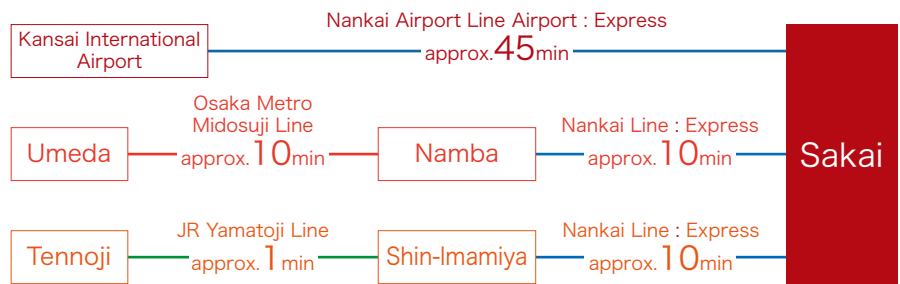




Access by train



About Us

SAKAI – a perfect place to enjoy a relaxing, fun, educational, and culturally rich day!

We students of Kansai University have created two types of brochures with support from many people. Our compact-sized brochures are easily carried around and packed with carefully selected sightseeing information necessary for your day in Sakai. We hope that many foreign tourists will visit Sakai, and that our brochures will help you feel the rich history and the warmth in the hearts of the people in Sakai.



関西大学 KANSUI UNIVERSITY

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Tourism Department, Culture and Tourism Bureau, SAKAI CITY GOVERNMENT

Learn

"Sakai" as a center of international trade

Sakai, the Venice of the East

Sakai as a City of Merchants

Interaction and trade with East Asian countries

The trade started after the Ming Dynasty of China arrived at Sakai's port in 1469. Foreign culture and technology were introduced, which helped Sakai develop its own unique culture and industries.

European merchants joining the East Asian trade

European countries started trading with Japan from 1550 in order to obtain Japanese silver. Sakai, having become an international hub where people, information, and goods were concentrated, came to be called "the Venice of the East."

Three crises that Sakai faced

1. In 1615, Sakai was razed to the ground by fire due to the "Summer Campaign of the Siege of Osaka."
2. In 1635, the port was closed due to Japan's isolation policy that lasted 200 years.
3. During World War II, Sakai suffered catastrophic damage by bombing.

Sakai as a City of Craftsmen

Now

Sakai has overcome those unfortunate events and developed new industries.

Five traditional industries of Sakai

Many craftsmen are working hard to preserve and develop their inherited traditions for future generations.

Tea Ceremony

1. The Development of "Wabi-sabi" Culture

During the 1500s, Sen no Rikyu transformed the practice of drinking tea into the art of chanoyu tea ceremony. Its essential spirit is that tea must be appreciated in a "Wabi-sabi (a quiet, subdued, and refined)" atmosphere.

2. Chanoyu culture cherished by merchants

Merchants invested a large amount of money on tea utensils and valued them highly.

3. Soul of CHA

The three cornerstones of Chanoyu tea ceremony

Community
Hospitality Association

Incense Sticks

1. Sakai as the birthplace of the Japanese incense stick

In the 1500s, its production techniques were introduced to Japan from China.

2. Why did the incense stick become popular?

Reason 1
As a hub of commerce and trade, Sakai had easy access to the raw materials such as aromatic woods imported from overseas.

Reason 2
Due to the high number of temples, Sakai had a great demand for incense sticks to be used in Buddhist ceremonies and rites.

3. Culture of fragrance in Japan

Sakai's incense sticks are characterized by their blend of carefully selected natural fragrances. They are used as an aromatic for indoors or as a treatment for medical purposes.

Knives

1. Development of metal processing technology

Iron industries, especially swordsmithing, developed rapidly after the import of iron that started in the 500s.

2. Success in guns' mass-production

The advanced swordsmithing technique, together with a unique manufacturing method known as the "labor division system", made the mass-production of guns possible in Sakai before anywhere else in Japan.

※A manufacturing method in which craftsmen with different skills work together to improve production efficiency.

3. Birth of "Sakai's high-grade knives"

Sakai's knives are admired by people across the world due to their quality and durability.

How to craft blades

1. carbon steel
2. Heat at 700-800°C
3. Hammer the metal. Repeat steps 2 and 3.
4. Cool it in water. Finally, shape the blade and smooth out the surface.

Chusen Dyeing Technique

1. The spread of silk textiles

Raw silk and silk textiles were imported to Japan from China in exchange for silver in the 1400s.

2. Development of cotton industries

From around the 1700s, cotton gradually replaced silk because of its low price.

3. Development of Chusen - a hand-dyeing method unique to Japan

During the 1600s, Chusen was developed thanks to the abundant land and the pristine water available in Sakai. Even now, Sakai craftsmen use this traditional dyeing technique to make Chusen cotton products.

How to produce Chusen cotton

1. Starch is applied to layers of fabric many times.
2. Dyes are poured.
3. Dye and starch are rinsed in water.
4. It is left to dry in the sun to finish the process.

Discover

Tea ceremony experience

[Sakai Plaza of Rikyu and Akiko]

You can sit* and observe a tea ceremony and taste matcha tea with Japanese traditional sweets. No reservation required. (*on chairs)

Tea and sweets: ¥300~500

Incense stick as a souvenir

[Feng-shui incense at Baileido]

Produced under the supervision of a feng shui specialist, these incense sticks will surely help you feel relaxed. Why not choose your favorite fragrance?

¥880 (Available at Sakai City Traditional Crafts Museum)

Rose
Cypress
Honey
Mint
Lavender

Learn about knives

[Sakai City Traditional Crafts Museum]

Many professional Japanese chefs are using Sakai knives. Knives of a unique or unusual design are on display here. Those for household use are also available for purchase.

Second floor of the museum

Chusen cotton as a souvenir

[Sakai Tsubondo's handkerchief]

An original brand, "Sakai Tsubondo," was created in the hope that more people will appreciate the quality of Japanese Chusen cotton. Beautiful colors will appear in the light.

¥880 (Available at Sakai City Traditional Crafts Museum)

Dine

※ All listed prices include tax and are correct as of October 2019.
※ The admission fees may vary depending on the age.

Card Credit card accepted Wi-Fi available
Present Souvenirs available ABC English English menu available

Lunch

A Matsu Teishoku (Matsu set meal)

A hearty dish! ¥1200

Red pickled ginger tempura unique to Osaka

Local favorite tempura restaurant

You can enjoy fresh local seafood brought straight from the fish market. Here you can toss the finished seashells on the floor, a custom quite unique to this restaurant!

Daikichi

Lunch Mon. - Sat. 11:00 a.m. - 3:00 p.m.
Dinner Tue. - Fri. Midnight - 8:30 a.m.
Sat. & National Holidays 11:00 p.m. - 8:00 a.m.
Closed: Sunday 11:00 p.m. - Monday 8:00 a.m.
¥1,000~2,000

B Kushi-katsu Curry (curry with five kushi-katsu skewers)

Piping hot, crispy deep-fried kushi-katsu

Their curry and kushi-katsu are a perfect match!

Takehue

2-2-2, Ocho-higashi, Sakai Ward, Sakai

11:30 a.m. - 2:00 p.m.
Closed: Sunday, Monday, 3rd Tuesday of the month
¥1,000~

Sweets

Experience a feast for the senses

Customers can also purchase a variety of high-grade tea, created by tea specialists who take pride in their tea making process.

Tea Tsuboichi

1-1-2, Kuencho-higashi, Sakai Ward, Sakai

10:30 a.m. - 6:00 p.m.
(café 11:00 a.m. - L.O. 5:30 p.m.)
¥1,000~

Tokusen Matcha Parfait Drink Set (special green tea parfait and Japanese tea)

Parfait created by tea sommelier

With tea blended by tea sommelier

Yaogen no Nikki Mochi (Yogen's cinnamon rice cake)

Roasted green tea (made by Matsukura Chaho) is a perfect match!

Smooth sweet bean paste is wrapped inside.

¥700

Café bridging the local community and travelers

A 70-year old Japanese-style house was renovated and reopened as a café and hotel. They open for dinner as well (except for Sunday).

Sakinoma Cafe & Dining Kuma

1-1-23, Kumancho-nishi, Sakai Ward, Sakai

Mon. - Sat. Noon - 10:00 p.m.
Sun. Noon - 6:00 p.m.
Closed: Wednesday
¥700~

E Keshi Mochi Roll (swiss roll with a poppy seeds rice cake)

Lightly sweetened

¥960

Fusion of Japanese and western sweets

Kojimaya

1-1-23, Shukuncho-higashi, Sakai Ward, Sakai

Noon - 5:00p.m.
¥~1,000

Mikan Kurumi Mochi Set (rice cake balls with sweet bean paste and mandarin orange sauce)

¥640

Only available here!

A café where you can enjoy authentic Sakai sweets

Why not try their authentic matcha and carefully brewed coffee with your choice of Sakai sweets? Being quite spacious inside, the café creates a relaxing atmosphere as well.

Machiya Cafe Sacay

1-2-18, Kaincho-higashi, Sakai Ward, Sakai

10:00a.m. - 6:00 p.m.
¥~1,000

Our Recommended Itinerary for Your Day in Sakai - SOUTH

Start

Nankai Sakai Station

1. Sakai Plaza of Rikyu and Akiko

2-1-1, Shukuincho-nishi, Sakai Ward, Sakai

12 min

A cultural tourist facility which introduces you to Sakai's history and culture. Here you can learn about the lives and personalities of Sen no Rikyu, the Sakai-born tea master, and Yosano Akiko, a famous female poet. Tea experience is also available (for an additional fee).

9:00 a.m. - 6:00 p.m.
Closed: 3rd Tuesday of the month
¥100~300



5 min



7 min

2. Gishari Gekotei

1-1-30, Shinzaicho-nishi, Sakai ward, Sakai

A restaurant renowned for its exceptionally tasty rice

Opened in 1963, the restaurant has been creating perfect side dishes to go with rice. Every year the owner travels all over Japan to search for the best rice to complement his dishes.

8:00 a.m. - 2:00 p.m.
Closed: Tuesday
¥1,000~2,000



Fish ¥500, Japanese omelet ¥200, Rice ¥150, Tuna ¥500, Shijimi clam soup ¥100

3. Nanshuji Temple

3-1-2, Hatagocho-higashi, Sakai Ward, Sakai

A temple built with Zen Buddhism architectural structures, where Sen no Rikyu, known as Japan's greatest tea master, practiced Buddhist Asceticism. The scenic dry landscape garden is believed to have been created in the early 1600s.

9:00 a.m. - 4:00 p.m.
¥200~400



14 min



15 min

4. Aguchi Shrine

2-1-29, Kaicho-higashi, Sakai Ward, Sakai

A Shinto shrine dedicated to the gods of the sea and of safe childbirth. The shrine houses many cultural assets, which suggest the prosperity that Sakai once enjoyed. Even now the venerable shrine remains the spiritual home for the Sakai citizens.

9:00 a.m. - 5:15 p.m.
Free



1 min

5. Machiya Cafe Sacay

2-1-29, Kaicho-higashi, Sakai Ward, Sakai

Here you can not only taste their delicious mouth-watering Japanese sweets but also join a workshop where you can make your own Japanese sweets (no reservation necessary).

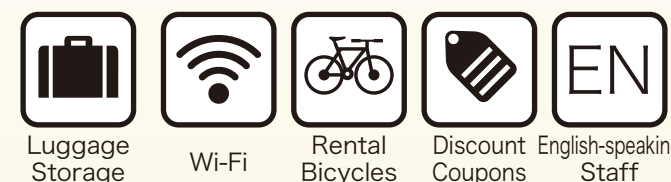
10:00 a.m. - 6:00 p.m.
Japanese sweets making experience ¥1,000



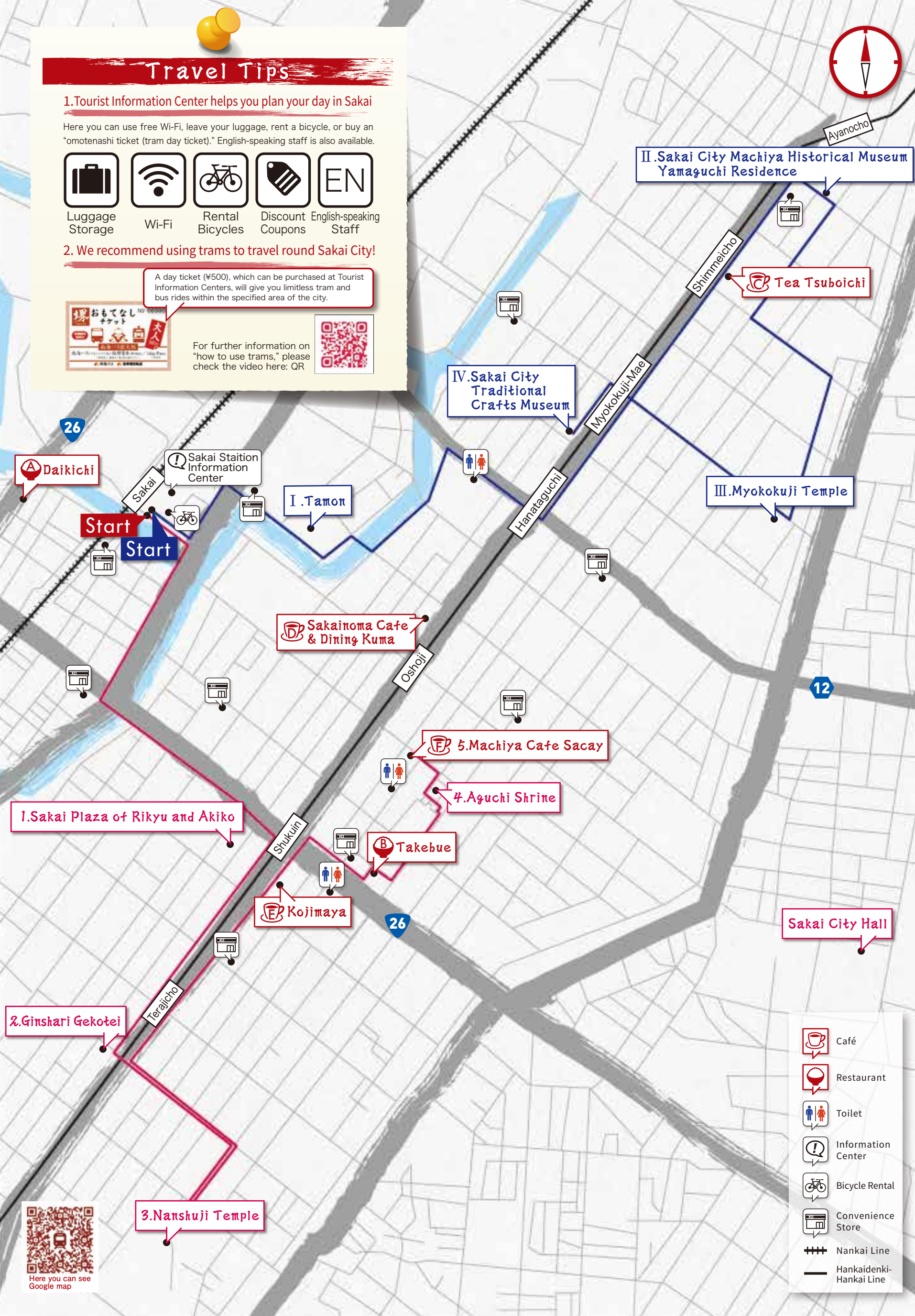
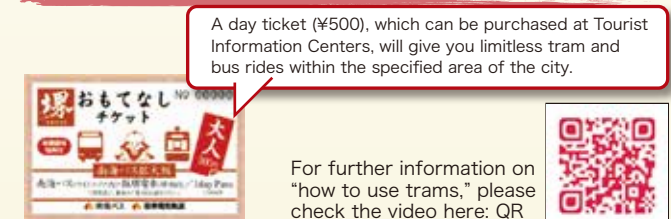
Travel Tips

1. Tourist Information Center helps you plan your day in Sakai

Here you can use free Wi-Fi, leave your luggage, rent a bicycle, or buy an "omotenashi ticket (tram day ticket)." English-speaking staff is also available.



2. We recommend using trams to travel round Sakai City!



Our Recommended Itinerary for Your Day in Sakai - NORTH

Start

Nankai Sakai Station

I. Tamon

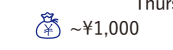
2-30, Ebisujimacho, Sakai Ward, Sakai

5 min

A ramen restaurant renowned for its delicious broth and noodles

The chef makes nutritious whole-grain noodles, which you can eat after dipping in thick and rich broth made from carefully selected ingredients including pork bones, chicken, and seafood. Why not try their juicy gyoza dumplings as well?

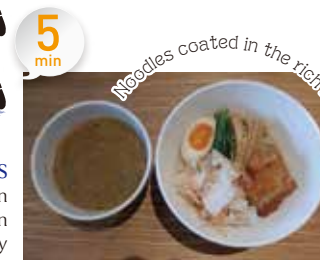
Lunch: 11:30 a.m. - 2:30 p.m.
Dinner: 6:00 p.m. - 10:30 p.m.
Closed: Wednesday and 3rd Thursday of the month
~¥1,000



14 min



17 min



Tamon tsukemen (with whole grain noodles) ¥920

II. Sakai City Machiya Historical Museum Yamaguchi Residence

1-2-31, Nishikincho-higashi, Sakai Ward, Sakai

One of the few remaining Machiya houses (traditional townhouses) built in the early 1600s. It is registered as a national Important Cultural Property and a great place to experience the rich lifestyle of Sakai merchants at that time.

10:00 a.m. - 5:00 p.m.
(admission by 4:30 p.m.)
Closed: Tuesday
¥200



8 min



9 min



III. Myokokuji Temple

4-1-4, Zaimokucho-higashi, Sakai Ward, Sakai

This is the only temple in Japan where you can see the dry landscape garden with the massive 1,100-year-old sago palm tree. The tree is designated as a national Natural Monument. This old temple is also famous for its connection with Oda Nobunaga, one of the most renowned warriors in the Japanese history.

10:00 a.m. - 4:30 p.m. ¥200~400



6 min

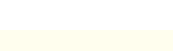


IV. Sakai City Traditional Crafts Museum

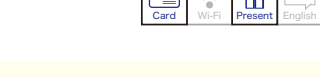
1-1-30, Zaimokucho-nishi, Sakai Ward, Sakai

Here you can learn about Sakai's traditional industries such as knives, incense, and Chusen cotton, which all started from Sakai. There is also a shop where you can buy these items as well as other Sakai-made products such as green tea and sweets, and kofun-related souvenirs.

10:00 a.m. - 4:30 p.m. Free



1 min



Additional places you can see in Sakai!

Check out the World Heritage Site in Sakai!

On the eastern part of Sakai, you can find the ancient kofun tombs built from A.D. 250 to A.D. 650. The most famous tomb is the largest in Japan and is keyhole-shaped, which stretches the full length of 486 meters. The East Version can give you a variety of options to enjoy the landscape and to learn about the history of Sakai.



For additional information, please check **Sakai Travel Guide East Version!**



The Electronic brochure →

Access to East Area

