

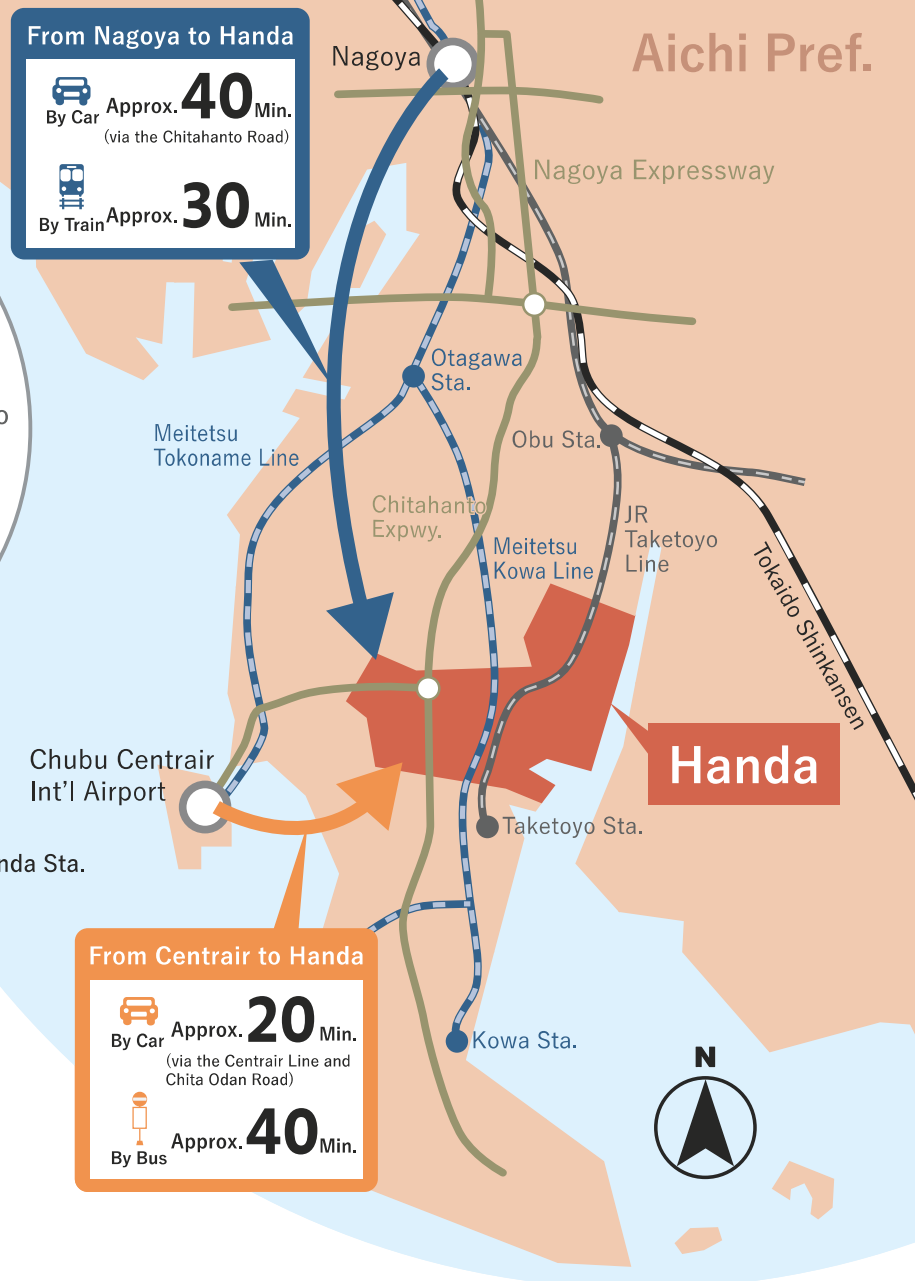
Getting Here



From Nagoya to Handa

By Car Approx. **40** Min.
(via the Chitahanto Road)

By Train Approx. **30** Min.



By Air

Chubu Centrair Int'l Airport (Centrair) → Chita Bus (Tokoname Line) → Meitetsu Chita Handa Sta.

By Car

Nagoya → Nagoya Expressway → Odaka → Obu-Nishi → Obu → Chitahanto Expwy. → Handa-chuo IC → Handa City Center

By Train

From	Line	Station	Walking Time	Destination
Tokyo / Osaka (Shinkansen)	Meitetsu Kowa Line	Handaguchi Sta.	20 min. on foot	3 million red spider lilies along the Yakachi River
		Sumiyoshicho Sta.	5 min. on foot	Handa Red Brick Building
		Chita Handa Sta.	10 min. on foot	Handa Canal & Historic Warehouse District
Nagoya	JR Tokaido Main Line	Obu Sta.	15 min. on foot	Kamezaki Sta.
	JR Taketoyo Line	Handa Sta.	5 min. on foot	Handa Canal & Historic Warehouse District

① Visitor Information

Handa City Tourism Association
Ai Plaza Handa, 1-8 Toyocho, Handa, Aichi
Phone +81-569-32-3264 (9:00-17:00)

Handa Red Brick Building
8 Enokishitacho, Handa, Aichi

② Transportation

Meitetsu Chita Taxi Phone +81-569-37-1112
Anzen Taxi Phone +81-569-21-0685
Sunrei Taxi Phone +81-569-37-1122
Chita Bus Phone +81-569-21-5234



Police Emergencies
☎110



Fire & Medical Emergencies
☎119

Official Visitor Guide to Handa, Aichi

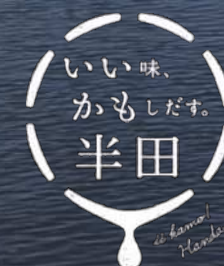
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* All information is current as of September 2026. Information in this brochure is subject to change without notice.

HANDA

Handa Visitor Guide



Handa Canal



Discover the Culture and Vitality Shaped by Brewing and Fermentation

During the Edo period, sake lees vinegar shipped from Handa to Edo helped spark the city's nigiri sushi boom. Along the Handa Canal, lined with black-walled storehouses, more than 300 years of brewing history lives on through the story of umami.

The prosperity brought by brewing and maritime trade gave rise to Handa's magnificent festival tradition, celebrated with ornate floats. Once every five years, all 31 festival floats come together in a breathtaking spectacle. Discover the authentic spirit of Japan through the gifts of fermentation and the passion of its people.



祭

festivals





Handa's Brewing and Fermentation Heritage

Handa Canal & Historic Warehouse District

Once a thriving port town enriched by brewing and maritime trade during the Edo period, it now shares its brewing and fermentation heritage with the world.

半田
運河
HANDA CANAL



Important Cultural Property of Japan Oguri Family Residence

A designated Important Cultural Property of Japan where the legacy of the Handa Canal's prosperity, dating back to the Edo period, lives on. Visitor information is available, along with locally brewed products for purchase.



MIZKAN MUSEUM (MIM)

An interactive museum where visitors can discover the history of Mizkan's vinegar making and Japanese food culture. Highlights include traditional brewing techniques and a full-scale bezaisen cargo ship. Be sure to check out the exclusive souvenirs available only here.



Registered Tangible Cultural Property Hanroku Garden and the Former Nakano Hanroku House

Once the residence of one of Handa's leading merchants, the property preserves its historic storehouses and traditional Japanese cooking stove. The beautifully landscaped Japanese garden is open to the public for leisurely strolls.

Kunizakari Sake Museum

Housed in a historic brewery where sake was once produced, the museum offers an engaging introduction to Handa's brewing history and culture in a setting that still preserves the atmosphere of a bygone era.



Conveyor Belt Sushi Uotaro Handa Restaurant

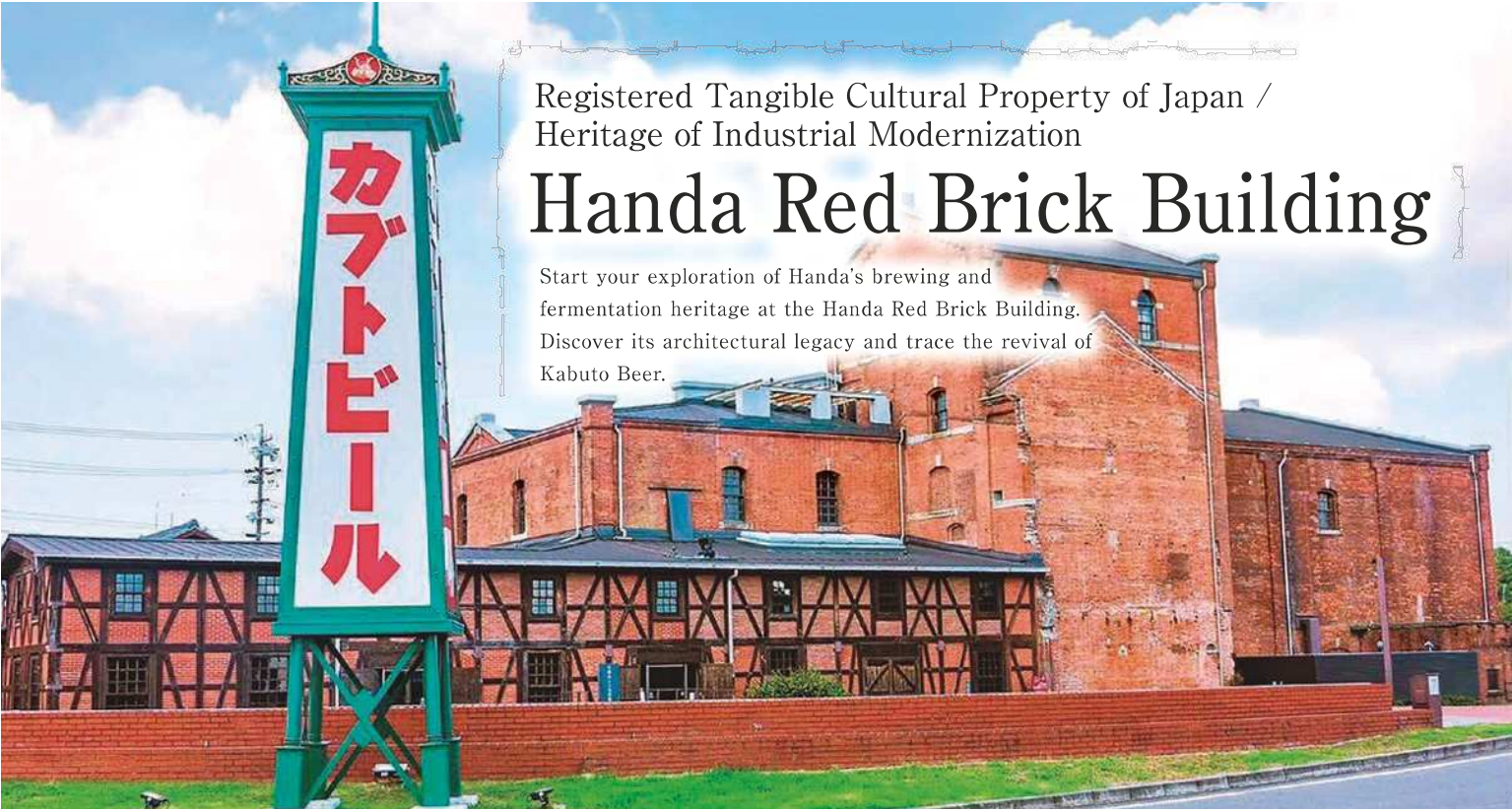
Operated by a local fishmonger, this conveyor-belt sushi restaurant serves exceptionally fresh seafood delivered directly from fishing ports across the Chita Peninsula. Traditional "aka-shari" red sushi rice perfectly complements the region's local catch. Enjoy the vibrant atmosphere of a neighborhood fishmonger, then stop by the adjoining souvenir shop and café.



Registered Tangible Cultural Property of Japan /
Heritage of Industrial Modernization

Handa Red Brick Building

Start your exploration of Handa's brewing and fermentation heritage at the Handa Red Brick Building. Discover its architectural legacy and trace the revival of Kabuto Beer.



Tradition, History, and a Fresh Spirit

Kamezaki

Kamezaki is a district where festivals remain at the heart of everyday life. Once a thriving port town built on sake brewing and maritime trade, it blends historic streetscapes with fresh discoveries around every corner.



Kamisaki Shrine

The historic setting of the Kamezaki Shiohi Festival, which has been celebrated for more than 300 years. The torii gate offers sweeping views of the sea, and the unique "peek into the well" prayer ritual is believed to bring good fortune.



Handa Red Brick Building

Originally built as the brewery for Kabuto Beer, an authentic German-style beer, the Handa Red Brick Building is one of Handa's iconic landmarks. Explore the history of Kabuto Beer through engaging exhibits, sample the revived beer at the café, and browse a shop offering a wide selection of Handa souvenirs.



Revived Kabuto Beer with the Taste of the Original

Originally brewed in Handa, this legendary beer disappeared in the 1940s. Revived using the original recipe, Kabuto Beer once again lets visitors experience its historic flavor.



A charming port town where winding slopes and narrow lanes create a maze of historic streets.

Important Intangible Folk Cultural Property of Japan
UNESCO Intangible Cultural Heritage

Kamezaki Shiohi Festival

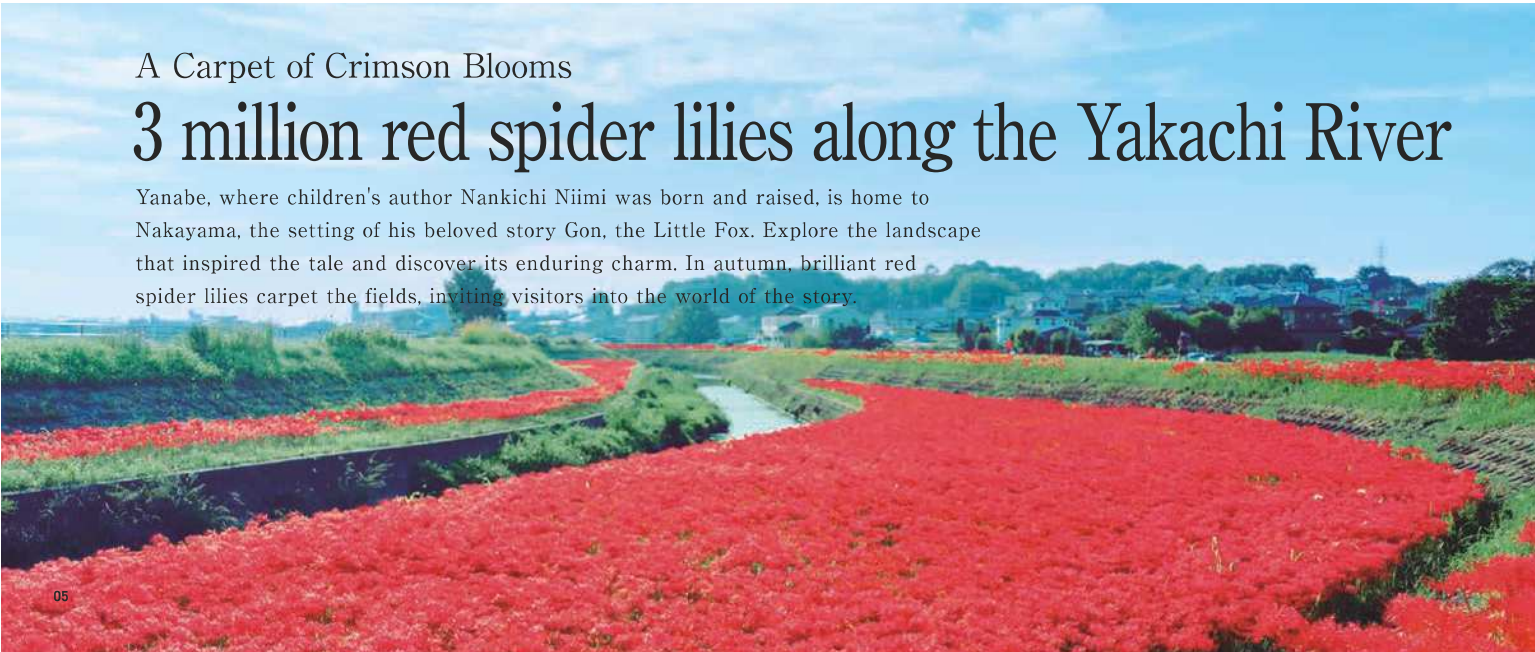
Held annually on May 3 and 4, the Kamezaki Shiohi Festival is recognized as a UNESCO Intangible Cultural Heritage. Watch as five magnificent festival floats are pulled at full speed to the water's edge before making their way along the shoreline in a breathtaking display.



A Carpet of Crimson Blooms

3 million red spider lilies along the Yakachi River

Yanabe, where children's author Nankichi Niimi was born and raised, is home to Nakayama, the setting of his beloved story Gon, the Little Fox. Explore the landscape that inspired the tale and discover its enduring charm. In autumn, brilliant red spider lilies carpet the fields, inviting visitors into the world of the story.



日本酒
SAKE



Ito Goshi

Set within a complex of buildings dating back nearly 200 years, Ito Goshi carries on the legacy of the former Ito Limited Partnership Company. Today, it is a food-focused complex centered around a working sake brewery that continues to brew sake.

Morita Kinshachi Sake Brewery

This historic sake brewery has been closely connected with the Kamezaki Shiohi Festival for generations. Its signature Kinshachi sake and sake liqueurs made with locally grown fruit are especially popular. Stop by the adjoining shop to pick up local specialties and souvenirs.

