

# Sakura City

Overview of Sakura City

Area: 125.46 km²

Climate: High sunshine duration, low snowfall

City tree/flower:

Sakura (Japanese cherry)

City bird: Sekirei (Wagtail)



Sights and Attractions is Full of Surprises!

Sakura City, was formed in 2005 by the merger of two distinct towns—Ujiie, which stretches along the banks of the Kinugawa River, and Kitsuregawa, which developed around a historic castle town—and is brimming with hot springs, nature-rich woodlands and other attractions!

See fully bloomed flowers on an invitingly warm spring dayy

Attraction

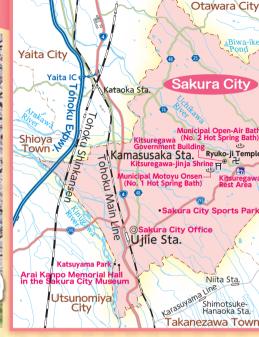
Countless must-see flower spots!

 Cherry blossoms sprawled along the banks of the Kinugawa River at Ujiie Yuyu Park



The stunning scenery of 3 million poppies in full bloom

The city derives its name from the numerous famous spots for viewing *sakura* (cherry blossoms), including Katsuyama Park, the ruins of Katsuyama-jo Castle, the row of *sakura* at Sotome, and Ujiie Yuyu Park. Vividly colored poppies bloom on the banks of the Arakawa River in mid-May, and a poppy festival is held in late May.





Main

building of the

A full range of easily enjoyable facilities, from foot baths to open-air baths

The jacuzzi in the indoor bath at the Kitsuregawa Rest Area

The hot/springs of Kitsuregawa Onsen, one of Japan's best for beautiful

Sakura City is a wonderful place to enjoy hot springs, and boasts a wide array of idiosyncratic facilities, from free foot baths to reasonably priced municipal hot spring baths, open-air baths, private baths and more. Heal your mind and body in the hot springs of Sakura, which are renowned for producing beautiful skin.



Konoyama Sta.

Ogane Sta.

woodlands verdant hills

Many ayu fishermen come when fishing

Vegetables and processed goods proudly sold by the people who made them— Nappa Kan is one of the very popular direct sales stores along National perfect for personal use and as souvenirs Highway Route 4 Attraction **Access to** Many locals visit in the morning to search for

delicious vegetables

produce abounds-seasonal complemented by onsen-nasu (eggplants grown using the geothermal energy of hot springs), as well as strawberries, apples and other fruits. Juices, jams, miso paste, pickled vegetables, and side dishes made by local producers make great souvenirs. Be sure to check out producers' stores and stands throughout the city.



perience nature

Nature is widely available to experience in all seasons, from cherry blossom viewing in spring to ayu (sweetfish) fishing starting in early summer and apple picking starting in the fall. Hands-on experiences working with wood from sugi (cedar) and hinoki (cypress) planted for afforestation are eco-friendly activities that contribute to protecting the natural resources of the woodlands.

## NEWS Sakura City Koryukan Now Open!

Sakura Square is a place for locals to interact outside the east exit of JR Ujiie Station. The Sakura City Koryukan was constructed here. The versatile facility can be used for

various events, and consists of Building A, which contains tourism information and a Sakura-brand wooden craftwork corner among other facilities, and Building B, which has space for eating and drinking, an area for selling Sakura-brand goods



A hub for visitors to Sakura City MAP P8C3

### **History of Sakura City**

The castle town dates back to the time of the Ashikaga clan, known for being a great domain of feudal Japan despite its small size

Kofun (ancient burial mound), the nationally designated Tosando, and the medieval Katsuyama-jo Castle and Okuragasaki-jo Castle. During the Edo period, the Kitsuregawa area was governed by the Kitsuregawa Ashikaga clan, who descended from Ashikaga Takauji, and were treated as great daimyo feudal lords of 100,000 koku (a certain volume of rice used to assess the size of a domain) and sometimes more despite ruling over an area of just 5,000 koku. A castle town developed in the Kitsuregawa area, and

various ruins can be seen to

Wooden statue of Ashikaga Takauji, a cultural property designated by Sakura City stored at Ryuko-ji Temple

## **Historical Figures**

#### Kanpo Arai (1878-1945)

#### A Sakura City-born *nihonga* (Japanesestyle paintings) artist known for **Buddhist paintings**

Kanpo Arai was born in what is now the Ujiie area of Sakura City in 1878. After studying historical painting under nihonga artist Toshikata Mizuno, Arai became an active contributor at the Nihon Bijutsuin. He painted many Buddhist paintings. Later, he was invited by the great poet Rabindranath Tagore to work as an art teacher in India, where he also made reproductions of murals of the Ajanta Caves, a World Heritage site. In his later years, he made a reproduction of a mural of

#### **Ujo Noguchi** (1882-1945)

A poet and lyricist who wrote a number of children's songs, including "Nanatsu no Ko" and "Ame Furi Otsukisan"

Ujo Noguchi is known throughout Japan as one of the three great artists of children's songs. His wife, Hiro Takashio, was from what is now the Kitsuregawa area of Sakura City, so Noguchi often visited this area, and the area influenced his work. For example,

the beautiful scenery of Renko-in Temple and the fragrance of ume (plum blossoms) were the inspiration for "Ume no Otera" ("Temple of Plum Blossoms"). The Kanpo Arai Memorial Hall at the Sakura City Museum contains a corner dedicated to Noguchi.

Bubble") played throughout Sakura City is the work of Ujo Noguchi





## Kitsuregawa Rest Area



The observation platform overlooks the Kitsuregawa townscape and woodland



The observation platform on the rooftop of the main building gives unobstructed views of the Arakawa and Uchikawa Rivers, Omaruyama Park and more. It is said that if you make a wish and ring the Bell of Joy on the platform, you will achieve true love.



padlock near the bell









## A Popular Array of Courmet Cuisine from Sakura City!

A fantastic collection of popular restaurants and eateries from the local area. Find your favorites of these shops that offer ramen, soba and udon noodles, meat dishes, bread, *taiyaki* (fish-shaped pancakes filled with bean jam), side dishes, lunch boxes and gelato.





#### Takesue Michi no Eki Honjin

Gochiso Kitsuregawa Ramen derives its taste from the blend of yashiomasu (rainbow trout) and ayu (sweetfish) stock infused with yashiomasu and eel paste.

● 10:30-18:00 **②** 2nd & 4th Mon. (unless public holiday, then it is the next day)



(cutlet) sandwict
255 yei
Yakisoba (grillet
soba noodle
sandwict
205 yei
Egg sandwict

#### Pan Kobo Onsen Pan

A time-honored store that opened in 1941. The Onsen Pan has an appealingly fluffy texture, and derives its name from Kitsuregawa Onsen, which was dutifully excavated by the former owner.

● 9:00-18:00 **②** 2nd & 4th Mon. (unless public holiday, then it is the next day)



## Check out the original goods



The store contains an agricultural products corner where local farmers sell their freshly harvested vegetables, and a special products corner where local special products are sold. Check out the various Kitsuregawa Rest Area original goods, including towels, T-shirts, sweets, cherry blossom tea, coasters made of *oyaishi* (a type of pumice tuff mined locally) and much more.



The agricultural products corner where farmers deliver fresh vegetables and fruits every morning



Salt-grilled ayu (sweetfish), a

Kitsuregawa specialty, cost 350 yen

each, and are sold next to the entrance



#### Kikyo Hanamiya

A renowned udon and soba noodle shop. Enjoy light dishes such as *tendon*, a bowl of rice topped with tempura created with only the best ingredients. Also serves local specialty Ujiie Udon (P6).

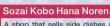
**L** 11:00-15:30, 17:00-21:00 **S** 2nd & 4th Mon. (unless public holiday, then it is the next day)



Asano Farm

A farm stand-style store. Raised in nature free of stress, Asano pork has a distinctly smooth quality, and the fat carries a hint of sweetness. The curry is also popular.

● 9:00-18:00 **②** 2nd & 4th Mon. (unless public holiday, then it is the next day)



A shop that sells side dishes and lunch boxes made by local women. The everchanging lineup of daily specials and the warm, home-cooked taste has some customers dropping in every day.

● 9:00-18:00 2nd & 4th Mon. (unless public holiday then it is the next day)



### Gelateria KITS

Royal milk tea, hazelnut chocolate and other unique gelato flavors are a hit. The shop's recommended item is the affogato: a scoop of milk-flavored gelato afloat in espresso.

● 9:00-19:00 2nd & 4th Mon. (unless public holiday, then it is the next day)



in paste)
50 yen

9:00-18:00 Mon. (unless public holiday, then it is the next day)

Taiyaki Masuya
The fragrant, golden brown pancakes are filled with piping

paste (180 ven each).

hot sweet bean paste and a

variety of other fillings, including

cream or ham and mayonnaise

(150 yen each) and green sweet

bean paste or sesame bean



The food court-style layout means that everyone can choose their favorite foods and still eat together



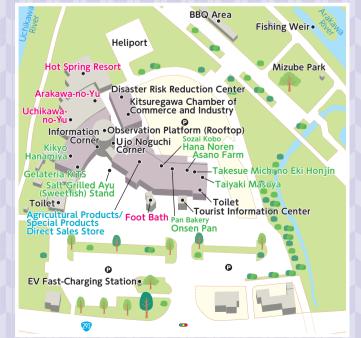
## Enjoya great day off playing in the water and barbecuing

A waterfront park stretches from the east side of the rest area to the confluence of the Arakawa and Uchikawa Rivers, and is an ideal place for splashing in the water, playing on the obstacle course, barbecuing and more. Enjoy a barbecue without having to bring a thing: rental sets are available (3,000 yen for 4 hours, May 15-September), and meat and vegetables can be purchased at the direct sales store.



A fishing weir is installed from August to October. Ayu (sweetfish) travel downriver to spawn in September







A collaboration of udon and motsuni (stewed giblets)! This is the place for Uiiie local cuisine

The menu revolves around ramen, udon and soba noodle dishes. This shop was the first certified as a promoter of Ujiie Udon. Ask to sit in a teuchi booth to watch the second-generation owner make udon noodles by hand.

♠ 1200-3 Ujiie, Sakura City ♠ 19-minute drive from Yaita IC on the Tohoku Expressway ♠ 11:30-20:00 ♦ Wed. ♠ 10 spaces



550 yen

### **Ujiie Open Dining WAKAZO**

**3**028-682-9949 MA₽P8B3



Wakazo means "youngster," and the name was chosen to reflect the fact that the owner was just 24 years old when he started the business. The menu includes pasta, Sakura-brand pork steak and other Italian cuisine as well as Ujiie Udon.

Ujiie, Sakura City 2 1-minute walk from JR Uiiie Station

Parlor: 11:00-16:00 (Last order for meals: 14:30)

Parlor: Open every day (Bar: Tue.) @ 30 spaces

780 yen

Eat and Compare

Local Specialty

New specialty products jiie Udon!

## Kinuva Japanese Restaurant

@028-682-2444 MAP P8B3

#### Delicious! Cheap! Fast! Clean and spacious restaurant

Established over 50 years ago. The menu features rice bowls, set meals, noodles and more, each with satisfying portions. Ujile Udon is thin and flat, but firm and very filling.

1.523 yen

iru (dipping sauce) has a soy sauce flavor.

Shikitei Japanese Restauran

© 028-682-2482 MAP P8B4

#### **Enjoy the taste of Ujije Udon** with fresh seafood

A popular Japanese restaurant with sushi, seafood and eel cuisine. The Nigiwai Udon Set includes your choice of regular udon or Ujiie Udon noodles, sashimi and tempura.

2015 Ujiie, Sakura City 2 11-minute walk from JR Ujiie Station ■ 11:00-21:30 (Last order) Mon. (unless public holiday, then it is the next day) @ 60 spaces

Local udon (wheat flour noodles) made with locally produced wheat, which is harvested in the Ujiie area of Sakura City. The Ujiie Chamber of Commerce and Industry applied for a patent, and in January 2016. Uiiie Udon became a registered regional collective trademark.

Every shop makes Sakura Citv's famous local specialty Ujiie Udon a bit differently, so it's fun to eat and compare!

**Dynam Shinrai no Mori Tochiqi Sakura Location** 

Menrokuya Japanese Restaurant

**3**070-1434-5686 MAP P8B3

Udon The first certified Uiiie chain restaurant Abundant menu and hearty portions

The diverse menu includes katsudon (cutlet over rice) for 650 yen and miso ramen for 590 yen. The wavy, thin noodles of Uiiie Udon have

a light, Kansai-style saltiness that brings out the flavor of the Iwai-no-Daichi flour.

from JR Ujiie Station (\$\infty\$ 12:00-15:00 (Sat., 





## Kitsuregawa Onsen: **Tour Hot Springs** for Beautiful Skin!

#### unicipal Open-Air Bath (No. 2 Hot Spring Bath)

® 028-686-5047 MAP P8C2

The spring water emerges at 51°C or hotter and has a deep, dark reddish-brown color. The bath is covered by a roof, so it can be used even in rainy weather. The water is a warm 43°C and is not recycled (except during the summer). The bathing area includes simple washing stations and chairs for relaxing.

all-minute drive from Yaita IC on the Tohoku Expressway & Bathing: 300 yen 8:00-21:00 (Last entry at 20:30; Late-December-mid February: Opens at 9:00) S3rd Mon. (unless public holiday, then it s the next day) \$\infty\$ 50 spaces

A spacious open-air bath

where you can enjoy hi to your heart's content

The greenery outside the glass window creates a wide-open atmosphere

variety of baths fill with 100% spring water, a soothing s

Rate for 1 night with 2 meals: 8,500 yen and up Check-in: 15:00 Checkout: 10:00

#### Heartpia akura no Sato

® 028-686-7091 MAP P8C2

Enjoy an indoor bath, open-air bath and a mist sauna. You can bathe as many times as you wish throughout the day, so you can take your time in the rest areas and Japanese restaurant. The view from the bath is also memorable.

Kitsuregawa Onsen hot springs first gushed out in 1981, and contain high amounts of sulfur, salt and iron. It is advertised along with Ureshino Onsen and Hinokami Onsen as one of Japan's top three hot springs for beautiful skin.

### **Canpo no Yado** Tochigi Kitsuregawa Onsen

**® 028-686-2822 MAP P8C3** 

A hot spring resort complete with a large public bath with five types of baths, an open-air bath and a private bath with an open-air bath (1,620 yen for 50 minutes, reservations required). There is also a free rest area and a private rest area available for a fee (reservations required).

Tohoku Expressway 

Bathing: 700 yen (15:00-19:00: 500 yen) 

10:30-20:00 (Last entry at 19:00) 

Irregular holiday once a year 

120 spaces



Rate for 1 night with 2 meals: Check-in: 15:00 Checkout: 10:00

A large public bath complete with a large bath, ultrasonic bath, shallow baths to lie down in, baths with water cascading from above, and a walking bath

The expansive bathing area features two baths, one with a higher temperature and one with a lower temperature

#### Kitsuregawa Onsen Hotel New Sakura

@028-686-0511 MAP P8C3

The open-air

rock bath can hold

up to 50 bathers at

A unique atmosphere with two indoor baths with different temperatures, a bath with water cascading from above and different levels with a rock motif, and a wide-open shallow bath to lie down in. The family bath (2,000 yen for 45 minutes) requires reservations.

on the Tohoku Expressway 🎒 Bathing: 600 yen 🕒 10:00-21:00 ⊗ Open every day ₱ 100 spaces

An indoor bath with a lovely view overlooking the Kitsuregawa townscape

unobstructed views of the city

IC on the Tohoku Expressway & Bathing: 500 yen 10:00-

20:00 (Last entry at 19: 00) Wed. (unless public holiday)

#### Municipal Motoyu Onsen (No. 1 Hot Spring Bath)

**②028-686-3284** MA₽ P8C3

The clean-feeling bathing area has large windows that offer mountain views to create an open atmosphere. The facility features an indoor bath and an open-air rock bath. Morning bathers appreciate the early opening of 7:00.



6620-1 Kitsuregawa, Sakura City 16-minute drive from Yaita IC on the Tohoku To-minute drive from faita it. On the following the treat facilities is an additional 300 yen, not available without hot spring admission) ● 7:00-21:00 (Last entry at 20:30) ⊗ 1st Mon. ▶ 100 spaces

Feel the healing power of the expansive, semi-openair bath that is like visiting a hidden hot spring on top of a



2114 Sotome, Sakura City 215-minute drive from Yaita IC on the Tohoku Expressway ❤ Bathing: 1,050 yen (17:00-21:00: 650 yen) ♠ 10:00-21:00 (Last entry at 20:00) ♠ Thur. (unless public holiday) ♠ 100 spaces

### **Citsuregawa** totome Onsen ®028-686-4126 MAP P8C3

Spring water quality is our main focus: we clean the baths every morning and never recycle the water, always letting fresh, hot water bubble over the sides of the baths. Although the facility is small, its reputation as a place to truly feel the minerals seep into the body and forget the hustle and bustle of everyday life draws visitors from all over Japan.



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