

Saijo Sakagura-dori Street

# Walking Map



Higashihiroshima City Tourism Association (Public Interest Incorporated Association) www.hh-kanko.ne.jp

## Sakagura-dori Attractive Objet Collection

Pick up the unique specialties on hand while strolling through Sakagura-dori Street! Discover the many things unique to the Sake Capital Saijo.

**Sugidama (cedar ball)**  
Sugidama (or sakabayashi) balls are hung under eaves of sake breweries as symbols indicating that they are brewing sake. Some breweries replace them with new ones when new sake is produced and sold.

**Manhole cover**  
This uniquely designed manhole cover can only be found on Sakagura-dori Street. Key rings and hand towels of the same design are available.

**Kakari-ishi (hanging stone)**  
Kakari-ishi is a weight that was used on an old press called "tune."

**Sugidama (cedar ball)**  
Sugidama (or sakabayashi) balls are hung under eaves of sake breweries as symbols indicating that they are brewing sake. Some breweries replace them with new ones when new sake is produced and sold.

**Manhole cover**  
This uniquely designed manhole cover can only be found on Sakagura-dori Street. Key rings and hand towels of the same design are available.

**Kakari-ishi (hanging stone)**  
Kakari-ishi is a weight that was used on an old press called "tune."



Must-sees

**Nonta's comic cardboard cutout**  
The big hit installation in front of Sakagura-dori Tourist Information Center. Why not take a commemorative photo as if you were climbing up a chimney or looking up at a sugidama ball unique to Sakagura-dori Street?

**Namako wall**  
Black flat roof tiles are attached and the joints between them are plaster-finished semi-cylindrically. The name of this construction method is derived from sea cucumbers (namako in Japanese).

**Red brick chimney**  
The towering symbols of each sake brand on Sakagura-dori Street soar above the town. Most of the bricks are produced in Akitsu-cho. See if you can spot all 12 chimneys around the station.

## Take a Break with Sakagura-dori Sweets

**Sake lees karinto (deep-fried cookies)** Sale Kugurimon Coffee

**Sake lees bean snacks** Sale KAMOIZUMI

**Toji-san snacks** Sale KIREI

**Sake lees caramels** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Sake manju buns** Sale Fukutomido, Saijo Sakagura-dori Tourist Information Center

**Sake lees okaki crackers** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Sake lees candies** Sale KIREI, FUKUBIJIN

**Daiginjo monaka wafers** Sale KAMOIZUMI

**Nonta biscuits** Sale Kugurimon Coffee

**Kamotsuru umeshu (plum sake) ume-kuchen** Sale KAMOTSURU

**Sake fruitcake** Sale KAMOIZUMI

**Sake lees puddings** Sale FUKUBIJIN

**Taru-monaka and bin-monaka (sake bottle-shaped) wafers** Sale Sakuraya

**Authentic amazake** Sale Kugurimon Coffee, Sugii Liquor Shop

**Melty fresh cream chocolate daiginjo** Sale Omiyage Kaido, KAMOTSURU

**Gelato** Sale SAJOTSURU, KIREI, FUKUBIJIN

**Sakagura-dori amazake tarts and sake cakes** Sale Kugurimon Coffee

## Limited! Sakagura-dori Original Goods

**T-shirts with sake label prints** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**T-shirts with sake bottle prints** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Original washcloth produced by Saijo Suteki Committee** Sale Omiyage Kaido, each shop

**Kampai (toasting) Nonta** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Nonta mascot doll** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Nonta masking tape** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Nonta mameshibori (polka dot) washcloth** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Manhole key rings and manhole towels** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Nonta clear file folders** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center

**Kokone-no-kura (coffee beans)** Sale Kugurimon Coffee

**Tote bags** Sale KIREI, FUKUBIJIN, KAMOIZUMI

**Fukubijin soap** Sale FUKUBIJIN

**Suppin kirei (beauty) soap** Sale KIREI

**Moisturizing mask** Sale KAMOIZUMI

**Maekake aprons** Sale Each sake brewery

**Bishu curry** Sale KAMOIZUMI

**Jokamachi udon** Sale KIREI

**Ochoko (sake cups)** Sale Each sake brewery, Sakagura-dori Tourist Information Center

**Tokkuri (sake decanter)** Sale Each sake brewery

**Sake lees** Sale Each sake brewery, sake shop

**Hakubotan washcloth** Sale HAKUBOTAN

**Masu (measuring container)** Sale Each sake brewery

## Sakagura-dori Brand Details

Seven sake breweries standing side by side on Sakagura-dori Street brew their own unique and attractive sake. Which will be your favorite?

**SANYOTSURU**  
Junmai namagenshu  
**TORIAEZU SANYOTSURU TAZ**  
This junmai namagenshu prepared by using Naka-shinseimon rice produced in the Prefecture has a gentle aroma and rich taste.

**HAKUBOTAN**  
Junmai ginjo  
**HAKUBOTAN**  
This refreshing, easy-to-drink junmai ginjo-shu is a special sake labeled with the artwork of Shiko Munakata, the woodblock artist.

**SAJOTSURU**  
Muroka (non-filtered) junmai namazake  
**SAJOTSURU**  
Ultimate Sake that can be tasted only in the brewery!

**KAMOTSURU**  
Specially-made gold  
**KAMOTSURU**  
This daiginjo-shu, which was first sold in 1958, has an elegant aroma and rich taste and contains cherry-blossom-shaped gold flakes.

**KIREI**  
Daiginjo  
**SOU**  
This richly aromatic daiginjo-shu with brilliant sharpness is brewed by fermenting highly polished Yamadanishiki rice at low temperatures.

**FUKUBIJIN**  
Daiginjo  
**SAJO SHUZO GAKKO**  
This daiginjo-type sake named as Saijo Shuzo Gakko (Saijo sake brewing school) is mild and gentle sake with a fruity aroma.

**KAMOIZUMI**  
Junmai ginjo  
**SHUSEN HONJIKOMI**  
To bring out the flavor of the rice ingredients, activated carbon filtration is not performed. Therefore, the original flavor of the rice can be savored.

## Birth of Sakagura-dori Street

Saijo's sake brewing that has continued since the Edo era saw a great burst in popularity during the Meiji era and Taisho era. As Saijo once flourished as a post-station town, a railroad depot was built when a railroad was constructed in the area. As a result, two merchants along the Sakagura-dori Street started full-scale sake brewing in earnest, and three sake brewing companies, which were still rare in those days, were established. Those breweries were built one after another. Thus, "Sakagura-dori" Street of white-walled sake breweries was born with red chimneys standing side by side.

## Sakagura-dori Gourmet Foods

**Bishu-nabe (hot pot made with high-grade sake)**  
Originally, it was a brewer's dish and served to the staff. With this superb hot pot seasoned with Japanese sake, salt, and pepper, you will enjoy the umami deliciousness of the ingredients.

**Sakekasu (sake lees) salt bread** Sale cocoron

**Amazake (sweet fermented rice drink) French toast** Sale cocoron

**Amazake toast** Sale Kugurimon Coffee

**Sakekasu hot chocolate** Sale A-Un

**Amazake milk** Sale Kugurimon Coffee

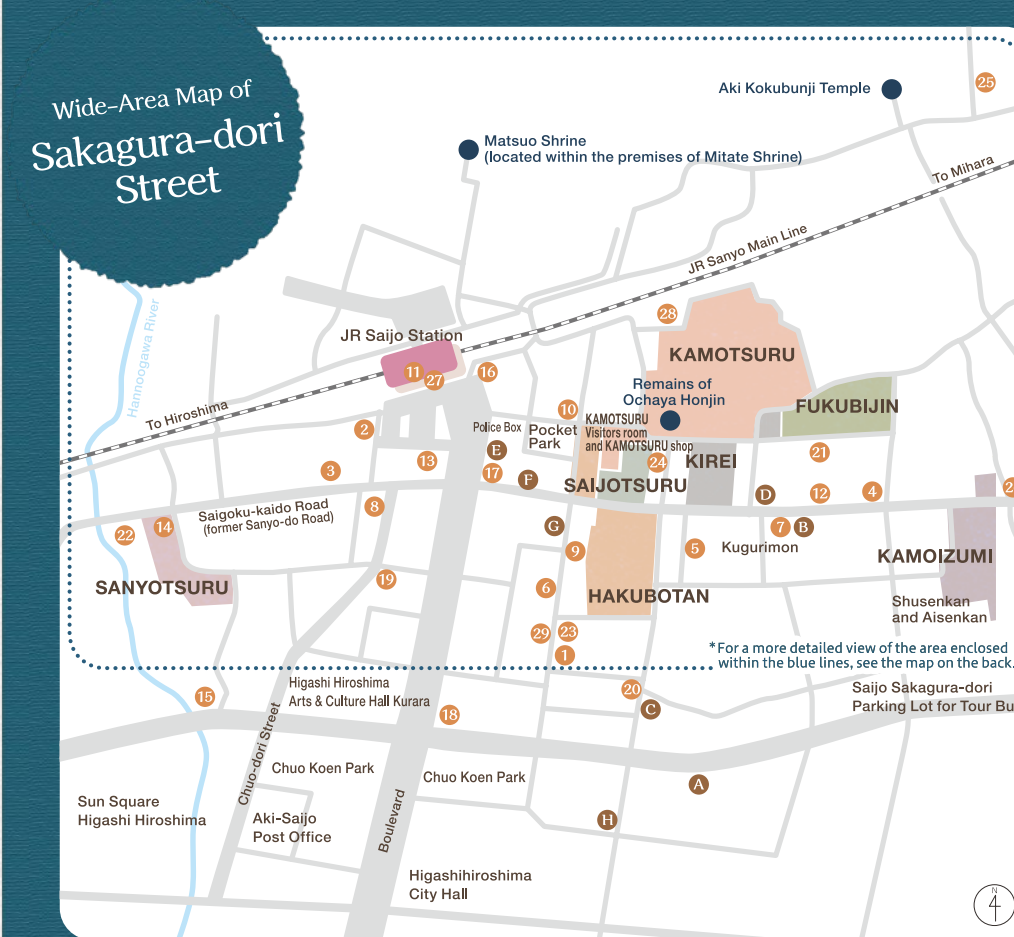
**Kome-kara (crispy-fried chicken with Saijo sake and rice powder as added ingredients)** Sale Shops around Saijo Station

## List of Souvenir Shops

A Bakery	BAGERI AELLING	082-423-8725	Closed	Sundays and national holidays (not fixed)
B Sake	Okada Liquor shop	082-422-2618	Closed	Tuesdays
C Sake	Kakei Liquor shop	082-422-2752	Closed	Sundays and national holidays (fixed)
D Bakery	cocoron	082-437-5470	Closed	Open year round
E Japanese confectionery and monaka (bean-jam-filled wafers)	Sakuraya Japanese sweets	082-422-2513	Closed	Open year round
F Sake	Sugii Liquor shop	082-422-2671	Closed	Open year round (closed on Sundays and national holidays)
G Taru-sembei (rice crackers)	Hirataya Taru-sembei rice cracker	082-422-2400	Closed	Not fixed
H Japanese confectionery and sake manju (steamed bean-jam buns)	Fukutomido	082-422-2703	Closed	Sundays

## List of Restaurants

1 Knickknacks and cafe	Coffee and miscellaneous goods	A-Un	082-423-2729	Closed	Wendays and Tuesdays (fixed), Sundays (not fixed)
2 Ramen and delicacies	Aozou	082-490-5705	Closed	Tuesdays	
3 Restaurant	Azami Shokudo	082-423-7521	Closed	Sundays	
4 Italian cuisine	Osteria Sereno	082-423-8767	Closed	1st Mondays and Tuesdays	
5 Cafe	Cafe Trecasa	082-430-7662	Closed	Wednesdays, and 1st & 3rd Tuesdays	
6 Japanese cuisine	Kappo Kikusui	082-421-8870	Closed	Mondays	
7 Cafe and souvenirs	Kugurimon Coffee	082-426-3005	Closed	2nd and 4th Tuesdays	
8 Japanese cuisine	Kushiage Ajisai	082-423-0739	Closed	Not fixed	
9 Restaurant	Kuromboya	082-422-2916	Closed	Tuesdays	
10 Food Stall Village in front of the Station	Sakagura Yokocho	082-437-3838	Closed	Open year round	
11 Bakery and cafe	Saint Etoile Saijo-ten	082-421-2022	Closed	Sundays, national holidays, and lunch hours on Mondays	
12 Japanese cuisine	Shunsai Nozomi	082-424-2088	Closed	Not fixed	
13 Japanese style pub	Shonosuke	082-422-7950	Closed	Sundays and national holidays falling on a Monday	
14 Japanese cuisine	Kubomachi Kappo Shinsuke	082-431-4777	Closed	Not fixed	
15 Japanese cuisine	Suigun-no-Sato	082-431-4700	Closed	Open year round (except for year-end and New Year holidays)	
16 Sushi	Sushi-tei	082-427-6855	Closed	Not fixed	
17 Japanese style pub	Sake and teppanyaki S' MORE	082-430-7080	Closed	Not fixed	
18 Restaurant and Japanese style pub	Kuradokoro Taru	082-493-7272	Closed	Open year round (except for year-end and New Year holidays)	
19 Japanese cuisine	Danryu	082-422-0033	Closed	Wednesdays	
20 Japanese cuisine	Hana-temari	082-437-3867	Closed	1st Mondays and Tuesdays	
21 Italian cuisine: pizza napoletana	Pizzeria Aspetta	082-424-5700	Closed	Not fixed	
22 Fugu (blowfish) cuisine	Fukumasa	082-422-8337	Closed	Sundays and national holidays	
23 Japanese cuisine	Fujitake	082-422-8008	Closed	Japanese cuisine: Wednesdays, and 1st & 2nd Mondays	
24 Western cuisine, Japanese cuisine, and bishu-nabe	France-ya	082-422-0866	Closed	Tuesdays and Wednesdays	
25 Japanese cuisine and knickknacks	gallery Hosenka	082-495-6825	Closed	Not fixed	
26 Okonomiyaki	Magokoro Days	082-426-6340	Closed	Wednesdays, and Tuesdays every two weeks	
27 Onigiri and udon	Musashi Saijo Ekimae-ten	082-490-4348	Closed	Not fixed	
28 Ramen and tsukemen (dipping noodles)	Yoroshiku	082-490-5777	Closed	Not fixed	
29 Okonomiyaki and teppanyaki	Wagaya	082-423-2729	Closed	Wendays and Tuesdays (fixed), Sundays (not fixed)	



**Free guided walking tour! (Teku-Teku Guide)**  
Higashihiroshima volunteer guides plan and take part in various events and tours to introduce the attractive features of Higashihiroshima City. On the 10th day of each month, a "Sakagura no Machi Teku-Teku Guide (free)" gives a tour of Sakagura-dori Street that assembles in front of Higashihiroshima City Tourist Information Center and departs between 10:00 and 11:00 a.m. Personalized guides (for a fee) are also available with advanced reservations.  
Inquiries and applications: Saijo Sakagura-dori Tourist Information Center TEL: 082-421-2511

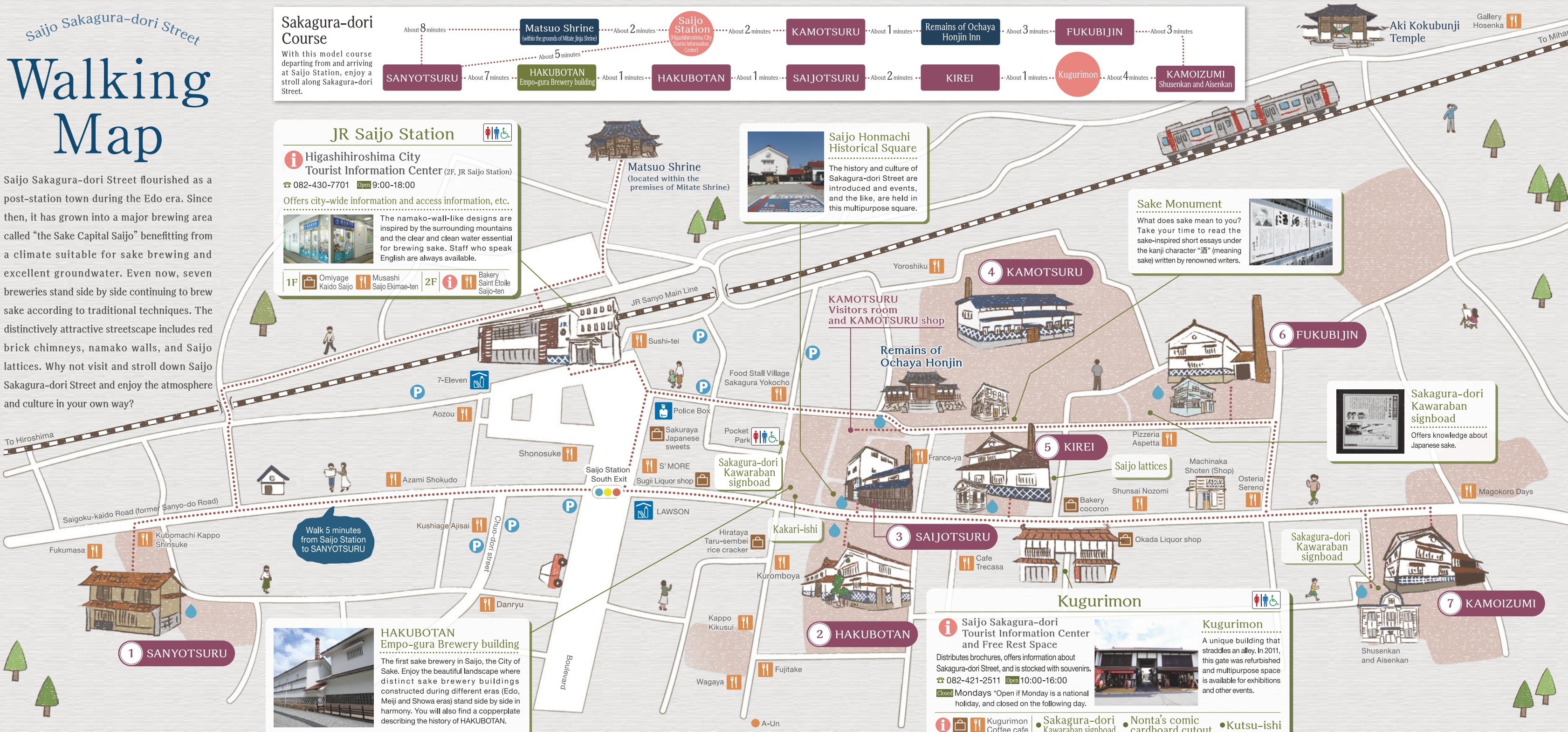
**Saijo Sakagura-dori Tourist Information Center**  
TEL: 082-421-2511 / 10:00-16:00 (closed on Mondays)  
FAX: 082-430-8333

**Higashihiroshima City Tourism Association**  
(Public Interest Incorporated Association)  
TEL: 082-420-0310 FAX: 082-420-0329  
2F Higashihiroshima Chamber of Commerce and Industry  
7-23-35 Saijo-cho, Higashihiroshima City Hiroshima 739-0025  
http://www.hh-kanko.ne.jp/ Email: office@hh-kanko.ne.jp



# Walking Map

Saijo Sakagura-dori Street flourished as a post-station town during the Edo era. Since then, it has grown into a major brewing area called "the Sake Capital Saijo" benefitting from a climate suitable for sake brewing and excellent groundwater. Even now, seven breweries stand side by side continuing to brew sake according to traditional techniques. The distinctively attractive streetscape includes red brick chimneys, namako walls, and Saijo lattices. Why not visit and stroll down Saijo Sakagura-dori Street and enjoy the atmosphere and culture in your own way?



## 1 SANYOTSURU

Enjoy Japanese sake and sake ware in this brewery. About 5 minutes-walk from JR Saijo Station



**Must-see** Tasting sake and Purchasing available  
**SANYOTSURU shop**  
 Sells sake ware, including red ochoko (sake cups) for Carp fans, where original gacha capsule toys are also popular.  
**Main exhibits**  
 Relationship between Japanese sake and calligraphy  
 ■ SANYOTSURU sake labels  
 ■ Shuntei Adachi's calligraphic works  
 ■ Shigeru Okada's calligraphic works  
 Enjoy the exhibit of the word "Sake Matsuri" written by the calligraphic artist Shuntei Adachi as well as other elegant calligraphic works.

Founded in 1912, the brewery was initially named "KURUMATSU SANYOTSURU", which literally means "black pine trees of Sanyo-do road and a crane". SANYOTSURU directly manages a restaurant called "SOURIN" in Hiroshima city, where SANYOTSURU's sake is served.  
 6-9 Saijo Okamachi, Higashihiroshima City TEL: 082-423-2055

## 2 HAKUBOTAN

This brewery boasts the longest brewing history in the Prefecture. About 4 minutes-walk from JR Saijo Station



**Must-see** Tasting sake and Purchasing available  
**Shiko Munakata's woodblock prints**  
 In connection with the brewery, see Shiko Munakata's woodblock prints of "peonies" that adorn the walls. There are also some sake bottles labeled with Shiko's works.  
**Main exhibits**  
 Miniature Gallery on Sakagura-dori  
 ■ Shiko Munakata's works (replicas)  
 ■ HAKUBOTAN sake labels  
 Shiko Munakata's works related to the sake brewing industry and HAKUBOTAN are exhibited and presented.

Founded in 1675, this is one of the oldest sake breweries in Hiroshima Prefecture. It was granted the inscription of "HAKUBOTAN" from the crest of the Takatsukasa Family, one of the five regent houses in Kyoto. Soseki Natsume, Shiko Munakata, etc., were admirers of this refreshing, sweet sake.  
 15-5 Saijo Honmachi, Higashihiroshima City TEL: 082-422-2142

## 3 SAIJOTSURU

Traditional techniques having been handed down by master brewers in Hiroshima. About 4 minutes-walk from JR Saijo Station



**Must-see** Tasting sake and Purchasing available  
**Stained glass**  
 In the building, constructed during the mid-Meiji era, see the stained glass with an image of a crane on an office door.  
**Main exhibits**  
 Traditional sake brewing skills  
 ■ Panels that introduce sake brewing  
 ■ SAIJOTSURU sake labels  
 SAIJOTSURU Sake Brewery introduces traditional brewing techniques that have been privately maintained since the Tempo period.

SAIJOTSURU's sake is brewed with the water pumped up from the well drilled during the Tempo years of the Edo era and locally produced rice by using a traditional technique handed down through generations of master brewers in Hiroshima. Gold Quality label has been repeatedly awarded by Monde Selection. You can buy Ginjo-type sake flavored gelato at the shop adorned with beautiful black lattice-work.  
 9-17 Saijo Honmachi, Higashihiroshima City TEL: 082-423-2345

## 4 KAMOTSURU

Pioneer in ginjo sake brewing. About 4 minutes-walk from JR Saijo Station



**Must-see** Tasting sake and Purchasing available  
**Visitors room and KAMOTSURU shop**  
 Reproduction of a rice malt room in a brewery building no.1 designated as a nationally registered tangible cultural property.  
**Experience the appeal of sake!**  
 ■ Multilingual panels and video  
 ■ "Gold KAMOTSURU"-featured corner  
 ■ Free tasting (limited sake, seasonal sake, etc.)  
 ■ Premium sake tasting  
 ■ Fascinating instagrammable spots  
 ■ New goods and original sweets

One of the major sake breweries in Hiroshima. In 1958 KAMOTSURU started brewing ginjo-type sake, which was one of the first attempts made in the country. KAMOTSURU's ginjo-type sake is one of the best in Japan. The western style building constructed in 1927 is in good harmony with the white walls of the breweries.  
 9-7 Saijo Honmachi, Higashihiroshima City TEL: 0120-422-212

## 5 KIREI

A dry sake against a lot of sweet sake in Hiroshima. About 5 minutes-walk from JR Saijo Station



**Must-see** Tasting sake and Purchasing available  
**Manekiya shop**  
 The shop sells a variety of original goods, including the Jokamachi udon noodles and sake lees soap.  
**Main exhibits**  
 Gallery of sake and turtles  
 ■ Stuffed turtles  
 ■ KIREI sake labels  
 ■ Tools related to sake brewing  
 You will find various tortoise goods collected by KIREI, whose name contains a Chinese character that means "tortoise".

Around in 1897, the brewery was named KIREI. Chinese character meaning "tortoise", which symbolizes long life and prosperity, was incorporated into the name of the brewery. While most breweries in Hiroshima produce relatively sweet sake, KIREI's sake is characterized by its dry flavor. The family crest that adorns the brewery indicates that the founder of the brewery might have once served the prestigious Mouri family.  
 8-18 Saijo Honmachi, Higashihiroshima City TEL: 082-422-2171

## 6 FUKUBIJJIN

Turning out many master brewers nationwide. About 6 minutes-walk from JR Saijo Station



**Must-see** Tasting sake and Purchasing available  
**Ebisu-gura brewery**  
 This brewery exhibits the first sake barrel used for the famous fund raising activities undertaken by the Hiroshima Toyo Carp baseball team, the Chinese Zodiac symbol-labeled bottles and other items relating to sake.  
**Main exhibits**  
 House of sake knowledge  
 ■ Square pieces of fancy paper bearing the Kanji characters "福酒" (meaning "goodness sake") written by successive prime ministers  
 ■ "Original fundraising barrel" for Hiroshima Toyo Carp baseball team  
 ■ FUKUBIJJIN sake labels  
 Look at the calligraphy of "福酒" and enjoy chatting with your friend about Japanese sake.

Founded in 1917 with investments from sake brewers from across the country, FUKUBIJJIN was formerly called the Saijo Brewing School, where they educated sake brewing techniques and graduated a qualified sake brewing masters who went to work for sake brewers based in various parts of the country. FUKUBIJJIN is the biggest seller of Chinese Zodiac symbol-labeled bottles in Japan, which are only sold at the end of each year as a seasonal tradition.  
 6-21 Saijo Honmachi, Higashihiroshima City TEL: 082-423-3148

## 7 KAMOIZUMI

Persistent junmai-shu brewing. About 8 minutes-walk from JR Saijo Station



**Must-see** Tasting sake and Purchasing available  
**Shusenkan and Aisenkan**  
 The former Hiroshima Prefectural Saijo Seishu Jozo Shijo (sake brewing branch) was renovated for Sake Cafe. A "sake tasting set" proves quite popular. You will find many kinds of souvenirs.  
**Main exhibits**  
 Library on sake  
 ■ Books related to sake  
 ■ KAMOIZUMI sake labels  
 ■ Indigo dyed handiworks  
 ■ Panels that introduce indigo dyeing

A major pure rice sake brewery in Hiroshima, founded in 1912. KAMOIZUMI was one of the first brewers in Japan to start brewing pure rice sake made exclusively from rice and koji malt. KAMOIZUMI's sake has a rich flavor and the bright golden color that is characteristic of pure rice sake.  
 2-4 Saijo Kamichi-cho, Higashihiroshima City TEL: 082-423-2118

## Come Visit Temples and Shrines

Since ancient times, Saijo has been the political and cultural center of the Akinokuni district. Some temples and shrines deeply influenced the district's history. Since they are located close to Sakagura-dori Street, you will certainly enjoy visiting there along with the tour of the sake breweries.

**Matsuo Shrine** (located within the premises of Mitate Shrine) About 2 minutes-walk from JR Saijo Station  
 The guardian deity of sake in Saijo, the City of Sake. The deity was imparted from Matsuo Taisha Shrine in Kyoto, one of three major deities of sake in Japan, and Matsuo Shrine was built within the premises of Mitate Shrine sometime in the late 1920s. Every November when sake brewing begins, the Saijo Sake Brewers Association holds a ceremony to pray for successful sake brewing. Sake barrels are stacked in the worship hall of Mitate Shrine.

**Remains of Ochaya Honjin Inn** About 2 minutes-walk from JR Saijo Station  
 The remains of the Ochaya Honjin inn where daimyo (feudal lords) and important government officials stayed during the Edo era. In those days, it was the largest of the nine Honjin inns in Hiroshima-han (domain). Although it was demolished during the Meiji era, the Honjin gate has now been restored, where coarsed masonry and modern masonry combine and coexist in stonewalls.

**Aki Kokubunji Temple** About 10 minutes-walk from JR Saijo Station  
 Designated as a national historic site, this temple is one of the Kokubunji temples built in 60-plus provinces around Japan in the Nara era. The temple is also famous for the cultural properties including the seated wooden statue of the Buddha of Healing, the Deva Gate and Gomado hall.

### Legend

- Information Center
- Parking lot
- Restaurant
- Souvenir shop
- Lavatories (barrier-free)
- Water wells
- Western-style buildings

The underflow water of Mt. Ryuo is used to brew sake in Saijo. Respective sake breweries open their water wells to the public.

From the Taisho era to the Showa era, several sake breweries built western-style buildings which were then considered modern and emulated public offices. Those buildings have been used as their offices.

### Saijo Sakagura-dori Tourist Information Center

Let's collect commemorative Nonta stamp!

**Nonta**  
 Higashihiroshima City's tourism mascot. Loves festivals and parties! Although a bit mischievous when drunk, he is a nice guy who is carefree and cheerful.

### Film "Koi-no-Shizuku" shooting place

Sakagura-dori street was chosen as a location for the film "Koi-no-shizuku" which was set in Higashihiroshima City for shooting a scene of sake brewing.