



#1 古市まんじゅう
FURUICHI MANJŪ

Address: 530 Hayashi, Kurashiki-city
Tel: 086-485-2491 Hours: 9:00-17:30
Closed: Sundays

There is a famous udon chain in Kurashiki with the same name, but this shop is completely different. Both are known for bukkake udon, but while the chain offers many variations, Furuichi focuses on one simple, perfected bowl. The bukkake udon here is classic and no-frills, nothing more, nothing less. If you still have room, try one of their soup udon dishes. Kojima is known for bold and unique udon styles, but Furuichi's soup udon is gentle and comforting, like a light comfort meal for locals. It's delicious in a way that never gets old.



#2 らくらくうどん
RAKURAKU UDON

Address: 563-1 Hayashi, Kurashiki-city
Tel: 086-485-1700 Hours: 11:00-18:00
Open daily (except New Year holidays)

The Gōnai area of Kojima has recently attracted attention from visitors, but udon lovers have long been familiar with it. One of the area's highlights is Rakuraku, a casual self-serve udon shop located along Prefectural Route 21. From the moment it opens at 11:00, the shop quickly fills with customers. A medium kake udon costs just ¥320, making it great value for money. There's a wide selection of tempura, including shrimp, squid, mixed fritters, and burdock root. A local favorite is their original salt-seasoned meat-wrapped rice ball.



#5 うどんの司 たかと
TAKATO - UDON NO TSUKASA

Address: 3-1-38 Ajino, Kojima, Kurashiki-city
Tel: 086-474-5847 Hours: 11:00-14:00 / 17:00-19:00 (Sundays only)
Closed: Thursdays

The signature dish here is Shoyu udon. Freshly boiled noodles are chilled, topped with grated daikon radish and condiments, then finished simply with soy sauce. This style lets the noodles speak for themselves, there's nothing to hide behind. When they are done right, there is no better way to enjoy udon. Since opening in 1990, Takato has built its reputation on this single dish. Even after being passed on to the second generation, the shop remains just as popular. Its name is well known throughout Kojima and beyond the Seto Inland Sea.



#6 田中屋
TANAKAYA

Address: 1-3-38 Ogawa, Kojima, Kurashiki-city
Tel: 086-479-7690 Hours: 11:00-14:30 / 17:30-19:00
Closed: Fridays

Many locals choose Tanakaya for family udon meals. The thin noodles are soft yet springy, and the light broth is so gentle you can drink it to the last sip. Unusually for Kojima, the menu also includes a wide selection of soba, such as Yamakake (grated yam), Niku-nanban (beef and green onion), and Kamo-nanban (duck and green onion). Rice bowls are just as impressive, with options such as Tamago-don (egg rice bowl), Oyako-don (chicken and egg rice bowl), Ten-don (tempura bowl), and Katsu-don (pork cutlet rice bowl).



#8 丸亀うどん 大手門
ŌTEMON - MARUGAME UDON

Address: 3-22 Ekimae, Kojima, Kurashiki-city
Tel: 086-442-8292 Hours: 10:00-15:00 / 8:00-20:00 (Sat, Sun & holidays)
Open daily

Just a one-minute walk from JR Kojima Station, this shop has the most convenient access of any udon restaurant in Kojima. Located directly in front of the Kojima Tourist Port, the shop offers outdoor tables where you can enjoy authentic Sanuki udon with a seaside view. The noodles have the firm bite that Sanuki udon is famous for. Try Kijoyu udon (udon with fresh soy sauce) to fully enjoy the texture, or Kake udon for its iriko dashi (dried-anchovy broth). Ordering small portions of both is a great way to compare them side by side.



#9 さぬきや
SANUKIYA

Address: 2-3-16 Obatake, Kurashiki-city
Tel: 086-479-7686 Hours: 7:00-until sold out
Closed: Wednesdays & Thursdays

Chatting with the owner can be one of the joys of travel, but people in Kojima tend to be a bit shy. If you're looking for a more talkative experience, this is the place. The mother, trained in Sanuki-style udon, takes care of the cooking, while her daughter serves customers and enjoys chatting with them. Their Barazushi (scattered sushi) and Kakiage fritters made with sweet-simmered dried anchovies and kelp often sell out quickly and are highly recommended.



KOJIMA
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Kojima Chamber of Commerce and Industry
Address: 1-37-2F Ekimae, Kojima,
Kurashiki-city, Okayama, JAPAN
Tel: 086-472-4450 Fax: 086-474-3506
E-mail: info@kojima-cci.or.jp

OPENING HOURS MAY CHANGE AND SOME SHOPS MAY CLOSE TEMPORARILY.



**KOJIMA'S UDON CULTURE,
BLOOMING ACROSS THE WATER
FROM SANUKI**

Sanuki is a historic region in Japan's Kagawa Prefecture, best known for its famous Sanuki Udon Noodles.

Art Direction / Graphic Design : Ryu Watanabe (after hour) Words : Yutaka Akahoshi Translation : Khanh
Illustration : Natsume Kano Photographs : Hiroki Domoto, Hiroyasu Matsuo



#3 大起うどん
DAIKI UDON

Address: 2349 Hieda-cho, Kojima, Kurashiki-city
Tel: 086-472-6949 Hours: 11:00-15:00 11:00-16:00 (Sat, Sun & holidays)
Closed: Mondays

When people talk about Daiki Udon, they're really talking about the meat. Their niku udon (beef udon) is a standout dish, made with fresh beef delivered daily from a local butcher, never frozen. The beef is simmered in a sweet-savory sauce designed to blend perfectly with the udon broth. Many locals consider this dish a representative example of Kojima-style udon. The shop also serves gyudon (beef bowl) made with the same beef and sauce, available only on Tuesdays, Thursdays, and Saturdays.

ON CLEAR DAYS, MT. IINO CAN BE SEEN RISING FROM THE OPPOSITE SHORE. IT IS A BEAUTIFUL MOUNTAIN, KNOWN AS ONE OF THE SEVEN FUJI OF SANUKI. FOR KOJIMA, SANUKI IS QUITE LITERALLY JUST ACROSS THE WATER. IT WAS INEVITABLE THAT ITS UDON CULTURE WOULD HAVE AN INFLUENCE HERE. YET KOJIMA IS A TOWN OF CRAFTSMANSHIP, WHERE NOTHING IS EVER COPIED OUTRIGHT. IN PURSUIT OF UDON THAT IS EVEN MORE DELICIOUS AND BRINGS EVEN GREATER JOY, EACH SHOP HAS CONTINUED TO REFINE AND INNOVATE IN ITS OWN WAY. THUS, KOJIMA'S UDON WAS BORN, UNBOUND BY RIGID RULES OR FIXED FORMS. THIS FREEDOM, ABSENT FROM TRADITIONAL SANUKI UDON, IS THE VERY ESSENCE OF KOJIMA'S UDON.



#4 松家製麺
MATSUKA SEIMEN

Address: 2-1063-3 Kamino-cho, Kojima, Kurashiki-city
Tel: 086-473-7112 Hours: 6:00-7:00 / 11:30-13:30
(Lunch closed Tue & Sun) Closed: Tuesdays

This is the only udon shop in Kojima run directly by a noodle factory. Morning service lasts just one hour, from 6:00 to 7:00, making it a special early morning experience. Freshly boiled noodles are served right beside the noodle-making machines. Add an egg yourself and mix it with the soy-based broth. It's well worth getting up early for. The meat and burdock bukkake come highly recommended (lunch menu). For travelers, enjoying both breakfast and lunch here in one day is an interesting option. Note: Vegan / Halal menu options will be available.



#7 あじ道楽
AJI DŌRAKU

Address: 1-2-36 Ogawa, Kojima, Kurashiki-city
Tel: 086-474-3992 Hours: 11:00-until sold out
Closed: Tuesdays

Self-serve udon first appeared in Kojima in the mid-1970s. Among the shops still operating today, Aji Dōraku, founded in 1985, is the oldest. The classic self-serve style remains unchanged: warm the noodles yourself, choose your toppings, pay, then add broth and condiments. For udon fans, this brings a strong sense of nostalgia. The udon is excellent, and the soba is well regarded as well. It's easy to see why this shop has been loved by locals for over 30 years.



#10 どんぱち
DONPACHI

Address: 9-12 Sa-10 Shimono-cho, Kojima, Kurashiki-city
Tel: 086-472-0207 Hours: 11:00-14:30 (L.O.14:00) 17:00-20:30 (L.O.20:00)
Closed: Mondays (open on holidays, closed following Tuesday)

Opened by a 21-year-old owner, this shop has been serving customers for over 40 years and is now considered a Kojima udon classic. Its specialty is hearty set meals, all of which include udon, with options such as Takikomi-set (seasoned rice set meal), Dashimaki-set (rolled omelet set meal), Gyudon-set (beef bowl set meal), Chukadon-set (Chinese-style rice bowl set meal), and Tempura-set. With plenty of side dishes like Karaage (fried chicken), Tonkatsu (breaded pork cutlet), and Kaki-fry (fried oysters), the shop is also popular in the evening.



#11 いしはるうどん
ISHIHARU UDON

Address: 3-6-57 Karakoto, Kojima, Kurashiki-city
Tel: 086-477-6887 Hours: 11:00-17:00 (L.O.16:30)
Closed: Mondays & 3rd Sunday

This shop is famous for its giant shrimp tempura, so large it spills out of the bowl. Freshly fried, it makes a satisfying sizzle when you push it with your chopsticks into the soup, and that sound can be heard all around the shop. For the best experience, order the cold tempura bukkake. The batter stays crisp until the very last bite, while the noodles are smooth and pleasantly chewy. Together with the rich soy-based sauce, it's a dish that truly represents Kojima's udon.