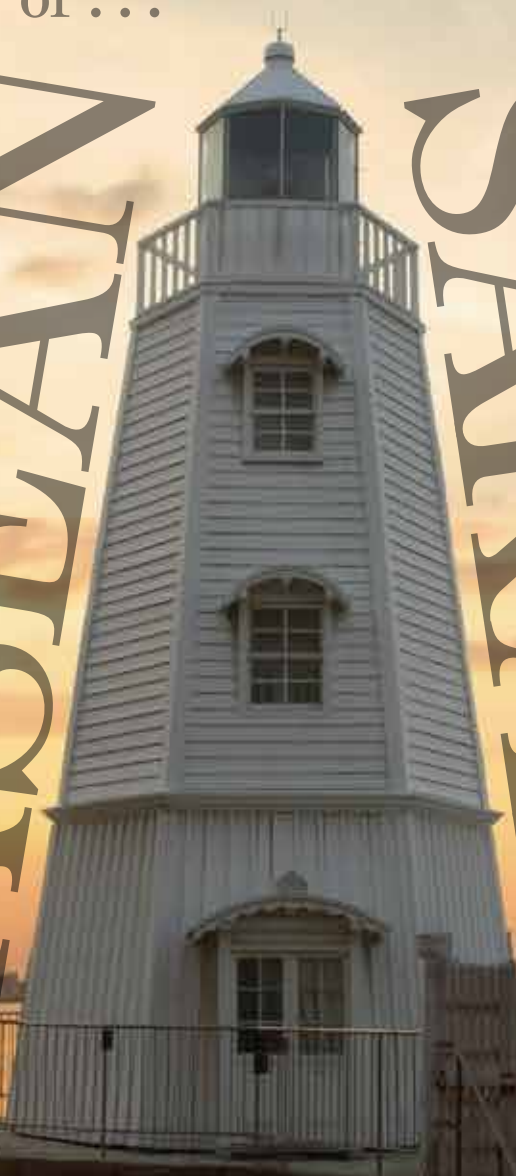


History of ...

ASEAN SAKAI



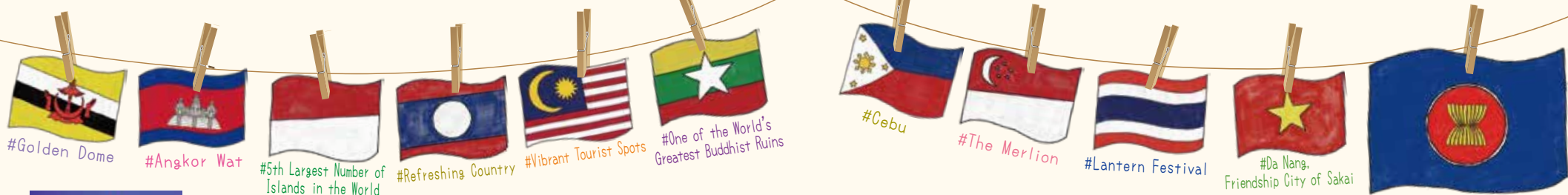
HIDDEN GEM OF OSAKA



LINK ~TSUNAGARU~ SAKAI WITH ASEAN



HIDDEN GEM OF OSAKA



Do you know ASEAN?



Shwedagon Pagoda
It is a shining gold pagoda.



The Khom Loi Festival
It is a festival to give thanks to the spirit of water.



The Apsara Dance
Its charm is the graceful dance of the celestial maidens.



Wat Xieng Thong
It is one of the oldest and most beautiful temples in the World Heritage "Luang Prabang Town."



Kou Bang
It is a golden bridge supported by big hands.



Luzon
It was the production center of the Luzon vases imported to Sakai.

The ASEAN Emblem

The colors used for the emblem are the primary colors of the national emblems of all ASEAN member states. Blue stands for peace and stability, red for courage and dynamism, white for purity, and yellow for prosperity. The paddy (*) in the center of the emblem symbolizes the dream of the Founding Fathers of ASEAN, which is "ASEAN, including all the countries of Southeast Asia, will be united through friendship and solidarity." The circle symbolizes the unity of ASEAN.

* Paddy: a type of rice plant

The colors of the hashtag keywords correspond to those of the countries on the map.

General Knowledge

Purpose of Establishment

- (1) Promoting economic growth, and social and cultural development in the region
- (2) Ensuring political and economic stability in the region
- (3) Cooperating on various issues within the region

ASEAN's Motto

"One Vision, One Identity, One Community"

The ASEAN Day

The Association of Southeast Asian Nations (ASEAN) was established on August 8, 1967, in Bangkok, Thailand.

Trivia #1

The flags of Singapore and Malaysia have a crescent moon and stars. What do they have in common?

They both have Islam as the state religion. The crescent moon and stars are motifs that symbolize Islam.



Batu Caves
This is a sacred Hindu cave.



The Merlion
"Mer" means sea in French.



Orangutans in Borneo
They are an endemic species and protected by national laws.



Sultan Omar Ali Saifuddin Mosque
You can see the best combination of the pond and stone boats.

Trivia #2

What are the climate characteristics of ASEAN countries?

The weather is very different between the dry and rainy seasons. Because of the amount of rain during the rainy season, people may not be able to visit the places accessible during the dry season. They often travel by boat when it rains too much.



Nasi Lemak
MALAYSIA



(For 1~2 servings)
[Ingredients for the rice]

- 1 cup of rice (Indica rice)
- 1 onion (finely chopped)
- 1 cup of coconut milk
- 1 cup of water
- a pinch of salt

[Ingredients for Sambal
(hot chili sauce)]

[Ingredients A]

- 1 onion (cut into wedges)
- a clove of garlic
- a piece of ginger (sliced)
- a splash of water

[Ingredients B]

- ½ onion (finely sliced)
- 2 tbsp of chili paste
- 1 tbsp of tamarind juice
(if not available, use lemon juice instead)
- a pinch of salt
- a pinch of sugar

[Garnishes]

- 1 boiled egg
- ½ cucumber (sliced)
- peanuts
- cherry tomatoes
- lettuce

Comments from us ≡≡≡

Nasi Lemak is the national dish in Malaysia, but it's popular in other ASEAN countries as well! The rice cooked with coconuts smelled sweet while cooking, so it made us feel hungry! The sweet rice goes well with the spicy sauce, **sambal**. We also recommend trying garnishes such as salad and a boiled egg with **sambal**. This sauce complements them perfectly.



Steps

- Step 1:
To prepare the coconut rice, place coconut milk, water, ginger, onion, and rice in a medium saucepan, and stir them over medium heat for 20 min.
- Step 2:
Remove from the heat and leave it for another 10 min.
- Step 3:
To prepare **sambal**, blend ingredients A together in a food processor until smooth.
- Step 4:
Add oil to a pan and lightly fry the blended ingredients A until aromatic (about 1 to 2 min).
- Step 5:
Add 2 tbsp of chili paste and cook for 10 min.
- Step 6:
Add ingredients B and stir until onion become soft (about 5 min).
- Step 7:
Serve the coconut milk rice on a plate and place **sambal**, a boiled egg, sliced cucumber, peanuts, cherry tomatoes, and lettuce around the rice. Now you can dig in!



Comments from us ≡≡≡

It's really important to deep-fry **Loh Bak** until golden brown and crispy! It tasted a little sweet because we used cinnamon instead of five-spice powder. Personally, we recommend trying **Loh Bak** after dipping them in **sambal** (see p.3) 🎵



[Filling]

- 250g minced pork
- 75g jicama (if not available, use ½ potato) finely chopped & excess moisture removed
- ½ stalk of green onion (finely chopped)
- ½ onion (finely chopped)
- 2 cloves of garlic (finely chopped)
- 1 egg

[Seasonings for the Filling]

- 2 tbsp of oyster sauce
- a pinch of sugar
- a pinch of salt
- a pinch of pepper
- 1 tbsp of five-spice powder (if not available, use curry or cinnamon powder)
- ½ tsp of sesame oil
- 1½ tsp of cornstarch

[Loh Bak skins]

- 10 spring roll skins or dried bean curd skins (if **Loh Bak** skins are not available)
- oil for deep frying
(The top of the cooking oil should come up to 3 to 3.5cm from the bottom of the deep fryer.)

[Garnishes (to your liking)]

- lettuce
- cherry tomatoes



Loh Bak
MALAYSIA



Steps

- Step 1:
Place all the ingredients and seasonings for the fillings in a bowl and mix them well.
- Step 2:
Leave the filling in a fridge for 30 min.
- Step 3:
Wrap the filling with a skin of your choice.
- Step 4:
Pour the cooking oil into the fryer, start deep frying the rolls at a low temperature, and wait until they turn golden brown.
- Step 5:
Turn up the heat and fry them a little more before removing them from the oil. (Be careful not to burn them!)
- Step 6:
Serve them with garnishes of your choice.



Check more cooking recipes on our Instagram!!



TSUNAGARU.SAKAI

Feel ASEAN at restaurants in Sakai!

Punonpen



The Owner:
Mr. Kohei Hirano

Why did you open the restaurant in Sakai?

After graduating college, I worked at a production technology department in a company. However, I quit my job because I wasn't good at work involving lots of details. Then I had some training at a restaurant. There, I learned to think outside the box and have different viewpoints, and I applied this way of thinking to menu development. I then opened the restaurant "Punonpen," named after the capital of Cambodia, "Phnom Penh."

What are you committed to when it comes to cooking?

I make sure that I buy ingredients directly from the producers: for instance, pork from Kagoshima, tomatoes from Kumamoto, celery from Nagano and Shizuoka, and garlic from Aomori. I'm also committed to using pesticide-free vegetables. For example, I grow Chinese cabbage called bok choy. In addition, I spent three years developing spicy noodles. I'm particular about every ingredient.

Who would you like to recommend your restaurant to?

I'd say anyone who is over 10 or 11 years old would enjoy my food. I think young children may find my food a bit hot and spicy as it uses chili peppers. In my opinion, love and food are important for the growth of children. So, I'd like them to come and enjoy my food when they're older and able to appreciate spicy food.

Where are your customers from?

Many of them are from South Korea, China, and Vietnam. I think my food matches their taste buds. There are quite a few customers who come to my restaurant by word of mouth. We're so close to each other that we know about each other's family.



Punonpen

🕒 11:00 AM ~ 7:00 PM

🚪 CLOSED 3rd Wed of the month & every Thurs

💰 1,000-2,000 yen

🏠 3-2-33 Nakanochonishi, Sakai Ward, Sakai, Osaka

🗺️ For access, please check the map here:

📄 RESERVE Not required

📄 CARD Not available

👛 Not available

📶 Not available

📱 Available with translation app.

🌐 SNS HP(<http://www.punonpen.com/>)

Instagram (@punonpensoba)



Punonpen Map



Here, you can enjoy reading many magazine articles and information about TV programs in which this restaurant was featured! You can also see the photos of Japanese celebrities who have visited here. Why not find out about who has eaten "Punonpen?"



Mr. Hirano's Recommended Dishes



It was lightly flavored and has a generous portion with lots of vegetables!

Punonpen Soba

This is the dish that Mr. Hirano is most proud of. He is particular about everything that his customers eat— from ingredients to noodles. According to him, "Once you try it, you'll be hooked for life!"



They were so tender and tasty!

Roast Pork

Mr. Hirano cooks roast pork a couple of times a day. Why not try them as a topping on Punonpen Soba?

Feel ASEAN at restaurants in Sakai!

Sri-thai



The Owner:
Ms. Chumlue Chayanan

Why did you open the restaurant in Sakai?

I'm from Thailand, and I came to Japan when I got married to my Japanese husband. Since then, I've lived in Sakai, which is his hometown. There were no Thai restaurants nearby, so I'd like people in Sakai to enjoy Thai food. That's why I opened the Thai restaurant "Sri-thai."

What are you committed to when it comes to cooking?

I'm particular about using authentic ingredients like lemongrass, galangal, and kaffir lime leaf. This restaurant is in Sakai, but here, you can feel as if you'd traveled to Thailand. You can take in many healthy nutrients at once because Thai food uses lots of herbs and vegetables.

Please give a message to readers.

People who have never tried Thai food before, as well as those who love it, will be most welcome to "Sri-thai"! I'd like you to experience my Thai dishes. I'm looking forward to your visit.

What do you think about Sakai?

Sakai is a convenient city because it has a good public transportation system and many shopping streets. As the city has a relaxing and calm atmosphere, I can spend my time peacefully. Also, local people visiting this restaurant are very kind, so I always enjoy communicating with them.



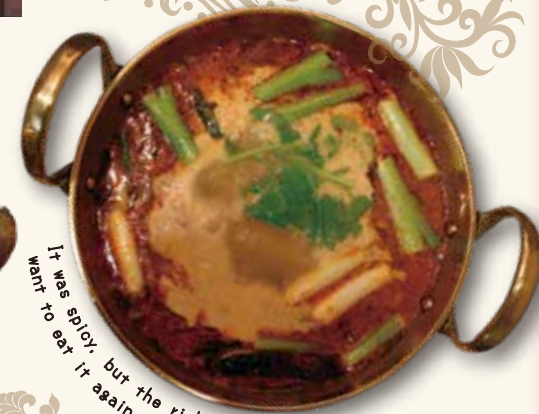
Ms. Chayanan's Recommended Dishes



The soft and chewy noodles go well with a lot of ingredients!

Pad Thai

Its authentic and mild taste matches the taste buds of the Japanese. Pad thai is a much-loved fried noodle dish, popular in Thailand.



It was spicy, but the rich taste made us want to eat it again and again!

Tom Yum Kung

Made with carefully selected local ingredients, their tom yum kung will instantly take you on a journey to Thailand.

Beloved by local and non-local people alike, "Sri-thai" is the only authentic Thai restaurant in Sakai. Why not try their dishes with authentic flavors? You'll surely feel as if you were visiting Thailand!

Sri-thai

🕒 Lunch 11:30 AM ~ 2:30 PM
Dinner 5:00 PM ~ 10:00 PM

🚪 CLOSED Mon

💰 Lunch 1,210 yen~ Dinner 3,000 yen~

🏠 1F Tsujino Building, 1-1-21 Minamihanadaguchicho, Sakai Ward, Sakai, Osaka

📍 For access, please check the map here:
072-222-6766

📅 RESERVE Available

🗳️ CARD VISA, Master, JCB

🏠 Not available

📶 Available

🇯🇵 Japanese, Thai

📱 SNS HP (<https://srithai-sakai.jimdofree.com/>)

Instagram (@srithai_thairestaurant)



Sri-thai Map

Asian Ethnic Souvenir Shop **RAKUDA**

Could you tell us your feelings for Asian ethnic handmade goods?

We sell handmade goods and clothes which we purchased in Thailand and other countries in Southeast Asia. I especially like ethnic costumes with embroidery as well as reworked pouches and accessories made from such costumes. We can get anything easily these days, but I think "throwing things away when you get bored with them" is MOTTAINAI. So, I really want you to take care of each handmade item and use it for a long time. Don't you think worn-out materials and uneven colors are also the special features of handmade goods? We found lots of reworked items in these countries, so I want customers to share such values and passion of those who handcraft items.

Please give a message to readers!

I'll be very happy if visiting this store will trigger your interest in Southeast Asia. Sakai is packed with history and energy, and here, I can feel a connection with various customers, and that makes me feel really comfortable. RAKUDA is also a place where I can communicate and interact with my neighbors. I'll be happy if you drop in for a chat! You are more than welcome to ask me about trips to Asian countries and situations over there or ask for my advice on these things!



The Owner:
Ms. Erika Tanigaki

🕒 11:30 AM ~7:00 PM
 🚪 **Closed** Wed, Sun, & other select days
 💰 1,000~2,000 yen
 📍 For access, please check the map.
 🏠 1-1-12 Kurumanochohigashi, Sakai Ward, Sakai, Osaka

📄 **RESERVE** Not required
 🗳️ **CARD** VISA, Master, JCB, AMEX, Diners club, Discover, 銀聯
 💳 PayPay, au PAY, メルペイ, d払い, LINE Pay, 楽天ペイ
 📶 Not available
 🗺️ Available with translation app.
 🌐 <https://blog.goo.ne.jp/irokuni-rakuda>

📱 RAKUDA Map

🔗 Open 🚪 Closed 💰 Budget 🚶 Access 🏠 Address 📄 Reserve 🗳️ Credit Card 📱 E-money 📶 Wi-Fi 🌐 Language 🗺️ HP 📺 SNS SNS

We are members of the Inoue seminar.

About us

In our "SAKAI TSUNAGARU ASEAN Project," we have been promoting Sakai through our brochures and social media with support from ASEAN Exchange Promotion Division of Sakai City. We are making our best effort to introduce the historical relationship and the exchanges between Sakai and ASEAN countries as well as the attractions of their cultures to people in Japan and those around the world.

Our wish

Hello! We are members of the Inoue seminar, in the Faculty of Foreign Language Studies, at Kansai University. We hope you will find our brochure, "Link - tsunagaru - Sakai with ASEAN," useful and interesting. The concepts of this brochure are "connection" and "people." Through this project, we were able to meet (and connect with) lots of lovely people from Sakai and ASEAN countries. We hope that this brochure and our Instagram account will give you an opportunity to create a new connection or LINK.

Special Thanks to



SAKAI CITY



Rivet Design



関西大学 KANSAI UNIVERSITY

Project Members from Inoue Seminar,
Faculty of Foreign Language Studies

Noriko Inoue (Professor)
Saki Furuwa (Project leader)
Miyu Okano (Sub-leader)
Chiharu Yamada (Sub-leader)
Hikaru Nakatsuka
Kiyono Nishii
Ayano Nishizuka
Sayaka Fukuma
Nao Morimoto
Miho Yamano

Our official Instagram account:
"Tsunagaru Sakai"

For the information not available here, please check our Instagram!



TSUNAGARU.SAKAI

Interview with ASEAN students!



To understand ASEAN countries more deeply and promote their attractions, we interviewed the local university students. In total, 8 students from 4 countries told us wonderful stories.

First interview:
Danang University
College of Foreign Languages
&
Phranakhon Si Ayutthaya
Rajabhat University

Second interview:
University Malaya
&
Padjajaran University

"Ao Dai," the traditional costume of Vietnam



Q1 What kind of international exchange events have you joined?

Lien :
I participated in an online cultural exchange event between Sakai and Da Nang City. I talked about my university, and high school students in Sakai sang a song for us.

Alyssa :
I joined an exchange event with university students in Tokyo and experienced Japanese culture. It wasn't a big event, but I really enjoyed it.

Lew :
I enjoyed an online exchange with high school students in Sakai. They taught us many things about Sakai.

Q2 Speaking of Sakai's culture, is there anything you would like to know more about or experience?

Alyssa :
I'm interested in kofun (ancient tombs) the most. Also, I'd like to try tea ceremony.

Lew :
I once received a dyed item as a gift from students in Sakai, so I'm curious about how it's made.

Lin :
I've heard that Sakai is famous for its tea ceremony, so I'd like to see it and taste the tea.



Q3 What do you want people in Sakai to know about your country?

Lin :
My hometown is Yunna, China. Since it's also famous for its tea and known as the "Capital of Flowers," I'd like them to know that we have flower teas such as rose and jasmine.

Chanathip :
I recommend Durian chips. They don't smell as bad as fresh durians, so they are much easier to eat. They are popular souvenirs here.

Rezkyansyah :
Sightseeing spots in Indonesia are awesome. Especially, I recommend Borneo. It has orangutans and beautiful rivers.

Gong :
I recommend Ba Na Hills! It's an amusement park and has an atmosphere of an old French town, so you will feel like you are in Europe.

Q4 What local food do you often eat?

Gong :
I like "Mi quang," a popular noodle dish. People in Da Nang eat it almost every day. It has some meat in it and is very nice.

Rezkyansyah :
I like "Ayam geprek." "Geprek" means "to crush" in Indonesian, so this is crushed chicken. We eat it with hot and spicy sauce called **sambal**. Quite hot!



Natthakron :

I like "Kway teow." It's like Japanese ramen and has many kinds of noodles. It's quite hot, so you may want to check before ordering if you visit Thailand.

Lew :

I like "Loh bak." They are like spring rolls, and we typically eat them at Chinese New Year and festivals. (See p.4 for the recipe.)

Q5 What do you think about the cultural exchanges between Sakai and ASEAN countries?

Alyssa :
The exchanges in the past led to the opportunity to interact with the students at Kansai University today. I'd like to know more about the cultures of Sakai through opportunities like this.

Rezkyansyah :
I think they have a good influence on both Sakai and ASEAN countries, so I hope our relationship will be closer.

Natthakron :

I suppose they serve as a good opportunity to know each other's cultures.

People connecting ASEAN countries and Sakai

Q1 Could you introduce Daiyu Steel Co., Ltd.?

We are a steel service center headquartered in Sakai City. We handle the processing and sales of steel sheets. In 1958, my father, Sakuo Inoue, established Daiyu Steel Company in Japan, and he now is 92 years old and serves as Chairman. I serve as the President of Daiyu Steel Company for the Japanese branch and the Vietnamese branch. My son, and also my daughter, Yuko, have been supporting the company and its development. My son works alongside me in Japan, and my oldest daughter works in Vietnam. Currently, we have three branches in Japan and one in Vietnam, which is located in the Binh Duong Province. I mainly oversee the head office in Japan, and my daughter is in charge of about 20 Vietnamese employee as a manager in Vietnam.



Ms. Yuko Inoue

Daiyu Steel Co., Ltd.
DAIYU STEEL VIETNAM
President and Representative Director
Sakai ASEAN Week Executive Committee
Vice Chairman



Daiyu Steel Co., Ltd.
Official Website



Mr. Hiroyuki Inoue

His motto: "Work hard, play hard, and sleep easy." He's active and energetic all day long!

At the time of the interview, he gave us a number of nice souvenirs.

Q3

Please tell us what you like about Vietnam.

The liveliness. Vietnam is full of lively people. When I visited there, I was encouraged by Vietnamese people who were always bright and positive in any situation. Also, they love their family and their country, and I was impressed by such a national character. In addition, the fun of eating is limitless! You can find foods that you have never eaten before.

Q4

Please give a message to readers!

Mr. Inoue:

"You only live once." "If you try, you can make it." "It's easier to do something than worry about it." "Old men, be ambitious!" It's important to take on challenges even in small things. Even if you then fail, what you learn from these challenges will allow you to rise up and succeed. When you face difficulties, take it positively and think that everything is within your expectations, and enjoy the process of overcoming these difficulties as if you were levelling up in a video game. I'll continue to do my best!

Ms. Yuko Inoue:

"Be yourself" is important. You start something because you like it, and if you get results, it will give you confidence. I was the same. Keep trying, even if it's a small thing.

Q2

What was the most difficult thing about starting a business in Vietnam?

Having an office only allowed us to support products made in Japan, and it took a long time to start a business. In order to do business locally, it was necessary to receive government approval and establish a local subsidiary. Negotiations with a local company ran into difficulties when I decided to purchase their factory, and I stayed in Vietnam for one week to ten days every month to deal with the difficult situation. It was challenging. I think it's partly because it was difficult to trust each other due to cultural differences.



Ms. Yuko Inoue, the daughter of Mr. Inoue, visited Vietnam on a trip a few years ago. This trip inspired her to learn Vietnamese. She found a lot of attractions in Vietnam that would greatly affect her life. She is currently working in Vietnam. This photo shows the lovely smiles of everyone at Daiyu Steel Vietnam.

Q1 Please tell us about the ASEAN Exchange Promotion Division!

This department is responsible for planning and promoting policies for international exchange and cooperation with ASEAN countries, and for implementing exchange projects with Da Nang, a friendship city of Sakai. Every year, we plan and operate various projects as the secretariat of the executive committee of the Sakai ASEAN Week.



ASEAN Exchange Promotion Division, Sakai City Government

Ms. Yo Kusano

She's given us a lot of help and support throughout our project. She is a lovely person, who always talks to us in a friendly way!

Q3

What does "interaction" mean for you?

It's an essential part of my life, and I think any interaction will enrich my life! I became friends with the people working at JICA whom I met through my work. Also, I always cherish the connection with the friends I met while studying abroad. In addition, I learned the importance of not narrowing my values through the interactions.

Q4 Please give a message to readers!

I'm a little embarrassed, but there's a saying that I treasure. A friend of mine that I met in Vietnam said this to me: "Friend one day, friend forever." This is perhaps close to the Japanese saying, "once-in-a-lifetime meeting" (meaning treasure every meeting). I think our values will be formed by going to many places and meeting a lot of people. You only live once, so I'd like you to treasure every encounter.



This is a picture of her and her classmates, which was taken when she was studying in Vietnam and went to lunch with them! At that time, she was the first Japanese student to teach Japanese at a Vietnamese company!

Q2

What role would you like to play in the future?

I'd like to develop new connections and activities that will help build a lasting relationship between Sakai and the ASEAN countries! I'd also like to be a bridge between Sakai and the other countries including Vietnam, where I studied before. I also wish to support all citizens in Sakai through the work that can be achieved only at a city government.

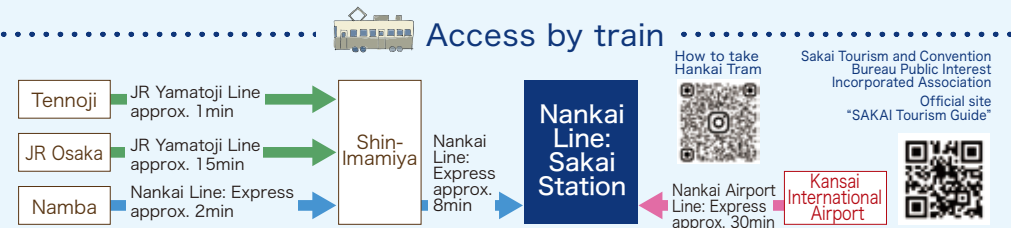
Sakai City ASEAN Exchange Promotion Division Facebook



Sakai ASEAN Week Executive Committee Facebook



Access by train



KADONO SARASHISOME Inc.

They purchase fabrics, perform scouring and dyeing, and make products using Japanese bleached fabrics. You can experience "Sekka Shiborizome" dyeing of tenugui (cotton cloth) or gauze stole in about an hour. A wide variety of products, including umbrellas and book covers, are available here!

[Message for visitors] Closed on select days (please check the HP)

Why not make your one-of-a-kind dyed item in the world? You will definitely have fun choosing colors and patterns for your loved ones!

tenugui 1,650 yen
gauze stole 3,300 yen
 3-32-1 Tsukunochi, Nishi Ward, Sakai, Osaka

Required (through the application form on our website)

VISA, Master, JCB, AMEX, Diners club, Discover, MUFG card, Nicos, DC

PayPay, au PAY, メルペイ, 払払い, ゆうちよPay

<https://kadono-taikenkobo.jp/>



History of exchange between ASEAN and Sakai

Potteries from ASEAN countries were used in tea ceremony!

During the 16th century, there were vases called "Luzon's vases." One vase was said to be worth as much as one country. It is believed that Luzon Sukezaemon, known as "Sakai's legendary merchant," brought back vases from the island of Luzon in the Philippines and offered them to a powerful lord as gifts. After that, they became popular and were sold at a high price.



Sakai City Collection

You can make original incense sticks and/or tour the factory.

Chinese brown glazed vase with four loop handles excavated at KT181 site



[Message for visitors] We cherish both tradition and innovation for a better future!

9:00 AM ~ 5:00 PM
(Workshop / tour 10:00 AM ~ 4:00 PM)

Sat, Sun, National Holiday

Products 500 ~ 10,000 yen
Workshop / tour 1,000 ~ 5,000 yen

6-2-15 Ichinochohigashi, Sakai Ward, Sakai, Osaka

At least a 7-day advanced reservation is required (for making incense sticks or taking a factory tour) through the application form on our website.

Cash only

<https://www.jinkyu1716.com/japanese/>



Making incense sticks

1401 Japan-Ming Trade



Namban Screens Sakai City Museum Collection

Sakai became an international trading city through trades between Japan and the Ming Dynasty in China, and thus gained opportunities to make contact with foreign countries. This led to the beginning of the subsequent relations between Sakai and ASEAN countries.

1540s Shuinsen Trade



Sueyoshi's Trading Ship Kumata-jinja Shrine Collection

During this period, feudal lords and merchants (including those from Sakai) who obtained a shogunate license to trade sent trade ships to Southeast Asia and other countries. As a result, many Japanese towns were built overseas.

16th century Tea Ceremony Culture



Sen no Rikyu, the Sakai-born tea master, transformed the practice of drinking tea into the art of tea ceremony known as chanoyu and originated the wabi-sabi aesthetic in the tea ceremony. Its essential spirit is that tea must be appreciated in a quiet, subdued, and refined atmosphere.

Portrait of Sen no Rikyu
Sakai City Museum Collection

2009 Sakai ASEAN Week



Thai food
Green curry chicken+
Kofun (tomb)-shaped rice

Malaysian online tour
- Let's go to Papaga Village of Borneo island-

The purpose of this event is to promote mutual understanding and friendship with participants from ASEAN countries. This event offers various workshops such as cooking and language classes, as well as a photo competition.

2019 Sakai established a friendship city relationship with Da Nang City in Vietnam.



Rong (or Dragon) Bridge of Da Nang City, Vietnam

In 2009, Sakai City and Da Nang City signed a "Memorandum of Understanding to Accelerate Mutual Exchanges," and they have since continued exchanges in many areas including culture, education, and the economy. The two cities officially entered into a friendship city relationship in 2019 in order to broaden their exchanges to other areas, as well as to promote further development and build sustainable societies.

Sakai Plaza of Rikyu and Akiko

This is a must-visit museum where you can experience and learn about the history and culture of Sakai through Sen no Rikyu, the Sakai-born tea master, and Yosano Akiko, a famous female poet. Here, you can enjoy "Ryurei Teicha," in which you can sit on a chair to observe a tea ceremony and taste matcha tea with Japanese traditional sweets, or the VR contents, "Time Trip Sakai," where, using the VR goggles, you can see what medieval Sakai was like. (Additional fees apply.)

Here, you can see the "Sakai Taian," a recreation of the "Taian" national treasure tea room that was designed by Sen no Rikyu, as well as the tea rooms of the three Senke schools under one roof.



9:00 AM ~ 6:00 PM (tea ceremony experience 10:00 AM ~ 5:00 PM)
 3rd Tue of the month (excluding the tourist information space and goods shop), New Year Holidays
 300 ~ 1,000 yen 2-1-1 Shukuincho, Sakai Ward, Sakai, Osaka
 072-260-4386

[Message for visitors]

Why not experience the tea ceremony in a relaxing atmosphere? Visit us with excitement, and you won't be disappointed!

Required (through the application form on our website, or by phone or E-mail) Reservation is not required for the VR contents. Participation is possible on the day of your visit if there is a vacancy.

VISA, Master, JCB, AMEX, Diners Club, Discover, UnionPay

ICcard, iD, WAON, PayPay, QUICPay, LINE Pay

risho@sakai-rishonomori.com

<https://www.sakai-rishonomori.com/>

Vegetarians, vegans, and those with seven major allergies are welcome!



December, 2008

ASEAN Exchange Promotion Division was established in the Sakai City Government.



These tenugui are made at this factory. You can buy them at Nijiyura LUCUA.

Nijiyura LUCUA

A wide selection of colorful tenugui (cotton cloth) made with Sakai-born chusen dyeing technique are available for sale at Lucua Osaka. Some designs are available only at this shop. Why not come and find your favorite tenugui for yourself or for your loved ones at "Nijiyura"?

[Message for visitors]

We make tenugui that have seasonal designs such as Halloween and Christmas. Why not enrich your life with our wide range of hand-dyed tenugui?

10:30 AM ~ 8:30 PM

Closed on the same days as those of Lucua Osaka

1,700 ~ 1,800 yen

Lucua 9F, 3-1-3 Umeda, Kita Ward, Osaka city, Osaka (There are five other shops.)

Not required

Same as the payment method of Lucua Osaka ▶▶

Instagram (@nijiyura_tenugui)

