

OK for even those who normally don't love the taste of river fish. Okutama Yamame (cherry trout) has no peculiar smell, when you taste this light yey umami flesh, you can be sure that your preconceptions of river fish will change. Set off to Okutama lake and enjoy a day full of food and travel.





Cultivation of cherry trout is progressing in Okutama, and is expected to become a new regional brand. Twice as large as usual, Okutama cherry trout has salmon-like melting fat and sweetness. Please try it locally.



Mizuto Midorino Fureaikan Panorama restaurant **Katakuri-no-hana**

Standing on the shores of Lake Okutama, various menus are prepared using local ingredients. Sansui set meal with fried Okutama Yamame is popular.

Union to 17:00 / Closed on Wednesdays (in case of a holiday, the next day)

There are also souvenirs
Smoked Cherry Troup with a subtle
taste and a great smell of smoked
chips. Great for preservation, so
highly recommended as a souvenirs.
Can be purchased at Okutama
Mizuto Midorino Fureaikan.



Okutama Onsen Moegi-no-yu

A hot spring facility that boasts an open-air bath overlooking the valley. At the restaurant, you can enjoy Okutama Yamame salt grilled every day.

 0428-82-7770 ★ 119-1 Hikawa, Okutama 0 10:00 to 20:00 (varies depending on the season) / Monday (the next day in the case of holiday.)



0kutama-no-kaze Hatonosusō

A hot spring inn overlooking Hatonosu Valley, Enjoy Italian dinner with chopsticks, and a newly made menu using Okutama cherry trout,

C0428-84-7123 662 Tanazawa, Okutama ※Reservation required









A shop where you can enjoy the blessings of the mountains, starting with Itaban Kamameshi, You can order Okutama cherry trout sashimi and salt grilled round year.

℃ 0428-85-1970 **奋** 375 Tanazawa, Okutama **⊙** 10:00 to 18:30 / Closed on Wednesdays

INFORMATION

- ➡ 36 minutes from Shinjuku Station to JR Chuō Line Rapid bound for Takao, transfer to JR Ōme Line at Tachikawa Station, 62 minutes to Hatonosu Station, 68 minutes to Okutana Station

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- Okutama Tourism Association
 Okas-83-2152

