## Explore the old shops of Kitsuki over 100 years old (Manrikiya, Ayabe Miso, Tomaya, Nakano Sake brewery)

This unique tour stops at four major long-running businesses in Kitsuki to see and hear about traditions that date back over 100 years. You will visit one of Kyushu's two remaining wood weavers, a Miso brewery in operation since 1900, a tea shop established in the middle Edo period, and a sake brewery founded in 1874. Participants can sample miso, matcha green tea, and sake, and will receive souvenirs from each shop.

[Meeting Place] Kitsuki Castle Town Historical Museum

[No. of Participants] 2 to 8 people \*Please contact us if you have more than 9 people.

[Price] JPY7,000 per person \*The price includes the Japanese quide fee, tasting and sampling and souvenirs from each store

[Duration] 120-150 mins

[Reservations] Required 7 days in advance. Available year-round.

[Available languages] Japanese, English, Chinese and Korean \*A guide fee will apply for languages other than Japanese.



### Manrikiya

This traditional store has been passed down through five generations over 135 vears. The store is one-of-a-kind, featuring techniques of wood weaving. It is one of only two emaining in Kyushu.



#### Tomaya Tea Store

Founded in the middle Edo period (around 1690-1780). the store interior is decorated with large and small tea pots, tea grinding mortars, and balance scales that have been handed down over the ages, evoking the depth of its history.



domestic rice and barley, and natural groundwater to preserve the traditional flavors. Nakano Sake Brewery Founded in 1874, the

brewery uses natural groundwater sourced from 200 meters below the brewery building and locally-sourced ingredients to brew sake for local production and consumption. Its famous label is "Chie Bijin".

## Relive the "good-old days" at a Retro-style Japanese House

Built over 100 years ago, this guesthouse still retains its Showa-era atmosphere that combines traditional and modern influences. The stay is limited to one group per day, so you can fully relax in an authentic Japanese-style space. The "welcome set" of local matcha green tea and Japanese sweets, and the self-serve breakfast with seasonal dishes and fruits are very popular. The "health-conscious dinner" (for 4 or more people) features cuisine prepared with the owner, who is also a medicinal cooking chef, and is not to be missed.

[No. of Participants] 1 to 5 people \*1 group per day

[Price] JPY12,000 per person, includes self-serve breakfast \*Discounts are available for a certain number of guests Additional JPY6,000 per person for self-serve breakfast and health-conscious dinner (for 4 or more people). \*Additional charge for drinks

[Check-in/Check-out] Check-in 2 pm / Check-out 10 am

[Reservations] Available year-round

[Other information] Basic amenities available, shower rooms only (no baths) [Available languages] Japanese, English, Chinese and Korean \*A guide fee will apply for languages other than Japanese











#### Explore the old shops of Kitsuki



Ayabe Miso Brewery

Since its establishment in 1900, this brewery has been making natural Miso paste by

hand. The brewing process

uses locally grown soybeans,



# **Kitsuki Castle Town Activity Programs**





Activity program inquiries and reservations

#### Kitsuki Tourism Organization



[Reserve online]







Yanagiya

Guesthouse





Have fun in an Edo-period town!



by phone] tel.0978-63-0100



## Craft-making using "Shichitoi" grass fiber in a traditional Japanese house

The Nakane residence is a charming traditional house and garden that has retained its original Edo-period atmosphere. Here, you can craft using "Shichitoi", a traditional material used to weave tatami mats that grows only in this region. Participants can try their hand at making ornamental turtles known to be auspicious in Asian countries, and accessories such as adjustable bracelets.

[No. of Participants] 4 to 12 people \*Children under elementary school age may participate if accompanied by an adult. \*Please contact us if you have less than 3 people or more than 13 people.

[Price] 1 person (all ages): JPY3,500 (The price includes instructor's fee, craft materials and use of the venue) \*Participants must be at least of elementary school age.

[Duration] 60 mins [Reservations] Required 10 days in advance. Available year-round, except for specific events and New Year holidays. [Availability] 10 am / 1 pm / 2 pm

[Available languages] Japanese, English, Chinese and Korean \*A guide fee will apply for languages other than Japanese

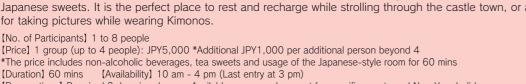




## Private self-service cafe in an Edo-period residence

#### The Sano Residence

The house, once owned by the Sano family, used to be a clinic and has a history of 400 years. Now it is a private self-service cafe that offers a special experience where you can enjoy Kitsuki green tea and black tea along with local Japanese sweets. It is the perfect place to rest and recharge while strolling through the castle town, or as a backdrop for taking pictures while wearing Kimonos.



[Reservations] Required 3 days in advance. Available year-round, except for specific events and New Year holidays. [Available languages] Japanese, English, Chinese and Korean \*A guide fee will apply for languages other than Japanese





## Enjoy a private tea ceremony experience \_ in a traditional Japanese house

Experience the Senke-style tea ceremony of Edo in a restored tea house that was built using materials salvaged from a 130-year-old Japanese inn. Enjoy the atmosphere of the tea ceremony along with the delicacies of tea and Japanese sweets. The garden, created by a famous master gardener, is also a popular photo spot.

[No. of Participants] 8 to 15 people \*Please contact us if you have less than 7 people. [Price] 1 person: JPY3,000 (The price includes instructor's fee, tea and Japanese sweets, and usage of the tea house) [Duration] 60 mins

[Reservations] Required 3 days in advance. Available year-round, except for specific events and New Year holidays [Availability] 11 am - 3 pm

[Available languages] Japanese, English, Chinese and Korean \*A guide fee will apply for languages other than Japanese.



## Premium dinner paired with Sake at a long-running Sake brewery

A partially-renovated sake brewery is the venue for this special private dining experience. Enjoy fine sake and food prepared with local ingredients in an open kitchen by some of Oita's best chefs. Please inquire about Japanese, French and Italian cuisine dinner options.

[No. of Participants] 4 to 8 people \*Please contact us for information on children's meals and costs. [Price] 1 person: from JPY28,000, plus JPY22,000 usage fee of the premium kitchen \*The price includes food, drinks (including alcohol) and a brewery tour. [Duration] 150 mins

[Reservations] Required 1 month in advance. Not available on Sundays, national holidays and the closing days of the brewery. [Schedule] 5:30 pm meet up and brewery tour / 6 pm dinner

[Available languages] Japanese, English, Chinese and Korean \*A guide fee will apply for languages other than Japanese.





The Nakane

Residence

#### The Nogami Residence









