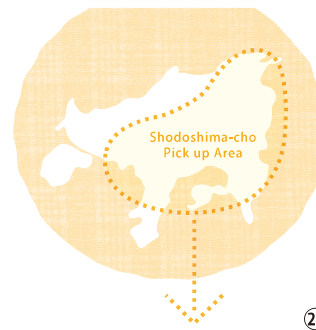


The aroma of hishio soy sauce,
the flavor of somen noodles,
and the freshness of olive oil...
Let's savor the taste of foods of Shodoshima Island.



- Shop Icon
- Restaurant offering olive foods
- Restaurant offering hishio-don
- Lunch
- Cafe
- Dinner
- Snack/Bar



Attractiveness of delicious and healthy olive oil --

- 1 Antioxidants contained in olive oil such as vitamin E and polyphenol help prevent aging!
- 2 Oleic acid, principal element of olive oil, helps reduce bad cholesterol and prevent arteriosclerosis!
- 3 Olive oil helps adjust gastric acid secretion and cure constipation!

Olive oil, almighty cooking oil!

Olive oil is useful for all dishes cooked using oil such as fried food and broiled food in oil. Oil is eaten together with foods, so, the deliciousness of olive oil amazingly improves the taste of foods. Olive oil is not a heavy food and has a clean finish, so, it is best for fries and stews in plenty of oil. To enjoy the flavor of olive oil, distinctive extra virgin olive oil is recommended for vegetables with dressing and for pouring over foods.