



K A N S A I  
U N I Q U E  
E X P E R I E N C E



K A N S A I  
U N I Q U E  
E X P E R I E N C E

**METI-KANSAI**





関西

体験

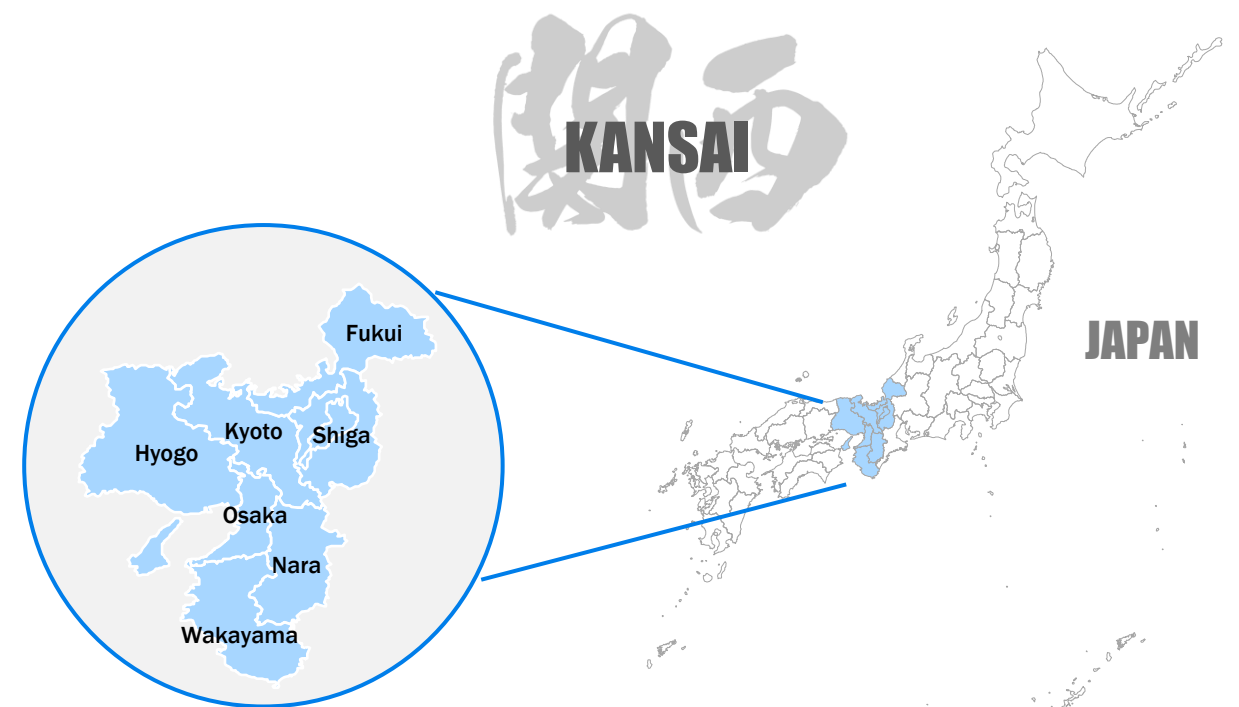
## What is the “KANSAI UNIQUE EXPERIENCE”?

The Kansai region, the prefectures of Kyoto, Osaka, Fukui, Shiga, Hyogo, Nara, and Wakayama, is central to Japan's historical and cultural heritage and the location of many attractive tourist destinations. Today, however, increasing numbers of tourists prefer to have first-hand experiences that offer exciting sensations unique to specific regions, rather than simply going sightseeing and shopping. For example, they are eager to have experiences such as harvesting tea with local farmers, or forging a sword under the supervision of an expert swordsmith. In particular, tourists to destinations other than large cities tend to hope to experience unique cultures, including the culinary culture, of respective locations and to interact with local residents.

The UNIQUE EXPERIENCES are optimal attractions to satisfy such needs of tourists since they provide opportunities to observe time-honored technologies that have developed in respective regions, to sample the tastes of distinctive foods and drinks, and to have friendly exchanges with artisans and other local people. Through such experiences, tourists can gain a deeper understanding of the historical and cultural backgrounds of local industries. Visits to traditional industrial facilities therefore have become essential elements in satisfying inbound tourists to Japan.

This booklet introduces various destinations for UNIQUE EXPERIENCE in the wide area of the Kansai region. Why don't you plan new and more attractive travel products to Japan by incorporating “KANSAI UNIQUE EXPERIENCE” into your travel routes?





### North area -P3

ESHIKOTO • Echizen Lacquerware Hall  
Takefu Knife Village • Kurokabe Square  
Masahiro Japanese Sword Factory

### South area -P15

Akizuno Garten • Yuasa Soy Sauce  
Umenoyado Brewery • Konpeitou Museum  
Katashimo Winery

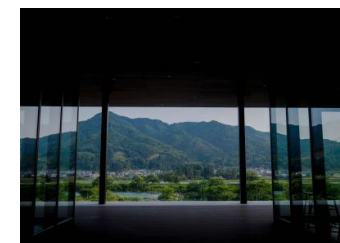
### East area -P27

Akashiya • Kinkoen  
Chikumeido of Takayama tea whisk(chasen)  
Kyoto Obubu Tea Farms  
Rakunyu Ceramic Studio, Kochu-an

### West area -P39

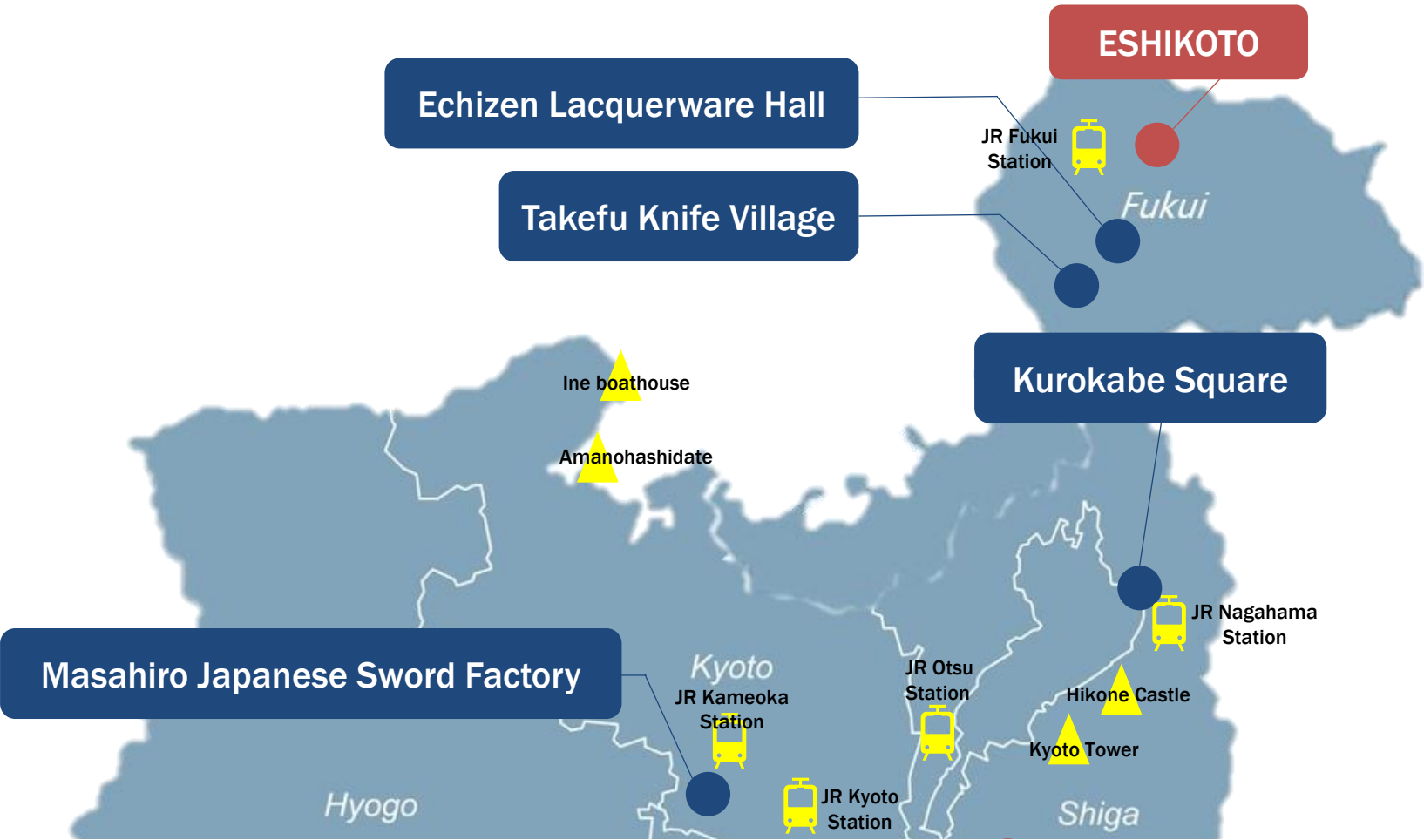
KOYO SEIGA • Kineya  
Awaji doll Joruri pavilion • SEKAI HOTEL

### Other facilities -P49



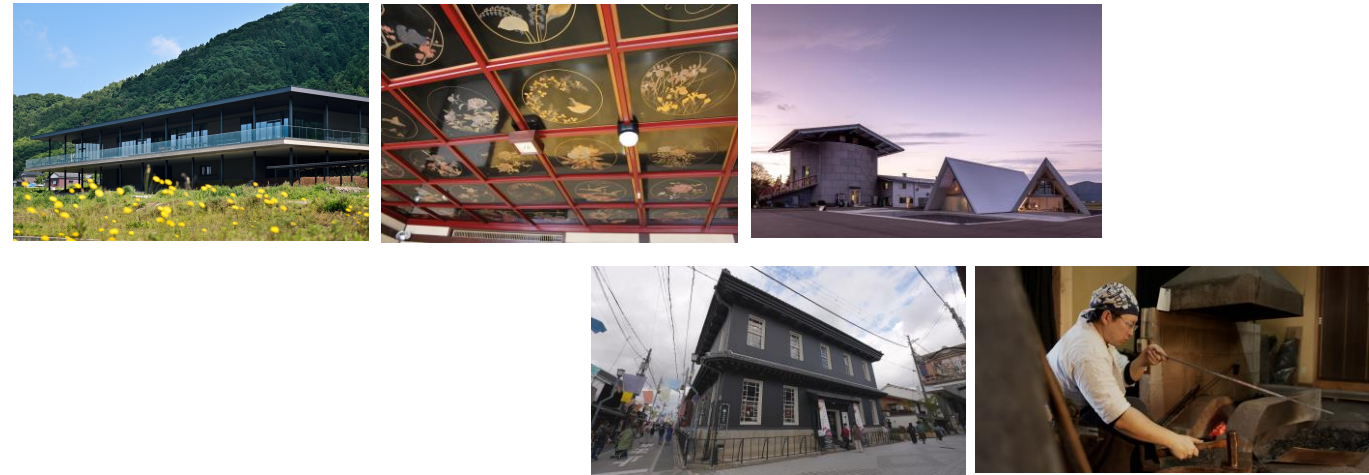
# North area

North area



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## model course

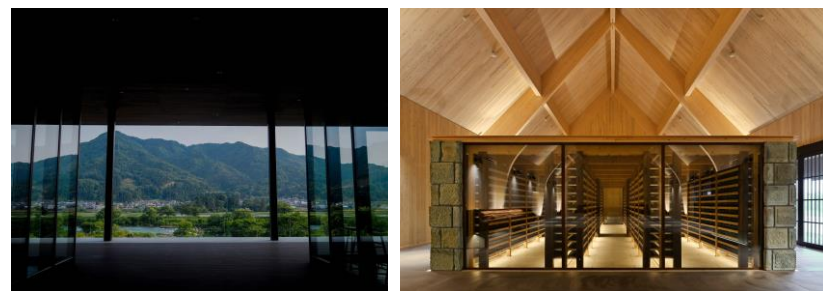
Schedule 1	Model course (— train / . . . on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	JR Kyoto Station ——— JR Hikone Station (9:00) === (9:10) Hikone Castle . . . Hikone Castle Road Stroll (11:30) . . . (11:40) JR Hikone Station ——— JR Nagahama Station (12:20) . . . (12:30) <b>Kurokabe Square Stroll</b> (15:50) . . . <div>LUNCH</div> (16:00) Nagahama city (hotel stay)
2nd DAY	hotel . . . JR Nagahama Station ——— JR Takefu Station (8:40) === (9:00) <b>Takefu Knife Village</b> (10:00) === (10:20) <b>Echizen Lacquerware Hall</b> (11:20) === (12:00) <b>ESHIKOTO</b> (13:30) === (13:45) Eiheiiji Temple (15:20) === <div>LUNCH</div> (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 . . . Hikone Castle Road Stroll (11:30) === (11:40) JR Hikone Station ——— JR Nagahama Station (12:20) . . . (12:30) <b>Kurokabe Square Stroll</b> (15:50) . . . <div>LUNCH</div> (16:00) JR Nagahama Station ——— JR Kyoto Station . . . Kyoto city (hotel stay)
2nd DAY	hotel (8:00) === (9:00) <b>Masahiro Japanese Sword Factory</b> (10:30) === *In the case of a tour course that does not make a sword (10:45) Oishi Sake Brewery (12:00) === <div>LUNCH</div> (12:45) Arashiyama Stroll (Togetsukyo , Ryoan-ji, Bamboo Grove Path) (15:00) === (15:40) Kinkakuji Temple (17:00) ——— (17:45) JR Kyoto Station



North area

# 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.)

## 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) = = =  
LUNCH  
(13:45) Eiheiji Temple (15:20) = = = (16:00) Dinosaur museum (17:00) = = =  
(17:45) JR Fukui Station

## Information

Name of facility	<b>ESHIKOTO</b>		
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	[Ishidaya ESHIKOTO store] • Paid tasting of alcoholic beverages • alcoholic beverages shop	Business hours	10:00-17:00
		Closed	every Wednesday 1st, 3rd and 5th Tuesdays
Experience ②	[acoya] • Restaurant <a href="https://acoya-fukui.com/apero/">https://acoya-fukui.com/apero/</a> <a href="https://acoya-fukui.com/patisserie/">https://acoya-fukui.com/patisserie/</a>	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 <a href="https://yoyaku.toreta.in/acoya-fukui/#/">https://yoyaku.toreta.in/acoya-fukui/#/</a>
WEB page	<a href="https://eshikoto.com/">https://eshikoto.com/</a> (Japanese only)	SNS	• Instagram <a href="https://www.instagram.com/eshikoto_official/">https://www.instagram.com/eshikoto_official/</a> • Facebook <a href="https://www.facebook.com/people/ESHIKOTO/100083533292470/">https://www.facebook.com/people/ESHIKOTO/100083533292470/</a>
Note	Only guests of 20 years old or older are admitted in ESHIKOTO		



# 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.


## 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

LUNCH

## 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	• Regular holiday : 4th Tuesday of every month • New Year holidays : December 29th to January 3rd		
Experience ①	[Exhibition visit]	Business hours	9:00-17:00
Experience ②	[experience] 1. Painting a material with a paintbrush 2. Gold-inlaid lacquerware 3. Painting lacquer to wooden materials	Business hours	9:00-16:00
		Capacity	Min 2 people
		Price	1. 1,650 yen per person (tax included) 2. 2,200 yen per person (tax included) 3. 2,970 yen per person (tax included) *Credit cards not accepted
		Time required	Approximately 1 hour
		Reservation	Required (2-3 days in advance)
WEB page	<a href="https://www.echizen.or.jp/urushinosatokaikan">https://www.echizen.or.jp/urushinosatokaikan</a> (Japanese)  <a href="https://zh.echizen.or.jp/urushinosatokaikan">https://zh.echizen.or.jp/urushinosatokaikan</a> (Chinese)	How to reservation	• WEB form : <a href="https://www.echizen.or.jp/workshop">https://www.echizen.or.jp/workshop</a> • TEL
		SNS	• Facebook <a href="https://www.facebook.com/echizenshikki.cooperative?fref=ts">https://www.facebook.com/echizenshikki.cooperative?fref=ts</a> (Japanese only)



# 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) = = =  
LUNCH  
(13:45) Eiheiji Temple (15:20) = = = (16:00) Dinosaur museum (17:00) = = =  
(17:45) JR Fukui Station

## 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 and take a taxi for about 20 minutes. [by car] • Get off at Takefu IC (about 10 minutes)		
Parking	There is a free large parking lot *Ordinary cars and chartered buses can be parked		
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 ②	[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
		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	<a href="https://www.takefu-knifevillage.jp/">https://www.takefu-knifevillage.jp/</a>	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.

## 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) ===  
LUNCH  
 (13:45) Walk around Hikone Castle and Hikone Castle Road (16:45) ===  
 (17:00) JR Hikone Station

## Information

Name of facility	<b>Kurokabe Square</b>		
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	• Wednesday, Thursday : 10:30~ • Friday, Saturday, Sunday, Holiday : 10:30~, 12:45~, 14:00~, 15:25~, 16:40~
		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	<a href="https://www.kurokabe.co.jp/">https://www.kurokabe.co.jp/</a> (Japanese only)	SNS	• Instagram <a href="https://www.instagram.com/kurokabe_tai ken/">https://www.instagram.com/kurokabe_tai ken/</a>





# Masahiro Japanese Sword Factory



**With registration certificate!**

**An experience make your own Japanese sword with craftsmen.**

Masahiroy 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

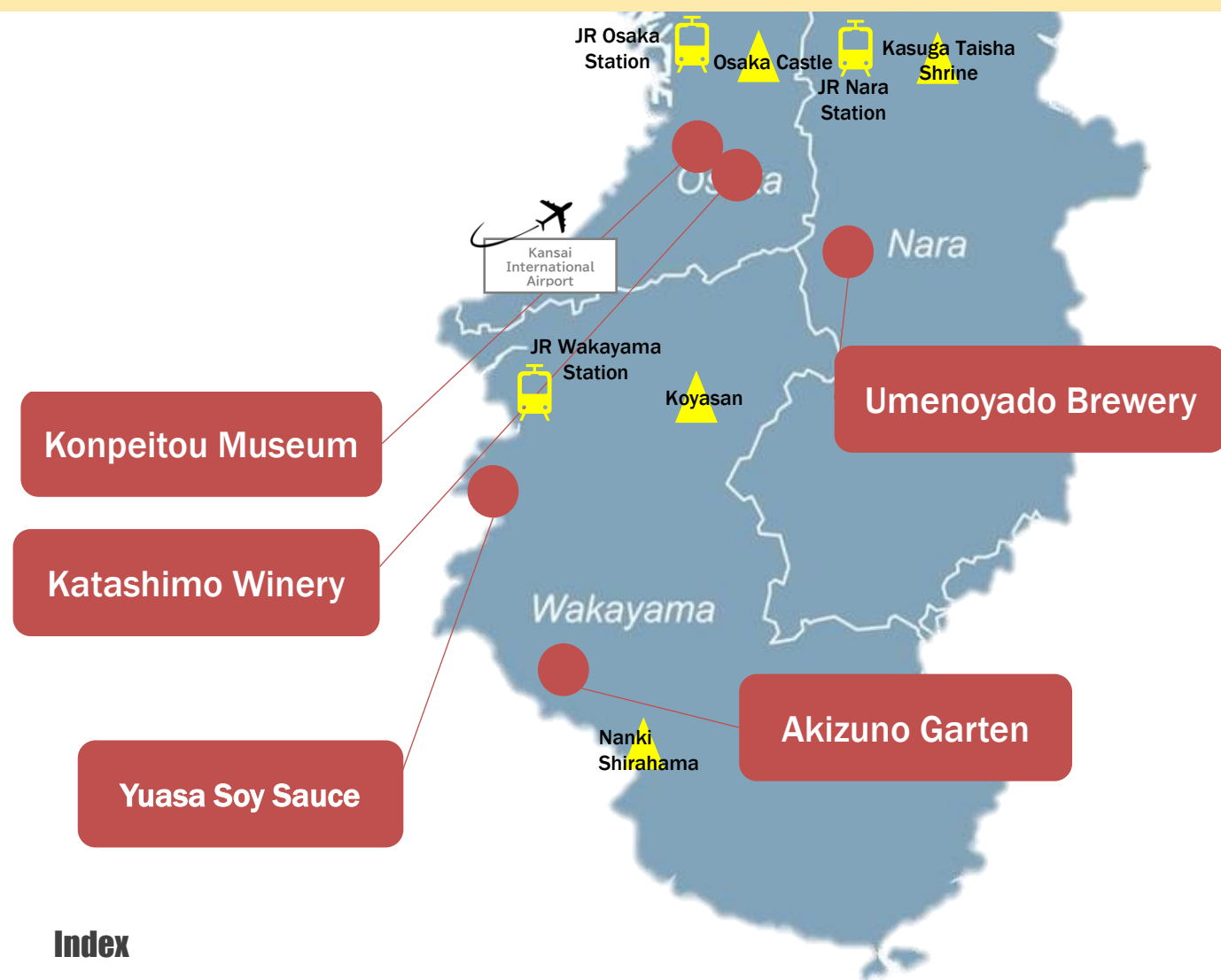
## North area

## Information

Name of facility	Masahiro Japanese Sword Factory		
Address	32-1 Nishikasha Ishijiki, Honme-cho, Kameoka City		
Access	[by train/car] ・ Get off at Kameoka Station on the JR Sagano Line and take a taxi (car) for about 30 minutes.		
Parking	・ Free parking available * About 5 standard-sized cars * In the case of a chartered bus, we will introduce the parking lot of a nearby facility.(about 5 minutes on foot)		
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	①② All year round (Tuesday, Thursday, Saturday, Sunday) 1. 9:00~ 2. 13:00~ * Depending on the reservation status of the experience, the start time may be around 30 minutes.	
	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	①② 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  ① 3-4 hours ※It will change depending on the number of people who experience it.  ② 90 minutes
Reservation	Required	How to reservation	① WEB Form <a href="https://morinokyoto.jp/masahiro_en/">https://morinokyoto.jp/masahiro_en/</a>  ② E-mail mail@morinokyoto.jp
WEB page	<a href="https://morinokyoto.jp/masahiro_en/">https://morinokyoto.jp/masahiro_en/</a> 	SNS	・ Instagram <a href="https://www.instagram.com/morinokyoto.jp/">https://www.instagram.com/morinokyoto.jp/</a>

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

# South area



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## South area

## model course

Schedule 1	Model course (— train / • • • on foot / = = = car) *Travel time may change depending on traffic conditions.
1st DAY	KIX airport (9:00) = = = (10:00) <b>Umenoyado Brewery</b> (11:00) = = = (11:40) <b>Katashimo Winery</b> (13:00) = = = (13:30) <b>Konpeitou Museum</b> (14:30) = = = <b>LUNCH</b> (15:30) Strolling around Dotonbori, Minami, Osaka (17:00) • • • Osaka city (hotel stay)
2nd DAY	hotel — — — (10:00) Osaka Aquarium KAIYUKAN (13:00) — — — <b>LUNCH</b> (13:45) Osaka Castle (15:00) — — — (15:30) Yodobashi Camera /Grand Front Osaka (18:00) • • • (18:10) JR Osaka Station
Schedule 2	Model course (— train / • • • on foot / = = = car) *Travel time may change depending on traffic conditions.
1st DAY	JR Kansai Airport Station (9:00) — — — JR Wakayama Station (10:00) = = = (10:30) Wakayama Porto Europe/Kuroshio Market (12:30) = = = <b>LUNCH</b> (13:00) <b>Yuasa Soy Sauce</b> (14:30) = = = (15:30) <b>Akizuno Garten</b> (stay)
2nd DAY	<b>Akizuno Garten</b> (9:00) = = = (9:30) Shirahama Adventure World (13:00) = = = <b>LUNCH</b> (13:15) sandan wall (14:30) = = = (14:45) Toretore Market (16:00) = = = (16:15) JR Shirahama Station



# Akizuno Garten



## Located at the entrance of the Kumano Kodo, experience farm stay at a renovated elementary school!

Akizuno Garten is a green tourism facility that was created by renovating a former elementary school building. Its symbols include a huge camphor tree and the old building of a former elementary school. To ensure that visitors can enjoy attractive features unique to Wakayama prefecture, the facility organizes various programs such as cooking classes, making sweets using locally produced mandarin oranges, and agricultural training. There is also a restaurant that serves dishes featuring local vegetables. In the wooden building that had been used as an elementary school until 2006, the corridors, classrooms, and teachers' office have been preserved intact. They are popular spots for taking photos.

Since Akizuno Garten is situated at the gateway to the Kumano Kodo pilgrimage route, after staying at the facility, you can tour along the route either on foot or by using a rental bicycle available at the facility.


## The Route

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

KIX airport (9:00) = = = (10:00) Yuasa Soy Sauce (11:00) = = =  
(12:00) Akizuno Garten (13:30) = = = (14:00) Shirahama Adventure World (17:00) = = =  
(17:10) JR Shirahama Station LUNCH

South area

## Information

Name of facility	Akizuno Garten		
Address	4558-8 Kamiakizu, Tanabe City		
Business hours	11:30~14:00 Restaurant 10:00~14:00 Cafe	Closed	Every Tuesday only cafe *Wednesday is closed if Tuesday is a holiday
Access	[by train] • Get off at JR Kii-Tanabe Station, take a taxi 10 minutes [by car] • Get off at Nanki Tanabe IC (about 10 minutes) Detail : <a href="https://www.agarten.jp/access/eindex.html">https://www.agarten.jp/access/eindex.html</a>		
Parking	Parking lot is available		
Experience	Mandarin orange picking, sweets cooking, stay experience, etc (Example) There are experience courses other than the following		
	[Fresh mandarin orange experience (marmalade 200g bottle)]	Time required	90~120 minutes
		Capacity	Min 2 people Max 80 people
		Price	1,750 yen (tax included) per person
Reservation	Required *5 days in advance	How to reservation	Website <a href="https://www.valencia.agarten.jp/eindex.html">https://www.valencia.agarten.jp/eindex.html</a>
WEB page	<a href="https://garten.jp/eindex.html">https://garten.jp/eindex.html</a> (English)  <a href="https://garten.jp/index.html">https://garten.jp/index.html</a> (Japanese)		SNS <a href="https://www.instagram.com/explore/tags/%E7%A7%8B%E6%B4%A5%E9%87%8E%E3%82%AC%E3%83%AB%E3%83%86%E3%83%B3/">https://www.instagram.com/explore/tags/%E7%A7%8B%E6%B4%A5%E9%87%8E%E3%82%AC%E3%83%AB%E3%83%86%E3%83%B3/</a> (Instagram)



# Yuasa Soy Sauce

## The Route

Model course (— train / . . . on foot / = = = car) *Travel time may change depending on traffic conditions.			
KIX airport (9:00) = = = (10:00) Yuasa Soy Sauce (11:00) = = =			
(12:00) Akizuno Garten (13:30) = = = (14:00) Shirahama Adventure World (17:00) = = =			
(17:10) JR Shirahama Station <div>LUNCH</div>			

South area

## Information

Name of facility	Yuasa Soy Sauce		
Address	1464 Yuasa, Yuasa-cho, Arita-gun		
Business hours	9:00-16:00	Closed	Not fixed
Access	[by train] • Get off at Yuasa Station on the JR Kisei Main Line, take a taxi about 5 minutes [by car] • Get off at Hanwa Expressway Arita IC (about 10 minutes)		
Parking	5 large buses can be parked		
Experience①	【Exciting experience】 • Factory tour • Soy sauce paddle-making experience • Miking your original Yuasa soy sauce	Capacity	Min 1 person Max 30 people
		Price	1,600 yen per person
		Time required	Approximately 1 hour
Example②	【Factory tour】	Capacity	Max 40 people
		Price	free
		Time required	Approximately 20 minutes
Reservation	Required	How to reservation	Telephone, FAX, Email *Operating hours: 9:00-18:00
WEB page	<a href="https://www.yuasasyouyu.co.jp/">https://www.yuasasyouyu.co.jp/</a> (Japanese only)	SNS	• Instagram <a href="https://www.instagram.com/yuasasoysauce/">https://www.instagram.com/yuasasoysauce/</a> • Facebook <a href="https://www.facebook.com/yuasa.soysauce.marushinonke?ref=nf">https://www.facebook.com/yuasa.soysauce.marushinonke?ref=nf</a>



## Deeply experience the world of soy sauce in the birthplace of soy sauce in Japan

Yuasa Soy Sauce, founded in Yuasa town in Wakayama prefecture, the birthplace of Japanese soy sauce, produces soy sauce by using traditional production methods and ingredients produced in Japan. Soy sauce was invented about 770 years ago. In the process of fermenting soybeans to make soybean paste, liquid in the bottom of a barrel was collected and made into a new liquid seasoning. This was the origin of present-day soy sauce. To produce the world's best soy sauce, Yuasa Soy Sauce develops new items meeting the needs of present consumers. Its soy sauce is favored by chefs around the world, including Michelin star chefs in Western countries. Recently, The developers of CACAO JANG, which combines cacao and soy sauce, won the ninth Monozukuri Nippon Grand Awards - METI Minister's Prize.

Traditional fermentation methods are utilized in the soy sauce brewery, which is open to visitors. In the brewery, you can confirm the texture of a cedar barrel containing mash and get a close look at the fermentation process. You can also make your own soy sauce, the only one of its kind in the world, and take it back home. Although soy sauce is a familiar seasoning, few people are familiar with its production process. You can learn about many aspects of soy sauce at its birthplace.

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



# Umenoyado Brewery



**A large-scale sake brewery that was newly established in 2022, where you can see the entire sake brewing process.**

Umenoyado Brewery was founded 130 years ago in Nara, an ancient capital and the birthplace of refined *sake*. In July 2022, the brewery opened a new sake cellar, where you can observe the production process through glass windows on one side of the visitors' route and read panels explaining the brewing process on the other side. The facility accepts both individuals and groups. A VIP room has been added to the facility. Although it is not usually open to the public, it will be used for guests who seek in-depth experience of Japanese *sake* culture.

In addition to locally brewed *sake*, the brewery produces various types of *sake* and liquors made from plum and other fruits, which have won high acclaim from overseas customers.

## The Route

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

KIX airport (09:00) === (10:00) **Umenoyado Brewery** (11:30) ===  
(12:30) Strolling around Dotonbori, Minami, Osaka (15:00) ===  
LUNCH  
(15:30) Osaka Castle (17:00) === (17:20) JR Osaka Station

## Information

Name of facility	<b>Umenoyado Brewery</b>		
Address	27-1 Teraguchi, Katsuragi City		
Business hours	<ul style="list-style-type: none"> <li>Tour time</li> <li>1. 10:00~</li> <li>2. 14:00~</li> </ul> <p>*For times other than those listed above, we are available for consultations with a minimum of 5 people</p>	Closed	Not fixed
Access	[by train] • Get off at Kintetsu Shinjo Station, walk for about 25 minutes [by car] • Get off at Katsuragi IC (about 5 minutes)		
Parking	Parking for 15 standard cars is available Large buses are also available		
Experience content	Observation of sake manufacturing process, tasting	Capacity	Max 15 people per session *Negotiable for groups
Price	800 yen per person (tax included) *Tasting and souvenir included		
Time required	approximately 40 minutes		
Reservation	Required * 3 days in advance	How to reservation	<a href="https://umenoyado.urkt.in/ja/direct/offices/2358/courses">https://umenoyado.urkt.in/ja/direct/offices/2358/courses</a> (Japanese only)
WEB page	<a href="https://www.umenoyado.com/en/">https://www.umenoyado.com/en/</a> (English)	SNS	<ul style="list-style-type: none"> <li>Instagram  <a href="https://www.instagram.com/umenoyadoshuzo/">https://www.instagram.com/umenoyadoshuzo/</a> </li> <li>Facebook  <a href="https://www.facebook.com/umenoyado/">https://www.facebook.com/umenoyado/</a> </li> </ul>

# Konpeitou Museum

## The Route

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

KIX airport (8:30) = = = (9:30) **Konpeitou Museum** (11:00) = = =  
(12:00) Strolling around Dotonbori, Minami, Osaka (15:00) = = =  
LUNCH  
(15:20) Osaka Castle (17:00) = = = (17:20) JR Osaka Station

South area

## Information

Name of facility	Konpeitou Museum		
Address	2-88 Wakabayashicho, Yao City		
Business hours	09:00-17:00	Closed	Not fixed
Access	[by train] • Get off at Yaominami Station on the Osaka Metro Tanimachi Line and walk for about 5 minutes. [by car] • Get off at Kinki Tenri Suita Line/Nagahara IC (about 10 minutes)		
Parking	Parking lot for 4 cars		
Experience	(Example) There are experience courses other than the following		
	[Premium Konpeitou Workshop] Konpeitou handmade experience and tour  *Group package plans are available. Please call to tell your needs.	Capacity	1 to 3 people per pot *Only 3 adults per pot or children can't participate. *Up to 3 groups of 9 people can participate.
		Place	Yao city or Sakai city
Price	1 pot 3,600 yen		
Time required	Approximately 1 hour	Experience time	1. 09:30~ 2. 11:00~ 3. 13:30~ 4. 15:00~ Please arrive 15 minutes before the start of the experience.
Reservation	Required *by 15:00 the day before	How to reservation	• WEB Form <a href="https://yatte.me/ja/services/reserve/svc_a1b95717aa7547dcb8b36fb3c074/">https://yatte.me/ja/services/reserve/svc_a1b95717aa7547dcb8b36fb3c074/</a>
WEB page	<a href="https://konpeitou.jp/">https://konpeitou.jp/</a> (Japanese only)		



### A museum where you can make your own Konpeitou

*Konpeitou* is a sugar candy introduced to Japan from Portugal about 400 years ago. At the Konpeitou Museum, you can learn the history and culture of these time-honored sweets. You can also try to produce your own original *konpeitou*. Today, *konpeitou* is very popular among overseas visitors since these traditional Japanese candies have been introduced in popular anime. With instructions given by confectioners, you can produce original *konpeitou* in a small pan measuring 30 centimeters in diameter. You can select your favorite colors and flavors to produce two types of candies and see the changing process of colors and flavors. Watching the changing process is enjoyable, just like experiments in a chemistry class. The museum shop sells a variety of *konpeitou*, from regular items to rare items available only in the museum, which are good for souvenirs.



# Katashimo Winery



## Experience the finest wines offered at the G20 and loved around the world.

Katashimo Winery produces wines and grape juices enjoyed by people around the world. They make wine from grapes grown in their vineyard without any herbicides and with minimum use of pesticides. Their wines have won many awards at competitions in Paris, Hongkong, London, San Francisco, and other cities. At the G20 Summit meeting held in 2019 in Osaka, seven of its wines were served to the leaders of the participating states. At the winery, you can observe a wine cellar designated as a tangible cultural property and equipment used in the past. While strolling around the spacious vineyard, you can see many different grape varieties. In the vicinity of the winery, there are various tourist destinations, including Iwa Shrine, known for a more than 800-year-old camphor tree, designated as a natural monument, streets lined with old-style houses built more than 130 years ago, and Anmyoji Temple, whose main hall ceiling features paintings with designs based on grapes. The winery direct sales store sells exclusive products not to be found anywhere else.

## The Route

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

KIX airport (9:00) == = (10:00) **Katashimo Winery** (12:00) == =  
(13:00) Strolling around Dotonbori, Minami Osaka (15:00) == =  
**LUNCH**  
(15:20) Osaka Castle (17:00) == = (17:20) JR Osaka Station

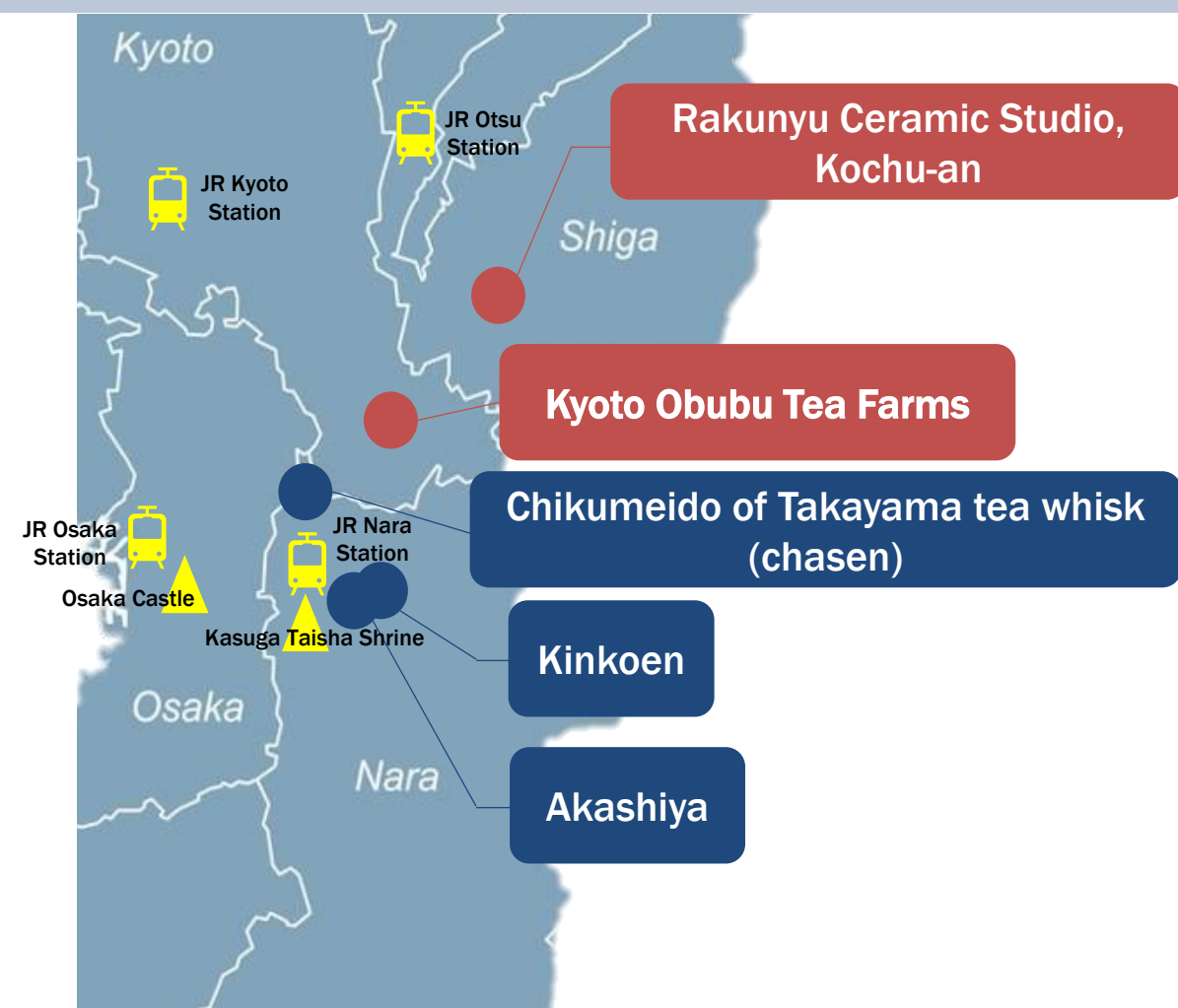
South area

## Information

Name of facility	Katashimo Winery		
Address	2-9-14 Taiheiji, Kashiwara City		
Access	[by train] • Get off at Kashiwara Station on the JR Yamatoji Line, take a taxi for about 10 minutes.		
Parking	<ul style="list-style-type: none"> <li>• Free parking available at the direct sales store (2-7-33, Taiheiji, Kashiwara City)</li> <li>• Large parking lot</li> </ul> ※Ordinary cars and chartered buses can be parked		
Experience ①	<b>【Winery tour】</b> • Vineyard — Winery — Tasting (at a tasting room)  <b>【special arrangements】</b> Min : 10 people * In case the number of participants is less than ten, there is a possibility that the event can't be hold or a fee for ten persons requested.	Capacity	Min 8 people Max 24 people
		Business hours	Day : Irregular (check the website) Time : From 10:00
		Price	6,000 yen per person  * Visits, corporate training, winery tours for foreigners 3,500 yen per person
		Time required	Approximate 1.5 to 2 hours
Experience ②	<b>【Katashimo Winery direct sales store】</b> • Open every day except for 4 days around New Year. • Look for exclusive products not to be found anywhere else. ※Adress: 2-7-33, Taiheiji, Kashiwara City	Business hours	Weekdays 10:00-18:00 Weekends and National Holidays 10:00-17:00 *Closed on December 31 and January 1st -3rd.
Reservation	Required	How to make reservations	TEL +81(0)72-971-6334
WEB page	<a href="https://www.kashiwara-wine.com/index.html">https://www.kashiwara-wine.com/index.html</a> 	SNS	• Instagram <a href="https://www.instagram.com/katashimowinery/">https://www.instagram.com/katashimowinery/</a> • Facebook <a href="https://www.facebook.com/Katashimowinery">https://www.facebook.com/Katashimowinery</a>

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

# East area



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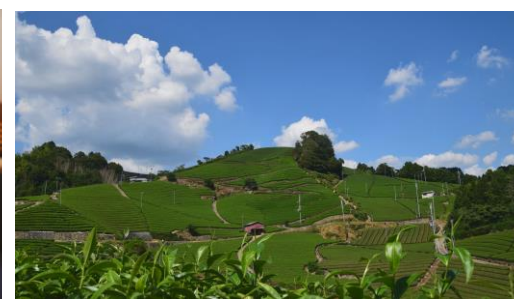
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## model course

Schedule 1	Model course (— train / . . . on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	JR Kyoto Station (8:00) === (8:45) Byodoin-Temple (10:15) === (11:00) <b>Kyoto Obubu Tea Farms</b> (15:30) = (17:00) Kyoto city (hotel stay) LUNCH
2nd DAY	JR Kyoto Station (8:30) ——— JR Otsu Station (9:00) === (10:00) <b>Rakunyu Ceramic Studio, Kochu-an</b> (15:00) === LUNCH (15:45) Ishiyama Temple (17:00) === (17:20) JR Otsu Station ——— JR Kyoto Station

Schedule 2	Model course (— train / . . . on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	Kintetsu Namba Station (9:00) ——— Kintetsu Ikoma Station (09:40) === (10:00) <b>Chikumeido of Takayama tea whisk (chasen)</b> (12:00) === (12:45) Strolling around Nara Park/Todaiji Temple (16:00) === (16:05) Nara city (hotel stay) LUNCH
2nd DAY	hotel (9:00) === (9:05) <b>Kinkoen</b> (10:30) === (10:45) <b>Akashiya</b> (12:00) === (12:15) Strolling around Nara Park/Kofukuji Temple (16:00) . . . LUNCH (16:05) Kintetsu Nara Station ——— (16:55) Kintetsu Namba Station

East area





# Akashiya



## See and experience the 1,300-year-old tradition of making Nara brushes

Akashiya, an ink brush manufacturer founded more than 300 years ago in Nara, has opened a showroom adjacent to its head office in Nara. In addition to selling ink brushes, the showroom holds brush-making classes.

Nara is the birthplace of Japanese ink brushes, which have a history of 1,300 years. Ink brushes are essential tools for creating calligraphic works, water-color paintings, and Indian ink drawings. Nara's ink brushes are traditional craft items that are manually produced by artisans who have inherited time-honored techniques. The brushes enjoy high recognition from calligraphers and artists alike.

At Akashiya's showroom, you can observe the brush making process by certified traditional artisans and learn how to make ink brushes by yourself. In addition, a wide variety of brushes are available at the showroom, including brushes for calligraphy, painting, and makeup. You can try using any of them before buying one.

## The Route

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

Kintetsu Nara Station (9:00) = = = (9:05) Kinkoen (10:30) = = =  
(10:45) Akashiya (12:00) = = =  
(12:15) Strolling around Nara Park/Todaiji Temple/Kofukuji Temple (16:00) = = =  
(16:05) Kintetsu Nara Station

LUNCH

## Information

Name of facility	Akashiya		
Address	78-1 Minamishincho, Nara City		
Business hours	10:00-17:00	Closed	Sundays, summer holidays, year-end and New Year holidays
Access	[by train] • From Kintetsu/JR Nara Station, take the Nara Kotsu Bus and get off at "Sanjooji 2-chome" and walk for 8 minutes [by car] • Get off at 2nd Hanna line/Horai IC (about 6 minutes) • Get off at Nishi-Meiha line/Koriyama IC (about 15 minutes)		
Parking	*Parking available (2 large buses, 20 regular cars) free		
Experience ①	[Showroom tour] Watch a video introducing Nara brushes Talk by a traditional craftsman Shopping	Capacity	Min 1 person Max 50 people
		Time required	60 minutes
		Price	330 yen (including tax) *include souvenir
Experience ②	[Showroom tour] Watch a video introducing Nara brushes Talk by a traditional craftsman Brush making experience Shopping	Capacity	Min 1 person Max 40 people
		Time required	60~90 minutes
		Price	2,200yen or 4,950 yen (including tax)
Reservation	Required	How to reservation	WEB Form <a href="http://www.akashiya-fude.co.jp/shoerom-contact/">http://www.akashiya-fude.co.jp/shoerom-contact/</a>
WEB page	<a href="http://www.akashiya-fude.co.jp/">http://www.akashiya-fude.co.jp/</a> (Japanese, English, Chinese)	SNS	• Instagram <a href="https://www.instagram.com/akashiya_fude/">https://www.instagram.com/akashiya_fude/</a> • Twitter <a href="https://twitter.com/AkashiyaFude">https://twitter.com/AkashiyaFude</a>



East area

# Kinkoen



## A traditional craft experience that can only be done in Nara, why not make your own Nara sumi ink?

Kinkoen, a producer of Nara inksticks, has a 150-year history. Inheriting time-honored production methods, its artisans manually produce high-quality inksticks one by one. Since Nara is the largest production center of these items in Japan, inksticks of Nara have a national market share of more than 90%. Characters written in this ink are jet black and feature excellent gloss and deep darkness.

At the workshop, you can learn how to produce gripped ink sticks, which are made by squeezing raw ink material by hand. The outcome is unique, the only inkstick in the world that features your handprints and fingerprints. In the studio that is full of ink's fragrance, you can feel the soft and warm texture of the raw ink material and sense its aroma from the moment you grip the material. A shop in the facility sells various kinds of inksticks, including aromatic items, which are perfect for souvenirs.


## The Route

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

Kintetsu Nara Station (9:00) = = = (9:05) **Kinkoen** (10:30) = = =  
(10:45) Akashiya (12:00) = = =  
(12:15) Strolling around Nara Park/Todaiji Temple/Kofukuji Temple (16:00) = = =  
(16:05) Kintetsu Nara Station

LUNCH

## Information

Name of facility	<b>Kinkoen</b>		
Address	547 Sanjomachi, Nara City		
Business hours	Experience time : 9:00~19:00	Closed	Not fixed
Access	[by train] • Get off at JR Nara Station, walk for about 3 minutes • Get off at Kintetsu Nara Station, walk for about 10 minutes [by car] • Get off at 2nd Hanna/Horai IC (about 15 minutes)		
Parking	Please park in the nearest paid parking lot.		
Experience	[Gripped Sumi Experience] • History of Nara Sumi and the Present • Introduction of Materials and Actual Demonstration • Experience Gripping Nara Sumi • Take It Home in a Paulownia Wood Box	Capacity	Min 1 person Max 35 people
Price	2,200 yen per person (tax included) High school students and younger 1,650 yen (tax included) *This price includes the Paulownia wood box. *cash and credit cards. *Additional options available		
Time required	Time required from 30 to 40 minutes		
Reservation	Required *by 12:00 the before day	How to reservation	WEB Form <a href="https://kinkoen.jp/en/experience/">https://kinkoen.jp/en/experience/</a>
WEB page	<a href="https://kinkoen.jp/en/">https://kinkoen.jp/en/</a> (English)	SNS 	• Instagram <a href="https://www.instagram.com/kinkoenjp/">https://www.instagram.com/kinkoenjp/</a> • YouTube <a href="https://www.youtube.com/watch?v=CbqzG4PFUoE">https://www.youtube.com/watch?v=CbqzG4PFUoE</a>

Craft Tradition

East area

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



# Chikumeido of Takayama tea whisk (chasen)



## Takayama tea whisk inheriting the tradition of 500 years

Chikumeido of Takayama Tea Whisk (*chasen*) produces tea whisks in Takayama, the birthplace of tea whisks. Takayama tea whisks were invented 500 years ago as a utensil to mix green tea powder with hot water in a tea bowl. The production techniques have been secretly passed on in Takayama, Nara prefecture, which is the only production center of tea whisks at present. In recognition of this exceptional technology, Takayama tea whisks have won various awards in Japan and have been displayed at various exhibitions around the world, including those held at the Louvre Museum in Paris and the Japan Exposition. At Chikumeido, you can observe the production process while hearing the story of the history of tea whisks and viewing a beautiful Japanese garden as a backdrop.

Moreover, you can create your own original tea whisk, make powdered green tea using your tea whisk, and taste the tea with a lovely Japanese sweet. You can also buy Takayama tea whisks and other special tea utensils, selecting your favorites from among more than 100 items. You can understand and fully appreciate their attractive features.

## The Route

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

Kintetsu Nara Station (09:45) = = =

(10:00) Chikumeido of Takayama tea whisk (chasen) (12:00) = = =

(12:45) Strolling around Nara Park/Todaiji Temple/Kofukuji Temple (16:00) = = =

(16:05) Kintetsu Nara Station

LUNCH

## Information

Name of facility	Chikumeido of Takayama tea whisk (chasen)		
Address	6439-3 Takayamacho, Ikoma City		
Business hours	Weekdays and Saturday : 09:30-15:00 *Available time for experience : 10:00~	Closed	Sunday and public holidays
Access	[by train] • Get off at Kintetsu Gakken Kita-Ikoma Station, take a taxi for about 10 minutes		
Parking	2 large buses can be parked		
Experience ①	Chasen making experience (with matcha and sweets)  *If possible, bring an apron in advance	Capacity	Min 5 people, Max 20 people
		Price	4,000 yen per person (excluding tax)
		Time required	1.5 to 2 hours
Experience ②	Take a tea whisk tour (with matcha and sweets)	Capacity	Min 5 people, Max 40 people
		Price	1,000 yen per person (excluding tax)
		Time required	Approximately 1 hour
Reservation	Required  *Reservations must be made... • Experience① : at least 1 week in advance • Experience② : 3 days in advance	How to reservation	Telephone, FAX, E-mail Please check the contact information from website. <a href="https://chikumeido.com/">https://chikumeido.com/</a>  If you make a reservation in advance by phone, we will accept sales, tours, experiences, etc. as much as possible.
WEB page	<a href="https://chikumeido.com/">https://chikumeido.com/</a> (English, Japanese, etc.)		



# Kyoto Obubu Tea Farms



## Tea field tourism to introduce Japanese tea and Wazuka to the world

Wazuka town in Kyoto is the largest tea production center in Kyoto. Its tea fields have a history of more than 800 years. Kyoto Obubu Tea Farms organizes tours of its tea fields and offers tea-making classes in English, where participants can learn how different ways of making tea affect its flavour. For visitors who are interested in tea, it is truly a delightful experience to have a relaxing teatime amid the tea fields in a mountainous area. The time and content of tours can be arranged in accordance with visitors' interests. Such special arrangements are particularly popular among well-to-do visitors. Kyoto Obubu Tea Farms has in-depth knowledge of Japanese tea as it is engaged in tea production and sales, in addition to the tours of the tea fields which it began in order to promote Japanese green tea around the world. Since the company receives only visitors who make reservations in advance, its tour programs have been known to only a limited number of people.


## The Route

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

JR Kyoto Station (8:00) = = = (8:45) Byodoin-Hooudo (10:15) = = =  
(11:00) Kyoto Obubu Tea Farms (15:30) = = = (17:00) JR Kyoto Station



## Information

Name of facility	Kyoto Obubu Tea Farms		
Address	Ootsuka 2, Sono, Wazuka, Soraku, Kyoto		
Access	[by train] • Get off at JR Kamo Station, take the bus and get off at Higashi Wazuka. [by car] • Wazuka town is located at the south of Kyoto Prefecture and is about 0.5h from Nara and about 1h from Kyoto.		
Experience	<p>[Tea Tours for Independent Travelers]</p> <p>*Please check the below website, if you are travelling for organized groups of min. 20 people. <a href="https://obubutea.com/group-tea-tour/">https://obubutea.com/group-tea-tour/</a></p>		
Tour Schedule	<p>Tour availability is showed in the calendar at the web page. <a href="https://obubutea.com/guided-tea-tour/">https://obubutea.com/guided-tea-tour/</a> Approximate schedule depending on season and weather is below.</p> <p>11:00-11:30 Welcome tea and a brief introduction 11:30-13:00 Visit to some beautiful tea fields in the surrounding mountains with a brief stop at a tea processing factory 13:00-13:30 Traditional Tea Lunch (vegetarian and vegan option available) 13:30-14:30 Interactive tasting of traditional locally made Japanese teas 14:30-15:00 Q&amp;A and farewell</p>		
Tour language	In English by our bilingual staff	Tour Price	<p>The tour is available for up to 18 people and is 14,000yen/person.</p> <p>The price includes:</p> <ul style="list-style-type: none"> <li>• Guided visit to some beautiful tea fields and a real tea processing factory</li> <li>• Interactive tasting of 9 different kinds of locally made Japanese teas</li> <li>• Lunch</li> <li>• Japanese tea sweets</li> </ul>
Booking	<p>Booking is required at least a week in advance to reserve your place on the tour. <a href="https://obubutea.com/guide-d-tea-tour/">https://obubutea.com/guide-d-tea-tour/</a></p>		
WEB page	<p><a href="https://obubutea.com/">https://obubutea.com/</a> (English)</p> 	SNS	<ul style="list-style-type: none"> <li>• Facebook <a href="https://www.facebook.com/ObubuTea">https://www.facebook.com/ObubuTea</a></li> <li>• Twitter <a href="https://twitter.com/obubutea">https://twitter.com/obubutea</a></li> </ul>

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



East area

# Rakunyu Ceramic Studio, Kochu-an



## Learn about traditional Japanese culture through the experience of making tea using Shigaraki ware, one of the six ancient kilns.

Rakunyu Ceramic Studio, Kochu-an, is a pottery studio producing Shigaraki-ware, one of the six ancient ceramic wares.

Passing through a gate surrounded by rich greenery, you will find a traditional Japanese house and garden, with a tea ceremony house in the garden. Inside the house, is a parlor highlighted by several-centuries-old Shigaraki-ware, a salon displaying Shigaraki-ware items produced at Kochu-an, and a pottery studio located behind the salon.

You can enjoy a rich atmosphere of Japanese traditional culture. Here, you can join a tea ceremony, attend a pottery class in making Shigaraki-ware, and appreciate *chakaiseki*, a kind of dinner served at a tea ceremony. You can also stay overnight at this facility. The rooms decorated with tiles produced at this pottery studio envelop guests in a retro atmosphere of the Taisho period (1912–20). Here, visitors can relax, while appreciating the views of the landscaped garden, immersed in traditional Japanese culture. Shigaraki town, home to Kochu-an, is part of Koga city, which is well known as the home of *ninja*. Traveling time is one hour by car from Kyoto. The town has museums of antiques and ceramic arts, and is an ideal place to experience Japanese culture amid natural settings.

## The Route

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

JR Otsu Station (09:00) == =

(10:00) Rakunyu Ceramic Studio, Kochu-an (15:00) == =

LUNCH

(15:45) Ishiyama Temple (17:00) == = (17:20) JR Otsu Station

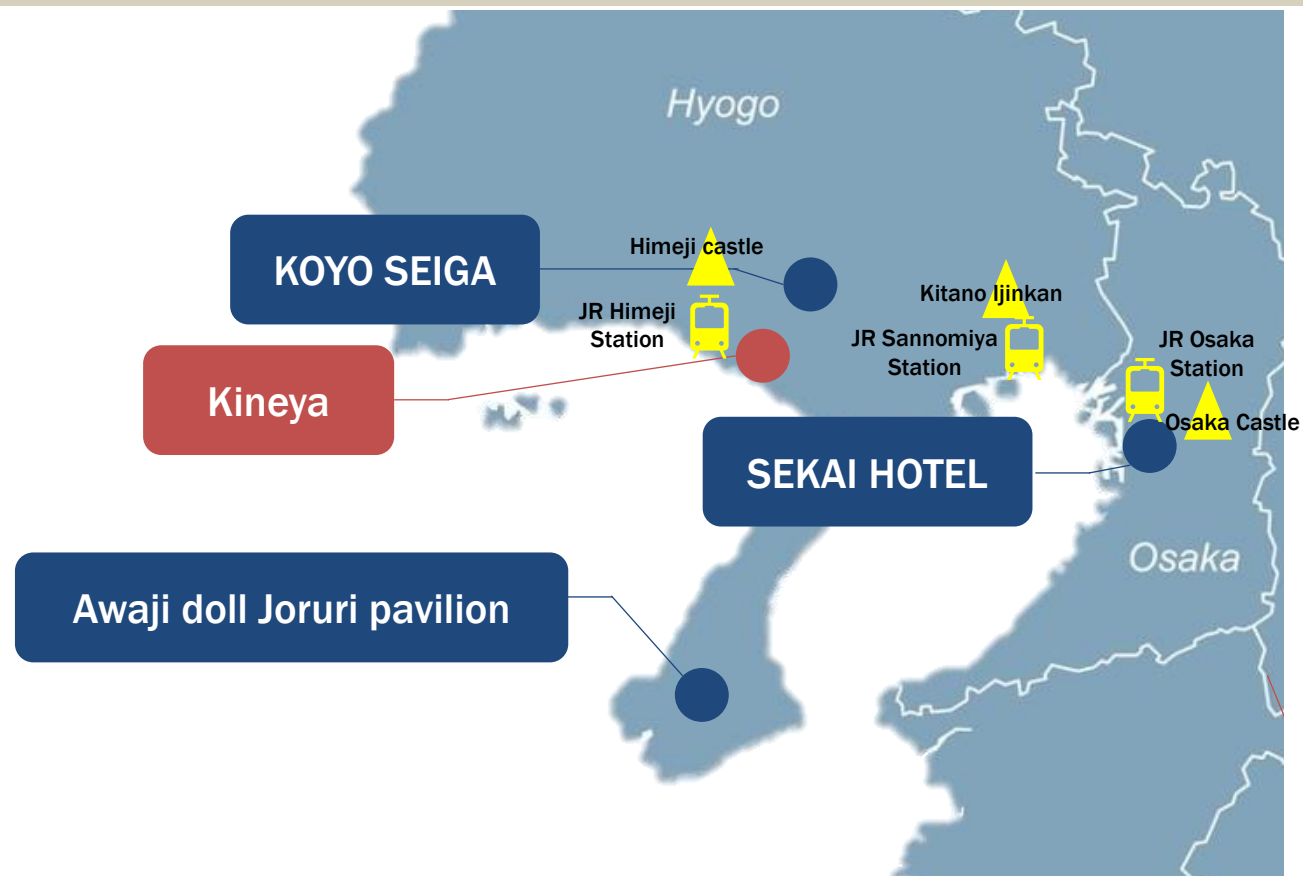
East area

## Information

Name of facility	Rakunyu Ceramic Studio, Kochu-an		
Address	703 Nagano, Shigarakicho, Koka City		
Business hours	Reservation reception hours : 10:00-17:00 Opening hours : Irregular (negotiable)	Closed	Irregular
Access	[by train] • Get off at Shigaraki Kogen Railway Shigaraki Station, about 5 minutes by taxi [by car] • Get off at Shigaraki IC/Shin-Meishin Expressway (about 10 minutes)		
Parking	*Parking lot for about 5 cars		
Experience ①	[Tea Kaiseki and Ceramics-Making Experience] <ul style="list-style-type: none"><li>• Ceramics lessons</li><li>• Mini-kaiseki meal</li><li>• Enjoy a bowl of tea</li></ul> *The schedule for this course can be somewhat flexible, depending on whether you would like to spend more time in the ceramics studio or if you prefer to sit on a chair rather than on tatami mats for tea. Please let us know if you have a preference.	Capacity	<ul style="list-style-type: none"><li>• Using the tearoom : Max 6 people</li><li>• Using the hall : Max 20 people</li></ul>
		Time required	Approximately 5 hours (including making Shigaraki ceramic ware : approximately 2 hours)
		Price	15,000 yen per person (tax included)
Experience ②	[Stay with Special Ceramics-Making and Tea Ceremony Experience] <ul style="list-style-type: none"><li>• Stay in new guest rooms</li><li>• Ceramics lessons</li><li>• Tea lessons</li></ul> *This experience is to enjoy the tea ceremony from late at night to early in the morning, and to spend more time ceramics-making than normally,,, you can be immersed in the tea-world more fully.	Price	50,000 yen per person (tax included)  Depends on your requests, the price is changed.
Reservation	Required	How to reservation	Mail contact@kochu-an.com TEL 0748-82-1133
WEB page	<a href="http://www.kochu-an.com/">http://www.kochu-an.com/</a> (English, Japanese)		

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

# West area



## model course

Schedule 1	Model course (— train / . . . on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	<b>SEKAI HOTEL</b> (9:00) === (10:00) Nadagogo Sake Brewery (11:00) === (11:30) Kobe Chinatown / Kobe Motomachi Stroll (14:30) === <div>LUNCH</div> (14:45) Kitano Ijinkan (17:00) === (17:15) Around Sannomiya (hotel stay)
2nd DAY	JR Sannomiya Station — — — JR Himeji Station (8:15) === (9:00) <b>KOYO SEIGA</b> (10:00) === (10:30) Shoshazan Engyoji Temple (12:30) === (13:00) <b>Kineya</b> (14:00) === <div>LUNCH</div> (14:10) Himeji Castle/Kokoen Garden (16:30) === (16:40) JR Himeji Station — — — (17:40) JR Sannomiya Station

West area

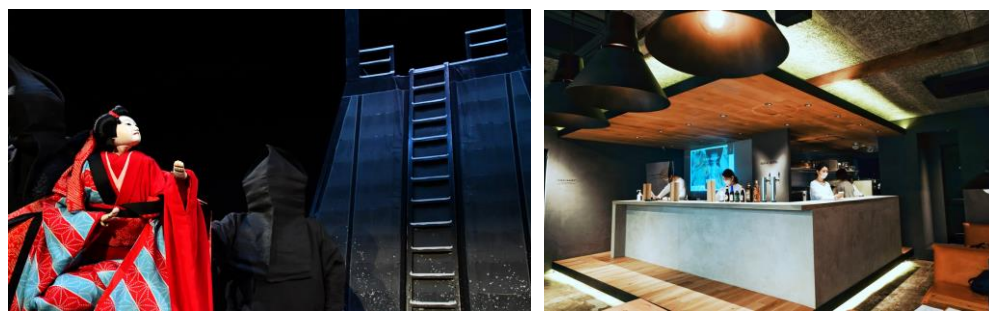
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Schedule 2	Model course (— train / . . . on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	JR Sannomiya Station (7:15) — — — JR Himeji Station (8:15) === (9:00) <b>KOYO SEIGA</b> (10:00) === (10:30) Shoshazan Engyoji Temple (12:30) === (13:00) <b>Kineya</b> (14:00) === <div>LUNCH</div> (14:10) Himeji Castle/Kokoen Garden (16:30) === (16:40) JR Himeji Station — — — Around JR Akashi Station (hotel stay)
2nd DAY	hotel . . . JR Akashi Station (8:30) === (10:00) <b>Awaji doll Joruri pavilion</b> (11:30) === (11:45) Uzu no Oka Onaruto Bridge Memorial Museum (14:00) === <div>LUNCH</div> (15:00) AWAJI HELLO KITTY APPLE LAND (17:00) === (18:00) JR Akashi Station — — — JR Sannomiya Station —



## KOYO SEIGA



## You can make the silver oxidized tiles used in Himeji Castle, a World Cultural Heritage site!

KOYO SEIGA, founded in 1920, is a producer of Japanese traditional smoked roof tiles. A smoked roof tile has the color of oxidized silver, and is made only from clay, water, and carbon. It is the highest-quality tile, featuring excellent durability and thermal insulation. The surface has a luster of oxidized silver and gloss that is unique to this tile. In recognition of the tiles' quality, the company's roof tiles have been selected for the roofs of Himeji Castle, a World Cultural Heritage site.

While KOYO SEIGA continues to pass on traditional technology to future generations, it is also promoting attractive features of smoked roof tiles to tourists from around the world.

At this facility, you can observe the tile production process and learn from expert artisans how to produce authentic smoked roof tiles. In the vicinity, there is a Japanese-style house with a smoked tile roof. This house is scheduled to open as a guest house that will accept only one group per day. Staying at this house, you can enjoy traditional ceramic arts close at hand, feeling as if you yourself were a potter.

## The Route

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

JR Himeji Station (8:15) = = = (9:00) **KOYO SEIGA** (10:00) = = =  
(10:30) Shoshazan Engyoji Temple (12:00) = = = (12:30) Kineya (14:00) = = =  
**LUNCH**  
(14:10) Himeji Castle/Kokoen Garden (16:30) = = = (16:40) JR Himeji Station

## Information

Name of facility	KOYO SEIGA			West area	
Address	5241-5 Funatsucho, Himeji City				
Business hours	9:00-17:00	Closed	Sundays and public holidays *Open on Saturdays according to the company calendar		
Access	[by train] • Get off at Koro Station on the Bantan Line, about 10 minutes by taxi [by car] • Get off at Funatsu Interchange on the Bantan Connecting Road (about 5 minutes) • Get off at Fukusaki Interchange on the Chugoku Expressway (about 15 minutes) • From Himeji Station (Himeji Castle) (about 30 minutes)				
Parking	Large bus parking lot available				
Experience ①	[Full course of tile making experience] • Tile explanation/learning • factory tour • artisan experience • making work	Capacity	Max 40 people		
		Price	4,000 yen per person *3,500 yen for group of more than 10 people *If you send the finished product, the shipping fee will be charged separately.		
		Time required	Approximately 3 hours		
Experience ②	[Visit to the roof tile factory] • Tile explanation/learning • factory tour	Capacity	Max 40 people		
		Price	1,000 yen per person		
		Time required	Approximately 1 hours		
Reservation	Required	How to reservation	WEB Form <a href="https://koyoseiga.urkt.in/ja/direct/offices/1930/courses?language_type=ja">https://koyoseiga.urkt.in/ja/direct/offices/1930/courses?language_type=ja</a>		
WEB page	<a href="https://koyoseiga.co.jp/en/">https://koyoseiga.co.jp/en/</a> (English)		SNS	• Instagram <a href="https://www.instagram.com/koyoibushi/">https://www.instagram.com/koyoibushi/</a> • Facebook <a href="https://www.facebook.com/koyoseiga">https://www.facebook.com/koyoseiga</a>	
Other	You can stay a house where you can immerse yourself in the rural scenery  Details : Check the website <a href="https://www.kunginbettei.com/">https://www.kunginbettei.com/</a>				

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

●  
West area

# Kineya



## After visiting Himeji Castle, let's experience making traditional Japanese sweets

Himeji Castle, designated as Japan's National Treasure, was the first cultural property in Japan to be inscribed on the list of World Cultural Heritage sites. Since the lord of the castle loved the art of tea ceremony there are many Japanese confectioneries around the castle. Kineya, a confectionery founded more than 110 years ago, is popular among tourists for its Baumkuchen (layered cake) in a shape of a cedar trunk. At Kineya, given instructions by a pastry chef, you can learn how to make Japanese sweets of different designs suitable for each season. In the pastry class, you will first learn the history of Japanese sweet culture. Next, you will shape the dough into a desired form. This process is just like playing with clay. You don't need to worry about your level of skill since the chef will guide you thoroughly and kindly. You can take home the sweet you have made, so after learning traditional sweet production, you can appreciate the sweet at home.

## The Route

Model course (— train / . . . on foot / = = = car) *Travel time may change depending on traffic conditions.	
JR Himeji Station (8:15) = = = (9:00) KOYO SEIGA (10:00) = = =	
(10:30) Shoshazan Engyoji Temple (12:30) = = = (13:00) <b>Kineya</b> (14:00) = = =	
<div>LUNCH</div>	
(14:10) Himeji Castle/Kokoen Garden (16:30) = = = (16:40) JR Himeji Station	

## Information

Name of facility	<b>Kineya</b>		
Address	95 Nikaimachi, Himeji City		
Business hours	08:00-17:00 • Experience time: 1. 9:00- 2. 11:00- 3. 13:00- 4. 15:00-	Closed	Not fixed
Access	[by train] • Get off at JR Himeji Station, walk for 8 minutes [by car] • Get off at Himeji South Ramp IC (about 10 minutes)		
Parking	Please use the nearby paid parking lot.		
Experience	Japanese sweets making experience in a castle town	Capacity	Min 1 person
Price	2800 yen per person (tax included)		
Time required	Approximately 40 minutes		
Reservation	Required *groups of 30 or more must make reservations at least 3 days in advance	How to reservation	TEL
WEB page	<a href="http://www.kineya.net/">http://www.kineya.net/</a> <div></div>		

West area



# Awaji doll Joruri pavilion



## The large dolls move dynamically and bring you express emotions

Awaji puppet theater has a history of more than 500 years.

Accompanied by songs and samisen music, puppeteers manipulate puppets to express human emotions even more dramatically than human actors do. The lively performance of puppets takes spectators into a dream world. Three puppeteers work together to operate one large puppet, coordinating dynamic movements.

Before the beginning of a show, non-Japanese spectators are recommended to confirm the outline of the story by using an audio guide, since this will make the presentation even more enjoyable.

Awaji doll Joruri pavilion has an exhibition space, where various valuable items are displayed, including heads of puppets and their costumes used for real performances. To illustrate puppet structures, this space also displays puppets without costumes and shows cross sections of their heads. Awaji doll Joruri pavilion is the only professional puppet theater on Awaji Island. On the 160th anniversary of friendly relations between Japan and France, the theater held a performance in Paris and won great acclaim from its French audience.

## The Route

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

JR Akashi Station (8:30) === (10:00) Awaji doll Joruri pavilion (11:30) ===

(11:45) Uzu no Oka Onaruto Bridge Memorial Museum (14:00) ===

LUNCH

(15:00) AWAJI HELLO KITTY APPLE LAND (17:00) ===

(18:00) JR Akashi Station

## Information

Name of facility	Awaji doll Joruri pavilion		
Address	1528-1 Fukura Kou, Minamiawaji City, Hyogo Prefecture		
Business hours	9:00-17:00 *Subject to change due to events, etc.	Closed	Every Wednesday, end of the year *If Wednesday is a public holiday, it will be closed the following day.
Access	[by train] • The nearest bus stop is the Fukura Bus Terminal. There is also a direct bus service to Kobe Sannomiya. [by car] • Get off at Seidan Mihara IC (about 15 minutes)		
Parking	*Parking available (up to 25 cars, height 2.1m)		
Experience	[doll Joruri performance appreciation]  (Regular performance) • Performance time ①10:00 ②11:10 ③13:30 ④15:00 *In the case of 30 people or more, temporary performances are possible.  (temporary performance) *Advance reservation required 15 days in advance • Performance time ①9:00 ②16:00	Capacity	Max 160 people
		Price	1,800 yen per person *Group discount 15 people or more / 1,620 yen 100 people or more / 1,440 yen
		Time required	Approximately 60 minutes
Reservation	Required	How to reservation	Check the below website <a href="https://awajiningyoza.com/en/">https://awajiningyoza.com/en/</a>
WEB page	<a href="https://awajiningyoza.com/en/">https://awajiningyoza.com/en/</a> (English, Chinese, and other language)		SNS • Instagram <a href="https://www.instagram.com/awaji_ningyoz_a/">https://www.instagram.com/awaji_ningyoz_a/</a> • YouTube <a href="https://www.youtube.com/channel/UCohI5md8yvQwGdnZsuXo0aQ/videos">https://www.youtube.com/channel/UCohI5md8yvQwGdnZsuXo0aQ/videos</a> • Facebook <a href="https://www.facebook.com/awajiningyo">https://www.facebook.com/awajiningyo</a>



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



# SEKAI HOTEL



## The whole local area is a hotel.

## Dive into the local daily life.

SEKAI HOTEL is not an ordinary accommodation facility. What guests experience is more as if they were residents of the town rather than travelers.

Instead of one big building with a lobby, guest rooms, restaurants, and a large bath, its individual facilities are located separately in various places in the town. You will find the check-in counter in a building that looks like a café, at a five-minutes walking distance from the nearest station. After checking in, you walk for a few minutes along a shopping street to reach your room. The check-in counter and guest rooms are situated in renovated old houses and shops in the town.


In partnership with local commercial facilities, SEKAI HOTEL provides its guests with a tour pass known as the SEKAI PASS. Presenting this pass, you can use the public bathhouses and have breakfast at coffee shops in the town free of charge. Moreover, if you hang the pass from your neck, you are likely to be greeted by residents. In this way, you can experience ordinary everyday life of local people.

## The Route

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

JR Sannomiya Station (9:00) === (9:15) Kitano Ijinkan (11:00) ===  
(11:15) Kobe Chinatown / Kobe Motomachi Stroll (14:00) ===  
LUNCH  
(14:30) Nadagogo Sake Brewery (15:30) === (16:30) SEKAI HOTEL

## Information

Name of facility	SEKAI HOTEL		
Address	1-19-1 Ajiro, Higashi-Osaka City		
Business hours	<ul style="list-style-type: none"> <li>Café business hours: 13:00-22:00</li> <li>Check-in hours: 15:00-22:00</li> </ul>	Closed	Wednesdays and Thursdays
Access	[by train] • Get off at Kintetsu Fuse Station, walk for about 3 minutes [by car] • Take the Hanshin Expressway No. 13 Higashi-Osaka Line and get off at the Takaida exit (about 15 minutes)		
Parking	There is no affiliated parking lot. Please contact us in advance if you would like to use a parking lot.		
Experience	Shopping street tour experience (Example) There are experience courses other than the following [stay in the guest room]		
*Guests staying at SEKAI HOTEL will receive a SEKAI PASS. By carrying the SEKAI PASS with you, you can enjoy the town as if you were residents, with special offers, special menus, and the ability to talk to the people of the town.	Capacity	Min 1 person Max 6 people *Depends on room type	
	Price	Dynamic pricing	
	Reservation	Required	
	How to reservation	WEB Form <a href="https://www.sekaihotel.jp/area/fuse/">https://www.sekaihotel.jp/area/fuse/</a>	
WEB page	<a href="https://www.sekaihotel.jp/">https://www.sekaihotel.jp/</a> 		SNS <ul style="list-style-type: none"> <li>Instagram  <a href="https://www.instagram.com/sekaihotel/">https://www.instagram.com/sekaihotel/</a> </li> <li>Facebook  <a href="https://www.facebook.com/SEKAIHOTEL/?fref=ts">https://www.facebook.com/SEKAIHOTEL/?fref=ts</a> </li> <li>YouTube  <a href="https://www.youtube.com/channel/UCpxU3ptZEq1B4Ep9klhEwpA">https://www.youtube.com/channel/UCpxU3ptZEq1B4Ep9klhEwpA</a> </li> </ul>



# Other facilities

## West area

### Pelletteria



address	124 Takagi, Hanadacho, Himeji City, Hyogo Prefecture
URL	<a href="https://pelletteria.unifers.co.jp/workshop/">https://pelletteria.unifers.co.jp/workshop/</a>
Experience	Experience making leather accessories such as leather product cases and bags. *We also sell leather accessories (wallets, bags, business card holders, etc.) and leather materials. *You can enjoy relaxing time at the café in the facility
price	1,500 yen~
business hours	9 : 30-15 : 00
closed	Sunday, Obon period, year-end and New Year holidays
note	Himeji's leather industry is a traditional industry that Himeji is proud of and is described in literature from the Heian period (794-1185). A communication spot will be born in Himeji by making use of the world-class industry. The significance of this facility is that everyone can enjoy learning about history, passing on technology, and experiencing craftsmanship.



## West area

### CUPNOODLES MUSEUM



address	8-25 Masumicho, Ikeda City, Osaka Prefecture
URL	<a href="https://www.cupnoodles-museum.jp/en/osaka_ikeda/">https://www.cupnoodles-museum.jp/en/osaka_ikeda/</a>
Experience	Original CUPNOODLES making experience, chicken ramen handmade experience, etc.
price	"Chicken Ramen Factory": Adults (junior high school students and older): 1,000 JPY, elementary school students: 600 JPY "My CUPNOODLES Factory": 500 yen per meal
business hours	9 : 30-16 : 30 (Admission until 15:30)
closed	Tuesdays (closed the next day if Tuesday is a national holiday), New Year holidays



## East area

### Hikone Beer Co., Ltd. Kojinyama Brewery



address	1853 Ishideracho, Hikone City, Shiga Prefecture
URL	<a href="https://hikonebrewing.jp/">https://hikonebrewing.jp/</a>
Experience	Sale and tasting of craft beer
price	There is a charge for sampling craft beer (fees vary depending on the type)*During the winter season (December to February), only Saturdays, Sundays, and holidays are possible.
business hours	11:00-17:00 (until 18:00 on weekends and holidays) *During the winter season (December to February), Saturday, Sunday, and holiday are also open until 17:00.
closed	Tuesday and Wednesday
note	Last order for tasting is 30 minutes before closing.



## South area

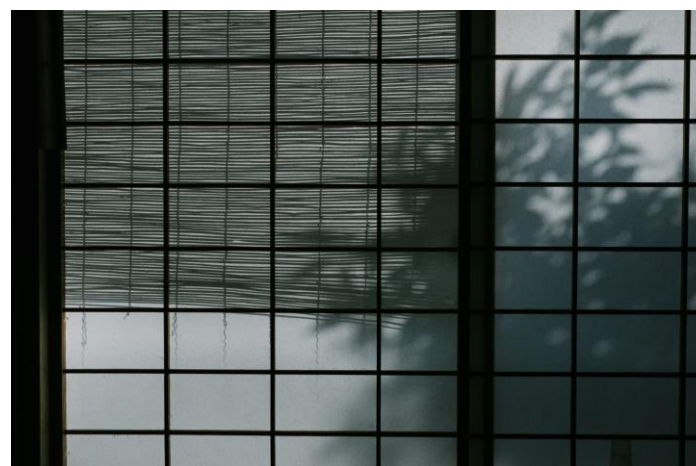
### Duskin Museum



address	5-32 Yoshinocho, Suita City, Osaka Prefecture
URL	<a href="http://www.duskin-museum.jp/">http://www.duskin-museum.jp/</a>
Experience	Theater attractions, donut making experience, donut ball decoration experience, etc.
price	Donut making experience: 600 yen Donut ball decoration experience: 200 yen
business hours	10:00-16:00 (admission until 15:30) 10:30-15:00 (donut ball decoration experience)
closed	Mondays (closed the following day if Monday is a national holiday), year-end and New Year holidays
note	Donut making experience requires reservation on the web







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**METI-KANSAI**

