advanced, specialized care for thinning hair, graying, and scalp issues, including professional wig fittings and prescription-based treatments, all using the latest industry expertise. "The wish to stay fashionable is something that keeps your long life full of joy and color. Even if you lose your hair to age or illness, you should never have to lose that spark." With that belief in mind, Mizusaki welcomes each guest with a smile, providing thoughtful care and support to those facing hair concerns. Visits are by appointment only.









NEED
ニード
Hair Salon

DATA
MAP-B
BUS STOP❶
Imazu Undo Koen-mae
☎090-8629-8523
9:30-16:00
Closed Sundays,
Mondays, and Fridays

Instagram
@NEED_WIG

Chasing the Perfect Moment

A Professional Portrait Studio



A small side street past Imazu Sports Park is a quiet residential neighborhood. Here, you'll find Studio Andgraphy. Instead of asking for stiff poses or forced smiles like a typical neighborhood photo studio, Andgraphy values capturing natural moments like children at play and families relaxing, just as they are, in a spacious, comfortable setting.

The studio's interior is styled in black and white, thoughtfully designed so that natural light filters in to create soft, delicate shadows. Without relying on artificial lighting, the studio makes full use of the natural light that shifts beautifully throughout the day.

"Just like smartphones, camera technology is evolving at an incredible speed. That's why I want to deliver photos that last a lifetime," says Shuji Nitta, who leads the studio. High-end equipment and carefully designed spaces bring out the best of the subject's natural charm.

Photos are more than just records; they're a way to capture time. The most meaningful moments are hidden in everyday life, and here, those moments become lasting memories.











Studio Andgraphy

アンドグラフィー
Photo Studio

Instagram
@STUDIO_ANDGRAPHY

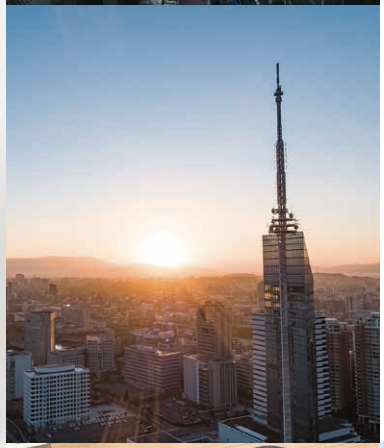
DATA

MAP-B
BUS STOP❶
Imazu Undo Koen-mae
☎090-7777-5653
9:00-17:00
Closed Tuesdays

Google map







The Sky Over Kyushu is Our Stage

Industry-Leading Drone Technology

From sweeping bird's-eye views to immersive shots that feel like you're riding a motorcycle, drone footage has revolutionized visual media in the 21st century. And in the hands of top professionals, drone footage for commercials, TV, and film is nothing short of magical. Fukuoka-based Yasuo Iizuka takes on projects for leading companies like ANA and Toyota, and is active throughout Kyushu, whether on land, over the sea, or in the air. Even when you're filming in urban environments or around buildings, you can rely on him for comprehensive service, from suggesting locations to securing flight permits. "I use professional equipment for my work, but I also compete in races with my own custom-built drones. There's even a dedicated drone practice field in Fukuoka's Nishi-ku, so if you're interested, feel free to give it a try."





Niceflight

ナイスフライト
Aerial Photography

DATA

☎092-284-4100
10:00-20:00
Closed Sundays and Holidays

website



A stool crafted from fossilized wood (1), formed over millions of years, exudes Bali-style charm and represents a global trend. A teak wood stool (2), now increasingly hard to source, showcases world-class craftsmanship and offers a smooth touch.

The shop features a variety of items adorned with shells, including capiz shell coasters (3). Handmade silver jewelry (4) is a popular best-seller, and the shop has started accepting custom furniture orders, such as rattan-accented dining sets (5).

Even a simple coaster or basket reflects the care and warmth of artisans across Asia, making browsing the shop a delightful experience. “Handmade items and natural pieces enrich our daily lives,” says store manager Teruki Miyamoto. He’s happy to help you choose items and even suggest complete styling ideas that blend home decor and fashion.

Enchanted by the Asian Way of Life

Sourced Directly from Bali and Thailand

Driving north along the coastal Route 54 from the Imajuku intersection, you’ll see an unmissable white building with a triangular roof on your left. Asian Life Style Canang offers a wide selection of directly imported goods from Bali, Thailand, and Nepal, ranging from cozy, natural-vibe items to delicately handcrafted fashion pieces. Over 15,000 items are organized by color throughout the store.



















Canang

チャナン
Shop

DATA

MAP-A
IMAJYUKU AREA
☎092-407-8188
11:00-19:00
Closed Wednesdays

Instagram
@CANANG.2020

Google map