3 Main Areas

The food stalls, or yatai, in Fukuoka can be found in three main areas. The ability to hop between these areas is part of the fun.

"Leisurely and relaxing"

Nagahama Area

Nagahama is famous as the birthplace of the extremely thin noodles featured in Fukuoka ramen. Carrying on this history and spirit, the yatai in Nagahama are full of flavor and character, meaning you can't go wrong—just pop by a yatai that catches your eye. Chat with the owner or regulars for a chill yatai experience that will make you feel like a local.

"Sparkling and vibrant"

Nakasu Area

The Neo-Nakasu area, a 5-minute walk from Nakasu-Kawabata subway station, is popular for its rows of unique yatai. This blend of old and new makes just choosing a stall fun, so come here to try both authentic and modern yatai.

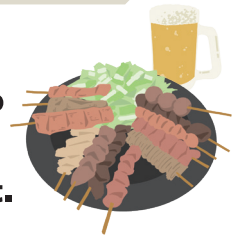
"Find your favorites"

Tenjin Area

Facing such major streets as Watanabe-dori and Showa-dori, the Tenjin area is perfect for going straight from a shopping spree to a yatai.

Useful Information

Here, you'll find useful information for those who want to visit a yatai but don't know where to start.

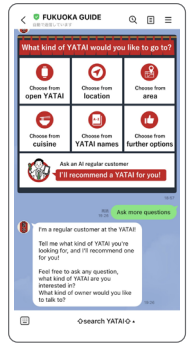


FUKUOKA CITY Official Tourist Guide

A website featuring information on Fukuoka's yatai, including how to enjoy them, area guides, and details on yatai location and menus.

Official LINE Account

Registering lets you search for yatai in English, making it easy to find the perfect yatai fast.
Talk to an "AI regular customer" (ChatGPT) to choose a yatai recommended for you.



Yatai Concierge

A yatai concierge service has launched in the tourist information center on the 1st floor of Fukuoka Airport International Terminal.
Here, you can get recommendations and advice on how to enjoy yatai at the start of your Fukuoka trip.

Hours: 8:00 a.m. to 9:30 p.m.

Issued in April 2026

English

FUKUOKA YATAI Official MAP

The Delights of Fukuoka's Food Stalls

How to Enjoy YATAI

Understand basic yatai etiquette for an even more enjoyable experience.

1 Have cash.
Some stalls do not accept credit cards. Be sure to have cash on hand.

2 Signal to the staff when entering.
Taking a seat without a word may startle the staff.
Make eye contact and indicate your party size with your fingers to make your entry smooth.

3 Travel light.
Keep belongings to a minimum and place them at your feet while eating.

4 Sit close together.
Yatai are small and have limited seating. Be considerate of others.

5 Order at least one drink and one food item per person.
Even if you are not explicitly told to do so, remember to do this as yatai etiquette.

6 No takeout.
Takeout is not allowed at yatai. Order only what you can eat.

7 Don't linger at one stall—go yatai hopping.
The cool way to enjoy yatai is not to linger long. See what other yatai have to offer.

YATAI Foods

Try to conquer all standard yatai foods!

Standard Yatai Foods

Yaki Ramen

A Fukuoka soul food said to have originated in a yatai.

Mentaiko Tamagoyaki

Spicy Fukuoka cod roe wrapped in fluffy omelet.

Ramen
A Fukuoka flavor you won't want to miss. Ordering one bowl per person is standard.

Yakitori

In addition to chicken, options include pork and seafood.

Oden

Ready to eat as soon as you order. Tell them your favorite ingredients.

Gyoza

The small size is typical of Fukuoka gyoza.

Drinks

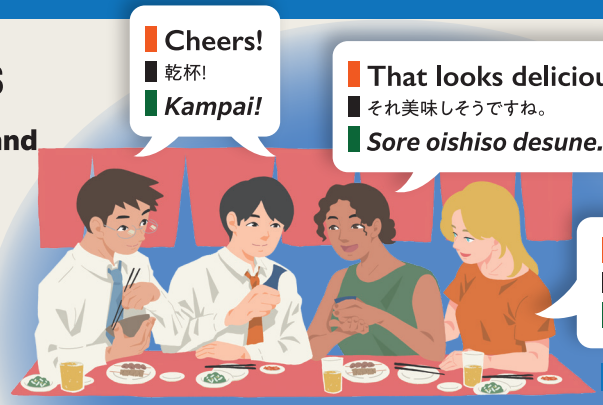
Non-drinkers often order oolong tea. In Japan, oolong tea is usually served cold. If you prefer room temperature or hot, ask the owner if it's possible.
In alcoholic drinks, highballs are popular in addition to the standard beer. Shochu can be drunk with cold or hot water, the latter of which is highly recommended in cold winters.

Useful Phrases

Try chatting with the owner and other customers!

When entering

How long is the wait?
どのくらい待ちますか?
Dono kurai machi masuka?



Cheers!
乾杯!
Kampai!

That looks delicious.
それ美味しそうですね。
Sore oishiso desune.

Are you a local?
地元の方ですか?
Jimoto no kata desuka?

What do you recommend?
おすすめは何ですか?
Ososume wa nan desuka?

With other customers

It's very delicious.
とても美味しいです。
Totemo oishii desu.

I'll have the same.
同じものをください。
Onaji mono wo kudasai.

With the owner