



KAGOSHIMA SPECIAL PRODUCT GUIDE

Kagoshima's Cuisine & Traditional Crafts

authentic crafts based
on the long local tradition

tasty food nourished
by great nature



Treasured in
Kagoshima!



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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



Rocks glass

Delicate patterns appear by cutting the overlaid colored glass.

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.



"Oshima tsumugi" - this exquisite, refined 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



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

Genuine Oshima-tsumugi (Oshima silk)



Oshima Tsumugi products

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 dyeing the thread. Dyeing methods come in a great variety ranging from traditional mud-dye Oshima, indigo-dye Oshima, to brighter and modern colored Oshima and white Oshima.



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



Tumbler

Enjoy drinking a cool beverage from a tinware container.

Because everything is made by hand, each one is slightly different and has a unique handmade feature.

Since the discovery of an ore vein of tin in the Edo period, Kagoshima has 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.



"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



Mug

Enjoy a warm drink with Satsuma mugs that were made for ease of use.

Kins displaying specific, inherited traditions dot the landscape of Kagoshima prefecture. Each kin creates artisan works with its own respective skills and techniques.

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 kannyo 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.



... and more

Kagoshima's excellent goods haven't changed since the olden days.



Traditional Handicrafts of Kagoshima Prefecture 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 Doll

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 📍24-23 Tamazato-cho, Kagoshima City



Traditional Handicrafts of Kagoshima Prefecture Drum (Chijin)

A folk music instrument essential to Shimauta songs and "Hachigatsu-odori" (August Dance Festival) 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 📍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.



Soothed by its gentle aroma and the warmth of wood

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



Traditional Handicrafts of Kagoshima Prefecture

Yaku Cedar Products



Large sake cup

Handmade sake cups. Enjoy the wonderful texture unique to natural trees.

The beauty of the Yakusugi cedar's annual rings and fragrance of the wood make these carefully produced handicrafts exceptionally appealing.

"Yaku-sugi cedars", aged over 1,000 years, have grown on Yakushima, the island of World Natural Heritage. Currently, for the purpose of natural conservation, only fallen trees or old stumps are used to make our products, which vary from furniture, stationary goods, accessories to many other items for daily use.



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



Bento Box

Breathable and moisture-retaining bamboo is also an excellent material for a lunch box

If you take of these carefully woven bamboo products, the longer you use it the more you will love it!

Daily necessities made of bamboo have long been produced in 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.





Satsuma-age



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, Ryukyuan dishes were introduced from Ryukyu (current Okinawa) and have been arranged in Kagoshima. .



The many variations in ingredients and tastes

Lotus root fish cake



A crunchy texture and unique appearance

A stick-shaped fish cake made from sardines



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

Fish cake with green soybeans



Green soybeans are kneaded. Enjoy the color and savor.

Fish cake mixed with carrots



Classic fish cake with the natural sweetness of carrots

Fish cake mixed with vegetables



Healthy fish cake with an abundance of vegetables like including Hijiki (brown algae).

Fish cake mixed with burdock



The crunchy texture and fragrance of burdock is irresistible

Fish cake wrapped with nori seaweed



Plain stick-shaped fish cake accented with seaweed flavor

Fish cake mixed with sweet potatoes



The simple taste has made this a popular snack for children in Kagoshima

Fish cake with an elegant shiso wrapping



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



Shochu



Kagoshima houses the largest number of distilleries in Japan. The unique flavor unbelievable!

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.

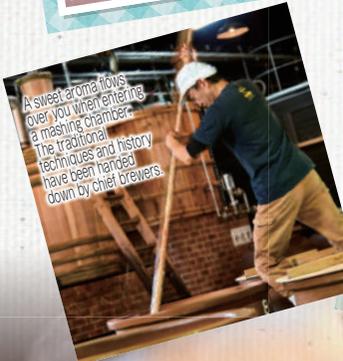
Shochu glass marked with volume scale



This glass is widely used in Kagoshima. It is convenient when mixing shochu with other liquids.



Looking for something perfect to go with shochu? - How about trying some Kagoshima specialties like chicken sashimi, silver-stripe round herring sashimi or Satsuma-age?



A sweet aroma flows over you when entering a mashing chamber. The traditional techniques and history have been handed down by chief brewers.

Prior dilution



Mix water with shochu to create a mellow taste based on your individual preferences.

Satsuma pottery shochu server

Drink shochu with a "Kurojoka" to experience a deeper flavor.



Green tea



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 tea.

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.

Akumaki

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



Jambo mochi

A glutinous rice cake is dressed with sweet sauce and then skewered on the two sticks of its namesake, Jambo (two sticks) Mochi.



Shirokuma

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



Fukuregashi

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.



Getanha

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



Karukan

This exemplary confectionary is a must for visitors to Kagoshima. It is a smooth and steamed sweet made of high-quality yams, rice powder and sugar. The texture and taste are characteristically of a sticky dough and refined sweetness.



Kagoshima is a treasure trove of tasty food

Part1 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 wagyu 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.

Part2 fish



Kinko Bay, spread out in front of Kagoshima City, is home to natural marine products such as kibanago (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.

Part3 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?

Part4 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 Sakurajima daikon pickle is characterized by its soft tissue and exciting flavor. As the Nansatsu region is suitable for drying daikon, pickle 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

List of workshops

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 subject to change.

Central Area

| Workshop names | Address Phone number | Main product | Open Hours Closed | Location |
|---|---|---|---|----------|
| 1 Shimadzu Satsuma Kiriko Gallery Shop | 9688-24 Yoshino-cho 099-247-8490 | Satsuma-kiriko | 9:00-17:00 Open everyday Closed on the day when Kagoshima Marathon is held. | A-1 |
| 2 Satsuma Glass Crafts | 9688-24 Yoshino-cho 099-247-2111 | Satsuma-kiriko | 9:00-17:00 Mondays and third Sundays. Changes if they are holidays. | A-1 |
| 3 Sagara Shuzo Co., Ltd. | 5-6 Yanagi-machi 099-222-0534 | Shochu | 8:30-17:00 Saturday afternoons, Sundays, public holidays | B-2 |
| 4 D & Department Kagoshima by Maruya | 4F Maruya Gardens, 6-5 Gofuku-machi 099-248-7804 | Bamboo products, Satsuma kiriko cut glass, pottery, dyed fabrics, camellia oil | 10:00-20:00 Equivalent to regular holidays of Maruya Gardens | B-2 |
| 5 Suzuhiko Asada Tinware | 6-19 Tenokuchi-cho 099-222-2752 | Tinware (tea utensils, sake cups, Buddhist altar fittings, tumblers) | 10:00-18:00 Irregular | C-2 |
| 6 Senmu | 5-17 Shinyashiki-cho 099-223-1006 | Golden tatami, golden coasters, comfortable pillows (with silica), washable tatami "Sentan", painted coasters | 8:30-18:30 Sundays, public holidays | C-2 |
| 7 Creative Art Tominaga | 1-6-16 Takashi 099-257-6652 | Bamboo baskets, bamboo strainers, cooking tools | 9:00-18:00 Irregular | B-3 |
| 8 Fuku Kiln | 2-13-24 Take 099-252-8368 | Pottery, health stones | 8:30-18:30 Irregular | C-3 |
| 9 Kamimura Silk Fabrics | 17-36 Uearata-cho 099-256-5678 | Oshima-tsumugi, Oshima-tsumugi accessories | 10:00-18:00 Saturdays, Sundays, public holidays | C-3 |
| 10 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 |
| 11 Oshima-tsumugi Gallery & Studio PONGEE | 1F Ace Life, 1-27-16 Arata 099-299-1800 | Oshima-tsumugi (kimono fabrics, clothes, accessories, sundries) | 10:00-19:00 Tuesdays, second Sundays | C-3 |
| 12 Kyuno Fabric Co., Ltd. | 3-17-1-2F Shimoarata 099-254-4151 | Oshima-tsumugi | 10:00-18:00 Saturdays, Sundays, public holidays | C-2 |
| 13 Senta Orimono | 1-33-4 Shimoarata 099-252-6101 | Oshima-tsumugi, Western dress, accessories | 10:00-17:00 Sundays, public holidays | C-2 |
| 14 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 |
| 15 Kawabata Weaving Manufacturing | 55-5 Masago Honmachi 099-254-9035 | Oshima-tsumugi looms, drums, shamisen | 8:30-17:00 Sundays | D-2 |
| 16 Kanetoku Fabrics Co., Ltd. | 2-3 Masagohonmachi 099-252-3262 | Oshima-tsumugi, fabric dyed with Satsuma bamboo charcoal, accessories | 9:00-18:00 Sundays, public holidays | D-2 |
| 17 Seika Foods Co., Ltd. | 4-4-5 Toso 099-252-8838 | Local confectionery (Bontan Ame) | 9:00-16:00 reservation required Saturdays, Sundays, public holidays | C-3 |
| 18 Motomura Arts & Crafts | 2-26-15 Yakushi 099-253-2641 | Original cloisonné, engraved jewelry | 13:00-18:00 Irregular, reservation required | B-3 |

Easy guide to Kagoshima

With sightseeing information

Kagos

Former Kagoshima Foreign Engineer's Residence (Ijinkan)
A residence for the foreign engineers who began the operation of the first Western-style spinning mill in Japan. Films and exhibits in the facility present the interesting features and importance of World Heritage.

Io World Kagoshima City Aquarium
The whale shark and rays gracefully swimming in the Kuroshio Tank are exciting for everyone! Dolphin performances can be seen close up.

Ishibashi Memorial Park and Ishibashi Memorial Hall
Stone bridges from the late Edo period have been relocated to this park. The neighboring memorial hall introduces the history of the stone bridges and the techniques applied when building them.

Goromon of Tsurumaru Castle
Tsurumaru Castle was the main residence of the Shimadzu clan of the Satsuma domain. This samurai gate, the largest one of this kind in Japan with its height and width of 20 meters, was restored in 2020 for the first time in about 150 years.

Bronze Statue of Saigo Takamori
Saigo stands looking powerfully at Sakurajima from the foot of Shiroyama, where his life ended. The military uniform he is displayed in is a different style to that of the Saigo statue in Ueno, Tokyo.

Shiroyama Observatory
This observatory is located on top of the hill at an altitude of 107 m. You can enjoy a great view of Kagoshima, Sakurajima and the Kinko bay from here. The night view is also spectacular.

Museum of the Meiji Restoration
A sightseeing facility introducing the history of Kagoshima (then called Satsuma) and Japan during the Meiji Restoration period. Historic houses who supported the Meiji Restoration are also displayed. Movies, games and various other arrangements offer an easy to understand introduction to the history.

Central Area

North Area

| Workshop names | Address Phone number | Main product | Open Hours Closed | Location |
|--|---|---|--|----------|
| 19 Yakusugi Ceder Crafts Kumagai | 828-1 Honmyo-cho 099-294-3548 | Yaku cedar original furniture, Buddhist altars, lucky charms, murals, ornaments | 8:00-17:00 Sundays, public holidays | A-5 |
| 20 Mori Kiln | 2829 Miyaura-cho 099-294-4338 | Pottery, tableware, flower vases, pots | 10:00-16:00 Irregular | A-4 |
| 21 Satsuma Pottery Nishiki Kiln Shuen | 3888-80 Higashimata-cho 099-298-8508 | White Satsuma Pottery (tea utensils, incense burners, ornamental cases and plates) | 9:00-17:00 Sundays | A-5 |
| 22 Kuro-Satsuma-Koriyama Pottery Fujimoto Kiln | 6367 Koriyama-cho 099-298-3687 | Tea utensils, cups, plates, bowls, flower vases | 9:00-18:00 Irregular | A-6 |
| 23 Tobo "Tsuchi to Te" | 3139-10 Koriyama-cho 099-298-3158 | Tableware, flower vases | 9:00-17:00 Irregular | A-6 |
| 24 Glass Studio Busho Co., Ltd. | 1965 Kawakami-cho 099-244-7515 | Shoho Creation, glassware, Satsuma-kiriko cut glass | 9:00-18:00 Irregular | B-4 |
| 25 Yamaou Sangyou | 685 Kawakami-cho 099-243-5010 | Yaku cedar products (Buddhist altars, household Shinto altars, accessories, stationary) | 8:00-17:00 Open everyday | B-5 |
| 26 Bush clover | 6077-15 Yoshino-cho 099-800-7227 | Leather products | 9:00-18:00 Irregular | B-4 |
| 27 Tsumugi Studio Modigliani | 817-92 Yoshino-cho 099-244-6059 | Oshima-tsumugi, Satsuma splash weaving | 9:00-17:00 Irregular | B-5 |
| 28 Shikou Kiln | 555-4 Yoshino-cho 099-244-5561 | Flower vases, tea utensils, plates | 8:00-17:00 Irregular | B-5 |
| 29 Masuda Fabric Corporation | 1-31-22 Yoshino 099-243-7674 | Oshima-tsumugi, Oshima-tsumugi accessories, dyed goods | 10:00-17:00 Irregular | B-4 |
| 30 Bamboo Manufacturing Promotion Center | 9353 Koyamada-cho 099-238-2338 | Bamboo products | 8:30-17:00 Mondays, public holidays, Aug. 15, Dec. 29 through Jan. 3 | A-5 |
| 31 Rakuho Kiln | 986 Okanohara-cho 099-244-3551 | White Satsuma (Wine cups, tea-cups etc.), Black Satsuma (Kurojoka, etc.) | 9:00-17:00 Saturdays, Sundays, public holidays | A-5 |
| 32 Yakushima Tenneken Shumeido | 5-21-5 Tagami 099-285-3181 | Yakushima inkstone | 9:00-18:00 Irregular | B-5 |
| 33 Iwamoto Pottery | 1-1-2 Kotokujidai 099-264-0132 | Bowls, flower vases, art | 10:00-18:00 Sundays, public holidays | B-5 |
| 34 Satsuma Pottery Kiln Shito | 6-28-22 Murasakibaru 099-259-2103 | White Satsuma and Black Satsuma (Tableware, flower vases, accessories, ceramic dolls) | 10:00-19:00 Irregular | B-5 |
| 35 Ougaku-togei, Inc. | 1360 Akamizu-cho, Sakurajima 099-293-3939 | Sakurajima pottery (creative pottery), shochu, pickles | 9:00-17:00 Irregular | B-4 |
| 36 Murayama-togei | 1080 Akamizu-cho, Sakurajima 099-293-2322 | Yagan-yaki (Flower vases, sake cups, tea utensils, plates), lava plates (for BBQ) | 8:30-17:00 Irregular | B-4 |
| 37 Murayamagumi Inc. Sakurajima Lava Processing Center | 979-1 Akamizu-cho, Sakurajima 099-293-2970 | Lava plate for BBQ | 8:00-17:00 Saturdays, Sundays | B-4 |
| 38 Studio Tokara Kano Fabric | 9-22-14 Usuki 099-265-2408 | Oshima-tsumugi, Western style goods | 10:00-16:00 Saturdays, Sundays, public holidays | B-5 |
| 39 Fukamizu Hamono Corporation | 2-14-3 Usuki 099-255-3743 | Knives, sickles, hoes, hatchets, small knives | 8:00-18:00 Saturdays, Sundays, public holidays (Open in the afternoon of the 1st Saturdays) | B-5 |
| 40 Makoto Kiln | 160-15 Uomi-cho 099-266-3487 | Pottery | 11:00-18:00 Irregular | B-5 |
| 41 Tsubaki Kiln | 4-9-15 Higashitaniyama 099-269-1577 | Creative potteries (daily tableware) | 11:00-17:00 Sundays, public holidays | B-5 |
| 42 Hara Kogei Inc. | 1240-1 Haruyama-cho 099-278-4891 | Flower vases, trays, low tables, teacup saucers, large sake cups, etc. | 9:00-18:00 Sundays | B-6 |
| 43 Hara Hiroshi Crafts | 1240-15 Haruyama-cho 099-278-5410 | Traditional handicrafts manually made by potter's wheel | 9:00-17:00 Irregular | B-6 |
| 44 Toku Kiln | 5603 Naoki-cho 090-9400-1679 | Pottery | 10:00-17:00 Irregular | B-6 |

Sakurajima Area

Murayamagumi Inc. Sakurajima Lava Processing Center

Bush clover

Hinoshima Megumikan Rest Shop

Sakurajima Area

Sengan-en

Kirari Yoshida-kan

Yoshida Area

Spaland Rarara

Koriyama Area

Kagoshima Area

Matsumoto Area

North Area

Kagoshima Seasonal Goods Collection! Farmers' market

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

所 Address
☎ Phone number
🕒 Open Hours
🚫 Closed

① Kirari Yoshida-kan



所 1408 Honjo-cho, Kagoshima City
☎ 099-294-4417
🕒 8:00-18:00

休 The 1st Wednesdays (The following Wednesday if this is a public holiday)

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".

② Spaland Rarara



所 1450 Higashimata-cho, Kagoshima City
☎ 099-245-7070
🕒 10:00-22:00

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.

Kagoshima Workshop

- City Area -

Brand Shop
Locally 2,100 local specialties; umami silk and other confectionaries and shochu, all available here.

Kagorin community bicycles
Leisurely enjoy cycling around the city on one of our community bicycles
Contact for more details
Inquiry Kagorin Support Center Tel: 0120-992-599
There are 27 Kagorin cycle ports around the city, making it easy to rent a bicycle at any time. It is very convenient way to travel as you can return the bicycle to any other cycle ports. For more information, please visit the Kagorin website.
<https://www.kys-cycle.jp/kagorin/>

| Period of use | Registration fee | Rental fee |
|----------------------------------|------------------|---|
| 1 day * mobile phone is required | 200 yen | - If you give the bike back within 30 minutes to any Kagorin Cycle Port, no rental fee would be charged. - If you use the bikes for over 30 minutes, it costs 100 yen every 30 minutes |

* You can rent the bike by the hour, but please note that this service requires a credit card.

Workshops in City Area: Senmu, Senta Orimono, Kyuno Fabric Co., Ltd., Genuine Oshima-tsumugi, Seki Silk Fabrics, Oshima-tsumugi Gallery & Studio PONGEE, Kamimura Silk Fabrics, Seika Foods Co., Ltd., Kanetoku Fabrics Co., Ltd., Kawabata Weaving Manufacturing, Satsuma Pottery Kiln Gyokutozan, Fuku Kiln.

Landmarks: Kagoshima Port (Honkou-ku), Tenpozan Park, Tenpozan-ohashi Bridge, Tenpozan Bridge, Kagoshima Chuo Police Station, Kagoshima City International Exchange Center, Kagoshima University, Kagoshima Prefectural Office, Kagoshima City Library, Kagoshima Municipal Science Hall, Kagoshima City Hospital, Kagoshima University Hospital, Kagoshima City Transportation Bureau, Kagoshima City Zoo, Kagoshima Zoo, Kagoshima University, Kagoshima Prefectural University, Kagoshima Prefectural Gymnasium, Kagoshima Prefectural Baseball Stadium, Kagoshima City Stadium, Kagoshima City Library, Kagoshima Municipal Science Hall, Kagoshima City Library, Kagoshima Municipal Science Hall, Kagoshima City Library, Kagoshima Municipal Science Hall.

Transportation: JR, National Roads, City Tram, Kagoshima City View Bus, Kagoshima City View Night View Course.

Legend: Pottery, Oshima-tsumugi (Oshima silk), Yaku cedar and wood products, Bamboo products, Others, Kagorin.

- Kagoshima Brand Shop (Kagoshima Products Association) TEL.099-225-6120
- Kagoshima Shochu Makers Association TEL.099-222-2678
- Kagoshima Prefecture Fish Paste Association TEL.099-222-0297
- Kagoshima Prefecture Green Tea Commercial Association TEL.099-268-6181
- Kagoshima Prefecture Confectioners Association TEL.099-222-2578
- Sweet Potato Industry Development Association TEL.099-296-8837
- Kagoshima Prefecture Pickles Commerce and Industry Association TEL.0993-34-1180
- 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 TEL.099-268-1722
- Yakusugi Cedar Woodcraft Association TEL.099-269-5202
- Kagoshima Prefecture Miso and Soy Sauce Industrial Association TEL.099-226-3660

Kagoshima City Tram

Kagoshima city trams operate on a track covered in lawn. Enjoy the tram ride to your sightseeing destination.

Pay your fare when you get off. Make sure you get on through the back door.

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

| Line | Route | Distance | Required time |
|------|---|----------|----------------|
| 1 | Kagoshimaeki-Mae [via Kishaba] to Taniyama | 9.4km | Approx. 43 min |
| 2 | Kagoshimaeki-Mae [via Kagoshima Chuoki-Mae] to Korimoto | 5.6km | Approx. 35 min |

● Contact: Tram Management Division, Kagoshima City Transportation Bureau Tel: 099-257-2116

Tourist Information Center

| Name | Address | Hours |
|--|---|--|
| 1 Kagoshima Sightseeing Guide Station | 1F Ninomaru Bldg., 2-30 Shiroyama-cho 099-208-4701 | 9:00-19:00 (Mar.20 to Aug. 31) 9:00-17:30 (Sept. 1 to Mar. 19) Dec. 29 to Jan. 3 |
| 2 Tenmachi Salon | 8-22 Higashisengoku-cho 099-213-9574 | 10:00-19:00 Dec. 31, Jan. 1 |
| 3 Tourism Exchange Center | 1-1 Uenosono-cho 099-298-5111 | 9:00-19:00 Open everyday |
| 4 Kagoshima Chuo Station Kagoshima Sightseeing Guide Station | 2F Kagoshima-chuo Bldg., 1-1 Chuo-cho 099-253-2500 | 8:00-19:00 Open everyday |

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

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

● Contact: Bus Management Division, Kagoshima City Transportation Bureau Tel:099-257-2117

With sightseeing information

Kagoshima Workshop Map

- Wide Area -

Workshops in Wide Area: Higashi Shuzo Co., Ltd., Iwagawa Meiboku, Genuine Oshima-tsumugi Kubota Fabric Co., Ltd., Kyushu Meiboku Co., Ltd., Nyoisan Seisen-ji Chotaro-yaki Kiln, Arimura-ya Co., Ltd., Hombu Shuzo Brewery and Distillery, Galleria Hombu, Amami-no-Sato, Fuji Silk Fabric Studio Hanairo, Katekaru Meiboku Shop, Hokazono Meiboku Inc., Fujiyasu Jouzou Co., Ltd., Satsuma Metal Art & Craft Cu Art, Studio Hoen, Keizan Kiln Nanshu Workshop, Tsumugi Studio Shuen, Chotaro-yaki Kiln, Hiraoka Zoological Park, Green Farm (Agricultural Park in Kagoshima City Tourism), Yakiyama Kiln, Yabusugi Factory Ariyoshi Folkcraft Shop, Yabusugi Factory, Handmade Yaku Cedar Crafts Shop, Kiire-no-mori, Higo Kiln, Yabusugi Factory Ariyoshi Folkcraft Shop, Yakiyama Kiln, Yabusugi Factory, Handmade Yaku Cedar Crafts Shop, Hombu Shuzo Brewery and Distillery, Galleria Hombu.

Landmarks: Nukumi Station, Ibusuki City, Maehama Station, Kiire Branch, Nakamyo Station, Kiire Station, Sesekushi Station, Hirakawa Station, Goino Station, Chiran I.C., Kawanabe I.C., Chiran-cho, Minamiyushu City.

Green Farm (Agricultural Park in Kagoshima City Tourism):
Enjoy a full day of activities such as harvesting vegetables, baking pizza, camping, playing on the playground equipment and eating at a restaurant specializing in farm produce.

Hirakawa Zoological Park:
Kagoshima Zoo is located in a southern Japanese green environment. The zoo is popular for its koalas, which can't be found anywhere else in the Kyushu region.

South Area

| Workshop names | Address | Main product | Open Hours | Location |
|---|--|---|---|----------|
| 46 Higashi Shuzo Co., Ltd. | 1-37-1 Komatsubara 099-268-2020 | Shochu | 8:00-17:00 土曜・日曜・祝日 | C-5 |
| 47 Iwagawa Meiboku | 3-98 Tokai-cho 099-268-3851 | Yaku cedar products (tables, screens, alcove posts, display shelf) | Irregular | C-5 |
| 48 Genuine Oshima-tsumugi Kubota Fabric Co., Ltd. | 13-12 Tokai-cho 099-254-5847 | Oshima-tsumugi | 9:00-17:30 Sundays, public holidays | C-5 |
| 49 Kyushu Meiboku Co., Ltd. | 3-93 Tokai-cho 099-267-1366 | Buddhist altars, household Shinto altars, golf putter, etc. | 9:00-18:00 Sundays, public holidays *Reservation by phone is required when visiting on Sundays and national holidays. | C-5 |
| 50 Amami-no-Sato | 1-8 Nanei 099-268-0331 | Oshima-tsumugi, Oshima-tsumugi accessories, silk scarves | 9:00-17:00 Open everyday | C-5 |
| 51 Fuji Silk Fabric Studio Hanairo | 1-6 Nanei (Amami-no-Sato) 099-268-0331 | Oshima-tsumugi products, scarves, neckties | 9:00-17:00 Open everyday | C-5 |
| 52 Arimura-ya Co., Ltd. | 3-24-5 Nanei 099-269-5711 | Satsuma-age, Kamaboko (boiled fish paste) | 8:20-17:00 Sundays | C-5 |
| 53 Studio Hoen | 2-4138 Taniyamachou 099-266-3145 | Black Satsuma Pottery (vases, tableware) | 10:00-17:00 Irregular | C-5 |
| 54 Keizan Kiln Nanshu Workshop | 6-5 Jigenji-cho 099-801-1962 | White Satsuma Pottery (incense burner, large sake cup, vessels) | 9:00-18:00 Irregular | C-5 |
| 55 Katekaru Meiboku Shop | 6-2-20 Nanei 099-262-0238 | Yaku cedar products (Shoji piece boxes, trays, flower stands, plates) | 9:00-18:00 The 2nd Saturdays | C-5 |
| 56 Hokazono Meiboku Inc. | 6-2-18 Nanei 099-261-8505 | Yaku cedar products, tables, shelves, screens, alcove posts, alcove sets | 8:30-17:30 Sundays, public holidays | C-5 |
| 57 Fujiyasu Jouzou Co., Ltd. | 2-1-10 Taniyamako 099-261-5151 | Miso, soy sauce, other processed seasoning | 9:00-17:00 * advanced reservation required Saturdays, Sundays, public holidays | C-5 |
| 58 Tsumugi Studio Shuen | 662-1 Shimofukukoto-cho 099-261-7708 | Oshima-tsumugi stoles, masks, accessories | 10:00-17:00 Sundays | C-5 |
| 59 Nyoisan Seisen-ji Chotaro-yaki Kiln | 6878 Shimofukukoto-cho 099-261-3321 | Black Satsuma Pottery (flower arrangement utensils, tea utensils, tableware, sake cups) | 9:00-18:00 Sundays | C-5 |
| 60 Chotaro-yaki Kiln | 2962-6 Shimofukukoto-cho 099-268-3313 | pottery | 8:00-17:00 Irregular | C-5 |
| 61 Satsuma Muso Musogura Shop | 1-1-17 Nanatsujima 099-261-8586 | Shochu | 9:00-17:00 Saturdays, Sundays, public holidays | C-5 |
| 62 Satsuma Metal Art & Craft Cu Art | 1-4-6 Nanatsujima 099-261-3396 | Metal carving (sake set, Flowery shaped plates, accessories) | 9:00-17:00 Sundays, public holidays, the 2nd and 4th Saturdays | C-5 |
| 63 Kagoshima Tabi no Eki Masaru-jo | 1-5-1 Nanatsujima 099-297-6711 | Karukan, Satsuma-age fish cake | 9:00-16:30 Wednesdays (The following business day if this is a public holiday) | C-5 |
| 64 Higo Kiln | 3606-2 Hirakawa-cho 099-262-5516 | Tableware, vases | 9:00-18:00 Irregular | C-5 |
| 65 Yabusugi Factory Ariyoshi Folkcraft Shop | 6612-1 Kiire Sesekushi-cho 099-347-0613 | Yaku cedar products | 8:30-17:00 Open everyday | D-5 |
| 66 Yakiyama Kiln | 1805-2 Nakamyo-cho, Kiire 099-345-2013 | Pottery, tableware, flower vases, candles | Irregular | D-5 |
| 67 Yabusugi Factory, Handmade Yaku Cedar Crafts Shop | 5820-30 Kiire Hitokura-cho 099-345-2181 | Yaku cedar products (doll, chopsticks, sake barrel, cup) | 8:00-17:30 Open everyday | D-5 |
| 68 Hombu Shuzo Brewery and Distillery, Galleria Hombu | 3-27 Nanei 099-822-7011 | Shochu | 10:00-15:30 Saturdays, Sundays, public holiday (Mid-August, year-end and new year holidays) | C-5 |

Hands-on activities Workshop visit

* 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.

③ Matsumoto Fresh-kan Ochabatake

所 1065-1 Haruyama-cho, Kagoshima City
☎ 099-278-1482
🕒 8:30-17:00
📌 Open every day except for year-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 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.

④ Hinoshima Megumikan Rest Shop

所 1722-48 Yokoyama-cho, Sakurajima, Kagoshima City
☎ 099-245-2011
🕒 9:00-18:00
(restaurant closes at 16:00)
📌 The 3rd Mondays
(The following day if this is a public holiday)
Sales products: souvenirs, processed agricultural products, vegetables, fruit, potteries

Sakurajima daikon radishes, Sakurajima mini mandarins, loquats and other local specialties of Sakurajima are available. The adjacent restaurant offers menus using local specialty ingredients.

⑤ Kiire-no-mori

所 6809-2 Kiire Hitokura-cho, Kagoshima City
☎ 099-345-4141
🕒 (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.

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



Satsuma-age

Kagoshima Prefecture Fish Paste Association

☎ 099-222-0297

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



Shochu

Kagoshima Shochu Makers Association

☎ 099-222-2678

🏠 8-15 Kinko-cho, Kagoshima City, 892-0836



Green Tea

Kagoshima Prefecture Green Tea Commercial Association

☎ 099-268-6181

🏠 3-11-28 Nanei, Kagoshima City, 891-0122



Local Confectionaries

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



Meat Products

JA Shokuniku Kagoshima Co., Ltd.

☎ 099-258-5225

🏠 15 Kamoikeshinmachi, Kagoshima City, 890-0064



Processed Marine Products

Kagoshima Prefecture Fisheries Cooperative Association

☎ 099-253-7811

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



Miso and Soy Sauce

Kagoshima Prefecture Miso and Soy Sauce Industrial Association

☎ 099-226-3660

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



Pickles

Kagoshima Prefecture Pickles Commerce and Industry Association

☎ 0993-34-1180

🏠 860-2 Yamagawaoyama, Ibusuki City, Kagoshima Prefecture, 891-0514



Genuine Oshima-Tsumugi Silk

Genuine Oshima-Tsumugi Silk Fabric Association

☎ 099-204-7550

🏠 4-7 Oroshihonmachi, Kagoshima City, 891-0123



Satsuma Pottery

Kagoshima Prefecture Satsuma Pottery Association

☎ 099-294-9039

🏠 1571 Miyama, Higashiichiki-cho, Hioki City, Kagoshima Prefecture 899-2431



Satsuma Kiriko Cut Glass

Shimadzu Ltd., Satsuma Glass Crafts

☎ 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



Satsuma Tinware

Suzuhiko Asada Tinware

☎ 099-222-2752

🏠 6-19 Tenokuchi-cho, Kagoshima City, 892-0845



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



Bamboo Products

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
11-1 Yamashita-cho, Kagoshima City, 892-8677
TEL.099-216-1323 FAX.099-216-1303

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