

Opened in 1963, this Japanese restaurant is renowned for its exceptionally tasty rice and more than 40 side dishes for you to choose from. An ideal place to enjoy a Japanese home-style meal!

D8 a.m. - 2 p.m. Tuesday ¥1,000~1,500



The Yamaguchi residence is one of the few remaining traditional townhouses built in the early 1600s. The neighbouring Seigakuin has a history as a training temple associated with folk religion and was later used as a private school to teach local children during the Edo period (approx. 1600s -1800s). Why not experience the lifestyle of Sakai people at that time?

() 10 a.m. - 5 p.m. (last entry 4:30 p.m.) Tuesday (when Tuesday falls on a National Holiday, they are closed on the next day.), 29 Dec - 3 Jan The Yamaguchi Residence: ¥200 Seigakuin: ¥100 (combined fee for both: ¥250)

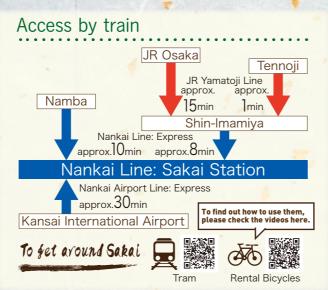


SAKAINOMA residence Kund

A 70-year-old Japanese-style house was renovated and reopened as a café and hotel. Here you can spend a peaceful, relaxing time enjoying the atmosphere of traditional Japanese life. 😤 1 person: (Sun-Thurs) ¥8,000~ (Fri/Sat/the day before a National Holiday) ¥9,000~ 2 people: (Sun-Thurs) ¥12,000~ (Fri/Sat/the day before a National Holiday) ¥14,000~ Telephone (090-2119-2712) or Website **Both available in English Cash, Credit card *Free Wi-Fi available *Maximum of 2 people per room *Additional ¥1,500 for breakfast







About us

Hello! We students of Kansai University have created this pamphlet to introduce you to some of the fascinating traditional crafts of Sakai, such as knives and Japanese sweets. We would be happy if you find our pamphlet helpful during your trip and take it home as a memento of your stay in Japan. We hope that this pamphlet will inspire you to know more about the culture and tradition of Sakai and visit this historical city once again!





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Tourism Department, Culture and Tourism Burea

SAKAI CITY GOVERNMENT



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Rivet Design

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Sakai was once called 'the Venice of Japan', an international hub where people, information, and goods were concentrated. Since then, Sakai has developed its own unique culture and industries. The advanced forging technique used for gun manufacturing led to the production of high-grade knives. Sakai also saw the

development of tea ceremony, Japanese sweets, incense sticks, and Chusen - a hand-dyeing method unique to Japan. Highly skilled craftsmen are working hard to preserve and develop the 'Sakai brand' and its top-quality products.







Sakai City Traditional Grafts Museum

Here you can learn about Sakai's traditional industries and their craftsmanship which has been passed down through the generations for over 300 years. There is also a shop, 'Sakai Ichi', where you can buy Sakai-made products such as knives, Chusen cotton



products, and incense sticks. Why not choose your favourite souvenir from over a thousand items available here?

() 10 a.m. - 5 p.m. 29 Dec - 3 Jan *Short guide videos are available in English, Chinese, and Korean.

(Dopen 間Closed #Activity plan #Capacity 常Price Duration Reservation TEL Department

The history of 'wagashi', Japanese traditional sweets, goes back to the 1500s. As Sen no Rikyu transformed the practice of drinking tea into the art of chanoyu tea ceremony, the wagashi culture came to flourish in Sakai. Many Japanese sweet shops still remain in Sakai to this day.



A 90-year-old authentic Japanese sweet shop. Why not try and taste 'Kofun-yaki', which has addictive chewy texture, as well as other Japanese sweets handmade beautifully by a wagashi craftsman.



Tuesday, 1 - 4 Jan * Subject to change Cash only



Here you can join a workshop where you can learn how to make Japanese sweets from craftsmen of Japanese sweets and instructors in Sakai. Why not create your own Japanese sweets and taste them with freshly made Matcha green tea ?

10 a.m. - 6 p.m. (closed on select days) *Subject to change

Let's Make Japanese Sweets!







Duration Reservation TEL Dayment





*If you wish to make a reservation the day of, please call us

*Listed prices include tax, and all information is correct as of November 2020. *The experience fees may vary depending on the age.