

Regional Treats to Delight All Tastes

One of Ibusuki's great contributions to Japanese cuisine is *nagashi somen*, or “flowing noodles.” Diners catch the thin, chilled noodles with chopsticks as they flow along a bamboo slide or in a special tabletop tank. Nearby Tosenkyo Gorge is recognized as the birthplace of *nagashi somen*, where locals used the clean, clear water flowing through the deep cove to maximize the flavor of the noodles. At Tosenkyo's popular restaurant, the fresh water—recognized as one of the 100 best water sources in Japan—is piped into special tanks on each table, where visitors can enjoy trying to pick up *somen* noodles with their chopsticks.

Ibusuki also produces flavorful fava beans, sweet potatoes, and seafood. Visitors with a sweet tooth should sample treats like ice cream made with salt from Cape Sata or infused with unusual ingredients like okra.