

Shiba Fuku restaurant to open in Centrair

Central Japan International Airport is pleased to announce the opening of "Shiba Fuku " on the 4th floor of Terminal 1 on June 1st 2021.

This restaurant is a collaboration in between the shaved ice restaurant "Shiba Fuku" and "Fujinomiya Yakisoba", who won the gourmet B-1 Grand Prix twice in a row. With this new addition to the airport visitors will be able to enjoy the special menus of both restaurants, such as a sweet "Kuromitsu and Kinako Shaved Ice" or the tasty "Fujinomiya Yakisoba".

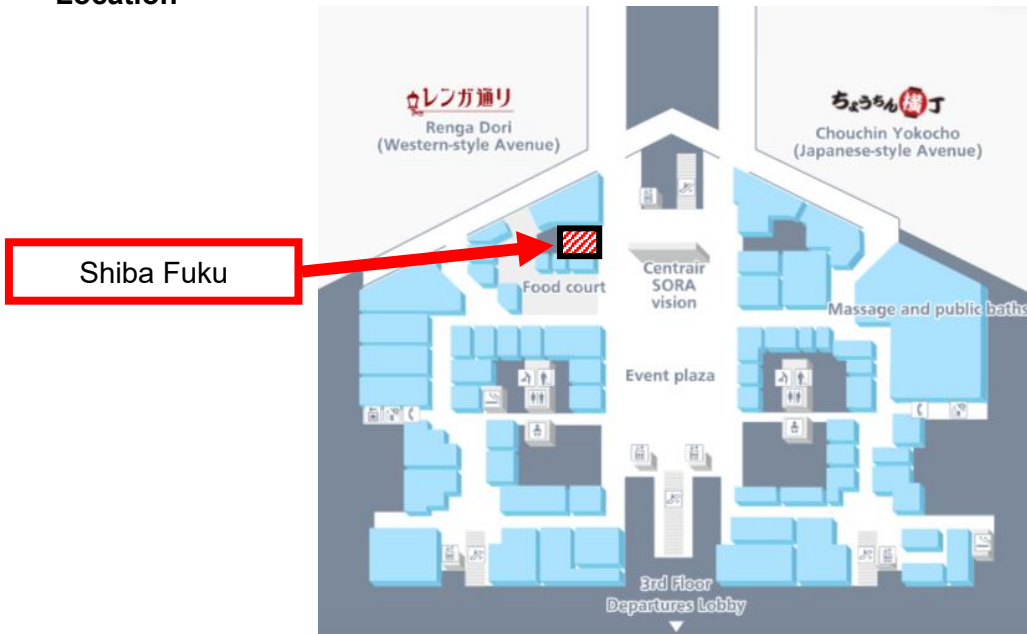
Shiba Fuku's Shaved Ice is made from thin shaved ice and carefully selected ingredients such as black honey from Okinawa and matcha from Nishio, Aichi Prefecture. "Fujinomiya Yakisoba" has been officially certified by the "Fujinomiya Yakisoba Society" and has a chewy texture, juicy meat dregs, and a special sauce.

甘味ど富士宮やきそば 柴ふく



Name	Shiba Fuku
Type	Restaurant
Location	Terminal 1 4F
Opening day	June 1 st , 2021 (Tuesday)
Business hours	7:00-21:00 *Currently 10:00-18:00
Surface	25m ²
Website	http://shibafuku.com

Location



Menu sample



Black honey and Kyoto Kinako shaved ice (left) Ujikintoki Shaved ice at (right)
770 yen each (tax included)

An irresistible dessert that uses carefully selected ingredients such as Okinawan black honey, Kyoto kinako and Nishio matcha.



Fujinomiya Yakisoba
660 yen (tax included)

Shizuoka Prefecture Fujinomiya's specialty! The chewy noodles, juicy meat and rich original sauce made for an unforgettable meal.



Ku-chan soft ice cream
480 yen (tax included)

A cute soft ice cream with a photo of their brand dog. The okinawan black honey and Kyoto's kinako go perfectly with soft ice cream!