

English

The local charms of the area
—both known and unknown—all in a single volume!

Everything You Need to Know

About
Yokkaichi



まるごと
ぜんぶと



The more you know,
the more you'll fall in love
with the area!

Shops to take out-of-towners Is milk with *gyoza* a Yokkaichi thing? Momotaro: the go-to *onigiri* joint! A hub for quality sake Kinmiya + Hoppy = the perfect combo! What makes for a great Yokkaichi gift? Everyone's favorite *nagamochi* rice cakes! #1 in all of Japan for *kabuse* tea production! #1 in all of Japan for earthen pot production! The adorable Konyudo-kun Suddenly in the mood for *tonteki* pork steak Digging the industrial landscape night views For a nice

Digest
Edition





Tonteki Set - "Single" 1,940 yen

Choose between three sizes ("single," "semi-double," and "double") of *tonteki* and adjust the servings of rice, garlic, and cabbage to your liking. This dish regularly sells out, so it is not available on Saturdays

Takakura

陸産

Takakura prepares its *tonteki* with loin used to make fried pork cutlets. While this dish uses a heavily marbled cut of pork, it has a simpler flavor than the usual *tonteki*, and is prepared with a light sauce that matches the quality of the meat. The heaped serving of cabbage is also really tasty.

☎ 059-358-3322 ☎ 2-6-8 Akahori, Yokkaichi ☎ 11:00 am - 1:00 pm (last entry); 5:00 pm - 7:30 pm (last entry) *You will be seated as long as you arrive by the listed last entry times
 ☎ Wed. & Thu. ☎ 5 spaces ☎ 7 min walk from Akahori Sta. on the Yokkaichi Asunarou Railway [MAP●P12 E4]

What is *tonteki*?

More than just a pork steak, *tonteki* is a thick cut of pork sautéed in a thick sauce with garlic. It was first served by restaurants in downtown Yokkaichi shortly after the end of World War II, fanning out across the city from Chinese restaurants and places specializing in meat dishes. Today you will find it served in Western-style restaurants, ramen places, *izakaya* pubs, and other eateries in and around Yokkaichi!

Tonteki Set 1,650 yen

This dish is sautéed in a rich, heavy sauce but still leaves a light aftertaste, bringing out the rich savory flavor of the meat. It also comes with a Chinese-style soup and rice



Start with *tonteki*!

With so many variations on cuts of meat, sauces, and more, you can compare each restaurant's distinct take on this flavorful dish!

Matumoto Rairaiken

まつもとの来菜園

This shop carries on the legacy of "Rairaiken Honten," said to be the birthplace of *tonteki*. The secret sauce, which is prepared using the same combination of ingredients and cooking method as the original, is sure to make your mouth water. Their set includes unlimited pork miso soup, rice, and pickles. You can also ask for more cabbage!

☎ 059-353-0748 ☎ 2-7-24 Matsumoto, Yokkaichi
 ☎ 11:00 am - 2:00 pm (until 1:00 pm on Sat., Sun. & national holidays); 5:00 pm - 7:00 pm ☎ Mon. & Tue. ☎ 30 spaces ☎ 3 min walk from Kintetsu Ise-Matsumoto Sta. [MAP●P12 B2]

These are the key elements of *tonteki*!

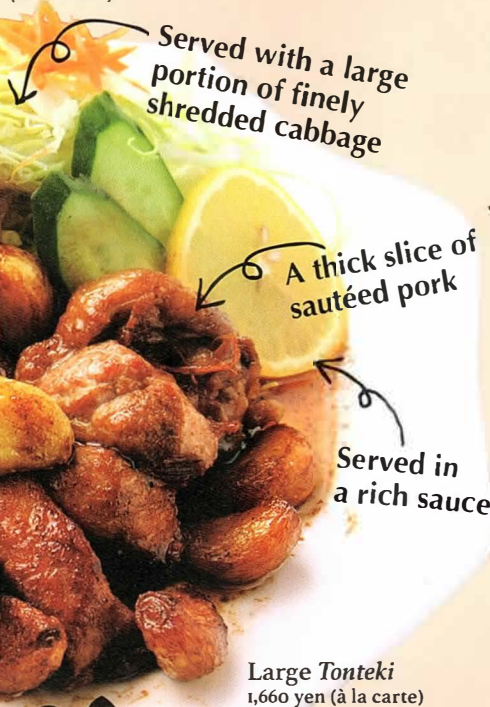
Served with a large portion of finely shredded cabbage

A thick slice of sautéed pork

Served in a rich sauce

The pork loin is normally cut to resemble a baseball glove

Plenty of garlic



Large Tonteki
 1,660 yen (à la carte)

This tender and juicy cut of pork shoulder is sautéed to perfection by listening to the sizzle, something only possible by a well-practiced ear. Make sure to try it with piping-hot garlic!

Yokkaichi's "Must-eats"!

Tonteki

(200 g) 1,430 yen

This cut of pork shoulder is first seared on its surfaces in lard, then slowly cooked over a low flame to maintain the juices inside

Tontekiya Chan Yokkaichi Branch

トンテキ屋ちゃん 四日市店

After being fried in lard, this tender piece of pork shoulder with just the right amount of fat is steam-fried slowly over a low heat with garlic. The special spicy sauce accompanying the meat contains a blend of multiple spices and seasonings that will whet your appetite.

☎ 059-356-1550 ☎ 1-2-20 Yasujima, Yokkaichi ☎ 11:30 am - 3:00 pm; 6:00 pm - 12:30 am (from 5:00 pm on Sat., Sun. & national holidays) *Last order taken 30 min before closing ☎ Open year-round ☎ None ☎ 2 min walk from the South Exit of Kintetsu Yokkaichi Sta. [MAP●P12 E5]

Ichiraku Chinese Cuisine

中華料理 一楽

Opened in 1972, Ichiraku has the three markings of a good Chinese restaurant: food that's cheap, quick, and tasty. The key to this popular *tonteki* dish is its sweet-and-spicy aged soy sauce, which is continuously topped up. Other tasty à la carte dishes include fried rice made with homemade grilled pork and *gyoza* dumplings.

☎ 059-351-8509 ☎ 10-2 Suwasakaemachi, Yokkaichi ☎ 11:00 am - 2:30 pm; 4:00 pm - 8:30 pm (occasionally closed) ☎ Thu. ☎ None ☎ 3 min walk from the North Exit of Kintetsu Yokkaichi Sta. [MAP●P12 E5]



Chutoro Tuna Rice Bowl 1,780 yen

This rice bowl is a cut above with its generous topping of *chutoro* (medium fatty tuna) taken from high-quality Pacific bluefin tuna

While this area is known as an industrial port, you can also find specialty fish restaurants with long lines snaking out the door!

The fish tastes great too!



Yokkaichi Himono Syokudo

四日市ヒモノ食堂

This is the flagship restaurant of processed seafood products manufacturer Beni. Customers choose their preferred dried fish and have it grilled by a skilled griller who will bring out the umami, nutrition, and aroma of the fish.

☎059-365-3123 ♣2-1-30 Fuso, Yokkaichi ⌚7:00 am – 7:00 pm (until 8:00 pm on Sat., Sun. & national holidays) *Last order taken 30 min before closing ☒Open year-round ♢40 spaces ♣15 min walk from JR Tomida Sta. [MAP●P12 B3]

Maguro Restaurant

まぐろレストラン

Operated by processed seafood manufacturer Daien Foods, Maguro Restaurant got its start as a place to eat and sleep for fisherman after landing a catch of tuna. The menu features a wide variety of dishes, including rice bowls with a selection of tuna prepared in different ways, sashimi sets, and side dishes that are changed daily.

☎059-365-6064 ♣2-1-15 Fuso, Yokkaichi ⌚8:00 am – 8:00 pm (Last order taken at 7:30 pm) Until 9:45 am, only breakfast sets are available ☒Jan. 1 ♢100 spaces ♣15 min walk from JR Tomida Sta. [MAP●P12 B3]



Milk 160 yen

Uchiyama Milk, served here in bottles, goes great with *gyoza*. Fruit-flavored milk and coffee-flavored milk are also available.

Pan-Fried Gyoza

1 Serving 420 yen

These dumplings are completely homemade, from their filling to the skin they are wrapped in. Enjoy the contrasting textures between the soft, chewy side and the golden brown crispy side.

Shinmikaku Honten

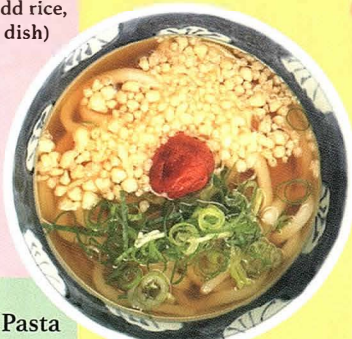
新味覚 本店

This specialty *gyoza* (dumpling) restaurant has been in business for over half a century. Crispy and slightly chewy on the outside, these dumplings are stuffed with a mixture of minced meat, cabbage, Chinese onions, and onions. The filling is on the lighter side, which brings out the sweetness of the meat and vegetables. Tastes amazing dipped in chili oil with garlic!

☎059-353-1724 ♣2-10-1 Kubota, Yokkaichi ⌚11:30 am – 3:00 pm (closes once dishes sell out) ☒Mon. & Tues. after every 3rd Mon. ♢17 spaces ♣12 min walk from Kintetsu Nakagawara Sta. [MAP●P12 D4]

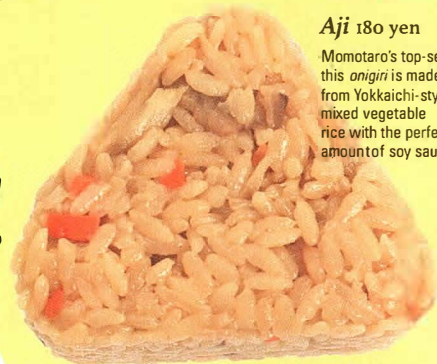
People from Yokkaichi can't get enough of this local dish!

Local soul food!



Momotaro Udon Noodles 385 yen

With a simple topping of *tenkasu* (tempura crumbles), a pickled plum, and green onions, this staple dish is popular with young and old. The pickled plum is a nice touch!



Aji 180 yen

Momotaro's top-seller, this *onigiri* is made from Yokkaichi-style mixed vegetable rice with the perfect amount of soy sauce

Onigiri Momotaro Kubota Honten

おにぎりの権太郎 久保田本店

An *onigiri* (rice ball) chain that grew out of Yokkaichi, Onigiri Momotaro cooks their rice while paying attention to five components: rice, water, heat, fluffing, and cooling. In addition to the ten types of *onigiri* it always has available, the chain also sells *udon* dishes, side dishes, *bento* (boxed meals), and *ohagi* (sticky rice and red bean paste cakes) (each store may have a slightly different lineup).

☎059-352-2195 ♣1-6-54 Kubota, Yokkaichi ⌚7:00 am – 8:00 pm ☒Open year-round ♢11 spaces ♣10 min walk from Kintetsu Nakagawara Sta. [MAP●P12 D4]



Cast-iron Pasta 630 yen

The sizzling sound and rising aroma are sure to make your mouth water

Casa Tabe

カーサ タベ

Known for carrying on the tradition of making Italian dishes on a cast-iron skillet for 50 years, Casa Tabe uses 1.9 mm thick noodles boiled and set aside to bring out their chewiness. The acidity of their tomato sauce made mainly with Kagome ketchup together with their soft and runny eggs make for an outstanding combination.

☎059-351-4495 ♣19-5 Suwasakaemachi, Yokkaichi ⌚11:00 am – 2:30 pm; 5:00 pm – 10:00 pm (open until 11:00 pm on Fri. & Sat., and until 9:00 pm on Sun. & national holidays) *Last order taken 30 min before closing ☒Mon. (or the following Tues. when Mon. is a national holiday) & dinner service on the 1st, 3rd, and 5th Sun. ♢None ♣3 min walk from the North Exit of Kintetsu Yokkaichi Sta. [MAP●D10 C1]

You can never go wrong with noodles!

For the unparalleled taste of Yokkaichi's famous noodles, head here!



Hachinoashiha

鉢ノ浅葉

There is always a line outside this popular establishment, whose main draw is salt broth ramen made with soup that primarily uses chicken local to Kumano and homemade noodles made with Hokkaido wheat. The *chashu* (roasted meat) made from Kumano chicken breast, thigh, and tenderloin meat and wonton dumplings containing minced meat ground in-house are tasty as well!

☎059-351-5227 ♣1-12 Shirokita-cho, Yokkaichi ⌚11:00 am – 3:00 pm (closes once dishes sell out) ☒Mon. (may be closed for consecutive days) ♢9 spaces ♣10 min walk from the South Exit of Kintetsu Yokkaichi Sta. [MAP●P12 E4]

Salt Broth Ramen with Chashu & Wonton Dumplings 1,350 yen

All the components of this ramen, from its chicken and pork *chashu* toppings to the wonton dumplings and bamboo shoots, come together to

Manjiro

万次郎

This confectionary workshop is operated by the fifth-generation owner of Maruman Seicha, a tea producer that was originally founded in 1890. Its sweets, which are made with two types of *kabuse* tea grown on a company-run farm, are all filled with the sweet, robust, and slightly bitter flavors of the tea. Besides its tea, Manjiro also uses locally produced ingredients whenever possible, such as butter from Yokkaichi Dairy and honey from Kawamura Apiary.

☎ 090-2573-9484 📍 Maruman Seicha, 1320-10 Suizawa-cho, Yokkaichi [MAP●P12 B1]

*This shop has no physical location. Please purchase from the official online shop or visit Kabusecha-Café, Iseji Terrace, etc.



Manjiro Pudding
6 pack 2,200 yen

This three-layered pudding contains only strong-flavored first flush tea. The *hojicha* (roasted tea) flavor is also popular



Tea-Tasting Set
1,200 yen

Sample three kinds of tea of your choice with this set. It comes with a piece of confectionery and tea poured over rice crackers (*arare no chazuke*)

Manjiro Cookies
350 yen each

One of Manjiro's top-sellers, these cookies are made by kneading lots of tea leaves into the dough. They taste good even when refrigerated!



Open three days a week, this café has a nostalgic atmosphere with its earthen floor and veranda

Kabusecha-Café

かぶせ茶カフェ

This is a shop and café specializing in *kabuse* tea operated by tea producer Marushige Shimizu Seicha. Located within an over 70-year-old traditional Japanese-style house, the café serves *kabuse* tea alone as well as poured over rice crackers (*chazuke*), along with tea-flavored desserts and a 400-yen children's set that comes with tea and confectionery. Various kinds of tea leaves grown on the company-run plantation are also available for purchase in the shop.

☎ 059-329-2611 📍 998 Suizawa-cho, Yokkaichi ☎ 10:00 am - 5:00 pm ☎ Sun. to Wed. ☎ 10 spaces ☎ 17 min drive from the Higashi-Meihan Expwy Yokkaichi IC [MAP●P12 B1]



Various Tea Leaves

A diverse array of tea leaves grown on the company plantation are available for purchase, including *kabuse* tea bags for 864 yen and 100g of Tobikkiri Kabuse Tea, the shop's most popular item, for 1,728 yen

Yokkaichi's Specialty Goods and Traditional Crafts

The town of Suizawa rests at the base of Mt. Nyudogatake, one of the Suzuka Mountains. The beautiful ridges forming tea plantations spread upward along the gentle sloping foothills. The Hokusei region, home to Suizawa and other tea-producing areas, produces more *kabuse* tea than anywhere else in Japan. When new buds appear, they are covered in black cloth to shield them from sunlight, thereby ensuring that they contain a higher amount of amino acids (theanine) than ordinary green tea. The resulting tea has a deeper aroma and more robust and full-bodied flavor.





Shiko Kyusu Teapot

Starting from 5,500 yen
This teapot is full of ingenious touches, from its optimized tea strainer and notched lid for easy pouring, to its V-shaped spout for a clean pour. The smooth interior has a glass-like finish and is easy to clean.

Hitoshizuku Teapot

Starting from 3,300 yen
This teapot carries over the Shiko Kyusu teapot's tea strainer, spout, and glazed interior, while making it possible to enjoy tea in a more casual way.



bestpot

16 cm (1.5 l) 23,100 yen

The product of precision machining technology, this innovative pot works by sealing in heat and steam, thereby eliminating the need to cook food in water or oil. This allows ingredients to retain their great flavor and nutrients.

MOLATURA Official Shop

MOLATURA直営店

MOLATURA is an in-house brand launched by precision components machining company Nakamura Manufacturing. Several Banko ware cookware products have been developed under this brand, including bestpot, an earthen pot for waterless cooking made using high-precision machining technology, and RANGESTAR, which is specifically intended for use with microwaves and toaster ovens.

☎ 059-336-5321 📍 1245 Hironaga-cho, Yokkaichi 🕒 8:00 am - 5:00 pm
🗓 Sat., Sun. & national holidays 🍽 5 spaces [MAP●P12 A3]

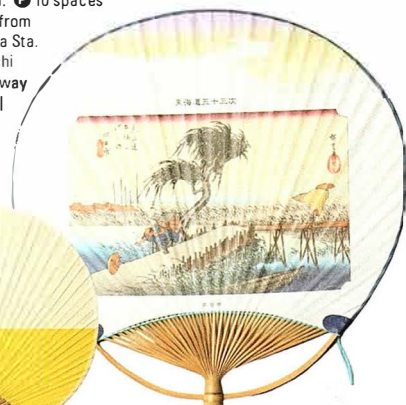
Hinaga *uchiwa* fans have been produced in Hinaga since Japan's Edo period (1603-1867). Today, their tradition is upheld by a single establishment: Inatoh. The most prominent characteristic of these fans is that a single slim piece of bamboo is used as their handle. *Medake* bamboo, the same material used in fishing rods, is finely split and alternately woven in a three-dimensional bag shape. This gives the fans a bow-like suppleness that creates a soft breeze when used. Hinaga *uchiwa* fans are Designated Traditional Crafts of Mie Prefecture.

Inatoh Hinaga Uchiwa

日永うちわ 稲穂

Inatoh is the sole manufacturer preserving the traditions of Hinaga *uchiwa* fans. Even today, craftsmen make each individual fan by hand. While preserving the traditions and techniques of fan-making, Inatoh is also working on creating *uchiwa* fans for the modern era, such as scented fans and collaboration items.

☎ 059-345-1710 📍 4-4-48 Hinaga, Yokkaichi 🕒 10:00 am - 6:00 pm
🗓 Tue. & Wed. 🍽 10 spaces
🚶 5 min walk from Minami-Hinaga Sta. on the Yokkaichi Asunarou Railway [MAP●P12 C3]



Yokobari

3,850 yen
This is an oval fan

Fujiso Pottery

藤島製陶所

Kenji Fujii, the fourth-generation owner of this pottery workshop, has maintained its long-standing traditions since its founding in 1907. Wanting to continue creating Banko ware that keep up with the times, Fujii came up with ceramics suited for modern modes of living, such as teapots with an emphasis on ease of use and IH-compatible earthen pots.

☎ 059-331-4492 📍 1-7-22 Hattai, Yokkaichi 🕒 10:00 am - 5:00 pm
🗓 Sat., Sun. & national holidays
🚶 Available 🚶 7 min walk from Kintetsu Kasumigaura Sta. [MAP●P12 B3]

Yokkaichi Banko ware is said to have first been produced in the Genbun era (1736-1741) by potter Rozan Nunami, who, having a burgeoning interest in tea, came to the village of Obuke (present-day Obuke, Asahi-cho) and opened a kiln. The earthen pots, which account for roughly 80% of all earthen pots produced in Japan, and teapots, typified by the use of purple-brown clay known as *shidei*, are particularly well known. Today, about 280 years after its origin, over 100 pottery workshops and wholesalers centered around Yokkaichi and the town of Komono continue on the tradition of this important Japanese craft.



Oyachi Hand-Pulled Noodles

The history of *somen* noodles in the Oyachi area began when a traveling monk imparted the technique for making those noodles around the mid-19th century. *Somen*-making spread as a side business during the off-season for farming in the wintertime, and at its peak around the 1920s to 30s, there were supposedly over 300 businesses involved in the practice. Despite the decrease in farmers, who were the ones making *somen*, several noodle-making establishments are still carrying on Oyachi's tradition of hand-pulled noodles even today. There are three brands: *Kingyo* (Goldfish) Crest, *Mugi* (Barley) Crest, and *Ougi* (Fan) Crest.

Watanabe Hand-Pulled Noodle-Making Shop

渡辺手延製麺所

Known for the "*Kingyo*" (Goldfish) Crest, this shop makes its *somen* noodles in a dedicated low-temperature drying room through a repeated process of drying and rehydrating, which slowly dries and ages the noodles. The resulting *somen* has a springy and smooth texture when eaten. Watanabe only makes *somen* between the months of December and February, focusing on *udon* and *hiyamugi* (wheat flour) noodles during the other months of the year. There is a shop to purchase the noodles on the premises.

☎ 059-366-3522 📍 1-13-9 Kawakita, Yokkaichi 🕒 11:00 am - 6:00 pm 🗓 Sat.



Kingyo Crest Hand-Pulled Somen Noodles

Five bundles (53 g ea.) 648 yen (items available may differ across retailers)

"*Kingyo*" (Goldfish) Crest *somen* noodles contain the finest

Hinaga Uchiwa

Fun to give, a joy to receive!

Gifts from Yokkaichi

Thin-Skinned Manju Buns (Sake/Brown Sugar) 170 yen each

Thin skins made by fermenting sticky rice with rice *koji* are stuffed with a coarse red bean paste containing cooked Hokkaido adzuki beans with added crystal sugar. The subtle aroma of sake is also a plus.



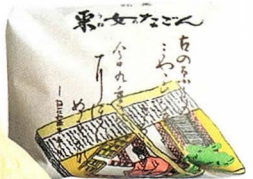
Doriimu 320 yen each

These colorful fruit-filled buns are made with soft *gyuhi* and are filled with a mixture of fruit and white bean paste. A lineup of nine varieties, including limited seasonal flavors, are available, such as "yume ichigo" strawberry flavor.



A Nagamochi Rice Cakes 7 cakes (in a bamboo sheath-style packet) 700 yen

These rice cake confectioneries contain red bean paste made with high-quality adzuki beans produced in Hokkaido. While they are best enjoyed in their soft, freshly made state, they also taste great heated in a frying pan or oven.



Uneme Nagon 5 pieces 864 yen

These famous confectioneries contain slowly cooked coarse red bean paste and soft *gyuhi* (sticky rice flour) inside their wafers.



Kuki Pure Sesame Oil (Dark) 600 g 1,098 yen (online price)

Kuki's popular Yamashichi sesame oil is noted for its mellow taste and light aroma, while its cold-pressed Taihaku Sesame Oil makes use of the ingredients' original flavor and aroma. If you are looking for a sesame oil with a strong flavor, Kuki's "Dark" sesame oil is highly recommended.



Kuki Yamashichi Pure Sesame Oil 170 g from 421 yen



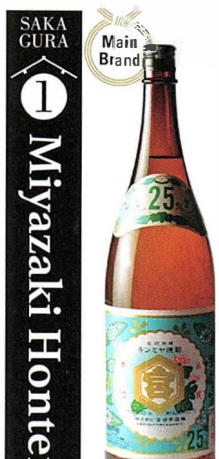
Kuki Taihaku Pure Sesame Oil 170 g from 410 yen



Yokkaichi's Six Sakagura

With traditions passed down since Japan's Edo period, Yokkaichi's six *sakagura* (breweries) continue to produce highly original local sake today

*Prices include tax (subject to change)



Miyazaki Honten was founded in 1846. One of its products, Kinmiya, is a sweet and mellow shochu brewed using the soft water of the Suzuka River. A classic way of drinking Kinmiya at many *izakaya* bars, even today, is mixing it with the beer-like drink Hoppy. Another popular product is Miyanoyuki, a refined sake that is also smooth and sweet.

Kikkomiya Shochu (Kinmiya) 1,800 ml 1,595 yen

Kinmiya boasts the highest quality among *korui* (multi-distilled) shochu. It is called "Kinmiya" due to the gold-colored ("kin") "miya" crest on its label.

☎ 059-397-3111 ☎ 972 Minamigomizuka, Kusu-cho,

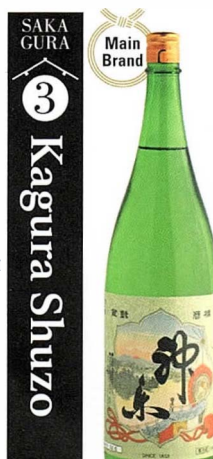


Ito Shuzo brews high-quality Japanese sake in limited quantities using carefully selected ingredients from Mie Prefecture. In addition to traditional sake characterized by its robust flavor, the ambitious brewery also offers unique champagne-like sake and even bread and cakes made with sake lees, thereby carving out a new niche in the world of Japanese sake.

Uzume Yamahai-Junmai HOUJOU-NO-MAI 720 ml 1,430 yen

This traditional-style sake with a deep, robust flavor is brewed using the "Yamahai" method. Ideally served hot, this sake is well-paired with dishes like *sukiyaki* and *oden*.

☎ 059-326-2020 ☎ 110 Sakura-cho, Yokkaichi ☎ 10:00 am - 5:00 pm ☎ Tue. & Wed. ☎ Available



This brewery got its start by creating a refined sake, also called Kagura, in 1858. Today, the sixth-generation owner combines traditional brewing techniques with modern fermentation engineering to brew sake using carefully selected ingredients produced in Mie Prefecture, such as general-purpose rice from Iga and yeast from the Mie Prefecture Industrial Research Institute.

Kagura Tokubetsu Junmai Namazake 1,800 ml 2,640 yen

Characterized by its fruity aroma, this sake has a delectable taste that people new to sake can also enjoy. Serve it chilled or at room temperature.

☎ 059-321-2205 ☎ 326 Muroyama-cho, Yokkaichi ☎ 9:00 am - 5:30 pm ☎ No regular holidays ☎ Available ☎ 16 min walk from Nishihino Sta.



Miyako Manju Buns

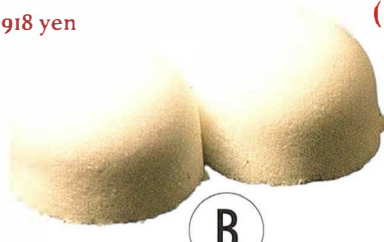
10 buns 1,782 yen

These baked *manju* buns have been a familiar treat across the ages in Mie Prefecture's Hokusei region. The egg-based dough and simple sweetness of the smooth bean paste make it a favorite. It's a popular Japanese confectionery that can be eaten whatever the occasion.

Shiomi

10 pieces 918 yen

The mild sweetness of smooth bean paste emerges from the inside of a *rakugan* (a starchy confection) that melts perfectly in the mouth. Its adorable semi-spherical shape is inspired by water droplets that are scattered across the crests of waves.



Kuki Kuro Goma (Black Sesame) Latte

150 g 430 yen

There are about 6,000 black sesame seeds in this one cup of latte (15 g)! The roasted flavor of black sesame and Japanese-made *kinako* soy flour will spread across your taste buds. Try sprinkling it on vanilla ice cream to enjoy its delicious taste in a different way!

Konyudo-kun Jo-Namagashi Confectionery

1 piece from 220 yen

The character Konyudo-kun is now a confectionery! These *nerikiri* style sweets made of white bean paste and *gyuhi* are molded into the shape of Konyudo-kun's face and decorated according to the season: think cherry blossoms, autumn leaves, and even a Christmas hat! They can also be shipped frozen.



Yokkaichi's renowned mascot!

Yokkaichi Festival, the leading festival in Yokkaichi!

(Held on the weekend that includes the first Sun. of every August)

The Famous Onyudo and Konyudo-kun Festival Floats



Konyudo-kun,
Yokkaichi's mascot character

Yokkaichi's mascot character, Konyudo-kun, came into being in 1997, the 100th anniversary of Yokkaichi's establishment as a city. His father is Onyudo. Rumor has it that wishing to get better at something while touching Konyudo-kun's tongue will make your wish come true! Konyudo-kun merch is also popular.

With a height of around nine meters when the neck part is fully extended, Onyudo's float is one of the largest in Japan featuring a mechanical doll, and is believed to have been made in 1805. Onyudo stretches his neck, sticks out his tongue while staring at the crowds, and waves his hands forward and backward in time with the gongs and drumming.

Onyudo

Nagamochi Sasaiya Honten

ながもち 本店

Founded in 1550, this shop is known for its *nagamochi* rice cakes, whose recipe has been passed down all the way from the first-generation founder. One anecdote recounts how these rice cakes were also popular in the Tokaido region, even delighting the warring generals there.

☎ 059-351-8800 ☎ 5-13 Kitamachi, Yokkaichi ☎ 8:30 am - 5:30 pm ☎ Tue. & Thu. ☎ 2 spaces ☎ 14 min walk from the North Exit of Kintetsu Yokkaichi Sta. [MAP●P12 D6]

Beniya

紅屋

The eighth-generation owner of this confectionery maker, originally founded during Japan's Horeki era (1751-1764), continues to maintain its reputation today. Beniya offers a lineup of traditional Japanese confectioneries that include *shiomi* and chestnut *kintsuba* cakes, which were invented in the Bunka-Bunsei period (1786-1841).

☎ 059-352-3774 ☎ 11-5 Chubu, Yokkaichi ☎ 8:30am-4:30pm ☎ Tue. ☎ Parking available nearby ☎ 11 min walk from the North Exit of Kintetsu Yokkaichi Sta. [MAP●P12 D6]

Iwashimaya

岩崎屋

This confectionery maker's most famous products are its thin-skinned *manju* buns, passed down since Iwashimaya was founded in Japan's Tenpo era (1831-1845), and *Dorimu*, fruit-filled rice buns that the store came up with in 1986. Iwashimaya's seasonal confectioneries are also very popular.

☎ 059-352-3611 ☎ 3-7 Shinshinmachi, Yokkaichi ☎ 9:30 am - 6:30 pm ☎ Tue. & Wed. ☎ 3 spaces ☎ 7 min walk from JR Yokkaichi Sta. [MAP●P12 E6]

Kuki Sangyo

九鬼産業

Founded in 1886, Kuki Sangyo is a general manufacturer of sesame seeds headquartered in Yokkaichi. The company offers a wide lineup of processed products, from roasted sesame seeds and sesame oils to latte mixes, rice seasonings, and more.

☎ 0120-50-1158 ☎ 11 Onoe-cho, Yokkaichi ☎ Contact: 9:00 am - 5:00 pm ☎ Sat., Sun. and national holidays *Please purchase via the official online shop or from a supermarket or other stockist.

Nakayama Seikaho

中山製菓舗

Nakayama Seikaho offers hand-made, additive-free Japanese confectioneries containing Hokkaido-produced adzuki beans and locally grown strawberries and chestnuts. Its Konyudo-kun sweets make the perfect souvenir!

☎ 059-331-6407 ☎ 831-1 Nishiakuragawa, Yokkaichi ☎ 8:00 am - 7:00 pm ☎ No regular holidays ☎ 3 spaces ☎ 13 min walk from Kintetsu Akuragawa Sta. [MAP●P12 B3]

SAKA GURA

4

Ishikawa Sake Brewery



Founded in 1830, Ishikawa Sake Brewery principally uses rice made for sake from Mie Prefecture, and brews its sake using ultra-soft underground water that naturally flows within the grounds and handmade *kaji*. The resulting soft sake brewed using processes rooted in ancient Japanese methods is the perfect accompaniment to a meal.

Fukui

Daiginjo 720 ml 3,215 yen

This sake was named after the naturally flowing water used to create it. It is an extremely mild and soft sake made with a rice polishing ratio of 40%.

☎ 059-326-2105 ☎ 129 Sakura-cho, Yokkaichi ☎ 9:00 am - 4:00 pm ☎ Sat., Sun. & national holidays ☎ Available ☎ 5 min walk from

SAKA GURA

5

Takahashi Shuzo



Founded in 1862, Takahashi Shuzo has served as the brewer of sacred sake offered at the Niinamesai harvest rituals held at 817 shrines in Mie Prefecture, including Ise Jingu, for almost a century since the 1930s. The brewery brews their sake attentively, using carefully selected rice and underground water from the Suzuka Mountains.

Tenyurin

Tokubetsu Junmaishu (stored & matured in bottle) 1,800 ml 3,630 yen

This classic sake is stored in bottles and matured at a low temperature. It makes for a great drink to pair with a meal. A 720-ml bottle for 1,815 yen is also available.

☎ 059-365-0205 ☎ 2-15-7 Matsutera, Yokkaichi ☎ 10:00 am - 12:00 pm; 1:00 pm - 4:00 pm ☎ Sun. & national holidays ☎ Available ☎ 12 min walk from Kintetsu Kawanabe, Tsumibara

SAKA GURA

6

Maruhiko Shuzo



Maruhiko Shuzo was originally founded in 1867. In his pursuit of discovering what makes a true Japanese sake, the brewery's sixth-generation owner unveiled a new sake for the next generation, Mie no Kanbai, in 1994. This is a fruity, mild, highly transparent, and sophisticated sake that also goes well with Western cuisine.

Ginjo Mie no Kanbai 1,800 ml 2,930 yen

This smooth, mature *ginjo* sake has a gentle aroma and mild and mellow taste.

☎ 059-321-3111 ☎ 1863-2 Kawashima-cho, Yokkaichi ☎ 8:15 am - 5:00 pm ☎ Sat., Sun. & national holidays ☎ Available ☎ 15 min walk from Kintetsu Ise-

A Hub for Industrial Night Views

Japan's first large-scale petrochemical complex was built in Yokkaichi's Shiohama area in the years between the mid-1950s and mid-1960s. Petrochemical complexes are where you can find multiple oil refineries, as well as petrochemical factories manufacturing the likes of synthetic rubber, surfactants, and synthetic resin using petroleum as their raw materials, all in one place. The process of developing these complexes brought about pollution caused by air contamination and industrial wastewater. However, thanks to the efforts of Yokkaichi's citizens, business operators, and local government, the area's environment was improved.

To commemorate the 100th anniversary of Yokkaichi Port's opening, the Yokkaichi Port Building was opened in this large-scale industrial park in 1999 as the tallest building in Mie Prefecture. Furthermore, a night time cruise began full-scale service in 2010, and in 2015, the Yokkaichi Port Building was certified as a Night View Heritage of Japan. Said to offer a "three-dimensional nightscape" that can be viewed from the various angles of land, air, and sea, Yokkaichi is now famous as a hub for industrial night views.

Umi Terrace 14 (Yokkaichi Port Building)

展望展示室「うみてらす14」(四日市港ポートビル)

This observation deck is located on the top floor of the 100 m-high Yokkaichi Port Building. Spread out before it is the No. 3 Industrial Complex, Yokkaichi Dome, and the Yokkaichi Tennis Center, offering an industrial night view with a stunning panorama and breathtaking foreground landscape. There is also a navigation theater that provides information on Yokkaichi Port in an easy-to-understand way through visuals.

☎ 059-366-7022 📍 2-1-1 Kasumi, Yokkaichi

🕒 10:00 am – 5:00 pm (until 9:00 pm on Sat., Sun. & national holidays)

✖ Wed. (open if Wed. is a national holiday)

💎 ¥310 yen for high school students and older 🅑 76 spaces

🚶 15 min walk from JR Tomidake Station

(MAP P12 B3)



Explore Yokkaichi at night



Isozu Jetty 機津突堤

A levee located at the mouth of the Suzuka River, Isozu Jetty offers a view of the Showa Yokkaichi Sekiyu petroleum plant on the opposite bank. The flare stacks shooting upward, plant lights glittering on the river surface, and other aspects of this neo-futuristic atmosphere will fuel you with excitement.

- 📍 Shiohama-cho, Yokkaichi 📍 None
- 🚶 25 min walk from Kintetsu Shiohama Sta. [MAP●P12 C3]



In Front of Yokkaichi Dome

四日市ドーム前

Looking across the canal from in front of Yokkaichi Dome in Kasumigaura Park, a night view spreads out along the opposite bank with a chemical plant at the center. We highly recommend taking photos of the reflection of the nightscape on the canal's surface on days where there is a gentle breeze.

- 📍 5169 Hazu Ko, Yokkaichi 📍 Available 🚶 25 min walk from JR Tomidahama Sta. or Kintetsu Kasumigaura Sta. [MAP●P12 B3]



Tarusaka Park 垂坂公園

垂坂公園

This nature-rich park features hiking trails, recreational equipment, and much more. Located atop a slightly elevated hill, the park's lookout offers expansive views of Ise Bay and the Suzuka Mountains during the daytime and the industrial nightscape of the Kasumi and Shiohama areas after nightfall.

- 📍 Tarusaka-cho, Yokkaichi 📍 Available

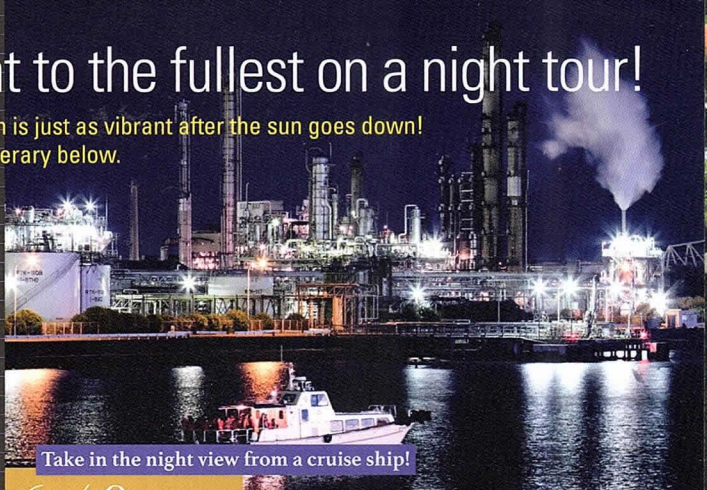
Enjoy your night to the fullest on a night tour!

Spend a night in Yokkaichi, which is just as vibrant after the sun goes down!
Check out our recommended itinerary below.

Yokkaichi Industrial Complex Night View Cruise 四日市コンビナート夜景クルーズ

After departing from Chitose Wharf, this cruise takes you on a one-hour tour of industrial complexes in the Shiohama and Ishihara, Umaokoshi, and Kasumigaura areas. You can enjoy dynamic and dreamy night views of the industrial landscape from the water. The explanations on the history of Yokkaichi Port and other topics given by a guide make the tour even more fun (Japanese only).

- ☎ 059-327-5377 (Daiichikanko K.K., Sales Division)
- 📍 Passenger Terminal, Futo Building 1F, 37 Chitose-cho, Yokkaichi 🕒 Reception: 10:00 am – 5:00 pm (not available on Sat., Sun. & national holidays); Meet-up: 6:40 pm; Departure: 7:00 pm (subject to change for event cruises)
- 🎫 60-min cruise: 5,000 yen for adults; 4,500 yen for children 📍 Available 🚌 Free shuttle bus available from Kintetsu/JR Yokkaichi stations [MAP●P12 C3]



Take in the night view from a cruise ship!

6:40 pm



There are also great value plans that include accommodation and dining!

REDS' BURGER DINER Yokkaichi Ekimae Branch

REDS' BURGER DINER 四日市駅前店

This popular American-style diner serves up gourmet burgers. In addition to buns developed with a local bakery, REDS also uses locally grown vegetables and farm-fresh eggs whenever possible. This level of care in only using the very best ingredients also extends to its patties, which are made with 100% beef and an original combo of ingredients and seasonings!

- ☎ 059-325-6690 📍 Greens Yokkaichi Bldg. 1F, 5-3 Hamada-cho, Yokkaichi 🕒 8:00 am – 10:00 pm (last order at 9:30 pm) *Opens at 11:00 am on Mon. 📍 Open year-round 📍 None 🚶 2 min walk from the South Exit of Kintetsu Yokkaichi Sta. [MAP●P12 E5]



Savor this double cheeseburger's four layers of flavor with its hamburger bun, patty, relish, and sauce for 1,650 yen

Enjoy a nightcap at this vintage bar

10:00 pm

Bar Vintage 1998

Bar Vintage 1998

Founded 25 years ago, this authentic bar is a quintessential establishment in Yokkaichi. It offers a huge selection of drinks including cocktails made with fresh seasonal fruit and homemade liqueurs like limoncello, in addition to standard options.

- ☎ 059-357-3221 📍 Hayashi Bldg. 1F, 7-18 Suwasakaemachi, Yokkaichi 🕒 7:00 pm – 2:00 am (until 12:00 am on Sun.) 📍 No regular holidays 📍 None 🚶 3 min walk from the North Exit of Kintetsu Yokkaichi Sta. [MAP●P12 D5]



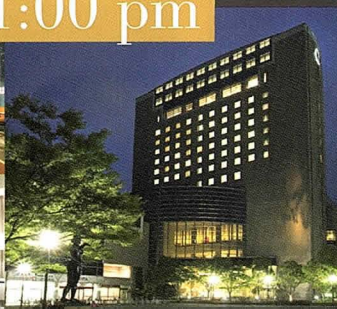
The bartender will suggest drinks tailored to your preferences and mood that day



REDS is busy from breakfast to dinner

Spend a night at a hotel and catch some z's

11:00 pm



Miyako Hotel Yokkaichi

都ホテル 四日市

One of Mie Prefecture's top-of-the-line city hotels with an above-ground height of 70 meters, Miyako offers Western-style beds with fluffy duvets in all its guest rooms. PARMIERE, the restaurant and lounge within the first-floor lobby, can be used exclusively by overnight guests as a lounge starting from 5:00 pm.

- ☎ 059-352-4131 📍 1-3-38 Yasujima, Yokkaichi
- 🕒 Check-in: After 3:00 pm; Check-out: Until 11:00 am 📍 Twin room (for 2): Starting from

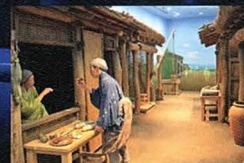
This planetarium has state-of-the-art projectors that will blow your mind!

Yokkaichi Municipal Museum and Planetarium

四日市市立博物館・プラネタリウム

With its environmentally themed exhibition facility and Space-Time Highway that recreates scenes of life from ancient Japan to the Edo period (1603–1868), this museum and planetarium offers many ways to learn about Yokkaichi's history and development. Its standout attraction is the planetarium, which projects over 140 million stars. A special program for kids involving a curator giving explanations on the exhibits is popular as well.

☎ 059-355-2700 📍 1-3-16 Yasujima, Yokkaichi 🕒 9:30 am – 5:00 pm 🗓 Mon. (next weekday if Mon. is a national holiday); may be closed on other days for maintenance 🎫 Planetarium: 550 yen for adults; 390 yen for high school and university students; 210 yen for elementary and junior high school students 🚶 None 🕒 3 min walk from the West Exit of Kintetsu Yokkaichi Sta. [MAP●P12 E5]



The Space-Time Highway, which is full of recreated scenes from people's dwellings and the wider town



The Cosmic Gallery, where you can gaze at the earth as if from space

Yokkaichi's

Must-Visit Spots

From sports to leisure, the ample facilities in Yokkaichi have your needs covered. It's also a great place to satisfy your intellectual curiosity or get up close to nature! How will you spend your next holiday here?

AJINOMOTO CO., INC. Tokai Plant Tour Course

味の素 東海工場 見学コース

HONDASHI® seasoning by AJINOMOTO has helped people make great tasting food at home for over half a century since it was first launched. Tour participants will become reporters for the HONDASHI® Times newspaper and learn about what makes the ingredients that go into HONDASHI® so special, how it's made, and more. From taste-testing miso soup to shaving actual dried bonito, this tour is packed full of activities that will enable participants to experience HONDASHI® with all five senses. Look forward to creating your own personalized copy of the HONDASHI® Times at the end of the tour!

☎ 0120-170-153 📍 1730 Oaza-hinaga, Yokkaichi 📞 Phone Reception Desk (Weekdays): 8:30 am – 12:00 pm; 1:00 pm – 4:30 pm (tours must be reserved on AJINOMOTO's website) 🗓 Available 🕒 10 min walk from the West Exit of Kintetsu Miyamado Sta. [MAP●P12 C3]

Getting to the heart of what makes HONDASHI® taste so good!



▼ Get a real sense of what dashi stock is in this make-your-own miso soup experience!



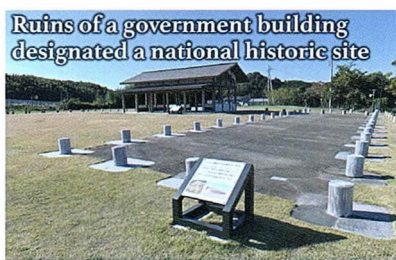
▲ Try your hand at shaving real dried bonito!

Kurube Kanga Ruins Park

久留信官街遺跡公園

Believed to be the site of a government office from the Asuka and Nara periods to the early Heian period of Japanese history (between the mid-7th and early 9th centuries). These ruins are a valuable cultural asset that tell us about the political systems in effect at that time, and were the first in Yokkaichi to be designated national historic site. Some of these ruins have been restored. The Kurube Ancient History Museum can also be found within the park, and here you can try dressing up in clothing of the era, writing messages on wooden tablets known as *mokkan*, and more.

☎ 059-365-2277 (Kurube Ancient History Museum) 📍 2323-1 Oyachi-cho, Yokkaichi 🕒 Kurube Ancient History Park: 6:00 am – 8:00 pm (7:00 am – 6:00 pm between Oct. & Mar.) Kurube Ancient History Museum: 9:00 am – 5:00 pm (last entry by 4:30 pm) 🗓 Kurube Ancient History Museum: Mon. & Tue. (next weekday that is not a museum holiday when Mon. or Tues. is a national holiday) *Kurube Ancient History Park: Open year-round 🎫 20 spaces 🕒 15 min walk from Oyachi Sta. on the Sangi Railway [MAP●P12 A3]



▲ The park spreads out across a slightly elevated hill overlooking the downtown area

◀ Hakkyakumon (eight-pillared gate) and wall was restored



◀ Exhibits at the Kurube

Suehiro Bridge (railway bridge at former Yokkaichi Port Station)

末広橋梁 (旧四日市港駅築造橋)

Completed in 1931 to help modernize Yokkaichi Port, Suehiro Bridge is currently Japan's oldest movable railway bridge still in operation. JR cargo trains make up to five round trips across on a given day. The bridge is roughly 58 m in length and about 4 m wide. The central span area has a length of 16.6 m. A wire winding system is used to raise the spans, which normally happens three times a day on weekdays.

☎ 059-354-8238 (Yokkaichi Municipal Government, Culture Division) 📍 Suehiro-cho, Yokkaichi 🕒 Can be freely viewed from a distance (entering the tracks is prohibited) 🚶 None 🕒 20 min walk from JR Yokkaichi Sta. [MAP●P12 C3]



Japan's sole drawbridge-style movable railway bridge still in operation



Yokkaichi Sports Land

四日市スポーツランド

This facility's Adventure Course is the real deal! It is surrounded by nature, is over 1.2 km in length, and includes 31 pieces of wooden play equipment. The climbing areas and hanging ropeway are some of the most thrilling parts of the course. The view from the lookout, which is free to enter, is out of this world! Don't forget to try out the day camping area, where you can enjoy a BBQ. There's even a kids' pool available in the summer months!

☎ 059-326-5415 📍 9868 Sakura-cho, Yokkaichi 🕒 9:30 am - 5:00 pm (until 4:30 pm between Nov. & Feb.) 🗓 Fri. (following Mon. if Fri. is a national holiday) 🎫 Adventure Course: 700 yen for adults; 400 yen for children (preschool to junior high school) 🚗 350 spaces 🕒 15 min drive from the Higashi-Meihan Expwy Yokkaichi IC [MAP●P12 B1]

Give the Adventure Course a try for an exciting adventure amid lush surroundings!



Super Slider: 300 yen for adults; 100 yen for children; 200 yen for parent & child pairs

Yokkaichi Fureai Ranch

四日市市ふれあい牧場

Located on a hill in the Suizawa area where tea plantations abound, this ranch offers a superb view that extends to Ise Bay and the Chita Peninsula. See how big cattle really are in the cowsheds, and make new furry friends by petting rabbits, feeding goats, and more. The most popular item here is the soft-serve ice cream made with milk from Yokkaichi Dairy. This richly flavored, one-of-a-kind ice cream can only be found here!

☎ 059-329-3711 📍 1538 Suizawa-cho, Yokkaichi 🎫 Free to enter (shop: 11:00 am - 3:00 pm; rabbit petting area: Sat., Sun. & national holidays between 1:00 pm and 3:00 pm) 🗓 Open year-round (shop closed on Wed. & Thu. and between Dec. & Mar.) 🚗 60 spaces 🕒 15 min drive from the Higashi-Meihan Expwy Yokkaichi IC [MAP●P12 B1]



▲ Cup of goat feed: 300 yen; soft-serve ice cream: 380 yen

A ranch for tourists jointly run by Yokkaichi Dairy and the Yokkaichi Municipal Government



Isaka Dam Cycle Park

伊坂ダムサイクルパーク

This 3.6-kilometer cycling course will take you on an invigorating ride around a dam lake! In addition to geared bikes and two-seater tandem bicycles, you can also rent kids' bikes, making this a popular place for families. You can also ride a quadracycle that travels sideways like a crab and other novelty self-propelled vehicles that seat up to six, which you can ride in the Cycling Plaza on the premises.

☎ 059-364-1546 📍 157-2 Isaka-cho, Yokkaichi 🕒 9:00 am - 5:00 pm (until 4:30 pm between Nov. & Feb.) 🗓 Fri. (following Mon. if Fri. is a national holiday) 🎫 Dam Lap Route, standard bicycle, 2 hrs: 500 yen for adults; 300 yen for children (junior high school age and under) Cycling Plaza, 30 min: from 100 yen *Please check website in advance 🚗 229 spaces 🕒 20 min walk from Heizu Sta. on the Sangi Railway [MAP●P12 A3]



▲ Feel out of shape? This motocross route with moderate hills will do the trick!

There is so much choice, from tandem bicycles for touring the lake to novelty quadracycles



Momijidani

もみじ谷

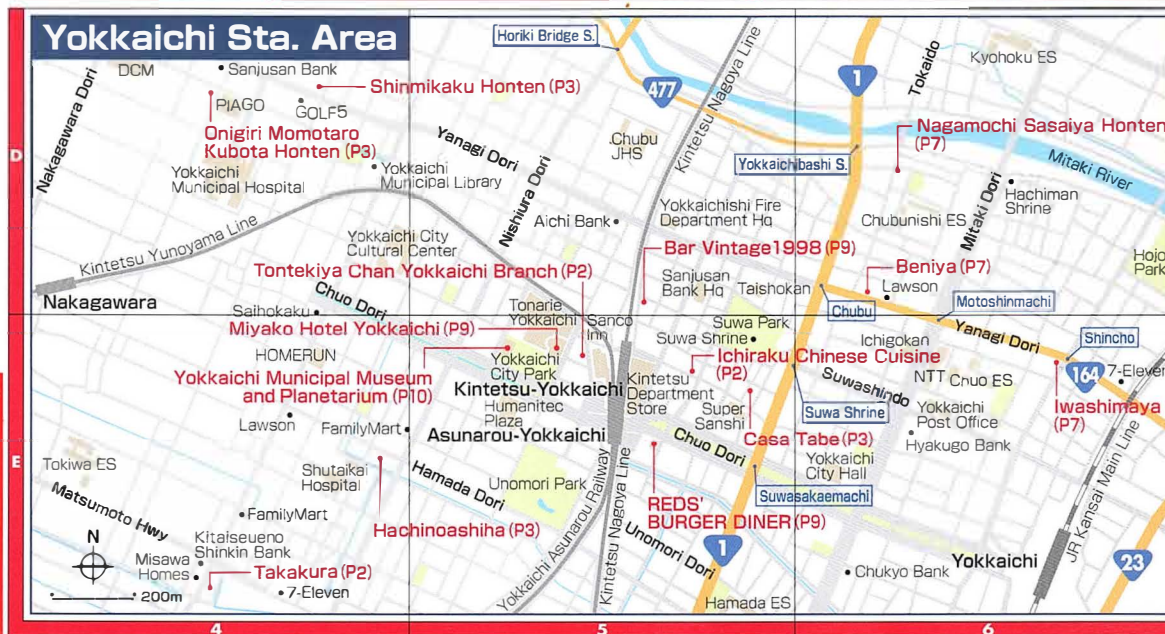
A famous spot for autumn foliage referenced in the *Hyakunin Isshu* anthology of 100 poems by 100 poets. In the distant past, generations of feudal lords protected this beautiful 200-meter-long valley where clusters of 300 or so maple and ginkgo trees grow even today. As you stroll along the red and gold hued mountain path, you can look over the tea plantations of Suizawa, downtown Yokkaichi, and Ise Bay. Typically, the autumn foliage here is best viewed between late November and early December.

☎ 059-329-2323 (Suizawa District Organization Office) 📍 Suizawa-cho, Yokkaichi 🎫 Free to walk around 🚗 20 spaces 🕒 45 min by bus heading for Miyazumaguchi from Kintetsu Yokkaichi Sta.; located right next to the last stop [MAP●P12 B1]



The breathtaking autumn foliage enveloping this scenic valley has been beloved since time immemorial





Getting to Yokkaichi

- From Nagoya**
Ride the Kintetsu Express for approx. 30 min from Kintetsu Nagoya Sta. and get off at Kintetsu Yokkaichi Sta.
- From Osaka**
ORide the Nozomi Shinkansen for approx. 50 min from Shin-Osaka Sta. and get off at Nagoya Sta. Ride the Kintetsu Express for approx. 30 min from Kintetsu Nagoya Sta. and get off at Kintetsu Yokkaichi Sta.
ORide the Kintetsu Express for approx. 1 hr 50 min from Kintetsu Nanba Sta. and get off at Kintetsu Yokkaichi Sta.
- From Tokyo**
Ride the Nozomi Shinkansen for approx. 1 hr 40 min from Tokyo Sta. and get off at Nagoya Sta. Ride the Kintetsu Express for approx. 30 min from Kintetsu Nagoya Sta. and get off at Kintetsu Yokkaichi Sta.
- From Airport**
Ride the Mie Kotsu Express Bus from Chubu Centrair International Airport for approx. 1 hr 25 min and get off at Kintetsu Yokkaichi (West Stop)

