

Hot-Spring Tofu

Yudofu (tofu hot pot) is a local delicacy in Ureshino, renowned for a texture as silky as the hot-spring water with which it is made. Alkaline substances in the water break down the protein in the tofu, giving it a soft, glutinous texture that some believe cannot be replicated otherwise. This method of softening tofu in hot-spring water was discovered during the Edo period (1603–1867), leading to the development of the still-popular dish. Visitors can sample yudofu at specialty restaurants throughout the Ureshino spa area.