

素敵な街に暮らす人々を訪ね、旬を彩る情報満載。

旬彩

Shunsai Kitsuki

English issue

Kitsuki

九州
豊後路の
小京都

Free

Information

Souvenir

Map

**A small historic city
with a castle beside the sea.**

■ **History**

A small historic city

■ **Enjoy**

To feel deeply in touch with aspects of Japan.

■ **Eat**

There is a unique food culture in Kitsuki.

■ **Traditional Culture**

Kono-uchihamono / Nakano-shuzo Ltd.

歴史 *history*

A small historic city

Kitsuki prospered as a castle town with 32,000 fiefs of the Kitsuki feudal clan Matsudaira in the Edo era (1603-1868) and has been the focal point of Kunisaki Peninsula for a long time. It is blessed with rich nature, surrounded by the sea and mountains, and Kitsuki Castle still faces the capital from a hilltop. Several samurai residences still exist on the north and south hill around the castle, and there is a street of merchant houses in the town.



[DATA]
211-1 Kitsuki, Kitsuki city
☎0978-63-1488
Daily 09:00-17:00 (last entry 16:30)
Price ¥200, child ¥100

Isoya-tei

The historic old samurai residence of Kato Yogoemon was used as a rest place for the feudal lord in the Edo era. Now, there is the Kurihara Katsumi Museum in the garden, which exhibits works such as Suiboku-ga (ink painting).



楽しむ *enjoy*

To feel deeply in touch with aspects o

There are several places to experience kimono culture in Kitsuki. One is at Shurakukan, which holds Japanese-style performances, and another is Waraku-an, where you can see various colours of kimonos. You will feel deeply in touch with Japan if you put on kimono or watch a play with actors wearing kimono.

Kitsuki Shurakukan

As Kitsuki prospered in marine trade, popular dramas were often held in the old days. Shurakukan, a Shibai-goya (play hut or theatre) which held Japanese-style performances for the masses by touring theatre companies, was opened in 1887 and closed in 1953. It was reopened in 2009 and the current building is a renovated old Japanese sake storehouse which still has pillars and beams from the Taisho era.

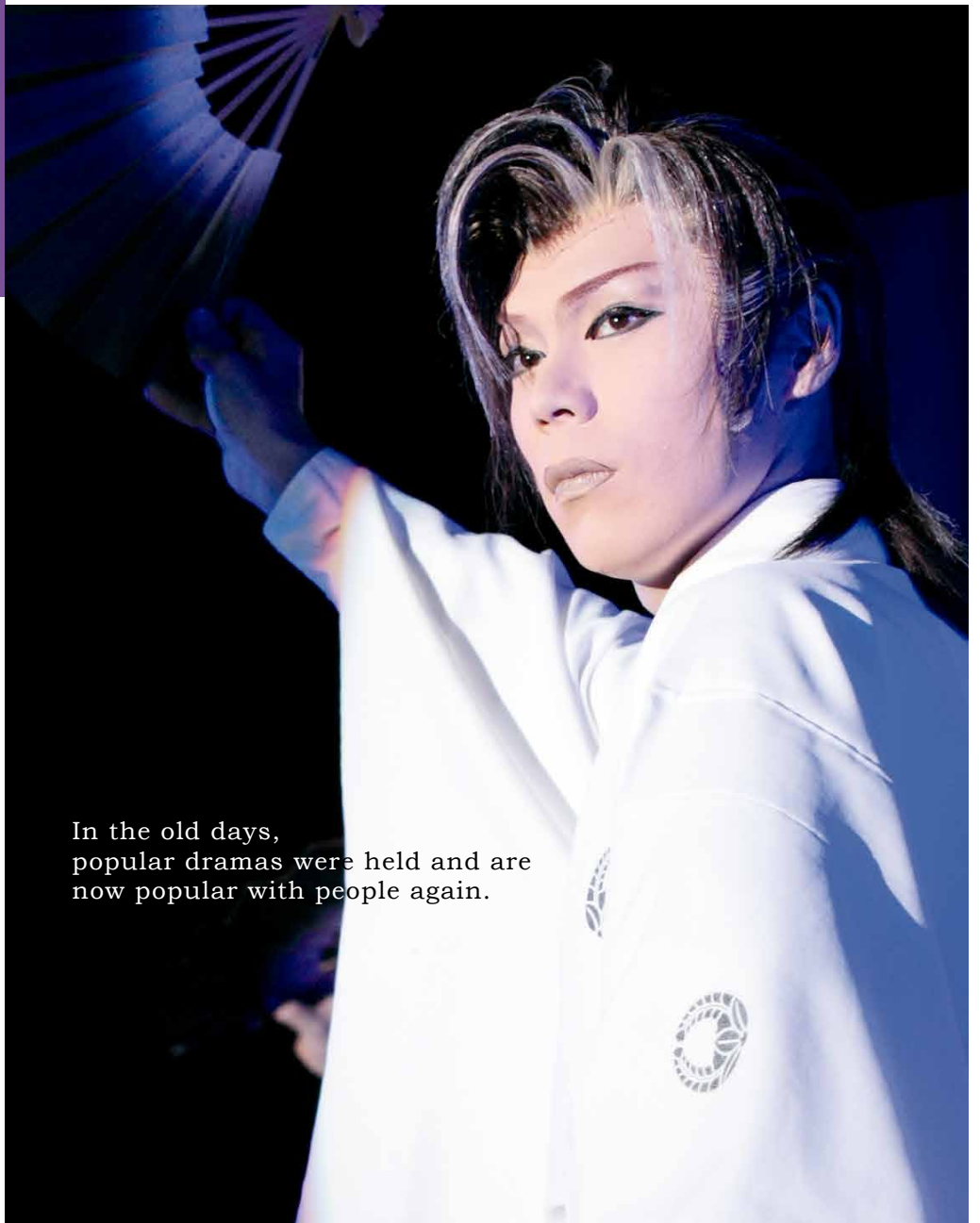
[DATA]

398-1, Kitsuki, Kitsuki city

☎0978-66-1112

Daily Monday-Friday 09:00-18:00

Saturday-Sunday 09:00-21:00



In the old days,
popular dramas were held and are
now popular with people again.



f Japan.



Why not watch the beautiful Japanese garden in kimono?



Waraku-an (Nakane-tei)

Waraku-an is the luxurious residence of Nakane, who was the chief retainer in Kitsuki during the Edo era. The house was built in 1862 by Genemon, the ninth of the Nakane's, to spend the rest of his life in and is provided with a Japanese-style tea-ceremony room. Kitsuki received the first certificate of the "Historic Cityscape with Kimono" in the whole country. Lease of kimono is ¥2,400, tabi (traditional Japanese socks) is an additional ¥100.

[DATA]

372-4, kitsuki, Kitsuki city

☎0978-63-1210

Daily 09:00-16:30 (lease 10:00-14:00)

Green tea
and homemade Rakugan

¥540



[DATA]

385 Shinmachi, Kitsuki city

☎0978-62-2139

Daily 09:00-19:00

※It is possible to experience a Japanese-style tea ceremony by reservation (max. 30 people).



Ocha-no-Tomaya

Ocha-no-Tomaya is from the middle of the Edo era and it has a history of over 270 years of serving only tea. You can have tasty green tea with homemade traditional Japanese sweets such as Rakugan (a hard, dainty sweet made of soybean and rice flour mixed with sugar) and Monaka (a wafer cake filled with bean jam) made by the 10th generation storekeeper here. The current building was built in 1875. Traditional seasonal preparations and old tea tools are a must-see.

i.

A lot of restaurants, coffee shops and food stores stand in the town. Particularly Tomaya and Wakaeya have the longest histories of all. Kitsuki castle town has a unique food culture with a heritage stretching back to the Edo era. You can thoroughly enjoy dishes in the Japanese atmosphere.



Tai-chazuke Ureshino

¥1,800

Wakaeya

Wakaeya is a historical Japanese-style restaurant founded in 1698. Tai-chazuke Ureshino is a specialty of Kitsuki from the Edo era and it was named after a feudal lord said "I'm pleasure" (ureshino in Japanese) when he had it, a long time ago. Chazuke is a very popular simple meal with rice and hot green tea, but Ureshino is a more luxurious meal, slices of fresh sea bream with sesame soy sauce on rice with hot green tea poured over it.



[DATA]
665-429 Kitsuki, Kitsuki city
☎0978-63-5555
Daily 11:00-15:00,
night time is by request only.

Tradition

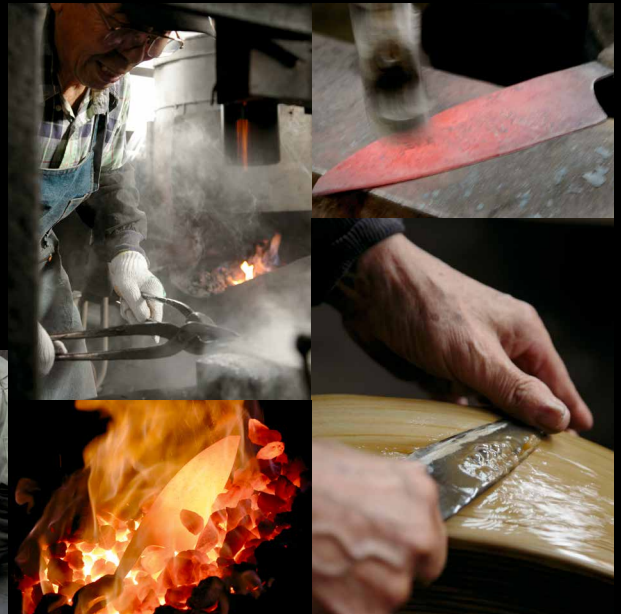
Kitsuki prospered as a castle town in the Edo era and a craftsman and an old sake brewing family still remain. These are cultures that still exist, even in the whole country. Both products are sold in Kitsuki.

Excellent quality knives made by a Kaji craftsman with 60 years experience.

Kaji means blacksmith, a traditional culture that has lasted two thousand years in Japan. There was a blacksmith in each town in Japan until the 1960s-1970s. There were ten blacksmiths in Kitsuki until 50 years ago, but now there is only Kono-uchihamono. Mr. Kono is the modern master craftsman who completes all the knives. He continues making various tools such as sickles, hoes and even digs for shellfish or oysters for fishermen in Kitsuki, as well as kitchen knives.

A kitchen knife, ¥17,325 (blade length: 18cm)

Profile



Mr. Kono Tadaki

Storekeeper of Kono-uchihamono. He was attracted by sword-making when he was young, and started his career under a swordsmith. When he was 26, the teacher at the last training place in Kitsuki died, and so he became a storekeeper. He is one of the few Kaji craftsmen in Oita prefecture.



Kono-uchihamono

[DATA]

North Gion, Kitsuki, Kitsuki city

☎0978-62-3416 FAX.0978-68-8670

al Culture

and also various traditional cultures flourished. A Kaji
main here. Particularly Kaji is one of the very few
Their products are known as high quality and very
uki Furusato Industries Store.

Only one sake brewer has produced tasty sake in Kitsuki castle town for more than 130 years.

There had been many sake brewing companies in Kitsuki castle town, where culture prospered in the Edo era. But now, Nakano-shuzo is the only one still in existence. A big old building, with the Edo era's traditional white walls and the solid tiled roof, still stands in the scenery of the quiet countryside. They have continued making one brand of sake, Chiebijin, since its establishment. It is distinguished by the illustration of a woman in kimono and Japanese coiffure.



▲The groundwater gushes out from 200m underground in the sake storehouse and it has received Monde Selection Best Gold Medals.



Junmai-ginjo (Japanese sake which used higher polished rice only), ¥1,944 (720ml)

Profile



Nakano-shuzo Ltd.

[DATA]
2487-1 Minamikitsuki, Kitsuki city
☎0978-62-2109
<http://www.nakanosuzou.jp/>

Mr. Nakano Atsuyuki

Born in Kitsuki, he is the sixth CEO of Nakano-shuzo Ltd, which was established in 1874. He is currently training to become a chief brewer. He is trying to improve the quality of Chiebijin by using high quality rice from Kitsuki farmers and very pure groundwater to produce an even tastier sake.

There are a large range of products such as art & crafts and sp



Barley miso (fermented for more than a year)
¥ 570

Homemade miso is produced at Ayabe-miso in the traditional way without any change since its establishment in 1900. The house was built in the Edo era and is the oldest of the merchant houses in Kitsuki, with an atmosphere of old Japan.



Ayabe-miso

[DATA]
169 Tanimachi, Kitsuki city
☎0978-62-2169
Daily 08:00 -19:00



Kitsuki speciality “Yukisasa (bamboo grass)”
¥ 130

This sweet bears the family coat of arms of the Kitsuki feudal lord Matsudaira on it. Monaka is a traditional Japanese sweet of bean jam in a wafer cake made from glutinous rice. This Monaka has homemade whole black bean jam which is made from the Hokkaido black bean.



Matsuyama-do

[DATA]
173 Kitsuki, Kitsuki city
☎0978-62-2223
Daily 08:30-18:30

Specialty foods in Kitsuki. Please take them back home as a souvenir.



Circular steamer made from Japanese cypress with birch

(18cm diameter), ¥4,320

Manrikiya was founded in 1877 and the craftsmen produce traditional Japanese wooden kitchen tools. Their speciality is high quality circular steamers made with Japanese cypress.



Manrikiya

[DATA]
157 Kitsuki, Kitsuki city
☎0978-62-3060 FAX.0978-68-8066
Daily 08:00-19:30



A cup and saucer “Shirayuri (white lily)”

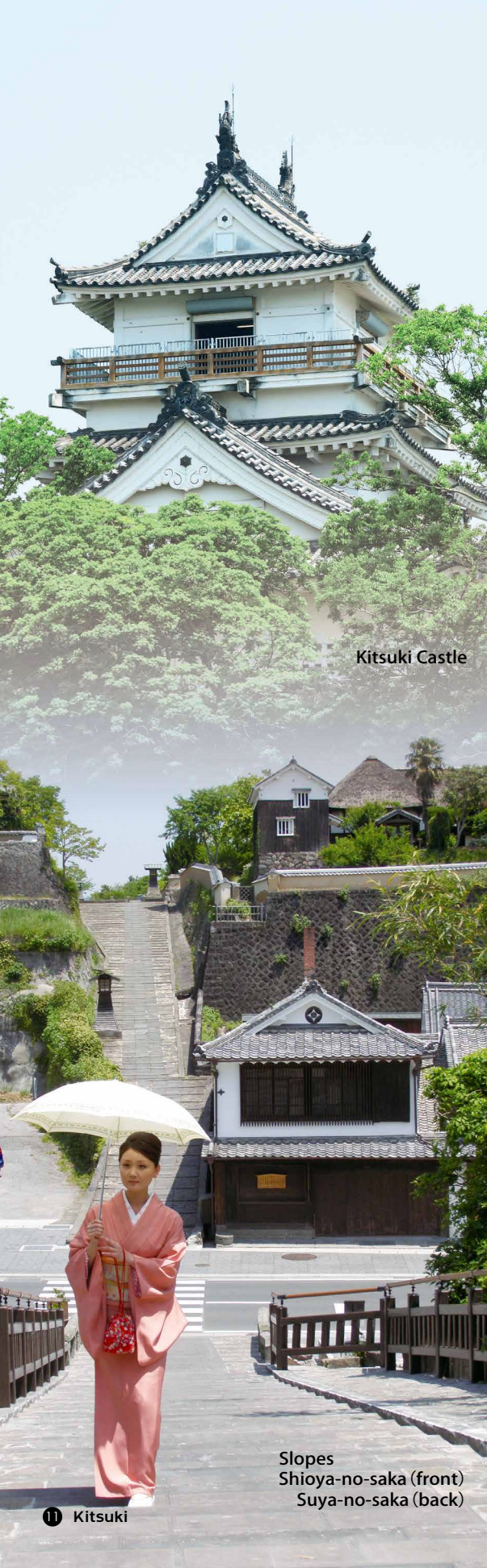
¥5,400

There is a large range of beautiful, white ceramic-ware produced by a female ceramist. She makes earthenware in a studio in an old merchant house built 100 years ago.



Wakako Ceramics

[DATA]
381 Shinmachi, Kitsuki city
☎090-7395-6026
<http://wakako-ceramics.eek.jp>



Kitsuki Castle

Slopes
Shioya-no-saka (front)
Suya-no-saka (back)

About Kitsuki



Kitsuki is located in the north-eastern part of Oita prefecture and forms the southern part of the Kunisaki Peninsula. Kitsuki covers 280km² (approximately 23km north to south and 29km east to west), which is 4.4% of the prefecture (6,338km²). Kitsuki has a population of approximately 32,000 people. The city tree is the Bungo Plum and the city flower is the Calanthe discolor.

The topography is full of ups and downs from the seaside facing Beppu Bay to the surrounding mountains. Kitsuki is not only located near Oita airport but also the major cities of Beppu and Oita, the capital city of Oita prefecture. Kitsuki is also a strategic connecting point of three major roads: the Oita Airport road, the Usa-Beppu road and the Oita Expressway.

History

During the Nara (710-784) and Heian (794-1191) eras it was part of the Hayami-gun and Kunisaki-gun districts in the eight Bungo counties and later became the home of the Usa Shrine.

Daimyo (feudal lord) Otomo came to the area in the Kamakura era (1192-1333) and changed the family name to Kizuki. The fourth daimyo, Kizuki Yorinao, constructed Kitsuki Castle in 1394 during the Muromachi era (1338-1573).

Kitsuki prospered as a castle town with 32,000 fiefs of the Kitsuki feudal clan Matsudaira. It was the main place of politics and economy in Kunisaki Peninsula in the Edo era (1603-1868) until the abolition of feudal domains and establishment of prefectures.

After the Meiji era, and the beginning of the modernisation of Japan, the former Kitsuki city and Ota village became Kitsuki prefecture, and the former Yamaga-machi was divided between Hiji prefecture and Hita prefecture.

The change was repeated in the passage of time, and the former Kitsuki city, Yamaga-machi in Hayami-gun and Ota village in Nishikunisaki-gun were merged in 2005 into the expanded city of Kitsuki.



Ohara-Tei

Nature

The south-eastern part of Kitsuki beside Beppu Bay in the south and the Iyo-nada Sea in the east has the beautiful seashore for a view.

Mountains sweep away from Futago-san in the north and Kumogadake in the west, and 200m~600m high mountains surround the north-western part.

Kitsuki has a Seto Inland Sea-style warm climate, with an annual average temperature of around 16 degrees and annual average rainfall of approximately 130cm. There is little snow.



◆Mountains



There are a lot of mountains in Yamaga-machi, and three representative mountains, Tawarayama (543m), Tsuwado-san (529m) and Kumogatake (654m), are called "Yamaga Sanzan". Nature watching is held in spring and autumn, and you can enjoy the delights of nature in all four seasons.

◆Beach



There is the beautiful Nata beach, chosen as one of Japan's 100 Best Beaches, which is known for its white sand and blue pines, and is also one of Japan's 100 Best Beaches for Swimming. The beach, which spreads north to south over 2km, is the best beach for swimming in East Kyushu and is full of swimmers during the summer. There are rare species of fish such as king crabs and silage parvisquamis gills in Morie Bay.

Events

Various events and festivals are held throughout the year. "Kimono Thanksgiving Day" is held on the third Saturday of every month and it is full of special privileges for people wearing kimono. For example, there is cherry on the cake for people who are wearing kimono on "Kimono Thanksgiving Day". Hiring and dressing of kimono is performed in Warakuan, the old residence of Nakane, the chief retainer in the Edo era. Why not take a walk in Kitsuki wearing kimono?

◆Spring (March to May)



There is gathering of clams on the beach and a Calanthe (flower) festival in the mountains. "Kitsuki Castle Festival" is familiar with people as a civil spring festival. Kitadai-bukeyashiki and Minamidai-bukeyashiki are crowded with people putting on clothes of the Edo era, and it feels like a time-slip into Edo times. There are a lot of attractions such as a feudal lord's procession, an oiran (geisha) parade and playing of Japanese drums.

◆Summer (June to August)



A lot of people come for swimming and fireworks in summer. In addition, the Tenjin Festival is held in the old castle town for two days and there is a parade of floats from each town and ancient-style court carriages along the street. It climaxes with "a quarrel" when the floats finally crash into each other.

◆Autumn (September to November)



There is a Castle Town Health Walk Rally and Doburoku (raw sake) Festival in autumn. During the Moon-Viewing Festival, the old castle town is faintly lit with not only the moonlight, but also a lot of square paper lanterns and bamboo lanterns lining the streets, and it leads people to the mysterious world.

◆Winter (December to February)







In winter, the Dolls Watching Festival is held and "an ancient and modern doll in Edo era" related to the feudal lord Matsudaira is exhibited in Kitsuki Castle Town Museum. You can enjoy various types of dolls in Sanos of the clan doctor, Ohara-tei (a senior retainer residence), Isoya-tei (a rest place for the feudal lord), Kitsuki Castle and so on.



Kitsuki MAP

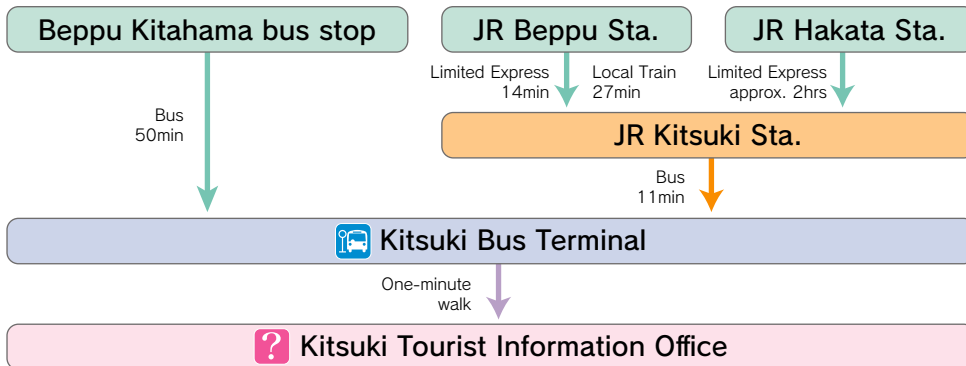
Suburbs

-  Disabled Toilet
-  Toilet
-  Parking
-  Bus Parking
-  Tourist Information & Map





ACCESS | ACCESS GUIDE



旬彩 Shunsai Kitsuki
Kitsuki 小瀬川 温泉 町

[More Information]

Kitsuki Tourism Organization TEL.0978-63-0100 (main)
 URL <http://www.kit-suki.com>

Issue /

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