





VISIT KAGOSHIMA CITY

Kagoshima City Tourism Guide

Get all the tourist information on Kagoshima City here! https://www.kagoshima-yokanavi.jp/en

visit kagoshima city 🔎



"Glass handiwork" born in the Satsuma domain

The brilliant glitter of Kiriko was resurrected after 100 years of dormancy



Traditional Handicrafts of Kagoshima Prefecture

Satsuma Kiriko Cut-Glass



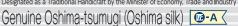


"Oskima tsumuqi" - this exquisite, refuned fabric is one of the three best fabrics of the world.

A delicate silk fabric with a long history and tradition of 1,300 years

A delicate silk tabric with a long history and tradition of 1,300 years

Designated as a Traditional Handicraft by the Minister of Economy, Trade and Industry







Rocks glass

Delicate patterns appear by cutting the overlaid colored

The coloured glass overlaying the transparent glass creates a gradation of exquisite beauty.

This glassware was created by the order of Shimadzu Nariakira, the feudal lord of the Satsuma domain. Although its production previously came to an end, the glassware handiwork was once again revived after over 100 years of absence. Current artisans have created new types of Satsuma kiriko known as "dual layered kiriko" by overlaying two different colored layers.

prospered as a center of tin craftsmanship. The Satsuma tinware with its

elegant sheen and notable weight makes for very handy products, such as

sake cups that enhance the taste of sake, tea sets that preserve the

fragrance of tea, and flower vases that improve the durability of flowers.



The traditional workmanship that has been passed down to artisans

The more you use it, the more its elegant luster is enhanced.



Traditional Handicrafts of Kagoshima Prefecture
Satsuma Tinware





Small, handy items made of Oshima tsumugi have been increasing in variety and numbers, and also make great souvenirs. The greatest feature lies in its delicate splash weavings. It requires nearly half a year from design making to weaving.

The fabric is produced after going through over 30 processes by experienced craftsmen. Oshima tsumugi is said to be woven twice, before and after dying the thread. Dying methods come in a great variety ranging from traditional mud-dye Oshima, indigo-dye Oshima, to brighter and modern colored Oshima and white Oshima.



"SATSUMA" pottery enchants the people of the world

Satsuma's clay and artisan's skills create pottery pieces with great individuality

Designated as a Traditional Handicraft by the Minister of Economy, Trade and Industry

Satsuma Pottery







Satsuma pottery's origin dates back to Korean potters who accompanied Shimadzu Yoshihiro, the feudal lord of Satsuma domain. The "White Satsuma", featuring an ivory base with fine hairline cracks called kannyu and brilliant paintings, were historically reserved for use by the feudal lords. In contrast, the "Black Satsuma" which were simple and practical, had long been in daily use by the common people.

More Kagoshima's excellent goods haven





Satsuma Fukamizu Hamono

Satsuma Fukamizu Hamono knives are crafted through a process of combining traditional manufacturing methods with modern technology. The highly attractive feature of these products is their sharpness and high durability. Various types of knives are available, including kitchen knives, sickles and those used for making bamboo crafts.

Fukamizu Hamono Corporation

№ 099-255-3743 **№** 2-14-3 Usuki



Traditional Handicrafts of Kagoshima Prefecture Satsuma-itobina Dol

Satsuma-itobina dolls have been known in Kagoshima since the Edo period. A strip of bamboo serves as the neck and backbone of the doll, and the face and hair are made of hemp yarn. The gorgeous glittering kimono is made of layers of Japanese



Ozawa Ningyo \ 099-226-0550 \ \ \bar{\text{\left}} 24-23 \ Tamazato-cho, Kagoshima City





Drum (Chijin)

A folk music instrument essential to Shimauta sonas and "Hachigatsu-odori" (August Dance Fetival) in Amami. The drum is hollowed from a camphor or chinaberry tree. After attaching horse or goat skin to the hollowed base, it is tied with wedges and strings. This Chijin drum is very light.

Kawabata Weaving Manufacture \ 099-254-9035 \ \ \bar{\text{\line}} 55-5 \ Masagohonmachi, Kagoshima



Traditional Handicrafts of Kagoshima Prefecture

Satsuma Biwa

The Satsuma biwa is played with a large fan-shaped plectrum. This traditional Satsuma musical instrument has an elegant appearance.





Yakusugi Cedar are over 1,000 years ald. It is our responsibility to respect and care for these majestic trees.



Traditional Handicrafts of Kagoshima Prefecture





Kagoshima has the largest bamboo forest area in Japan Daily commodities made of natural materials blend into everyday life.

Traditional Handicrafts of Kagoshima Prefecture Bamboo Products



Kagoshima, which boasts the largest bamboo forest area in Japan.

Bamboo products such as bamboo baskets and bamboo chopsticks, which are both beautiful and functional, are attracting the attention of those discerning customers who prefer the natural life.



Shochu

aste based on your ndividual



Green tea



Local foods long been loved as side dishes, appetizers and snacks

The freshest of local fish is made into a pâté, seasoned and deep-fried. Satsuma-age is delicious when freshly fried, and even when served cold. This delicacy is characterized by its simple taste, making the most of the ingredients used. It also has a light sweetness and stands out as a healthy fish recipe rich in nutrients.

In the former domain of Satsuma, present Kagoshima, Satsuma-age is popularly known as "Tsukeage." During the Bakumatsu at the end of the Edo period, Ryukuan dishes were introduced from Ryukyu (current Okinawa) and have been arranged in Kagoshima.



The many variations in ingredients and tastes

Lotus root fish cake



Fish cake mixed with carrots



Classic fish cake with the natural sweetness of carrots

Fish cake wrapped with nori seaweed



A stick-shaped fish cake made from sardines



Using sardines as the main ingredient - the simple taste of a fish cake

Fish cake mixed with vegetables



Healthy fish cake with an abundance of vegetables like Including Hijiki (brown algae),

Fish cake mixed with sweet potatoes



The simple taste has made this a popular snack for

Fish cake with green soybeans



Fish cake mixed with burdock



fragrance of burdock is irresistible

Fish cake with an elegant shiso wrapping



Stick-shaped fish cake. Enjoy the exquisite aroma of shiso.

Kagoshima is the number 1 producer of sweet potatoes and is one of the leading producing sites of shochu. Various shochu brands are produced at over 100 distilleries. At factories operating tours, visitors. can see the production process while learning about shochu history.



Satsuma pottery shochu server Drink shochu with a "kurojoka"



A large tea production site blessed with rich soil and abundant sunshine

Kagoshima is the second largest green tea producer in Japan. It is also known for the earliest harvest of tea in Japan making the best use of its mild climate. There is a wide variety of tea harvested in Kagoshima, ranging from the first crop of tea to coarse tea in autumn and winter. The tea leaves are characterized by their glossy, dark green color, refreshing aroma and richness.

Use a large amount of tea leaves and set the boiling water temperature between 70 and 80°C. The higher the temperature,

the more aroma: a lower temperature brings out a the umami flavor.



How to enjoy Kagoshima green tea

You can enjoy Kagoshima tea in many places, from long-established tea shops to trendy cafés. There are also stores that offer new types of drinks and sweets produced with green tea leaves.



Tea-time while savoring the sweets with freshly served

Reliable and high quality "Kagoshima Tea"



The "Kagoshima Tea" label is the exclusive mark of tea certified as "Kagoshima brand" after passing a stringent criteria.

Local sweets

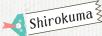


Traditional rustic sweets made from natural ingredients

There are many local confectionaries. Enjoy karukan made from yams and other local sweets, all rich in flavours from natural ingredients. The nostalgic and gentle taste of these sweets is loved by many. Some flavors are unique to a shop, and some have been handed down in the traditions of a specific family.



overnight in lye, wrapped in bamboo bark and then cooked in the Iye. This sweet is exceptionally tasty and is traditionally eaten with sugar or sovbean flour sprinkled over it.



Shaved ice completely covered with condensed milk various fruits and sweet beans is a traditional summer treat of Kagoshima.



Karukan



with sweet sauce and then skewered on the two sticks of its namesake, Jambo (two sticks) Mochi.



A pastry made by steaming a mixture of flour, sugar and sodium bicarbonate. In addition to the standard brown sugar flavor, there are a variety of flavors and production methods.



Characterised by the moist texture. The name derives from the heel of "Geta" (wooden





This exemplary confectionary is a must for visitors to Kagoshima It is a smooth and steamed sweet made of high-quality yams,

vice powder and sugar. The texture and taste are characteristically

of a sticky dough and refined sweetness.





Kagoshima is a treasure trove of tasty food



meat

Kagoshima is proud to be the nation's top producer of Kuroushi beef, Kurobuta pork and local chicken both by volume and quality. Kagoshima Kuroushi waqyu beef has won first prize in Japan's most prestigious wagyu beef competition. Kagoshima Kurobuta pork is now gaining world-wide popularity, and Kagoshima local chicken can be eaten as chicken sashimi. Kagoshima meat is the first choice for an increasing number of people in Japan and worldwide



Beef

Kagoshima Kuroushi wagyu beef is featured by a beautiful and fine marbling as well as mild and tasty flavor. It is good served as steak, roast beef or basket-steamed dish.

Pork

Kagoshima Kurobuta pork has a long history of approximately 400 years. Kurobuta dishes such as pork cutlet, shabushabu and other servings are favored by many people. Ham, sausages and other processed pork products have long been offered as gifts.

Chicken

Satsuma chicken one of the three most famous local chicken meats in Japan, is designated as a special breed. From this already renowned breed, "Satsuma wakashamo" was bred and developed into an exceptional breed of chicken. The balance of its umami flavor, springy meat and smooth texture is exquisite.

fish

Kinko Bay, spread out in front of Kagoshima City, is home to natural marine products such as kibinago (silver-stripe round herring), sea bream and shrimps. Yellowtail and amberjack farming is also popular with Kagoshima boasting the largest production volume in Japan. At the fish market's restaurant, you can also taste freshly landed fish.



Silver-stripe round herring

This is a small fish of about 10 cm long and its namesake is the prominent silver stripe pattern. When eating it as sashimi, soy sauce isn't as appropriate as vinegared miso, the Kagoshima style. It is also delicious deep-fried or grilled on a skewer.

Yellowtail

Yellowtail is actively farmed and has the largest production volume in Japan. It is noted for its high fish meat quality. Since it is known as "promotion fish" because of the different names given according to its growth stage, it is regarded as an auspicious fish. It is an indispensable part of New Year's cuisine.

Dwarf Shrimp

This shrimp is caught by "tontoko net" (trawl net), a traditional fishing method in Kagoshima, Because it is sweet when eaten raw and delicious when it is fried, it is used in various dishes including nigiri sushi (gunkan), sashimi, deep-fried or tempura mixed with vegetables.

miso &

SOY SAUCE Compared to other regions, Kagoshima's miso and soy sauce are characterized by their sweetness and rich flavor. The soybeans and barley are carefully crafted to make the best use of the ingredients. Both miso and soy sauce are essential



parts of local cuisine and daily meals.

Satsuma-jiru soup

Satsuma-jiru soup is cooked with various ingredients such as daikon radish, carrots, taro potatoes as well as chicken. It is quite filling!



Miso mixed with pork

This miso, mixed with pork and sugar, best suits steamed rice. It also goes well with vegetables or tofu bean curd.



Soy Sauce

The soy sauce used for sashimi in Kagoshima is unusually sweet. Why not try and compare different flavours?

pickles

Sakurajima daikon radish, certified as the world's largest radish in the Guinness Book of Records, is cut into round slices. This is truly a Kagoshima specialty. Another famous pickle, Yamakawazuke, is made by pounding dried daikon with a pestle then pickling and fermenting it in a large pot. This delicious food boasts over 400 years of tradition and is rooted in the Nansatsu region of Kagoshima.

The Sakuraiima daikon pickle is characterized by its soft tissue and exciting flavor. As the Nansatsu region is suitable for drying daikon, nickle production has

spread throughout the

region. The pickles are chewy and rich in dietary fiber. The more you chew it, the deeper the taste spreads in the mouth.



▲Sakurajima Daikon radish has been registered in the Guinness Book of Records as the world's heaviest radish



Hands-on activities 💖 Workshop visit

* If you want to apply for hands-on activities or workshop visits, please inquire the workshop beforehand. Open hours or closed days are



		A 1 1		0 11	V Year	
W	orkshop names	Address	Main product	Open Hours	Locatio	
<u> </u>		Phone number	· ·	Closed		
	Shimadzu Satsuma Kiriko Gallery Shop	9688-24 Yoshino-cho	-Satsuma-kiriko	9:00-17:00		
) 1		099-247-8490		Open everyday * Closed on the day when Kagoshima Marathon is held.	A-1	
		9688-24 Yoshino-cho		9:00-17:00		
) @	Satsuma Glass Crafts	099-247-2111	Satsuma-kiriko	Mondays and third Sundays. Changes if they are holidays.	Α-	
		5-6 Yanagi-machi		8:30-17:00		
€	Sagara Shuzo Co., Ltd.		Shochu	Saturday afternoons,	B-:	
		099-222-0534		Sundays, public holidays		
4	D & Department	4F Maruya Gardens, 6-5 Gofuku-machi	Bamboo products, Satsuma kiriko cut	10:00-20:00		
	Kagoshima by Maruya	099-248-7804	glass, pottery, dyed fabrics, camellia oil	*Equivalent to regular holidays of Maruya Gardens	B-	
G	Suzuhiko Asada	6-19 Tenokuchi-cho	Tinware (tea utensils, sake cups,	10:00-18:00	C-2	
	Tinware	099-222-2752	Buddhist altar fittings, tumblers)	Irregular		
	C	5-17 Shinyashiki-cho	Golden tatami, golden coasters, comfortable	8:30-18:30	C-	
•	Senmu	099-223-1006	pillows (with silica), washable tatami "Sentan", painted coasters	Sundays, public holidays	C-	
9	Creative Art	1-6-16 Takashi	Bamboo baskets, bamboo strainers, cooking tools	9:00-18:00	B-3	
	Tominaga	099-257-6652		Irregular		
	Fuku Kiln	2-13-24 Take	Pottery, health stones Oshima-tsumugi, Oshima-tsumugi accessories Oshima-tsumugi	8:30-18:30	C-2	
9	ruku Kiiii	099-252-8368		Irregular		
(Kamimura Silk	17-36 Uearata-cho		10:00-18:00		
)	Fabrics	099-256-5678		Saturdays, Sundays, public holidays		
Œ	Genuine Oshima-tsumugi,	2-5-21 Arata		10:00-17:00		
	Seki Silk Fabrics	099-254-2510		Saturdays, Sundays, public holidays		
	Oshima-tsumugi	1F Ace Life,	Oshima-tsumugi Oshima-tsumugi, Western	10:00-19:00	C-3	
9)	Gallery & Studio PONGEE	1-27-16 Arata 099-299-1800		Tuesdays, second Sundays		
		3-17-1-2F Shimoarata		10:00-18:00		
E	Kyuno Fabric Co., Ltd.	099-254-4151		Saturdays, Sundays, public holidays		
	,	1-33-4 Shimoarata		10:00-17:00		
Œ	Senta Orimono	099-252-6101		Sundays, public holidays		
Œ	Satsuma Pottery	1-5-32 Yojiro	Satsuma Pottery (White Satsuma and Black Satsuma) Oshima-tsumugi looms, drums, shamisen	10:30-18:00	D-2	
	Kiln Gyokutozan	099-257-5400		Third Sundays		
Œ	Kawabata Weaving	55-5 Masago Honmachi		8:30-17:00		
	Manufacturing	099-254-9035		Sundays		
Œ	(ii) Kanetoku Fabrics	2-3 Masagohonmachi		9:00-18:00		
2	Co., Ltd.	099-252-3262	Satsuma bamboo charcoal, accessories	Sundays, public holidays	D-	
Œ	Seika Foods Co., Ltd.	4-4-5 Toso	Local confectionary (Bontan Ame)	9:00-16:00 * reservation required	C-	
		099-252-8838	,	Saturdays, Sundays, public holidays		
Œ	Motomura Arts &	2-26-15 Yakushi	Original cloisonné,	13:00-18:00	B-	
100	Crafts	099-253-2641	engraved jewelry	Irregular, reservation required		

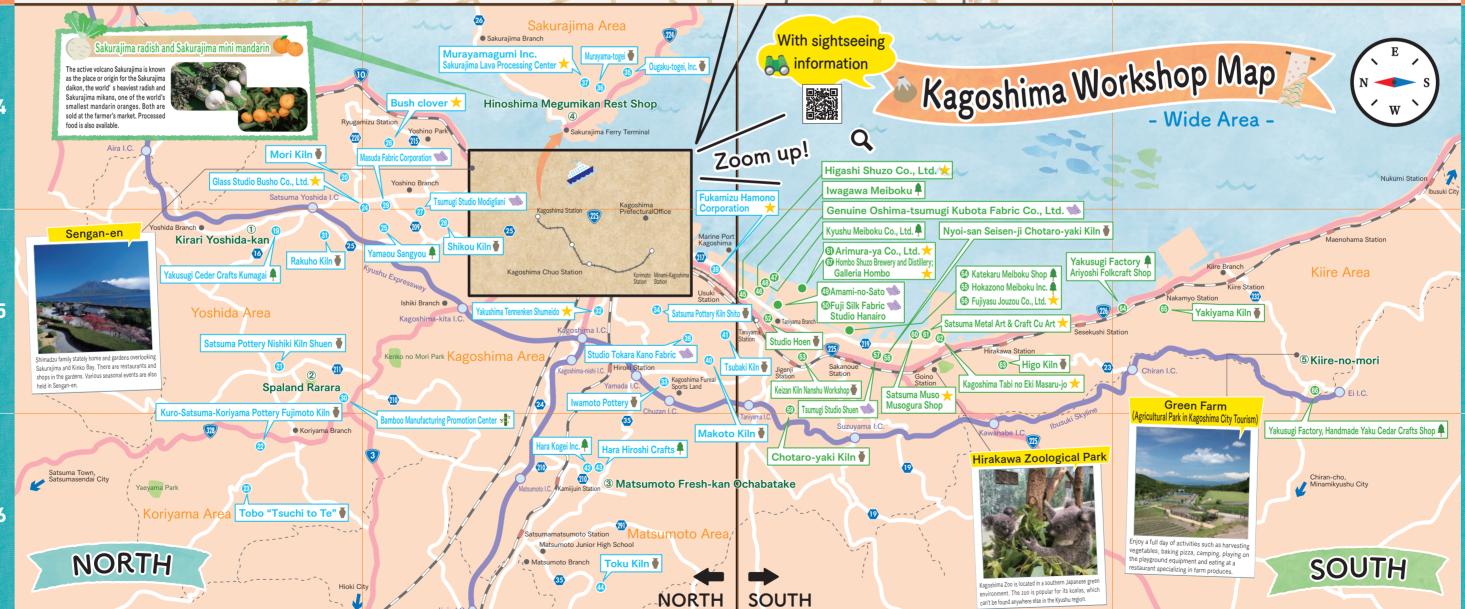




5603 Naoki-cho

090-9400-1679





Kagoshima Seasonal Goods Collection! Farmers' market

休 Closed

It's a pleasure to enjoy

Enjoy the local charm!

fresh local vegetables and Address

homemade flavors easily.

Phone number
Open Hours

①Kirari Yoshida-kan



Diverse varieties of items including rice, vegetables, ready-made dishes, bread

and cut flowers are available for purchase. Lotteries and special sales can be

enjoyed at the "Annual Festival" during spring, and the "Autumn Festival".

所 1408 Honjo-cho, Kagoshima City **2**099-294-4417 休 The 1st Wednesdays

②Spaland Rarara

original items are also available. Monthly events add

所 1450 Higashimata-cho, Kagoshima City **1**099-245-7070 當10:00-22:00 休Usually the 3rd Tuesdays Sales products:

In addition to local souvenirs and fresh vegetables,

1099-278-1482 當8:30-17:00

Ocha-no-sato. The store is filled with a variety of Matsumoto style

teas on sale. Don't miss the fresh fish available from Taniyama port.

休 Open every day except foryear-end and Sales products: Located inside the City-Agricultural Exchange Center

Ff 1065-1 Haruyama-cho, Kagoshima City

3 Matsumoto Fresh-kan Ochabatake 4 Hinoshima Megumikan Rest Shop 5 Kiire-no-mori

當9:00-18:00

and other local specialties of Sakurajima are available. The

adjacent restaurant offers menus using local specialty ingredients.

estaurant closes at 16:00) (The following day if this is a public holiday) souvenirs processed agricultural products vegetables, fruit, potteries Sakurajima daikon radishes. Sakurajima mini mandarins, loguats

1722-48 Yokoyama-cho, Sakurajima, Kagoshima City

2099-245-2011

☎099-345-4141 當 (Weekdays)11:00-16:00 eekends and public holidays)10:30-17:00 体 Open every day except for year-end and new year holidays and extra holidays

Located inside Green Farm (Agricultural Park in Kagoshima City Tourism). Fresh vegetables grown in the adjacent farm are available. Try hands-on activities of harvesting vegetables and craft hand making.

Inquiries about Kagoshima's

sociation) Kagoshima Prefecture Pickles Commerce and Industry Association ■ Kagoshima Brand Shop (Kagoshima Products As

Turn over page for more information about Kagoshima's special products.

● Kagoshima Shochu Makers Association ● Genuine Oshima-Tsumugi Silk Fabric Association TEL.099-222-2678 TEL.099-204-7550

TEL.099-222-0297 TEL.099-294-9039

■ Kagoshima Prefecture Green Tea Commercial Association ■ Kagoshima Prefecture Yakusugi Cedar Industry Association ■ Kagoshima Prefecture Confectioners Association Yakusugi Cedar Woodcraft Association

TEL.099-222-2578 TEL.099-269-5202 TEL.099-296-8837 TEL.099-226-3660

Kagoshima City Tram

track covered in lawn. Enjoy the tram ride to your sightseeing destination.





Tram fare: Adults 170 yen/ Children 80 yen (flat fare)

Tourist Information Center

Name	Address	Hours	
ivame	Telephone number	Closed	
Kagoshima Sightseeing	1F Ninomaru Bldg., 2-30 Shiroyama-cho	9:00-19:00 (Mar.20 to Aug. 31) 9:00-17:30 (Sept. 1 to Mar. 19)	
Guide Station	099-208-4701	Dec. 29 to Jan. 3	
2 Tenmachi Salon	8-22 Higashisengoku-cho	10:00-19:00	
	099-213-9574	Dec. 31, Jan. 1	
③ Tourism Exchange	1-1 Uenosono-cho	9:00-19:00	
Center	099-298-5111	Open everyday	
 Kagoshima Chuo Station Kagoshima 	2F Kagoshima-chuo Bldg., 1-1 Chuo-cho	8:00-19:00	
Sightseeing Guide Station	099-253-2500	Open everyday	

●KAGOSHIMA CONVENTION & VISITORS BUREAU Tel:099-286-4700



The "Kagoshima City View" is one of the best ways to visit Kagoshima City`s sightseeing spots in a short time period. Recommended for tourists as a convenient way to explore Kagoshima City. The bus departs from Kagoshima



	Markshan na	Address	Main muadurat	Open Hours	1
	Workshop names	Phone number	Main product	Closed	Location
	49 Higashi Shuzo	1-37-1 Komatsubara	011	8:00-17:00	0.5
	Co., Ltd.	099-268-2020	Shochu	土曜・日曜・祝日	C-5
2 00	6 1	3-98 Tokai-cho	Yaku cedar products (tables,	9:00-17:30	0.5
	6 Iwagawa Meiboku	099-268-3851	screens, alcove posts, display shelf)	Irregular	C-5
2 00	Genuine Oshima-tsumugi	13-12 Tokai-cho	0.11	9:00-18:00	0.5
	Kubota Fabric Co., Ltd.	099-254-5847	Oshima-tsumugi	Sundays, public holidays	C-5
		2 02 T-l-: -b-		9:00-18:00	
00	Kyushu Meiboku Co., Ltd.	3-93 Tokai-cho 099-267-1366	household Shinto altars, golf putter, etc.	Sundays, public holidays * reservation by phone is required when visiting on Sundays and national holidays	C-5
		1-8 Nanei	0.11	9:00-17:00	
	49 Amami-no-Sato	099-268-0331	Oshima-tsumugi, Oshima- tsumugi accessories, silk scarves	Open everyday	C-5
				. , ,	
	Tuji Silk Fabric Studio Hanairo	1-6 Nanei (Amami-no-Sato)	Oshima-tsumugi products, scarves, neckties	9:00-17:00	C-5
	Studio Hariano	099-268-0331	Scarves, Hecklies	Open everyday	
	Arimura-ya Co.,	3-24-5 Nanei	Satsuma-age, Kamaboko	8:20-17:00	C-5
	Ltd.	099-269-5711	(boiled fish paste)	Sundays	
	3 Studio Hoen	2-4138 Taniyamachuo	Black Satsuma Pottery	10:00-17:00	C-5
	Studio Hoen	099-266-3145	(vases, tableware)	Irregular	C-5
	63 Keizan Kiln Nanshu	6-5 Jigenji-cho	White Satsuma Pottery (incense	9:00-18:00	0.5
	Workshop	099-801-1962	burner, large sake cup, vessels)	Irregular	C-5
	Matekaru Meiboku	6-2-20 Nanei	Yaku cedar products (Shogi piece	9:00-18:00	
	Shop	099-262-0238	boxes, trays, flower stands, plates)	The 2nd Saturdays	C-5
(0)	69 Hokazono Meiboku	6-2-18 Nanei	Yaku cedar products, tables, shelves, screens,	8:30-17:30	C-5
000	Inc.	099-261-8505	3013	Sundays, public holidays	<u></u>
00	5 Fujiyasu Jouzou Co., Ltd.	2-1-10 Taniyamako	Miso, soy sauce, other processed seasoning	9:00-17:00 * advanced reservation required	C-5
		099-261-5151		Saturdays, Sundays, public holidays	
	Tsumugi Studio	6952-1 Shimofukumoto-cho	Oshima-tsumugi stoles,	10:00-17:00	C-5
	Shuen	099-261-7708	masks, accessories	Sundays	- 3
	69 Nyoi-san Seisen-ji	6878 Shimofukumoto-cho	arrangement utensils, teal	9:00-18:00	C-5
9	Chotaro-yaki Kiln	099-261-3321		Sundays	
	_	2962-6 Shimofukumoto-cho	pottery	8:00-17:00	C-5
	69 Chotaro-yaki Kiln	099-268-3313		Irregular	
	@ C-1 N4	1-1-17 Nanatsujima		9:00-17:00	
	Satsuma Muso Musogura Shop	099-261-8586	(Shochii - E		C-5
	Widoogara Oriop			Saturdays, Sundays, public holidays	
2 000	6 Satsuma Metal Art &	1-4-6 Nanatsujima	Metal carving (sake	8:00-17:00	
	Craft Cu Art	099-261-3396	set, Flowery shaped plates, accessories)	Sundays, public holidays, the 2nd and 4th Saturdays	C-5
2 000	Kagoshima Tabi no	1-5-1 Nanatsujima	Karukan, Satsuma-	9:00-16:30	0.5
	Eki Masaru-jo	099-297-6711	age fish cake	Wednesdays (The following business day if this is a public holiday)	C-5
	🔞 Higo Kiln	3606-2 Hirakawa-cho	Tableware, vases	9:00-18:00	C-5
		099-262-5516		Irregular	
00	Yakusugi Factory Ariyoshi	6612-1 Kiire Sesekushi-cho	Yaku cedar products	8:30-17:00	D-5
	Folkcraft Shop	099-347-0613	raku ccuai products	Open everyday	
		1805-2 Nakamyo-cho, Kiire 099-345-2013	Pottery, tableware, flower vases, candles	Irregular	D-5
	69 Yakusugi Factory,	5820-30 Kiire Hitokura-cho	Yaku cedar products	8:00-17:30	D-5
00	Handmade Yaku		(doll, chopsticks,		
	Cedar Crafts Shop	099-345-2181	sake barrel, cup)	Open everyday	
60	(iii) Hombo Shuzo Brewery	3-27 Nanei	<u></u>	10:00-15:30	
	and Distillery; Galleriá Hombo	099-822-7011	Shochu	Saturdays, Sundays, public holidays (Mid-	C-5
(N)				August, year-end and new year holidays)	

be sure to inquire at the workshop in advance. Business hours or closed days are subject to change.

* If you want to apply for hands-on activities or workshop visits, please

List of workshops //

📚 Hands-on activities 🤎 Workshop visit

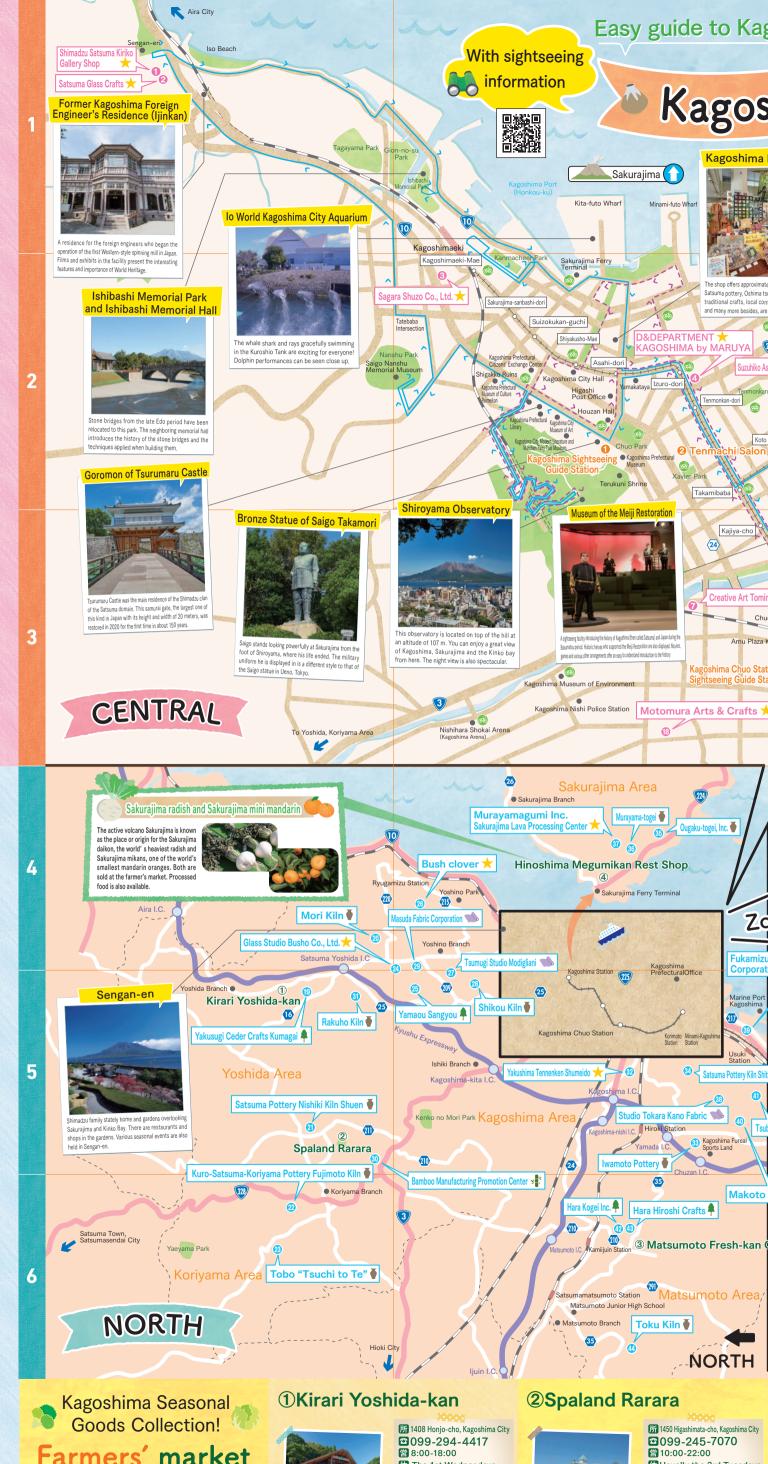
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	Market Anna Anna State (State				No. of the last
	Workshop names	Address	Main product	Open Hours	Location
	Workshop harnes	Phone number	Main product	Closed	Lucation
		9688-24 Yoshino-cho		9:00-17:00	
00	Shimadzu Satsuma Kiriko Gallery Shop	099-247-8490	Satsuma-kiriko	Open everyday * Closed on the day when Kagoshima Marathon is held.	A-1
				9:00-17:00	
00	2 Satsuma Glass	9688-24 Yoshino-cho	Satsuma-kiriko	Mondays and third	A-1
	Crafts	099-247-2111	Satsuma-kiriko	Sundays. Changes if they are holidays.	A-1
	Sagara Shuzo	5-6 Yanagi-machi		8:30-17:00	
	Co., Ltd.	099-222-0534	Shochu	Saturday afternoons, Sundays, public holidays	B-2
	4 D & Department	4F Maruya Gardens,	Bamboo products,	10:00-20:00	
	Kagoshima by	6-5 Gofúku-machi	Satsuma kiriko cut glass, pottery, dyed	*Equivalent to regular holidays of	B-2
	Maruya	099-248-7804	fabrics, camellia oil	Maruya Gardens	
	Suzuhiko Asada	6-19 Tenokuchi-cho	Tinware (tea utensils, sake cups,	10:00-18:00	C-2
	Tinware	099-222-2752	Buddhist altar fittings, tumblers)	Irregular	-
	6 Senmu	5-17 Shinyashiki-cho	Golden tatami, golden coasters, comfortable	8:30-18:30	C-2
	Germa	099-223-1006	pillows (with silica), washable tatami "Sentan", painted coasters	Sundays, public holidays	0-2
	Creative Art	1-6-16 Takashi	Bamboo baskets, bamboo	9:00-18:00	B-3
	Tominaga	099-257-6652	strainers, cooking tools	Irregular	D-0
	8 Fuku Kiln	2-13-24 Take	Pottery, health stones	8:30-18:30	C-3
	o raka kiiri	099-252-8368	ottory, ricard r stories	Irregular	0-0
00	Kamimura Silk	17-36 Uearata-cho	Oshima-tsumugi, Oshima-	10:00-18:00	C-3
O	Fabrics	099-256-5678	tsumugi accessories	Saturdays, Sundays, public holidays	0-0
	 Genuine Oshima-tsumugi, Seki Silk Fabrics 	2-5-21 Arata 099-254-2510	Oshima-tsumugi	10:00-17:00 Saturdays, Sundays, public holidays	C-2
	Oshima-tsumugi	1F Ace Life,	Oshima-tsumugi	10:00-19:00	
	Gallery & Studio PONGEE	1-27-16 Arata 099-299-1800	(kimono fabrics, clothes, accessories, sundries)	Tuesdays, second Sundays	C-3
	Kyuno Fabric	3-17-1-2F Shimoarata	Oshima-tsumugi	10:00-18:00	C-2
	Co., Ltd.	099-254-4151	Osmina-tsumugi	Saturdays, Sundays, public holidays	0-2
	Senta Orimono	1-33-4 Shimoarata	Oshima-tsumugi, Western	10:00-17:00	C-2
		099-252-6101	dress, accessories	Sundays, public holidays	-
	Satsuma Pottery Kiln Gyokutozan	1-5-32 Yojiro 099-257-5400	Satsuma Pottery (White Satsuma and Black Satsuma)	10:30-18:00 Third Sundays	D-2
	_	55-5 Masago Honmachi		8:30-17:00	
	(I) Kawabata Weaving Manufacturing	099-254-9035	Oshima-tsumugi looms, drums, shamisen	Sundays	D-2
	Kanetoku Fabrics	2-3 Masagohonmachi	Oshima-tsumugi, fabric dyed with	9:00-18:00	
	Co., Ltd.	099-252-3262	Satsuma bamboo charcoal, accessories	Sundays, public holidays	D-2
00	Seika Foods Co.,	4-4-5 Toso	Local confectionary	9:00-16:00 * reservation required	C-3
	Ltd.	099-252-8838	(Bontan Ame) Saturdays, Sur	Saturdays, Sundays, public holidays	
90	® Motomura Arts & Crafts	2-26-15 Yakushi 099-253-2641	Original cloisonné, engraved jewelry	13:00-18:00 Irregular, reservation required	B-3
				-0-31 -000 - 000 -	100000

North Area





Farmers' market

It's a pleasure to enjoy fresh local vegetables and homemade flavors easily. Enjoy the local charm!

所 Address Phone number

Copen Hours 休 Closed



休 The 1st Wednesdays Sales products: vegetables, cut flowers, processed agricultural products, ready-made dishes, crafts

Diverse varieties of items including rice, vegetables, ready-made dishes, bread and cut flowers are available for purchase. Lotteries and special sales can be enjoyed at the "Annual Festival" during spring, and the "Autumn Festival".



休Usually the 3rd Tuesdays Sales products:

vegetables, processed agricultural products, souvenirs In addition to local souvenirs and fresh vegetables, original items are also available. Monthly events add fun to the facility.





3 Matsumoto Fresh-kan Ochabatake

SOUTH



Ocha-no-sato. The store is filled with a variety of Matsumoto style

teas on sale. Don't miss the fresh fish available from Taniyama port.

你 Open every day except foryear-end and new year holidays and extra holidays Sales products:

tea, vegetables, cut flowers, processed agricultural products, ready-made dishes Located inside the City-Agricultural Exchange Center

souvenirs processed agricultural products, vegetables, fruit, potteries Sakuraiima daikon radishes, Sakurajima mini mandarins, loquats and other local specialties of Sakurajima are available. The adjacent restaurant offers menus using local specialty ingredients.

Ff 1722-48 Yokoyama-cho, Sakurajima, Kagoshima City

(restaurant closes at 16:00)

The 3rd Mondays
(The following day if this is a public holiday)

2099-245-2011

置9:00-18:00

onment. The zoo is popular for its koalas, which

in't he found anywhere else in the Kyushu region

4 Hinoshima Megumikan Rest Shop **5** Kiire-no-mori



5809-2 Kiire Hitokura-cho, Kagoshima City **☎**099-345-4141

営(Weekdays)11:00-16:00 (Weekends and public holidays)10:30-17:00

Open every day except for year-end and new year holidays and extra holidays Sales products: vegetables, fruit, cut flowers, processed agricultural products, crafts

Located inside Green Farm (Agricultural Park in Kagoshima City Tourism). Fresh vegetables grown in the adjacent farm are available. Try hands-on activities of harvesting vegetables and craft hand making

Inquiries about Kagoshima's

- Kagoshima Brand Shop(Kagoshima Products Association)
- ■Kagoshima Shochu Makers Association TEL.099-222-2678
- ■Kagoshima Prefecture Fish Paste Association TEL.099-222-0297
- ■Kagoshima Prefecture Green Tea Commercial Association
- ■Kagoshima Prefecture Confectioners Association TEL.099-222-2578
- Sweet Potato Industry Development Association TEL.099-296-8837
- Kagoshima Prefecture Pickles Commerce and Industry Association
- Genuine Oshima-Tsumugi Silk Fabric Association TEL.099-204-7550
 - Kagoshima Prefecture Satsuma Pottery Association TEL.099-294-9039
 - Kagoshima Prefecture Yakusugi Cedar Industry Association Yakusugi Cedar Woodcraft Association
 - TEL.099-269-5202 Kagoshima Prefecture Miso and Soy Sauce Industrial Association

Kagoshima City Tram

Kagoshima city trams operate on a track covered in lawn. Enjoy the tram



TEL.099-226-3660



ride to your sightseeing destination.

m	fare: Adults 170 yen/ Children 80) yen (1	flat fare
е	Route	Distance	Required tin
	Kagoshimaeki-Mae [via Kishaba] to Taniyama	9.4km	Approx. 43 mi



Tourist Information Center

Name	Address	Hours	
Ivallie	Telephone number	Closed	
Kagoshima Sightseeing	1F Ninomaru Bldg., 2-30 Shiroyama-cho	9:00-19:00 (Mar.20 to Aug. 31) 9:00-17:30 (Sept. 1 to Mar. 19)	
Guide Station	099-208-4701	Dec. 29 to Jan. 3	
2 Tenmachi Salon	8-22 Higashisengoku-cho	10:00-19:00	
enmachi Saion	099-213-9574	Dec. 31, Jan. 1	
3 Tourism Exchange	1-1 Uenosono-cho	9:00-19:00	
Center	099-298-5111	Open everyday	
 Kagoshima Chuo Station Kagoshima 	2F Kagoshima-chuo Bldg., 1-1 Chuo-cho	8:00-19:00	
Sightseeing Guide Station	099-253-2500	Open everyday	



Kagoshima City View

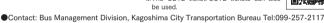


The "Kagoshima City View" is one of the best ways to visit Kagoshima City`s sightseeing spots in a short time period. Recommended for tourists as a convenient way to explore Kagoshima City. The bus departs from Kagoshima Chuo Station and stops at many tourist attractions.

One-track: Adults 190 yen /Children 100 yen *One-day passes include a one-day discount
One-day Pass: Adults 600 yen /Children 300 yen
(Can also be used for the Night View Course)
Night View Course Pass: Adults 200 yen / *One-day passes can also be purchased on the bus.

Night View Course Pass: Adults 200 yen / *One-day passes can be used for the tram and city bus but not for the Machi-meguri bus.

*The CUTE ticket/CUTE tickets can also be used.







	Markahan nana	Address	Main mundunt	Open Hours	1
	Workshop names	Phone number	Main product	Closed	Location
	49 Higashi Shuzo	1-37-1 Komatsubara	Chachu	8:00-17:00	O 5
	Co., Ltd.	099-268-2020	Shochu	土曜・日曜・祝日	C-5
	46 Iwagawa Meiboku	3-98 Tokai-cho	Yaku cedar products (tables,	9:00-17:30	C-5
	wagawa Melboku	099-268-3851	screens, alcove posts, display shelf)	Irregular	0-3
0	Genuine Oshima-tsumug	13-12 Tokai-cho	Oshima-tsumugi	9:00-18:00	C-5
/	Kubota Fabric Co., Ltd.	099-254-5847	Osiliina-tsumugi	Sundays, public holidays	U-0
		3-93 Tokai-cho	Buddhist altars,	9:00-18:00	
)	W Kyushu Meiboku Co., Ltd.	099-267-1366	household Shinto altars, golf putter, etc.	Sundays, public holidays * reservation by phone is required when visiting on Sundays and national holidays	C-5
		1-8 Nanei		9:00-17:00	
)	49 Amami-no-Sato	099-268-0331	Oshima-tsumugi, Oshima- tsumugi accessories, silk scarves	Open everyday	C-5
	Fuji Silk Fabric	1-6 Nanei (Amami-no-Sato)	Oshima-tsumugi products,	9:00-17:00	
)	Studio Hanairo	099-268-0331	scarves, neckties	Open everyday	C-5
	Arimura-ya Co.,	3-24-5 Nanei	Satsuma-age, Kamaboko	8:20-17:00	
	Ltd.	099-269-5711	(boiled fish paste)	Sundays	C-5
	_	2-4138 Taniyamachuo	Black Satsuma Pottery	10:00-17:00	
	Studio Hoen	099-266-3145	(vases, tableware)	Irregular	C-5
	Keizan Kiln Nanshu	6-5 Jigenji-cho	White Satsuma Pottery (incense	9:00-18:00	
	Workshop	099-801-1962	burner, large sake cup, vessels)	Irregular	C-5
	Matekaru Meiboku	6-2-20 Nanei	Yaku cedar products (Shogi piece	9:00-18:00	
	Shop	099-262-0238	boxes, trays, flower stands, plates)	The 2nd Saturdays	C-5
	Hokazono Meiboku	6-2-18 Nanei	Yaku cedar products, tables, shelves, screens,	8:30-17:30	
)	Inc.	099-261-8505	alcove nosts alcove	Sundays, public holidays	C-5
)	66 Fujiyasu Jouzou Co., Ltd.	2-1-10 Taniyamako	Miso, soy sauce, other processed seasoning	9:00-17:00 * advanced reservation required	C-5
	00., Etd.	099-261-5151	processed educationing	Saturdays, Sundays, public holidays	
	Tsumugi Studio	6952-1 Shimofukumoto-cho	_ Osminia-tsumugi stolos, j	10:00-17:00	C-5
	Shuen	099-261-7708		Sundays	_
	68 Nyoi-san Seisen-j	6878 Shimofukumoto-cho	Black Satsuma Pottery (flower arrangement utensils, tea utensils, tableware, sake cups)	9:00-18:00	C-5
	Chotaro-yaki Kiln	099-261-3321		Sundays	
	Chatana walii Kila	2962-6 Shimofukumoto-cho	nottery	8:00-17:00	C-5
	Chotaro-yaki Kiln	099-268-3313	pottery	Irregular	
1	Satsuma Muso	1-1-17 Nanatsujima	Shochu	9:00-17:00	C-5
,	Musogura Shop	099-261-8586	Shochu	Saturdays, Sundays, public holidays	U-0
	@ C-t NA-t-l A-t 0	1-4-6 Nanatsujima	Metal carving (sake	8:00-17:00	
1	Satsuma Metal Art 8 Craft Cu Art	099-261-3396	set, Flowery shaped plates, accessories)	Sundays, public holidays, the 2nd and 4th Saturdays	C-5
	* * * * * * * * * * * * * * * * * * *	1-5-1 Nanatsujima		9:00-16:30	
)	Kagoshima Tabi no Eki Masaru-jo	099-297-6711	Karukan, Satsuma- age fish cake	Wednesdays (The following business day if this is a public holiday)	C-5
	🔞 Higo Kiln	3606-2 Hirakawa-cho 099-262-5516	Tableware, vases	9:00-18:00 Irregular	C-5
)	Yakusugi Factory Ariyosh Folkcraft Shop	6612-1 Kiire Sesekushi-cho 099-347-0613	Yaku cedar products	8:30-17:00 Open everyday	D-5
	69 Yakiyama Kiln	1805-2 Nakamyo-cho, Kiire 099-345-2013	Pottery, tableware, flower vases, candles	Irregular	D-5
	66 Yakusugi Factory,		Yaku cedar products	8:00-17:30	
	Handmade Yaku Cedar Crafts Shop		(doll, chopsticks, sake barrel, cup)	Open everyday	D-5
	(ii) Hombo Shuzo Brewery	3-27 Nanei		10:00-15:30	
)	and Distillery; Galleria	099-822-7011	Shochu	Saturdays, Sundays, public holidays (Mid- August, year-end and new year holidays)	C-5



* If you want to apply for hands-on activities or workshop visits, please be sure to inquire at the workshop in advance. Business hours or closed days are subject to change.

Turn over page for more information about Kagoshima's special products.

About our Traditional Crafts Logo



Crafts with this logo are recognized as Traditional Handicraft designated by the Minister of Economy, Trade and Industry



Crafts with this logo are recognized as Traditional Handicraft designated by Kagoshima prefecture

Contact



Kagoshima Prefecture Fish Paste Association ****099-222-0297

食)-B

⋒ 37-2 Jonan-cho, Kagoshima City, 892-0835

Kagoshima Shochu Makers Association

Shochu

****099-222-2678

Clocal Confectionaries

♠ 8-15 Kinko-cho, Kagoshima City, 892-0836 Kagoshima Prefecture Green Tea Commercial Association

****099-268-6181

Green Tea 食口

Kagoshima Prefecture Confectioners Association ****099-222-2578

♠ 14-13 Terukuni-cho, Kagoshima City, 892-0841

Sweet Potato Industry Development Association

****099-296-8837 ♠ 1F Seto bldg., 1-36-9 Arata, Kagoshima City, 890-0054

食)-E (Meat Products) JA Shokuniku Kagoshima Co., Ltd. ****099-258-5225

♠ 15 Kamoikeshinmachi, Kagoshima City, 890-0064

鎖-F (Processed Marine Products Kagoshima Prefecture Fisheries Cooperative Association ****099-253-7811

♠ 11-1 Kamoikeshinmachi, Kagoshima City, 890-0064

食)-G (Miso and Soy Sauce Kagoshima Prefecture Miso and Soy Sauce Industrial Association ****099-226-3660

♠ 2-5 Yamanokuchi-cho, Kagoshima City, 892-0844

食)-H Pickles

Kagoshima Prefecture Pickles Commerce and Industry Association 0993-34-1180

♠ 860-2 Yamagawaoyama, Ibusuki City, Kagoshima Prefecture, 891-0514 Genuine Oshima-Tsumugi Silk Fabric Association

偓)-A

****099-204-7550 ♠ 4-7 Oroshihonmachi, Kagoshima City, 891-0123

(属)-B (Satsuma Pottery)

Kagoshima Prefecture Satsuma Pottery Association 099-294-9039 ♠ 1571 Miyama, Higashiichiki-cho, Hioki City, Kagoshima Prefecture 899-2431

億)-C

Shimadzu Ltd., Satsuma Glass Crafts

ma Kiriko Cut Glas

****099-247-2111 ⋒ 9688-24 Yoshino-cho, Kagoshima City, 892-0871

Glass studio Busho Co., Ltd. ****099-244-7515

₱ 1965 Kawakami-cho, Kagoshima City, 892-0875

(原)-D Satsuma Tinware Suzuhiko Asada Tinware

S 099-222-2752 ♠ 6-19 Tenokuchi-cho, Kagoshima City, 892-0845

偏)-E (Yaku Cedar Products) Kagoshima Prefecture Yakusugi Cedar Industry Association ****099-268-1722

⋒ 3-35 Tokai-cho, Kagoshima City, 891-0115

Yakusugi Cedar Woodcraft Association ****099-269-5202 ⋒ 3-2 Tokai-cho, Kagoshima City, 891-0115



Kagoshima City Bamboo Crafts Promotion Association ****099-238-2338 ♠ 9353 Koyamada-cho, Kagoshima City, 891-1231

For more information, please contact:

Kagoshima City Industry Aid Division

 Kagoshima City Tokyo Branch Office 12F Japan Municipal Research Center, 2-4-1 Hirak Chiyoda-ku, Tokyo 102-0093 TEL.03-3262-6684