

What's "Nagoya-meshi"?

Nagoya-meshi – Nagoya's local cuisine – earned an up-close look in a big way at the time of Expo 2005 Aichi Japan world's fair held in Aichi Prefecture. Now its popularity is becoming entrenched, and it is known throughout Japan.

Nagoya-meshi is, in a word, unique and varied. The Gomitori Group lets you enjoy Nagoya-meshi created by a culture of esteem for red miso and the local populace's uncompromising commitment to food.

- **Tebasaki (Chicken Wings)**
- **Dote Miso-nikomi (Miso-stewed Beef Sinews)**
- **Kishimen Noodles • Miso Kushi-katsu (Skewered Meat)**
- **Ten-musu Rice Balls**
- **Hitsumabushi (Grilled Eel on Rice with Special Sauce)**
- **Miso-nikomi Udon (Miso-stewed Noodles) • Miso Oden**
- **Deep-fried Prawns • Nagoya Cochin Chicken**

Commitment



Filled with authentic, old-style izakaya spirit!

Founded in 1956 – Nagoya's pioneering izakaya! The roots of our trade name began with the desire to open a place that takes inexpensive chicken meat and prepare it in a variety of ways for "salaryman" office workers to enjoy. Our Nagoya-meshi, made according to recipes that only a long-standing drinking establishment would have, offers a taste that is distinctively different!

Commitment



Flavor that makes for a decisive difference!
Red miso from Kakukyu カクキュー

The neighborhood (formerly village) of Hacho in the city of Okazaki, Aichi Prefecture, is said to have been so named because of its location at a distance of eight cho (blocks) west of Okazaki Castle. We use red miso from Kakukyu, engaged exclusively in miso-making within the confines of this small district for 370 years.

Commitment



Serving chick for over 60 years
A menu that also includes purebred Nagoya Cochin!

The Nagoya Cochin is one of Japan's three great heritage breeds of chicken. Chicken meat and eggs produced by parent stock from the Aichi Livestock and Poultry Breeding Center Poultry Breeding Ranch is purebred. We take pride in offering oyako-don (chicken and egg rice bowls) and other menu items!



Nagoya-Meshi Spots



Gomitori Main Location

- Hours: 5:00 pm to 5:00 am (kitchen closes at 4:00 am, bar closes at 4:30 am)
- Open daily year-round
- Seating capacity: 200

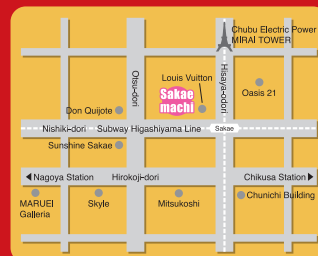
3-9-13 Sakae, Naka-ku, Nagoya 460-0008
Phone 052-241-0041 Fax 052-241-7484
gomitori@taste-net.com



Gomitori Sakaemachi shop

- Hours: 5:00 pm to 0:00 am (kitchen closes at 11:00 pm, bar closes at 11:30 pm)
- Open daily year-round
- Seating capacity: 200

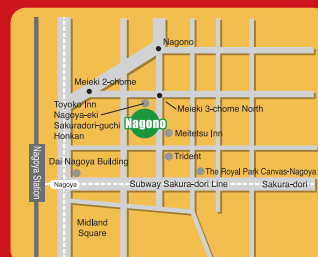
3-16-20 Nishiki, Naka-ku, Nagoya 450-0003
Phone 052-950-3177 Fax 052-961-6680
gomitori-sakaemachi@taste-net.com



Gomitori Nagonomise

- Hours: 5:00 pm to 0:00 am (kitchen closes at 11:00 pm, bar closes at 11:30 pm)
- Open daily year-round
- Seating capacity: 100

3-16-2 Meieki, Nakamura-ku, Nagoya 450-0002
Phone 052-551-5310 Fax 052-551-5311
gomitori-nagono@taste-net.com



Gomitori

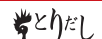
Search

Please note that the locations described above are subject to closing without notice due to circumstances. The information provided is current as of September 2023 and is subject to change.

Hospitality and conviviality.
Since 1956.

Taste Co., Ltd.

<https://www.taste-net.co.jp>



8th floor, Forte Sakae Bldg., 3-19-19 Sakae, Naka-ku, Nagoya, Aichi Pref. 460-0008





The Gomitori Group

Enjoy many kinds of Nagoya-meshi local cuisine!

Rich in flavor that will make you ooh and ahh!

Nagoya's traditional red-miso cooking!

**Rich and tasty!
Made with dote miso**



Dote Miso Nikomi
(Dote Miso-Stewed Beef Sinews)



Assorted Miso Oden



Hachimaru-kun Tenmusu
(Tempura Shrimp Rice Ball)

For starters,
it's beer and
Nagoya-meshi!



In Nagoya,
the people are
practically made of
Hatcho miso!



Purebred Nagoya Cochin Lavish Chicken and Egg Rice Bowl

This lavish oyako-don (chicken and egg rice bowl) is made using Cochin eggs and meatballs.

* The menu shown here may differ from the corresponding images, depending on the shop.



Tebasaki Karaage
(Deep-fried Wings
from Japan-raised Chickens)

Fried to crispness at high temperatures, then brought to a juicy finish with our secret-recipe sweet-and-spicy sauce. No matter how many you eat, the flavor will leave you wanting more!

Purebred Nagoya Cochin Chicken Miso Kishimen
(Purebred Nagoya Cochin Chicken Miso-Stewed Noodles)



Fried Shrimp Shaped like Golden Shachi

A large shrimp arranged with special Kinshachi breadcrumbs in a crispy, savory way by Gomitori. It is so filling as to have an impact!



Assorted Grilled Purebred Nagoya Cochin Skewers



Deep-fried Frogs

Deep-fried frogs – Gomitori's famous deep-fried selection. This unusual menu item has long been an attention-grabber for many. Don't miss the chance to give them a try and find out for yourself!

**New Hit Standards!
Gomitori-style
Nagoya-meshi!**

**New Nagoya-meshi Items
Taiwan Yakisoba**
(Spicy Fried Noodles)

This new Nagoya meshi innovation from Gomitori is earning wide media attention. Chicken stock is what makes it great!



**New Nagoya-meshi Items
Owari Nagoya's Samurai Lord Fried Chicken**

We have put the unique tastes of Aichi prefecture into flavored fried chicken. There are three flavors (red miso, Tamari soy sauce, white soy sauce), which represent the Three Heroes of Aichi Prefecture.



The flavor
will keep you
coming back
for more!

Hitsumabushi
(Grilled Eel on Rice with
Special Sauce)

Originally a dish made to feed many people, hitsumabushi gets its name from finely chopped eel that is sprinkled ("mabushi") onto rice in a tub called a *hitsu*. The first helping you eat as-is. For the second helping and after, you add wasabi and nori, or pour broth over it.



Women like sweets,
and there's always room
for dessert!



Hatcho Miso Ice Cream

**New Nagoya-meshi Items
Purebred Nagoya Cochin Egg Baked Melty Cheese Puddingin a Pot**

These limited-availability desserts from the Gomitori Group are a tremendous hit with women diners. (They can also be enjoyed at Kululu.)



**Original Gomitori Label
Nagoya Craft Beer
"Kinshachi Beer"**

This locally brewed beer takes its name from the golden shachihoko figures atop Nagoya Castle. Light and refreshing, and alive with malt flavor.



Aichi Craft Sake

Each Gomitori location offers its own selection of in-season and recommended varieties.

