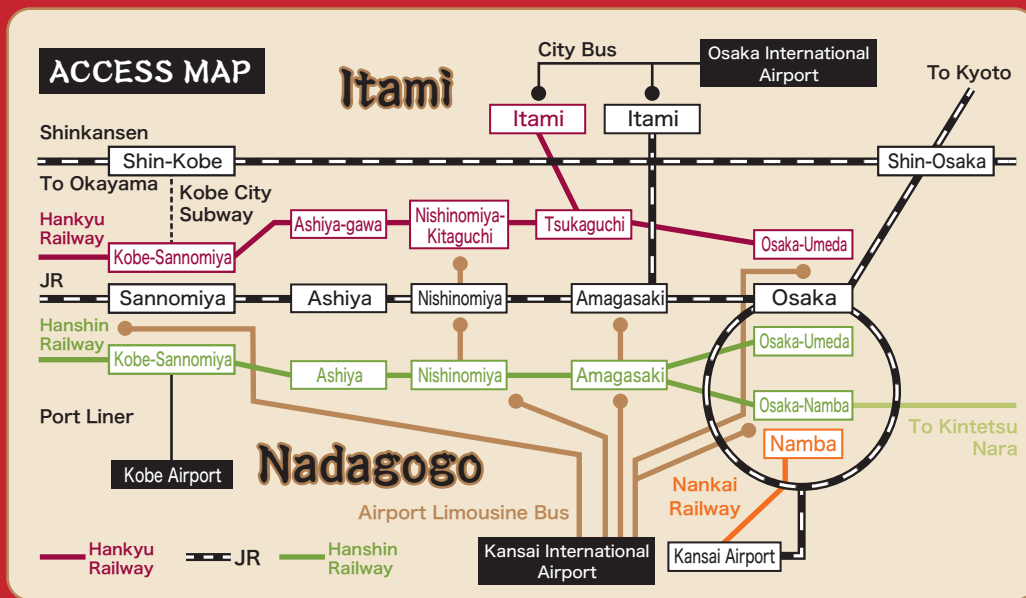


Itami & Nadagogo Access & Area MAP



The information contained in this brochure is current as of January 2025.



Hanshinkan Japan
Heritage Promotional
Council Official Website



Itami&Nadagogo
Instagram

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Hanshinkan Japan Heritage Promotional Council

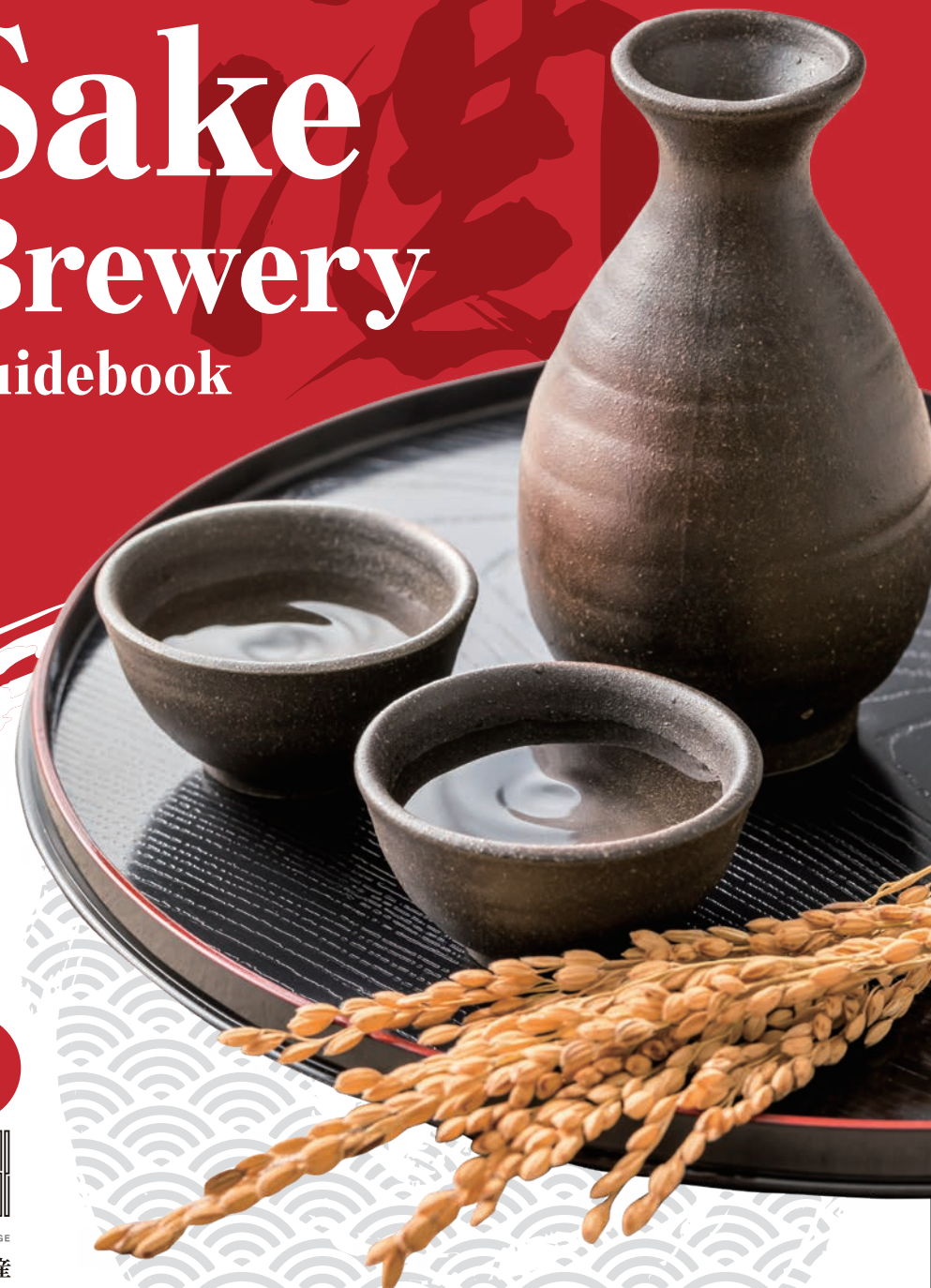
Secretariat: within the Airport and Urban Vitalization Section, City Resources Office, Urban Revitalization Department, Itami City

1-1, Senzo, Itami, Hyogo, 664-8503 TEL(072)744-2088

2024 "Itami and Nadagogo" Tourism Promotion Project

Itami & Nadagogo

Sake Brewery Guidebook



JAPAN HERITAGE

日本遺産



日本遺産

"Itami Morohaku" and "Nada

During the Edo period, sake brewers in Itami, Nishinomiya, and Nada, using superior techniques, high-quality rice and water, and specialized barrel ships called "Tarukai-sen" delivered high-quality sake known as "Kudari-zake" to Edo, establishing the standard for sake. The sake brewers' passion for technological innovation has been passed down through generations of traditional breweries. Of Itami and Nada-gogo, born from Kudari-zake, fostered a spirit of pride and a



The Emergence of "Sumizake" and "Itami Morohaku"

It was the Konoike family who created "Sumizake" (clear sake), a departure from the previously common cloudy sake "Nigorizake". The Konoike Inarishi Monument in Itami city records that the Yamanaka family first produced Sumizake and shipped it to Edo. Itami sake, made with generously polished rice for both the koji (rice mold) and kakemai (steamed rice used in sake brewing), was prized as "Itami Morohaku." It gained immense popularity in Edo as "Kudari-zake" (sake shipped from the Kansai region). The "Settsu meissho zue," a famous Edo-period guidebook, mentions "Meisan Itami-zake" (famous Itami sake) and notes that thousands of "goku" (a unit of volume) of this fine sake were produced, much of which was sent to the Kanto region. Thus, Itami became renowned as a prominent producer of Kudari-zake and is now known as the "Birthplace of Sake." In the Edo period, goods sent from Kyoto (Kamigata, the capital region where the Emperor resided) to Edo were described as "Kudaru" (going down), and "Kudari-zake" was one such commodity.



Former Okada residence washing and cooking area.



The Blessings of Mount Rokko and the "Tamba Toji" that Gave Birth to "Nada no Ki-Ippon"

Adopting sake-making techniques from Itami, "Nada-gogo" emerged as a prominent "Kudari-zake" production area after the mid-Edo period. Even today, it remains Japan's largest sake-making region, stretching 12km east to west from Imazu-go and Nishinomiya-go in Nishinomiya City to Uozaki-go and Mikage-go in Kobe's Higashinada Ward, and Nishi-go, in Nada Ward. It accounts for a quarter of Japan's sake production. Sake brewed in Nada-gogo is called "Nada no Ki-Ippon" or "Nada no Otoko-zake" and is loved for its light and refreshing flavor. One reason for this unique Nada flavor is "Miyamizu" the spring water drawn in Nishinomiya. Rich in minerals like phosphorus and calcium, Miyamizu provides excellent nutrients for koji mold and yeast, making it ideal for sake-making. It also has a low iron content, which helps preserve the sake's flavor. From the late 18th century onwards, watermills powered by the swift currents of rivers like the Ashiya River were used to polish rice, taking advantage of the local geography. This allowed for highly polished rice and led to the mass production of sake. Furthermore, the breweries were positioned to utilize the "Rokko-oroshi," the winter wind blowing down from Mount Rokko. By adjusting the windows, they could effectively cool and ventilate the breweries, contributing to the development of sake-making in Nada-gogo. While these blessings of Mount Rokko were crucial, the most indispensable element for sake-making was the "Tamba Toji" master brewers invited from the Tamba region, north of Mount Rokko. They refined techniques and tools like "Kanzukuri" (brewing in the cold winter months) and "Sandanjikomi" (a three-step fermentation process), establishing the standards for sake production that continue to this day. The "Sakezukuri-uta" (sake-making songs) they sang during the brewing process can still be heard today at events like the opening of new sake-making.



The scene of parading around the main shrine of Nishinomiya Shrine to hold the Ebessan sake brewing prayer festival.

no Ki-Ippon" ~Kansai sakes beloved in Edo~

progressive mindset, nurturing the unique culture of the Hanshin-kan region. Blessed with the natural environment and the people of Mount Rokko, this region has a 400-year history of sake-making, where tradition and innovation intertwine. Here, people protect the water and cultivate the rice, come together for festivals, visit sake breweries filled with the sweet aroma of fermenting sake, and enjoy Kurabiraki (brewery opening) events. All of them play a part in the ongoing legacy of sake production in this area.



"Kudari-zake" and "Tarukai-sen"

"Tarukai-sen" were the specialized ships that carried Kudari-zake to Edo. The Nada region, situated along the coast, had convenient access to shipping routes. With the establishment of Tarukai-sen wholesalers in Osaka and Nishinomiya, the transportation system was further strengthened. This enabled the shipment of large quantities of sake, surpassing land-based transport. By the end of the Edo period, a staggering 1 million barrels of sake were shipped to Edo annually, fulfilling 80% of the city's demand. Tarukai-sen continued to transport sake to Edo until the Meiji era, when steamships and railroads took over, supporting the growth of the Edo-zumi sake (sake-making focused on shipping to Edo) sake-making industry in Itami and Nada-gogo. Sake transported in barrels by Tarukai-sen acquired the aroma of cedar wood from the barrels and underwent a maturation process during the voyage, improving its quality. The barrel-making techniques, known as "Nada no saka-daru seisaku gijutsu" (Nada's sake barrel production techniques), have been designated as a national intangible folk cultural property. Furthermore, to protect the barrels from breaking due to rough seas and to prevent the sake from spoiling due to sea spray during the voyages through challenging areas like the Kumano-nada and Enshu-nada seas, "Komo-daru" (sake barrels wrapped in woven straw mats called "komo") were developed. The techniques for making Komo-daru have been passed down by a company in Amagasaki City, and Komo-daru are now indispensable for celebratory events like Kagami-biraki (ceremonial breaking of the sake barrel lid). Edo residents, known for their love of "hatsumono" (first-of-the-season products), were eager to be the first to taste the new sake, driving up the price of the first sake to arrive in Edo. This led to the emergence of "Shinshu ban-sen" - races between Tarukai-sen carrying new sake. The first ship to reach Edo was celebrated as "Soichiban-sen" and became a highly popular event, even depicted in Nishiki-e (multi-colored woodblock prints).



Many sake breweries also have exhibits of Tarukai-sen and sake brewing tools.



The Culture Fostered by Sake Brewers

Sake-making invested the wealth they accumulated through Edo-zumi sake-making in the development of their region, supporting art, education, and architecture. Jihee Kano, the seventh-generation head of the Hakutsuru Kano family in Mikage-go, established the Hakutsuru Fine Art Museum to share his collection of ancient art with the public. Opened in 1934, the museum houses over 1,450 items, including two National Treasures and 22 Important Cultural Properties. The YODOKO GUEST HOUSE (Former Residence of the Yamamura Family), a villa belonging to the Sakuramasamune Yamamura family, was designed by the American architect Frank Lloyd Wright, who also designed Tokyo's Imperial Hotel. Built along the slopes of Mount Rokko, this house is renowned as an example of modern architecture that embodies the progressive spirit of sake brewers. Furthermore, sake brewers were dedicated to human resource development. Inspired by the vision of the Kikumasamune Kano family and the Hakutsuru Kano family in Mikage-go, and the Sakuramasamune Yamamura family in Uozaki-go, Nada Junior and Senior High School was founded. The cultural contributions of sake brewers sparked the rise of modern culture known as "Hanshin-kan Modernism" shaping the urban landscape of the Hanshin area. The 28 sake breweries in Itami and Nada-gogo, located at the foot of the Rokko mountain range, have not only inherited sake brewing techniques but also fostered a spirit of pride and a progressive mindset among sake brewers, significantly contributing to cultural innovation and modernization in the Hanshin region. They continue to produce a diverse range of sake that is beloved not only in Japan but throughout the world.



YODOKO GUEST HOUSE (Former Residence of the Yamamura Family), a national important cultural property completed in 1924.

Types of Sake

Sake is divided into two categories: "tokutei meisho-shu" (specially designated sake) and "futsu-shu" (ordinary sake). Tokutei meisho-shu is further divided into eight types.

Tokutei Meisho-shu

Honjozo-shu

Water+Koji(yeast)+Rice+Brewer's Alcohol

Daiginjo-shu

Rice Polishing Ratio: 50% or Less

Ginjo-shu

Rice Polishing Ratio: 60% or Less

Tokubetsu Honjozo-shu

Rice Polishing Ratio: 60% or Less OR Special Brewing Methods

Honjozo-shu

Rice Polishing Ratio: 70% or Less

Junmai-shu

Water+Koji(yeast)+Rice

Junmai Daiginjo-shu

Rice Polishing Ratio: 50% or Less

Junmai Ginjo-shu

Rice Polishing Ratio: 60% or Less

Tokubetsu Junmai-shu

Rice Polishing Ratio: 60% or Less OR Special Brewing Methods

Junmai-shu

No Rice Polishing Ratio Requirements

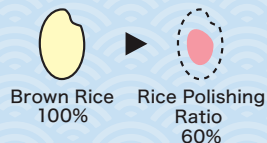
The specific production method must be indicated on the label.

Futsu-shu

Sake that does not meet the criteria for tokutei meisho-shu categories. It accounts for about 70% of the sake market.

What is Rice Polishing Ratio?

It is the percentage of rice that remains after polishing brown rice.



The process of sake-making

Sake-making is a very complex process compared to other alcoholic beverages. It all starts with rice polishing.



"Traditional sake-making" Registered as a UNESCO Intangible Cultural Heritage Registered

"Traditional sake-making" refers to the sake-making techniques cultivated by master brewers (Toji) and brewery workers (Kurabito) over many years, using koji mold and drawing upon generations of experience. It is said that the basic form of sake-making was established over 500 years ago. This tradition has evolved in response to the diverse climates and environments across Japan and has been passed down through the generations in the production of various alcoholic beverages such as sake, shochu, awamori, and mirin. Sake plays an essential role in Japanese socio-cultural events like festivals and weddings, and traditional sake-making techniques are considered the foundation that supports these customs. In recognition of its cultural significance, "Traditional sake-making" was registered as a UNESCO Intangible Cultural Heritage on December 5th, 2024.



Itami Spot ①

Former Okada Residence and Sake Brewery

This is the oldest sake brewery in Japan, built in 1674, with a row of shops, a boiler room, a washing area, and a sake cellar. Inside the building, you can learn about the Japan Heritage Story and the history of sake brewing in Itami through materials and videos. It is also designated as a National Important Cultural Property.

☎072-772-5959 [Addr] 2-5-20 Miyanomae, Itami [Hrs] 10:00-18:00 [Closed] Mon (open if Mon is a national holiday; closed the following weekday), New Year's holidays



Itami Spot ②

Shirayuki Brewery Village Chojugura

Founded in 1550, Konishi Sake Brewery is the brewer of the sake brand "Shirayuki" (White Snow). In this renovated Edo-era sake brewery, you can enjoy original dishes using sake lees and Belgian cuisine paired with sake and craft beer at the restaurant. The second floor is a museum showcasing sake-making tools and the history of sake production. There is also a shop next door where you can enjoy paid sake tastings and purchase souvenirs.

☎072-773-1111 [Addr] 3-4-15 Chuo, Itami [Hrs] 11:30-21:00 (Last Order 20:30) [Closed] Tue



Itami Spot ③

Itami Oimatsu Sake Brewery Shop

Established in 1688, Itami Oimatsu is a historical sake brewery. At their shop, they sell light and slightly dry sake, sake-based liqueurs, narazuke pickles, and more. During the Edo period, 24 sake breweries in Itami, including Oimatsu, were granted the privilege of having a family name and wearing a sword, and their sake was designated as privileged sake for the shogunate. Among these, "Oimatsu" was a particularly prestigious brand, known for being served to the shogun. In front of the shop, they offer free groundwater that has been used in sake-making since ancient times.

☎072-782-2470 [Addr] 3-1-8 Chuo, Itami [Hrs] 9:30-18:00 [Closed] Generally open every day



Itami Spot ④

Itami Sky Park

Itami Sky Park is a park next to the west side of the runway at Itami Airport (Osaka International Airport), where you can experience the powerful sights and sounds of airplanes taking off and landing.

☎072-772-3447 [Addr] 7-1-1 Morimoto, Itami [Hrs] 7:00-21:00 (Sat, Sun, and holidays from April-October) 9:00-21:00 (weekdays from April-October, and all days from November-March)



Itami Spot ⑤

Hoko ~Fish, Vegetables, & Local Sake~

This restaurant offers a wide variety of local sake, including Itami's local brews and over 30 other carefully selected varieties. All dishes are prepared by hand with simple recipes. Using genuine ingredients, Hoko aims to create a wonderful dining experience for you.

☎072-775-2918 [Addr] 2-4-12 Chuo, Itami [Hrs] 17:00-23:00 [Closed] Sun, Mon (irregular holidays)



Itami Spot ⑥

Itami City Museum of Insects

Located on the banks of the lush Koyaike Pond, the Itami City Insect Museum is a facility where you can interact with live insects year-round. In the butterfly greenhouse, you can see approximately 1,000 butterflies of 14 species fluttering amongst blooming tropical flowers. There are also dioramas that magnify the insect world by 10 times, displays of rare insect specimens from around the world, and a library corner, allowing you to learn about insects and the natural environment in a fun way.

☎072-785-3582 [Addr] 3-1 Koyaike, Itami [Hrs] 9:30-16:30 (Last entry 16:00 / Butterfly greenhouse opens at 10:00) [Closed] Tue (If Tue is a holiday, closed the following day), New Year's holidays, and occasional temporary closures. [Admission] Paid



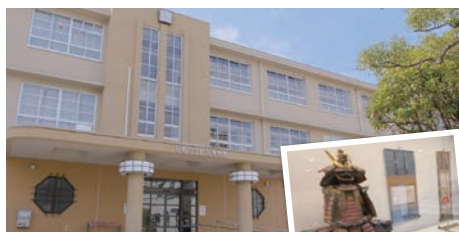


Amagasaki Spot 1

Amagasaki Castle

Amagasaki Castle was built in 1617 by Ujikane Toda after the Summer War in Osaka 1615. The Edo Shogunate, aiming to establish direct control over Osaka and use it as a base for governing western Japan, constructed the castle to defend Osaka's western flank. Although it was demolished in 1873 under the Castle Abolition Order, it was reconstructed as the last castle built in the Heisei era.

☎06-6480-5646 [Addr] 27 Kitajonai, Amagasaki [Hrs] 10:00-17:00 (Last Entry 16:30), Until 31 March 2025, 09:00-17:00 [Closed] Mon (closed next day if hol), New Year's [Admission] Paid



Amagasaki Spot 2

Amagasaki City Museum of History

The Amagasaki City Museum of History is housed in a historical building constructed in 1938 as the Amagasaki City Girls' High School, situated on the former site of Amagasaki Castle's main keep. It was reopened as a history museum on October 10th, 2020. The second floor features a permanent exhibition showcasing the history of Amagasaki from ancient to modern times. The third floor hosts special and planned exhibitions. The museum also houses the Sesshu Sake Barrel Brand Catalog (a booklet from the Edo period that contains around 500 sake brand names) component cultural property of Japan Heritage.

☎06-6489-9801 [Addr] 10-2 Minamijonai, Amagasaki [Hrs] 09:00-17:00 (Last Entry 16:30) [Closed] Mon (closed next day if hol), 29 Dec - 3 Jan



Amagasaki Spot 3

Teramachi (Temple Town)

Located southwest of Hanshin Amagasaki Station, Teramachi is a historical area formed when temples scattered around the castle grounds were brought together during the construction of Amagasaki Castle. Today, 11 temples stand in a row, preserving the atmosphere of the old castle town. Teramachi is home to many cultural properties, including nationally designated important cultural properties, as well as those designated by the prefecture and the city.

Amagasaki Spot 4

Amagasaki Central Shopping Street & Sanwa Hondori Shopping Street

The Amagasaki Central Shopping Street is a roughly 1-kilometer-long shopping arcade known for its "fastest victory magic number" tradition, where they enthusiastically celebrate the Hanshin Tigers' baseball victories. The Sanwa Hondori Shopping Street, stretching for about 500 meters, is lined with various specialty stores offering everything from clothing and food to household goods. With its slogan "You can find everything at Sanwa," it is a beloved hub for the local community.



Amagasaki Spot 5

Amagasaki Tourist Information Center

Located inside Central Park on the north side of Hanshin Amagasaki Station, the Amagasaki Tourist Information Center offers information about the surrounding area and provides pamphlets and leaflets. They also sell local specialties and souvenirs.

☎06-6409-4634 [Addr] 1-4 Kanda Nakadori, Amagasaki [Hrs] 09:00-17:00 [Closed] New Year's



Amagasaki Spot 6

Amashin Hall

Established to commemorate the 80th anniversary of the Amagasaki Shinkin Bank, Amashin Hall contributes to the development and cultural enrichment of the local community. The building's exterior is inspired by the white walls of Amagasaki Castle, you'll find a variety of exhibits, including the "Tachi mei Morie" sword, an important cultural property connected to the Sakurai Matsudaira clan, who were the feudal lords of the Amagasaki Domain. There are also many other historical materials designated as cultural properties by Amagasaki City. Additionally, a permanent exhibition showcases approximately 2,500 gold and silver coins from 170 countries, including Japanese oban and koban.

☎06-6413-1121 [Addr] 3 Higashisakuragi-cho, Amagasaki [Hrs] 10:00-16:00 [Closed] Mon, Public Holidays (Open if Sat/Sun), 29 Dec - 5 Jan



Amagasaki Spot 7

World Piggy Bank Museum

This is Japan's first piggy bank museum, boasting a collection of over 25,000 piggy banks from 62 countries around the world, including Japan, the West, Asia, and the Middle East, dating from ancient times to the present day. The museum offers exhibits on the history of piggy banks, piggy banks showcasing the unique characteristics of different countries, and nostalgic piggy banks from the past, making it an enjoyable experience for both children and adults. This unique museum is one of the largest in the world in terms of both quality and quantity.

☎06-6413-1163 [Addr] 3-93 Nishihonmachi Kitadori, Amagasaki [Hrs] 10:00-16:00 [Closed] Mon, Public Holidays (Open if Sat/Sun), 29 Dec - 5 Jan





• Nishinomiya Spot 1

HAKUSHIKA Classics

Hakushika Classics is a pilot shop directly operated by Hakushika (Tatsuma Honke Brewery), which has been in business for over 360 years in Nishinomiya. It offers a wide selection of sake, food products, sakeware, and more. Here, you can enjoy the unique experience of purchasing freshly squeezed undiluted sake sold by weight. The restaurant allows you to savor a "mariage" a pairing of food and Hakushika's specially selected sake.

☎0798-35-0286 [Addr] 7-7 Kurakake-cho, Nishinomiya (Shop) [Hrs] 10:00-18:00 [Closed] Tue (If Tue is a national holiday, closed the following day), New Year's holidays (Restaurant) [Hrs] 11:00-15:00 (Last Order 14:30), 17:00-21:30 (Food Last Order 20:30, Drinks Last Order 21:00) [Closed] Mon, Tue (If a national holiday falls on Mon or Tue, closed the following day), New Year's holidays

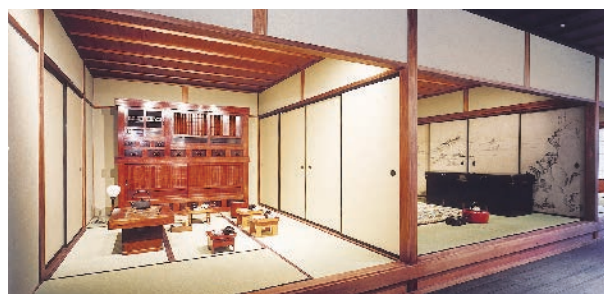


• Nishinomiya Spot 2

Hakutaka Rokusuïen

This cultural facility promotes the traditional culture of Nada sake. The building is a recreation of the former residence of the Tatsuma family, who were the owners of the Hakutaka sake brewery in this area. In addition to a shop, a restaurant, a sake bar, and a multipurpose hall, it features the "Exhibition Room of Daily Life," showcasing household items used by sake brewers from the late Edo period to the early Showa period.

[Addr] 5-1 Kurakake-cho, Nishinomiya [Hrs] (Shop) 11:00-19:00 (Exhibition room) 11:00-18:30 *Free Admission (Kura Bar) Open only on weekends and holidays 12:00-17:00 (Last Order 16:30) (One shot standing bar) [Weekdays] 11:00-18:30 [Weekends & holidays] 14:00-18:30 (Tokyo Chikuyotei) ☎0798-37-3939 [Hrs] [Weekdays] 11:30-14:30, 17:00-21:00 [Weekends & holidays] 11:00-15:00, 17:00-21:00 [Closed] 1st and 3rd Wed, New Year's holidays



• Nishinomiya Spot 3

NIHONSAKARI SAKAGURA DORI RENGAKAN

At the Nihonsakari Sakagura-dori Rengakan, you'll find a variety of sake-related items, including exclusive sake, carefully selected food products, sakeware, and cosmetics. In the adjacent restaurant "Hanasakari," you can enjoy authentic Japanese cuisine featuring seasonal ingredients, beautifully paired with sake from the brewery.

☎0798-32-2525 [Addr] 4-28 Yagai-cho, Nishinomiya (Special Selection Shop) [Hrs] 11:00-19:00 [Closed: Tue, Dec 31, Jan 1 (Restaurant Hanasakari) [Hrs] Weekdays: Lunch 11:30-14:30 (Last Order 14:00) Dinner 17:30-21:00 (Last Order 20:00 for food, 20:30 for drinks) Weekends & Holidays: Lunch 11:30-15:00 (Last Order 14:30) Dinner 17:00-21:00 (Last Order 20:00 for food, 20:30 for drinks) *Last entry 20:00 [Closed] Tue, Wed, New Year's holidays



• Nishinomiya Spot 4

Sake Ozeki Sekijyuan

At Sake Ozeki Sekijyuan, sweet (confectionery) and spicy (sake) come together in a space designed to evoke the atmosphere of a sake brewery. They offer a wide selection of Ozeki's famous sake, and you can enjoy paid tastings of their high-quality sake and freshly squeezed unpasteurized undiluted sake. They also have a selection of confectionery made with sake and cosmetics utilizing fermentation techniques. Additionally, there is a cafe corner where you can enjoy sweets sold in the shop.

☎0798-32-3039 [Addr] 3-3 Imazudezaike-cho, Nishinomiya [Hrs] 10:00-18:00 [Closed] Wed, Jan 1-3





● Nishinomiyama Spot ⑤

Nishinomiyama Shrine

Nishinomiyama Shrine is the head shrine of the god Ebisu, affectionately known as "Ebe-ssan" the god of business prospering and good fortune. During the Toka Ebisu festival in January, the shrine attracts over a million visitors. The shrine grounds numerous cultural properties designated by the national, prefectural, and municipal governments, including the Oneribei wall and the Omote Daimon (main gate). The Kaei Bridge and Zuiho Bridge are also recognized as component cultural properties of Japan Heritage.

☎0798-33-0321 [Addr] 1-17 Shake-cho, Nishinomiyama [Hrs] (Gate Opening Hours) April-August: 5:00-19:00 September & March: 5:00-18:30 October-February: 5:00-18:00

● Nishinomiyama Spot ⑦

Takaramusume (Osawa Honke Sake Brewery)

This is the only remaining wooden brewery in the Nada-gogo, over 70 years old. It continues to brew sake by hand without large-scale mechanization. Sake tasting is always available. Please come and enjoy the traditional sake and undiluted sake of Osawa Honke Sake Brewery.

☎0798-33-0287 [Addr] 1-13-28 Higashimachi, Nishinomiyama [Hrs] 10:00-17:30 [Closed] Obon holidays, New Year's holidays



● Nishinomiyama Spot ⑥

Sake Museum (Hakushika Memorial Museum of Sake)

This museum is the only one in Japan dedicated to both "Japanese sake" and "cherry blossoms." In the "Sakagura-kan", housed in a sake brewery built in 1869 (Meiji 2), you can see the traditional sake brewing process. The "Kinen-kan" exhibits materials related to sake and the "Sasabe Sakura Collection" (entrusted by Nishinomiyama City), amassed by Shintaro Sasabe.

☎0798-33-0008 [Addr] 8-21 Kurakake-cho, Nishinomiyama [Hrs] 10:00-17:00 (Last entry 16:30) [Closed] Tue (If Tue is a holiday, closed the following day; if Tue is part of consecutive holidays, closed the day after the holidays), New Year's holidays, Summer holidays [Admission] Paid



● Nishinomiyama Spot ⑧

Tokuwaka Sake (Mandai Osawa Brewery)

Because Tokuwaka sake is produced in small quantities, it is rarely sold in retail stores and is mostly available through direct sales from the brewery. At the brewery's shop, they offer a complete lineup of Tokuwaka sake, including standard products and freshly squeezed unpasteurized undiluted sake. You can also enjoy sake tasting. Experience the unique flavors available only through direct sales from the brewery.

☎0798-34-1300 [Addr] 1-13-25 Higashimachi, Nishinomiyama [Hrs] 10:00-17:00 [Closed] Mon, Wed (If a national holiday falls on Mon or Wed, open on that day and closed the following day), Dec 31 - Jan 5



● Nishinomiyama Spot ⑨

Yamamura Glass Studio

At Yamamura Glass Studio, you can observe the production process of sakeware and tableware right in front of you. They also offer glassblowing and sandblasting workshops. Please stop by and make some wonderful memories!

[Addr] 4-28 Yogai-cho, Nishinomiyama [Hrs] 11:00-18:30 [Closed] Tue, Wed, New Year's holidays, and biannual maintenance closures

● Nishinomiyama Spot ⑩

Miyamizu Gardens & Birthplace of Miyamizu

This area contains a concentration of Miyamizu wells managed by various sake breweries. Three sake breweries (Ozeki, Hakushika, and Hakutaka) have each made some of their wells accessible to create the Miyamizu Gardens, a landscaped area for visitors to enjoy. (Entering the gardens is not permitted.) The Birthplace of Miyamizu is also located nearby. (*Reservations are required for well observation.)

(Miyamizu Gardens) [Addr] 13 Ishizai-cho, Nishinomiyama Birthplace of Miyamizu [Addr] 4-6 Kubocho, Nishinomiyama Reservations: ☎0798-22-4996 (Telephone & Well Observation Inquiries) [Hrs] Weekdays 9:30-12:00, 13:00-16:00 *Please note that they may not be able to respond even during these hours. [Closed] Sat, Sun, holidays, Obon holidays, New Year's holidays



● Nishinomiyama Spot ⑪

The Museum of Hanshin Koshien Stadium

This museum showcases the history of the spring and summer high school baseball tournaments, the Hanshin Tigers, and Hanshin Koshien Stadium. There are many interactive exhibits, including a draft experience and VR videos. They also offer guided stadium tours that take you behind the scenes of the stadium.

[Addr] Inside Koshien Plus, 8-15 Koshien-cho, Nishinomiyama [Hrs] 10:00-18:00 (10:00-17:00 from November to February) [Closed] Mon (except when games are held or on national holidays), New Year's holidays [Admission] Paid



● Nishinomiyama Spot ⑫

Yuasa Sake Store

This Sake store offers "kaku-uchi" (standing drinking), where you can enjoy three different types of sake from the Nada-gogo and Hyogo Prefecture for 600 yen, tax included. Please feel free to stop by!

☎0798-26-0971 [Addr] 2-1-29 Higashi-machi, Nishinomiyama [Hrs] Weekdays 10:00-19:00 Sat & Holidays 10:00-18:00 [Closed] Sun, New Year's holidays



• Ashiya Spot 1

YODOKO GUEST HOUSE

(Former Residence of the Yamamura Family)

This villa was designed by the master of modern architecture, Frank Lloyd Wright, for the eighth-generation Tazamemon Yamamura, a sake brewer in Nada known for the brand "Sakuramasamune." Construction was completed in 1924. In 1947, it came under the ownership of Yodogawa Steel Works, Ltd., and on May 21, 1974, it was designated as a National Important Cultural Property. It has been open to the public as the "YODOKO GUEST HOUSE" since 1989.

[Addr] 3-10 Yamate-cho, Ashiya [Hrs] 10:00-16:00 (Last Entry 15:30) [Closed] Mon, Tue, Thu, Fri, New Year's Holidays [Admission] Paid



• Ashiya Spot 2

Ashiya River

The beautiful Ashiya River, representing the natural landscape of Ashiya, has been the setting of many stories and literary works. North of National Route 2, there is a lovely row of cherry trees, and south of it, a row of pine trees. The scenery, where architecture harmonizes with nature, including buildings such as the Ashiya Buddhist Hall, RENAISSANCE CLASSICS Ashiya Luna Hall, and Catholic Church of Ashiya, is cherished as a place for citizens to stroll. The ceiling river, where the river intersects with the JR railway line, is also a rare sight nationwide.

• Ashiya Spot 3

Ashiya City Museum of Art and History

Ashiya City Museum of Art and History opened in 1991 as part of the 50th anniversary of the establishment of Ashiya City. It's a complex facility with both art and history sections. The museum exhibits works by artists connected to Ashiya and historical materials about the city, including the "Picture Scroll of Watermills on the Ashiya River" which is recognized as a component cultural property of Japan Heritage. (Please inquire about the current exhibition content.)

☎0797-38-5432 [Addr] 12-25 Ise-cho, Ashiya [Hrs] 10:00-17:00 (Last entry 16:30) [Closed] Mon (Open if Mon is a national holiday), the day following a national holiday, exhibition change periods, New Year's holidays [Admission] Paid



[Picture scroll depicting the watermills on the Ashiya River that polished sake rice for Nada]

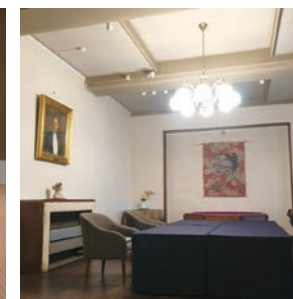
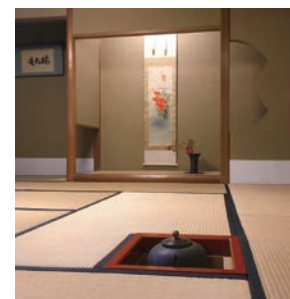


• Ashiya Spot 4

Tekisui Museum of Art

This museum houses a collection of as many as 2500 antique art objects, including Kyoyaki (Kyoto-style ceramics), Kishuyaki (Kishu-style ceramics), dolls, karuta (traditional playing cards), hagoita (traditional battledore), and more, amassed by Kichirobe Yamaguchi'e, who was active in Osaka's financial circles. The building itself was designed by Takeo Yasui, a prominent Showa-era modernist architect, and has been selected as one of the "20 selections of recent modernist architecture in Kansai" and one of the "100 selections of modern houses in Hyogo."

☎0797-22-2228 [Addr] 13-3 Yama-ashiya-cho, Ashiya [Hrs] 10:00-16:00 (Last entry 15:30) [Closed] Mon, Summer, Winter [Admission] Paid



• Ashiya Spot 6

HONEY BUNNY ashiya

This shop, run by a married couple, offers simple, handmade baked goods and American pies made with carefully selected ingredients. They value the continuation of their craft, always imagining the smiles of the givers, receivers, and producers involved. In the shop, you can casually enjoy American pies and cakes with coffee.

☎0797-26-8684 [Addr] 10-17-101 Matsunouchi-cho, Ashiya [Hrs] 10:00-18:00 [Closed] Wed, Thu



• Ashiya Spot 5

HENRI CHARPENTIER Ashiya Head Store

Established in 1969 as a "coffee shop where you can also eat sweets (salon de the)" Henri Charpentier offers desserts made with carefully selected ingredients, meticulously made by their chefs. You can enjoy their signature Crepe Suzette, as well as light meals such as sandwiches.

[Addr] 7-10-101 Kinmitsu-cho, AshiyaBoutique: [Hrs] 10:00-20:00 Salon de The: [Hrs] 11:00-20:00 (Last Call 19:30) [Closed] Jan 1





• Kobe Spot 1

Hakutsuru Sake Brewery Museum

This museum preserves and showcases traditional sake-making processes and tasks in a historical building. Inside the "Kasanegura" (stacked storehouse), built in the early Taisho era, life-like figures and tools recreate scenes from sake-making in the past.

☎078-822-8907 [Addr] 4-5-5 Sumiyoshi Minami-machi, Higashinada-ku, Kobe [Hrs] 9:30-16:30 (Last entry 16:00) [Closed] Obon holidays, New Year's holidays



• Kobe Spot 2

Kobe Konan Muko no Sato

The main store, reminiscent of an old sake brewery, offers loose Konanzuke pickles for sale, ranging from small pouches to gift sets suitable for presents. The adjacent museum, built in 1930, is a representative building of Showa modernism in the Hanshin region.

☎(Main Store) 078-841-1821 (Museum) 078-842-2508 [Addr] 4-4-8 Mikagetsuka-machi, Higashinada-ku, Kobe [Hrs] (Main Store) 9:30-18:30 (Museum) 10:00-15:00 [Closed] (Main Store) New Year's holidays (Museum) Please see the official website



• Kobe Spot 3

Sawanotsuru Sake Museum

Here you can find a selection of Sawanotsuru products, some of which are difficult to obtain elsewhere, as well as various other sake-related goods. Enjoy tasting "Nama Genshu" (unpasteurized sake) which is typically only available at the brewery, and "Umeshu" (plum wine) made with aged sake.

☎078-882-7788 [Addr] 1-29-1 Oishi Minami-machi, Nada-ku, Kobe [Hrs] 10:00-16:00 [Closed] Wed (open if a national holiday), Obon holidays, New Year's holidays



• Kobe Spot 4

Kiku-Masamune Sake Brewery Museum

This museum exhibits "Nada's sake-making tools," designated as Important Tangible Folk Cultural Properties of Japan, conveying the history of sake-making to the present day. The museum also houses the "Taruzake Meister Factory" for in-house sake barrel production and the "Sake Cup Museum" showcasing sake cups (both require reservations and have a capacity of 15 people).

☎078-854-1029 [Addr] 1-9-1 Uozaki Nishi-machi, Higashinada-ku, Kobe [Hrs] 9:30-16:30 (Last entry 16:00) [Closed] New Year's holidays



• Kobe Spot 5

Kobe Shushinkan

Founded in 1751, this sake brewery is known for its signature brand, "Fukuju". Enjoy sake tasting at the brewery shop Tomyogura, and Japanese traditional cuisine at the restaurant Sakabayashi. English-speaking staff available.

☎078-841-1121 [Addr] 1-8-17 Mikagetsuka-machi, Higashinada-ku, Kobe [Hrs] Tomyogura 10:00-18:30 [Closed] New Year's holidays [Hrs] Sakabayashi Lunch 11:30-15:00 (Last order 14:30) Afternoon Drinks (Weekends & Holidays only) 14:30-17:00 (Last order 16:30) Dinner 17:30-21:00 (Last order 20:00) [Closed] Wed, Dec 31st, Jan 1st-3rd



• Kobe Spot 6

Sakuramasamune Museum Sakuraen

The museum showcases rare film footage and aged sake from the late Taisho period. Enjoy freshly squeezed unpasteurized sake at the Japanese restaurant.

☎078-436-3030 [Addr] 4-3-18 Uozaki Minami-machi, Higashinada-ku, Kobe [Hrs] (Shop & Cafe) 10:00-19:00 (Restaurant) 11:30-15:00, 17:00-22:00 (Last order 1 hour before closing) [Closed] Tue (Open if a national holiday)





• Kobe Spot 7

Sensuke Kosen Direct Sales Store

Founded in 1756, Izumi Sake Brewery continues to strive to create sake that suits modern lifestyles while preserving history and tradition. Using the skills of Tamba Toji and adding their own sensibility to the traditional brewing process, they have been attracting attention. Their sake has a gentle flavor that even those new to Japanese sake can enjoy.
☎078-821-5353 [Addr] 1-9-6 Mikagetsuka-machi, Higashinada-ku, Kobe [Hrs] 10:00-16:30 [Closed] Sat, Sun, Holidays (Irregular closures during winter)



• Kobe Spot 9

Hamafukutsuru Ginjo Brewery

This sake brewery mainly focuses on small-batch ginjo sake production. You can learn about the entire sake-making process and experience the actual aroma and sound of fermenting sake mash. They also offer tours showcasing "Traditional Japanese Sake-making Culture," as well as tastings and sales of limited-edition unpasteurized sake.
☎078-411-8339 [Addr] 4-4-6 Uozaki Minami-machi, Higashinada-ku, Kobe [Hrs] 10:00-17:00 [Closed] Mon (Open on public holidays)



• Kobe Spot 8

Matashiro 11th Generation (Directly Managed by the Sake Brewery)

This direct sales store from a long-established sake brewery offers paid sake tasting, including a "Mini Pairing Set" for a sake and food pairing experience. Using small-batch production by hand, they continue to showcase the profound appeal of "Nada no Jizake" (local sake from Nada), born from Miyamizu water, Hyogo Prefecture sake rice, and maturation.
☎078-851-0151 [Addr] 1-5-23 Mikagetsuka-machi, Higashinada-ku, Kobe [Hrs] 10:00-17:00 [Closed] Wed, Sun, Holidays (Irregular closures)



• Kobe Spot 11

Mikage Public Hall

This building, designed by Eiji Shimizu, is registered as a Tangible Cultural Property of Japan. With its distinctive fly tower, it is one of Kobe's representative modern architectural works, constructed in 1933 thanks to a donation from Jihei Kano, the seventh-generation owner of Hakutsuru Sake Brewery. The building houses halls and meeting rooms used by many people. It also features the Mikage Local Museum, exhibition corners, and a cafeteria known for its Omelet rice and Hayashi rice, making it a beloved local institution for many years.
☎078-841-2281 [Addr] 4-4-1 Mikageishi-machi, Higashinada-ku, Kobe [Hrs] 9:00-21:00 (Mikage Local Museum & Jigoro Kano Memorial Corner: 9:00-17:00, Cafeteria: 11:00-14:00) [Closed] Tue, New Year's holidays



• Kobe Spot 10

KOBE KITANO NOSTA

This gourmet complex utilizes the retro yet modern school building of the former Kitano Elementary School, built in 1931 and facing Tor Road. Enjoy a variety of gourmet foods using Kobe ingredients, with options like a cafe with an open terrace, Kobe sweets shops, and a Kobe beef restaurant.
☎078-891-6442 [Addr] 3-17-1 Nakayamatoridori, Chuo-ku, Kobe [Hrs] 8:00-23:00 (Varies by store) [Closed] New Year's holidays

• Kobe Spot 12

Kobe Port Tower

Kobe Port Tower is the landmark of Kobe harbor. Its beautiful drum-shaped exterior, made with a distinctive pipe structure that was the first of its kind in the world, has earned it the nickname "Beauty of the Iron Tower". The tower was renewed in April 2024, introducing a new rooftop deck and a museum of light with the theme of "kagayaki" (brilliance). Come experience the evolved Kobe Port Tower!
☎078-335-6580 [Addr] Kobe Port Tower 5-5 Hatoba-cho, Chuo-ku, Kobe [Hrs] Open year-round (except for maintenance closures and private events). Please see the official website for floor hours: <https://www.kobe-port-tower.com/en/> [Admission] Paid



1. Historical Sightseeing Course



2. Family Friendly Course



3. Japan Heritage Sake Brewery Course



4. Sake-making and Culture Course

