

まっぷる

Special Edition

福島 須賀川

Fukushima Sukagawa



Ultraman

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Profusion of Flowers Sukagawa



Sukagawa Specialty
Kappa-men noodle



Sukagawa
City



Events

- *Sukagawa City
Shakado River Fireworks
- *Taimatsu Akashi Fire Festival
- *Naganuma Matsuri Festival
- *Kiuri Tennesai Matsuri Festival
- *Tsuburaya Kokichi
Memorial Marathon
- *Iwase Yukyu Matsuri Festival



Sukagawa city's
mascot character
Bo-tan

Gourmet

- * Kappa-men noodle
- * Bread and dessert

Hot spots

- * Furiyuhajimekan center
- * Sukagawa Tokusatsu Archives Center
- * Sukagawa Enobori Flag

Flower Tour

- * Sukagawa Peony Garden



At a glance Sukagawa event agenda

Discover helpful tips about various events that brighten up each season. Add these to your repertoire and enjoy the events even more.

Kiuri Tennosai Matsuri Festival

July 14th

Up to 5-6,000 cucumbers are offered

Now I know!

Sukagawa is known for its cucumber produce.

Sukagawa experiences relatively high temperature and little snow, the ideal climate to cultivate cucumber. Sukagawa boasts one of the most cucumber produce country-wide during its summer and autumn open air cultivation.

A festival dedicated to Sukagawa's famous produce, the cucumber

The tradition started 260 years ago. Offer two cucumbers and bring another one back as your good luck charm. Eat it and illness is said to stay away from you during the year.

☎0248-75-6111 (Committee of Kiuri Tennosai Festival) ADD Minamimachi, Omachi, Taimatsu-dori Street MAP 8

Sukagawa City Shakado River Fireworks

Late August, Saturday

Experience 10,000 fireworks up close with their astonishing size and sound effect!

Now I know!



Fireworks produced and consumed locally

Fireworks by Sukagawa traditional artisan, Itoi Kako fireworks factory (est. 1873) will color the summer night sky.

One of the largest fireworks in Fukushima

Along with the competition of 12-inch fireworks by renowned pyrotechnicians and star mine fireworks with music, 10,000 fireworks bring you this summer culture at Sukagawa. Popular among seniors, families, and couples. Paid seats are also available.

☎0248-88-9144 (Sukagawa City Tourism Product Association (Tourism and Exchange Division)) ADD Sukagawa City Sports Square MAP 8

2nd Saturday in September

Naganuma Matsuri Festival

☎0248-67-2111 (Naganuma Matsuri Festival Committee) ADD Kanemachi-dori Street Naganuma MAP 8

A culture to welcome autumn to Sukagawa

About ten Nebuta and Neputa floats of varied sizes are exhibited. The reverie illuminates the city at night and marks the first stanza of autumn culture. Surrounding Nebuta floats handmade by participating groups, Haneto jump energetically and create a dazzling sight.

Now I know!

Neputa and Nebuta – What is the difference?

Neputa float is found mostly in Hirosaki and has a fan shape with delicate and graceful drawings. Nebuta float is found mostly in Aomori and has a human shape with forceful and dynamic 3D design.

Top: Exquisite and flamboyant Neputa. Bottom: Nebuta in stunning 3D. Both are delights.

Late October

Iwase Yukyu Matsuri Festival

A festival from day to night.

During the day, there are many hands-on events only found in Iwase, the rice-producing region of Sukagawa. The main event is the fireworks display, including spectacular star mines with four-season theme, Karakasa Andon fireworks, and other fireworks. They light up the autumn night sky boldly along with music and Taiko drum.

☎0248-65-3210 (Iwase Shokokai) ADD Iwase Community Service Center parking lot MAP 8

Now I know!

Under spotlight

Unique and animated "rice" events – Rice roll cake and cucumber sushi roll eating contest

Karakasa Andon fireworks and star mine fireworks with music decorate the city



Tsuburaya Kokichi Memorial Marathon

3rd Sunday in October

Run in autumn Sukagawa!

The marathon began as celebration of Tsuburaya Kokichi's triumph and ways to cultivate the next Tsuburaya. It is an official Japan Association of Athletics Federations course (half marathon, 10km, and 5km only) and is opened at all 24 divisions. The course includes training route of Tsuburaya. Many runners from in and out of the prefecture come to race at autumn Sukagawa road.

☎0248-76-8111 (Sukagawa Arena) ADD 5 Ushibukuromachi MAP 8

Now I know!

The triumphant bronze medalist from Sukagawa

Tsuburaya Kokichi brought home the only medal in athletics during 1964 Tokyo Olympics marathon event. He was born in Sukagawa City.



Taimatsu Akashi Fire Festival

2nd Saturday in November

The burning torch, "Taimatsu" in Japanese, is 10m long with diameter of 2m and weighs 3t!

Length: 6-10m
Weight: 1-3t
Number: About 30

Diameter 1-2m

Fire Festival Blazing Taimatsu recreates Sengoku period picture scroll

The fire festival has 420 years of tradition. When Date Masamune led his army to bring down Sukagawa Castle, many lives were lost. The festival began as a way to grieve the souls of these soldiers. Young people carry the immense Taimatsu weighing three tons around streets of Sukagawa. Then, the Taimatsu are erected at Mt. Goro. Roaring drums, known as "Taimatsu Taiko," and dancing flame of Taimatsu – A magnificent Sengoku (Warring States) period picture scroll indeed.

☎0248-88-9144 (Sukagawa City Tourism Product Association (Tourism Exchange Division)) ADD Taimatsu-dori Street, Mt. Goro (in Migorigaoka Park) MAP 8

Everything about Taimatsu Akashi Fire Festival

Q1 What is inside Taimatsu?



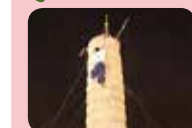
A The bamboo frame is packed with straws! Amount of straws within changes its flame. The exterior is covered with woven straw mats and held together by ropes.

Q2 How is the 3t Taimatsu transported?



A People carry and erect Taimatsu with their hands. Taimatsu is carried around town in the same way as the portable shrine, Mikoshi. These Taimatsu are erected with only human strength, ladders, and poles.

Q3 How is the 10m Taimatsu lighted up?



A People climb on top and light it up without using ladder! A chosen one from that year will climb the 10m Taimatsu in about 5 minutes to light it up.

Q4 How many Taimatsu are erected?



A There are about 30 of them, including giant torches called O-taimatsu, slightly smaller torches called Hime-taimatsu, and medium-sized torch called Hon-taimatsu! There are one O-taimatsu and one Hime-taimatsu. Colossal Taimatsu in flame is a remarkable sight.

Sukagawa Event calendar

1 Bishamon Sonten Hatsutora Festival

EVENT February First Day of the Tiger (Hatsutora) of Lunar New Year
ADD Chosho-in Temple (Kajimachi)

Jan

Feb

1

2

Mar

Apr

3

4

5

6

May

Jun

7

Jul

8

9

10

11

Aug

12

13

Sep

14

15

Oct

16

17

18

19

Nov

20

21

Dec

2 Meet the smiles of hina dolls

EVENT Mid-February – Early March
ADD Sukagawa City center, about 70 shops in shopping street

3 Cherry Blossom Festival (Sakura Matsuri)

EVENT Early – Late April
ADD Midorigaoka Park, Shakado River Fureai Road

5 Okanbara Azalea Garden opening

EVENT Late April – Early June
ADD Okanbara Azalea Garden

6 Mt. Utsumine opening

EVENT April 29th
ADD Mt. Utsumine

8 Hydrangea Festival (Ajisai Matsuri)

EVENT 2nd Sunday of July
ADD In Kamioyama Koderasan

13 Sukagawa Shakado River Fireworks

EVENT Saturday in late August
ADD Sukagawa City Sports Square

14 Naganuma Matsuri Festival

EVENT 2nd Saturday in September
ADD Kanemachi-dori Street Naganuma

15 Sukagawa Autumn Matsuri Festival

EVENT 2nd Saturday in September and the following day
ADD Otakiya-jinja Shrine (Suwamachi)

18 Sukagawa Industrial Festival

EVENT Saturday and Sunday in late October
ADD Sukagawa Arena

19 Iwase Yukyu Matsuri Festival

EVENT Late October
ADD Iwase Community Service Center

20 Taimatsu Akashi Fire Festival

EVENT 2nd Saturday in November
ADD Mt. Goro in Midorigaoka Park, Taimatsu-dori Street

21 Botan Takibi (Peony Bonfire)

EVENT 3rd Saturday in November
ADD Sukagawa Peony Garden

ROJIMA

2nd Sunday of every month (except January and August)



Roji de Market in Sukagawa

This event in Sukagawa was created to allow exchange among people and items in the shopping street established long time ago. Streets and surrounding empty lots are used as shops for handmade accessories, premium items, and other. Food stalls are also available. Perfect outing for a date and family alike.



Kappo Abe Karaage fried chicken set meal 880 yen

Established 80 years ago, this restaurant is tightly knitted with local community. Its Karaage fried chicken is hugely popular among regulars. Dipped in sweet secret sauce and fried until crispy, it is a perfect match with rice. You can also order the Karaage fried chicken separately.

☎ 0248-65-3222 ADD 56 Shiku Okubo L 8:00am-7:00pm (Lunch eat-in: 11:30am-1:30pm. Please reserve one day ahead for dinner after 7:00pm) CL Irregular holidays MAP 8



Nihon Soba Tamuraya Jyuwari Tempura Soba 1,800 yen

Soba noodles are sourced from farmers found by the owner, milled and handmade. Dried bonito, kelp, sharp and pungent daikon radish, Hon-wasabi – everything is carefully selected. “Good ingredients are gentle on the body and appetizing.” Their great taste reflects their belief.

☎ 0248-75-2652 ADD 55 Shimajuku-machi L 11:00am-2:30pm, 5:00pm-7:00pm CL Thursdays and 3rd Wednesdays MAP 8

Sukagawa

Tonkatsu pork cutlet, Soba noodle, dessert, specialty, Kappa-men noodle

Food and dessert

With its long history as a commercial town, Sukagawa has many delicious dishes. Its meticulously arranged dishes, from ingredient to preparation, are remarkable. Do not forget the specialty Kappa-men noodle and dessert.

●Tonkatsu no Asakawa

Tonkatsu pork cutlet here is well reviewed among locals. Its modern interior allows a leisure dining. The tender Tonkatsu pork cutlet has a crunchy and appetizing crust. It is made from SPF pork produced in Fukushima Prefecture. The meal comes with shredded cabbage, rice, Miso soup, and pickles.

☎ 0248-72-1135 ADD 198 Nishiyamadera-machi L 11:00am-2:00pm, 5:00pm-8:00pm CL Mondays, Tuesdays MAP 8



Pork fillet cutlet 1,400 yen

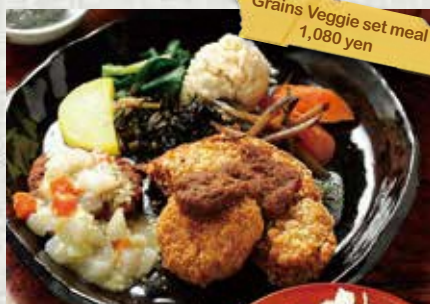


Longhuang fried noodles 1,320 yen
Sichuan Mabo Tofu 1,540 yen

●Matsuya Dining Longhuang

Let the Chinese cuisines stimulate your five senses. Enjoy your meal at its cozy ambience. Customers are fond of this place because of its leisurely pace. Perfect excuse to reward and indulge yourself.

☎ 0248-75-1877 ADD 181 Omachi L 11:30am-1:30pm, 6:00pm-8:00pm CL Mondays in addition to irregular holidays MAP 8



Grains Veggie set meal 1,080 yen

●Ginga no Hotori

A natural restaurant without animal product, sugar, or additive. Many fans come not only for their wellbeing but also for the great taste here. Immunity-boosting menu is also available.

☎ 0248-73-0331 ADD 327-1 Higashi-machi Namegawa L 11:30am-2:00pm CL Wednesdays MAP 8



Sanshoku Don Soba Gozen set meal 1,815 yen

●Chikara-zushi

Only the finest fish in Japan is used here. Its hand-made Soba noodle which uses savory buckwheat flour from Naganuma is also popular. It is made from 100% buckwheat flour. Five Naganuma Soba Gozen meals are available here. Enjoy an extravagant meal with seafoods and Soba noodles.

☎ 0248-67-2623 ADD 32 Kane-machi Naganuma L 11:00am-10:00pm CL Wednesdays MAP 8

●Ramen Kobo

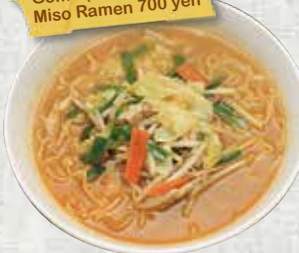
This popular Ramen shop is known for its soy sauce Ramen with rich soup. Its Kobo Ramen (600 yen) comes with generous amount of homemade fatty braised pork and is also well reviewed. Choose from three homemade noodles: straight, fine curl, and thick.

☎ 0248-79-2012 ADD 1-2 Yaji Kosakuda L 11:00am- (Until ingredients are finished) CL Irregular holidays MAP 8



Ramen (soy sauce) 500 yen

●Goma (sesame) Miso Ramen 700 yen



●Chiyonoya Shokudo

A canteen in Iwase region with 55 years of history. The artisan kneads this popular noodle with traditional methods, by stepping on bamboo. It is then blended with spicy sesame Miso. Do not miss the BBQ Yakniku Don (650 yen) with lightly sweet homemade BBQ sauce.

☎ 0248-65-2008 ADD 193 Nakachi Hashirata L 11:00am-2:30pm (5:00pm-6:30pm delivery only) CL Sundays MAP 8

●Hamadaya

Enjoy side dishes carefully curated by the owner in this cozy wooden shop. Perfect for a pause during city promenade.

☎ 0248-73-2346 ADD 118-1 Kitamachi L 10:00am-6:00pm CL Wednesdays and Thursdays MAP 8



Set menu from 1,000 yen to 1,300 yen



Sukagawa specialty Let's try Kappa-men noodle !

Sukagawa boasts one of the most cucumber produce countrywide with its open-air cultivation during summer and autumn. This tasty and inexpensive local dish, also known as B-kyu gurume, uses cucumber noodle kneaded only with cucumber juice, paired with secret Miso to create an exquisite delight.



Sukagawa Kappa-men noodle 980 yen (with drink) year-round



Sukagawa specialty Kappa-men noodle 1,200 yen year-round (Please reserve one day ahead from November to March)

●Restaurant Daikokutei (in Ikedaya main branch)

Established in 1877, this place is directly run by dried-noodle manufacturer. Enjoy Kappa-men noodle kneaded with local Sukagawa cucumber all year round. Excellent reviews with its noodle dishes and lunch menu of the day (600 yen).

☎ 0248-75-3622 ADD 24-17 Hachimanmachi L 11:00am-2:00pm CL Mondays and Tuesdays MAP 8



Magowa-yasashi Hamburg Steak menu 650 yen

●Pumpkin

Savor a natural and healthy taste here. The chef's proud original menu “Magowayasashi Hamburg Steak” uses 10 ingredients such as vegetables, beans, and seaweeds to bring out the ingredients' Umami flavors.

☎ 0248-75-4147 ADD 230 Kagenumamachi L 11:30am-2:00pm, 5:00pm-7:00pm CL Sundays, National Holidays MAP 8

●Soba Restaurant Kanekoya

Kappa-men noodle here is made from noodles kneaded with squeezed cucumber juice that are purchased directly from local farmers. Perfect combination of al dente noodle, local Miso, and Soba Tsuyu sauce.

☎ 0248-72-9633 ADD 357 Nakajuku L 11:00am-2:30pm, 5:00pm-7:30pm CL Tuesdays MAP 8



Sukagawa Kappa-men noodle 850 yen Apr-Oct

Amai Yuwaku

Bread and dessert

Their breads are made with carefully selected leavens and preparation methods. Roll cake made with rice flour is also available. There is always room for dessert when you are in Sukagawa – What are you waiting for?



Okome Jyunnama Wa-Roll 1,000 yen

●Tamakiya Honpo

Established in 1750s during Edo period, this time-honored Japanese confectionery store serves traditional desserts. Its fusion desserts combining Japanese and western desserts are also popular. Its best-seller Okome Jyunnama Wa-Roll is made from rice flour dough, smooth cream, and Tanba black beans, creating the perfect harmony on palate.

☎ 0248-73-2393 ADD 302 Omachi L 8:30am-7:00pm (Saturdays, Sundays, and National Holidays until 6:00pm) CL Tuesdays MAP 8



Kurumi-kanoko 340 yen
Melon-shaped Bun Rusk 200 yen, etc.

●Pan no Ki Rian

Excellent selection from filled and stuffed bread to baked pastries. Their Kurumi-kanoko is made with generous amount of walnuts and large adzuki beans. Perfect for souvenir. Their Melon-shaped Bun Rusk is crunchy and has an irresistible mild sweetness.

☎ 0248-94-5776 ADD 21-3 Yokomine Morijuku L 7:00am-7:00pm (Sundays and National Holidays until 5:30pm) CL Tuesdays and Wednesdays MAP 8



Cream Box 120 yen
Baguette 250 yen, etc.

●Gnomes' Inn

This bakery shop uses seasonal and local ingredients to bake their breads. Free from additive and preservative. Many like their eight breads, including sweet potato, bean, red tea, and other. Their Cream Box, made with bread and milk cream, is widely popular.

☎ 0248-94-7300 ADD 176 Kinoshita L 10:00am-5:00pm CL Tuesdays and Wednesdays MAP 8



Bespan bun 135 yen
Usagi-shaped bun 156 yen, etc.

●Handmade bakery shop Bespan

Hoshino leaven, flour made in Japan, brown sugar, coarse salt – Only the essentials are used and baked into their healthy breads. Enjoy more than 50 selections, from the popular Bespan bun to melon-shaped bun.

☎ 0248-73-0337 ADD 5-8 Furuyashiki L 10:00am-7:00pm CL Sundays to Tuesdays MAP 8



Chiffon cake Whole 2,000 yen
Slice 200 yen

●Cafe Kobo R

Here, they use carefully selected rice bran oil in their pound cake and five different chiffon cakes (free from additive, 200 yen per slice). Their daily lunch plate menu comes with Onigiri rice ball, made from organic rice cultivated by owner; and healthy side dishes.

☎ 0248-75-1050 ADD 106-2 Nishikawa-machi L 11:30am-2:00pm CL Wednesdays, Sundays, and National Holidays MAP 8



Silkie Chicken Pudding 330 yen
Homemade Crepe 200 yen

●Otaya Kashiten

This Japanese dessert shop is located along National Route 118. It started as a Manju bun shop, with Futamata Manju as their first product. Now it serves popular souvenir desserts, such as homemade crepe, Silkie Chicken Pudding, and other western desserts.

☎ 0248-68-2619 ADD 6-102 Minowa Kinoshita L 9:00am-7:00pm (Sundays until 6:00pm) CL Irregular holidays MAP 8



Zakuzaku Cookie Cream Puff 172 yen (1 puff)

●Yume Kashi Kobo Kameman

Their cream puff dough made from top-quality Koshihikari rice flour from Sukagawa is light and crunchy. Filled with generous amount of homemade custard cream, the cream puffs here are loved by many.

☎ 0248-73-2751 ADD 46 Nishikawa-machi L 9:00am-6:00pm CL Open 7 days MAP 8



1 Dango skewer (various) from 100 yen

●Sennari Okashiten

This long-established dessert shop was founded in 1957. Their handmade rice dumpling, Dango, is silky, chewy, and melts in mouth.

URL : <https://sennarisukagawa.jimdo.com/>
☎ 0248-73-2694 ADD 143 Omachi L 9:00am-5:30pm CL Tuesdays MAP 8

Experience Sukagawa to the fullest

Bo-tan Check!

Highlight of Sukagawa Peony Garden

- Preserving the precious native peony and flower bed until now**
Precious native peony with 150, 200 years of age bloom gracefully even now. This flower bed is selected as a beauty spot by the government. Do not miss the historic scenery here.
- Peony's pristine beauty is memorable**
Most of the time, tree peony scions are grafted onto root-stocks of herbaceous peonies. The peonies here are cultivated without grafting, preserving the pristine peonies. Peony is known as the king of flowers, and its size lives up to that title.
- The garden is the perfect promenade spots**
Here, the Big Japanese Elm Tree, designated as Green Cultural Heritage of Fukushima Prefecture, the pine and bamboo forests allow for a moment of calm in Japanese garden. The garden admission is free except certain period. From crimson autumn maple foliage to winter peony, its colorful expression and charm throughout different seasons are spectacular.

The Sukagawa Peony Garden is the only such garden in Japan to be designated as a beauty spot by the government!

Sukagawa Peony Garden

Magnificent flowers witness passage of history in full bloom

Spice merchant Ito brought back peony sapling from Takarazuka City of Hyogo Prefecture and started cultivating it in 1766. In 1932, the garden was designated as a beauty spot by the government. 7,000 bulbs of magnificent and graceful peonies in 290 varieties reached full bloom. The garden celebrated its 250th anniversary in 2016.

☎0248-73-2422 ADD: 80-1 Botanen ☎8:30am-5:00pm
📅 Open 7 days during season MAP 8

Third Friday in April until Late May

●Botan Kaikan

Here, you can find out about Sukagawa Peony Garden's history and historical garden posters. At the entrance, a metallic peony decoration inspired by 200-year-old peony stands tall. Do not miss it.

Event

Early winter poem
Botan Takibi
(Peony Bonfire)



Every November in third Saturday night, a tribute is held as a memorial service for withered peonies in the city. Solemn fire surrounds the venue and scent permeates the air. It is one of the 100 Best Aromatic Landscapes selected by Ministry of the Environment.

Walk in the town, Trace Basho's achievement

Matsuo Basho (1644-1694), who is a famous *haiku* poet in Edo-period (1603-1867). He accomplished his journey and the famous travelogue "The Narrow Road to Oku" was compiled based on the journey. During the journey, he spent 8 days in Sukagawa and composed three *haiku*. He left traces of his visit all over the city. It would make you think about Basho himself and his works if you drop by "Junenji Temple", "Choshoin Temple", "Otakiya Jinja Shrine", "Kashin-an Hermitage".

There are many lanterns with *haiku* written on them



Known as a haiku town

There are twenty-four *haiku* post-boxes in the city. People post their *haiku* in it, then *haiku* competition are held twice a year. Let's try composing *haiku* with your artistic sensibility! (English OK)



The statue of Basho and his disciple Sora at the Yui no Tsuji. Sukagawa has prospered in staging post in the Edo period.

Basho and Sukagawa

As many as 8 days in Sukagawa, during Basho's 13 days in Fukushima

Basho went on walking journey and finally published his travelogue "The Narrow Road to Oku". Together with his disciple Kawai Sora (1649-1710), they left Edo (former name of Tokyo) in the spring of 1689.

They stopped by Sukagawa on 22nd of April in the lunar calendar, and visited Basho's old friend Sagara Tokyu (1638-1715), then stayed his house for 8 days. They enjoyed the life in Sukagawa, sometimes having *haiku* gatherings with local *haiku* poets, sometimes walking around temples in the city. There is the stone monument engraved with a Basho's *haiku* in Junenji Temple where he has visited.

●Furyunohajimekan center

☎0248-72-1212 ADD: 81-4 Motomachi ☎[Bunka Densho no Ma section] 9:00am-5:00pm [Other sections] 9:00am-10:00pm (Saturdays, Sundays, and National Holidays until 8:00pm) 📅 Tuesdays (Closed the next weekday if Tuesday is National Holiday), New Year Holidays 🆓 Free *Admission fees apply for various facilities MAP 8

The true beginnings of poetry
—an Oku Rice-Planting song



You can find records of Basho and Sukagawa Haiku poets here, along with various Japanese cultural works.



Kashin-an Hermitage. There is a chestnuts tree and a gazebo.



Noki no Kuri Teien Garden. Good place for taking rest.

Sukagawa City is a sister city to The Land of Light, Nebula M78.



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Sukagawa City is the birthplace of the "God of Tokusatsu" (special effects) Eiji Tsuburaya, director and founder of Tsuburaya Productions. In honor of this connection, on May 5th, 2013, Sukagawa City became sister cities with Nebula M78's Land of Light, home of Ultraman. This partnership marked the beginning of various events and businesses featuring the Ultra Heroes. Don't miss out on upcoming events!

Sukagawa Tokusatsu Archives Center



The facility is specialized in Tokusatsu (special effects). They collect, preserve, restore and research precious materials related to Tokusatsu. You can see some of the collections actually used in the filming.

☎0248-94-5200 ADD: 22 Nakachimae Hashirata ☎9:00am-5:00pm
📅 Tuesdays (Closed the next weekday if Tuesday is National Holiday), New Year Holidays 🆓 Free MAP 8

Experience Enobori Flag Painting at Sukagawa

●Yoshinoya



Ono Seiho, the sixth heir in Yoshinoya to inherit the traditional technique



Visitors can experience painting mini Enobori and tote bag ©TSUBURAYA PRODUCTION

Starting from late Edo Period, Sukagawa has about 230 years of flag Enobori painting history. The flag features strong lines drawn by hand and Chinese guardian Shoki to ward off evil spirits, and it seems to be particularly effective. At the only remaining Enobori flag painting studio in the city, you can experience painting mini flag.

☎0248-75-4456 ADD: 58 Namiki-cho
📅 Lesson fee 1,500 yen MAP 8

Shop for Sukagawa's Specialties

Sukagawa Product Store "flatto"

Remodeled and newly opened Sukagawa specialty shop. From the fine local products to delicious foods, the shop has great selections of specialties from the prefecture.



Kappa-men Noodle (Igetaya Honpo) 660 yen

Enjoy Sukagawa specialty Kappa-men noodle kneaded with cucumber juice with your family. It comes with 2 servings, soup, and special Miso.



There are many exceptional selected artisanal products made by local farmers, from jams to dried fruits and ice creams

Bo-tan snack 864 yen



Butter cookies made with Sukagawa's rice flour and apple. Free from additives.

Online Store Opened

●Sukagawa no Monoumu



You can find local specialties, original Ultraman items from the city, and many more.



● Sukagawa Product Store "flatto"

☎0248-94-4855 ADD: 11 Nakamachi ☎9:30am-6:00pm
📅 New Year Holidays MAP 8

Hotels & Accommodations

●Hotel Wing International Sukagawa

☎0248-72-1411 ADD: 36-1 Naka-machi
Accommodate: 126 people MAP 8

●Hotel Sunroute Sukagawa

☎0248-76-3333 ADD: 5 Kaji-machi
Accommodate: 107 people MAP 8

●Hotel Toraya

☎0248-76-1121 ADD: 41 Miyazaki-cho
Accommodate: 53 people MAP 8

●Business hotel Business no Yado Shintsuruya

☎0248-73-2503 ADD: 25 Kita-machi
Accommodate: 14 people MAP 8

●Business hotel Asaka Jyuku

☎0248-75-0600 ADD: 86 Kitamuki Morijuku
Accommodate: 60 people MAP 8

●Farmer's guest house Abe Nouen Yorasse Korasse

☎0248-75-2382 ADD: 49-2 Kutsugake Wada
Accommodate: 5 people (1 group per day) MAP 8

●Stays without meal Family Lodge Hatagoya Sukagawa

☎0248-76-8878 ADD: 30-18 Mukaihinata Morijuku
Accommodate: 48 people MAP 8

Hotels & Hot springs

●Otogi no Yado Yoneya

☎0248-62-7200 ADD: 168-2 Kasagi Iwabuchi
Accommodate: 64 people (Bath reserved for hotel guests) MAP 8

●Hibari Onsen Hotel

☎0248-63-1112 ADD: 22-2 Sekinoue Namegawa
📅 Open 7 days 🆓 Bath admission fee 550 yen for 90 minutes MAP 8

●Kaisei no Yu Serizawa Onsen Hot Spring

☎0248-75-3611 ADD: 38 Serizawa-machi
Accommodate: 138 people (Bath reserved for hotel guests) MAP 8

●Fujinuma Onsen Yamayuriso

☎0248-67-3431 ADD: 4-3 Ishikurayama Ebana
📅 9:00am-8:00pm 📅 Tuesdays (closed the next day if Tuesday is National Holiday) 🆓 Bath admission fee 360 yen MAP 8

Day Spas

●Sukagawa City Hot Spring

☎0248-76-2332 ADD: 71 Chabatake-machi
📅 9:30am-8:30pm 📅 Thursdays, December 29 to 31
🆓 Bath admission fee 310 yen for up to 3 hours MAP 8

●Iwase Yukyu no Sato

☎0248-66-1582 ADD: 56 Suwairi Hatada 📅 10:00am-9:00pm
📅 Mondays (closed the next day if Monday is holiday) 🆓 Bath admission fee 360 yen for 3 hours MAP 8



Cucumber Shochu "Suka Q" contains cucumber extracts. Shochu lovers will find it even tastier from the second glass.

