

## About us

Oden Shop Toshi will always aim to be “a place that warms the mind and body.” Here, you can enjoy traditional Japanese cuisine such as Oden and simmered dishes that emphasize the natural flavors of the ingredients, enriched by delicious dashi stock.

At Oden Shop Toshi, we offer two flavor bases for our

Oden: Our standard broth made from ago-dashi (a stock based on dried flying fish) and features a deeply umami-rich flavor. Our unique Oden is called “Yofu Oden” (that is, Western-style oden) a broth is based on shrimp blended with a beef-consommé.

The flavor profile is similar to pot-au-feu, and uses vegetables such as potatoes, lettuce, and broccoli.

Oden is a comforting and soothing dish for everyone.

We hope that you will enjoy pleasant conversation and

have a wonderful dining experience here.

In addition to Oden and Sake, we also offer wine and small dishes, so by all means, please feel free to stop by.

Owner- Chef Kayoko Iwamura



**Location** Akasaka Pine Mansion 1F, 1-2-6 Akasaka, Chuo-ku, Fukuoka City, Fukuoka Prefecture

**Access** 460m from Akasaka Station

**Open** 12:00pm - 10:00pm

**Closed** Every Monday & 2nd Tuesday

no smoking | Credit Cards Accepted | PayPay Accepted



Reservation



090-8353-0022

OR



LINE

# A warm place. Fukuoka Oden.

Served with heart by the chef.

飛魚、柴魚、昆布三種食材交織出層次豐富的鮮味。湯底溫潤入味。  
這一碗關東煮，飄著最經典的日式滋味。

가다랑어와 다시마 육수가 깊게 땀 일식의 기본 반찬 육수 향이 퍼지는 오뎅



Oden Shop Toshi  
おでんショップ とし

# The more you discover about regional oden styles, the more fascinating they become.

Oden is a comforting dish that many people crave during the colder months. Its broth, ingredients, and even the way it is enjoyed differ from region to region, giving rise to a wide variety of unique styles across Japan.

## Fukuoka oden

Fukuoka oden typically features broths made from ago-dashi (grilled flying fish stock) or chicken stock. The broth delivers a bold umami flavor with remarkable depth and richness. Kyushu's unique sweet soy sauce gives it a slightly sweet yet clean finish. The ingredients are also diverse, including unique items such as stuffed cabbage rolls and gyoza rolls, reflecting Fukuoka's lively yatai street food culture and its relaxed, approachable dining style.

### Shop specialties

#### Our Japanese-style oden

Our standard broth is made with Ago dashi, based on the umami of flying fish and the deep umami of konbu seaweed.

#### Original Western-style oden

This soup is based on shrimp stock and beef consommé. It features a rich umami flavor extracted from shrimp shells, a savory aroma, and a full-bodied sweetness.



#### Dashi-wari ~ Shouchu

Shochu dashi-wari is a hot drink made by mixing shochu with warm oden broth, offering a delicious flavor and aroma.

View Alcohol Menu ▶



◀ View Food Menu



## Aomori oden

Aomori oden features a simple broth made from bonito flakes and kelp, but it is traditionally enjoyed with a ginger miso sauce poured over just before serving. Popular ingredients range from seafood such as scallops and whelks to bamboo shoots, mountain vegetables, and "Daikakuten," a large square-shaped fried fish cake unique to the region.

## Kanazawa oden

Kanazawa oden is known for its elegant appearance and delicate umami flavor. Its clear "golden broth" is made from kelp and enriched with the savory taste of bonito flakes and dried sardines. Many of the ingredients are unique to Kanazawa, including kuruma-fu (wheat gluten cakes), bai-gai (whelks), fukashi (steamed fish cake), and kani-men (stuffed crab shell), reflecting the rich seafood and culinary traditions of the Kaga region.

## Kansai-style oden

The defining feature of Kansai-style oden is its blended kelp-based broth. Seasoned lightly with pale soy sauce and salt, it has a delicate yet deeply umami-rich flavor. Regional ingredients commonly include beef tendon, octopus, thick fried tofu, and ganmodoki (fried tofu fritters).

## Nagoya oden

In Nagoya, a unique style known as "Miso Oden" has become a local specialty, characterized by its rich sweet-savory flavor made with Hatcho miso. There are two ways to enjoy it: simmering the ingredients directly in miso or pouring the miso sauce over them. The latter allows diners to adjust the flavor intensity to their preference. Over time, Nagoya oden evolved from a dish simmered in broth into one centered around the bold flavor of miso.

## Hokkaido oden

Hokkaido-style oden is known for its light kelp-based broth, featuring seafood such as scallops and whelks, wild mountain vegetables like butterbur and bracken, and hearty potatoes.

## Kanto-style oden

Kanto-style oden is characterized by its dark-colored, sweet and savory broth made with soy sauce and bonito flakes. The broth is prepared with kelp and bonito stock, then seasoned with mirin and sake. Ingredients are simmered thoroughly so they absorb the rich flavors of the broth and soy sauce. Common ingredients include chikuwabu, hanpen, and tsumire (fish balls). It is said that chikuwabu is used almost exclusively in the Kanto region, and was originally created long ago as a substitute for chikuwa fish cake.

## Shizuoka oden

The defining feature of Shizuoka oden is its dark broth. It is slowly simmered in a rich stock made with beef tendon and dark soy sauce, giving it a deep color while maintaining a surprisingly mellow flavor. Although delicious on its own, the Shizuoka way is to top it with powdered dashi made from dried sardines and bonito flakes, along with aonori seaweed. A signature ingredient is "kuro hanpen" (black fish cake), a local specialty that releases more savory fish flavor with every bite.

