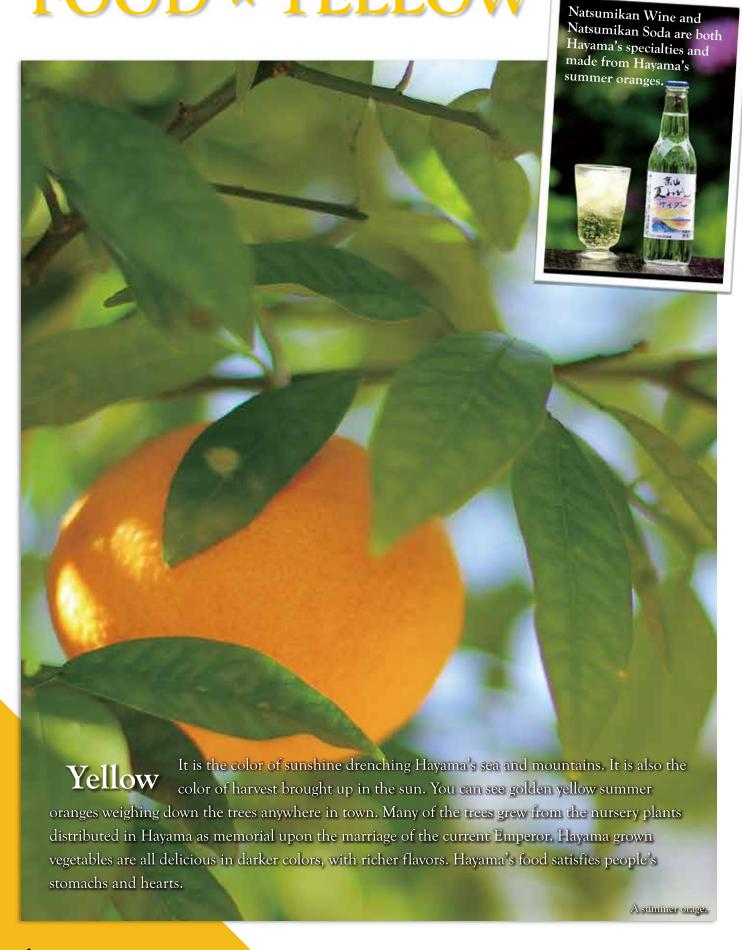
## FOOD × YELLOW

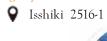


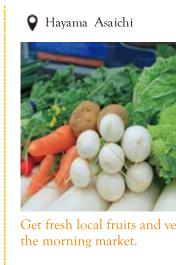
## Indulge in the Food

Hayama beef, one of Hayama specialties, is often referred to as 'extremely rare beef', and has won Minister of Agriculture, Forestry and Fisheries Prizes for five consecutive years. Fresh seafood, fruits and vegetables that are a gift from Hayama's great nature satisfy even gourmets. Jams and pickles of the local products are also recommended. Hayama is dotted with long-established restaurants, confectioneries, bakeries that are proud of the natural ingredients, cafes in old Japanese traditional houses and restaurants with a great view of the sea or mountains. They are all unique. Please come to Hayama to indulge your senses.



You can see fresh green Wakame seaweed swaying in the sea breeze on the seaside. Hayama's spring is just around corner.





Get fresh local fruits and vegetables at



Pre-packaged curry made with Hayama





Take a tour of bakeries.



Enjoy Hayama beef. It melts in your mouth.



A café in a renovated old Japanese-style villa.



Rhubarb jams. One of the local specialties that enhances beauty and wellbeing.



restaurants, you can savor Hayama sea's bounty. Most of the restaurants offer simple dishes like Sashimi (raw sliced fish, shellfish or crustaceans), Kaisendon (bowl of rice topped with sashimi) or deep-fried seafood, which require the freshest seafood.



## Delicious Hayama!!

Hayama is a fiercely competitive area for good bakeries and one of them won the first prize for the high grade loaf of bread featured on Nikkei Plus 1, the Saturday Edition of the Nikkei, in 2014.