

Local Narita Cuisine

Narita is famous for its unagi (eel) dishes, so much so that in the Edo period (1603–1867) was known as “Unagi Town.” There are currently around sixty establishments along Naritasan Shinshoji Temple’s *omotesando* main route to the temple offering eel dishes. Other foods famous in the area include Japanese sweets such as *yokan* (a jelly sweet made from red bean paste) and pickled foods like melon stuffed with pepper and perilla leaf. Rice, peanuts, and Japanese sweet potatoes grow locally, and freshwater fish from Inbanuma Marsh, are also well-known specialties of the area.