

Omiyage

General explanation of the souvenir/ Omiyage custom. To be used to inform foreign visitors for ALL the shops that sell them.

It is a traditional in Japan to give or send food as souvenirs or gifts to friends and family. In Japanese, these souvenirs are called Omiyage. Giving a special local food is a way to share your trip to Marinetown with those you care about.

Japanese people have a tradition of using Japanese confectionery and mochi (pounded rice) as souvenirs from their trips, gifts for celebrations, and offerings to the gods. You can choose an edible souvenir from many of the shops in marinetown. From flavorful sundried fish to carefully crafted sweets, there are omiyage that will delight everyone on your list. The boxed foods packaging shows how many portions are in the box and a suggested expiration date. This helps you plan which omiyage is best for your needs. If you are visiting friends or family later on your trip, omiyage is a great way to bring a little joy to them when you meet.



6. Dolphin Izu

In addition to the many boxed snacks, they sell "Maruten" brand "Kerimono" (pasteurized fish paste) as takeout. Kerimono is a method of rolling fish paste into balls and steaming or frying them. It is a mild, but delicious flavor. It is also used as an ingredient in "Oden". Japanese people love kerimono, and this shop has made it popular by offering it as takeout so that customers can eat it while walking around. The store also has a selection of unique items such as parody T-shirts, stickers, and key chains.