

# Saijo Sakagura-dori Street

# 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?

### Sakagura-dori Course

With this model course departing from and arriving at Saijo Station, enjoy a stroll along Sakagura-dori Street.



Please check the breweries' opening hours on our website, or ask the tourist information center before you visit.

### JR Saijo Station

**Higashihiroshima City Tourist Information Center** (2F, JR Saijo Station)  
☎ 082-430-7701 Open 9:00-18:00

Offers city-wide information and access information, etc. The namako-wall-like designs are inspired by the surrounding mountains and the clear and clean water essential for brewing sake. English available.

2F: Waiting room, Bakery Saint Etoile Saijo-ten  
1F: 7-Eleven, Musashi Saijo Ekimae-ten

### Matsuo Shrine

(located within the premises of Mitate Shrine)

### Nonta Daimyojin

(The precincts of Mitate Shrine)

- Please get the Katashiro of Nonta at Higashihiroshima city Tourist Information Center or Saijo Sakagura-dori Tourist Information Center.
- Please write your wishes and worries in the Katashiro and put the Katashiro in the offertory box along with the money.

Nonta is the mascot character of Higashihiroshima City. Katashiro is a Nonta-shaped paper for writing your wishes and worries.

### Saijo Honmachi Historical Square

The history and culture of Sakagura-dori Street are introduced and events, and the like, are held in this multipurpose square.

### Sake Monument

What does sake mean to you? Take your time to read the sake-inspired short essays under the kanji character "酒" (meaning sake) written by renowned writers.

### Sakagura-dori Kawaraban signboard

Offers knowledge about Japanese sake.

### HAKUBOTAN Empo-gura Brewery building

The first sake brewery in Saijo, the City of Sake. Enjoy the beautiful landscape where distinct sake brewery buildings constructed during different eras (Edo, Meiji and Showa eras) stand side by side in harmony. You will also find a copperplate describing the history of HAKUBOTAN.

### Kugurimon

**Saijo Sakagura-dori Tourist Information Center and Free Rest Space**  
Distributes brochures, offers information about Sakagura-dori Street, and is stocked with souvenirs.  
☎ 082-421-2511 Open 10:00-16:00  
Closed 1st and 3rd Wednesdays

Kugurimon..... A unique building that straddles an alley. In 2011, this gate was refurbished and multipurpose space is available for exhibitions and other events.

☎ Kugurimon Coffee cafe • Sakagura-dori Kawaraban signboard • Nonta's comic cardboard cutout • Kutsu-ishi

### 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.

### Legend

Information Center	Parking lot	Waiting room	Accommodation
Restaurant	Souvenir shop	Convenience store	Drugstore
Lavatories (barrier-free)	Wifi spot	Police Box	Rent a car
Luggage lockers	Public pay phone	Bus stop	Taxi

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

**Western-style buildings**  
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.





# 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 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 Nakate-shinsemon 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.

## 1 SANYOTSURU

Enjoy Japanese sake and sake ware in this brewery.

About 5 minutes-walk from JR Saijo Station



### Must-see

#### 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.

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

#### 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.

15-5 Saijo Honmachi, Higashihiroshima City TEL: 082-423-2142

## 3 SAJOTSURU

Traditional techniques having been handed down by master brewers in Hiroshima

About 4 minutes-walk from JR Saijo Station



### Must-see

#### 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
- SAJOTSURU sake labels

SAJOTSURU Sake Brewery introduces traditional brewing techniques that have been privately maintained since the Tempo period.

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

#### Visitors room and 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
- Premium sake tasting
- Fascinating instagrammable spots
- New goods and original sweets
- Brewery tour with the sake master brewer. (Reservations required)

9-7 Saijo Honmachi, Higashihiroshima City TEL: 082-423-2122

## 5 KIREI

A dry sake against a lot of sweet sake in Hiroshima

About 5 minutes-walk from JR Saijo Station



### Must-see

#### 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".

8-18 Saijo Honmachi, Higashihiroshima City TEL: 082-422-2171

## 6 FUKUBIJIN

Turning out many master brewers nationwide

About 6 minutes-walk from JR Saijo Station



### Must-see

#### 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 "國酒" (koku-shu, meaning Japanese national sake) written by successive prime ministers
- "Original fundraising barrel" for Hiroshima Toyo Carp baseball team
- FUKUBIJIN sake labels

Look at the calligraphy of "國酒" and enjoy chatting with your friend about Japanese sake.

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

#### 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

2-4 Saijo Kamiichi-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.





Specialties you want to taste!

**Sakagura-dori Gourmet Foods**



**Sakekasu hot chocolate**  
● A-Un

**Amazake milk**  
● Kugurimon Coffee



**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.  
● Shops around Saijo Station



**Sake tasting**  
● Kuradokoro Taru and other nearby restaurants

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



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

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

**Sakekasu cheese toast**  
● Kugurimon Coffee

**CASHLESS PAYMENT INFORMATION**



**List of Souvenir Shops**

<b>A</b> Bakery	BAGERI AELLING	☎ 082-423-8725 Open 8:00-18:30	Closed	Sundays (fixed) and national holidays (not fixed)
<b>B</b> Sake	Okada Liquor shop	☎ 082-422-2618 Open 11:00-20:00	Closed	Tuesdays
<b>C</b> Sake	Takei Liquor shop	☎ 082-422-2752 Open 8:30-20:00	Closed	Sundays and national holidays (fixed)
<b>D</b> Bakery	cocoron	☎ 082-437-5470 Open 10:00-18:00	Closed	Mondays and Tuesdays
<b>E</b> Japanese confectionery and monaka (bean-jam-filled wafers)	Sakuraya Japanese sweets	☎ 082-422-2513 Open 9:00-18:00	Closed	Open year round
<b>F</b> Sake	Sugii Liquor shop	☎ 082-422-2671 Open 9:00-18:30 (-17:00 on Sundays and national holidays)	Closed	Open year round
<b>G</b> Taru-sembei (rice crackers)	Hirataya Taru-sembei rice cracker	☎ 082-422-2400 Open 8:00-18:00	Closed	Not fixed
<b>H</b> Japanese confectionery and sake manju (steamed bean-jam buns)	Fukutomido	☎ 082-422-2703 Open 9:00-17:00	Closed	Sundays
<b>I</b> Chocolate and sweets	mike cacao	☎ 082-437-3577 Open 11:00-18:00 (Weekdays) / 11:00-17:00 (Saturdays, Sundays, and national holidays)	Closed	Mondays and Tuesdays

Limited!

**Sakagura-dori Original Goods**



**T-shirts with sake label prints**  
● Saijo Sakagura-dori Tourist Information Center

**T-shirts with sake bottle prints**  
● Saijo Sakagura-dori Tourist Information Center

**Kokonoe-no-kura (coffee beans)**  
● Kugurimon Coffee

**Tote bags**  
● KIREI ● FUKUBIJIN ● KAMOIZUMI

**Nonta mascot doll**  
● Saijo Sakagura-dori Tourist Information Center

**Kampai (toasting) Nonta**  
● Saijo Sakagura-dori Tourist Information Center

**Nonta Tote bag**  
● Saijo Sakagura-dori Tourist Information Center

**Original washcloth produced by Saijo Suteki Committee**  
● each shop

**Hakubotan washcloth**  
● HAKUBOTAN

**Nonta mameshibori (polka dot) washcloth**  
● Saijo Sakagura-dori Tourist Information Center

**Nonta masking tape**  
● Saijo Sakagura-dori Tourist Information Center

**Nonta post card**  
● Saijo Sakagura-dori Tourist Information Center

**Bishu curry**  
● KAMOIZUMI

**Jokamachi udon**  
● KIREI

**Manhole key rings and manhole towels**  
● Saijo Sakagura-dori Tourist Information Center

**Fukubijin soap**  
● FUKUBIJIN

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

**Masuu (measuring container)**  
● Each sake brewery

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

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

**Sake lees**  
● Each sake brewery ● sake shop

Take a Break with

**Sakagura-dori Sweets**



**Toji-san snacks**  
● KIREI

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

**Sake-no-ame candies**  
● KIREI

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

**Taru-sembei (rice crackers)**  
● Hirataya ● Sakuraya

**Sake lees caramels**  
● Saijo Sakagura-dori Tourist Information Center

**Daiginjo monaka wafers**  
● KAMOIZUMI

**Authentic amazake**  
● Kugurimon Coffee ● Sugii Liquor Shop

**Sake lees puddings**  
● FUKUBIJIN

**Sake manju**  
● Fukutomido

**Kamotsuru sake cakes**  
● KAMOTSURU

**Sake fruitcake**  
● KAMOIZUMI

**Melty fresh cream chocolate daiginjo**  
● KAMOTSURU

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

**Gelato**  
● SAIJOTSURU ● KIREI ● FUKUBIJIN

**Kuramoto famous sake jelly**  
● KAMOTSURU

**List of Restaurants**

Last order times are shown in parentheses ( ).

**Kome kara Bishu nabe** Restaurants where you can enjoy particular specialties

<b>1</b> Knickknacks and cafe	Coffee and miscellaneous goods	A-Un	☎ 082-423-2729 Open Around 11:00 - Around 18:00	Closed	Mondays and Tuesdays (fixed), Sundays (not fixed)
<b>2</b> Ramen and delicacies		Aozou	☎ 082-490-5705 Open 11:30-14:00 / 18:00-Closes when soup for ramen runs out.	Closed	Open year round
<b>3</b> Restaurant		Azami Shokudo	☎ 082-423-7521 Open 11:00-14:00 / 17:00-23:00 (Mon-Thu) 17:00-24:00 (Fridays, Saturdays, and national holidays)	Reservations required a day in advance	Sundays
<b>4</b> Italian cuisine		Osteria Sereno	☎ 082-423-8767 Open 11:00-15:00 (14:00) / 18:30-22:00 (20:30)	Closed	1st Mondays and Tuesdays
<b>5</b> Cafe		Cafe Trecasa	☎ 082-430-7662 Open 11:00-18:00 (17:30)	Closed	Wednesdays, and 1st & 3rd Tuesdays
<b>6</b> Japanese cuisine		Kappo Kikusui	☎ 082-421-8870 Open 11:30-14:00 (13:00) / 17:30-21:30 (21:00) (Tue-Sat) 11:30-14:30 (14:00) (Sundays)	Reservations required a day in advance	Mondays
<b>7</b> Cafe and souvenirs		Kugurimon Coffee	☎ 082-426-3005 Open 10:00-17:00	Kome kara	Tuesdays
<b>8</b> Japanese cuisine		Kushiage Ajisai	☎ 082-423-0739 Open 11:30-14:00 (13:30) / 17:30-22:00 (21:00) 17:30-21:30 (Sat) 17:30-21:00 (Sun)	Closed	Mondays and Tuesdays
<b>9</b> Restaurant		Kuromboya	☎ 082-422-2916 Open 11:20-14:30 (14:00) / 17:00-20:00 (19:30)	Kome kara	1st Mondays and Tuesdays
<b>10</b> Bakery and cafe		Saint Etoile Saijo-ten	☎ 082-437-8838 Open 7:00-20:00 (weekdays) 7:00-19:00 (Saturdays, Sundays and national holidays)	Closed	Open year round (Other than New Year's Day)
<b>11</b> Japanese cuisine		Kubomachi Kappo Shinsuke	☎ 082-422-7950 Open 11:00-14:00 / 17:00-21:00	Reservations required a day in advance	Sundays and national holidays falling on a Monday
<b>12</b> Japanese cuisine		Suigun-no-Sato	☎ 082-431-4777 Open 11:30-14:30 (14:00) / 17:00-22:30 (22:00)	Closed	Not fixed
<b>13</b> Sushi		Sushi-tei	☎ 082-431-4700 Open 17:00-23:30 (23:00) (Weekdays) 11:30-22:00 (21:30) (Sundays and national holidays)	Closed	Open year round (except for year-end and New Year holidays)
<b>14</b> Restaurant and Japanese style pub		Kuradokoro Taru	☎ 082-430-7080 Open 11:30-14:00 (13:30) / 17:00-23:00 (22:00)	Bishu nabe Kome kara	Mondays (varies depending on events, etc.)
<b>15</b> Japanese cuisine		Danryu	☎ 082-493-7272 Open 11:30-14:00 / 17:00-21:00 (20:30)	Closed	Tuesdays
<b>16</b> Japanese cuisine		Hana-temari	☎ 082-422-0033 Open 11:30-14:00 / 17:30-22:00	Reservations required a day in advance	Wednesdays
<b>17</b> Italian cuisine: pizza napoletana		Pizzeria Aspetta	☎ 082-437-3867 Open 11:30-15:00 (14:00)	Closed	1st Mondays and Tuesdays
<b>18</b> Fugu (blowfish) cuisine		Fukumasa	☎ 082-424-5700 Open 12:00-14:00 (reservations required) / 17:00-23:00 (reservations required)	Reservations required a day in advance	Not fixed
<b>19</b> Japanese cuisine		Fujitake	☎ 082-422-8337 Open 11:30-13:30 (Weekdays) / 17:00-21:00	Reservations required a day in advance	Sundays and national holidays
<b>20</b> Sake dining		France-ya	☎ 082-422-8008 Open 11:30-14:30 (14:00) / 17:00-22:00 (21:00)	Bishu nabe	Thursdays and 2nd & 4th Mondays (Tuesday is national holiday)
<b>21</b> Japanese cuisine and knickknacks		Gallery Hosenka	☎ 082-422-0866 Open 11:30-14:00	Closed	Mondays, Tuesdays, Wednesdays
<b>22</b> Okonomiyaki		Magokoro Days	☎ 082-495-6825 Open 11:00-14:00 (13:30) / 17:00-22:00 (21:30)	Closed	Not fixed
<b>23</b> Onigiri and udon		Musashi Saijo Ekimae-ten	☎ 082-426-6340 Open 11:00-13:30 (Take-out 10:30-16:00)	Closed	Wednesdays, and Tuesdays every two weeks
<b>24</b> Ramen and tsukemen (dipping noodles)		Yoroshiku	☎ 082-490-4348 Open 11:30-14:30 / 18:00-22:00 (21:30)	Closed	Not fixed
<b>25</b> Okonomiyaki and teppanyaki		Wagaya	☎ 082-490-5777 Open 11:30-14:00 / 17:00-24:00	Closed	Sundays