



## My 14 Days Travel Itinerary In Kyushu Japan 2023 – Day 5

### Description

The plan for the day is to explore the town.

We chose breakfast for the day in the hotel. It was so-so for me.

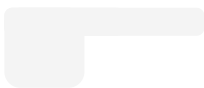
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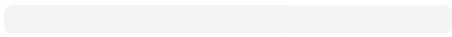
There are several day-onsens in the town. Some look gorgeous and worth a visit.

### Outdoor Onsen experience at ???

Unfortunately, the one we were interested in was closed for the day. I did a Google search and found this onsen nearby. It had a high rating.



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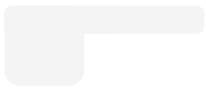
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The entrance fee was relatively cheap. You get a hut all to yourself.

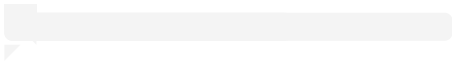
### **Beppu Ropway up Mount Tsurumi**

After the dip, we went to get tickets for the Beppu Ropeway up Mount Tsurumi. The town is small so the attractions are generally less than 15 minutes drive from each other.



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It was a pity that the view was obstructed by fog that day. We managed to hike around a bit, but the fog got quite intense, and we made our descent.



I read online that the view would have been spectacular if you visited during the Cherry Blossom season.

**Lunch: Hot spring steamed food at Jigokumushi Kobo Steam Cooking Center**

Lunchtime was at the famous Jigokumushi Kobo Steam Cooking Center (?????????, Jigokumushi K?b? Kannawa).



Here, the food is cooked via the steam generated from the hot springs. It's a fun DIY experience. First, you order the food you want. Next up, head to the kitchen area and rent your steam chamber. One of the volunteers will guide you to a steam chamber and help you set up the food. Set a timer and return to take out your food when it is done.



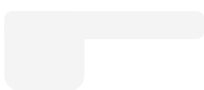
Do not be fooled by this seemingly simple meal. It was rather delicious. When food is hell-steamed, the flavour of the ingredients is not lost in water and oil, resulting in more decadent tastes where every subtle note is enhanced. This cooking method is also very healthy as the food's vitamins and nutrients are better preserved in the steam, unlike when food is boiled or fried.



After lunch, we aimlessly strolled around the streets and ended up at the shopping mall.

### **Dinner: Toriten at Toyotsune Beppu Station Branch**

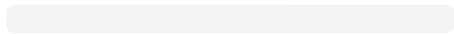
We heard Beppu is famous for its Toriten (tempura-style fried chicken), and right next to our hotel is a restaurant serving Toriten. It seemed rather popular, and the wait could be long during peak hours.





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The fried chicken does look like Kaarage if you ask me. The way of cooking is slightly different. You can understand it as Toriten's method is closer to making tempura.

I find the taste forgettable. Perhaps I should visit the original shop next time and see if there's any difference.

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Read more:



[My 14 Days Travel Itinerary In Kyushu Japan 2023 – Day 4](#)

[My 14 Days Travel Itinerary in Kyushu Japan 2023 – Day 6](#)

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***PS: if you want a copy of my entire itinerary, leave a comment below with your email, and we will send it to your inbox!***

**Date Created**

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