

***Misaki Kakiage Don***

*Misaki kakiage don* is a popular local dish found around Bungotakada. *Kakiage* is a mixture of small pieces of seafood and vegetables, dipped in tempura batter, and fried into a circular shape used as a topping for rice or noodles. In this local version, the only ingredients in the tempura are fresh, small shrimp caught in the Suonada Sea (also known as the Buzen Sea), which are served on top of a bowl of rice. The mix of the crunchy tempura batter, the fresh shrimp, and the sweet and salty sauce makes for a combination that has become a favorite for local residents and visitors alike.