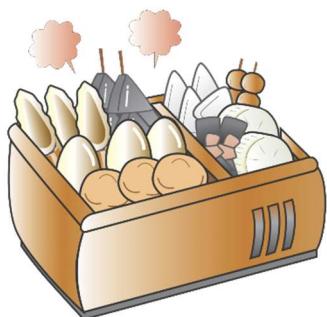


Shizuoka Oden Fair 2026

The Shizuoka Oden Festival marks its 20th anniversary in 2026. With more than 70 food stalls taking part, this year's event will be bigger than ever!



Oden is a traditional Japanese winter dish made by simmering ingredients such as fish cakes, tofu, eggs, and vegetables in a savory broth. It is commonly enjoyed at food stalls and casual eateries, especially during the colder months. During the festival, the city center will be transformed into a lively street-stall district, celebrating Shizuoka's long-established oden culture while also showcasing new styles and ideas. If you enjoy local food and a festive atmosphere, this is an event not to miss.

What Makes Shizuoka Oden Unique

Shizuoka oden has several distinctive features that set it apart from oden found in other parts of Japan:

1. It includes *kuro hanpen*, a black fish cake
2. The broth is dark and richly flavored
3. Ingredients are served on skewers
4. Aonori (green seaweed) and dashi powder are added on top
5. It is so familiar that it is even sold at traditional candy shops

Food Stalls

Visitors can enjoy:

- Well-known, long-established Shizuoka oden shops
- Popular newer restaurants from around the city
- Special guest oden stalls from 10 different regions across Japan

When

Friday 27 February: 4:00 pm–9:00 pm

Saturday 28 February: 10:00 am–9:00 pm

Sunday 1 March: 10:00 am–6:00 pm

Where

Aoi Square and Aoba Symbol Road

*Come straight down on the day. Event to go ahead come rain or shine.

Inquiries: Shizuoka Oden Fair Executive Committee Secretariat ☎ 070-4170-0711

City Division in Charge: Cultural Policy Division ☎ 054-221-1228

Official Website: <https://odenfair.com>



Translated by:

International and Intercultural Affairs Division

City of Shizuoka

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