

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

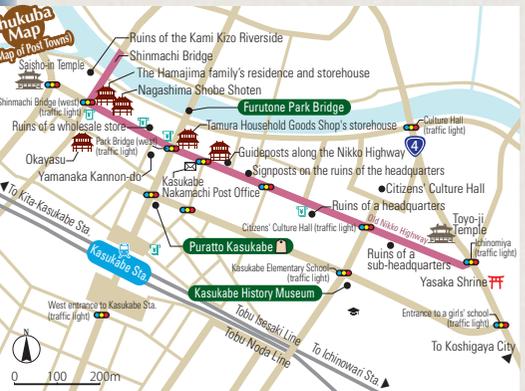
Sightseeing spots **Left Fuji Udon** Fuji Udon has a beautiful light-violet color. These chewy udon (noodles) are made from purple-fleshed sweet potato, which is kneaded together with Satsuma-produced flour. *Available here and there in the city

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



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.

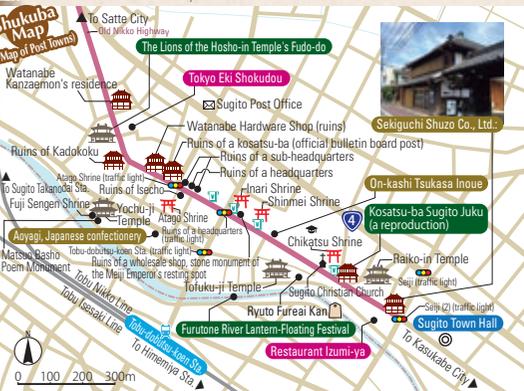
Gourmet restaurants **Restaurant Izumi-ya** Bowl of Rice with Tamafuwa and Eel Tempura. Tamafuwa, a reproduction of a dish from the Edo period, and eel-based tempura are high-class dishes that you can't taste anywhere else. (Reservation required.) Phone: 0480-32-0019

Gourmet restaurants **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

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

Gourmet restaurants **Seisbu 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

Souvenirs **Aoyagi Japanese Confectionery: Sugito Shichikutjin 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.

Gourmet restaurants **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

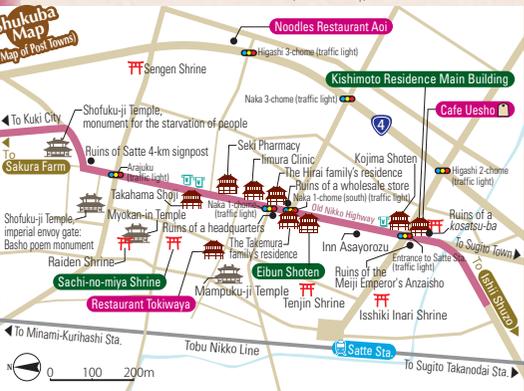
Gourmet restaurants **Cafe Uesho** This coffee shop is the result of the refurbishment of an old house owned by a family that used to brew soy sauce. Phone: 0480-77-7129

Gourmet restaurants **Noodles Restaurant Aoi** Popular dishes include Kuro Banzakki, a full-bodied dish (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

Gourmet restaurants **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)

Souvenirs **Direct Sale Shop, Sakura Farm** During the Edo period, the rice of Satte was called "Sakurano mizu" (white-eyed rice) and was considered to be Japan's number one rice. Why not try Satte's tasty rice? *About 17 minutes' walk from the Arakijo traffic light along the old Nikko Highway (see map). Phone: 0480-44-8559

Souvenirs **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).

Gourmet restaurants **Kuri Dorayaki by Horai-ya** Sugito Japanese sweets and *kuri dorayaki* (chestnut-based red-bean pancake), which you can eat at the Japanese coffee shop of the long-established Japanese confectionery shop. Phone: 0480-52-0157

Gourmet restaurants **Financier by Tsunugiyu** This is a bite-size baked confectionery made from 100% local Satsuma flour and Sayama roasted green tea. Phone: 0480-52-5001

Gourmet restaurants **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

Gourmet restaurants **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

