

Handa Canal Area Map



Handa Red Brick Building (former Kabuto Beer Brewery)

Began life as Kabuto Beer Brewery in 1898. This precious building is one of the largest of Japan's old red brick buildings. Visitors can enjoy the recreated taste of old Kabuto Beer.

Tel: 0569-24-7031 Address: 8 Enokishita-cho, Handa
Open 9:00 a.m. - 5:00 p.m. (Café & Shop: Open from 10:00 a.m.)
Closed Year-end/New Year's holiday period



- CLACITY**
- 1 J-DINING Sennosuke
 - 2 BISTRO CLACITY
 - 4 Kuroushi-no-Sato CLACITY
 - 5 Café CITA
 - 8 farm&
 - 6 tachinomi B-GATE
 - 9 Café de Shokado
 - 7 CLACITY FOOD MARKET
 - i Tourism information
 - P Parking
 - Bicycle rental

- 1 Kaiseki cuisine
- 2 Sushi
- 3 Seafood restaurant
- 4 Yakimiku
- 5 Ramen
- 6 Japanese-style pub
- 7 Chinese restaurant
- 8 European cuisine
- 9 Other Japanese restaurant
- Café
- Japanese sweets/souvenirs
- Convenience store
- Hotel
- Parking
- Taxi
- Bus stop
- Bicycle rental
- Shrine
- Temple
- Tourism information

- By Local Bus** Centraitr — Chita Handa Stn.
By Fixed Fare Taxi Centraitr Hotel — Meitetsu Inn Chita Handa Ekimae
By Train Tokyo — Nagoya Stn. — Chita Handa Stn.
 Osaka — Meitetsu Kowa Line — Chita Handa Stn.
 JR Tokaido Main Line — Obu Stn. — JR Taketoyo Line — Handa Stn.

Handa City Tourism Association Address: Ai-Plaza Handa, 1-8 Toyo-cho, Handa, Aichi Pref. / Tel: 0569-32-3264 / Open 8:30 - 5:30 p.m.
 URL: <http://www.handa-kankou.com/>

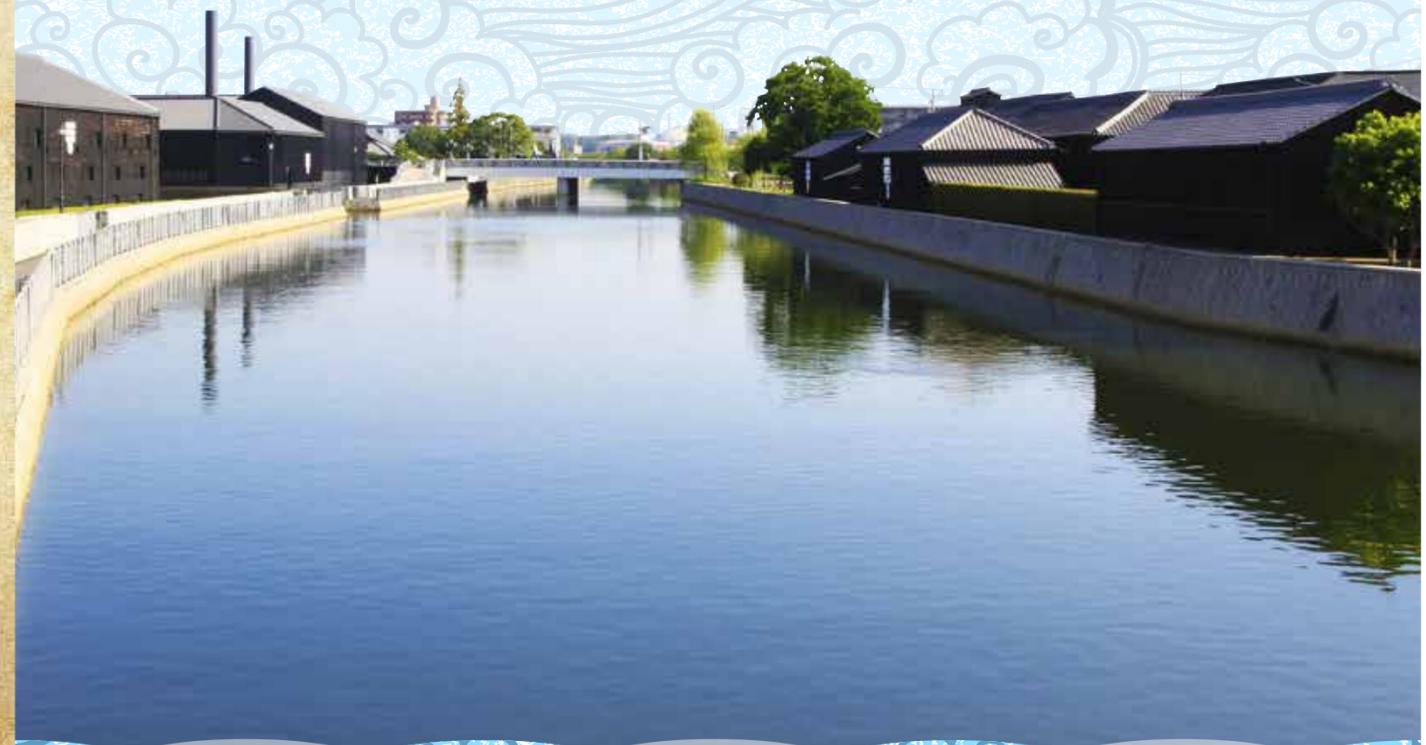


English Edition

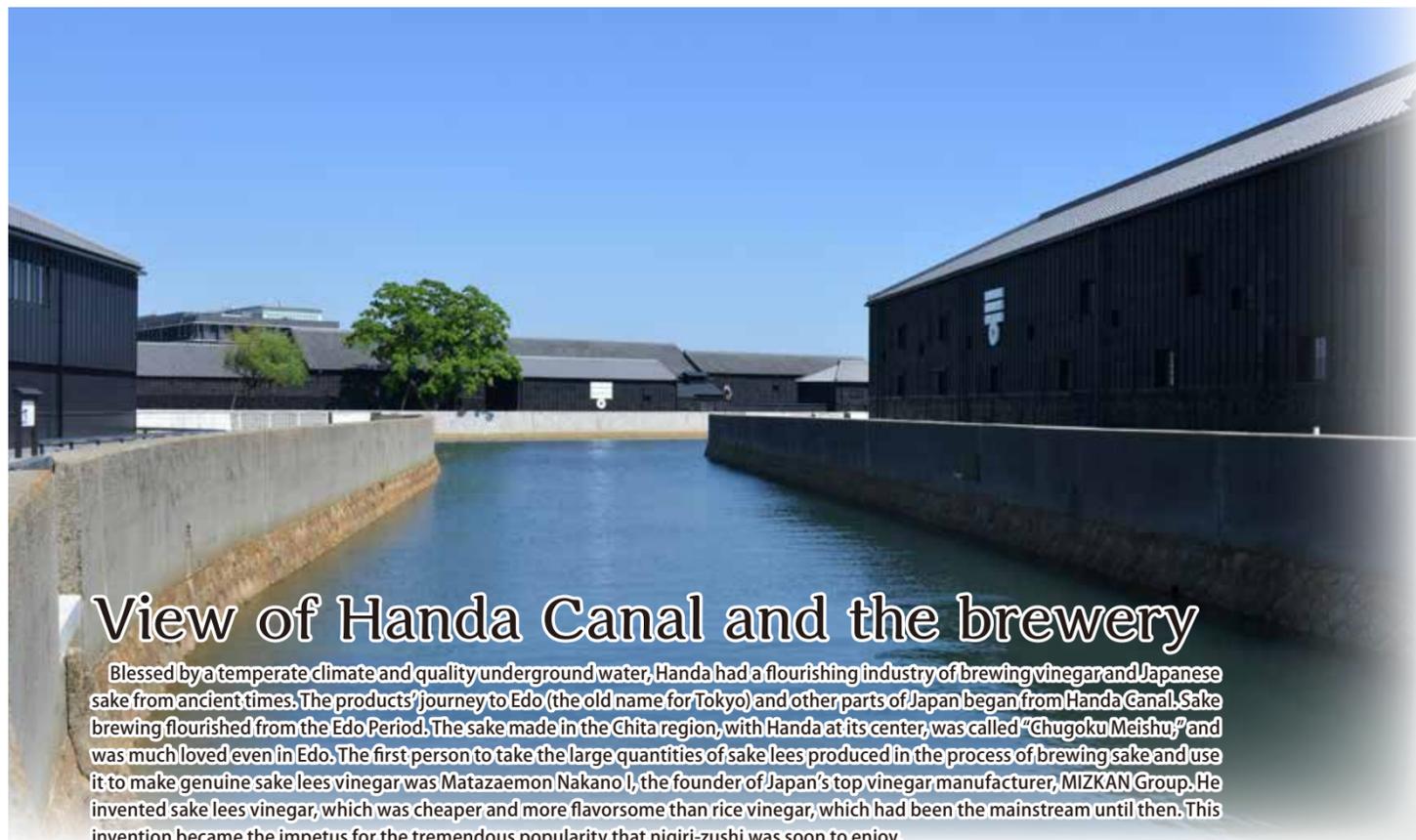
Handa Canal

A graceful tour of the nostalgic area around Handa Canal

Guide



Handa



View of Handa Canal and the brewery

Blessed by a temperate climate and quality underground water, Handa had a flourishing industry of brewing vinegar and Japanese sake from ancient times. The products' journey to Edo (the old name for Tokyo) and other parts of Japan began from Handa Canal. Sake brewing flourished from the Edo Period. The sake made in the Chita region, with Handa at its center, was called "Chugoku Meishu," and was much loved even in Edo. The first person to take the large quantities of sake lees produced in the process of brewing sake and use it to make genuine sake lees vinegar was Matazaemon Nakano I, the founder of Japan's top vinegar manufacturer, MIZKAN Group. He invented sake lees vinegar, which was cheaper and more flavorsome than rice vinegar, which had been the mainstream until then. This invention became the impetus for the tremendous popularity that nigiri-zushi was soon to enjoy.

The scene of the vinegar brewery enclosed in black walls alongside Handa Canal still bears traces of the days when it sent out into the world "the vinegar of Bishu Handa," which was so highly prized in Edo.

JAPANESE SAKE Museum

ⓑ Kunizakari Museum of Sake



(Left) Handago Kobo 1801 (Right) Kunizakari Daiginjo



Exhibits of the tools used to make Japanese sake, including the giant sake barrels used to brew and store the sake. Compare them to modern sake brewing techniques to learn about traditional tools. Experience the delicious taste of Kunizakari at a sake tasting.

Museum housed in the actual buildings of the sake brewery where sake was made for some 200 years. Displays include tools and materials from more than 300 years of sake brewing history. Visitors can taste and purchase Japanese sake, including Nakano Sake Brewery's famous label, Kunizakari, and other products.

Tel: 0569-23-1499 Address: 2-24 Higashihonmachi, Handa Open 10:00 a.m. - 4:00 p.m.

Closed every Thursday (Open if Thursday is a public holiday and closed on the following Friday), Year-end/New Year's holiday period, O-Bon summer holiday period Please phone ahead (0569-23-1499) to book.

ⓒ Hanroku Garden / Former Nakano Hanroku House

The residence of the Nakano Hanroku dynasty, which made its fortune in shipping and sake brewing from the Edo Period.

■ Hanroku Garden: Circuit-style Japanese garden. Today it serves as a place for Handa's residents to rest and relax.

Tel: 0569-84-0689 Open 9:00 a.m. - 5:00 p.m.

Closed Year-end/New Year's holiday period

■ Former Nakano Hanroku House: Enjoy tofu cuisine and café sweets in this traditional Japanese-style house.

Tel: 0569-89-2925

Open 10:00 a.m. - 5:00 p.m.

Closed every Thursday and Year-end/New Year's holiday period



VINEGAR Interactive Museum

ⓐ MIZKAN MUSEUM (MIM)

An interactive museum where visitors can have fun while learning as they encounter MIZKAN's history of vinegar production and the appeal of food culture. Tour MIZKAN Museum to learn about how vinegar is made and the different characteristics of vinegar. The Museum Shop sells original merchandise, as well as Mitsuban® Yamabuki®, a recreation of sake lees vinegar from the brewery's early days.



(Left) Vinegar with a rich, deep flavor, made from pure sake lees. The name, Yamabuki, meaning "Japanese marigold bush," comes

from the golden color it produces when used to make sushi rice. It has also been given the appellation, Mitsuban®, to denote MIZKAN's top premium quality. (Right) Mitsuban® Yamabuki®, the red vinegar brewed with methods that have been in use since MIZKAN was first founded, is matured for three more years, to create the premium sake lees vinegar, Senya®, which has a deep, mellow flavor. Available in limited quantities exclusively at MIZKAN Museum.

Tel: 0569-24-5111 Address: 2-6 Nakamura-cho, Handa Open 9:30 a.m. - 5:00 p.m. (Final tour: 3:30 p.m.)

Closed every Thursday (Open if Thursday is a public holiday and closed on the following Friday), year-end/New Year's holiday period

[Full Museum Tour (approx. 90 min.) Guided tour (excluding Daichinokura): Maximum 30 visitors

Adults: ¥300 / Junior & senior high school students: ¥200 /

Elementary school students: ¥100 / Pre-school-aged: Free

[Daichinokura Course (Approx. 30 min.)] Unguided: Maximum 50 visitors

Adults: ¥100 / Junior & senior high school and elementary school students: ¥50 /

Pre-school-aged: Free

Bookings essential: Online (<http://www.mizkan.co.jp/mim/>) or telephone (0569-24-5111)

*Tours on both courses start every 30 minutes from 9:30 a.m. Final tour: 3:30 p.m.



April Shinonome Sakura

Famous cherry blossom spot from the Meiji Period. From late March to early April, the cherry blossoms bloom in full glory on the banks of the Agui River.



May Carp Streamers over Handa Canal

In the season of the Boy's Day celebration from mid-April to early May, more than 50 koinobori carp streamers can be seen swimming gracefully in the sky above the banks of Handa Canal.



August Handa Canal Night

An art event that takes place over two nights in summer. Thousands of spheres of light flicker and sway as they float on the surface of Handa Canal, creating a magical atmosphere.

