

Nishio City

Tourist Information Brochure of
Nishio City, Aichi Prefecture, Japan

A city filled with the
aroma of matcha
green tea

“Little Kyoto Nishio”

Sightseeing

Gourmet
food

Sweets

Hot springs

Former Konoe Residence and garden



Former Konoe Residence and garden

Nishio City is called a Little Kyoto filled with the aroma of matcha

“Nishio” is the home of matcha where a history dating back to the 1200s still remains.

During the Edo period, Nishio prospered as a castle town yielding 60,000 koku of rice.



Tea picking scenery (May)

Go Go!

Let's enjoy matcha at a teahouse!

Nishio is the home of matcha green tea. Why not sip a soothing cup of matcha or eat sweets with matcha ingredients in a teahouse where you can casually enjoy matcha? Matcha and products with matcha ingredients are the perfect souvenirs. You can also visit a matcha factory or experience a Japanese tea ceremony. (A 5 ~ 10 minute drive from Nishio Station)



SAIJOEN AIYA

A long-established matcha shop started in 1888. Various kinds of tea, tea ceremony utensils, sweets with matcha ingredients, etc., can be purchased. "Matcha Museum SAIJOEN Waku Waku," offers a range of matcha-related experiences. (P.8)

Address: 15 Yokomachiyashiki, Kami-machi, Nishio City
Tel: 0563-56-2233
Hours: 9:30~18:30 Last order 17:30
Closed: Every first Thursday of each month (except for May, July and December) and New Year holidays
Hands-on museum: Reservations required at 0563-77-6572
MAP P.11 Enlarged a <https://www.matcha.co.jp>



Shokakuen (Main Shop)

The menu offers more than 120 items using matcha including meals and sweets. A large selection of souvenirs including matcha sweets are available at the shop, such as Japanese tea, matcha, and tea ceremony utensils. Visitors are offered a range of experiences, too. (P.8)

Address: 50-2 Kami-machi Minamiarako, Nishio City
Tel: 0563-54-3360
Hours: 9:00~19:00 Matcha Café: 10:00~18:00 (Last order)
For factory tours and stone mill grinding experience,
please make a reservation at least one week in advance.
Closed: Wednesdays MAP P.11 Enlarged a
HP: <http://www.syoukakuen.com/>



Aoiseicha

A long-established matcha maker founded during the Taisho era. Enjoy matcha and sweets at the café on the second floor on Fridays, Saturdays and Sundays. At the shop on the first floor, matcha, Japanese tea, tea ceremony utensils, and matcha sweets are available. Take a tour of the matcha tea factory and enjoy a range of experiences. (P.8)

Address: 7 Kamiyashiki, Kami-machi, Nishio City
Tel: 0563-57-2570
Hours: SABO AOI (2F) 10:00~18:00 Last order 17:30
Shop (1F) 9:00~18:00
Closed: Thursdays and every fourth Sunday
Advanced reservations available
MAP P.11 Enlarged a
※ SABO AOI (2F) is open on Fridays, Saturdays and Sundays only.
HP: <http://www.aoiseicha.co.jp/>

High quality tea leaves grown thanks to a mild climate and mist from the Yahagi River

Nishio, blessed with a mild climate, rich soil carried by the Yahagi River and river mist, is one of Japan's largest matcha production centers, accounting for about 20% of domestic production. The history of tea in Nishio begins with the founder of Jissoji Temple planting tea seeds in the temple precincts when the temple was built in 1271. Later on, around 1872, the chief priest of Kojuin Temple, Adachi Jundo, introduced tea cultivation and tea-making techniques to Nishio, which led to Nishio's start in tea cultivation. In the latter half of the Taisho era, Nishio began mainly cultivating and producing tencha (raw material for matcha), and this has continued right up to today.

"Nishio Matcha" with a beautiful olive green color and mellow yet strong flavor

In Nishio City, more than 96% of tea produced is "tencha," which is the "raw material for matcha." The tea leaves grown in the shade increase in savoriness and sweetness, and become vivid green. Nishio is the only city in Japan that specializes in the production of matcha.

Tea plantations viewed from
Inariyama Tea Park



Tea plantations covered with
netting to block sunlight



Jissoji Temple

Founded in 1271. The beginning of Nishio as the home of matcha can be traced back to the planting of tea seeds by the founder of the temple, Shoichi Kokushi.

Address:
15 Shimoyashiki, Kami-
machi, Nishio City
MAP P.11 Enlarged a



Kojuin Temple

The chief priest of the temple, Adachi Jundo, expanded tea production in Nishio. The temple is well-known for the popularization of tea.

Address:
83 Hamayashiki, Kami-
machi, Nishio City
MAP P.11 Enlarged a

Tidbits about Matcha

Nishio
Matcha

"Nishio Matcha" Brandmark

How to produce matcha

The green tea color and cup and whisk, brings to mind the image of matcha. The wish is to extend the connection of Nishio Matcha and tea ceremony permanently.

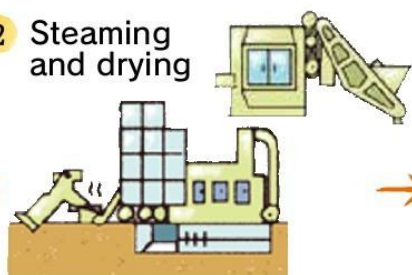
1. Production of tencha – raw material for matcha (primary processing)

1 Tea-picking



Tea plantations are covered from mid-April when buds begin to sprout. Soft new buds are carefully hand-picked in mid-May.

2 Steaming and drying



New buds are steamed and become vividly green steamed leaves. After draining and cooling, the steamed leaves go through a drying process to become tencha. Then tencha is thoroughly dried.

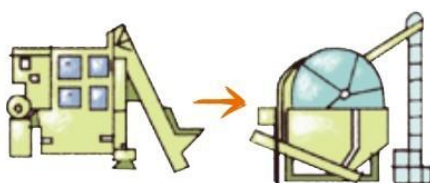
3 Packing in a tea box or tea bag and storing in a refrigerator



Tencha is packed in a tea box or tea bag and stored in a refrigerator at $-5^{\circ}\text{C} \sim -10^{\circ}\text{C}$ for maturing its flavor.

2. Production of matcha (secondary processing)

1 Drying and blending of finished tea



Tea is further dried to create a special aroma and blended according to the taste of consumers.

2 Grinding with a stone mill



Tea leaves are ground to an ultra-fine powder of approximately $2 \sim 20 \mu$ at a rate of $40 \sim 60$ grams per hour under a constant environment where the ambient temperature and humidity are kept constant at 20°C and 40% .

3 Quality inspection



The powdered tea is inspected for its special color, aroma and flavor.

4 Canning, packing and boxing



Tea is packed in a can or package by grams by tea distributors (wholesalers).

5 Tea shop (sales outlet)



Tea is displayed in a shop and brought into our homes.

Dried aracha
(unprocessed
tea)



Matcha
ground with
a stone mill



How to store matcha



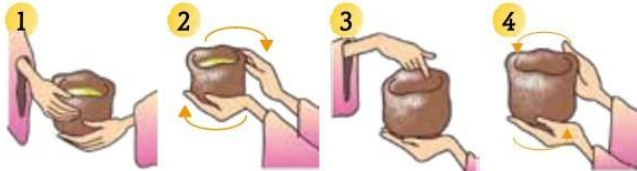
When the package has not been opened, store it in a refrigerator as is.



After the package has been opened, place tea in an airtight container and store it in a refrigerator.

※ When tea is still cold immediately after being taken out from the refrigerator or freezer, do not open the package. If the package is opened when it is cold, the tea will quickly get moist. Open the package only after gradually bringing it back to room temperature. The expiration date is about 2 months after the date of manufacture.

How to drink matcha



1 Lift up the tea bowl (chawan) with your right hand and place it in the palm of your left hand.

2 In order to avoid the front side of the tea bowl (the side facing you is the front side), hold the other side of the tea bowl with your right hand, and gradually turn it clockwise 2 times (about 1/4 of the bowl).

3 Drink all the tea in 3 ~ 5 sips. After finishing the tea, wipe the part of the tea bowl touched by your mouth with your thumb and index finger, and wipe them with kaishi paper.

4 Turn the tea bowl back so that the front side will face you, and place it gently outside the edge of the tatami mat with your right hand.

How to prepare iced matcha using a shaker



1 Place 50cc of cold water, 2 ice cubes and 2 ~ 3 grams of matcha into a shaker.

2 Close the lid of the shaker, and shake it for about 30 seconds.

3 Pour the contents into a cool-looking glass. Now iced matcha is ready.

A cup of matcha is an excellent health drink

Health benefits of matcha

Excellent alkalinity and zero calories

Matcha contains many minerals (which prevent acidification of the body), and has excellent alkalinity.



A gold mine of vitamins

Matcha is effective in strengthening the immunity system against viral infection and preventing scurvy.



Relieves stress and improves concentration

Caffeine contained in matcha stimulates the brain, calms the mind and improves concentration.



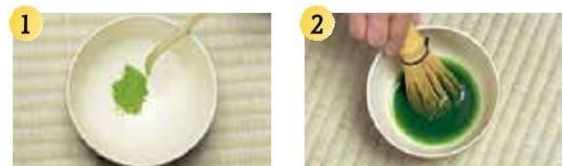
Improves memory and capacity for judgement

Caffeine and theanine (which induces sweetness) contained in matcha gently stimulate and activate the brain and central nervous system. When you feel tired from studying for an examination, etc., a cup of matcha will sharpen your senses.



Easy if you have a tea bowl, a tea whisk, and hot water!

Enjoy drinking matcha at home without the formalities. Place 2 grams of matcha in a tea bowl (2 ~ 3 bamboo tea spoonfuls) and pour about 50cc of hot water at about 80°C. Stir the tea as if you were writing the letter "m" with a tea whisk. When a soft froth is produced, the matcha is ready to drink. If you find lumps in your matcha powder when being placed in the tea bowl, break them in advance. In winter, warm up the tea bowl in advance. In summer, it is recommended to make iced tea using cold water



1 Place about 2 ~ 3 bamboo tea spoonfuls of matcha (chasyaku) in a tea bowl (chawan).

2 Stir the tea well by moving your wrist as if you were writing the letter "m" with a tea whisk (chasen).



3 When fine froth is produced, pull out the tea whisk swiftly without breaking the froth.

4 Enjoy a bowl of delicious Nishio Matcha!



Anti-aging benefits

Matcha has drawn attention for its anti-aging benefits that suppresses the fatty acid peroxides in the body.



Recommended for pregnant women

Studies have shown that drinking matcha, which contains essential inorganic nutrients for pregnant women, helps protect against low-birth-weight babies.



Prevention against dental caries and mouth care etiquette

Matcha is good for mouth care etiquette as it contains a rich content of natural fluorine (which prevents dental caries) and chlorophyll (which has a strong deodorizing effect).



Prevention against lifestyle diseases

Ingredients contained in matcha are effective in facilitating cardiovascular circulation, removing blood clots and preventing bad cholesterol.



Delicious!

We Love Matcha Sweets ♥



Why not be sweet to yourself once in a while?

Now, matcha sweets have gained attention from all over the world!

If you walk along the streets of Nishio City, you will find matcha sweets here and there. Sweet and a bit bitter – it's an acquired taste. It will be difficult for you to make up your mind which one to choose.

Very popular!
Matcha
sweets ♥



Shokakuen

[Matcha Parfait]

Address: 50-2 Minamiarako, Kami-machi, Nishio City
Tel: 0563-54-3360
Hours: Macha café: 10:00~19:00 (Last order 18:00)
Shop: 9:00~19:00
Closed: Wednesdays [Advanced reservations available](#)
MAP P.11 Enlarged a



SAJOEN AIYA

[AIYA's Special Matcha Parfait]

Address: 15 Yokomachiyashiki, Kami-machi, Nishio City
Tel: 0563-56-2233
Hours: 9:30~18:30 (Last order 17:30)
Closed: Every first Thursday of each month (except for May, July and December) and New Year holidays
MAP P.11 Enlarged a



CAFE
HOTCH POTCH

[Nishio Matcha Pascade]

Address: 3-31-1 Sumiyoshi-cho, Nishio City
Tel: 0563-57-3993
Hours: 10:00~19:00 (Last order 19:00)
Closed: Thursdays and Sundays
[Advanced reservations available](#)
MAP P.11 Enlarged b



Café Takean

[Matcha Roll Cak]

Address: 6 Honmachi, Nishio City Tel: 0563-56-2783
Hours: 9:00~18:00
Closed: Mondays and Tuesdays [MAP P.11 Enlarged b](#)



Katekindo

[Matcha Obanyaki]

Address: 4-11 Tsurugasaki-cho, Nishio City
Tel: 0563-77-2136 Hours: 10:00~18:00 (Last order 17:00)
Closed: Mondays, Tuesdays, Wednesdays, and Thursdays *Open on national holidays. [Advanced reservations available](#)
MAP P.11 Enlarged b



Kokaen matcha cafe

[Matcha Dorayaki Pancake Set
(Dora-musuko)]

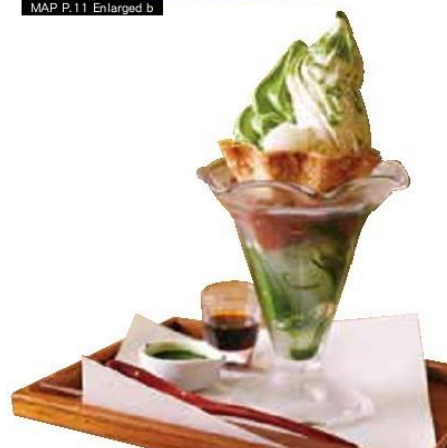
Address: 3-23-9 Takabata-cho, Nishio City (within Versa Walk)
Tel: 0563-56-8122
Hours: Café 9:00~19:00 (Last order 18:30)
Shop 9:00~21:30
Closed: Open throughout the year [MAP P.11 Enlarged b](#)



King Farm Cafe

[Farm Café & Baumkuchen Specialty Shop]

Address: 6-1 Sakashita, Nishiazai-cho Nishio City
Tel: 0563-65-2922
Hours: 10:30~18:30 (Last order 18:00)
Closed: Wednesdays [MAP P.11 Enlarged a](#)



Chacha-ya Nanzan-en

[Koimatcha Zeitaku Parfait]

Address: 3-23-9 Takabata-cho, Nishio City (within Versa Walk)
Tel: 0563-56-7300
Hours: Shop 9:00~21:00
Eating area 9:00~17:00 (Last order 16:30)
Closed: Open throughout the year
[Advanced reservations available](#) [MAP P.11 Enlarged b](#)



Aoiseicha "SABO AOI"

[Matcha Parfait]

Address: 7 Kamiyashiki, Kami-machi, Nishio City
Tel: 0563-57-2570
Hours: 10:00~18:00 (Last order 17:30)
Closed: Thursdays and every fourth Sunday
MAP P.11 Enlarged a



Patisserie TSUTAYA

[Matcha Pudding]

Address: 3 Saiwai-cho, Nishio City
Tel: 0563-57-2027
Hours: 8:30~20:00
Closed: Tuesdays Advanced reservations available
MAP P.11 Enlarged b



Japanese Confectionery Shop SEIGETSU-EN

[Chachamaru]

Address: 35 Yokomachiyashiki, Kami-machi, Nishio City
Tel: 0563-57-3755
Hours: 8:00~19:00
Closed: Thursdays MAP P.11 Enlarged a



Japanese Confectionery Shop HOZUMIDO

[Koicha Chabozu]

Address: 54-1 Tsurumai-cho, Nishio City
Tel: 0563-57-2096 Hours: 9:00~18:30
Closed: Tuesday

Advanced reservations available MAP P.11 Enlarged b



tarte & cafe tatan

[Matcha Tart]

Address: 5-1 Ishibashi, Imagawa-cho, Nishio City
Tel: 0563-53-3401
Hours: 10:00~20:00
Closed: Tuesdays
*For a whole tarte (entire cake or pie),
please make a reservation 3 days in advance.

Advanced reservations available
MAP P.11 Enlarged a



Happy Bakery TAKUTAKU

[Matcha Melon]

Address: 36-1 Minamiarako, Kami-machi, Nishio City
Tel: 0563-54-9220
Hours: 7:00~19:00
Closed: Mondays, every second and fourth Tuesday

Advanced reservations available
MAP P.11 Enlarged a



Aikei cafe

[Matcha Tiramisu Parfait]

Address: 20-2 Yakushimae, Kami-machi, Nishio City
Tel: 0563-56-2022
Hours: 9:00~17:00 (Last order 16:30)
Closed: Thursdays and Sundays MAP P.11 Enlarged a

Matcha Lab Nishio Denso Chaya

Nishio Matcha Parfait -WABI-



Address: 122 Kinjo-cho, Nishio City
Tel: 0563-56-0255
Hours: 10:00~17:00 (Last order 16:30)
Closed: Mondays *Open when Monday is a national holiday
MAP P.11 Enlarged b

Everybody loves matcha sweets!



Check!

Why not try an experience while you are sightseeing?

Experience SPOTS



Matcha Experience

Reservations required



SAIJOEN AIYA

At "Matcha Museum - SAIJOEN Waku," you can observe the manufacturing process, blend tea leaves, hand grind the blended tea leaves with a stone mill, make tea and enjoy your own brew in a tearoom.

[75 minute plan **reservations required** : ¥500 per person]

[45 minute plan **reservations required** : free of charge]

Make a reservation from our website.

<https://www.matcha.co.jp/factory/>

Experience time: 10:00~, 13:00~, 15:00~ Time required: 45 minutes, 75 minutes

Reservations: Call 0563-77-6572 (9:30~17:00)

Address and other related information: P.3 **MAP P.11 Enlarged a**

Matcha Experience

Reservations required



Shokakuen (Main Shop)

•Make a tour of the matcha factory, hand grind tea leaves with a stone mill, make tea and enjoy your own brew.

[9:00~16:00 **reservations required**]¥1,500 per person; A tea whisk will be presented as a souvenir.

※ A tea whisk is a tea ceremony utensil you can see each woman in the photo holding with her right hand.

•At the café on the first floor of the shop, you can prepare matcha by yourself and enjoy your own brew.

[10:00~18:00 **reservations required**]¥600~per person]

Experience time: 9:00~18:00 Time required: 45 minutes

Reservations: Call 0563-54-3360 Address and other related information: P.3

MAP P.11 Enlarged a

Matcha Experience

Reservations required



Aoiseicha

At the matcha factory, a tea specialist will provide you with a detailed explanation. Then you will enjoy usucha (thin tea) of the highest quality together with dried confectionary. [**reservations required**] ¥350 per person]

You can also prepare matcha by yourself and enjoy your own brew [¥500 per person]. Tea ceremony classes and nerikiri (Japanese cake) making classes are also available.

Experience times: (1) 10:00 (2) 11:00 (3) 13:30 (4) 14:30 (Other times are subject to arrangements.) Reservations: Call 0563-57-2570 (9:00~17:30)

Address and other related information: P.3 **MAP P.11 Enlarged a**

Matcha Experience & Kimono Experience

Reservations required



Former Konoe Residence

The residence - relocated from Kyoto to Nishio City History Park - conveys the culture of tea ceremony. You can enjoy drinking matcha in the drawing room or tearoom (¥400 per person). You can also prepare matcha by yourself and enjoy your own brew. [**reservations required**] ¥500 per person]

Enjoy your own Little Kyoto kimono experience by wearing kimono and walking along old streets or in the history park. [¥5,500 (including matcha) per person, at least 2 persons required per reservation]

Matcha experience time: 10:00~17:00 Time required: 30 minutes~

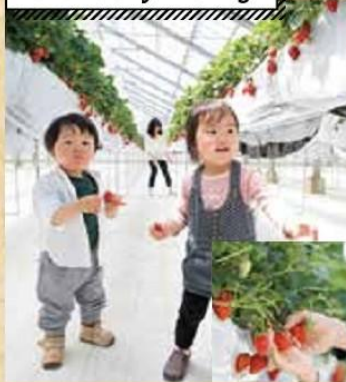
Reservations: Call 0563-54-6758 9:00~18:00 (October~March 17:00)

Address and other related information: P. 10 **MAP P.11 Enlarged b**

Reservations for kimono experience: Nishio City Tourism Association

Tel: 0563-57-7882 (At least 3 days in advance)*The kimono experience is not available on Mondays and Tuesdays.

Strawberry Picking



A 15 minute drive from Nishio Station

Enjoy lots of shiny ripe strawberries! At the café, enjoy meals, matcha, strawberry sweets, and famous baumkuchen. Open from December to May. Eat as much as you like for 60 minutes. Adults (13 years of age and up) ¥1,900 **Reservations required** The above charge is valid from December 2018 to March 2019.

King Farm Cafe

Address: 6-1 Sakashita, Nishiazai-cho, Nishio City (In front of King Farm Cafe)
Tel: 0563-65-2922
Open: Mid-December~late May (10:00~16:00)
Closed: January 1 only
Website: <http://king-farm.jp/cafe/>
MAP P.11 Enlarged a

Healing Experience with Miso



A 10 minute walk from Nishio Station

Tour the inside of a miso storehouse of a long-established miso manufacturer founded in 1861 free of charge (30 minutes required). Offers a range of experiences such as making your own original misomaru (miso soup balls) are available. [¥1,000 per person, 60 minutes required]

***Reservations required** (at least one week in advance). There is also a buffet restaurant and a shop.

Miso Park Hatoya

Address: 21-1 Aduma-cho, Nishio City
Tel: 0563-56-7373
Hours: Shop 10:00~17:00 Restaurant 11:00~14:30 (Last order 14:00)
Closed: Open throughout the year
Website: <https://www.misopark.com/>
MAP P.11 Enlarged b

Salt Making Experience



A 10 minute drive from Kira Yoshida Station

Nishio has been active in the production of salt in Mikawa Bay since the ancient times. Learn the history of the salt field and salt manufacturing method in an enjoyable way through a salt making experience.

Saltwater boiling experience ¥200 **Reservations required**

Nishio City Salt Field Experience Center Kira Aibajio no Sato

Address: 59-1 Shirahamashinden Miyamae, Kira-cho Nishio City
Tel: 0563-32-3373 Hours: 9:00~17:00 (Admission for saltwater boiling experience until 16:15)
Closed: Mondays (Open when Monday is a national holiday), and December 29~January 3 of the following year
Admission: Free of charge
Website: <http://www.aibajio.jp/>
MAP P.11 Kira-Hazu

Mini Tatami Goods Workshop



A 10 minute walk from Kami Yokosuka Station

Make mini tatami mats (¥1,000 per mat, 60 minutes required) and coasters (¥400 per two pieces, 45 minutes required).

Reservations required Please make a reservation in advance by telephone. Inquiries regarding group experiences will be accepted.

Sakakibara Tatami Ten

Address: 143 Kamiyokosuka Ikehata, Kira-cho, Nishio City
Tel: 0563-35-0162
Hours: 9:00~12:00, 13:00~16:00 (Telephone reception time: 8:00~20:00)
Closed: Irregular holidays
Website: <https://tatamiken.on.omisenomikata.jp/>
MAP P.11 Kira-Hazu

Glass Art Experience



A 10 minute drive from Nishio Station

Enter a fantastic colorful experience inside a kaleidoscope!

Admission: Adults (13 years of age and up) ¥700

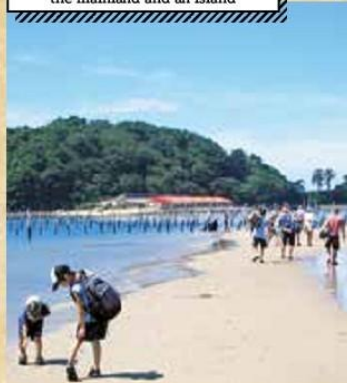
The sandblast workshop to sculpt and create your own work by sandblasting a small glass plate or a cup (¥2,000 per person, 60 minutes required) and the stained glass workshop are popular.

For glasswork workshops, priority is given to those with a reservation.

Mikawa Kogei Glass Museum

Address: 5 Togo, Toyama-cho Nishio City
Tel: 0563-59-3334
Hours: 10:00~17:30 (Last entry 17:00)
Closed: Mondays, every first Tuesday, and New Year Holidays
MAP P.11 Enlarged a

Emergence of a sandbar connecting the mainland and an island



A 15 minute walk from Higashi Hazu Station

At Tombolo Higata, a rare tombolo phenomenon becomes visible and walkable at low tide, allowing you to walk right up to Maeshima, an uninhabited island! Since this phenomenon occurs due to the rise and fall of the tide, you can experience the wonder of nature.

*This phenomenon cannot be seen when there is no tidal variation.

No reservations required
Free of charge

Tombolo Phenomenon

Higashihazu Fishery Cooperative
Address: 20-3 Kokengyoda, Higashihazu-cho, Nishio City
Tel: 0563-62-2068
MAP P.11 Kira-Hazu

Meditation



A 15 minute drive from Nishio Station

Founded in 1600, this Rinza sect Myoshinji School temple belonged to the Kira clan. Why not look inward at yourself while viewing the traditional Japanese rock garden and meditating.

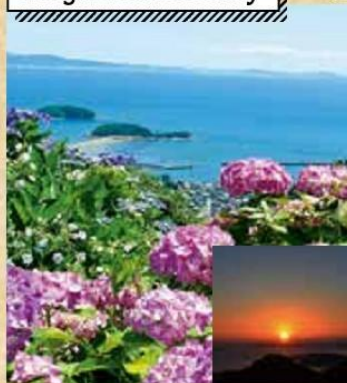
Admission (with a bowl of matcha) ¥500

No reservations required

Kezoji Temple

Address: 67 Okayama Sannosan, Kira-cho, Nishio City
Tel: 0563-35-0935
MAP P.11 Kira-Hazu

Magnificent scenery



A 20 minute drive from Higashi Hazu Station

The summit of Mt. Sangane commands a spectacular view overlooking Mikawa Bay.

The rising sun and setting sun are impressive. In June, 70,000 hydrangeas are in full bloom.

No reservations required
Free of charge

Mt. Sangane Skyline and Hydrangea Road Mt. Sangane Skyline Tollgate

Address: 1-141 Nyukaizan, Higashihazu-cho, Nishio City
Tel: 0563-62-3001
Hours: 8:00~20:00
MAP P.11 Kira-Hazu

History!

Main Attractions in Little Kyoto Nishio



(Junkai-machi)

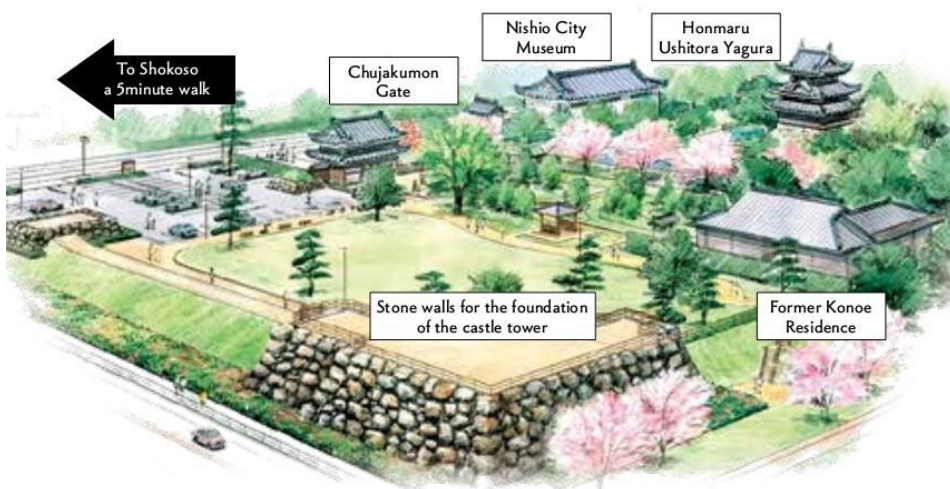


Little Kyoto "Nishio" - a city with the feel of historic romance

Tokugawa Ieyasu (the founder of the last shogunate in Japan) appointed one of his retainers as the lord of Nishio Castle in 1561 to rule Nishio, which prospered as a castle town yielding 60,000 koku of rice. Traditional arts and culture have always flourished and been passed down in Nishio even to this day at historic temples and sites, through traditional performing arts and festivals such as Daimyo Gyoretsu. Why not take a walk along the streets imagining yourself as a princess or samurai?

Castle Town Nishio

Rich in history!



To Shokoso
a 5minute walk

Chujakumon Gate

Nishio City Museum

Honmaru Ushitora Yagura

Stone walls for the foundation of the castle tower

Former Konoe Residence



Shokoso

A Japanese garden constructed in the early Showa period, makes full use of the remains of the eastern side of Nishio Castle.

Address: 176-1 Kinjo-cho, Nishio City

Tel: 0563-53-0380

Hours: 9:00~18:00 (October~March 17:00)

* The garden can be privately reserved until 21:00.

Closed: Mondays (except for national holidays), and

December 29~January 3 of the following year

Admission: Free of charge MAP P.11 Enlarged b



Chujakumon Gate

Yaguramon Gate located at the front entrance to Ninomaru

MAP P.11 Enlarged b

Nishio City History Park

Cultural property designated by the City. Free admission.

At the site of Ninomaru of Nishio Castle, stone walls for the foundation of the castle tower and for Honmaru Ushitora Yagura have been reconstructed. For both walls, local Hazu stones are used.

Address: 231-1 Kinjo-cho, Nishio City

Tel: 0563-54-6758 (Former Konoe Residence)

Closed: Facilities inside the park are closed on Mondays (open when Monday is a national holiday or a substitute holiday), and from December 29 to January 3 of the following year

*Walk freely inside the park at any time.

Admission: Free of charge MAP P.11 Enlarged b



Honmaru Ushitora Yagura (turret)

Yagura (turret) built in the northeast (ushi-tora) corner of Honmaru

MAP P.11 Enlarged b



Nishio City Museum

Free WiFi

Exhibition of materials from the era of Nishio Domain and special exhibitions of ancient documents and handcrafts

Tel: 0563-56-6191 Hours: 9:00~17:00

Closed: Monday (except for national holidays), December 29~January 3 of the following year, and at the time of exhibition change

Admission: Free of charge MAP P.11 Enlarged b



Former Konoe Residence

Free WiFi

Point
A bowl of matcha
¥400

Building relocated from Kyoto conveys the culture of tea ceremony. It consists of drawing rooms and a tearoom.

Address: 231-1 Kinjo-cho, Nishio City

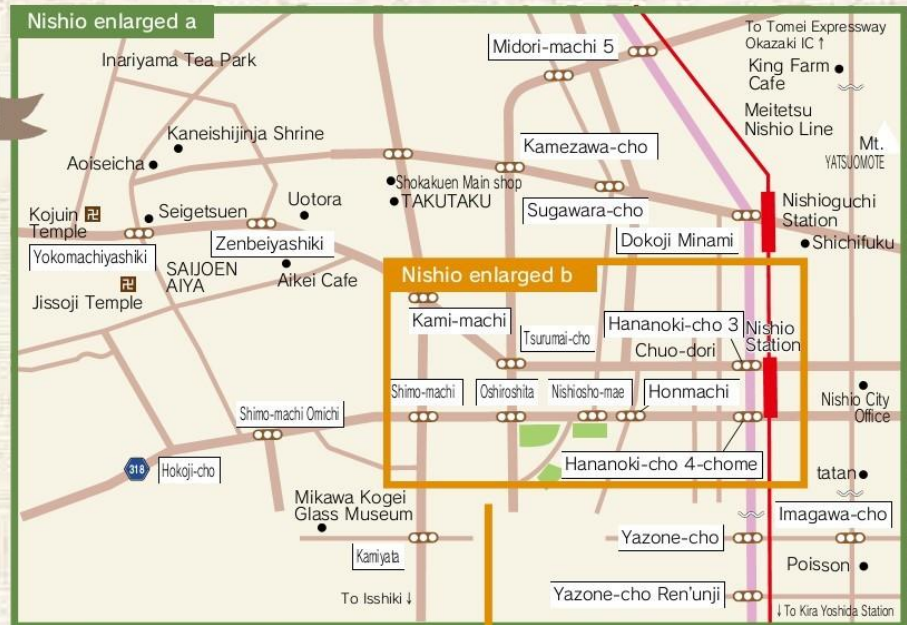
Tel: 0563-54-6758

Hours: 9:00~18:00 (October~March 17:00)

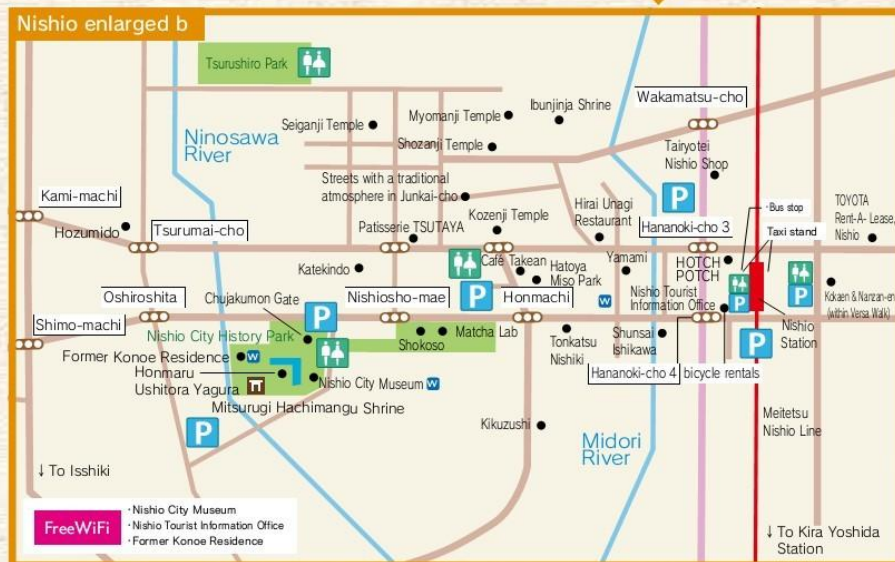
Closed: Mondays (except for national holidays), and December 29~January 3 of the following year (when being privately reserved)

Admission: Free of charge MAP P.11 Enlarged b

MAP [detailed]



Within a 5 minute drive from Nishio Station



Within a 30 minute walk from Nishio Station

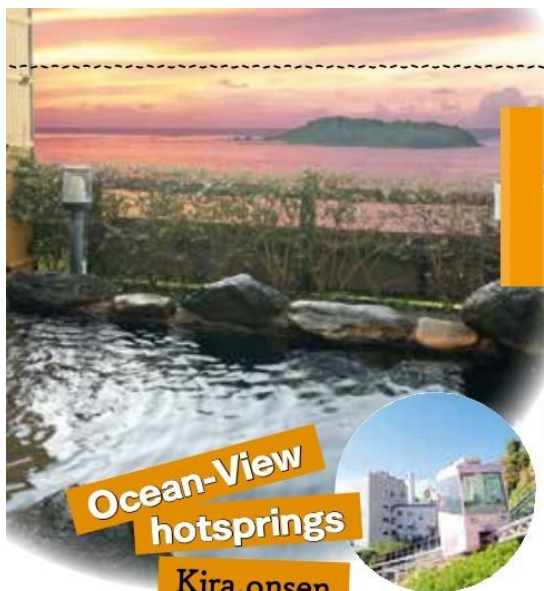
As of March 2019



Within a 30 minute drive from Nishio Station



Within a 30 minute drive from Nishio Station Within a 10 minute drive from Kira Yoshida Station



**Ocean-View
hot springs**

Kira.onsen

Staying in Kira Onsen & Mt. Sangane



※Enjoy sashimi, sushi, and other Japanese cuisine made using fresh sea food from Mikawa Bay
※To Green Hotel Sangane, a 15 minute drive from Higashi Hazu Station, and to other hotels, a 10 minute drive from Kira Yoshida Station

Kira Kanko Hotel

A spectacular view from the open-air bath, located on a hill overlooking Mikawa Bay, and accessible by a slope car
Address: 15 Miyazaki Tanoue, Kira-cho, Nishio City
Tel: 0563-32-1181
Closed: Open throughout the year
MAP P.11 Kira-Hazu

🌊 Natural hot spring



Ryokan Yamato

A hotel located on a swimming beach.

Address: 15 Miyazaki Nishibeta, Kira-cho, Nishio City
Tel: 0563-32-0238
Closed: Irregular holidays

MAP P.11 Kira-Hazu

🌊 Natural hot spring



Mikawawan Resort Linx

A resort hotel with a spectacular view of Mikawa Bay
All guestrooms offer a panoramic view of the ocean.

Address: 15 Miyazaki Nakamichi-shita, Kira-cho, Nishio City
Tel: 0563-32-3711 Closed: Irregular holidays
MAP P.11 Kira-Hazu

🌊 Natural hot spring



Guest House Osaki

A hotel where you can feel the sensations of the sea. Also enjoy barbecue and nagashi somen. The hotel's mascot cat "Kurochan" looks forward to welcoming you.

Address: 102 Miyazaki Uenoyama, Kira-cho, Nishio City
Tel: 0563-32-2819 Closed: Irregular holidays
MAP P.11 Kira-Hazu

🌊 Natural hot spring



Green Hotel Sangane with a magnificent view

A resort hotel with a panoramic view of the ocean
A hotel located on Mt. Sangane with magnificent views

Address: 1-287 Nyukaizen, Higashihazu-cho, Nishio City
Tel: 0563-62-4111 Closed: Irregular holidays
MAP P.11 Kira-Hazu

🌊 Natural hot spring

Enjoy Nishio Gourmet Specialties

※Restaurants within a 5~15 minute drive or within walking distance from Nishio Station (P.11)

Sushi-dokoro Kikuzushi

Extravagant lunch – including nigiri-zushi with fresh toppings, tempura, chawanmushi (steamed egg custard) and dessert – is very popular.

Address: 3-2 Nagayoshi, Nishio City
Tel: 0563-57-2205

Hours: 11:30~14:00 (Last order 13:35)
17:00~21:00 (Last order 20:50)
Closed: Wednesdays (and one Tuesday a month)

Advanced reservations available
MAP P.11 Enlarged b



Japanese restaurant Uotora

Chameshi-unagama (type of pilaf cooked with Nishio tencha, eel and vegetables) and other Japanese-style cuisine available.

Address: 1-10 Yakushimae, Kami-machi, Nishio City
Tel: 0563-57-3044
Hours: 10:00~14:00 (Last order 13:30)
17:00~22:00 (Last order 20:30)
Closed: Thursdays

Advanced reservations available
MAP P.11 Enlarged a

Conveyor-Belt-Sushi Restaurant Tairyotei Nishio Shop

Enjoy delicious sushi with your family and friends!



Tonkatsu Nishiki

In addition to tonkatsu (pork cutlet), other menu items such as beef steak and shabu-shabu are available.

Address: 18 Shio-machi, Nishio City
Tel: 0563-56-7788
Hours: 11:00~14:00 (Last order 13:30)
17:00~21:30 (Last order 21:00)
Closed: Tuesdays

Advanced reservations available MAP P.11 Enlarged b



Address: 1-26 Hananoki-cho, Nishio City
Tel: 0563-55-3888

Hours: 11:00~21:15 (Last order 21:00)

Closed: Open throughout the year MAP P.11 Enlarged b



Enjoy Nishio Specialty Unagi (Eel)

※From Nishio Station, a 10 minute walk to Hirai Unagi Restaurant, and a 30 minute drive to other restaurants.

Isshiki Unagi Gyogyo Kyodokumiai, **Unagi-Dokoro Isshiki**

Meaty and fatty grilled eel from
Isshiki, soft inside and crispy outside

Address: 176 Koyabu Funahigashi, Isshiki-cho, Nishio City
Tel: 0563-72-9247
Hours: 9:00~ Closed: Wednesdays
Advanced reservations available MAP P.11 Isshiki



Hirai Unagi Restaurant

Premium eel fillets grilled with
a refined sauce

Address: 41 Kaisei-cho, Nishio City
Tel: 0563-57-2410
Hours: 10:00~14:00 / 17:00~20:00
Closed: Mondays MAP P.11 Enlarged b
A 10 minute walk from Nishio Station



Unagi Kappo **Mikawa Sansuitei**

Enjoy eel from Isshiki, while viewing the garden.

Address: 85-10 Sakatashinden Nishio, Isshiki-cho, Nishio City
Tel: 0120-718-819
Hours: 11:00~14:00 / 17:00~20:00 (November~March 19:00)
Last order 19:30 (November~March 18:30)
Closed: Wednesdays
Advanced reservations available MAP P.11 Isshiki



Unagi Yokocho **Unagi no Kanemitsu**

Try the reasonably priced and hearty
unakimo donburi at this restaurant
operated directly by the wholesaler.

Address: 18-1 Isshiki Higashi Simoniwari, Isshiki-cho, Nishio City
Tel: 0563-73-6688
Hours: 11:00~14:30 (Last order 14:00)/17:00~20:00 (Last order 19:30)
Closed: Tuesdays (When Tuesday is a national holiday, the following day)
※ There may be schedule changes during busy seasons, etc.
Advanced reservations available ※ On-the-day reservations not accepted; please
make a reservation at least one day in advance. ※ Take-out available MAP P.11 Isshiki



Shunsai Ishikawa

Enjoy the wonderful haute
cuisine of the season and
hospitality, while viewing
the elegant garden.

Address: 4-34 Sakuragi-cho, Nishio City
Tel: 0563-57-0998
Hours: 11:30~14:00/17:30~21:00
Closed: Wednesdays
Advanced reservations available
MAP P.11 Enlarged b



Enjoy delicious dishes

Prepared with fresh
seafood



Wayuzen Yamami

Japanese-style meals are available, including
a daily special lunch to choose from 2 kinds of
main dishes.

Address: 285-1 Aduma-cho, Nishio City Tel: 0563-57-4184
Hours: 11:30~14:00 (Last order 13:30) / 17:00~21:00 (Last order 20:30)
Closed: Mondays and Sunday nights Advanced reservations available
MAP P.11 Enlarged b



Poisson

Enjoy reasonably priced fresh seafood
dishes with your family and friends.

Address: 46-3 Daijiro, Imagawa-cho, Nishio City
Tel: 0563-65-3801
Hours: 11:00~14:30 (Last order 14:00)
17:00~21:00 (Last order 21:00)
Closed: Mondays
For lunch, reservations available only for 11:00
MAP P.11 Enlarged a



Shichifuku (Okonomiyaki)

Enjoy delicious okonomiyaki and
yakisoba with local ingredients.
A-la-carte dishes that go well with
sake are also available.

Address: 60-9 Higashiura, Yorizumi-cho, Nishio City
Tel: 0563-53-0729
Hours: 11:00~15:00 (Last order 14:30)
17:00~24:00 (Last order 23:30)
Closed: Mondays MAP P.11 Enlarged a

Check it out!

Sakushima Island

(Art and Nature)



You will find many cats on the island! Cat lovers will not be able to resist this island.

Exquisite gourmet food! Enjoy donburi with large asari clams ♪



The view of the setting sun is spectacular.



Word of mouth
Long rows of camellia trees continue along Camellia Road. The best time to see them is from March to April.

Kita no Ribbon

Camellia Road

Hidamari-an

5

Seagull Parking Lot

Hakkenjinja Shrine

6

Kaijin-sama

Sakushima East Port Ferry Terminal

East Port

East House

11

Purple sand beach

10

Secret Base

Apollo

8

Benten-dori

9

Avatar of Kaijin-sama

Sakushima no Oniwa

8

Benten-dori

9

Avatar of Kaijin-sama

Try to find your favorite works ♪



Word of mouth
In the spring, Ohirune House offers a glorious scenery of clusters of Japanese wild radishes.

4

Ohirune House

3

Oba Residence

2

Black wall village

1

Benten Salon

Sakushima West Port Ferry Terminal

West Port

About 20 minutes by ferry from Isshiki Port



For moving around, rental bicycles are convenient!

Rent a bicycle at a shop near West Port or East Port (for a fee).
(Limited number of bicycles, first-come-first-served basis)



Benten Salon

Get all the information about Sakushima here!!
Hours: 9:00~17:00
Closed: December 29~January 3, Monday
(when Monday is a national holiday, the following weekday); Open throughout July and August.

For more details!

Guide Map!

Make sure to check out the more detailed guide map installed at the Sakushima Ferry Terminal! Enjoy the island by experiencing the local art picnic and places enshrining Kobo Daishi.

Inquiry
[About Sakushima and ferry service]
Sakushima Promotion Section, Nishio City Office Tel: 0563-72-9607
[About ferry operating conditions] Ferry Terminal for Sakushima Tel: 0563-72-8284

Access to Sakushima Island

Take the bus (Nishio Isshiki Line) at Meitetsu Nishio Station, and get off at the bus stop "Isshiki Sakana Hiroba, Ferry Terminal for Sakushima." (About 30 minutes) Go to Sakushima West Port or East Port.

*For the ferry schedule and Sakushima event information, please check the Sakushima official website.
*The ferry departing at the times marked with ● offers Meitetsu bus connections.
*The ferry service may be cancelled or the schedule may be changed due to bad weather.
*In autumn, the ferry departs from Kiramiyazaki Port as an event.

Regular Schedule (7 roundtrips per day)

To Sakushima	To Isshiki	
Leaving Isshiki Port	Leaving East Port	Leaving West Port
06:30	07:00	07:07
07:40	● 08:30	● 08:37
● 09:30	● 10:10	● 10:17
● 11:30	● 12:30	● 12:37
● 13:40	● 14:50	● 14:57
● 15:50	17:15	17:22
17:50	18:20	18:27

Introduction to Nishio Model Courses!



See, Drink, Eat and Buy Matcha Course

Let's rent a bicycle at Nishio Tourist Information Office (P. 16) at Nishio Station and tour the local scenes!
(¥500 per day, 9:00~16:00, Reservations not available)

Nishio Station (Nishio Tourist Information Office)
● About 15 minutes by bicycle

Kojin Temple P3
● About 5 minutes by bicycle

Jissoji Temple P3
● About 5 minutes by bicycle

Inariyama Tea Park P3
● About 10 minutes by bicycle

Teahouses P3
● About 10 minutes by bicycle

Nishio City History Park P10
Former Konoe Residence P8+10
You can enjoy a bowl of matcha (with Japanese sweets)
Matcha Lab & Matcha Sweets P7
● About 5 minutes by bicycle

Nishio Station (Nishio Tourist Information Office)
Leaving and arriving at Nishio Station (Time required: About 3 hours by bicycle)

Nature and 22 featured artworks welcome you on Sakushima, an isolated island in Mikawa Bay. Walk around while viewing artwork, seeing and smelling flowers of the season and listening to singing birds. Why not spend your time relaxing while never once seeing a traffic signal? Enjoy visiting fashionable cafes and trying the island's seafood specialties.

Enjoy!

art!



5

Seagull Parking Lot



Very popular! Magnificent view with seagulls always on the lookout!

3

Obatei



11

Purple sand beach



10

Secret Base Apollo



8

Benten-dori



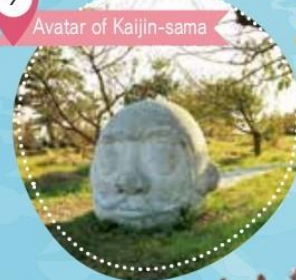
4

Ohirune House



9

Avatar of Kaijin-sama



6

Kaijin-sama



2

Black wall village



7

East House



Nishio Experience and Nishio Gourmet Road Course

※TOYOTA Rent a Car (P.16)

Nishio Station

🚗 About 10 minutes by car

Matcha experience, matcha sweets & shopping at teahouses P3, 6~8

🚗 About 10 minutes by car

Miso Park Hatoya Observation of a miso storehouse P9

🚗 About 30 minutes by car

Nishio's seafood lunch

P12, 13

🚗 About 30 minutes by car

Strawberry picking at King Farm

P9

🚗 About 15 minutes by car

Meditation at Kezoji Temple

P9

🚗 About 15 minutes by car

Nishio Station

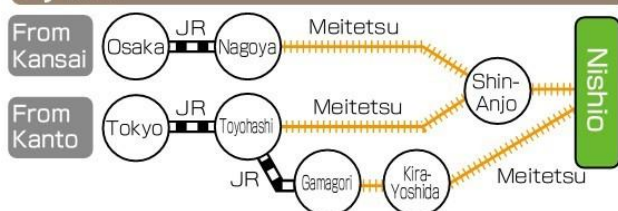
Leaving and arriving at Nishio Station (Time required: About 5 hours by car)

Let's rent a car (TOYOTA Rent a Car) at Nishio Tourist Information Office and drive around the city!



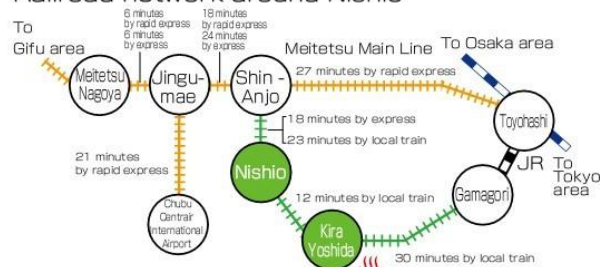
※For a more detailed map, see P.11

By train



- From Meitetsu Nagoya Station, about 50 minutes by train for Kira Yoshida
- From Meitetsu Gamagori Station, about 45 minutes by train (Change trains at Kira Yoshida.)

Railroad network around Nishio



By car

- About 45 minutes from Tomei Okazaki IC
- About 40 minutes from Tomei Otowa Gamagori IC
- About 40 minutes from Toyota Minami IC, Isewangan Expressway
- About 30 minutes from Handa IC, Chitahanto Road

Fixed route buses in the city

- Rokumangoku Kururin Bus
Urban area line, east bound line & west bound line ¥100 single ride
- Meitetsu Tobu Kotsu Bus
- Itchan Bus
Community bus in Isshiki area ¥100 single ride
- Friend Bus
Bus connecting Meitetsu Kira Yoshida Station and Hekinan Station

Nishio Tourist Information Office

(Nishio Convention Hall 1F, west of Nishio Station) ◆9:30~16:30
Please feel free to make inquiries about sightseeing in Nishio, means of transportation including bicycle rentals (9:00~16:00, charged), accommodations, restaurants, etc.

Tel: 0563-57-7840

Closed: Open throughout the year
Address: 4-64, Hananoki-cho, Nishio City

Free WiFi

(Entrance)



(Shop)



(Tenant building)



Hotel ACCESS Inn Nishio, opened in March 2019

More fun for sightseeing in Nishio!!

Nishio Omotenashi Car Rental

TOYOTA Rent a Car
[Car types] Vitz/Passo-class cars (Compact cars for 5 passengers)
[Hours] 9:30~19:30 (to return the car)
[Fees] ¥5,000 per car
Gasoline charge included ¥5,000 for additional daily charge

Rental Bicycles Maachago

Electric bicycles

[Hours] 9:30~16:00
[Fees] Up to 3 hours: ¥300 More than 3 hours: ¥500

◎Inquiry and application Nishio Tourist Information Center
TEL 0563-57-7840 FAX 0563-57-2261

Please SHARE!!



Nishio Matcha English Site!

Nishio City Tourism Association

