

NIKKO HIGHWAY



HIGHWAY

埼玉

SAITAMA ROKUSHUKU

(The Six Post Towns of Saitama)

Walking around the town

SOKA SHUKU

SUGITO JUKU

六宿

KOSHIGAYA JUKU

KURIHASHI JUKU



埼玉六宿
通行手形

Facilities along or near the old Nikko Highway display *tsuko-tegata* (passes) for the respective post towns. Enjoy taking photos of *tsuko-tegata* for all of the Saitama Rokushuku (The Six Post Towns of Saitama).
Notice this mark.

SOKA SHUKU

草加宿

通行手形

Sightseeing spots

Hyakutai Bridge This is an arched bridge built along the Soka Matsubara Promenade. Its Japanese-style appearance was designed to allow it to blend in with the surrounding scenery, giving viewers a taste of the traditional style of Soka.

Sightseeing spots

Fudaba Kashi Park and Statue of Matsuo Basho Matsuo Basho is a haiku poet who was famous for his haiku *Furukie ya, kawazu tobikomu, mizu no oto* (an old pond/the sound of a frog/hitting the water). His *Oku no Hosomichi* (The Narrow Road to the Deep North), in which he chronicled his journey in the Tohoku and Hokuriku regions, begins with Soka Shuku.

Sightseeing spots

Zenko-an Travelers of a Hundred Ages Japanese Culture And Facility This is a facility where you can become familiar with the culture and art of Japanese harmony. In *Oyasumi-dokoro* (a lounge), you can enjoy the *teicha* (tea ceremony). Phone: 048-931-9325

Gourmet restaurants



Soka Sembei In Soka, a center for rice production, sembei (rice crackers) were first made as a preservable food. Located in many places in the town (also called *awase* spots) where you can enjoy the experience of baking rice crackers by hand!

Gourmet restaurants



Bunbun Gyoza Popular these days are very tasty gyoza (Japanese dumplings) with unique varieties, including *bunbun*, spicy, cheese, *shiso* (perilla), and shrimp. Phone: 048-924-1124

Gourmet restaurants



Soka Sembei Soft Serve Cone by Yamako Sembei Shop, a Soka Sembei garden This specialty offers a taste where the powder of Soka Sembei matches the flavor of soy sauce. *About 9 minutes' walk from the West Exit of Shinden Station. Phone: 048-942-1000

Souvenirs



Traditional Industries Exhibition Room "Parisse" It displays and sells Soka's big three specialties: sembei, yakata, and leather products. It also offers a hands-on experience class. The facility may be closed on extraordinary dates. Phone: 048-931-1970

Souvenirs



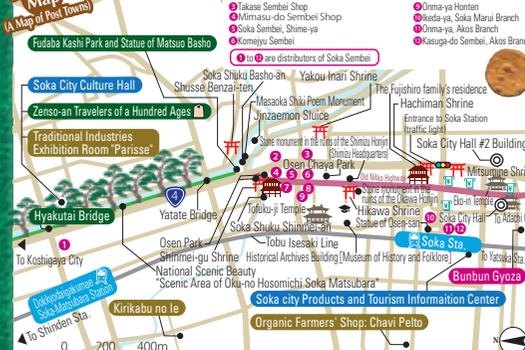
Soka Baum Kuchen by Kirikabu no Ie It offers the very delicious tastes of Soka Sembei powder and bitter chocolate. Phone: 048-942-6555

Souvenirs



Organic Farmers' Shop: Chavi Peltto The shop sells organic agricultural produce (certified by JAS) directly from their farms. Also popular is the JAS-certified organic restaurant *Deli & Bento*. Phone: 048-951-7083

Shuluba Map



KOSHIGAYA JUKU

越谷宿

通行手形

Sightseeing spots

Hakari-ya Along the old highway, this complex with an old private house containing a shop of select products is the result of restoration efforts that took advantage of the former Ono residence, a 120-year-old merchant house.

Sightseeing spots



Kinoshita Hansuke Shop Retaining the atmosphere of a counter from the Meiji period in its structure designed for face-to-face human interaction and in its other features, this still functions as a hardware shop. This is a State-registered Tangible Cultural Asset.

Sightseeing spots



Hisaizu Shrine This long-standing shrine enshrines Okuni Nushi no Mikoto and Kotoshiro Nushi no Mikoto as its main gods. With its long approach to the building and a pure atmosphere, the shrine is used as a community prayer center. *About 14 minutes' walk from the old Nikko Highway (see map).

Gourmet restaurants



"Kamo Suki" by Soba Restaurant Hisaizu This local dish reproduces the style of the Saitama duck-hunting field controlled by "the Imperial Household Agency." *About 13 minutes' walk from the old Nikko Highway (see map). Phone: 048-960-5388

Gourmet restaurants



Arinohashi-based confectionery by Okano Shinkaito Confectioneries This specialty confectionery is based on Koshigaya's specialty arrowhead. This product is a limited edition that is available from December to around March. Phone: 048-962-2539

Gourmet restaurants



Amadare Dango (Sweet Dumplings) by Niji Dango Koshigaya Ekmae-ten These *nyo-dango* (rainbow dumplings) are sold on the premises of the *Daijishi* (large head shop) and in front of Koshigaya Station. These amadare dango (sweet dumplings) are chewy, squishy, and have a special taste. Phone: 048-940-1771

Souvenirs



Designated tourist facility: GAAYA-chan's City Storehouse A designated tourist facility, this attractive establishment sells Koshigaya Dauma and other local specialty products, food and drinks, and allows you to experience baking rice crackers by hand. Phone: 048-940-5550

Souvenirs



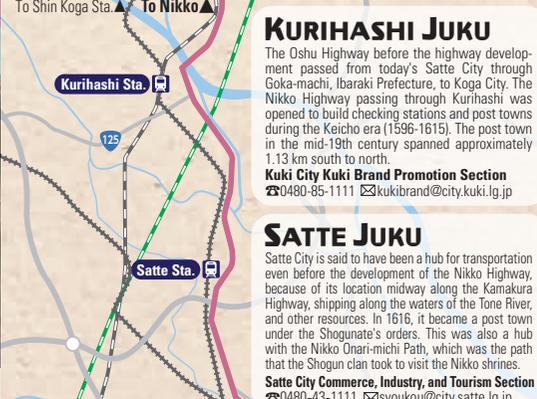
Koshigaya Furai Ichigo no Kake Jam (Strawberry Jam) These are bestselling products available at GAAYA-chan's City Storehouse and other spots in the city.

Souvenirs



Goba Restaurant Hisaizu This restaurant is located in front of Hisaizu Shrine.

Shuluba Map



KURIHASHI JUKU

The Oshu Highway before the highway development passed through today's Satte City through Goka-machi, Ibaraki Prefecture, to Koga City. The Nikko Highway passing through Kurihashi was opened to build charging stations and post towns during the Keicho era (1596-1615). The post town in the mid-19th century spanned approximately 1.13 km south to north.
Kuki City Kuki Brand Promotion Section
☎0480-85-1111 ☒kukibrand@city.kuki.lg.jp

SATTE JUKU

Satte City is said to have been a hub for transportation even before the development of the Nikko Highway, because of its location midway along the Kamakura Highway, shipping along the waters of the Tone River, and other resources. In 1616, it became a post town under the Shogunate's orders. This was also a hub with the Nikko Onari-michi Path, which was the path that the Shogun clan took to visit the Nikko shrines.
Satte City Commerce, Industry, and Tourism Section
☎0480-43-1111 ☒syokou@city.satte.lg.jp

KASUKABE JUKU

Located approximately 35.6 km from Edo, this was the fourth post town along the Nikko Highway. Corresponding to today's Kasukabe Odori (Main Street), the post town spanned approximately 1.1 km south to north. Around 1843, the town is said to have accommodated as many as 773 houses and 3,701 inhabitants.
Kasukabe City Tourism Promotion Section
☎048-736-1111 ☒kanko@city.kasukabe.lg.jp

KOSHIGAYA JUKU

This place prospered as a post town combining Koshigaya on the right bank of the Moto-Arakawa River and Osawa on the left bank. It is said to have been the second largest after Senju Juku. This post town was frequently damaged by fires, including large fires during the Tenmei, Kansei, and Bunka eras and other times during the Edo period, and two major fires during the Meiji period.
Koshigaya City Tourism Section
☎048-967-1325 ☒kanko@city.koshigaya.lg.jp

SOKA SHUKU

In 1630, this post town was constructed between Senju and Koshigaya along the new path (Oshu Highway), which was laid in development works in the early Edo period. During the first years after its establishment, the town contained only five or six inns, together with a few merchant houses. Over time, however, it prospered and by the Tempo era became one of the leading post towns, spanning approximately 1.3 km south to north.
Soka City Culture and Tourism Section
☎048-922-2403 ☒bunkakanko@city.soka.saitama.jp



Access to Saitama Rokushuku: First, take a train ride for about 10 minutes from Kita-Senju Station within Tokyo to Soka Station along the **Tobu Isesaki Line** (commonly known as the **Tobu Skytree Line**), then take another train ride to Kurihashi Station for about 55 minutes.

About 40 minutes from Tokyo Sta. or nearby	Oremachi Sta.	Tokyo Metro Chiyoda Line	Kita-Senju Sta.	Tobu Isesaki Line	Soka Sta.
About 50 minutes from Shinjuku Sta. or nearby	Shinjuku Sta.	Yamanote Line	Nishi-Nippori Sta.	Tokyo Metro Chiyoda Line	Kita-Senju Sta.
About 50 minutes from Yokohama Sta. or nearby	Yokohama Sta.	Tokaido Line	Ueno Sta.	Tokyo Metro Hibiya Line	Kita-Senju Sta.
About 50 minutes from Funabashi Sta. or nearby	Funabashi Sta.	Keiyo Line	Kinshi-cho Sta.	Tokyo Metro Nanzan Line	Oshingo Station (Ina Station)

KASUKABE JUKU



Sightseeing spots **Furutone Park Bridge** Built on a bridge, this park is characterized by a weathercock shaped like a colored dove, together with an arch that evokes the image of a straw hat, a specialty of Kasukabe City. Also scattered around on the bridge are six sculptures that give an artistic atmosphere. At night, the structure is beautifully illuminated.

Sightseeing spots **Kasukabe History Museum** About 10 minutes' walk from Kasukabe Station, Tobu Iseaki Line. The establishment features a muckup of part of a town from the Edo period at a scale of 200:1. There, you can see an array of houses roofed with thatch and shingles, as well as other buildings. Phone: 048-763-2455

Sightseeing spots **Puratto Kasukabe** This casual space is accessible to any and all visitors. The establishment offers information on city sightseeing and specialties, rents bicycles, and has a reception desk for tourists who need a guide (reservation required). It also sells confectioneries and other souvenirs. Closed on Mondays (on Mondays which happen to be national holidays, the facility is closed the following day). Phone: 048-762-9090

Sightseeing spots **Left Fuji Udon** Fuji Udon has a beautiful light-violet color. These chewy udon (noodles) are made from purple-fleshed sweet potato, which is kneaded together with Satsuma-produced flour. *Available here and there in the city

Sightseeing spots **(Right) Kasukabe Yakisoba** Kasukabe Yakisoba is a dish of stir-fried noodles with thick sauce topped with shiso funikake (shaved perilla), which evokes the image of Wisteria floribunda (a Japanese tree with purple flowers). It's a refreshing yakisoba. *Available here and there in the city

Gourmet restaurants **Oshie Hagotta** Oshie Hagotta is a paulownia battledore decorated with a padded picture. It dynamically depicts the facial expressions, gestures, and other behavior of a kabuki actor.

Gourmet restaurants **Paulownia Boxes** The paulownia boxes of Kasukabe have a history and tradition spanning about three centuries. The craftspeople responsible for these boxes have passed their art on to the craftspeople of today. Kasukabe boasts the highest production volume in Japan. *Available here and there in the city

Souvenirs **Kasukabe Fujino Inodori** This shochu brand is brewed with the flower yeast extracted from Ushijima no Fuji, a special natural monument that is more than 12 centuries old. *Available here and there in the city

Contact: Kasukabe Chamber of Commerce and Industry. Phone: 048-763-1122



SUGITO JUKU



Sightseeing spots **Furutone River Lantern-Floating Festival** About 250 lanterns, which are Japan's largest handmade lanterns (each as large as one tatami mat) fill a one-kilometer portion of the river. In this event it is said that "the Milky Way that has come down to the Earth."

Sightseeing spots **Kosatsu-ba Sugito Juku (a reproduction)** This *kosatsu-ba* (official notice-posting station) has been reproduced with the collaboration of local inhabitants, local companies, and students of the Nippon Institute of Technology to commemorate the 400th anniversary of the post town.

Sightseeing spots **The Lions of the Hoshō-in Temple's Fudo-do** Among the 16 lion sculptures installed in the Fudo-do Hall, one is a ball.

Sightseeing spots **Restaurant Izumi-ya** Bowl of Rice with Tamafuwa and Eel Tempura. Tamafuwa, a reproduction of a dish from the Edo period, and eel-based tempura are high-class dishes that you can't taste anywhere else. (Reservation required.) Phone: 0480-32-0019

Sightseeing spots **Una Ju (eel rice box)** This eel-based dish, rich in color, which in the old days would satisfy travelers visiting the Sugito Juku along the Nikko Kaido Road, is still a gourmet specialty of Sugito. *Available at some locations in the city

Sightseeing spots **Sugito Juku Onigiri Bento by Tokyo Eki Shokudō** This hearty onigiri bento is based on Sugito's *oshikimai* (five-colored rice). Reservation required (reserve at least three meals). Phone: 0480-32-0741

Sightseeing spots **Seishu Sugito Juku by Sekiguchi Shuzo Co., Ltd.** This *saishu* (refined sake) is proud of its light and dry taste, which comes from the traditional process of low-temperature fermentation. Phone: 0480-32-0005

Sightseeing spots **Aoyagi Japanese Confectionery: Sugito Shichikujin Dorayaki (Red-Bean Pancake with the Sugito Seven Lucky Gods)** A fine confectionery born out of the Nikko Highway tour of the Sugito Seven Lucky Gods. Phone: 0480-32-0334



SATTE JUKU



Sightseeing spots **Kishimoto Residence Main Building (a State-registered Tangible Cultural Asset)** This is the main building owned by the Kishimoto family, who used to brew soy sauce under the company name of "Ueno-ya." Today it is used as a coffee house, which was constructed based on an old private house, and for other purposes. It is therefore familiar to the locals.

Sightseeing spots **The Shiki Noko sculpture by the Sachi-no-miya Shrine** The "Shiki Noko" (farming of the four seasons) sculpture located in the main hall inspired by the farming of Satte, a center for rice production, depicts, in good order, the way that people prepare rice fields, plant rice, harvest rice, and do other things to produce rice.

Sightseeing spots **Eibun Shoten** Characterized by its small width and great depth, this merchant house is located along the highway. It still deals in liquor and food. A cargo-sorting tram, with a track that runs from the warehouse at the furthest end of the house to the store front, is actively used in their business.

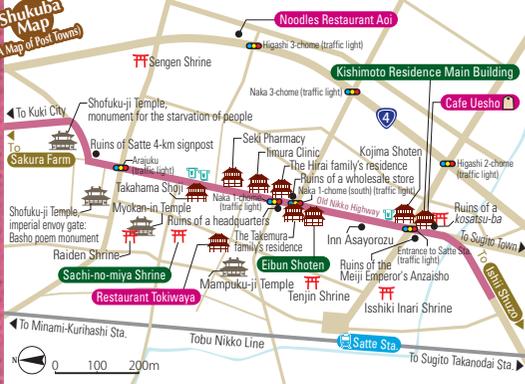
Sightseeing spots **Yoshinome Bento Satte Juku by Restaurant Tokiwaya** This is a reproduction of what the eighth Shogun Tokugawa Yoshinome would have eaten for lunch during a visit to the Nikko shrines in the Tokugawa period. *Reservation required not later than three days in advance. Phone: 0480-42-0039

Sightseeing spots **Cafe Uesho** This coffee shop is the result of the refurbishment of an old house owned by a family that used to brew soy sauce. Phone: 0480-77-7129

Sightseeing spots **Noodles Restaurant Aoi** Popular dishes include Kuro Banzakki, a full-bodied dish of Shogun Tokugawa Yoshinome would have eaten for lunch during a visit to the Nikko shrines in the Tokugawa period. *Reservation required not later than three days in advance. Phone: 0480-42-0039

Sightseeing spots **Pure Rice Sake Homei, by Ishii Shuzo Co., Ltd.** This pure rice sake offers a rich flavor that takes advantage of the rice qualities from Sake Musashi and other brands that are based on a rice variety that produces flavorful sake. *About 14 minutes' walk from the traffic light to fill your room with a sweet, soft fragrance that evokes the coming of spring. It is available at Sakura Farm. Phone: 0480-43-8830 (Satte Chamber of Commerce and Industry)

Sightseeing spots **Fragrance oil, Sakura no Shizuku** Inspired by the cherry blossoms along the Gongendo Tsutsumi Embankment, this perfume can be used to fill your room with a sweet, soft fragrance that evokes the coming of spring. It is available at Sakura Farm. Phone: 0480-43-8830 (Satte Chamber of Commerce and Industry)



KURIHASHI JUKU



Sightseeing spots **Lanterns Lit Up in the Kurihashi Juku along the old Nikko Highway** Taking place every October, "Lanterns Lit Up in the Kurihashi Juku along the old Nikko Highway" involves about 60 lanterns that are lit up with the cooperation of locals to evoke the image of the *shukuba* (post town) in the olden days. Phone: 0480-22-1111

Sightseeing spots **Funahashi for Nikko Visitors** For defense purposes, the building of bridges over long rivers was prohibited during the Edo period. When a Shogun visited the Nikko shrines, 51 *takasa-bune* (flatboats) were arranged in a line to form a flat *funahashi* (a bridge of boats), which he would use to cross the Tone River.

Sightseeing spots **Komakoi by Yasaka Shrine** The names of the statues of carp called *komakoi* instead of *komainu* (stone-carved guardian dogs) are as follows: the one with its mouth wide open is called "Shofuku no Ko" (welfare-bringing carp), while the one with its mouth shut is called "Josai no Ko" (disaster-preventing carp).

Sightseeing spots **Classe Kurihashi** This shopping plaza has a patio near the tombstone of Shizuka Gozen, a mistress of Minamoto no Yoshitune who is said to have died here. Phone: 0480-53-0821

Sightseeing spots **Pure Rice Sake Kurihashi Juku by Inoue Saketen** This smooth pure rice sake is contained in a bottle with a label depicting Kurihashi Juku in the olden days. Phone: 0480-52-0317

