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# model course

Schedule 1	Model course (— train / • • • on foot / = = = car)  *Travel time may change depending on traffic conditions.
1st DAY	JR Kyoto Station———JR Hikone Station (9:00) === (9:10) Hikone Castle • • •  Hikone Castle Road Stroll (11:30) • • • (11:40) JR Hikone Station———  JR Nagahama Station (12:20) • • • (12:30) Kurokabe Square Stroll (15:50) • • • LUNCH  (16:00) Nagahama city (hotel stay)
2nd DAY	hotel • • • JR Nagahama Station———JR Takefu Station (8:40) ===  (9:00) Takefu Knife Village (10:00) === (10:20) Echizen Lacquerware Hall (11:20) ===  (12:00) ESHIKOTO (13:30) === (13:45) Eiheiji Temple (15:20) ===  LUNCH  (16:00) Dinosaur museum (17:00) === (17:45) JR Fukui Station———JR Kyoto Station

Schedule 2	Model course (— train / • • • on foot / = = = car)  *Travel time may change depending on traffic conditions.
1st DAY	JR Kyoto Station———JR Hikone Station (9:00) === (9:10) Hikone Castle • • •
DAT	Hikone Castle Road Stroll (11:30) === (11:40) JR Hikone Station $$
	JR Nagahama Station (12:20) • • • (12:30) Kurokabe Square Stroll (15:50) • • • LUNCH
	(16:00) JR Nagahama Station———JR Kyoto Station • • • Kyoto city (hotel stay)
2nd DAY	hotel (8:00) === (9:00) Masahiro Japanese Sword Factory (10:30) === $*$ In the case of a tour course that does not make a sword
	(10:45) Oishi Sake Brewery (12:00) ===  LUNCH
	(12:45) Arashiyama Stroll (Togetsukyo , Ryoan-ji, Bamboo Grove Path) (15:00) ===
	(15:40) Kinkakuji Temple (17:00) $$ (17:45) JR Kyoto Station

# **ESHIKOTO**





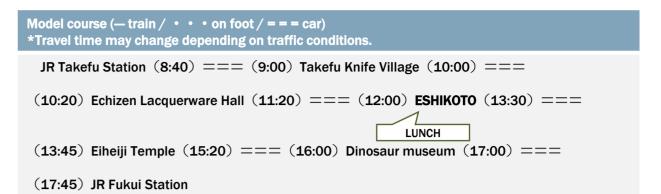


# In the satoyama where the clear stream of sake brewing origin flows, discover exclusive Japanese sake and local crafts

ESHIKOTO is a cultural facility opened in 2022 by Ishidaya Nizaemon Co., Ltd., which owns Kokuryu Shuzo, a 200-year-old brewery of extremely popular sake. The facility is located in a natural setting in Fukui prefecture, commanding a view of the Kuzuryu River. The facility introduces various aspects of Fukui's culture with a focus on sake.

In the spacious premises of nearly 1 hectare or 2.47 acres, there are two buildings, named Garyuto and Shurakuto. The Garyuto, which opens only for occasional events, features an architectural design that fuses Western and Japanese styles. This building features a cellar of sparkling sake, named Awa-sake. The Shurakuto features a restaurant and a shop that sells sake and craftworks of the region. In the restaurant, you can enjoy breakfast, lunch, and some sweets while admiring green mountains and the crystal stream of the Kuzuryu River flowing by. In the shop decorated with traditional craftworks of Fukui prefecture, including Echizen tansu cabinets and Echizen mulberry paper, you can enjoy the tasting of sparkling sake and other types of sake available only at this facility.

(Only guests of 20 years old or older are admitted in ESHIKOTO.)



### North area

# **■ Information**

Name of facility	ESHIKOTO		
Address	12-17 Shimojohoji, Eiheiji-cho, Yoshida-gun		
Access	[by train] • Get off at Echizen Railway Katsuyama Eiheiji Line Eiheijiguchi Station, take a taxi for about 6 minutes [by car] • Get off at Eiheiji Sando IC (about 10 minutes)		
Parking	37 cars and 4 motorcycles		
Experience ①	<ul><li>[Ishidaya ESHIKOTO store]</li><li>Paid tasting of alcoholic beverages</li><li>alcoholic beverages shop</li></ul>	Business hours	10:00-17:00
		Closed	every Wednesday  1st, 3rd and 5th Tuesdays
Experience ②	[acoya] • Restaurant https://acoya-fukui.com/apero/ https://acoya-fukui.com/patisserie/	Business hours	(weekdays) 11:30-17:00 (weekends and holidays) 8:00-17:00
		Closed	every Wednesday  1st, 3rd and 5th Tuesdays
		Reservation	Please make a reservation in advance for breakfast and lunch at acoya.  *Check the below website  https://yoyaku.toreta.in/acoya-fukui/#/
WEB page	https://eshikoto.com/ (Japanese only)	SNS	• Instagram https://www.instagram.com/eshikoto_offic ial/ • Facebook https://www.facebook.com/people/ESHIK OTO/100083533292470/
Note	Only guests of 20 years old or older are admitted in ESHIKOTO		

Facility information is as of August 29, 2023. Please be sure to check with the facility.



# **Echizen Lacquerware Hall**



# Echizen lacquerware with a history of over 1500 years. A facility that has it all.

Echizen Lacquerware Hall is a cultural facility where visitors can learn the history of Echizen lacquerware and its production process. Echizen lacquerware, a traditional craftwork designated by the national government, features both elegance and robustness. Over the past 1,500 years, the lacquerware has been developed in the area around Sabae city, Fukui prefecture.

The hall has a workshop where artisans of Echizen lacquerware give instructions in person. In the workshop, you can enjoy various rare experiences, including painting the surface with a brush, engraving designs, a process which is similar to sculpting, and applying powdered gold in etched grooves of lacquerware. In the facility, there are also studios where you can observe the process of manufacture by certified traditional artisans close at hand and a restaurant that serves various delicacies in Echizen lacquerware. Moreover, the museum shop in the facility sells lacquerware of contemporary designs for daily use, perfect for souvenirs.

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#### ■ The Route ■

Model course (— train / • • • on foot / = = = car)

\*Travel time may change depending on traffic conditions.

JR Takefu Station (8:40) === (9:00) Takefu Knife Village (10:00) ===

(10:20) Echizen Lacquerware Hall (11:20) === (12:00) ESHIKOTO (13:30) ===

(13:45) Eiheiji Temple (15:20) === (16:00) Dinosaur museum (17:00) ===

(17:45) JR Fukui Station

Craft Tradition

North area

#### ■ Information ■

Name of facility	Echizen Lacquerware Hall			
Address	40-1-2 Nishibukuro-cho, Sabae City			
Access	[by train] • Get off at JR Sabae Station, take a taxi for about 20 minutes [by car] • . Get off at Hokuriku Expressway/Sabae IC (about 15 minutes)			
Parking	100 cars and 3 large bus			
Closed	<ul> <li>Regular holiday: 4th Tuesday of every month</li> <li>New Year holidays: December 29th to January 3rd</li> </ul>			
Experience ①	[Exhibition visit]		Business hours	9:00-17:00
Experience ②	[experience] 1. Painting a material with a paintbrush		Business hours	9:00-16:00
	Gold-inlaid lacquerware     Painting lacquer to wooden materials	Capacity	Min 2 people	
			Price	<ol> <li>1. 1,650 yen per person (tax included)</li> <li>2. 2,200 yen per person (tax included)</li> <li>3. 2,970 yen per person (tax included)</li> <li>*Credit cards not accepted</li> </ol>
			Time required	Approximately 1 hour
	Reservation	Required (2-3 days in advance)	How to reservation	WEB form : <a href="https://www.echizen.or.jp/workshop">https://www.echizen.or.jp/workshop</a> TEL
WEB page	https://www.echizen.or.jp/urushinosatoka ikan (Japanese)  https://zh.echizen.or.jp/urushinosatokaik an (Chinese)		SNS	• Facebook  https://www.facebook.com/echizenshikki. cooperative?fref=ts (Japanese only)

Facility information is as of August 29, 2023. Please be sure to check with the facility.



# **Takefu Knife Village**









# Fully enjoy the charm of cutlery

Takefu Knife Village is a tourist facility where you can observe the production process of Echizen forged knives, buy products, and try producing a knife by yourself. Since the 14th century, Echizen (Fukui prefecture) has been a production center of forged knives. To produce them, artisans in this region adopt Japan's traditional forging technology and manually apply a finish to their products. The knives, featuring exceptional sharpness, are treasured by leading chefs around the world. Among production centers of knives, Echizen city was the first to have the honor of its products being designated as Traditional Crafts by the Minister of Economy, Trade and Industry.

In the workshop of Takefu Knife Village, there is a visitors' route, from which you can observe the entire manufacturing process free of charge. In the museum, the history and manufacturing process of Echizen forged knives are introduced. Artistically produced knives are also displayed shop.

In the knife-making class, for which a reservation is required, you can experience various steps of manufacturing, including forging a lump of heated iron with a hammer, quenching, and grinding, all under the supervision of artisans. You can take home what you have made, as the perfect souvenir.

### ■ The Route ■

Model course (— train / • • • on foot / = = = car)
\*Travel time may change depending on traffic conditions.

JR Takefu Station (08:40) === (9:00) Takefu Knife Village (10:00) ===

(10:20) Echizen Lacquerware Hall (11:20) === (12:00) ESHIKOTO (13:30) ===

(13:45) Eiheiji Temple (15:20) === (16:00) Dinosaur museum (17:00) ===

(17:45) JR Fukui Station

#### Craft Tradition

North area

### **■ Information**

Name of facility	Takefu Knife Village			
Address	22-91 Yokawa-cho, Echizen City			
Business hours	9:00-17:00	Closed	New Year's holiday	
Access	[by train] • Get off at JR Takefu Station an [by car] • Get off at Takefu IC (about 10 m		or about 20 minutes.	
Parking	There is a free large parking lot *Ordinary cars and chartered buses can be p	oarked		
Experience ①	[Making SANTOKU knife] In this course, you can experience almost all the process for making general kitchen knife. Heat the iron in the oven, and you can try forging with belt hammer, then quenching, sharpening, engraving, and putting the handle.	Capacity	MAX 2~3 people	
		Price	35,000 yen per person *including translator's fee	
		Time required	Approximately 6 hours *start : 9:30~	
		Age	Over 18 years old	
Experience	[Factory tour with guide & Forging experience] You can take museum&factory tour with English guide and then you can experience the important process of Echizen knives called "forging".	Capacity	MAX 2~3 people	
2		Price	13,000 yen per person *including translator's fee *You don't make a knife. Just have forging experience.	
		Time required	Approximately 60~90 minutes	
		Age	Over 18 years old	
Reservation	Required	How to reservation	WEB Form : <a href="https://www.takefu-knifevillage.jp/workshop">https://www.takefu-knifevillage.jp/workshop</a>	
WEB page	https://www.takefu-knifevillage.jp/	SNS	• Instagram <a href="https://www.instagram.com/tkv_info">https://www.instagram.com/tkv_info</a>	



# **Kurokabe Square**









### Enjoy tradition and glass art in a photogenic old townscape

Kurokabe Square is the name of a district featuring streets lined with traditional Japanese buildings and cultural facilities such as galleries, studios, and shops of glassware, all of which are situated in traditional buildings. In addition, there are many restaurants and coffee shops.

The highlights of the district include shops and studios featuring glassworks, particularly the Kurokabe Glass Shop, located in a remodeled bank building of the Meiji period (1868—1912).

A wide variety of experience-based programs are offered there, including classes in making hand-blown glass, stained glass, and gel candles. In addition, there are many stylish restaurants and fashionable cafés. A short walk from Kurokabe Square takes you to a scenic setting, highlighted by Lake Biwa, the largest lake in Japan, and its surrounding mountains. At Kurokabe Square, you can enjoy views of photogenic old streets, traditional and new art works, and a rich natural setting.

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### ■ The Route ■

Model course (— train / • • • on foot / = = = car)
\*Travel time may change depending on traffic conditions.

JR Nagahama Station (9:00) • • • (9:05) Kurokabe Square Stroll (13:00) ===

(13:45) Walk around Hikone Castle and Hikone Castle Road (16:45) ===

(17:00) JR Hikone Station

Craft Tradition

North area

### **■ Information**

Name of facility	Kurokabe Square			
Address	12-38 Motohama-cho, Nagahama City			
Business hours	10:00-17:00	Closed	Tuesday	
Access	[by train] • Get off at JR Nagahama Station and walk for about 5 minutes.  [by car] • Get off at Nagahama IC (about 10 minutes)			
Parking	There are 24 pay parking lots nearby. *There is a large parking lot			
Experience	Glass workshops such as glass-blowing, fusing, stained glass and more. Child friendly courses like sand-blasting also available. (Example) There are experience courses other than the following			
	[Blowing glass experience class]	Business hours	<ul> <li>Wednesday, Thursday: 10:30~</li> <li>Friday, Saturday, Sunday, Holiday: 10:30~, 12:45~, 14:00~, 15:25~, 16:40~</li> </ul>	
		Capacity	MAX 2 people	
		Time required	Approximately 15 minutes	
		Price	4,950 yen per person (tax included) *Shipping fee for finished product is separate	
Reservation	Required	How to reservation	• WEB form <a href="https://www.kurokabe.co.jp/trial/">https://www.kurokabe.co.jp/trial/</a>	
WEB page	https://www.kurokabe.co.jp/ (Japanese only)	SNS	• Instagram <a href="https://www.instagram.com/kurokabe_tai-ken/">https://www.instagram.com/kurokabe_tai-ken/</a>	

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Facility information is as of August 29, 2023. Please be sure to check with the facility.

# North area

# Masahiro Japanese Sword Factory









# With registration certificate! An experience make your own Japanese sword with craftsmen.

Masahiro Japanese Sword Factory produces Japanese swords in Kyoto, Japan's ancient capital that is noted for its long history and tradition. Its Japanese swords are made of precious *tamahagane*, steel made from black sand, which only authentic swordsmiths are permitted to use. Traditional methods inherited in Kyoto have been adopted for sword production. Swords made of *tamahagane* feature exceptional sharpness. And the more you polish the blade's surface, the more clearly the temper pattern appears.

At this factory, you can observe the forging process of Japanese swords and learn how to make them. Participants in a small knife making class can take home the knives they have made. There is also a one-day program to make a knife that requires half a year to be completed. The workshop will surely provide participants with precious opportunities to share the exciting moment of the completion of a Japanese sword, produced with heart and soul.

#### ■ The Route ■

Model course (— train / • • • on foot / = = = car)

\*Travel time may change depending on traffic conditions.

JR Kyoto Station (8:00) === (9:00) Masahiro Japanese Sword Factory (10:30) === (10:45) Oishi Sake Brewery (12:00) === (12:45) Arashiyama Stroll (15:00) ===

(Togetsukyo , Ryoan-ji, Bamboo Grove Path) === (15:40) Kinkakuji Temple (17:00) === (17:45) JR Kyoto Station

\*In the case of a tour course that does not make a sword

Craft Tradition

LUNCH

North area

### Information

Name of	Masshire Jananasa Sward Fastony			
facility	Masahiro Japanese Sword Factory			
Address	32-1 Nishikasha Ishijiki, Honme-cho, Kameoka City			
Access	[by train/caminutes.	ar] • Get off at Kameoka Station on t	he JR Sagano L	ine and take a taxi (car) for about 30
Parking	* About 5	<ul> <li>Free parking available</li> <li>* About 5 standard-sized cars</li> <li>* In the case of a chartered bus, we will introduce the parking lot of a nearby facility.(about 5 minutes on foot)</li> </ul>		
Experience	There are experience courses other than the following  ① Making a knife-shaped knife ② Forge visit *Accepted only for groups of 8 or more people			
Business hours  (Tuesday, Thursday, Saturation 1. 9:00~ 2. 13:00~  * Depending on the reservation in the reservation in the servation in the s				rience, the start time may be around 30
	Price	① From 38,000 yen per person ② From 4,000 yen per person	Capacity	① Min: 1 person Max: 4people (+ attendant) per reservation slot ② Min: 8 people Max: 15 people
	Age	10 10 years old and above.  *Please contact us if you are under the age of 10 and wish to participate.  *Those under the age of 15 must be accompanied by a guardian.	Time required	<ol> <li>3-4 hours</li> <li>XIt will change depending on the number of people who experience it.</li> <li>90 minutes</li> </ol>
Reservation	Required		How to reservation	① WEB Form https://morinokyoto.jp/masahiro_en/ ② E-mail mail@morinokyoto.jp
WEB page	https://mo	rinokyoto.jp/masahiro_en/	SNS	• Instagram https://www.instagram.com/morinoky oto.jp/

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Facility information is as of August 29, 2023. Please be sure to check with the facility.

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