

2025

Taipei Night Market Guidebook



2025

Taipei Night Market Guidebook



Foreword

The Taipei Night Market Guidebook is thoughtfully compiled as the ultimate food guide for everyone who loves night market street food. It offers the latest and most comprehensive night market information, while helping readers easily discover the unique flavors and irresistible charm of Taipei's night markets.

Each year, the Taipei City Market Administration organizes the Night Market Food Festival. This year's theme, "Perfect Pairings: A Black-and-White Delight," highlights how night market food—no matter how they are combined—can spark surprising and delightful culinary experiences. For this edition, local experts from diverse professions were specially invited to personally explore the distinctive culture of night markets. Their experiences and spirit are captured in this guide, allowing readers not only to read about Taipei's night markets, but also to feel as if they are experiencing the culture firsthand.

Whether you are a local resident of Taipei or a visitor from afar, this guidebook offers an unprecedented immersive experience. By following the guide, readers can easily tour the city's most popular night markets and uncover the most iconic "must-try night market food." At the same time, you can trace the footsteps of local insiders to discover hidden alleyway snacks and be among the first to savor the promising flavors of emerging vendors.

We hope this guidebook becomes your perfect companion on every night market adventure. Let us immerse ourselves together in the vibrant atmosphere of Taipei's night markets and fully enjoy the happiness that great food brings.



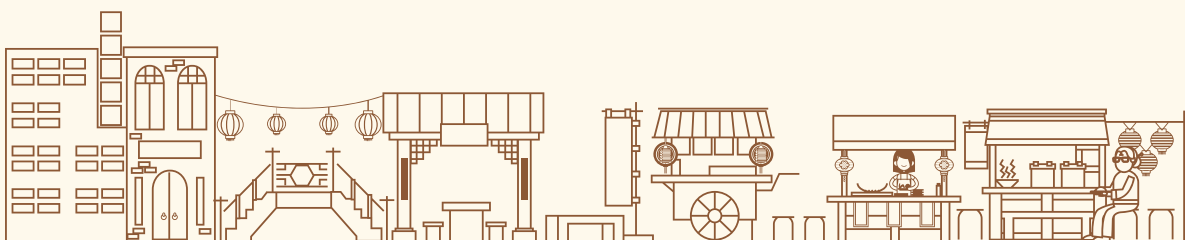
2025

Taipei Night Market Guidebook

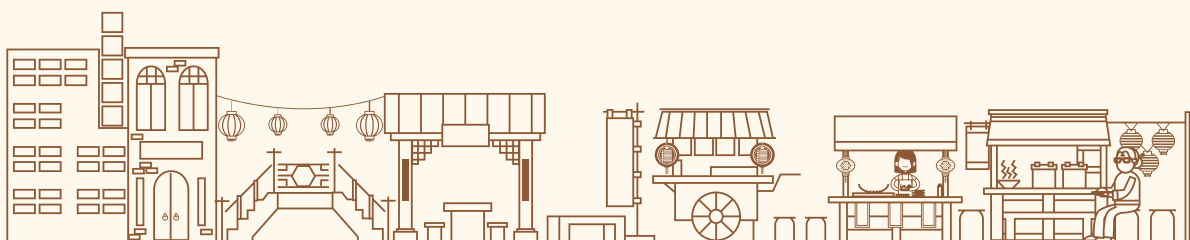


Table of Contents

Introduction to the “Night Market Divine Eats Ranking” Event	3
Location Map of Major Night Markets in Taipei	4
Shilin Night Market — Classic Shilin, a Never-Sleeping Food Paradise	6
Raohe Street Night Market — By Rainbow Bridge, Raohe’s Trendy Flavors	10
Linjiang Street Night Market — Alleyway Tastes in Xinyi’s Nightscape	14
Nanjichang Night Market — Everyday Local Flavors Hidden in the Old City	18
Shipai Shopping District Night Market — Local Food Moments by the Huangxi River	21
Ningxia Night Market — Old Taipei Flavors, a Bib Gourmand Night	24
Yanping North Road Section 3 Night Market — A Culinary Journey of Traditional Warmth	28
Gongguan Night Market — A Youthful University District Late-Night Food Landmark	31
Shuangcheng Street Night Market — Artsy Zhongshan, a New Night Food Scene	35
Jingmei Night Market — Night Market Flavors in Students’ Everyday Life	38
Dalung Night Market — Timeless Tastes by the Confucius Temple	41
Liaoning Street Night Market — Subtle Alley Lights, an Artsy Food Stroll	44
Bangka Night Market Cluster — The City’s Nighttime Stories of Old Taipei	47



book

This image shows a single sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

2025

Taipei Night Market Guidebook



Night Market Divine Eats Ranking — Event Introduction

The annual Taipei Night Market Food Festival features its most anticipated highlight—the Night Market Iconic Food Awards. This ranking represents the highest honor among Taipei night market delicacies and is widely regarded as the most credible guide to night market food.

Through enthusiastic public participation and voting during the peak summer tourism season, the awards recognize the most popular and representative classic street foods, showcasing award-winning vendors and their signature dishes to the public.

In addition to the established Night Market Iconic Food Award, this year also marks the inaugural introduction of the Rising Star Award. This special category selects five promising vendors who have not won awards in the past three years but achieved outstanding voting results. The list not only highlights the emergence of new talents, but also reflects the strong potential these vendors have accumulated in the hearts of consumers.

This culinary celebration is a chapter written together by consumers across Taiwan. Behind every award is the vendors' dedication to quality and the public's recognition of great flavor—together bearing witness to and encouraging the innovation and continued legacy of night market food.



Map of Taipei's Major Night Market Locations



2025

Taipei Night Market Guidebook



BL Bannan Line

Longshan Temple		Guangzhou Street Night Market
		Wuzhou Street Night Market
	BL 10	Xichang Street Night Market
		Huaxi Street Night Market
		Mengjia Night Market

G Songshan-Xindian Line

Jingmei	G 05	Jingmei Night Market
Gongguan	G 07	Gongguan Night Market
Xiaonanmen	G 11	Nanji Chang Night Market
Songshan	G 19	Raohe Street Night Market

BR Wenhu Line

Nanjing Fuxing	BR 11	G 16 Liaoning Street Night Market
----------------	-------	-----------------------------------

R Tamsui-Xinyi Line

Xinyi Anhe	R 04	Linjiang Street Night Market
Shuanglian	R 12	Ningxia Night Market
Yuanshan	R 14	Dalong Night Market
Jiantan	R 15	Shilin Night Market
Shipai	R 19	Shipai Mall Night Market

O Zhonghe Xinlu Line

Daqiaotou	O 12	Yan San Night Market
Zhongshan Elementary School	O 10	Shuangcheng Street Night Market

Shilin Night Market

Classic Shilin, a Never-Sleeping Food Paradise

Located near Jiantan MRT Station, Shilin Night Market is surrounded by attractions that make it a perfect day-to-night destination. During the day, visitors can stroll through the Shilin Official Residence to soak in a sense of history, or admire the striking architecture of the Taipei Performing Arts Center. For a more playful experience, the National Taiwan Science Education Center and the Taipei Astronomical Museum are also popular choices.

Don't forget to look up and visit Shilin Cixian Temple, the birthplace of the night market, to experience the area's local religious culture. Finally, return to Shilin Night Market and wrap up this rich journey with even more delicious food—the perfect ending to a full and satisfying adventure.

Award Winning Stalls: Guan Fish Ball House (JiHe Road Branch), A Liang Noodle, Booty Daddy



Local Expert's Night Market Journey – Shilin Night Market

Associate Professor Lai Yi Hua

A warm feast blending technology and culture, guided by a professor from Soochow University

Associate Professor Lai Yi Hua from the Department of Political Science at Soochow University joins us to experience the diverse charms of Shilin Night Market. Professor Lai explains that Shilin Night Market has been part of her daily life since childhood. Beyond food, it is also a place to shop for everyday goods. The surrounding Yangming Theater and Cixian Temple enrich the area with cultural and artistic atmosphere. With the opening of the Taipei Performing Arts Center, the night market has welcomed more international flavors, attracting foreign visitors and keeping its appeal fresh and enduring.

Professor Lai begins her recommendations with Hai You Ten Herbal Pork Ribs, a shop with more than 55 years of history and multiple Michelin Bib Gourmand honors. Its signature herbal pork rib soup, simmered with 15 medicinal herbs, offers a refreshing broth that leaves a lasting impression. Next is Good Friend Cold Noodle, where springy Noodle are brightened with lemon and sesame paste, topped with crisp cucumber and pickled mustard greens, a combination that won her praise.

The third stop is Homeland Charcoal Grilled Chicken Cutlet, serving chicken cutlets of perfect thickness, fried then grilled, brushed with a secret sauce for layered flavor. Professor Lai considers it a true night market classic. She then recommends Prince Cheese Potato, a hearty dish of steamed then fried potato stuffed with pineapple, broccoli, shredded ham, corn, egg, and tuna. Fragrant and balanced, one serving is enough to satisfy. The final stop is Milk Tea Mama, a legendary drink stall founded in 1976. Professor Lai suggests the “Grass Jelly Pearl Milk Tea,” where the gentle sweetness of grass jelly blends seamlessly with creamy milk, complemented by chewy pearls — a refreshing summer treat loved by both adults and children.

Shilin Night Market is conveniently located near the MRT, combining culture, religion, and commerce, making it a core hub of Taipei's night economy. Through the annual Taipei Night Market Feast event, locals rediscover Shilin not only as a food paradise but also as a vital center of lifestyle, culture, and industry. With the Taipei City Market Administration and the Shilin Night Market self-management organization working together, the market delivers unique taste experiences. Whether you are a seasoned foodie seeking classic flavors or a young visitor chasing trendy bites, Shilin Night Market has something for everyone. Anchored by Cixian Temple, Shilin Night Market is more than a gathering place for eats — it is a living symbol of culture and flavor. Visitors from Taiwan and abroad are warmly invited to experience the craftsmanship and tradition of its Stalls and join in a heartfelt feast at Shilin Night Market.



Shilin Night Market



Guan Fish Ball House, JiHe Road Branch (Spicy Fish Balls)

Winner of the 2025 Night Market Divine Eats Award

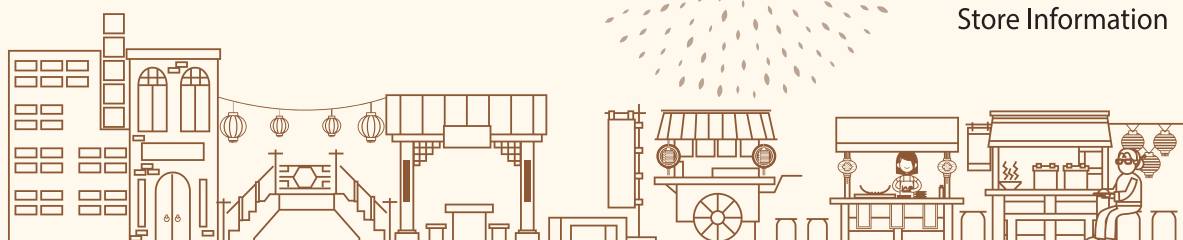
A visit to Shilin Night Market would not be complete without stopping at this highly praised fish ball specialty shop. Each fish ball at Guan Fish Ball House is soaked for hours in a signature sauce, allowing the flavor to penetrate deeply. The moment you bite into one, a burst of rich aroma fills your mouth, with a savory sweet taste that keeps you coming back for more. The shop breaks tradition by creating a variety of unique flavors, ranging from the classic original to Thai Tom Yum, Japanese curry, spicy Sichuan pepper, and even Southeast Asian laksa — each offering a delightful surprise for the palate. The owner insists on using quality ingredients, ensuring the fish balls are not only springy in texture but also full of fresh taste. Whether you are a devoted fish ball lover or simply curious to try something new, Guan Fish Ball House is sure to satisfy your culinary adventure.

Address: No. 7, JiHe Road, Shilin District, Taipei City 111, Taiwan

Tel: 0935-357-698



Store Information



A Liang Noodle

Winner of the 2025 Night Market Divine Eats Award

This noodle shop has been a beloved presence at the Shilin Temple entrance for half a century, carrying on 50 years of traditional flavor. Its signature dish combines three highlights — braised intestines, handmade meatballs, and fresh oysters — all brought together in a broth that is carefully simmered over a slow fire. The soup is rich and aromatic, pairing perfectly with springy, silky Noodle, savory intestines, daily delivered plump oysters, and firm, hand crafted meatballs. Every bite bursts with freshness and layered taste, making it a truly unforgettable classic.

Address: No. 84, Danan Road, Shilin District, Taipei 111
Phone: 0935 879 486



Store Information

Booty Daddy (Grilled Chicken Tails)

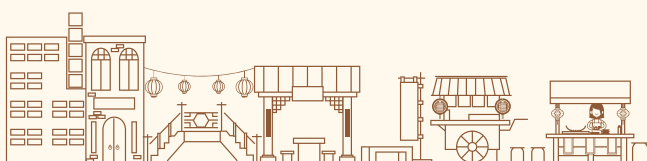
Winner of the 2025 Night Market Divine Eats Award

Booty Daddy redefines the way you think about chicken tails. Using locally raised Fangtu chickens from Taiwan, each piece is carefully prepared and slow grilled over a double low flame until perfectly crisp on the outside and tender within. The stall offers eight distinctive flavors — from the timeless salt and pepper to bold American style smoked — ensuring there is something to please every palate. With its retro American style food cart, Booty Daddy stands out as both fashionable and eye catching, making it a must visit stop for adventurous food lovers.

Address: Next to No. 6, Lane 101, Wenlin Road, Shilin District, Taipei 111



Store Information



Raohe Street Night Market

Beside the Rainbow Bridge, a Stylish Feast

Take the MRT to Songshan Station and you will arrive at the grand stage of Raohe Street Night Market. Begin your journey with a visit to Songshan Ciyou Temple at the entrance, where the ancient and solemn atmosphere sets the tone. As evening approaches, stroll along the riverside near Rainbow Bridge to admire the sunset over the Keelung River, a perfect prelude to your night market adventure. Finally, step back into Raohe Street and indulge in the wide variety of night market delicacies.

Award Winning Stalls: Ganquan Tofu Pudding – Raohe Branch, Xin Xin Hong Kong Style Rice Rolls, Fei Fei Stone Ground Corn Cake



Local Expert's Night Market Journey

Raohe Street Night Market National Treasure Sculptor Huang Bing Hui

National Treasure Sculptor Huang Bing Hui Explores Raohe Night Market: A Feast of Temple Culture and Street Food

Raohe Street Night Market, located near Songshan Station, brings together classic Taiwanese snacks and everyday folk culture. Nearby, Songshan Ciyou Temple is a thriving center of worship, and many temple statues across Taiwan were crafted by national treasure sculptor Huang Bing Hui. This time, Master Huang personally visited Raohe Street Night Market in Songshan District, guiding us to savor its street food from an artistic perspective.

His first stop was the Michelin Bib Gourmand recommended Fuzhou Shizu Pepper Bun. Even before reaching the stall, the aroma of charcoal grilling filled the air. Freshly baked buns emerged with crispy crusts and juicy fillings, made from fresh pork and a unique pepper blend. Master Huang remarked, "The charcoal grilled crust makes you want to keep eating bite after bite." Next, he visited another Michelin recommended stall, Chen Dong Herbal Pork Ribs. The rich herbal broth is simmered for hours, with ribs cooked until tender and flavorful, melting in the mouth. After tasting, he commented, "The soup is sweet without bitterness, and drinking it warms the whole body." He added that the nourishing herbal ribs soothe both body and mind, helping him forget daily fatigue.

The third stop was Xige Papaya Milk, where freshly cut papaya is blended with milk into a smooth, rich drink that is not overly sweet. Made with genuine ingredients, it refreshed his palate and gave him energy for the rest of the evening. Around the corner, Dong Fa Hao Oyster Vermicelli drew him in with its fragrant aroma. The broth was savory, the oysters plump and fresh, and the braised intestines richly flavored, creating a layered taste in every bite. Master Huang reflected that whether in temple woodcarving or running a food stall, only sincerity and persistence can win customers' trust.

Finally, he visited the distinctive Fei Fei Stone Ground Corn Cake, made by grinding corn into batter with a traditional stone mill and pan frying it into golden, crispy cakes. Simple yet naturally sweet, it reminded him of the humble beginnings of his career, built step by step. He admitted that while running a temple woodcarving business carries a sense of mission, it also brings the pressures of competition and customer expectations. That evening at Raohe Street Night Market was not only a feast for the senses but also a moment of spiritual relaxation. Raohe Street Night Market is a gathering place for food and a vivid reflection of Taipei's nightlife.



Raohe Street Night Market

Ganquan Tofu Pudding – Raohe Branch

(Tofu Pudding with Tapioca Pearls)-Winner of the 2025 Night Market Divine Eats Award

If you are looking for a refreshing dessert at Raohe Street Night Market, Ganquan Tofu Pudding is a must try. Established in 1987, this long-standing shop has spent decades perfecting its craft, insisting on using non-GMO soybeans and filtered water to create tofu pudding by traditional handmade methods. The result is a silky, delicate texture with a naturally rich soybean aroma, paired with the shop's signature sweet syrup to deliver the classic flavor of old-style tofu pudding.

Its most popular topping, chewy white tapioca pearls, adds a soft yet bouncy bite that contrasts beautifully with the smooth tofu pudding, making it a favorite choice among regulars. More than just a cooling treat, Ganquan Tofu Pudding carries the cherished memories of old Taipei. Enjoying a bowl here feels like stepping back into the pure and simple joys of childhood.

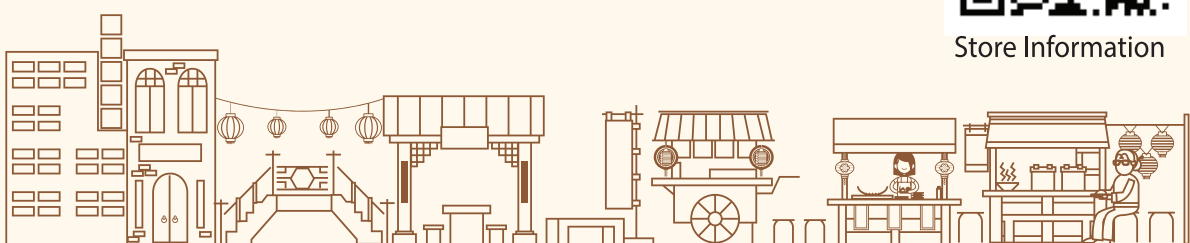


Address: No. 204, Raohe Street, Songshan District, Taipei 105

Phone: 0980-116-932



Store Information



Xin Xin Hong Kong Style Rice Rolls

Winner of the 2025 Night Market Divine Eats Award

For authentic Hong Kong style rice rolls, Xin Xin is the place to be. The owner carries on the craftsmanship of Hong Kong tea house masters, insisting on using painstakingly stone ground indica rice flour to bring out the distinctive rice fragrance. The rolls are silky, tender, and springy, with a refined texture. The signature fresh shrimp rice roll is especially popular — each one generously wrapped with nine whole deveined shrimp, plump and refreshing, making it a favorite among many female customers.



Store Information

Address: Stall 036, Front Section, No. 204, Raohe Street, Songshan District, Taipei 105
Phone: 0982 327 468

XFei Fei Stone Ground Corn Cake (Caramel Crispy Corn Cake) - Winner of the 2025 Night Market Divine Eats Award

At Raohe Street Night Market, if you're searching for a unique snack, let the aroma of Fei Fei Stone Ground Corn Cake guide you. Each corn cake is freshly pan-fried to order, made from carefully selected sweet corn that is stone-ground into a smooth, finely textured paste. The result is a naturally sweet, dense, and satisfying bite. The exterior is sprinkled with fine sugar and lightly torched to create a golden, caramelized crispy crust, perfectly complementing the soft and tender filling inside. Every bite delivers a delightful surprise and an unforgettable taste.

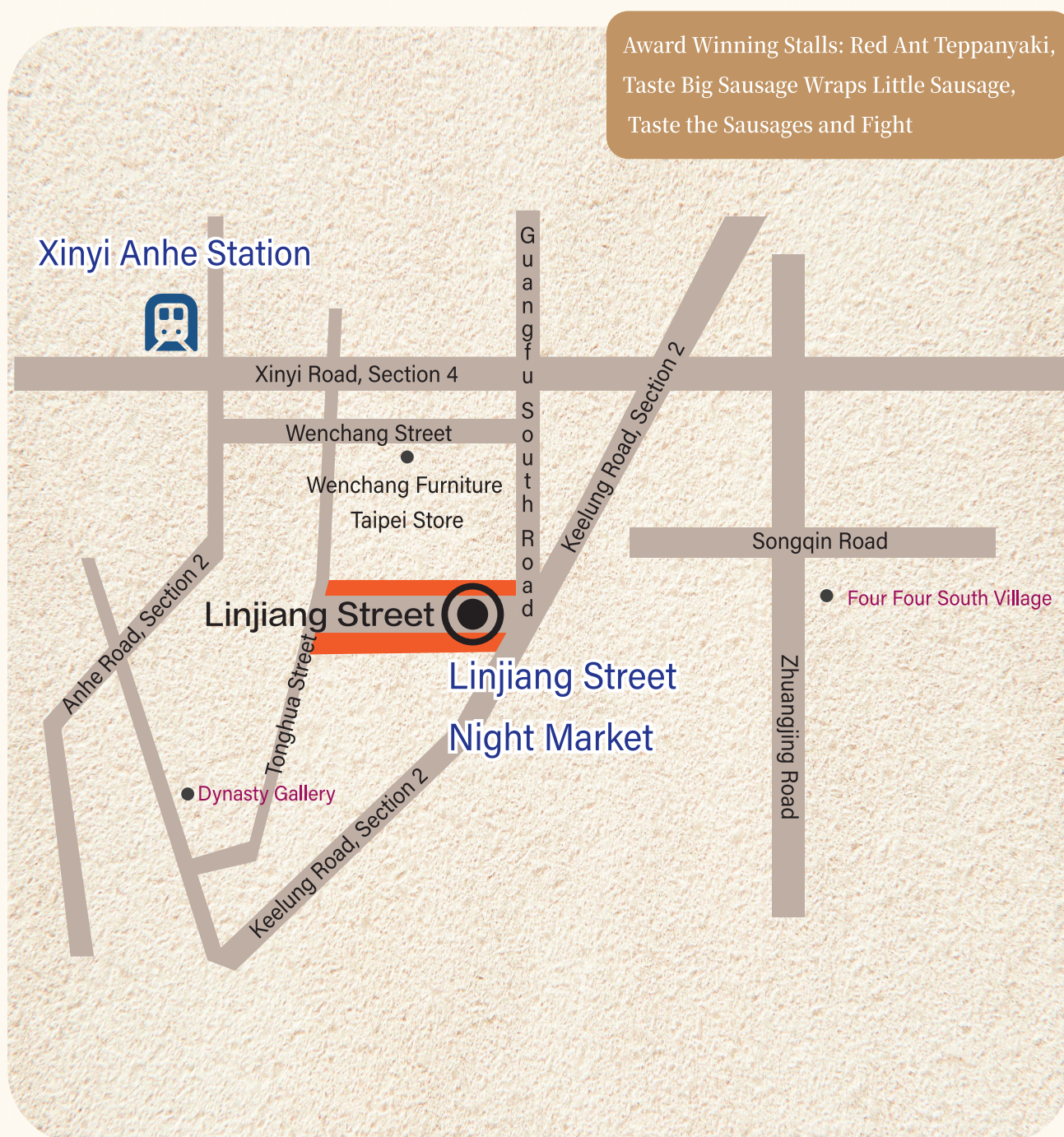


Store Information

Address: No. 93, Raohe Night Market, Songshan District, Taipei 105
Phone: 0916906052

Linjiang Street Night Market — Alleyway Flavors in Xinyi's Nightscape

Take the MRT to Xinyi Anhe Station and begin your culinary journey at Linjiang Street Night Market! Before diving into the food Stalls, you might stroll along Wenchang Furniture Street to explore design and lifestyle aesthetics, or visit Dynasty Gallery to immerse yourself in art. Another option is to wander through the historic Si Si Nan Cun, where you can experience the charm of old military dependents' villages. All these highlights ultimately lead you back to Linjiang Street, where delicious night market fare awaits to satisfy your taste buds and add a brilliant page to your culture rich and flavor filled travel story.



Linjiang Street Night Market

Local Expert's Night Market Journey – Linjiang Street Night Market

EasyCard's Senior Project Manager Li Zheng Hao

EasyCard's Li Zheng Hao Visits Linjiang Street Night Market Experiencing the Everyday Charm and Culture of the Night Market

Located in Taipei's Daan District, Linjiang Street Night Market is rich in local flavor and classic snacks. At the entrance, red lanterns hang high, while the aromas of stinky tofu, braised snacks, and grilled squid fill the air. Li Zheng Hao personally toured this food paradise, experiencing its charm and sharing how, as a public servant, he finds joy and relief from daily work pressures through the night market.

His first stop was the renowned Honghua Queen Spicy Saltwater Chicken. Perfectly seasoned and freshly cooked each day, the stall offers chicken, tofu skin, cabbage, tempura, egg yolk, bamboo shoots, and more. Li noted that the chicken was tender and juicy, the tofu skin soaked up the broth, the unique soft quail eggs were impressive, and the crisp bamboo shoots added another layer of flavor. Next, he was drawn by the aroma of Squid Boss: Fresh Fried Squid. Whole, plump squid is coated in batter, deep fried, and sliced, yielding a crispy exterior and chewy interior. Served with salt and pepper and refreshing cucumber, it perfectly showcases the squid's natural taste. Continuing along the night market, he visited Taste the Sausages and Fight, where handmade sausages are charcoal grilled to perfection, with smoky fragrance, springy texture, and firm bite — a must try for seasoned food lovers. Li also stopped at the Michelin Bib Gourmand recommended Liang Chi Lu Wei This honor not only affirms the stall's craftsmanship but also makes it a shining star of the night market, attracting diners from near and far. He sampled braised chicken wings, rice blood cake, and tofu, praising the balanced seasoning and rich flavor. Finally, he visited Brother Wu Rou Jia Mo, ordering cheese and braised egg varieties. He highly praised the crispy, non-greasy bread packed with generous fillings, noting that the pairing of cheese and braised egg was especially memorable.

Li expressed that carrying the responsibility of advancing smart payments and improving everyday convenience requires forward looking strategies and the ability to meet fast changing market demands and vast user needs. Yet, strolling through the bustling night market and tasting authentic snacks is the best way to ease burdens and feel the city's pulse. EasyCard Company will continue striving to provide more convenient payment methods, enabling more people to freely explore the unique charm of Taiwan's night



Linjiang Street Night Market

Red Ant Teppanyaki (Garlic Chicken Leg Set) - Winner of the 2025 Night Market Divine Eats Award

At Linjiang Street Night Market, Red Ant Teppanyaki is the top choice for a feast that excites all the senses. With over 30 years of culinary heritage, this teppanyaki kitchen is dedicated to using only the freshest ingredients, bringing out the full richness of iron-griddle flavors. The signature chicken leg is pan-seared to a golden, crispy perfection, sealing in its natural juices. Fragrant garlic slices and a house-made special sauce sizzle together, filling the air with an irresistible aroma.

Paired with the chef's swift and skillful technique, sight and taste come together in a perfectly orchestrated feast. A true favorite among teppanyaki lovers, this is also a must-try choice that food enthusiasts simply can't miss.

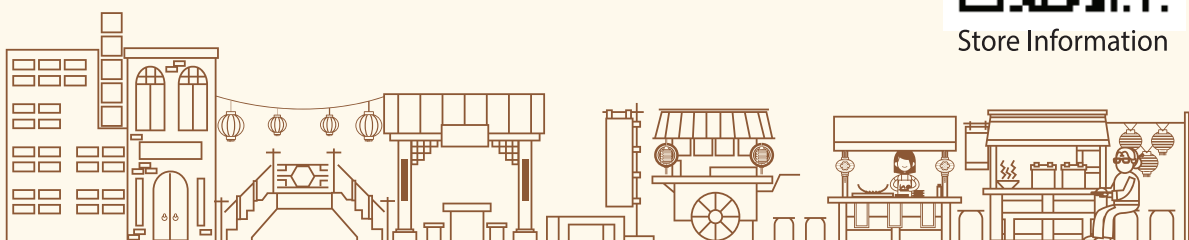


Address: No. 7, Linjiang Street, Daan District, Taipei 106

Phone: 02-2325-5294



Store Information



Linjiang Street Night Market

Taste Big Sausage Wraps Little Sausage -

Winner of the 2025 Night Market Divine Eats Award

While preserving the handmade glutinous rice sausage and traditional pork sausage of the classic “Da Chang Bao Xiao Chang,” this creative twist adds crispy Kuai Kuai corn snacks for an unexpected burst of flavor. The result transforms a familiar street food into a delightful surprise, offering rich layers of texture and a truly memorable bite—well worth a try.



Address: No. 7, Linjiang Street, Daan District, Taipei 106
Phone: 0958 873 617



Store Information

Taste the Sausages and Fight (3 in 1 Combo) -

Winner of the 2025 Night Market Divine Eats Award

With a wooden stall that blends traditional and Japanese design elements, this emerging food stall offers handmade sausages, southern-style glutinous rice sausage rings, and distinctive sliced salted pork. Each item reflects the owner's dedication to quality ingredients and craftsmanship, making it a promising new favorite that food lovers won't want to miss.



Address: No. 83, Linjiang Street, Da'an District, Taipei 106
Phone: 0975-116-157



Store Information

Nanjichang Night Market — A Taste of Local Life Hidden in the Old City

Located near the Xiaonanmen MRT Station, Nanji Chang Night Market offers a taste of authentic local life. Begin your journey at the Taipei Botanical Garden to refresh your mind and body, or step into the tranquil Japanese architecture of Nanmen Town 323. Continue on to the National Museum of History to immerse yourself in culture. With your appetite awakened, embrace the vibrant atmosphere of Nanji Chang Night Market, where a variety of snacks add sparkle to your Taipei night market adventure.

Award Winning Stalls:

- Matsu Milk Tea / Matsu Scallion Pancake
- Juan Juan Village Peanut Roll Ice Cream



A Local's Night Market Mini Tour — Nanjichang Night Market

Nanji Chang Night Market —

Discovering the Flavors of “He Jia” with the Young Boss of Stinky Tofu

Lin Song Yi, the young owner of He Jia Stinky Tofu, is known for his dedication to traditional snacks and creative twists. After long hours running his shop — from selecting ingredients, mastering fermentation, to perfecting the cooking process — he finds relief by strolling through the lively Nanji Chang Night Market, where the bustling crowds and enticing aromas ease away the day's pressures.

His first stop was Musa Curry Pie, famous for handmade curry. The meat curry, cooked with onions, tomatoes, and dozens of natural spices, locks in juices and sweetness, while the vegetarian version blends potatoes, carrots, and peas with spices for a soft, rich texture. Lin praised their commitment to natural ingredients, giving customers peace of mind.

Next, he visited the First Salt & Pepper Chicken, a stall with over 40 years of history. Offering both charcoal grilled and fried options, the stall uses a secret barbecue sauce and traditional charcoal for smoky flavor. Their fry then grill method creates chicken that is crispy outside, tender inside, and full of layered taste — leaving Lin impressed.

For dessert, Lin recommended Zhen Hao Wei Hong Kong Egg Waffles, with crispy shells, fluffy interiors, and rich egg milk aroma, available in many flavors. He was also drawn to Ju Taro Molten Egg Cakes, with cute shapes and creamy custard filling, a sweet treat loved by all ages.

Finally, Lin ended his night at Matsu Milk Tea, savoring its silky blend of milk and condensed milk. The signature “Matsu Blue Tears” dazzled with its layered blue gradient, refreshing lemon notes, delicate bubbles, and konjac pearls bursting with kumquat flavor — a drink as beautiful as it is delicious.



Nanjichang Night Market

Matsu Milk Tea / Matsu Scallion Pancake (Brown Sugar Tapioca Thick Milk Tea)

- Winner of the 2025 Night Market Divine Eats Award

Raised at Nanjichang Night Market, a young girl grew up alongside a boy who inherited his father's craft, together weaving a story filled with seaside flavors. Handmade brown sugar syrup is paired with premium Assam black tea and rich New Zealand milk, then topped with chewy, house-made brown sugar tapioca pearls. Each cup tells a story of craftsmanship, family, and life's turning points.



Store Information

Address:

No. 20 & No. 22, Ln. 309, Sec. 2, Zhonghua Rd.,
Zhongzheng Dist., Taipei City (Stall No. 23)

Phone: 0905-189-618

Juan Juan Village Peanut Roll Ice Cream (Tiramisu Peanut Roll Ice Cream)

- Winner of the 2025 Night Market Divine Eats Award

This signature dessert is an original creation by Juan Juan Village. A thin, chewy crepe wraps freshly shaved peanut candy powder and smooth tiramisu ice cream, which melts gently in the mouth. The aroma of peanut liqueur balances perfectly with fresh cilantro, creating an unexpected yet harmonious flavor. Each bite is a bold and delightful reinterpretation of traditional desserts.



Store Information

Address:

No. 1, Aly. 20-1, Ln. 313, Sec. 2, Zhonghua Rd., Zhongzheng Dist., Taipei
City

Phone: 0909-353-520

Shipai Commercial Night Market —Local Tastes by the Huangxi Stream

Easily accessible from Shipai MRT Station, this night market is a food haven for students and locals alike. By day, it is Shipai Traditional Market, bustling with everyday life. At dusk, take a stroll along the nearby Huangxi Green Belt before diving into the lively night market atmosphere—an ideal way to complete a delicious food journey.

Award-Winning Stalls

- Shipai Old-Style Meatballs
- Springy Noodle



Shipai Commercial Night Market

A Local's Night Market Mini Tour — Shipai Commercial Night Market

Director Yang Min-Hsiu, Planning Office, Taipei Veterans General Hospital

Director Yang Min-Hsiu, Planning Office, Taipei Veterans General Hospital

During his busy workdays at Taipei Veterans General Hospital, Director Yang Min-Hsiu often unwinds by exploring the nearby Shipai Commercial Night Market. Wandering through familiar streets filled with warmth and aroma, he finds comfort and renewed energy.

Director Yang first stops at Ah Chuan Pan Fried Buns, where crispy skins encase juicy fillings. He appreciates the simple yet satisfying flavors. Next is Chen Ji Fried Chicken, a classic Taiwanese favorite with golden, crispy skin and tender meat. Carefully controlled oil temperature ensures a light, non-greasy texture suitable for all ages.

A must-try specialty is Xiao Yao Ji Saltwater Chicken, featuring a mild herbal broth and customizable vegetable choices. Nearby, Jin Xian Fish Ball Shop offers squid soup, chicken rolls, pork chops, and tempura—each dish showcasing authentic Taiwanese flavors that satisfy busy professionals.

Finally, Yang recommends Vegetarian Oyster Omelet, an innovative dish replacing oysters with mushrooms. Lightly pan-fried with minimal oil, it delivers crisp texture and clean flavors without sacrificing richness, making it suitable even for elderly diners.

This night market journey introduces Director Yang to new perspectives on vegetarian cuisine while deepening his appreciation for human warmth and everyday life through food.



Shipai Commercial Night Market

Shipai Old-Style Meatballs-

Winner of the 2025 Night Market Divine Eats Award

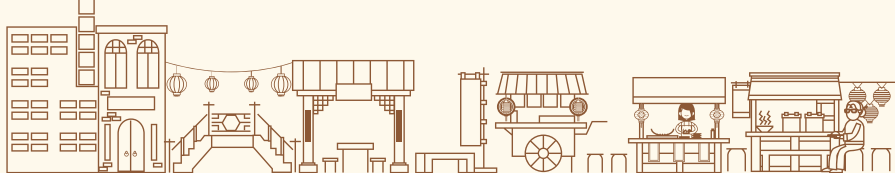
A local favorite for decades, these handmade meatballs feature translucent, springy wrappers filled with savory minced pork. Topped with a special garlic-infused sauce, each bite delivers layers of classic Taiwanese flavor and nostalgic comfort.



Address:

No. 17, Yumin St., Beitou Dist., Taipei City

Phone: 0980-704-261



Store Information

Springy Noodle -

Winner of the 2025 Night Market Divine Eats Award

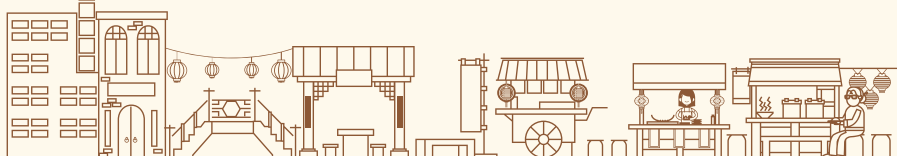
Thick, springy noodle coated in aromatic sauce deliver a satisfying bite every time. Made using traditional methods, the noodles can be enjoyed dry or in soup, making them a must-try local classic at Shipai Commercial Night Market.



Address:

No. 15, Ln. 40, Yumin Rd., Beitou Dist., Taipei City

Phone: 02-2828-7028

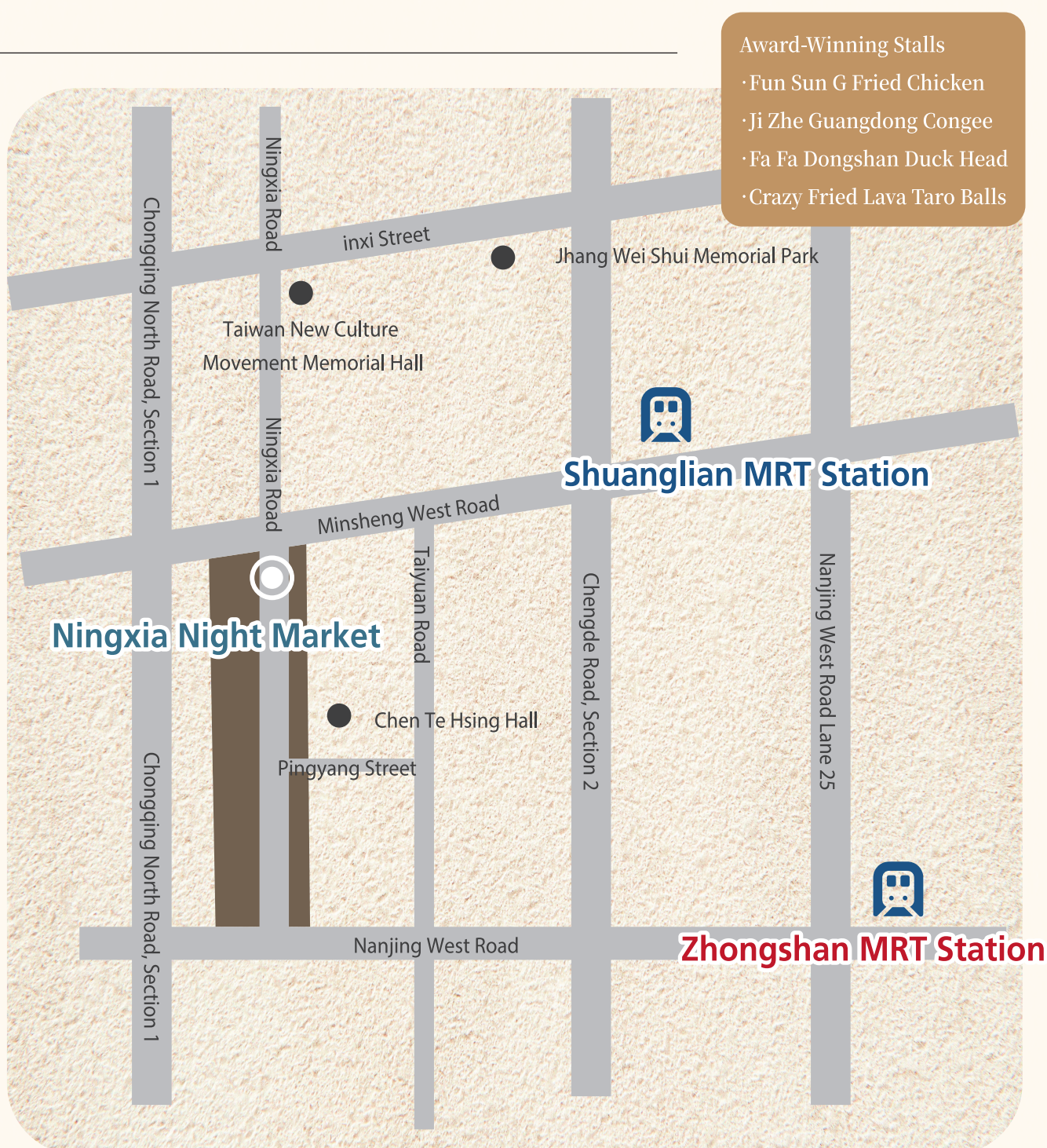


Store Information

Ningxia Night Market —Old Taipei Flavors, a Bib Gourmand Night

Just a few minutes' walk from Shuanglian MRT Station, Ningxia Night Market is a paradise for food lovers. This compact yet highly concentrated night market gathers countless must-try local snacks.

Begin with nearby Chen Te Hsing Hall, where you can experience the beauty of traditional Taiwanese cuisine. Continue your journey by visiting the Taiwan New Culture Movement Memorial Hall and Jhang Wei Shui Memorial Park, tracing the cultural pulse of Taipei. End your walk through nearby streets filled with art and cafés, before returning to Ningxia Night Market to complete an unforgettable culinary night.



A Local's Night Market Mini Tour — Ningxia Night Market Chairman Chang Yung-Chang

Formosa Chang's Chairman Chang Yung-Chang: Rooted in Ningxia for Over 60 Years, Sharing Great Flavor and Mutual Prosperity

Chairman Chang Yung-Chang has deep roots in Ningxia Night Market. Leading his team from Ningxia Night Market outward, he invites food lovers to rediscover the charm of this historic food district.

This journey explores nine representative stalls. The first stop is Chang's Braised Pork Rice, known for its tender five-spice pork and fragrant sauce paired with perfectly cooked rice—simple yet unforgettable. Chang believes that with the right timing, location, and people, even a small stall can grow into a nationally recognized brand.

Next is Zhi Fu Restaurant, operating for over 40 years and famous for its braised pork knuckles—rich yet not greasy, tender and flavorful. Nearby, Yuanhuan Oyster Omelet offers a modern twist using fresh oysters and crispy eggs with sweet-savory sauce, making it one of the most popular stalls.

Chang highly recommends Fun Sun G Fried Chicken, whose thick-cut chicken cutlets are crisp outside, juicy inside, rich in flavor but never oily—an undeniable night market star. Another must-try is the innovative Exploding Crispy Squid, pairing giant squid with refreshing cucumber and wasabi sauce, especially popular among younger diners.

For desserts, Chang suggests Lin Zhen Zhen Grilled Mochi, where traditional peanut candy powder meets creamy ice cream. Beverage lovers should not miss Childhood Papaya Milk, made with fresh papaya and milk, evoking nostalgic flavors. Nearby, Fa Fa Dongshan Duck Head stands out with its deep, aromatic braising technique.

The final stop is Li Zhang Bo Stinky Tofu, a stall deeply rooted in Ningxia Night Market for over 30 years. Crispy fried tofu, fragrant sesame tofu, and rich duck blood combine to create bold flavors without excessive spiciness—leaving a lasting impression.

From a single stall to 73 franchise locations nationwide, Chang's family story is deeply intertwined with Ningxia Night Market. With a service philosophy rooted in kindness and cooperation, the night market thrives as a shared success among vendors, educators, and government partners.



Ningxia Night Market

Fun Sun G Fried Chicken- Winner of the 2025 Night Market Divine Eats Award

Offering thick-cut chicken fillets with over a dozen flavor options, Fun Sun G was founded by the second generation of a fried chicken family. Insisting on in-house recipe development, each piece is crispy on the outside, juicy on the inside—an irreplaceable classic night market flavor.

Address:

Stall No. 071, Ningxia Night Market, Datong

Dist., Taipei City

Phone: 0988-827-326



Store Information

Ji Zhe Guangdong Congee (Cantonese Congee)- Winner of the 2025 Night Market Divine Eats Award

Slowly simmered over high heat, this congee delivers rich aroma and silky texture. Light yet deeply flavorful, it's the perfect comfort food after indulging in heavier dishes.

Address:

Stall No. 035, Ningxia Night Market, Datong

Dist., Taipei City

Phone: 0935-233-118



Store Information



Fa Fa Dongshan Duck Head - Winner of the 2025 Night Market Divine Eats Award

Loved for its uniquely aromatic flavor, this stall uses fresh duck heads carefully braised each day. A blend of spices and secret sauce enhances the natural sweetness of the duck, creating rich layers of flavor—perfect as a snack or paired with drinks.



Address:

No. 13-25, Ningxia Road, Datong Dist., Taipei City



Store Information

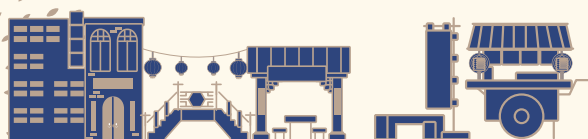
Crazy Fried Lava Taro Balls- Winner of the 2025 Night Market Rising Star Award

Premium taro is mashed into a smooth paste, then deep-fried at high temperature until golden and crisp outside, soft and molten inside. Sweet but not overwhelming, with distinct layers of texture, this is a taro lover's dream snack.



Address:

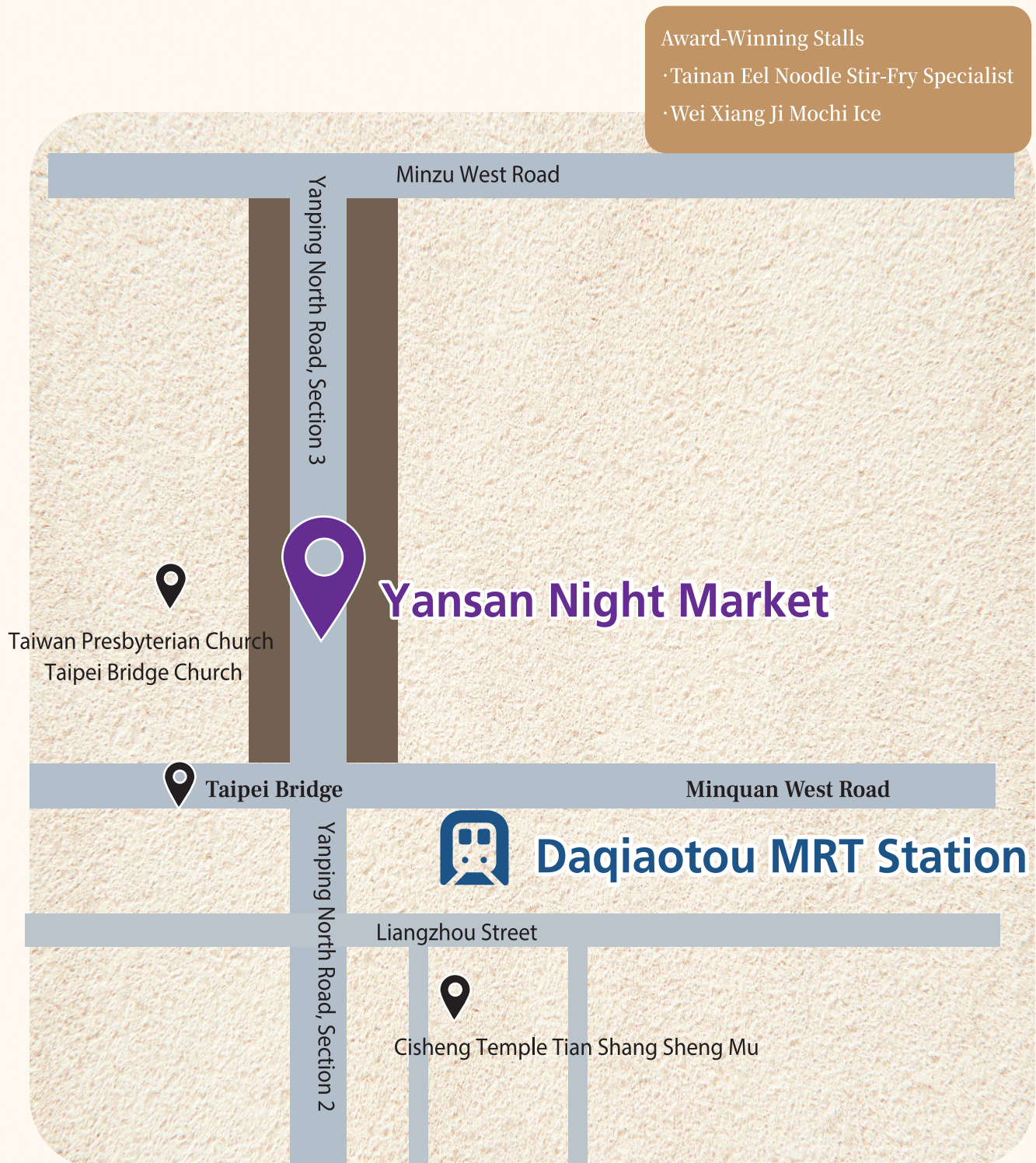
Stall No. 053, Ningxia Night Market, Datong Dist., Taipei City



Yansan Night Market —Nostalgic Flavors, A Journey Through Yansan

Step out of Daqiaotou MRT Station and you'll find Yansan Night Market waiting nearby. This area preserves the nostalgic atmosphere of old Taipei. Within walking distance is Taipei Bridge, once a major transportation hub, surrounded by historic neighborhoods rich in local life.

Don't miss the open-air snacks near Cisheng Temple, where early-morning breakfast culture still thrives. End your journey at Yansan Night Market, where food and history intertwine, leaving behind warm memories of local flavors and human connection.



A Local's Night Market Journey— Yansan Night Market foodpanda Advertising & Cross-Industry Partnerships Manager —Deng Kai-Xiang

An In-Depth Exploration of Yansan Night Market by foodpanda — A Curated Local Food Map Revealed

Foodpanda Advertising & Cross-Industry Partnerships Manager Deng Kai-Xiang, leads us on a journey through Yansan Night Market, uncovering the warmth and authenticity that define this historic neighborhood. In the fast-paced world of digital advertising and cross-industry collaborations, Deng often faces constant challenges in brand exposure and market strategy. Finding moments of pause and genuine connection is essential—so he turns to Yansan Night Market, rediscovering life's simple pleasures through local flavors and human warmth.

With a long-standing history, Yansan Night Market holds shared memories for generations of Taipei residents. Deng's first stop is Huang Da Chang Pan-Fried Intestines, a family-run stall with over 40 years of history. The handmade pork sausage and sticky rice sausage have been passed down through three generations. Kevin praises the crisp yet non-greasy texture of the sausage, the springy bite of the rice sausage, and the perfect balance of sweet and spicy seasoning—classic flavors at an accessible price point.

Next, he visits Original Pork Rib Soup with Stewed Dishes, where the broth is naturally sweet and the pork ribs tender enough to melt in the mouth. Paired with refreshing pickled cabbage, each bite feels comforting and satisfying. The stall's signature braised dishes are simple yet flawless, embodying the essence of traditional Taiwanese home-style cooking—definitely worth a try.

After savoring savory dishes, Wei Xiang Ji Pure Sugar Mochi becomes Deng's dessert of choice. Handmade daily, the soft and delicate peanut candy is coated in fragrant peanut and sesame powder. The classic sweetness lingers gently on the palate, offering a nostalgic flavor that's hard to forget.

Deng then heads to Shantou Old-Style Four-God Soup, sharing his thoughts: "The broth is light yet aromatic, smooth and easy to drink, with just the right depth. The offal is tender and comforting—hearty, affordable, and perfect for any time of night."

For the final stop, Deng chooses Daqiaotou Yan San Steamed Dumplings, featuring thin yet juicy fillings made with premium glutinous rice and pork. The dumplings deliver a fresh, subtly sweet taste, enhanced by a special chili sauce believed to boost vitality. Deng notes that the triangular shape is visually striking, and every bite feels rich and satisfying.

This immersive experience at Yansan Night Market reminds Deng that true flavor doesn't need elaborate packaging. Authentic taste and human connection create memories that linger. Here, everyone can rediscover personal stories through familiar flavors—this is not just a food journey, but a soulful dialogue and a moment of self-reflection.



Yansan Night Market

Tainan Eel Noodle Stir-Fry Specialist- Winner of the 2025 Night Market Divine Eats Award

This southern Taiwanese classic — the “Xia Gang-style” eel stir-fry — is prepared with a golden balance of salty, sour, and sweet flavors. First aromatics are sautéed, then the eel is quickly stir-fried with precise heat control, ensuring a crispy exterior and springy texture inside. The unique seasoning evokes a strong sense of hometown flavor, leaving diners with unforgettable memories. It stands as a true representative of southern stir-fry cuisine.

Address:

Lane 61, Yanping North Road, Datong District, Taipei City

Phone: 0926-871-590



Store Information

Wei Xiang Ji Mochi Ice- Winner of the 2025 Night Market Divine Eats Award

Wei Xiang Ji specializes in traditional Hakka-style desserts. Their signature peanut candy features hand-cut, chewy rice cakes coated in fragrant peanut and sesame powder, finished with shaved ice. Smooth, aromatic, and delicately balanced, this dessert showcases the purest flavors of classic Taiwanese confectionery.

Address:

No. 30, Section 3, Yanping North Road, Datong District, Taipei City

Phone: 02-2594-2328



Store Information

Gongguan Night Market — A Youthful Food Landmark in the University District

Centered around Gongguan Night Market, this area is easily accessible via Gongguan MRT Station. Known as a paradise for students, the district blends youthful energy with rich cultural experiences. During the day, explore the National Taiwan University campus, enjoy the artistic atmosphere of Taipei Water Park, or visit the Treasure Hill Artist Village. This cultural and culinary journey perfectly captures the vibrant spirit of Gongguan.



Gongguan Night Market

A Local's Night Market Mini Tour — Gongguan Night Market Director Zhu Sheng-Xin, Taipei Water Museum

Taipei Water Park Director's Must-Try List:

A Culinary Feast of Student Favorites at Gongguan Night Market

Director Zhu Sheng-Xin leads visitors through Gongguan Night Market, rediscovering the flavors of youth and student life. Located near the National Taiwan University district, Gongguan Night Market offers a diverse range of foods—from traditional snacks to international flavors, with many vegetarian-friendly options—making it a welcoming destination for all.

Balancing his role as Director of the Taipei Water Museum and environmental education advocate, Zhu often finds comfort strolling through the night market after work. For him, Gongguan Night Market is not just a food destination, but a place filled with memories. He recalls studying days spent dining here with classmates, forming bonds that feel like family.

Zhu's food journey begins with the famous Xiong Ji Scallion Pancakes, known for their crispy layers and rich aroma—a nostalgic favorite. Next is A-Luan French Handmade Bread, offering freshly baked bread with a crisp crust and soft interior. The Vegetarian Sweet Potato Balls offer chewy, flavorful filling, beloved by tourists. He also recommends Brother Long Boneless Chicken Cutlet, featuring golden, crunchy batter and juicy chicken that leaves a lasting impression.

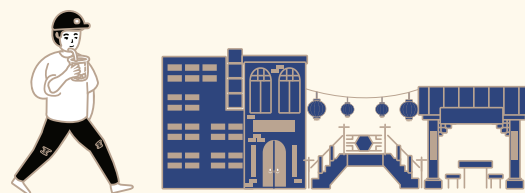
Vegetarian highlights include Vegetable Omelet, made with fresh greens and a light sauce for a refreshing taste, and A-Er Spicy Saltwater Chicken, combining tender chicken with liver, gizzards, cucumbers, corn shoots, and shiitake mushrooms for bold, layered flavors. The tour concludes with Indian Milk Tea, whose rich aroma and smooth sweetness bring the journey to a satisfying close.

Zhu remarks, "These are places I've eaten countless times—each visit feels like coming home."



Xiong Ji Scallion Pancakes- Winner of the 2025 Night Market Divine Eats Award

A must-try classic at Gongguan Night Market, Xiong Ji Scallion Pancakes are freshly griddled daily. The pancakes are crispy on the outside, chewy inside, with clearly defined layers and a fragrant scallion aroma. A drizzle of house-made honey mustard sauce adds a refreshing twist, making each bite deeply satisfying.



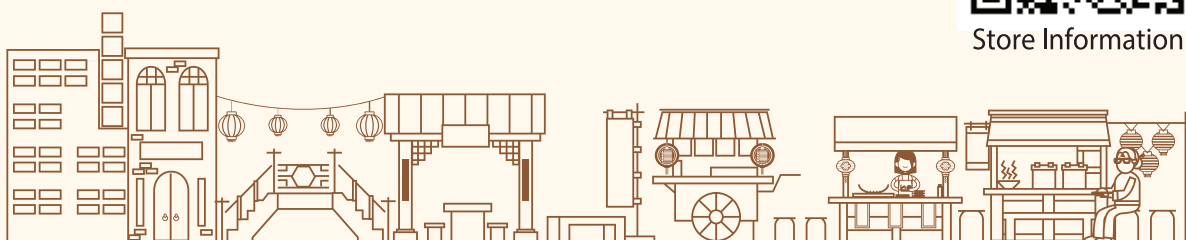
Address:

No. 2, Lane 108, Section 4, Luosi Fu Road, Zhongzheng District, Taipei

Phone: 0932-948-003



Store Information



Gongguan Night Market

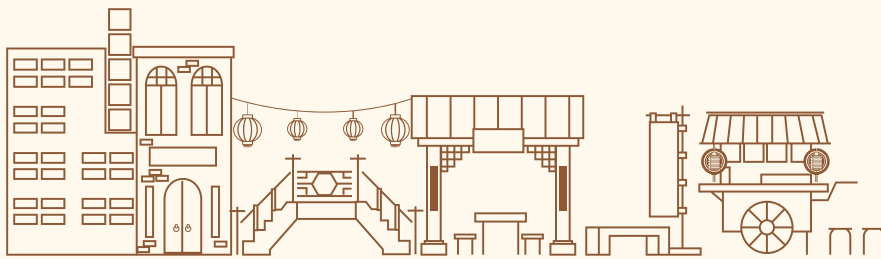
04 Vegetarian Sweet Potato Balls- Winner of the 2025 Night Market Divine Eats Award

A popular vegetarian snack at Gongguan Night Market, each sweet potato ball is handmade without artificial additives. Deep-fried until golden and crisp, they are light, not greasy, and perfectly chewy inside. Efficient service and high turnover make waiting worthwhile for this wholesome treat.

Address:

No. 1-8, Lane 108, Section 4, Luosi Fu Road,
Zhongzheng District, Taipei City
(Stall No. 78)

Phone: 0987-074-426



Store Information

A-Luan French Handmade Bread- Winner of the 2025 Night Market Divine Eats Award

Founded by a Vietnamese baker, A-Luan French Handmade Bread brings freshly baked European-style bread to Gongguan Night Market. With generous fillings and excellent value, the stall offers crispy crusts and soft interiors that reflect both craftsmanship and warmth—allowing visitors to enjoy great food while experiencing vibrant Vietnamese flavors.

Address:

No. 2, Lane 90, Section 4, Luosi Fu Road,
Zhongzheng District, Taipei City

Phone: 0986-161-756



Store Information

Shuangcheng Street Night Market — Artful Zhongshan, A New Nighttime Scene

Just steps from Zhongshan Elementary School MRT Station, the local flavors of Shuangcheng Street Night Market await. Visitors can start with traditional performing arts at the Taipei EYE, then stroll through Yuanshan Flora Expo Park, where dance performances and interactive playgrounds create a lively, playful atmosphere. After recharging body and mind, dive into the welcoming bustle of Shuangcheng Street Night Market and add a warm, relaxing chapter to your local journey.



Shuangcheng Street Night Market

A Local's Night Market Mini Tour — Shuangcheng Street Night Market

Food & Lifestyle Creator Station Guest — Cat Uncle

Shuangcheng Street Night Market — Exploring with Blogger “Cat Uncle”

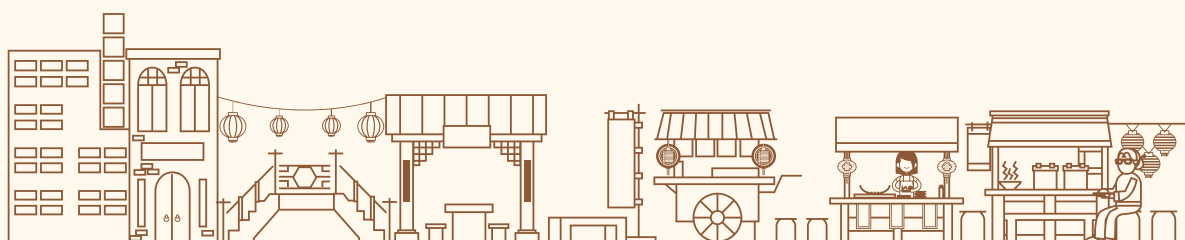
Food blogger Cat Uncle explores Shuangcheng Street Night Market from a consumer's perspective, savoring classic street snacks and the warmth of local life. Located near Qingguang Market, the night market is loved by residents and office workers alike for its affordability and variety—ranging from braised pork rice and soups to crispy fried snacks and refreshing drinks—earning its reputation as a “small but beautiful” Taipei classic.

Putting the phone away, Cat Uncle wanders the alleys with a local's pace. His first recommendation is A Fu Seafood Congee, featuring generous portions of fresh shrimp, squid, and fish slices. Paired with finely cooked rice, the porridge is smooth, fragrant, and never greasy—crisp outside, tender inside—an excellent showcase of quality seafood.

Next is Carnivore Grill, where charcoal-grilled skewers fill the air with aroma. The secret-marinated chicken wings and tender lamb skewers are grilled to perfection, vibrant and memorable.

At City Aiyu, stall No. 2 stands out with handmade rice cakes—springy, layered with mung bean powder, and finished with tangy lemon juice for a refreshing summer bite. Then comes Zeng Ji Angelica Pork Knuckle Noodle, a 40-year local favorite whose chewy noodles and fragrant pork deliver nostalgic Taipei flavors.

The final stop is Lu Ji Daxi Tofu, featuring whole taro with a naturally sweet filling. One bite releases rich aroma and a clean finish—perfect even for those who prefer lighter desserts. Cat Uncle's tip: “Come early in the evening for a more relaxed stroll. Bring friends, enjoy the food, and feel the spirit of Shuangcheng at night.”

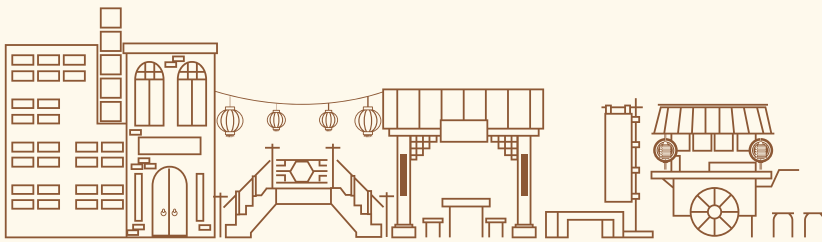


Shuangcheng Street Night Market

Han Ji Xin Ramen (Milk-based Ramen) - Winner of the 2025 Night Market Divine Eats Award

A comforting Korean-style noodle soup enriched with milk and fresh cream. The broth is smooth and aromatic, coating springy noodles for a deeply satisfying bite. Add cheese for extra richness. A creative twist on classic Korean noodles that keeps guests coming back.

Address: No. 5-5, Shuangcheng Street, Zhongshan District, Taipei City 104



Store Information

Yi Dai Sweet Potato Balls- Winner of the 2025 Night Market Divine Eats Award

Made fresh daily from carefully selected sweet potatoes, these golden balls achieve the perfect contrast—crispy outside, fluffy inside. Their gentle sweetness evokes childhood memories and has made them one of the night market's most beloved snacks.



Address: No. 21, Lane 15, Shuangcheng Street, Zhongshan District, Taipei City 104

Phone: 0927-223-608



Store Information

Jingmei Night Market — Night Market Flavors from Students' Everyday Life

Take the MRT to Jingmei Station. You can first visit Jiajia Lailai Theater to watch second-run films and enjoy a moment of leisure.

Then head to Jingmei Jiying Temple to pay a visit to this century-old historic site.

If you wish to enjoy a higher view, the entrance to the Xianji Rock Hiking Trail is just nearby.

Finally, end the trip with the unique flavors of the night market, making this journey—filled with everyday life and traditional tastes—even more complete.



Local Expert Night Market Mini Tour — Jingmei Night Market Shih Hsin University Student — Lin Qiang

The Students' Kitchen and Backyard of Shih Hsin University

From the Classroom to Jingmei Night Market — Experiencing the Charm of Food and Human Warmth

Shih Hsin University student Lin Qiang walks into Jingmei Night Market, located right next to the campus.

From his perspective, he takes us on a tour of Jingmei Night Market.

Jingmei Night Market is not only the living center of the Wenshan District, but also a place filled with memories for countless local residents who have been eating here since childhood.

Lin Qiang's journey begins at Let's Have Some Cheese Potatoes.

Soft steamed potatoes are topped with rich cheese sauce and paired with ingredients such as bacon, broccoli, corn, and cheese.

The layers of flavors are rich and appetizing, creating a melt-in-your-mouth sense of happiness that has made it a popular photo spot at the night market.

Next, he visits Shang Hao Barbecue.

Using a unique method of braising first and then grilling, the skewers are savory and fragrant, finished with white pepper.

Lin Qiang says that although he usually does not like mushrooms, he often comes here to buy grilled mushrooms.

The sauce is sweet and aromatic, covering the earthy taste of mushrooms, and the charcoal-grilled aroma makes it hard to stop eating.

Lin Qiang also recommends that visitors must try Goose Mama Goose Meat and Noodles.

It has received Michelin recommendations for consecutive years.

The sliced goose meat is lightly seasoned and naturally sweet, with tender, non-dry texture.

The sliced noodles are chewy and refreshing, paired with a clear and sweet broth—simple yet satisfying.

For dessert, he recommends Jingmei Tofu Pudding,

a local dessert stall that has been operating for over decades.

The handmade tofu pudding is smooth and delicate, with rich taro flavor, served with peanut soup or red bean soup.

It is delicious, refreshing, and highly cost-effective.

The final stop is Shashi Orange Grilled Sausage with Sticky Rice.

The sausage is wrapped in sticky rice, with a crispy exterior and soft interior.

Paired with special sauce and garlic slices, it is aromatic and flavorful.

Each bite is crispy and chewy, leaving a lingering fragrance despite its simplicity.

Lin Qiang says that although Jingmei Night Market is very close to the university, it hides countless culinary treasures.

From the creative dishes at Let's Have Some Cheese Potatoes to the classic snacks at Shashi Orange, there is always more to explore.

Stepping out of the classroom and into the streets has allowed him to rediscover Taipei and better understand the warmth and diversity of the city.

He invites everyone to visit Jingmei Night Market and experience this feast of flavors firsthand.



Jingmei Night Market

Sash Orange Assorted Sausage Wrapped Sticky Rice

Winner of the 2025 Night Market Divine Eats Award

If you want to enjoy a richly flavored grilled sausage with sticky rice, Shashi Orange is definitely your best choice.

The filling is abundant and diverse, combining crunchy pickled cabbage, fragrant spicy garlic, sweet corn, savory preserved radish, fresh cucumber, and sweet onion.

Every bite is full of surprises.

This bold and creative combination fully satisfies the desire for a food adventure.



- Address: No.6, Jingmei Street, Wenshan District, Taipei City
- Phone: 0982-471-193
- (QR Code: Store Information)



Store Information

Come on potato (Perfect Mixed Cheese)

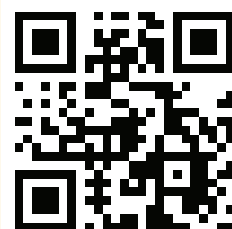
Winner of the 2025 Night Market Divine Eats Award

Soft and fluffy potatoes are paired with rich ingredients such as corn, ham, smoked chicken, and broccoli, then topped with aromatic cheese sauce.

The layers of smooth, rich flavor are indulgent without being greasy, making it a classic popular choice that people fall in love with after the first bite.



- Address: No.75, Jingmei Street, Wenshan District, Taipei City
- Phone: 0918-986-978



Store Information

Dalong Night Market

A Traditional Dining Area Beside the Confucius Temple

Take the MRT to Yuanshan Station, and you can reach Dalong Night Market on foot.
The nearby Taipei Confucius Temple is filled with a strong atmosphere of Confucian culture.
You can then visit the magnificent Dalongdong Baoan Temple to admire its exquisite craftsmanship.
The green spaces of Yuanshan Expo Park are also close by, making this journey—rich in cultural heritage and traditional snacks—a fulfilling and down-to-earth experience.

Award-Winning Stalls
He Jiajia Handmade
Scallion Pancake



Dalong Night Market

Local Expert Night Market Mini Tour — Dalong Night Market Taiwan TB News Network — Special Correspondent Juju

A Media Reporter Becomes a Food Correspondent

Moving Through Dalong Night Market to Discover Local Flavors

News reporter Juju, who constantly pursues truth amid an overwhelming flow of information, personally walks into this historic neighborhood.

With the keen perspective of a media professional, she explores the deeper cultural value of night markets and the genuine charm of local cuisine.

Dalong Night Market is located next to Baoan Temple and the Confucius Temple.

Surrounded by historic sites, it is well known for its strong local atmosphere and traditional snacks, and has long been a dinner destination for Taipei residents since childhood.

Juju spends her days rushing between press conferences and newsrooms, living at a fast pace with little time to enjoy proper meals.

This visit to the night market becomes a rare moment of relaxation.

Her first stop is the long-established First Goose Meat.

This old shop has won over many diners with its affordable prices and solid flavors.

The signature goose meat is firm with rich fat, and the skin-on slices are crisp and refreshing.

Each bite is filled with the aroma of goose fat.

The goose-fat fried shallot sliced noodles are served in a flavorful broth with generous portions, leaving a lasting impression.

Next, Juju visits the fragrant New Taste Salt and Pepper Chicken.

Crispy on the outside and tender inside, the fried items are marinated with a unique seasoning.

From classic fried chicken and squid rings to sweet and chewy tempura, every item is golden, savory, and fragrant—an excellent representation of night market snacks.

Juju then discovers the impressive (Tian) Satay Lamb.

Thinly sliced lamb is quickly stir-fried over high heat with water spinach, garlic, and the signature satay sauce, producing strong wok aroma.

She tastes the satay lamb fried noodles, where the lamb is tender and free of gaminess, coated in rich satay flavor and paired with chewy noodles, making it highly appetizing.

At Temple Entrance Rice Dishes, simple yet well-executed fried rice and braised rice attract many diners.

Juju especially recommends the Kung Pao Chicken Rice, featuring tender chicken cubes, fluffy rice grains, and crunchy peanuts that make it hard to stop eating.

After enjoying the savory dishes, Juju visits Warm in Winter, Cool in Summer – Kunji Desserts to end the food journey.

She orders a bowl of shaved ice topped with sweet red beans, chewy taro balls, and soft peanuts. The flavor is sweet without being cloying, refreshing and satisfying, making it the perfect summer treat.

Juju notes that reporters act as observers of society.

Her experience shows how night markets are true reflections of everyday culture and valuable cultural assets of Taipei, rich in human warmth and historical depth.

Built on honest ingredients and word-of-mouth trust, night markets also help drive tourism and consumption, injecting new vitality into the city.



He Jiajia Handmade Scallion Pancake

Winner of the 2025 Night Market Divine Eats Award

At Dalong Night Market, if you are looking for a scallion pancake with excellent texture, He Jiajia Handmade Scallion Pancake is your best choice.

The stall insists on using fresh scallions and high-quality flour.

Through repeated kneading and pressing, the pancake achieves a crispy exterior and chewy interior with clearly defined layers, creating a classic flavor.

The scallion pancake is fragrant and crisp, highly tempting.

When paired with the special sauce, it delivers a rich and satisfying taste.

It has become a popular stall with long lines at the night market and is definitely worth trying in person.

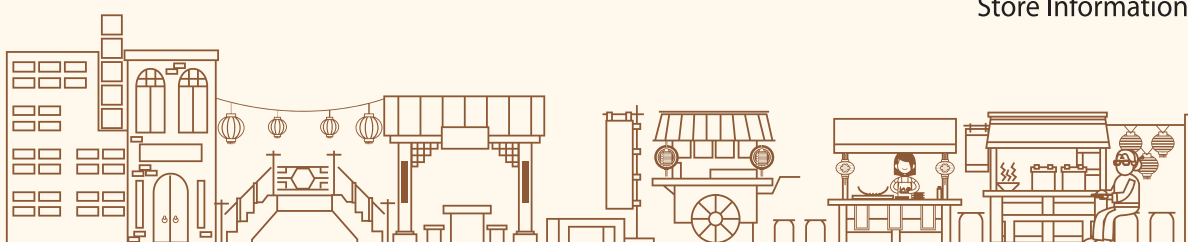


· Address: No. 312, Dalong Street, Datong District, Taipei City

· Phone: --0973-093-201



Store Information



Liaoning Street Night Market

Dimly Lit Alleys, Arts and Food Exploration

Starting from Nanjing Fuxing MRT Station, Liaoning Street Night Market is hidden within the surrounding alleys.

Before enjoying the food, you can stop by the nearby Crooked Mailbox to take photos, or take a short break at Liaoning Park.

The nearby Miniatures Museum of Taiwan showcases an impressive world of miniature art, while the Jut Art Museum offers an opportunity to experience modern design aesthetics.

This low-key yet rich alley food journey, infused with diverse artistic and cultural atmosphere, brings a unique sense of satisfaction.



Local Expert Night Market Mini Tour — Liaoning Street Night Market Resident Food Blogger for “Supertaste” — Ace

A Food Photography Adventure Through the Lens

A Photographer Takes You to Explore the Local Charm of Liaoning Street Night Market

Ace, a photographer and food blogger, steps deep into Liaoning Street Night Market. Although Liaoning Street is only about a few hundred meters long, it gathers many representative long-established stalls. He also shares how, amid his busy life as a photographer and blogger, he finds his own ideal flavors in the hustle and bustle of the night market.

Ace’s first stop at Liaoning Street Night Market is the popular Yilin Cantonese Congee. Loaded with ingredients such as squid, pork liver, shrimp, and minced meat, every bite is deeply satisfying. The seafood is fresh and sweet, the pork liver tender, and the congee base is simmered with bones, resulting in dense rice grains and a rich broth. It is a top choice for office workers to take away for lunch, and Ace also looks forward to trying their highly recommended fried rice next time.

Next, he visits the long-established Shenglihao Oyster Omelet, which has been operating for over decades. Using fresh oysters from Dongshi, Chiayi, and high-quality Taiwanese eggs, the stall’s unique golden batter ratio creates an oyster omelet that is crispy on the outside and tender inside, leaving a lingering aroma in every bite.

The next stop on the night market tour is the festive Guo Family Danzai Noodles. The broth is made by blanching chicken bones and then simmering them, paired with oden-style side items such as pig’s blood cake, tempura, cabbage rolls, and daikon. It is warming and filling. The danzai noodles have chewy texture and are topped with savory minced pork, delivering a satisfying flavor. In addition, Guo Family Danzai Noodles is also well known for its assorted sliced meats. Ace especially recommends the “Rice Sausage,” which, when dipped in the house-made sauce, becomes even more delicious.

The sesame oil dishes at the decades-old Zhengji Tube Rice Cake are well known. All dishes are made to order, with a broth that is mild and not overly warming, making it suitable even in summer. The tube rice cake features soft glutinous rice and savory minced pork, paired with sesame oil pork liver for a well-balanced flavor that perfectly represents traditional Taiwanese tastes.

Finally, Ace ends the food journey with a bowl of Red Heart Tapioca Pearls. The brown sugar jelly is aromatic and sweet without being cloying. The small, chewy tapioca pearls pair perfectly with shaved ice or tofu pudding. You can taste the care put into the preparation, earning high praise from Ace. Ace says that as an image creator and food blogger, accurately selecting and recommending quality content for readers is itself a challenge.

When facing a place like Liaoning Street Night Market, with so many choices, making the “best decision” among the many foods requires experience and insight.



Liaoning Street Night Market

Victory Oyster Omelet

Winner of the 2025 Night Market Divine Eats Award

Shenglihao is a long-established stall that has been operating for over decades and remains an unbeatable classic in the hearts of food lovers.

It carefully selects fresh oysters from Dongshi, Chiayi, paired with the right amount of sweet potato starch and pan-fried golden, crispy batter, then topped with fresh water spinach.

The texture is rich and layered.

Served with the stall's signature sweet and spicy sauce, the flavors of fragrance, savoriness, sweetness, crispness, and mild spiciness intertwine, perfectly presenting traditional Taiwanese local flavors.

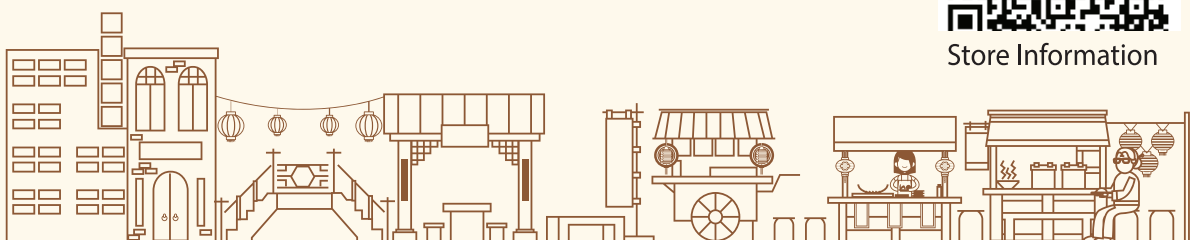
This insistence on freshness and aroma is a taste that many people remember fondly from childhood to adulthood.



- Address: Opposite No.65, Liaoning Street, Zhongshan District, Taipei City
- Phone:0902-207-888



Store Information



Monga Night Market Cluster

Urban Night Whispers of Old Taipei

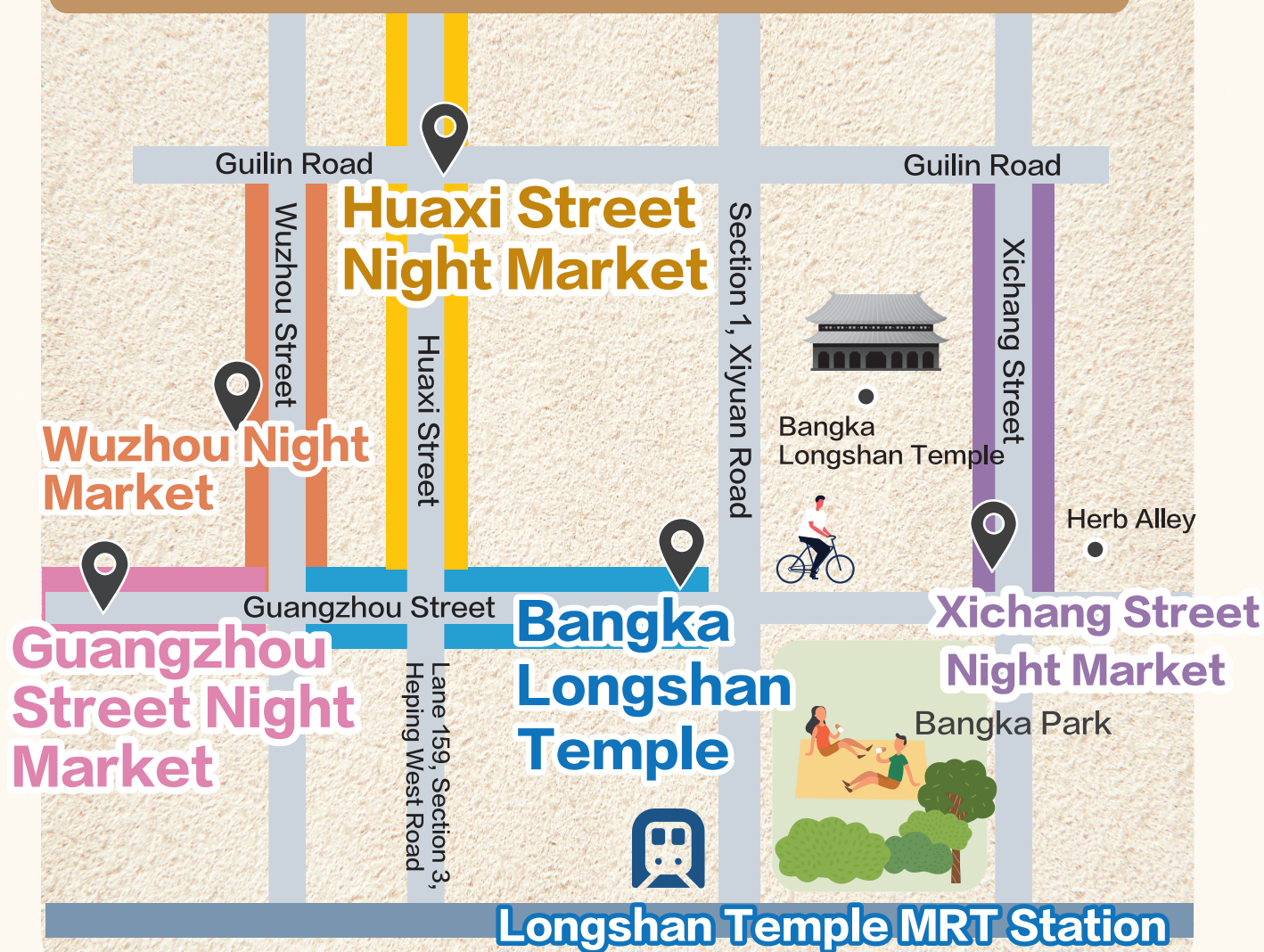
Take the MRT to Longshan Temple Station to reach the large night market cluster formed by Huaxi Street, Guangzhou Street, Wuzhou Street, Xichang Street, and Monga Night Market. Before enjoying the food, you can first visit the solemn Longshan Temple to pray, then head to Herb Alley to experience the atmosphere of traditional trades.

Next, visit the Bopiliao Historic Block to explore history.

Walking between historic sites and old streets, this journey—filled with nostalgia and delicious food—allows you to deeply experience the charm of old Taipei.

Award-Winning Stalls

- Guangzhou Street Night Market:
Long You Chicken Fried Specialties, Brother Bao White Sugarcane Juice, Nutritious Sandwich
- Wuzhou Street Night Market:
Lao San Pork Knuckle, Wuzhou Street Original Pork Rib Soup
- Xichang Street Night Market:
Traditional Pig's Blood Cake
- Huaxi Street Night Market:
Yuan Fang Gua Bao, Tang Family Martial Duck Neck
- Monga Night Market:
Donggang Swordfish Tempura, Eight Immortals Candied Fruits



Wanhua Night Market

Local Expert Night Market Mini Tour — Wanhua Night Market Youth Squadron, Wanhua District Volunteer Police Corps — Member Chen Xianghua

A Night Tour of Wanhua Night Market Cluster with the Volunteer Police Corps Community Guardians Experience Food and the Atmosphere of Old Taipei

Chen Xianghua, a member of the Youth Squadron of the Wanhua District Volunteer Police Corps in Taipei City, visits Monga, Huaxi Street, Wuzhou Street, Guangzhou Street, and Xichang Street night markets at night to personally experience the atmosphere of old Taipei and its classic snacks.

The work of the Volunteer Police Corps is full of challenges.

In addition to assisting in maintaining public order, members must remain highly alert during busy duties, keeping daily life under constant tension.

However, the lively atmosphere and food aromas of the Wanhua night market cluster become a safe haven for the corps members to relax both body and mind.

Chen's first stop is Monga Night Market, where he looks for the decades-old traditional snack "Old-Style Candied Fruit Skewers."

The crystal-clear sugar coating is handmade and crisp, perfectly combining the crunch of the sugar shell with the soft fruit inside.

Each sweet-and-sour bite not only brings back childhood memories, but also offers a moment of simple happiness amid his busy schedule.

Next, he heads to Huaxi Street Night Market to visit the well-known "Da Ding Thick Soup."

The rich broth and tender pieces of meat are highly appetizing.

The soup base releases a unique sweetness, and the thick soup contains handmade fish paste, making the texture even more layered.

Following the night market lights, Chen leads us to Wuzhou Street Night Market, with his goal set on Lao San Pork Knuckle.

The pork skin is chewy and the meat tender, with a rich braised aroma.

Each bite is full of gelatin and elasticity.

Chen notes that this pork knuckle not only fills the stomach, but also lets him feel the dedication and persistence behind the Wanhua night market cluster.

Chen then arrives at Guangzhou Street Night Market to search for the legendary Crispy Oyster Omelet.

This classic snack is beloved for its crispy exterior and tender interior.

Fresh oysters are mixed with starch batter and pan-fried until the coating turns golden and crisp, then topped with generous minced garlic and special sauce.

With one bite, the sweetness of the oysters and the aroma of the crispy batter intertwine, making him close his eyes to savor the moment.

Finally, Chen visits Xichang Street Night Market to taste the Traditional Pig's Blood Cake.

Coated with peanut powder, cilantro, and drizzled with special sauce, the pig's blood cake carries subtle rice fragrance and nutty aroma.

Simple yet full of layers, it perfectly represents the charm of the Wanhua night market cluster.

The food tour of the Wanhua night market cluster not only allows Chen to taste classic snacks, but also helps him find his own culinary refuge amid his busy volunteer police duties.

"Taipei Night Market Tastings" is not only about promoting night market food, but also hopes to make night markets places where citizens and visitors can relax and heal.



Guangzhou Street Night Market

LONG YOU JI Fried Delicacies -

Winner of the 2025 Night Market Divine Eats Award

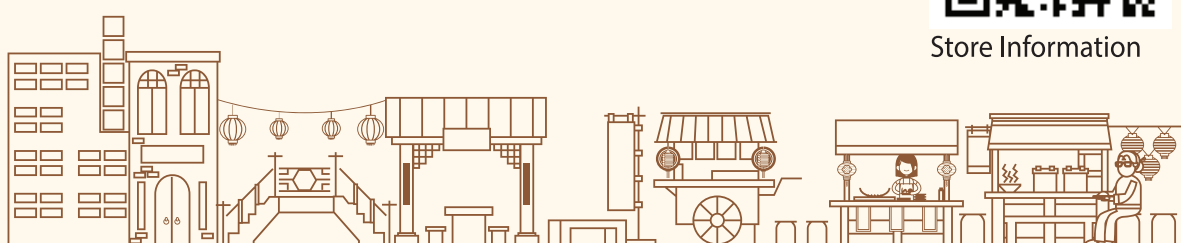
If you're craving comforting fried food at Guangzhou Street Night Market, LONG YOU JI Fried Delicacies is the perfect choice. Fresh chicken is selected daily and fried on the spot. The golden, crispy coating releases an irresistible aroma the moment you take a bite, while the juicy meat inside pairs perfectly with the crunchy exterior. Every bite is deeply satisfying and hard to put down. Whether enjoyed as a snack or as part of a full meal, it delivers generous portions and great flavor that leave diners fully content.



Address: Ground-floor storefront, No. 273, Guangzhou Street,
Wanhua District, Taipei City 108



Store Information



Guangzhou Street Night Market

Bao Ge Sugarcane Juice

Winner of the 2025 Rising Star Night Market Award

Made with 100% real sugarcane, no added water, preserving the natural clarity and sweetness of sugarcane. Available even in winter as a warm beverage, it is a refreshing yet nourishing option—an affordable and healthy drink choice at the night market.



Address: No. 202-1, Guangzhou Street, Wanhua District, Taipei City 108



Store Information

Nutritious Sandwich

Winner of the 2025 Rising Star Night Market Award

Known for its unique flavor and generous portions, this sandwich features crispy-on-the-outside, soft-on-the-inside bread filled with ham, egg, tomato, cucumber, and rich sauces. The layered combination delivers a satisfying and flavorful bite, making it a creative snack well worth trying at the night market.

Address: Intersection along Section 1, Kangding Road, Wanhua District, Taipei City 108
Tel: 0989-907-881



Wuzhou Street Night Market

Lao San Braised Pork Trotters

Winner of the 2025 Night Market Divine Eats Award

The signature braised pork trotters are made using carefully selected premium trotters, including both the shank and middle sections. Slow-braised to tender perfection, the meat is soft and flavorful, paired with a rich, aromatic soy-based braising sauce. The taste is layered and deeply satisfying—each bite delivers warmth and comfort. This dish is a beloved classic among locals and one of the most authentic flavors you'll find at Wuzhou Street Night Market.



Store Information

Address: Opposite stall at No. 47, Wuzhou Street,
Wanhua District, Taipei City 108

Tel: +886-958-070-543

Wuzhou Street Original Pork Rib Soup

Winner of the 2025 Rising Star Night Market Award

The pork rib soup features whole-cut rib sections, slow-simmered over a long period to extract a clean yet deeply savory broth. Fresh daikon radish is added to enhance the natural sweetness of the ingredients. Whether paired with braised pork rice or enjoyed on its own, the soup delivers a light, comforting flavor that highlights the pure essence of this classic Taiwanese dish.



Store Information

Address: No. 46-2, Wuzhou Street, Wanhua District,
Taipei City 108

Tel: 0983-203-986

Xichang Street Night Market

Traditional – “Ti-hoeh-koé”

Winner of the 2025 Night Market Divine Eats Award

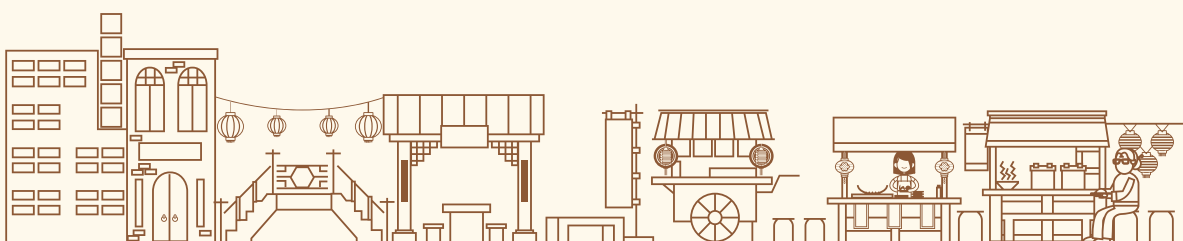
With over 15 years of dedication to traditional craftsmanship, this classic Ti-hoeh-koé is made using time-honored methods. Carefully selected sticky rice and pig's blood are slow-roasted to bring out their deep aroma, then handcrafted to preserve their rich, nutty flavor.

Each bite delivers a natural sweetness and a satisfying texture, evoking the nostalgic taste of old times. This authentic treat allows visitors to rediscover the enduring charm of traditional Taiwanese confections.



Address: No. 247, Xining South Road, Wanhua District, Taipei City 108

Tel: 0932-943-226



Yuanfang Xiao Bao

Winner of the 2025 Night Market Divine Eats Award

Steamed buns are made with soft, fluffy dough and filled with carefully selected premium pork belly. Each bun is packed with rich flavor and a well-balanced texture.

The filling is braised to tender perfection, releasing a savory aroma with every bite. From preparation to presentation, every detail reflects dedication, making it a must-try delicacy at Huaxi Street Night Market.



Store Information

Address: No. 16-1, Lane 72, Huaxi Street,
Wanhua District, Taipei City 108
Tel: (02)2381-0249

Tang's Braised Goose

Winner of the 2025 Night Market Divine Eats Award

Prepared using traditional braising techniques passed down through generations, premium goose is slow-braised in a richly seasoned sauce to lock in flavor and juiciness. The meat is tender and aromatic, offering deep, savory notes with every bite. This time-honored recipe delivers an unforgettable taste and stands as one of the signature flavors of Huaxi Street Night Market.



Store Information

Address: No. 3, Lane 37, Huaxi Street,
Wanhua District, Taipei City 108
Tel: 0965-073-222

Mengjia Night Market

Donggang Sailfish tempura

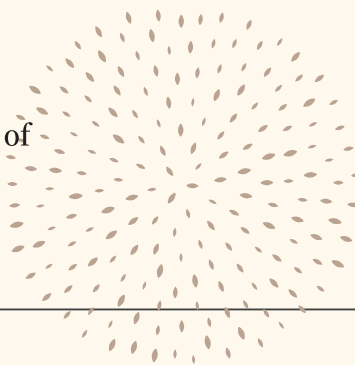
Winner of the 2025 Night Market Divine Eats Award

Made with freshly delivered sailfish from Donggang, these sailfish are crafted using premium sailfish. The texture is springy and tender, with rich seafood flavor in every bite, filled with the warmth of hand-made craftsmanship.

Whether as a night market snack or a late-night bite, this is a must-eat classic. With over 20 years of dedication, it has become a signature stall of Mengjia Night Market. Expect long queues—it's worth the wait!



Address: No. 1, Liaozhou Street, near the intersection of Liaozhou Street, Wanhua District, Taipei City 108
Tel: 0932-847-690



Candied Ba Xian Guo

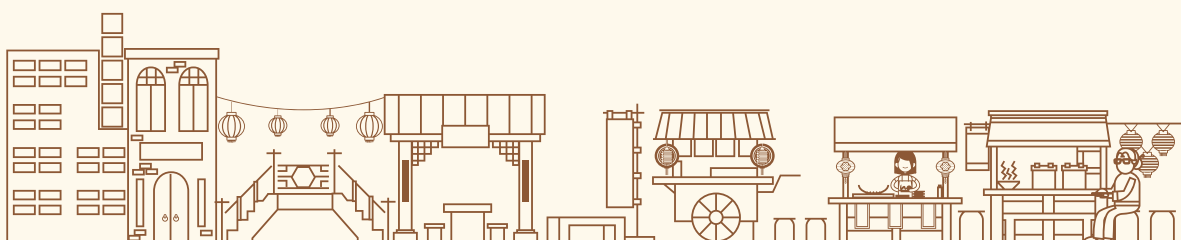
Winner of the 2025 Night Market Divine Eats Award

Using carefully selected high-quality local fruits from Changhua and Yunlin, traditional methods are combined with modern techniques to preserve the fruits' natural freshness and aroma.

The flavor is pleasantly sweet with rich layers—each bite is full of local character, offering a nostalgic taste that keeps people coming back for more.



Address: No. 170, Liaozhou Street, Wanhua District, Taipei City 108



[illegible]

[illegible]

This image shows a single page of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The top corners of the paper are rounded. The background behind the paper is a solid light blue color.



Organizer



Supervising Authority



Implementing Organization



Advertisement