TAIMATSU Opens Oysters & Sushi -ITTO- in Hiroshima

A new Japanese dining experience brings Hiroshima's local ingredients and craftsmanship together, connecting the region with visitors from around the world.



MUSASHI JAPAN's second restaurant opening



The restaurant's interior

TOKYO, JAPAN, September 9, 2026 /EINPresswire.com/ -- TAIMATSU Co., Ltd. (TAIMATSU), a company dedicated to promoting Japanese traditional craftsmanship in Japan and overseas through its MUSASHI JAPAN Japanese kitchen knife brand and other businesses, has opened its second ITTO restaurant, Oysters & Sushi -ITTO -, in Hiroshima's Hondori area. The restaurant officially opened on July 10, 2026.

Located on the second floor of MUSASHI JAPAN Hiroshima Hondori, Oysters & Sushi -ITTO- offers visitors an opportunity to experience Hiroshima's food culture and craftsmanship in a quiet setting in the heart of the city. The restaurant follows the opening of ITTO Kanazawa in Kanazawa's Higashi Chaya District in May 2026.

The Hiroshima location is designed as an extension of the MUSASHI JAPAN experience. On the first floor, visitors can discover the history, beauty and craftsmanship behind Japanese kitchen knives before experiencing their role in preparing and presenting the cuisine at ITTO.

The combination of Japanese craftsmanship and dining creates an integrated cultural experience centered on both the tools and the food.

The restaurant’s interior reflects the same connection to local craftsmanship. Walls finished with plaster made using soil from Hiroshima Prefecture are paired with a natural wood counter, while soft indirect lighting highlights the warmth and texture of the materials.

The dishes are served on lacquerware crafted by artisans from Hiroshima, adding a local touch to the dining experience.

For lunch, ITTO offers dipping soba served in a rich broth of fresh oysters, kombu, and flying fish stock. The ingredients are slowly cooked at a low temperature before being blended into a smooth soup and served with house-made thick noodles prepared using wheat and alkaline water.

The chashu is made from the shoulder loin of Rokukoku Pork and prepared over four days.

Oyster dipping soba: ¥1,800, including tax.

Another lunch option features “Kakimusume,” a branded oyster cultivated in the waters of Ondo, Kure City, Hiroshima Prefecture. Grown for two years, these large Pacific oysters are known for their rich flavor, gentle sweetness and lingering finish.



Lunch oyster dipping soba



Lunch oysters set



The restaurant's counter

Oysters, raw or grilled: ¥800 per oyster; ¥3,300 for four, including tax.

For dinner, the restaurant offers an omakase course featuring seasonal seafood from the Seto Inland Sea, handmade sushi and selected ingredients from Hiroshima and other parts of Japan.

Fresh seafood, meat and vegetables are sourced primarily from the morning market, with ingredients including Setouchi seafood, Kakimusume oysters and Hiba beef.

The omakase course starts at ¥12,000, including tax.

Hiroshima is home to a diverse range of ingredients shaped by the Seto Inland Sea, surrounding mountains and local agriculture and livestock production.

Alongside fresh seafood and seasonal vegetables, the region is known for Hiba beef and sake produced from local water and rice, supported by a long-established brewing tradition.

ITTO Hiroshima places particular emphasis on relationships with local producers, working directly with farmers, fishermen and sake breweries while selecting ingredients primarily from Hiroshima Prefecture. The restaurant also incorporates local culture and products into elements beyond the cuisine, including its tableware and uniforms.

Through its food and use of local craftsmanship, ITTO Hiroshima brings together the ingredients, producers and traditions of the region to offer a dining experience rooted in Hiroshima.

ITTO Hiroshima Store Information

Restaurant: Oysters & Sushi -ITTO-
Grand Opening: July 10, 2026
Address: 2F, 2-2-15 Kamiyacho, Naka-ku, Hiroshima, Hiroshima 730-0031, Japan
Hours: Lunch 11:30 a.m.–3:00 p.m.; Dinner 6:00–10:00 p.m.
Closed: Wednesdays
Seating: 23 seats, including 8 table seats, 9 counter seats and 6 private-room seats
Reservations: Available through the official website
Official Website: ittojapan.com
Official Instagram: @itto.hiroshima

TAIMATSU Inc. Company Overview

Established: November 2023
Representative Director: Wang Weihan
Location: Harumi Island Triton Square Office Tower X, 22F, 1-8-10 Harumi, Chuo-ku, Tokyo, Japan
Website: TAIMATSU Inc. Corporate Website

TAIMATSU Inc. works to reinterpret Japanese traditional crafts for global audiences. With team members from diverse backgrounds around the world, the company explores the possibilities of

traditional craftsmanship through an international and contemporary perspective.

Its businesses include Japanese kitchen knives, sake, fragrance, cultural experiences, and restaurant operations, presenting Japanese craft and culture through products and services for global markets.

Operating Brands

MUSASHI JAPAN Japanese Kitchen Knife Business
YOKAI JAPAN Sake and Fragrance Business
FUJI JAPAN Traditional Culture Experience Business
ITTO Restaurant Business

Tomoki Tokoro
TAIMATSU Inc.
+81 3-6824-5991
help@tai-matsu.jp
Visit us on social media:
LinkedIn
Instagram
Facebook
YouTube
TikTok
X
Other

This press release can be viewed online at: https://www.einpresswire.com/article/939002346

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.
© 1995-2026 Newsmatics Inc. All Right Reserved.