

Spots Where You Can Encounter All Kinds of Fun!

Kawachinagano has so much more for you to enjoy, from unexpected famous local products to beautiful buildings and hot springs to relax your soul, to old-fashioned architecture filled with nostalgia. Come and experience the unique hotspots of Kawachinagano!



Takahata FurusatoBunkazai-no-mori Center (Folk Museum)

Located around 40 minutes by bus from Kawachinagano Station, this museum describes the history, culture, traditional arts, etc. of the former Takihata Village, which was consumed by a massive reservoir upon the completion of Takihata Dam in 1982. You can also study the traditional thatched-roof houses of this region.

Data	Wide area map : B-4
Location	483-3 Takihata
Tel.	0721-63-0201
Time	9:00 a.m. - 5:00 p.m. (April-November) 10:00 a.m. - 4:00 p.m. (December-March)
Fee	Free
Closed	Mondays; the day after any public holiday; New Year's holidays (as well as some irregular holidays)
Access	7 minutes on foot from "Takahata Furusato Bunkazai-no-mori Center-mae" bus stop

In the exhibition room you will find a variety of items passed down in the Takihata area, from farm tools and charcoal cooking tools to stone tablets, arts and crafts. Charcoal cooking in particular is an industry for which Takihata has a special quality, and its tools have been used in the Japanese tea ceremony and the like. Actual charcoal is also on exhibit.



Amami Onsen Nanten-en

Registered Tangible Cultural Property

This famous traditional ryokan is a nationally registered tangible cultural property. The building was designed by Tatsuno Kingo, the famous early 20th century architect behind Tokyo Station. This top-class ryokan-onsen with its traditional charm is waiting for you.

Data	Wide area map : D-4
Location	158 Amami
Tel.	0721-68-9081
Fee	From 17,280 yen for one overnight stay including two meals
Access	2 minutes on foot from Amami Station

As you gaze out upon the beautiful Japanese garden of roughly 10,000m², you can enjoy a traditional Japan kaiseki that is a feast for all of your senses and reflection of the season.



Former Mikkaichi Police Station

City-Designated Cultural Properties

This small police substation, or *koban*, was built in 1952. It is the oldest surviving wooden *koban* in Osaka, and is an important resource for understanding what things were like at that time. Its blend of Japanese and western styles has a nostalgic charm which you are free to enjoy. It is also one of Kawachinagano's City-Designated Cultural Properties.

Data	Wide area map : b
Location	1062 Mikkaichi-cho
Tel.	0721-62-5050
Time	10:00 a.m. - 4:00 p.m.
Fee	Free
Open	Saturdays, Sundays and holidays only (excluding New Year)
Access	8 minutes on foot from Mikkaichicho Station

It is currently open only on weekends and holidays, as an information center to teach visitors about the history and culture of the Mikkaichi area. It is beside the Koya Kaido Roads, so be sure to stop by on your walk along the famous road.



Yuhu, Village of the Earth

Right by Chihayaguchi Station is this agricultural product processing facility. Inside this building constructed of locally grown lumber you can find miso paste, *tsukudani* (preserved foods boiled in soy), jam and more! You can also enjoy the "Miso Cookery Experience" held here every Thursday between October and May.

Data	Wide area map : D-3
Location	1358-5 Iwaze
Tel.	0721-21-1049
Time	9:00 a.m. - 12:00 p.m.
Closed	Irregular holidays
Access	Immediately accessible on foot from Chihayaguchi Station

When you join the Miso Cookery Experience you can also enjoy delicious snacks such as miso soup and delicious hearth-cooked rice balls. And you can take the miso you made home with you!

Miso Cookery Experience

Miso is a Japanese food made from fermented soybeans that is increasingly popular all over the world. You can make this traditional Japanese dish with the help of local mothers.

- Fee / 2,500 yen
- Time / 10:30 a.m. - 12:30 p.m.
- Days / Every Thursday between October and May.
- Max. 10 people, Min. 2 people
- * To make a reservation please call by 1:00 p.m. on the Tuesday two days before you would like to join. You can also make book a spot through the Oku-Kawachi Kurumaro Village Visitor Center on 0721-56-9696.

Tsumayojo (Toothpick) Gallery

With production dating back to the last third of the nineteenth century, Kawachinagano's toothpicks dominate the domestic toothpick industry. This facility introduces a variety of topics from the history to production process, to toothpicks used around the world, and so on. Toothpicks are one of the smallest tools used in everyday life but through them, we can learn much about the history, culture, and economy of the people who make and use them.



Data	Wide area map : C-2
Location	885 Uwahara-cho (inside the Koeisha building)
Tel.	0721-52-2901
Time	9:00 a.m. - 4:00 p.m. (reception closes at 3:00 p.m., and is on lunchbreak from 12:00 to 1:00)
Fee	Free
Open	Saturdays only, and you need a reservation
Access	3 minutes on foot from "Nagano shako" bus stop

Silver toothpick, ear pick, gold coin & purse, scissors & case, perfume bottle, pencil, botton hook in chateline. Made in Europe in 1900