

Local Product Recommendation List

at the
“G7 Trade Ministers’ Meeting in Osaka-Sakai”



Trade Ministers’ Meeting
in **OSAKA-SAKAI**

2023 G7 Trade Ministers’ Meeting Osaka-Sakai Promotion Council

August 2023

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Trade Ministers' Meeting
in **OSAKA-SAKAI**

1. Ingredients

1. Rice [Niwadani Rice Hinohikari]

Rice



Located on the southern hilly land of Sakai City, Niwadani is suitable for rice cultivation due to its clean water coming from upstream, clay soil, and large temperature differences between day and night. Niwadani Rice Hinohikari, grown in this area, has a firm, chewy texture with each grain being separate, and tastes slightly sweet. The rice is delicious even when it is cold, making it suitable for the use for a *bento* box lunch and an *onigiri rice ball*.

Shipping period	Mid or late October to July
Condition at the	Room temperature

Osakamon (Made in Osaka)

2. Rice [Mizukoshi Rice (Kanan Eco-rice Mizukoshi)]

Rice



Grown with less than half of the volume of pesticides and chemical fertilizers used for ordinary rice, this brand rice from Kanan Town is certified as an Osaka Eco Agricultural Product.

Shipping period	Mid or late October to February
Condition at the	Room temperature

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

3. Rice [Honwaka Rice Hino-chan]

Rice



This rice is grown in Tondabayashi in an eco-friendly manner.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

4. Rice [Kinsho-kenko Rice]

Rice



Jointly developed with the Faculty of Agriculture, Kindai University, which has scientific knowledge, this rice is polished with an innovative method, tastes delicious, and is rich in nutrients.

While the taste of Yumepirika, which is popular due to its deliciousness, is maintained, many of the nutrients that were previously removed are also retained.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka), La Matsubara

5. Rice [WE Rice®]

Rice



This rice originates from a mutant rice found in Kyushu. Jointly researched and cultivated by JA Kita-Osaka and Osaka Metropolitan University, the rice is rich in γ -oryzanol (functional component) and dietary fiber. It is expected that the rice might contribute to an improvement in lifestyle-related disease through food. Some 40% of the components are dietary fiber, with a good balance of water-soluble and insoluble fiber. The ideal intake volume is about 35g per day. It is recommended to mix an appropriate amount of the rice for rice dishes or Western-style confectionery.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

6. Rice

Rice



In Osaka Prefecture, varieties such as Hinohikari and Kinuhikari, are cultivated with consideration given to the climate and natural features of the relevant area.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

7. Komatsuna [Blessing of Sakai]

Vegetable



Featuring firm leaves, this spinach has little bitterness and is rich in nutrients. Almost all the *komatsuna* used for elementary school lunches in Sakai City is grown in Sakai.

Komatsuna from Sakai is certified both as “Sakai no megumi” and an Osaka Eco Agricultural Product. The latter certification verifies that the relevant item has been grown with less than half of the volume of pesticides and chemical fertilizers used for ordinary items.

Naniwa Specialty, Osakamon (Made in Osaka), Grown in Senshu Sakai (Osaka Eco Agricultural Product)

Shipping period	All year
Condition at the	Refrigerated

8. Mizuna [Blessing of Sakai]

Vegetable



Mizuna has a crispy texture and a mild taste. It is often used as an ingredient for hotpots such as *harihari nabe* and *mizutaki* to get rid of the smell of meat and fish. Today, the vegetable is served raw as an ingredient of salad more frequently than before. Almost all of *mizuna* used for elementary school lunches in Sakai City is grown in Sakai.

Mizuna from Sakai is certified both as “Sakai no megumi” and an Osaka Eco Agricultural Product. The latter certification verifies that the relevant item has been grown with less than half of the volume of pesticides and chemical fertilizers used for ordinary items.

Osakamon (Made in Osaka), Grown in Senshu Sakai (Osaka Eco Agricultural Product)

Shipping period	All year
Condition at the	Refrigerated

9. Shungiku [Shungiku]

Vegetable



In the Kanto region, the vegetable is called “*shungiku* (*spring chrysanthemum*)” because it produces chrysanthemum flowers in spring, while in Osaka it is called *kikuna*, suggesting “chrysanthemum whose leaves are edible.” Osaka Prefecture is the vegetable’s largest production center in Japan.

The main variety of *shungiku* from Osaka is *kabuhari*. Stems of *shungiku* from Osaka, unlike those of *shungiku* from the Kanto region, do not grow straight up, but extend horizontally. Featuring thick, but soft, dark green, and rich flavored leaves, *shungiku* from Osaka is an ideal ingredient not only for hotpots but also for salad.

Naniwa Specialty, Osakamon (Made in Osaka), Osaka Eco Agricultural Product

Shipping period	October to March
Condition at the	Refrigerated

10. Shirona [Blessing of Sakai]

Vegetable



Rooted in Osaka for generations, this vegetable is also known as "Osaka Shirona," a Traditional Naniwa Vegetable. It has little bitterness or harshness, and can be used for any of Japanese, Western, and Chinese dishes. Since the vegetable goes well with oil, it tastes good not only when simmered in soy sauce but also when stir-fried. Especially when simmered with fried *tofu*, *shirona* tastes very good, because it absorbs the stock and oil very well.

Shirona from Sakai is certified both as "Sakai no megumi" and an Osaka Eco Agricultural Product. The latter certification verifies that the relevant item has been grown with less than half of the volume of pesticides and chemical fertilizers used for ordinary items.

Traditional Naniwa Vegetable, Osakamon (Made in Osaka), Grown in Senshu Sakai (Osaka Eco Agricultural Product)

Shipping period	All year
Condition at the	Refrigerated

11. Mizu-nasu [Senshu Mizu-nasu Eggplant]

Vegetable



Mizu-nasu, a specialty of the Senshu area, is a juicy, egg-shaped eggplant with soft skin and plenty of moisture. This vegetable has been cultivated only in the Senshu area in Osaka since the early Edo period. In Izumisano City, there is an old saying of "adzuki beans from Hineno and eggplants from Kaminogo," suggesting that the origin of *mizu-nasu* can be traced back to Kaminogo, Izumisano City. Since the eggplant has little bitterness, it is suitable for eating raw. Featuring slightly sweet flesh, the vegetable tastes superb especially when pickled.

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

Shipping period	April to October
Condition at the	Room temperature

12. Baba-nasu

Vegetable



Baba-nasu is a type of *mizu-nasu*. Most *mizu-nasu* eggplants are in the shape of a drawstring bag, but *Baba-nasu* is medium-long in shape, like regular eggplants. Although the brand name *Baba-nasu* began to be used some 20 years ago, the variety itself has been around since at least the Edo period. The vegetable is often lightly or well pickled. In addition, it is used as an ingredient for *jako gouko*, made by reducing the salt content of well-pickled *Baba-nasu* and simmering it together with shrimp in sugar and soy sauce. Suitable for eating raw, the eggplant is also recommended as an ingredient for carpaccio and salad.

Traditional Naniwa Vegetable, Osakamon (Made in Osaka)

Shipping period	April to November
Condition at the	Refrigerated

13. Cucumber [Osaka Cucumber]

Vegetable



Osaka cucumbers are brightly colored and have a pleasant texture, making them useful as an ingredient of salad and vinegared dishes. The main production area is the Minamikawachi area, where cultivation is controlled using plastic greenhouses.

Shipping period	September to November
Condition at the	Refrigerated

Naniwa Specialty, Osakamon (Made in Osaka), JGAP, Osaka Eco Agricultural Product

14. Taro [Senshu Taro]

Vegetable



The variety cultivated in Osaka is mainly Ishikawa Wase, which is also widely cultivated as the main type of taro throughout the country. This variety originates from Ishikawa Village, Minamikawachi District (present-day Kanan Town). Featuring a round shape, Senshu taro is affectionately called “Tsukimi-imo (moon-viewing taro [koimo])” and is rich in dietary fiber. The taro is used as an ingredient for Japanese dishes, such as those simmered in soy sauce and soups, as well as for Chinese dishes.

Shipping period	September to October
Condition at the	Room temperature

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

15. Ebi-imo Taro [Ebi-imo Taro]

Vegetable



The production volume of this vegetable is the smallest of the Naniwa Specialties, making it even more valuable. Cultivated in a unique manner, this is called the highest quality taro and highly valued. The name *ebi-imo* (shrimp taro) comes from its shape like a shrimp, but this shrimp-like curve is the result of farmers' excellent techniques.

Shipping period	October
Condition at the	Room temperature

Naniwa Specialty, Osakamon (Made in Osaka), JGAP,

16. Sweet Potato

Vegetable



Cultivated in soil treated with great care by farmers, this potato is rich in nutrients and sweet with a high sugar content.

Shipping period	October to January
Condition at the	Room temperature

Osakamon (Made in Osaka)

17. Mitsuba Honewort [Osaka Mitsuba]

Vegetable



Cultivated in hydroponics, this honewort is grown mainly in Kaizuka City and shipped throughout the year. The production volume is the seventh largest in Japan. Featuring a distinctive aroma that heralds an arrival of early spring and a pleasant texture, the vegetable belongs to the parsley family. It is rich in carotene, potassium, and dietary fiber.

Shipping period	All year
Condition at the	Refrigerated

Naniwa Specialty, Osakamon (Made in Osaka), Osaka Eco Agricultural Product

18. Leek [Osaka Leek]

Vegetable



In Osaka Prefecture, green leeks, whose green leaves are mainly used, are grown. Osaka has long been a leek producing area. It is said that Namba leeks, once cultivated in and around present-day Namba, are the ancestor of Kujo leeks from Kyoto. Since leeks are originally a winter vegetable, they become more flavorful when it gets cold.

Shipping period	July to March
Condition at the	Refrigerated

Naniwa Specialty, Osakamon (Made in Osaka), Osaka Eco Agricultural Product

19. Leek [Namba Leek]

Vegetable



It is said that this variety is the ancestor of Kujo leeks and has the oldest history of all leeks in Japan. It is also said that the name “*kamo-namba* noodles” comes from Namba leeks. The leek has many features, such as an excellent aroma, a soft texture, a high sugar content, and a slimy texture.

Shipping period	November to March
Condition at the	Room temperature

Traditional Naniwa Vegetable, Osakamon (Made in Osaka), La Matsubara

20. Cherry Tomato

Vegetable



To produce this vegetable, farmers use ingenious methods, such as cultivation in bags and hydroponics. It is characterized by a deep flavor with a good balance of sweetness and acidity.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

21. Italian Tomato

Vegetable



Compared to many types of tomatoes sold in Japan, this variety has less jelly and thicker flesh. Although the tomato is delicious when served raw, it is especially tasty when heated because its skin is firm and the flesh is packed with flavor. It can be used as an ingredient for a variety of dishes, such as pasta sauce and omelet, and also as a pizza topping.

Shipping period	September to November
Condition at the	Refrigerated

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

22. Perilla Seeds

Vegetable



Rich in omega-3 essential fatty acids, perilla is said to be effective in improving blood circulation and rejuvenating blood vessels. Although often squeezed and processed into oil, the seeds can be eaten as they are. In this case, you can intake other nutrients as well. You can enjoy the rich flavor of the seeds simply by putting them onto rice or other dishes.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

23. Spinach

Vegetable



Grown near consumption areas, this vegetable is very fresh. Some are grown hydroponically for salad.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

24. Spearmint

Vegetable



Spearmint is characterized by its thick leaves, distinctive color, and excellent aroma. The stem is solid and the scent lasts well. Spearmint has a long shelf life, which is another reason why it is highly valued.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

25. Makomodake

Vegetable



With a unique yet pleasant texture, this vegetable is a perennial grass grown in paddy fields. Featuring a slightly sweet and mild taste, *makomodake* can be used in a variety of dishes. It is especially tasty when sautéed or deep fried. Rich in dietary fiber, the vegetable is said to improve gut health. Since both cultivating and harvesting *makomodake* is labor intensive, only few farmers grow it. This makes it a precious vegetable and a specialty of Chihayaakasaka Village

Shipping period	September to November
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Condition at the	Room temperature
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Osakamon (Made in Osaka)

26. Onion

Vegetable



Since it has little pungency, the vegetable is edible raw. When heated, however, it becomes even sweeter. It goes well with any kind of dishes.

Shipping period	May to November
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Condition at the	Room temperature
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Osakamon (Made in Osaka)

27. Senshu Cabbage [Matsunami Cabbage]

Vegetable



This vegetable tastes very sweet and has soft leaves.

Shipping period	November to May
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Condition at the	Room temperature
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Naniwa Specialty, Osakamon (Made in Osaka)

28. Broccoli

Vegetable



This is harvested in Izumisano City.

Shipping period	October to April
Condition at the	Room temperature

Osakamon (Made in Osaka)

29. Paprika

Vegetable



Taking advantage of the production near consumption areas, paprika from Osaka are harvested only after they become fully ripe. Accordingly, they can be shipped with their nutrients, flavor, and sweetness fully enhanced.

Shipping period	July to December
Condition at the	Refrigerated

Osakamon (Made in Osaka)

30. Wax Gourd

Vegetable



Wax gourds are a low-calorie vegetable with a long shelf life. In Osaka, they have been served as *oden* and *ankake* dishes, but since they have a mild flavor, they also taste good in soup and other dishes. Produced near consumption areas, they can be grown until they become almost fully ripe, which gives them a sweet taste.

Shipping period	July to October
Condition at the	Room temperature

Osakamon (Made in Osaka), Osaka Eco Agricultural Product

31. Swiss Chard

Vegetable



In Osaka Prefecture, hydroponic production of Swiss chard is popular as a joint initiative between the agricultural and welfare sections. Swiss chard, which has a crunchy texture with little grassy smell and taste, is used in salad in Europe and America. It also tastes excellent when fried with oil, making it a perfect ingredient for Chinese and Italian dishes.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

32. Crispy Lettuce

Vegetable



Featuring a crispy texture, this lettuce is edible raw, of course, but also tastes good as an ingredient of *shabu-shabu*. Even blanched, the lettuce maintains its distinctive texture.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

33. Mixed Lettuce

Vegetable



Two popular types of lettuce and four types of salad greens have been mixed as salad. The two varieties of the lettuce are crispy lettuce and orbital. The four types of salad greens are kale, coral leaf feather, red sorrel, and red amaranth, all of which are highly nutritious. Produced in excellent hygienic conditions like those of food factories, the mix can be served on a plate as it is. Since there is little bacterial attachment, it lasts about two weeks if refrigerated.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

34. Wild Rocket

Vegetable



The wild rocket has a sesame flavor and some pungency. Although it looks like arugula, it tastes spicier. It is recommended to have the vegetable together with uncured ham, olive oil, and dry white wine, or use it as an accent to salad, pasta, or pizza, or as a garnish for meat dishes. Its yellower flowers are also edible.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

35. Tomyo Bean Sprouts

Vegetable



This vegetable is characterized by its softness and lack of harshness.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

36. Sweet Corn

Vegetable



Hirakata is home to horse riding clubs and seaweed processing factories. The horse dung and seaweed from the facilities are used for making fertilizer. To grow sweet corn that is large and rich in sugar content, its producers focus on creating nutrient-rich soil.

Shipping period	June to November
Condition at the	Refrigerated

Osakamon (Made in Osaka)

37. Shine Muscat

Fruit



This is a type of grape produced in Taishi Town. It is seedless, and the skin is edible.

Shipping period	Late August to Mid-October
Condition at the	Room temperature

Osakamon (Made in Osaka)

38. Mandarin Orange [Osaka Mandarin Orange]

Fruit



In hilly areas of Senshu and Minamikawachi regions, the production of mandarin oranges with a rich taste has been prosperous for a long time. At the end of the Taisho period, the cultivation area in Osaka Prefecture exceeded 2,000 hectares, making the prefecture the second largest production center in Japan after Wakayama Prefecture. At its peak, the area exceeded 3,000 hectares, but due to nationwide overproduction and urbanization, the produce area today is about 700 hectares.

Shipping period	October to December
Condition at the	Room temperature

Naniwa Specialty, Osakamon (Made in Osaka), Osaka Eco Agricultural Product

39. Mandarin Orange [Izumi Mandarin Orange]

Fruit



In Izumi City, *unshu* mandarin orange are grown, and they are affectionately known as “Izumi mandarin oranges” and “Yokoyama mandarin oranges.”

Izumi City is a major production center of *unshu* mandarin oranges, boasting the largest cultivation area and production value in Osaka Prefecture. In prewar times, Osaka was one of the leading producers of mandarin oranges in Japan. During the Taisho era, Osaka boasted the second largest production value in Japan after Wakayama.

Shipping period	October to December
Condition at the	Room temperature

Osakamon (Made in Osaka)

40. Blueberries [Blueberries from Kumatori]

Fruit



These blueberries are grown and harvested in Kumatori, a town with lush greenery. About 15 varieties are cultivated in the town, including rabbit-eye blueberries, which are grown in the hope that they will become a new specialty of Kumatori.

Shipping period	From July
Condition at the	Room temperature but frozen in and after

Osakamon (Made in Osaka), Kumatori-yamon ↗

41. Blueberries [Frozen Blueberries from Blueberry Farm Misaki]

Fruit



These blueberries are the first ones grown in pots in the Senshu area of Osaka. Cultivated with great care, they are frozen immediately after their harvest. They can be served as a frozen fruit or as a processed product such as jam.

Shipping period	January to March, September to
Condition at the	Frozen

Osakamon (Made in Osaka)

42. Blueberries

Fruit



From among more than 100 varieties, 30 varieties have been selected with consideration given to the climate of Osaka. They have been frozen, with the deliciousness of the popular product of a blueberry farm (Marui Company) maintained. In the farm, visitors can experience harvesting fully ripe blueberries.

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka)

43. Chestnut [Nose Chestnut]

Fruit



The Nose region is the birthplace of *ginyose*, which is praised as one of the best three chestnut varieties in Japan. The chestnuts from the region are called Nose Chestnuts. Ginyose is one of the largest chestnuts, with an average weight per unit standing from 20g to 25g. Used in high-end confectionery *marron glacé*, the chestnut is an excellent variety with strong sweetness.

Shipping period	September to October
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Condition at the	Room temperature
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Naniwa Specialty, Osakamon (Made in Osaka), Osaka Eco Agricultural Product

44. Strawberry

Fruit



Produced near consumption areas, strawberries from Osaka are characterized by their freshness and ripeness. Agricultural techniques such as cooling the plants in the summer have been used to ensure that strawberries are available even during the fall season (December to May).

Shipping period	December to May (The shipment can be
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Condition at the	Room temperature
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Osakamon (Made in Osaka)

45. Beef [Osaka Ume Beef]

Stock farm product



Used as feed are pickled *ume* apricots left unused after apricot liqueur is produced. This feed has the effect of increasing the cattle's appetite and improving the quality of their meat. Although this is beautifully-marbled beef, it is juicy and tastes light. Carefully selected and domestically produced wheat and rice are also used as feed. The cattle are fattened for an average of 33 months until their shipment.

Shipping period	All year
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Condition at the	Refrigerated
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Osakamon (Made in Osaka)

46. Beef [Naniwa Black Beef]

Stock farm product



All the cattle for this beef are cows, and they are fattened for over 30 months until their shipment. The cows are Black Wagyu, and they are so rare that only about five to ten cows can be shipped per month. There are many inquiries from famous hotels and Michelin restaurants.

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka)

47. Beef [Nose Black Beef/Nose Young Black Beef]

Stock farm product



This excellent beef has been created as a blessing of the nature, history and culture of Nose Town, located in the northern end of Osaka. It is possible to select traditional Nose Black Beef with a mature, rich flavor, or Nose Young Black Beef, juicy meat of young cows with a fresh taste.

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka)

48. Pork [Nougei Pork]

Stock farm product



Students from Osaka Prefectural Nougei (Agricultural) High School are committed to the entire process from breeding to farrowing, fattening, shipping, and sales. This brand pork has been trademarked as "Nougei Pork."

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka)

49. Pork [Inunaki Pork]

Stock farm product



In cooperation with food factories, school lunch factories and other facilities in the Senshu area, producers of Inunaki Pork make original feed by heat-processing leftovers in food manufacturing processes (bread, *udon* noodles, etc.) at facilities on their farms. Since raised two months longer than the normal breeding period, the brand pigs have light fat.

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka)

50. Inunaki Pork [Inunaki Pork from the Kawakami Family]

Stock farm product



Tasting sweet, this pork has a light fat.

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka)

51. Pork [Naniwa Star Pork]

Stock farm product



This pork is produced by the only pig farm in Osaka City (Tsurumi Ward). Established in 1952, the farm uses carefully selected feed for the brand pork in pursuit of high quality of meat and fat.

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka)

52. Pork [Naniwa Pork]

Stock farm product



While putting a lot of time and effort into feeding the brand pigs with eco-friendly wheat-based feed (bread, *udon/soba* noodles, etc.), the producers are taking care of the pigs with sweet fat and soft meat.

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka)

53. Duck Meat [Kawachi Duck]

Stock farm product



Founded in 1870, the producer is engaged in the entire process from hatching to cutting and sales. They do not use any of antibiotics. Due to its taste and safety, the duck is popular among many top chefs.

Under the president's policy, the highest quality duck meat is shipped only to nearby areas (in the Kansai region). The duck was adopted as an official ingredient of meals for the G20 Osaka Summit.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka), La Matsubara

54. Rabbit Meat [Uryu Getsuyo]

Stock farm product



Using a uniquely formulated feed, a variety improved from the rare Japanese white Akita is raised in compliance with animal welfare regulations. The meat is characterized by its light taste with strong sweetness, a rich flavor, and a low fat content. Although it is high in protein and low in fat, it is rich in vitamins B6, B12, niacin, potassium, and phosphorus and other nutrients.

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka)

55. Egg [Takumi Egg]

Stock farm product



These eggs are from healthy chickens raised in a comfortable henhouse, using carefully selected water and feed. The eggs have won the grand prize at an egg fair organized by Osaka Prefecture. In addition, they were served as part of the meals for the G20 Osaka.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

56. Egg [Sashimi Egg]

Stock farm product



These eggs are from chickens raised with spring water from Mt. Kongo and feed containing a lot of seaweed. The eggs have been certified as Osakamon (Made in Osaka) and won the grand prize at an egg fair organized by Osaka Prefecture.

Shipping period	January to November
Condition at the	Room temperature

Osakamon (Made in Osaka)

57. Egg [Bijin Egg]

Stock farm product



Winning the Award of the Governor of Osaka Prefecture, these eggs are firm and springy. Even if held with chopsticks, the yolk will not fall apart easily.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka), Award of the Governor of Osaka Prefecture

58. Egg [Naniwa Wine Egg]

Stock farm product



For these eggs, dregs from grapes are used as feed for the chickens. The eco-friendly, fresh and delicious eggs were served as part of the meals for the G20 Osaka.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

59. Egg [Nose Ouhan Egg]

Stock farm product



These brand eggs are from Okazaki Ohan, a precious variety of Japanese chickens. In collaboration with Taiko-tei, the producers use eco-friendly feed made by mixing highly nutritious bonito flakes used for making the restaurant's *udon* stock.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

60. Egg [Nose Aji Egg]

Stock farm product



These eggs are from chickens raised with great care in the beautiful Nagatani area, whose view is selected as one of the top 100 rice terrace landscapes, using carefully selected water and feed. Even in cold winter and hot summer, the chickens can lay healthy eggs.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

61. Egg [Egg from Shimizu Poultry Farm]

Stock farm product



Produced with great care by a Master of Agriculture in Ibaraki City, these eggs are extremely fresh.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

62. Egg [Hokusetsu Jioran]

Stock farm product



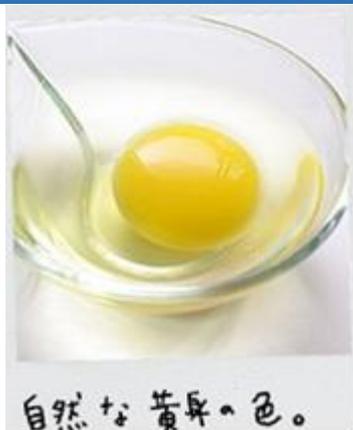
These brand eggs are from chickens carefully raised in the natural environment of Mt. Ryuo, Ibaraki City, using the nation's top-class compounded feed.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

63. Egg [Kimi-no-toriko]

Stock farm product



For these brand eggs, the producers make original feed by mixing traceable materials from Japan and devote considerable care to the establishment of a proper breeding environment and the selection of the feed, water, etc.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

64. Egg [Egg from Tatsumi Hiroshi Poultry Farm]

Stock farm product



Relocated from Nagayoshi, Osaka, to Tondabayashi, the farm has been taking advantage of their years of experience to produce eggs from healthy, energetic chickens raised with great care.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

65. Egg [Musomaru]

Stock farm product



These tasty brand eggs are from chickens raised with feed formulated in-house and changed depending on the season.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

66. Egg [Tonotama]

Stock farm product



These eggs are from chickens raised from chicks with great care, using carefully selected feed. The producers are confident of the quality of these eggs.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

67. Honey [Senshu Raw Honey]

Stock farm product



This is precious raw honey collected early in the morning from various flowers in the mountains of Kumatori and other parts of Senshu and bottled on the day of the collection without any heating process.

Shipping period	From July
Condition at the	Room temperature

Osakamon (Made in Osaka), Kumatori-yamon ↗

68. Honey [Honey from Shibata Bee Farm]

Stock farm product



The motto of the honey farm owner is to raise healthy bees and value nature. While respecting the mountains and forests in Osaka, the owner produces the honey, which makes consumers feel the rich blessings of nature.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

69. Honey [Honey from Ibaraki Bee Farm]

Stock farm product



Founded in 1945, the bee farm collects honey from flowers in Japan and sells 100% pure honey. Containing many vitamins and minerals, the natural honey is considered as an ideal source of nutrition.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

70. Honey [Honey from Azuma Bee Farm]

Stock farm product



Based in Tondabayashi City at the foot of Mt. Kongo, Osaka, the farm began to breed bees 50 years ago in Osaka Prefecture (Nose Town, Daito City, Higashiosaka City, Habikino City, Taishi Town, Chihayaakasaka Village, Izumisano City, and Izumiotsu City) and collect honey from the bees. They are also engaged in various activities, such as explaining the role of bees, an environmental insect, through Osaka City's urban beekeeping project (Umeda and Shitennoji) administered by the Bee Museum of Tondabayashi City.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

71. Honey [Honey from Higashi Bee Farm]

Stock farm product



The farm is the only apiary in Osaka that produces domestic royal jelly, known as special food for queen bees. In the hope that they can help consumers maintain their good health, the farm owner breeds bees together with his family. They also produce queen bee larvae, favored as a delicacy.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

72. Octopus (Boiled Octopus) [Izumi Octopus]

Marine product



In Osaka Bay, there are a lot of sardines, shrimp, crabs, and other types of food for octopuses, giving the octopuses there a rich flavor and sweetness. Only *madako* octopus processed by processors designated by the federation are sold as Izumi Octopus. Also, since the current of Osaka Bay is gentle, the meat of Izumi Octopus is soft and appropriately chewy.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

73. Madako Octopus

Marine product



The catch is especially large in the summer. Since the current of Osaka Bay is gentle, *madako* octopus from the bay is soft. When boiled, the meat does not become too hard and has a nice texture. In addition, since there is a lot of food for octopuses, such as sardines, shrimp, and crabs, the octopus in the bay is very rich in taste. The octopus tastes especially good when boiled and served together with sesame oil, salt, and sliced leek.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

74. Oyster [Bode Oyster]

Marine product



These oysters are farmed in the area once called Bode Village. In Osaka Bay, which is rich in nutrients as many rivers such as the Yodo River flow into it, this area is characterized by its relatively fast tidal currents. This means that even if the oysters eat plankton around them, new plankton flows in one after another, making the oysters grow rapidly and have plump flesh.

Shipping period	October to March
Condition at the	Refrigerated

Osakamon (Made in Osaka)

75. Black Sea Bream

Marine product



In the Kansai region, black sea bream is often called “*chinu*.” Featuring a light taste similar to that of red sea bream, the fish tastes good as when prepared as *sashimi* and also when salt-grilled, simmered in soy sauce, and cooked as *meuniere*. Since the bony parts can also be used for soup, there is little to throw away. If not fresh or not treated soon for removing the organs and draining the blood, the fish deteriorates soon. However, live fish and fish treated with the *ikejime* preservation technique before landing can stay fresh.

Shipping period	September to May
Condition at the	Refrigerated

Osakamon (Made in Osaka)

76. Ebijako Shrimp

Marine product



Ebijako shrimp are used as an ingredient for the local dish Jako Gouko.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

77. Mantis Shrimp

Marine product



Mantis shrimp have fluffy and soft flesh, but have a slightly crunchy texture. They are often boiled in water with salt or soy sauce. They have a rich flavor different from that of other types of shrimp. The season is from winter to spring, when you can enjoy large, firm pieces. Once collected, the shrimp are carried alive to the port or iced quickly, so that they can be shipped with their freshness maintained.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

78. Gazami (Swimming Crab)

Marine product



The season for *gazami* (swimming crab) differs between male and female crabs, with the season for the former continuing from September to November and that for the latter from November to April. After laying eggs in the summer, females store nutrients in their bodies, making the taste better from the fall. Especially during the season for the Danjiri Festival, locals have traditionally enjoyed *gazami* collected in the season in the hope of a rich harvest. Featuring a sweet taste, it tastes especially when if cooked with salt or steamed, enhancing its excellent flavor.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

79. Red Sea Bream

Marine product



Since many rivers flow into Osaka Bay, a large volume of nutrients is provided to the bay. The nutrients generate a lot of plankton, and the plankton is eaten by small fish. Eating the small fish, red sea bream in the bay grow larger. The red sea bream is caught with bottom trawling nets. In Osaka, the time it takes to pull the nets is short, making it less likely to damage the fish and possible to ship high-quality, less damaged red sea bream. Live fish or fish treated with the *shinkejime* preservation technique before landing can stay fresh.

Shipping period	March to December
Condition at the	Refrigerated

Osakamon (Made in Osaka)

80. Daggertooth Pike Conger

Marine product



The daggertooth pike conger is known as a luxury fish that is essential for Kyoto cuisine. It is often said that the season for the fish is summer, but autumn daggertooth pike conger is also fatty and delicious. Although the conger has white meat, it has plenty of fat and a rich flavor. With its bones cut finely, the fish is parboiled and served with *ume* apricot sauce or vinegared *miso* sauce. It is also served as a hotpot or fried. The crunchy texture of the cut small bones provides a unique pleasure.

Shipping period	May to October
Condition at the	Refrigerated

Osakamon (Made in Osaka)

81. Flatfish

Marine product



Flatfish are caught in Osaka Bay.

Shipping period	March to December
Condition at the	Refrigerated

Osakamon (Made in Osaka)

82. Spanish Mackerel

Marine product



The *kanji* character of “Spanish mackerel” consists of parts meaning “fish” and “spring.” As suggested by this, the catch of the fish is high in the spring, but the fish put on fat in the autumn. The Spanish mackerel caught near the urban areas of Osaka can be supplied with their freshness maintained. Although Spanish mackerel have white flesh, those from Osaka Bay have plenty of fat and taste slightly sweet. They taste excellent especially when grilled or cooked as *yaki-shimo-zukuri*.

Shipping period	April to November
Condition at the	Refrigerated

Osakamon (Made in Osaka)

83. Cuttlefish

Marine product



Since it has a lot of ink, the cuttlefish is also called “ink squid.” It tastes good whether it is prepared as *sashimi*, deep-fried, or simmered in soy sauce.

Shipping period	April to December
Condition at the	Refrigerated

Osakamon (Made in Osaka)

84. Silver Pomfret

Marine product



The catch of silver pomfret is high in western Japan.

Shipping period	August to October
Condition at the	Refrigerated

Osakamon (Made in Osaka)

85. Scabbard Fish

Marine product



Shipping period	September to January
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Condition at the	Refrigerated
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As the name suggests, the scabbard fish has a long and slender shape and looks silvery like metal. It is popular due to its light taste, soft texture, and richness in fat. When cooked, the flesh becomes firm. The fish tastes good especially when salt-grilled, sautéed, or cooked as meuniere. Although scabbard fish is perishable, it is sometimes prepared as *sashimi* or carpaccio if it is fresh enough.

Osakamon (Made in Osaka)

86. Frozen Raw Whitebait [Senshu Raw Whitebait]

Marine product



Shipping period	All year
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Condition at the	Frozen
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The whitebait from the sea of Osaka is famous as “Senshu Raw Whitebait.” Grown in the sea rich in plankton, it has a lot of fat and features a good texture.

If fresh enough, the whitebait is edible raw, but maintaining its freshness is difficult. Whitebait from Senshu are treated with negative ion water and ice with a bacteriostatic effect on the fishing ship soon after the net is pulled up. They are auctioned immediately after being carried to the port. The whitebait are soon frozen, enabling them to be consumed with their freshness maintained at any time.

Osakamon (Made in Osaka)

87. Whitebait (Boiled)

Marine product



Shipping period	All year
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Condition at the	Refrigerated/frozen
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Osaka has long been a vibrant center for fishing whitebait, with the catch of the fish in Osaka ranking near the top in Japan. Whitebait from the sea of Osaka, which is rich in plankton eaten as feed for the fish, has a rich flavor, making the fish highly rated in the market.

Osakamon (Made in Osaka)

88. Whitebait

Marine product



Into Osaka Bay, many rivers flow together with nutrients contained in the mountain soil, meaning that there is a lot of plankton in the bay. The whitebait from the bay eat the plankton, leading to the fatty richness of the fish. Whitebait are perishable. For those from Osaka Bay, however, fishermen carry out various ingenious ideas so that they can auction very fresh whitebait. For example, the fish are treated with the *korijime* preservation technique immediately after being caught. They are carried to the port, soaked in ice and seawater with a bacteriostatic effect using special equipment.

Shipping period	May to December
Condition at the	Refrigerated

Osakamon (Made in Osaka), MEL

89. Akashita (Sole)

Marine product



Akashita features soft, thick, and white flesh. It has a light taste and is often prepared as meuniere in French cuisine. It also tastes good when simmered in soy sauce, salt-grilled, or fried, making *akashita* a versatile fish that goes well with any type of cooking.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

90. Ako (Redspotted Grouper)

Marine product



Ako (redspotted grouper) is a luxury fish whose season comes from the rainy season to summer. In Osaka, it is said that "Enjoy tiger puffer in winter and *ako* in summer." Featuring an appropriate elasticity, the grouper is rich in taste. The fish is prepared as sashimi, simmered in soy sauce, or cooked as soup. In the past, the catch was so low that the fish was very rare. In recent years, however, the amount of the fish has been recovering due to various efforts such as releasing fry.

Shipping period	June to October
Condition at the	Refrigerated

Osakamon (Made in Osaka)

91. Japanese Seabass

Marine product



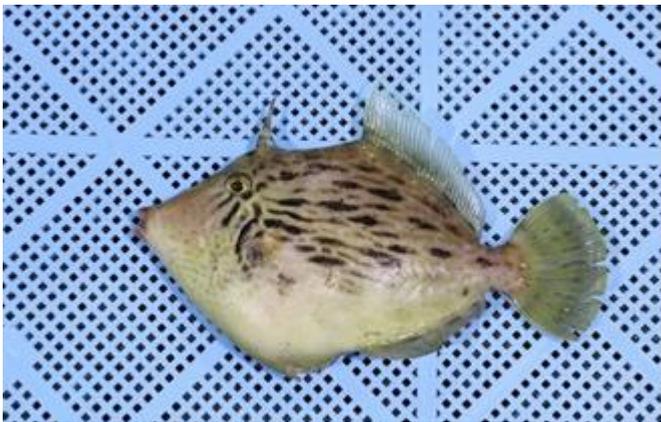
The Japanese seabass features clear, white flesh. Although it has a light and mild taste, the fish is rich in fat and flavor. It is often prepared as sashimi, salt-grilled, or cooked as meuniere, but is used for many other dishes. In Osaka, the season for *suzuki* is summer, when large and fatty fish can be caught. The fish has different names as they grow larger. *Suzuki* refers to fish whose size is 60 cm or larger.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

92. Kawahagi Filefish

Marine product



Featuring a thick outer skin, the *kawahagi* filefish (meaning “skin peeling” in Japanese) is cooked after its skin is removed. The fish is often prepared as sashimi, cooked as a hotpot, simmered in soy sauce, or dried. The meat tastes light and mild. The more you chew it, the more flavor you can enjoy. In addition, the liver is so fatty that it is called “foie gras of the sea.” It is buttery and melts in your mouth. If fresh, the liver is edible raw. While the flesh tastes good regardless of the season, the liver is said to be especially delicious in the fall and winter.

Shipping period	September to November
Condition at the	Refrigerated

Osakamon (Made in Osaka)

93. Ark Shell

Marine product



In Osaka, where fry are released to increase the amount of ark shells, the catch is stable throughout the year. Featuring a crunchy texture and a rich flavor, it is often prepared as sashimi or used as a sushi topping.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

94. Cockle

Marine product



The cockle has a thick flesh with a nice texture. Since there is little harshness typical of shellfish, you can enjoy sweetness and scent of the sea. It tastes good especially during its season, when it puts on white fat. The shellfish is popular for its unique taste and texture. It is often used as a sushi topping. The cockle is said to be beneficial to the health as it is rich in protein, low in cholesterol, and contains high amounts of taurine and iron.

Shipping period	February to October
Condition at the	Refrigerated

Osakamon (Made in Osaka)

95. Miyakobora

Marine product



Miyakobora, a type of spiral shellfish, is often used in the Kansai region. Its soft flesh does not harden so much even when heated, so it is often grilled or simmered in soy sauce. Since it looks like a *sazae* (turban shell), it is sometimes called *oki* (off the coast) -*sazae*. The flesh is easy to remove and has a mild flavor.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

96. Blue Mackerel Scad

Marine product



The flesh of this fatty fish is finely marbled. It has little odor and tastes good. The blue mackerel scad is often compared with the Japanese jack mackerel, because they are similar in terms of their appearance and taste. The season for blue mackerel scad is autumn, from which Japanese jack mackerel begins to lose its flavor, making blue mackerel scad highly valued especially in and after autumn. Blue mackerel scad from Osaka is fatty and features a light but rich flavor. Although it tastes good when grilled with salt, the fish can be served as *sashimi* if it is fresh enough. The fish also tastes good if prepared as *namerou*.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

97. Japanese Jack Mackerel

Marine product



The Japanese jack mackerel is known as a blue-skinned fish or a silver-skinned fish, but it has little odor and has long been popular among many people. The fish is called “*aji* (taste)” in Japan, and some people believe that the name comes from the fish’s excellent taste. The Japanese jack mackerel from Osaka Bay, rich in nutrients, is very fatty and rich in taste. It can be used for a wide variety of dishes, and tastes good when prepared as *sashimi* or *sushi* or salt-grilled. It also tastes good as prepared as *namerou*.

Shipping period	April to December
Condition at the	Refrigerated

Osakamon (Made in Osaka)

98. Tiger Puffer

Marine product



Tiger puffer farmed on land are available. In case of land farming, unlike sea farming, it is easy to control water temperature and water quality, and the risk of fish diseases is low, leading to stable production.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

99. Shijimi Clam

Marine product



Shijimi clams are often caught near river mouths where seawater and freshwater mix. In Osaka, they can be seen downstream in the Yodo River, close to Osaka Bay. The clams from the Yodo River, which has little mud and a lot of sand, look glossy. They have long been called affectionately “tortoise-shell of the Yodo river.” There are inquiries from high-class Japanese-style restaurants.

Shipping period	July to October
Condition at the	Refrigerated

Osakamon (Made in Osaka)

100. Fuka (Shark Family)

Marine product



Fuka is the collective name for several types of sharks. In Osaka, *fuka* has traditionally been served with vinegared *miso* sauce after being parboiled. It is said that an ammonia odor comes out if the *fuka* is not fresh enough. In case of Osaka, however, *fuka* are caught near consumption areas, meaning that consumers can enjoy the fish while it is still fresh. While the skin has an unusual but nice texture, the flesh is moist and soft with a refreshing and light taste.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

101. Stingray

Marine product



The stingray used to be called “*atarimon* (poisoning)” in Osaka, because it has a poisonous stinger and eats ark shells and cockles. However, the fish features an appropriately distinctive flavor and high-quality, fatty, white flesh. It is often simmered in soy sauce or processed into *ei-hire*. Since an ammonia odor comes out if the fish is not fresh enough, it should be consumed while it is still fresh.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

102. Raw Jelly Ear (White)

Forest product



The raw jelly ear is thick and features a good texture.

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)



If fresh, *shiitake* mushrooms have no odor. You can enjoy their flavor simply by heating them slightly. If soy sauce or salt is slightly added, the original flavor of the mushroom can be enjoyed.

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka)

2. Processed foods

1. Konnyaku [Kikumatsu Konnyaku]

Processed food



The manufacturer operates the only *konnyaku* shop in Sakai. In pursuit of the original taste of *konnyaku*, they use *konnyaku* taro and adopt a traditional manufacturing method. They manufacture not only various types of *konnyaku*, but also *tokoroten*.

To make *konnyaku* more familiar to consumers, they have recently developed *konnyaku* noodles, including the Training Noodle series and *konnyaku ramen* noodles.

They are also planning to release *konnyaku* made from *konnyaku* taros from Osaka.

[Manufacturer: Nakao Shokuhin Kogyo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

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2. Tofu and Other Soybean Products [Tofu Kobo Nintoku]

Processed food



Rich in the distinctive flavor and sweetness of soybeans, this *tofu* has a refreshing taste with no harshness.

To make high-quality products, the manufacturer selects the best soybeans each year from among many types, and uses water that can fully draw out the soybeans' excellent qualities. They make products by hand in a time-honored manner, making their products filled with the craftsmanship of their skilled staff. Using an oven developed in-house, they manufacture products in methods designed for their ingredients.

The products include not only *tofu*, but also *age* bean curd, soy milk, and *ganmo* bean curd.

[Manufacturer: Takamaru Shokuhin Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Company certified as Sakai Wazashu

3. Frankfurter [Harmade]

Processed food



This sausage is manufactured at the factory in Sakai Green Museum Harvest Hill.

This is a popular item that has ranked No. 1 since the opening of the museum.

[Manufacturer: Sakai Farm Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

4. Lemon and Basil White Sausage [Harmade]

Processed food



This sausage is manufactured at the factory in Sakai Green Museum Harvest Hill.

Semboku lemon, grown locally in Semboku, has been used.
[Manufacturer: Sakai Farm Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

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5. Ham [Yume Ikki]

Processed food



To achieve a rich and deep flavor, the special ham produced by Yume Ikki has been soaked in brine blended with German rock salt and various spices, and then carefully aged for 12 days. Yume Ikki is proud that since their founding, they have been pursuing an excellent taste and quality with the minimum use of the necessary additives, without depending on synthetic colorants or preservatives. The high level of the manufacturer's skill has been indicated by their winning the International Champion Award at the SUFFA 2009, an international ham competition.

[Manufacturer: Yume Ikki Foods Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

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6. Wiener [Yume Ikki]

Processed food



To achieve a rich and deep flavor, the special ham produced by Yume Ikki has been soaked in brine blended with German rock salt and various spices, and then carefully aged for 12 days. Yume Ikki is proud that since their founding, they have been pursuing an excellent taste and quality with the minimum use of the necessary additives, without depending on synthetic colorants or preservatives. The high level of the manufacturer's skill has been indicated by their winning the International Champion Award at the SUFFA 2009, an international ham competition.

[Manufacturer: Yume Ikki Foods Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

7. Processed Meat [Bimi Osaka: Yakibuta]

Processed food



This is traditional grilled pork, made by soaking pork ham in a slightly sweet special sauce and grilling it.
 [Manufacturer: Takeda Ham Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

8. Processed Meat [Kongo Sanroku Bacon]

Processed food



Featuring a traditional flavor, each product has been made with great care, using water from Mt. Kongo. The product has been smoked with real cherry chips.
 [Manufacturer: J Foods Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

9. Processed Seafood [Mokuyobi-no Salmon]

Processed food



For this product, red salmon (frozen) is marinated, air-dried, and smoked. After this procedure, the item is not frozen until shipping in order to maintain the texture and flavor of the raw salmon. Sliced carefully and very thickly, each piece is about 1 cm thick.
 [Manufacturer: Daiichi Chinmi Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Tondabayashi Brand

10. Deli [Oboro Kombu]

Processed food



For this product, *kombu* kelp from southern Hokkaido has been marinated in a special vinegar sauce and hand-shaved into extremely thin layers.

[Manufacturer: Goda Shoten Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

11. Salted Kombu Kelp [Hana Shio-kombu (Rose/Carnation)]

Processed food



This creative product, blended with pressed flower petals, is manufactured by a company with the history of 80 years.

For Hana Shio-kombu, thinly sliced salted *kombu* kelp has been blended with edible pressed flower petals, making it one-of-a-kind product. The product pleases not only the palate but also the eyes.

[Manufacturer: Torii Shop Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Kishiwada Brand

12. Tsukudani [Hirokawa Kombu]

Processed food



Since their founding, the manufacturer has adopted the traditional *tsukudani* making method, or cooking *kombu* kelp over an open fire in a large pot. With the excellent flavor of the kelp maintained, the product has a long shelf life. The product has received the Minister of Agriculture, Forestry and Fisheries Award.

Prepared in the method handed down since the establishment of the manufacturer, this item is rich in flavor with all the ingredients boiled down and their flavor condensed.

[Manufacturer: Hirokawa Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

La Matsubara

13. Salted Wakame Seaweed [Shio Wakame]

Processed food



The *wakame* seaweed from Senshu is characterized by its softness.

For this product, raw *wakame* seaweed farmed off the coast of Senshu, Osaka, has been processed. The product is seasoned so that it can appeal to a wide variety of consumers ranging from children to senior citizens.

[Manufacturer: Nagomi Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

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14. Tsukudani of Wakame Seaweed Stem [Kukiwakame Tsukudani]

Processed food



The main ingredient of this product is stems of *wakame* seaweed from Senshu. Featuring a good texture, the product tastes especially good when served together with white rice. For this product, raw *wakame* seaweed farmed off the coast of Senshu, Osaka, has been processed. The product is seasoned so that it can appeal to a wide variety of consumers ranging from children to senior citizens.

[Manufacturer: Nagomi Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

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15. Salted and Dried Kombu Kelp [Ebisume]

Processed food



For this product, a large volume of the thick part of *kombu* kelp from southern Hokkaido has been used. Carefully simmered in soy sauce and dried, Ebisume is the original version of salted and dried *kombu* products.

[Manufacturer: Oguraya Yamamoto Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

16. Salted and Dried Kombu Kelp [Ezo Fuki]

Processed food



For this salted and *kombu* kelp product, natural kelp from southern Hokkaido has been simmered in soy sauce, using traditional techniques. It tastes excellent especially when served with rice.

[Manufacturer: Okina Kombu Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

17. Salted and Dried Kombu Kelp [Matsugae]

Processed food



This is ultra-finely cut and fully-matured salted and dried *kombu* kelp from southern Hokkaido. It is the manufacturer's signature product featuring a mild taste and a soft texture.

[Manufacturer: Matsumaeya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

18. Salted Kombu Kelp [Shio-kombu]

Processed food



Using natural *kombu* kelp from southern Hokkaido, this superb product features a subtle aroma of Japanese pepper and sophisticated sweetness, with the flavor of the kelp fully drawn out.

[Manufacturer: Kansou Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

19. Salted Kombu Kelp [Sansho-kombu]

Processed food



For this product, fragrant Asakura Japanese pepper from Tajima and *kombu* kelp from Hokkaido have been simmered in a pot over an open fire, with the rich flavor of the ingredients maintained. This is the signature product of the manufacturer Oguraya.

[Manufacturer: Oguraya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

20. Tsukudani [Eko, Golden Sesame Kombu Kelp Simmered in Organic Soy Sauce]

Processed food



For this *tsukudani*, *kombu* kelp from Hokkaido has been simmered in soy sauce made from organic whole soybeans. The product features a very mild flavor. It tastes good especially when served with rice balls.

[Manufacturer: Torii Shop Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

21. Tsukudani [Asari Shigureni]

Processed food



The special sauce for this product has been simmered for more than 60 years, with new sauce continuing to be added. The excellent flavor of the simmered *asari* clams has been condensed in the special sauce, making the product superb.

[Manufacturer: Meiji Shokuhin Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

22. Tsukudani [Kamadaki Shiitake]

Processed food



For this product, the manufacturer simmers home-grown fresh *shiitake* mushrooms in a large pot with great care, using firewood. Featuring the natural taste of the *shiitake* mushrooms, the product tastes excellent.

[Manufacturer: Nose Kinokoya Hongo]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

23. Tsukudani [Isojiman]

Processed food



Using plenty of domestically produced *nori* seaweed, this *tsukudani* has been simmered in authentically fermented soy sauce and domestically produced granulated sugar without using extra seasonings.

[Manufacturer: Isojiman Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

24. Tsukudani [Asari Yamatoni]

Processed food



For this product, *asari* clams from Japan are used. The entire process from sand removal to shimmering takes four days. This is the signature product of the manufacturer Edo San Yamatoya.

[Manufacturer: JAPAN Yamato Group Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

25. Nori Seaweed [Takeuchi Nori]

Processed food



Only the first seaweed gathered in the year from the Sea of Ariake, which is extremely soft and tasty, is used for this product. For this seasoned *nori* seaweed, plenty of *dashi* stock made without chemical seasonings is used together with authentically fermented soy sauce .

This *nori* is used at many high-class *sushi* restaurants, where it is stored in an electric *nori* storage container.

[Manufacturer: Takeuchi Nori Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

La Matsubara

26. Nori Seaweed [Gokujo Nori]

Processed food



Manufactured by Kishimoto Suisan, one of the only three *nori* seaweed producers in Osaka Prefecture, Gokujō Nori is a thick seaweed with a rich flavor. *Ichiban-nori*, which is the first *nori* gathered in the season, is glossy, thick, and crunchy. Melting in the mouth, this product tastes good.

[Manufacturer: Kishimoto Suisan]

Shipping period	All year
Condition at the	Room temperature

—

27. Nori Seaweed [Flavored Nori from the Nagura Family]

Processed food



Manufactured by Nagura Suisan, one of the only three *nori* seaweed producers in Osaka Prefecture, this is additive-free, flavored *nori* seaweed, with the original taste of the *nori* maintained. It has a light, crispy texture, exquisite sweetness, and a sticky, rich aftertaste like that of *kombu* kelp.

[Manufacturer: Nagura Suisan]

Shipping period	All year
Condition at the	Room temperature

—

28. Processed Fish Paste Product [Yakko]

Processed food



For this grilled *kamaboko*, fish flesh has been ground in a stone mortar, using a technique handed down for more than 140 years since the establishment of the manufacturer.

[Manufacturer: Bettora Kamaboko Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

29. Processed Fish Paste Product [Umeyaki]

Processed food



For Umeyaki, high-quality fish paste and hen egg have been mixed to produce a fluffy texture, using a technique handed down for more than 140 years since the establishment of the manufacturer.

[Manufacturer: Bettora Kamaboko Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

30. Dried Food [Shimizu Kanten (Kantenyu-no-Ito-kanten)]

Processed food



In Takatsuki City, *kanten* agar has been made since the past. Although it is often used as an ingredient for sweets, it also tastes good when cooked together with rice. In this case, the agar becomes glossier and sweeter.

[Manufacturer: Tanichi Corp.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

31. Dried Food [White Sesame Roasted over an Open Fire]

Processed food



Flavorful white or black sesame seeds roasted over an open fire have been packed in a zippered package for a convenient use.

[Manufacturer: Katagi Foods Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

32. Japanese Style Spice [Sakai Taka-no-tsume]

Processed food (seasoning)



Sakai Taka-no-tsume, a spicy red pepper, was certified as the first Traditional Naniwa Vegetable in July 2021. This is a spicy type of red pepper once cultivated in Higashi-Toki Village, Nishi-Toki Village, Hattaso Village, Kuze Village, and other areas in Semboku District. The fruit is small, about 3 cm. It does not bloom in clusters, but one fruit comes from one node, and the fruit blooms upward, making the pepper distinguished from other types. The pepper features strong spiciness and pleasant aroma.

[Manufacturer: Yamatsu Tsujita Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Traditional Naniwa Vegetable

33. Olive Oil [YURINA OLIVE]

Processed food (seasoning)



Unlike a mass producer, the manufacturer bottles this product immediately after receiving an order from a customer so that they can serve high-quality, fresh oil in the best condition. Using olive from Sakai, they extract the oil in Sakai City.

[Manufacturer: Kitano Ryokuseien Co., Ltd.]

Shipping period	All year (limited time)
Condition at the	Room temperature

Blessing of Sakai, Sakai City Excellent Tourist Souvenir, Osakamon (Made in Osaka) Selection

34. Seasoning [Sakai Nama-miso]

Processed food (seasoning)



This natural fermented fresh *miso* is made by a long-established producer. All the ingredients used are made in Japan. The product features the original sweetness of *koji*.

[Manufacturer: Amekaze Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

35. Seasoning [Osho]

Processed food (seasoning)



This is super high-quality, authentically fermented soy sauce featuring an excellent taste handed down for 200 years. Using only natural ingredients, the producer has fully drawn out their flavor.

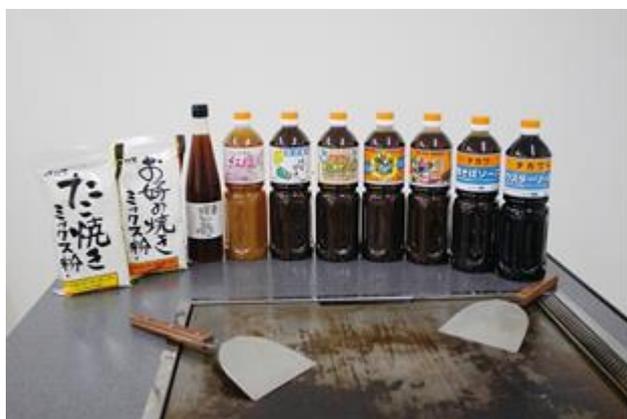
[Manufacturer: Daisho Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

36. Sauce [Paloma Sauce/Takawa Sauce]

Processed food (seasoning)



Used at many restaurants (*okonomiyaki*, *takoyaki*, and *yakisoba* restaurants), this local brand sauce is well-known. No synthetic sweeteners or preservatives are used.

It is said that there is no flour-based food restaurant that does not know about the sauce. As indicated by this, it is highly rated and well-known in the industry.

[Manufacturer: Izumi Shokuhin Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

La Matsubara

37. Ponzu Sauce [Kanan Mikan Ponzu]

Processed food (seasoning)



The Kanan Mikan Ponzu is made using locally grown unshu mandarin oranges from Kanan town and no artificial flavors..

[Manufacturer: Roadside Farmers Market in Kanan]

Shipping period	All year
Condition at the	Room temperature

—

38. Ponzu Sauce [Nakura Ponzu]

Processed food (seasoning)



For this *ponzu* sauce, the citrus fruits of *natsukan*, *daidai*, and *yuko* have been blended in the golden proportion.

[Manufacturer: Nagura Shoten]

Shipping period	All year
Condition at the	Room temperature

—

39. Mandarin Orange Dressing

Processed food (seasoning)



This is dressing made with mandarin oranges from Taishi Town.

[Manufacturer: Taishimatsu Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

40. Miso [Special White Miso/ Rice Koji Red Miso]

Processed food (seasoning)



Using only *hana-koji*, soybeans, and salt, these *miso* products feature a traditional, mild taste that will make you feel relaxed. While the red *miso* has the distinctive rich flavor of soybeans, the white *miso*, which is popular among many people especially in the Kansai region, has a mild and medium sweet flavor and is deep in taste. Using domestic ingredients selected carefully, these products have been produced with traditional *koji* making techniques handed down to the *miso* producer.

[Manufacturer: Nansou Miso Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Kishiwada Brand

41. Dressing [Ayahomare Carrot Dressing]

Processed food (seasoning)



Ayahomare Carrot Dressing is manufactured and sold at the Roadside Station Aisai Land in Kishiwada City. Each item is handmade by a group of local female farmers.

The main ingredient is Ayahomare, a type of carrot, developed at Kishiwada Farm and grown by local farmers.

[Manufacturer: Aguri-kobo]

Shipping period	Varies depending on the harvest amount
Condition at the	Refrigerated

Kishiwada Brand

42. Yuzu Pepper [Yuzu Kararin Kiwami]

Processed food (seasoning)



Using *yuzu* citrus from Mihara Village, Kochi Prefecture, and domestically produced *hontaka* red pepper, Yuzu Kararin Kiwami is red *yuzu* pepper. The refreshing *yuzu* scent and sharp spiciness of the product add accents to dishes.

[Manufacturer: Yuzu Kararin Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

—

43. Yuzu Pepper [Yuzu Kararin]

Processed food
(seasoning)



Yuzu Kararin, a hand-made product, has mild spiciness and refreshing *yuzu* scent. This is a one-of-a-kind seasoning product that has received high praise overseas as well.

[Manufacturer: Yuzu Kararin Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

—

44. Seasoning [Paseri-jirushi Cottonseed Salad Oil]

Processed food (seasoning)



If fried with this oil, the ingredients will make light and crispy. Highly recognized by professional chefs, this is premium oil with a sophisticated flavor and richness.

[Manufacturer: Okamura Oil Mill Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

45. Seasoning [Ueno Taki-kokuto]

Processed food (seasoning)



This muscovado product is rich in minerals from sugar cane. Its rich sweetness enhances the flavor of daily dishes and sweets.

[Manufacturer: Ueno Sugar Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

46. Seasoning [Special Red Miso]

Processed food (seasoning)



For this traditional red *miso* from Naniwa, domestically produced rice and *shirome* soybeans have been matured carefully through natural fermentation.

[Manufacturer: Komechu Miso Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

47. Seasoning [Handmade Shichimi/Soshingi]

Processed food (seasoning)



This is a blend of carefully selected ingredients that go well with Kansai-style *dashi* stock. The *shichimi* seasoning features an excellent aroma of Japanese pepper.

[Manufacturer: Mukai Chinmido Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

48. Seasoning [Naniwa Specialty, Kushikatsu Sauce]

Processed food (seasoning)



“No double dipping!” is a rule for the use of sauce at *kushikatsu* deep-fried kabob restaurants in Japan. This product tastes good not only as sauce for *kushikatsu* but also for other types of fried dishes, including *tempura*.

[Manufacturer: Daikokuya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

49. Seasoning [Hoshi Tombo Tonkatsu Sauce]

Processed food (seasoning)



With dozens of spices blended, this product has a deep flavor with some spiciness accentuated in rich, thick sweetness.

[Manufacturer: Hoshi Tombo Shokusan Kogyosho]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

50. Seasoning [Murata Kura Technique, White Miso]

Processed food (seasoning)



Made without any sweeteners, this product features natural sweetness from rice *koji*. This excellent item is used by many chefs. It is also perfect as a gift.

[Manufacturer: Murata Miso Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

51. Seasoning [Yakiniku Sauce Kinryu (Medium Spicy)]

Processed food (seasoning)



This *yakiniku* barbecue sauce has been popular among consumers in Kansai, who are well known as foodies, for half a century. It features the richness of white *miso* and the flavor of garlic and sesame.

[Manufacturer: Kinryu Foods Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

52. Seasoning [Asahi Ponzu]

Processed food (seasoning)



Used for Asahi Ponzu are stock made from a blend of carefully selected bonito flakes, *kombu* kelp from Rishiri, and *shiitake* mushrooms, as well as natural juice from *sudachi*, *yuko*, and *yuzu* citruses.

[Manufacturer: Asahi Shokuhin Co., Ltd. Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

53. Seasoning [Osaka Special White Miso (for year-round sale and year-end limited sale)]

Processed food (seasoning)



Using a lot of rice *koji*, this Kansai-style white *miso* features a very mellow flavor and is low in salt.

[Manufacturer: Koezuka Miso Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

54. Seasoning [Sanko Tonkatsu Sauce]

Processed food (seasoning)



Osaka is home to many sauce manufacturers. This sauce tastes fruity with a pleasant aroma from a wide variety of spices. Featuring a mellow flavor, it tastes good especially when put on *okonomiyaki* and *takoyaki* pancakes, or anything else. You will never get bored with the taste of the product.

[Manufacturer: Sanko Sauce Corp.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

55. Udon Noodles [Osaka (Kitsune) Udon]

Processed food (deli)



The manufacturer has been engaged in the production of noodles for approximately 80 years. In Osaka, since the past, *udon* noodles with a soft texture with the focus on the harmony with *dashi* stock and ingredients have been popular. The manufacturer carries on the tradition of the Osaka style.

The Osaka-style *udon* features an excellent balance and harmony between the noodles, *dashi*, and ingredients.

[Manufacturer: Ota Seimen LLC]

Shipping period	All year
Condition at the	Refrigerated

La Matsubara

56. Croquette [Tondabayashi Croquette]

Processed food (deli)



This croquette is made of ebi-imo taro from Tondabayashi. [Manufacturer: Hirakiya Hongo Co., Ltd.]

Shipping period	All year
Condition at the	Frozen

—

57. Croquette [Ino-chan Croquette]

Processed food (deli)



This is made of wild boar's meat and safe, additive-free ingredients. Since it is a pre-cooked, seasoned frozen food, you have only to thaw it.

[Manufacturer: NPO for Supporting Continuous Employment (Type B), Banjii]

Shipping period	All year
Condition at the	Frozen

Tondabayashi Brand

58. Croquette [Kumatori Croquette]

Processed food (deli)



Unlike ordinary potato or sweet potato croquettes, Kumatori Croquette is made of taro, which is highly nutritious and has a soft texture. The product is popular with everyone, from children to the elderly.

[Manufacturer: Kumatori Town Chamber of Commerce and Industry and Kumatori Town]

Shipping period	From September
Condition at the	Frozen

Kumatoriyamon ↗

59. Deli [Kodai Suzume Sushi]

Processed food (deli)



Kodai, small sea bream, from Setouchi, *kombu* kelp from Hokkaido, and other ingredients carefully selected have been prepared as *sushi*. This *oshi-zushi* (pressed *sushi*) features a light and sophisticated flavor.

[Manufacturer: Kodai Suzume Sushi Sushiman Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

60. Deli [Shumai (15 Pieces)]

Processed food (deli)



With a filling of pork, shrimp, and onion wrapped in a paper-thin egg omelette, this excellent *shumai* dumpling is fluffy, soft and juicy.

[Manufacturer: Ippoutei Honten Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

61. Deli [Pork Bun]

Processed food (deli)



The secret to the deliciousness of this product is the harmony of roughly chopped pork and sweet onion. Hand-wrapped with great care, this is the manufacturer 551's signature product.

[Manufacturer: Horai Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature/refrigerated

Osakamon (Made in Osaka) Selection

62. Deli [Umeyaki]

Processed food (deli)



For this product, egg is mixed with paste of daggertooth pike conger, white croaker, etc. Each piece is carefully baked by hand.

[Manufacturer: Daitora Corporation]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

63. Deli [Furusato-no-aji Toncho]

Processed food (deli)



High-quality domestically produced glutinous rice has been steamed, and then mixed with soybeans and salted *kombu kelp*. This is perfect as a snack on a train journey or as a souvenir.

[Manufacturer: Onkashi Tsukasa Kinugasa Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

64. Deli [Egg Ikayaki]

Processed food (deli)



The manufacturer is the first to make *ikayaki*. The product has long been popular due to its high-quality ingredients and the manufacturer's reliable cooking technique. The harmony of the handmade dough and squid is superb. This is an excellent local specialty.

[Manufacturer: Wagan LLC]

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka) Selection

65. Deli [Ginger Tempura]

Processed food (deli)



For this product, carefully selected ingredients have been ground with great care in a stone mortar and deep-fried into doughnut-shaped tempura, using virgin canola oil.

[Manufacturer: Fujikuma Shokuhin LLC]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

66. Deli [Sakurabashi Shumai]

Processed food (deli)



This traditional taste has been handed down since 1952. The use of a lot of pork, scallop, crab meat, onion, and ginger makes this handmade product rich in flavor.

[Manufacturer: GCC Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

67. Deli [Maruman Sea Bream Rice]

Processed food (deli)



Maruman's sea bream rice is cooked in special *dashi* stock. The product tastes good even when it is cold. It is perfect as a souvenir or gift.

[Manufacturer: Maruman Honke Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

68. Deli [Special Daggertooth Pike Conger Skin]

Processed food (deli)



The manufacturer of this rare product is a *kamaboko* maker established in 1953. For this product, daggertooth pike conger skin, which is abundantly available to the kamaboko maker, has been marinated in sauce and then grilled nicely.

[Manufacturer: Uotake Kamaboko LLC]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

69. Deli [Ikayaki]

Processed food (deli)



Developed in Osaka, *ikayaki* is a type of flour-based food with squid. The cooked dough has a soft and chewy texture, and the excellent flavor of squid and the flavor of the product's special sauce fill your mouth.

[Manufacturer: Sakae Shokuhin Co., Ltd.]

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka) Selection

70. Deli [Naniwara Natto]

Processed food (deli)



For this *natto*, soybeans have been fermented using natural *Bacillus natto* in a traditional method. Featuring a rich flavor of soybeans, the product tastes good with some salt or even without any seasoning.

[Manufacturer: Koganeya Shokuhin Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

71. Deli [Ganso Takoyaki]

Processed food (deli)



The manufacturer of the product was founded in 1933. Featuring dough seasoned with Japanese-style *dashi* stock, this flour-based food is full of the excellent flavor of octopus.

[Manufacturer: Aidsuya Co., Ltd.]

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka) Selection

72. Deli [Hitokuchi Gyoza]

Processed food (deli)



Since their establishment, the manufacturer has been pursuing the richness of the product's taste and the quality of its ingredients. Long popular as an item for a family meal, this bite-sized *gyoza* dumpling is slightly spicy.

[Manufacturer: Tenten Inc.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

73. Deli [Grilled Conger Eel]

Processed food (deli)



The manufacturer of this product was established in the Meiji era. For the product, conger eel has been fragrantly grilled with a special sauce. This is perfect as a gift.

[Manufacturer: Nawako Co., Ltd.]

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka) Selection

74. Deli [Kitsune Udon]

Processed food (deli)



This product features a perfect balance of thick *kitsune* (deep-fried bean curd), Osaka-style udon noodles, which are chewy, and the manufacturer's special *dashi* stock.

[Manufacturer: Imai Co., Ltd. (Dotonbori Imai)]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

75. Deli [Ganhanten Gyoza]

Processed food (deli)



Ganhanten *gyoza* dumpling, which has been popular for years, has a crispy texture, with lard and the juice from a large filling seeping into the dough.

[Manufacturer: Ganhanten]

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka) Selection

76. Deli [Takoyaki]

Processed food (deli)



Takoya Dotonbori Kukurū is a restaurant specializing in octopus dishes, with its main store located in Dotonbori, home of genuine *takoyaki* pancakes. Featuring a large piece of octopus, their *takoyaki* is fluffy and creamy.

[Manufacturer: Shirohato Food Corporation]

Shipping period	All year
Condition at the	Frozen

Osakamon (Made in Osaka) Selection

77. Deli [Ganso Tontama]

Processed food (deli)



Praised by customers for years, this *tontama* (pork *okonomiyaki*) is the most popular of the *okonomiyaki* series cooked by Botejyu, established in 1946.

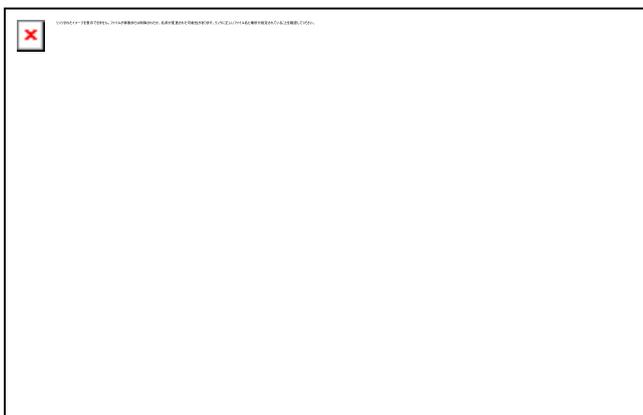
[Manufacturer: Osaka Food Corporation]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

78. Deli [Yokota Suisan Boiled Whitebait]

Processed food (deli)



Whitebait from Osaka Bay, rich in nutrients, have been processed. The product has an irresistibly fluffy and tender texture.

[Manufacturer: Yokota Suisan]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

79. Pickles [Mizu-nasu Eggplant (Pickled in Seasoned Liquid)]

Processed food (pickles)



A *mizu-nasu* eggplant from Senshu has been pickled lightly, using apple cider vinegar.

[Manufacturer: Sakai Kyodo Tsukemono Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

80. Pickles [Daiwa Food Mizu-nasu Eggplant Pickled in Rice Bran Paste]

Processed food (pickles)



Lightly pickled in fermented rice-bran paste, this product has a mild flavor, with the natural taste of a *mizu-nasu* eggplant fully drawn out.

[Manufacturer: Daiwa Food Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

81. Pickles [Salted Mizu-nasu Eggplant]

Processed food (pickles)



This product is perfect for those who don't like vegetables pickled in rice bran paste. It features a fresh and refreshing flavor.

[Manufacturer: Mizu-nasu Kobo Yakushi]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

82. Pickles [Lightly Pickled Mizu-nasu Eggplant (in Rice Bran Paste)]

Processed food (pickles)



No preservatives, sweeteners, or antioxidants are used for this lightly pickled product.

[Manufacturer: Minami Tsukemono Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

83. Pickles [Mizu-nasu-no-Sato]

Processed food (pickles)



Fresh eggplants harvested early in the morning in Senshu have been pickled in special roasted rice bran paste.

[Manufacturer: Marumo]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

84. Pickles [Kema Cucumber Kasuzuke in Sake Lees]

Processed food (pickles)



For this *narazuke* with a rich aroma, Kema cucumbers have been seasoned in *sake* lees. Featuring the distinctive crunchiness and flavor of Kema cucumbers, the product tastes superb especially when served with rice.

[Manufacturer: Asuka Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

85. Pickles [Mizu-nasu Eggplant]

Processed food (pickles)



For this product with a mild flavor, *mizu-nasu* eggplants from Senshu, famous as a production center of the vegetable, have been pickled in rice bran paste.

[Manufacturer: Tenmasa Matsushita Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

86. Pickles [Mizu-nasu Eggplant Pickled in Rice Bran Paste]

Processed food (pickles)



Mizu-nasu eggplants from Senshu, Osaka, have been pickled in rice bran paste.

[Manufacturer: Iseya Shoten Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

87. Pickles [Mizu-nasu Eggplant Pickled (in Rice Bran Paste): Grade A]

Processed food (pickles)



For this product, *mizu-nasu* eggplants are pickled immediately after their harvest. Manufacturer manage in the entire process from the cultivation of eggplants to the making of pickles, they can produce very fresh, excellent *mizu-nasu* pickles.

“Mizu-nasu Eggplant Pickled (in Rice Bran Paste): Grade A” made from carefully selected Mizu-nasu eggplant.

Those eggplant cultivated by professional farmers certified as Masters of Agriculture by the Governor of Osaka Prefecture.

The harvested eggplants are immediately pickled in the rice bran paste.

The rice bran paste, a special blend of Ako salt, local sake kasu*, shiitake mushroom, and dashi stock of kombu kelp from Hokkaido, brings out a rich flavor of the eggplants. Carefully produced fresh Mizu-nasu Eggplant Pickled guarantees the highest quality.

[Manufacturer: Kishikan Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

*Sake kasu is the leftover bits from the sake production.

Kishiwada Brand

88. Pickles [Mizu-nasu Eggplant Pickled in Rice Bran Paste: Senshu Kumeda-zuke®]

Processed food (pickles)



Pickles are a simple food, but they have important thing that manufacturers must not forget.

Manufacturer use koji and salt to pickle mizu-nasu eggplants. And treat each one carefully to draw out the flavor of the ingredients. The lightly pickled pickles have a traditional and fresh flavor.

[Manufacturer: Uchiyama Shoten]

Shipping period	All year
Condition at the	Refrigerated

Kishiwada Brand

89. Pickles [Mizu-nasu Eggplant Pickled in Rice Bran Paste]

Processed food (pickles)



Featuring a fresh and mild flavor, *mizu-nasu* eggplants are a signature food of the summer in Senshu.

[Manufacturer: Ajisai Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

90. Pickles [Mizu-nasu Eggplant (Pickled in Preparation Liquid)]

Processed food (pickles)



Featuring a fresh and mild flavor, *mizu-nasu* eggplants are a signature food of the summer in Senshu.

[Manufacturer: Fujiwara Shoten Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

91. Pickles [Mizu-nasu Eggplant Pickled in Rice Bran Paste]

Processed food (pickles)



For this product, high-quality *mizu-nasu* eggplants are pickled with great care in high-quality rice bran paste.
[Manufacturer: Tanino Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

92. Easy Nukazuke Kit [NUKA MARCHE]

Processed food (pickles)



This is vacuum packed dry *nukadoko* (rice bran paste). You can make *nukadoko* simply by unpacking the vacuum pack, adding water, and kneading the pack from the outside. Just put some ingredients in the *nukadoko*, place the *nukadoko* in a container, and leave the container in the refrigerator for a few days, then you will have delicious vegetables pickled in rice bran.

[Manufacturer: Kusatake Farm]

Shipping period	All year
Condition at the	Room temperature

—

93. Pickles [Senshu Mizu-nasu Eggplant (Pickled in Rice Bran Paste)]

Processed food (pickles)



Featuring sweet flesh and soft skin, this product is very fresh.

[Manufacturer: Matsumoto Inc.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

94. Pickles [Lightly Pickled Mizu-nasu Eggplant (in Preparation Liquid)]

Processed food (pickles)



Using apple cider vinegar, this product has a fruity, refreshing flavor.

[Manufacturer: Mizu-nasu Kobo Yosakoi]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

95. Pickles [Lightly Pickled Mizu-nasu Eggplant]

Processed food (pickles)



Pickled lightly, this product is juicy as if it were a fruit and features natural sweetness and flavor.

[Manufacturer: Agricultural Co-operatives, Senshu, Osaka]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

96. Pickled Ume Apricot [Kinyuji Ume]

Processed food (pickles)



Used for this product are *ume* apricots from Kinyuji Baien, an *ume* apricot orchard in Senshu renowned since the past. No honey, sugar, or chemical seasonings are used, but instead only *ume* apricots, salt and red perilla are used.

[Manufacturer: Kinyuji Bairin Association]

Shipping period	All year
Condition at the	Refrigerated

—

97. Pickles [Senshu Mizu-nasu Eggplant Pickled in Rice Bran Paste]

Processed food (pickles)



Mizu-nasu eggplants, a specialty from Senshu, have been pickled in roasted rice bran paste prepared in an authentic method.

[Manufacturer: Takano Shokuhin Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

98. Pickles [Senshu Mizu-nasu Eggplant (Salted)]

Processed food (pickles)



Featuring a fruity flavor, the product is juicy.

[Manufacturer: Asahi Tsukemono Miso Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

99. Pickles [Mizu-nasu Eggplant (Pickled in Rice Bran Paste)]

Processed food (pickles)



The manufacturer was established in 1916 in Kishiwada. The taste of the product has been passed down in Senshu for more than 100 years.

[Manufacturer: Kyugo Shoten Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

100. Pickles [Delicious Handmade Kimchi by Mr. Hwang in Tsuruhashi, Osaka]

Processed food (pickles)



The manufacturer has been operating in Osaka for 50 years. Produced by the manufacturer, which specializes in kimchi, the product features addictive spiciness and an excellent flavor.

[Manufacturer: Korai Shokuhin LLC]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

101. Powder Soup [Sakai Onion Soup]

Processed food (others)



The Sakai 4H Club, consisting of young farmers in their 20s and 30s in Sakai City, is engaged not only in shipping agricultural produce as school lunch ingredients, but also organizing workshops for elementary schools. To promote local production for local consumption and reduce food loss, they have processed nonstandard but edible school lunch onions into this product under an agricultural diversification project.

They work together with the local community to share the pleasure of eating and the importance of agriculture. For example, the product comes with a leaflet designed by students of the Department of Nutritional Sciences, the Division of Human Sciences, Tezukayama Gakuin University.

[Manufacturer: Seller (Sakai 4H Club)]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

102. Octopus Rice Seasoning [Takomo]

Processed food (others)



Using fresh Izumi octopus from Senshu, Osaka, this is seasoning for octopus rice.

[Manufacturer: Nagomi Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

—

103. Pasta Sauce [Tomato Farmer's Pomodoro]

Processed food (others)



Using tomatoes from Tondabayashi, this is tomato sauce (retort-pouched).

[Manufacturer: Canyon Spice Corporation]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

104. Curry [Tomato Farmer's Curry]

Processed food (others)



Using tomatoes from Tondabayashi, this is curry (retort-pouched).

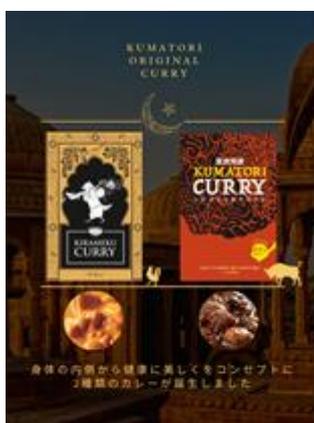
[Manufacturer: Canyon Spice Corporation]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

105. Curry [Kumatori Original Curry]

Processed food (others)



Using Senshu onions from Kumatori Town, honey from various flowers, and carefully selected spices, this herbal medicine curry is very delicious and makes you healthy.

[Manufacturer: Alive Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Kumatoriyamon ↗

106. Retort-Pouched Stew [Misaki Salmon Retort Stew]

Processed food (others)



The trout salmon used as an ingredient is from the only trout salmon land farmer in Osaka.

[Manufacturer: Rikusui Co., Ltd.]

Shipping period	October to September
Condition at the	Room temperature

Salmon only

107. Retort-Pouched Curry [Japan Heritage x Nanko Meshi: Meat-Free Medicinal Herb Curry with the Flavor of Ginger]

Processed food (others)



The recipe of this retort-pouched ready-to-eat curry has been created by KU-RI, a creative vegetable meal restaurant located at the former site of the branch temple Makimoto-in of Kanshinji Temple. The idea of establishing the popular restaurant has been conceived by the chief priests of the three temples representing Kawachinagano City, or Enmeiji, Kanshinji, and Amanosan Kongoji. The product looks like keema curry, but meat and fish are not used. The healthy product is also free of the five spices of garlic, chives, *rakkyo* shallot, leek and onion.

[Manufacturer:

Kawachinagano City Federation of Commerce]

Shipping period	All year
Condition at the	Room temperature

—

108. Processed Fruit [Osaka Kawachi Fig]

Processed food (others)



Some people say that they have come to be fond of raw figs after trying this tasty jam. The product features not only the original deliciousness of figs, but also an outstanding flavor increasing your appetite.

[Manufacturer: Sen Sou Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

109. Yogurt (Sweetened) [Harmade]

Processed food (confectionery)



This yogurt has been popular for 20 years since the establishment of the manufacturer.

Featuring moderate sourness and appropriate sweetness, this product is perfect as an after-dinner dessert.

[Manufacturer: Sakai Farm Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

110. Gelato [Wadayama Blueberry Gelato]

Processed food (confectionery)



Used for this product is jam of Wadayama berries from Kumatori Town, which are rich in polyphenols. The product comes in the two types of sorbet and yogurt. Also used are lemons from Kumatori, which have a refreshing sour taste. An excellent harmony of the sweetness of the blueberries and the sourness of the lemons creates a delicious flavor.

[Manufacturer: Humming Fields (Nido Gelato)]

Shipping period	From July
Condition at the	Frozen

Kumatoriyamon ↗

111. TAISHI Rich Gelato

Processed food (confectionery)



For this gelato, mandarin oranges from Taishi Town are used.

[Manufacturer: PICCORESTA GELATO]

Shipping period	All year
Condition at the	Frozen

—

112. Confectionery [Harmade Soft Baum]

Processed food (confectionery)



This Baumkuchen is hand-baked one by one in a special oven heated to approximately 350 degrees Celsius using gas and infrared heat. With the cake spit rotated, the temperature of the oven is controlled to ensure that the product will become moist and fluffy.

[Manufacturer: Sakai Farm Co., Ltd.]

Shipping period	September to October
Condition at the	Room temperature

—

113. Confectionery [Harmade Hard Baum]

Processed food (confectionery)



This Baumkuchen is hand-baked one by one in a special oven heated to approximately 300 degrees Celsius using infrared heat. With the cake spit rotated, lines are drawn on the batter with a special tool, and the rotation speed is controlled to ensure that the product will have a wavy pattern. Batter is added to form even layers, and the temperature of the oven is controlled while the color of the top layer is checked, in order to ensure that the product has a crispy, chewy texture and a good flavor. This product is slightly unusual.

[Manufacturer: Sakai Farm Co., Ltd.]

Shipping period	September to October
Condition at the	Room temperature

—

114. Baked Pudding [Harmade]

Processed food (confectionery)



Used for this product are milk and fresh cream from Hokkaido and free-range chicken eggs from Kibi. Using no additives, this custard pudding tastes mild and will make you feel relaxed both physically and mentally.

[Manufacturer: Sakai Farm Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

115. Confectionery [Miyako Kombu]

Processed food (confectionery)



Used for this product is domestically produced *kombu* kelp rich in dietary fiber and calcium. Featuring a tasty, sour flavor, the vinegared *kombu* is a long-seller.

[Manufacturer: Nakano Bussan Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

116. Confectionery [Kurumi-mochi]

Processed food (confectionery)



Small *mochi* rice cakes are covered with slightly sweetened green pea paste.

Since the product is not so sweet, you will want to have one after another.

[Manufacturer: Kanbukuro Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

117. Confectionery [Otera-mochi]

Processed food (confectionery)



This *mochi* is soft but chewy. It is covered with an appropriately sweet *anko* paste. Please enjoy the taste of the reasonably-priced long seller.

[Manufacturer: Otera-mochi Kawaido Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

118. Confectionery [Totoya Chawan]

Processed food (confectionery)



This product is in the exact shape of Totoya Chawan, a fine tea bowl highly valued by Sen no Rikyu. It consists of the two layers of chunky adzuki bean paste and *yuzu* bean paste.

[Manufacturer: Maruichi Kashiho Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

119. Confectionery [Keshi-mochi]

Processed food (confectionery)



Mochi-like *gyuhi* is wrapped in smooth bean paste and then covered with *keshi* poppy seeds. With each process performed by hand, the product features a simple flavor that will make you feel nostalgic.

[Manufacturer: Honke Kojima]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

120. Confectionery [Keshi-mochi]

Processed food (confectionery)



Smooth bean paste with sophisticated sweetness is wrapped in *mochi* and then covered with *keshi* poppy seeds. Featuring a popping texture, this is traditional confectionery from Sakai.

[Manufacturer: Kojimaya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

121. Confectionery [Shoro Dango Dumpling]

Processed food (confectionery)



Tender and chewy *mochi* in an adorable, round shape is covered in very smooth bean paste like light snow.

[Manufacturer: Fukueido]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

122. Confectionery [Tenryo Monaka]

Processed food (confectionery)



A castle-shaped wafer has been filled with lightly sweetened, soft, chunky bean paste. This is perfect as a souvenir for small children.

[Manufacturer: Nanyodo]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

123. Confectionery [Iso Shigure (Chestnut)]

Processed food (confectionery)



For this high-class confectionery, high-quality adzuki beans and other ingredients are placed in a mold to form the pattern of *shigure* (light rain), and steamed with honey chestnuts added.

[Manufacturer: Asahido Kashiho]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

124. Confectionery [Sweet Potato]

Processed food (confectionery)



Using the best variety of sweet potato with low moisture content, this is a Japanese-style sweet potato cake with a fluffy texture like that of a roasted sweet potato.

[Manufacturer: Minoya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

125. Confectionery [Mattara Monaka]

Processed food (confectionery)



This is an excellent combination of slightly-sweetened, fresh paste of Dainagon adzuki from Hokkaido, *wasanbon* sugar, and crispy wafers with a nice smell using Taisho-*mochi* from Hokuriku. All the ingredients used have been carefully selected. The product has won the Kikka Honor Award at the Nationwide Confectionery Exhibition.

Both the filling and wafers have been made with great care by hand, not mass-produced by machinery. The confectionery is sophisticated and rich in flavor.

[Manufacturer: Onkashi Tsukasa Yoshinoya]

Shipping period	All year
Condition at the	Room temperature

La Matsubara

126. Bean Confectionery [Suzume-no-tamago]

Processed food (confectionery)



Developed in Osaka, this is said to be the first variety of bean confectionery.

[Manufacturer: Fujiyaseika honpo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

127. Bean Confectionery [Rakumameya Suehiro Yattsumame]

Processed food (confectionery)



Specializing in bean confectionery, the manufacturer of this product was established in 1913. For this product, peanuts, cashew nuts, almonds, soybeans, and black beans have been coated with eight types of special seasonings. These beans have been packaged into small portions according to the seasoning. With 16 packs contained in a box so that both sweet and spicy flavors can be enjoyed, this is perfect as a gift.

[Manufacturer: Fujiyaseika honpo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Tondabayashi Brand

128. Baked Confectionery [Jinaimachi Sembei]

Processed food (confectionery)



Using a lot of egg, this *sembei* cracker melts in the mouth. An image of a historic townhouse in Tondabayashi has been branded on the *sembei*.

[Manufacturer: Kashiwaya Katsuragido]

Shipping period	All year
Condition at the	Room temperature

Tondabayashi Brand

129. Jelly Confectionery [Fig Jelly]

Processed food (confectionery)



Containing a whole fig, certified as Osakamon (Made in Osaka), this is fresh, light-taste jelly.

[Manufacturer: Katsuraya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka)

130. Japanese Confectionery [Atemage-no-Tsuji]

Processed food (confectionery)



This roasted wheat confectionery has been created based on the inspiration from Atemage-no-Tsuji, which is in Jinaimachi, Tondabayashi, designated as the only Important Preservation District for Groups of Traditional Buildings in Osaka Prefecture. A combination of the nostalgic flavor of *hattai* powder and the modern taste of cacao powder presents an image of the district's timeless continuity.

[Manufacturer: Wagashi Kobo Anan]

Shipping period	All year
Condition at the	Room temperature

Tondabayashi Brand

131. Confectionery [Tondabayashi Eggplant Cake]

Processed food (confectionery)



Containing chunks of an Osaka eggplant, a specialty of Tondabayashi, stewed in grape juice, this delicious cake stays soft even chilled.

[Manufacturer: Gogose Fukushi-kai Taku Joint Workshop]

Shipping period	All year
Condition at the	Room temperature

Tondabayashi Brand

132. Confectionery [Icchan Baum]

Processed food (confectionery)



Using fresh egg from Tondabayashi and honey, this rectangle-shaped Baumkuchen has a fluffy texture and a mild flavor. All the flour used is produced domestically.

[Manufacturer: Okashi-no-yume-kobo Itsuki]

Shipping period	All year
Condition at the	Room temperature

Tondabayashi Brand

133. Confectionery [Ebi-imo Chips]

Processed food (confectionery)



Used for this product is *ebi-imo* taro, renowned as a luxury ingredient, from Tondabayashi.

[Manufacturer: Hirakiya Hongo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Tondabayashi Brand

134. Confectionery [Honmamon Takoyaki Sembei]

Processed food (confectionery)



Real *takoyaki* pancakes are used for this product.

[Manufacturer: Hirakiya Hongo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Tondabayashi Brand

135. Confectionery [Fudo Meika Kawachi Monaka]

Processed food (confectionery)



This *monaka* wafer cake is in the shape of a leaf of grape, a specialty of Kawachi. The wafer is filled with light-flavored paste of green beans from Hokkaido and stewed grapes.

[Manufacturer: Katsuraya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

136. Sponge Cake [Ao-bako]

Processed food (confectionery)



Long affectionately known as “Ao-bako (blue box)”, this sponge cake features a fine texture and sophisticated sweetness.

[Manufacturer: Ginso Corporation]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

137. Sponge Cake [Aka-bako]

Processed food (confectionery)



The exquisite product Aka-bako (red box) has been made based on the inspiration from *go-san kasutera*, the highest quality sponge cake using more egg yolk and less egg white and wheat than ordinary types.

[Manufacturer: Ginso Corporation]

Shipping period

All year

Condition at the

Room temperature

—

138. Manju Bun [Karinto Manju]

Processed food (confectionery)



The covering of this *manju* bun has a browned muscovado flavor and a crispy texture. The product features an excellent combination of the nice flavor of the covering and gentle sweetness of the bean paste inside.

[Manufacturer: On-wagashi Tsukasa Kotobukiya]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

139. Anmitsu [Rikyu Matcha Anmitsu]

Processed food (confectionery)



This product consists of chewy agar tubes, sweetened adzuki bean paste, and green tea syrup using Uji matcha. The bean paste has been cooked with great care, using carefully selected adzuki beans from Hokkaido.

Please chill well in advance before saving.

[Manufacturer: Tsuboichi Seicha Hongo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

—

140. Confectionery [Tama Shigure]

Processed food (confectionery)



This local confectionery is made using traditional techniques passed down from generation to generation. Featuring a soft texture, the product has long been popular.

No plastic is used in the product's packaging in consideration of the SDGs.

[Manufacturer: Kishiwada Fugetsudo]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection, Kishiwada Brand, Honorary Grand Award at the 21st Nationwide

141. Confectionery [Registered Confectionery: Hachijin-no-niwa]

Processed food (confectionery)



Trademarked in 1973, this baked confectionery is made in Kishiwada City. This is a creative product that represents the Hachijin-no-niwa garden of Kishiwada Castle using adzuki beans and chestnuts. The entire process is performed by hand. The techniques for making the product and its mild flavor have been handed down to and preserved by the second head of the manufacturer. The confectionery in the impressive shape is wrapped in high-quality paper and boxed in a wood-grained container, making it suitable as a gift purchased in Kishiwada, a historical and traditional castle town.

[Manufacturer: Meika Honjin Asahido]

Shipping period	All year
Condition at the	Room temperature

Kishiwada Brand

142. Confectionery [Shigure-mochi]

Processed food (confectionery)



Shigure-*mochi* is said to have been a favorite food of a castle lord. Please enjoy the product, feeling as if you were a castle lord. (Shelf life: 5 days)

[Manufacturer: Takeri Shoten]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

143. Confectionery [Danjiri]

Processed food (confectionery)



Slightly sweetened, this steamed confectionery features a soft texture, with the original flavor of the ingredients maintained.

[Manufacturer: Dandiriya Seika Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection, Kishiwada Brand

144. Confectionery [Baika Murasame]

Processed food (confectionery)



This product was once presented to the lord of Kishiwada Castle as excellent unbaked sweet. The confectionery features a chewy texture.

[Manufacturer: Onkashi Tsukasa Koyama Baikado]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection, Kishiwada Brand

145. Confectionery [Murasame]

Processed food (confectionery)



Slightly sweetened, this steamed red bean confectionery features a smooth, but chewy texture. Since the confectionery crumbles easily, the name Murasame (passing rain) has been given after “Kaiura-no-Murasame,” one of the eight best viewing spots in Izumi.

[Manufacturer: Shiogo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

146. Confectionery [Tako-bozu Monaka]

Processed food (confectionery)



An octopus-shaped crispy wafer is filled with chunky bean paste. Inspired by the legend of the octopus protecting Kishiwada Castle, the name contains “*tako* (octopus),” making the product auspicious.

[Manufacturer: Hayashi Hosendo LLC]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

147. Cookie [Cookies in a Bucket Can]

Processed food (confectionery)



This is an assortment of eight varieties of popular cookies available at hotels and department stores. The slightly sweet flavor is something that you will never get tired of. The cookies are individually packaged. The bucket can can be used as a container for small items.

[Manufacturer: Nakai Confectionery Ltd.]

Shipping period	All year
Condition at the	Room temperature

—

148. Okaki [Kodawari-no-okaki]

Processed food (confectionery)



Using traditional methods to ensure that the original flavor of the ingredients is maintained, the manufacturer bakes a wide variety of *okaki* snacks with great care, including Inakayaki, which has received the Kikka Honor Award at the Nationwide Confectionery Exhibition, Ebi-salad and Tamba-salad.

[Manufacturer: Tsujimo Seika]

Shipping period	All year
Condition at the	Room temperature

—

149. Hybrid of Japanese and Western Styles [Milk Manju: Tsuki-gesho]

Processed food (confectionery)



This confectionery is a hybrid of Japanese and Western styles. Inside the moist, soft covering is a mixture of white bean paste, butter, egg yolk, and condensed milk. For the paste, two varieties of beans from Hokkaido have been blended.

[Manufacturer: Aoki Shofuan]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

150. Confectionery [Izumi Murasame (Adzuki)]

Processed food (confectionery)



Using carefully selected and domestically produced ingredients, the manufacturer makes the product without using any additives. Featuring an excellent flavor of adzuki beans, the product melts in the mouth.

[Manufacturer: Hompo Tsujihachi]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

151. Baked Confectionery [Kumatori Honey Sponge Cake]

Processed food (confectionery)



Using honey from Kumatori Town, this baked cake is fluffy and very moist. Once you try it, you will surely be into it. In addition to this product, Sake Cake, a product with the sponge soaked in *ginjo sake* with no added alcohol, is also available.

[Manufacturer: Meika Soen Hokusen]

Shipping period	All year
Condition at the	Room temperature

Kumatoriyamon ↗

152. Unbaked Confectionery/Baked Confectionery [Taro Joyo Sato-no-ka]

Processed food (confectionery)



Taro from Kumatori Town has been processed into paste. Together with smooth bean paste, the taro paste is wrapped in *joyo* dough. Formed into the shape of taro, this confectionery is served in autumn. In addition to this product, Ukon, Sakon, and cookies are available.

[Manufacturer: Meika Soan Mukashin, Kumatori Store]

Shipping period	From July
Condition at the	Frozen

Kumatoriyamon ↗

153. Confectionery [Osaka Mitarashi Dango]

Processed food (confectionery)



Inside the covering with a pleasant texture, there is sweet and spicy soy sauce-based syrup. This bite-sized product tastes really good!

[Manufacturer: Mukashin Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

154. Confectionery [Mangetsupon]

Processed food (confectionery)



Using an original blend of five varieties of flour and six types of soy sauce, this flour snack is fluffy and features a soy sauce based salty-sweet flavor.

[Manufacturer: Matsuokaseika Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

155. Confectionery [Ariheito, Kiku-no-tsuyu]

Processed food (confectionery)



Rock candy made of beet sugar from Hokkaido has been simmered for a long time with great care to create the candies with light and clear sweetness.

[Manufacturer: Kitarindo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

156. Confectionery [Awa-okoshi]

Processed food (confectionery)



The manufacturer was established 200 years ago. *Awa-okoshi* is rice confectionery, with grains of high-quality rice crushed into pieces like millet. This specialty of Osaka is known as auspicious confectionery.

[Manufacturer: Amidaike Daikoku Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

157. Confectionery [Tengu Okoshi Iwa Okoshi]

Processed food (confectionery)



The manufacturer strictly follows the tradition of making *iwa-okoshi*. The product is rich in flavor of fresh ginger and roasted sesame seeds.

[Manufacturer: Baisendo Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

158. Confectionery [Soemon]

Processed food (confectionery)



Named after the place where the manufacturer was established, this rectangle-shaped *murasame* is moist. Each piece has been hand-rolled and steamed.

[Manufacturer: Fukujudo Hidenobu Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

159. Confectionery [Kaichu Shiruko]

Processed food (confectionery)



You can enjoy *shiruko* confectionery simply by pouring hot water. This convenience is very attractive. This traditional product is popular as a gift.

[Manufacturer: Onkashi Tsukasa Kameya Shigehiro]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

160. Confectionery [Okonomi Karinto]

Processed food (confectionery)



You can enjoy various types of *karinto* (fried dough cake) with different textures and various flavors such as muscovado, sesame seeds, and sea lettuce.

[Manufacturer: Okabe Seika Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

161. Confectionery [Umeboshi]

Processed food (confectionery)



With white bean paste wrapped in *mochi*-like *gyuhi* and red *yokan* jelly, this confectionery looks exactly like *umeboshi*, pickled apricot. Stored in a wooden barrel, the product is perfect as a gift.

[Manufacturer: Kikujudo LLC]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

162. Confectionery [Nishiki Mayonnaise]

Processed food (confectionery)



Shrimp, sesame seeds and sea lettuce have been kneaded into the dough made using domestically produced sticky rice, and then the dough has been baked and dressed with mayonnaise.

[Manufacturer: Chin-chin-do Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

163. Confectionery [Steamed Chestnut Yokan]

Processed food (confectionery)



For this product, large, domestically-produced chestnuts have been hand-peeled one by one and soaked into honey. They are carefully steamed in the slightly sweetened dough into which bean paste has been kneaded. (Available only from September to December, with reservation required)

[Manufacturer: Onkashi Tsukasa Hiroido]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

164. Confectionery [Satsuma-yaki]

Processed food (confectionery)



Smooth paste of adzuki beans from Tokachi, Hokkaido, is wrapped in special dough and baked on a bamboo skewer. This is perfect as a souvenir to purchase when visiting Sumiyoshi Taisha Shrine.

[Manufacturer: Suehirodo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

165. Confectionery [Tsurigane Manju]

Processed food (confectionery)



Featuring sophisticated sweetness, this excellent product is moist. It is suitable as a souvenir to buy when visiting Shitennoji Temple.

[Manufacturer: Tsurigane-ya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

166. Confectionery [Sponge Cake]

Processed food (confectionery)



Using originally blended flour and fresh eggs, this confectionery is made with a special production technique for fully enhancing the product's flavor. With the flavor of the ingredients maintained, the cooked item tastes natural.

[Manufacturer: Nagasakido Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

167. Confectionery [Naniwazu]

Processed food (confectionery)



The egg *sembei* cracker has been prepared by hand one by one with great care. The product comes in the three flavors of ginger, *miso*, and *yuzu* citrus.

[Manufacturer: Kun-kun-do Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

168. Confectionery [Hon-warabi-mochi]

Processed food (confectionery)



This authentic *warabi-mochi* (bracken-starch dumpling) has been made with rare bracken powder. Featuring a unique rich flavor, this superb product has a silky texture.

[Manufacturer: Onkashi Tsukasa Takaoka Fukunobu]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

169. Confectionery [Morocco Fruit Yogurt]

Processed food (confectionery)



Featuring a soft, sweet-and-sour flavor, this is a longtime seller. Since 1961, the product has been sold through wholesalers in Matsuya-machi.

[Manufacturer: Sanyo Seika Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

170. Confectionery [Keiran Somen]

Processed food (confectionery)



Using a traditional method, this product has been prepared with great care. Featuring a melt-in-the-mouth texture, this is an excellent product with mellow sweetness of egg.

[Manufacturer: Tsuruyahachiman Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

171. Confectionery [Mitarashi Dango]

Processed food (confectionery)



Kiyasu's original version of *mitarashi dango* is characterized by its browned *dango* dumplings and *kombu* kelp stock-based syrup.

[Manufacturer: Kiyasu Sohampo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

172. Confectionery [Abeno Potato]

Processed food (confectionery)



Established 70 years ago, the manufacturer makes this sweet potato confectionery by slowly frying sweet potatoes from Kagoshima Prefecture and then soaking them in special rock sugar-based syrup.

[Manufacturer: Shimaya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

173. Confectionery [Whiskey Chocolate]

Processed food (confectionery)



Inside the covering made of sugar, there is whisky. If you bite the covering, you can enjoy a crisp texture and feel the whiskey filling your mouth.

[Manufacturer: Maruaka Seika Itotagawa Shoten Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

174. Confectionery [Bunraku Sembei]

Processed food (confectionery)



On this egg-based *sembei* cracker, an image of a puppet of Bunraku, a traditional form of entertainment developed in Osaka and inscribed as UNESCO Intangible Cultural Heritage, has been branded. The product has been made with a special technique handed down in the family of the manufacturer.

[Manufacturer: Bunraku Sembei Hongo LLC]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

175. Confectionery [Angetsu Monaka]

Processed food (confectionery)



The product features an excellent harmony of a crispy wafer, chunky bean paste with appropriate sweetness, and smooth *mochi*-like *gyuhi*.

[Manufacturer: Angetsudo LLC]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

176. Confectionery [Fujitsuru (Neri-yokan)]

Processed food (confectionery)



Using *wasanbon* sugar, granulated sugar, and carefully selected and domestically produced white adzuki beans, this highest quality *yokan* jelly has been made in a traditional method.

[Manufacturer: Osaka Surugaya Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

177. Confectionery [Tsurigane Manju]

Processed food (confectionery)



Inside the moist covering like a sponge cake, there is a lot of smooth bean paste. This *manju* bun tastes mild.

[Manufacturer: Tsurigane-ya Hompo Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

178. Confectionery [Meoto Zenzai]

Processed food (confectionery)



Shipping period

All year

Condition at the

Room temperature

A portion for one person is served in two bowls. Once adopted as the motif of a novel, this signature food of Hozenji Yokocho has been popular and believed to bring happiness to couples and help people's love to be accepted.

[Manufacturer: Sato Foodservice Co., Ltd.]

Osakamon (Made in Osaka) Selection

179. Confectionery [Surugaya Yoru-no-ume]

Processed food (confectionery)



Shipping period

All year

Condition at the

Room temperature

Sweetened adzuki beans are kneaded into paste of domestically produced red adzuki and then steamed. When the product is sliced, the beans on the cut end of each slice look like plum blossoms at night.

[Manufacturer: Surugaya Okamoto Co., Ltd.]

Osakamon (Made in Osaka) Selection

180. Confectionery [Kompeito]

Processed food (confectionery)



Shipping period

All year

Condition at the

Room temperature

These *kompeito* pointed sugar candies have a simple, mild flavor. Featuring a unique texture produced by the points of the candies, this traditional product will make you feel nostalgic.

[Manufacturer: Sasaki Seika Co., Ltd.]

Osakamon (Made in Osaka) Selection

181. Confectionery [Teyaki-no-kaori]

Processed food (confectionery)



Charcoal-grilled by hand, these *arare* crackers are slightly salted, with the original flavor of glutinous rice maintained. The product comes in the three flavors of shrimp, green laver, and sesame seeds.

[Manufacturer: Inoichi Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

182. Confectionery [Torakichi-no-torayaki]

Processed food (confectionery)



Featuring pancakes with a tiger pattern, the product comes in two types: Custar, sandwiching custard; and Kachiguri sandwiching chunky bean paste together with chestnut pieces.

[Manufacturer: Naniwa-sodachi Shogetsu Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

183. Confectionery [Strawberry Daifuku]

Processed food (confectionery)



Slightly sweetened bean paste prepared in-house (chunky bean paste and white bean paste) is covered in soft *mochi* dough. This *daifuku* cake, the manufacturer's flagship product, has become popular by word of mouth.

[Manufacturer: Shofukudo Shoichi LLC]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

184. Confectionery [Wayo]

Processed food (confectionery)



For this excellent product, carefully selected almond grains are covered with the bitterness and aroma of coffee and the mildness of fresh cream.

[Manufacturer: Awagen Inc.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

185. Confectionery [Eemonchii]

Processed food (confectionery)



Using domestically produced ingredients, including rice flour, wheat flour, and fermented butter, this madeleine is like a sponge cake with black beans inside.

[Manufacturer: Gokan LLC]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

186. Confectionery [Okonomi Amanatto]

Processed food (confectionery)



This is an assortment of a variety of *amanatto* sugared beans. The beans are slightly sweet with the original flavor of the ingredient maintained.

[Manufacturer: Asahiya Seika Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

187. Confectionery [Ogontoh]

Processed food (confectionery)



Featuring natural sweetness and a golden glow, this candy, made only with sugar and starch syrup, makes everyone smile.

[Manufacturer: Ogontoh Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

188. Confectionery [Mitarashi Komochi]

Processed food (confectionery)



Chidoriya Soke is the first confectionary that made small dumplings with *mitarashi* soy-and-sugar syrup inside in Japan more than 30 years ago.

[Manufacturer: Chidoriya Soke Co., Ltd.]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

189. Confectionery [Koisan]

Processed food (confectionery)



This is bouchée with *ogura* bean paste or marmalade sandwiched between fluffy sponge cakes.

[Manufacturer: Tomiya Seika LLC]

Shipping period

All year

Condition at the

Room temperature

Osakamon (Made in Osaka) Selection

190. Confectionery [Awashin Awa-okoshi]

Processed food (confectionery)



This traditional confectionery has a ginger flavor. With the natural flavor of rice maintained, this is a simple product free of additives or flavorings.

[Manufacturer: Awashin Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

191. Confectionery [Oni Salad]

Processed food (confectionery)



The history of Hozenji Arare crackers began when the manufacturer opened a shop in a corner of Hozenji Yokochō. Since the opening, they have used carefully selected sticky rice as an ingredient for their products. Featuring a crunchy texture, Oni Salad has the flavor of spicy *shichimi togarashi* pepper.

[Manufacturer: Fujiya Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

192. Confectionery [Kannon Goma Shortbread]

Processed food (confectionery)



Kannon Goma Shortbread has been made based on the inspiration from Abiko Kannonji Temple, famous for warding off evil spirits. The shortbread has been popular especially among locals. Featuring a lot of healthy, fragrant black sesame seeds, the product has a crispy texture.

[Manufacturer: Florence Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

193. Confectionery [Yakitate Cheesecake]

Processed food (confectionery)



Rikuro's, a confectionary, was established in Osaka in 1956 by Rikuro Nishimura. Launched in 1984, Yakitate (fresh-from-the oven) Cheesecake is a longtime seller attracting everyone.

[Manufacturer: Rikuro's Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

194. Confectionery [Jumbo Manju]

Processed food (confectionery)



With smooth white bean paste and a large chestnut inside, this *manju* bun is about eight times the size of a regular *manju*. This massive product is perfect as a souvenir.

[Manufacturer: Momoya LLC]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

195. Confectionery [Katayaki Sembei]

Processed food (confectionery)



These *sembei* rice crackers, hand-baked with great care one by one, feature a very fragrant aroma, subtle sweetness, and a rich flavor.

[Manufacturer: Nunoichiya]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

196. Confectionery [Suhama Dango]

Processed food (confectionery)



For these *dango* dumplings, *kinako* soybean flour has been specially roasted so that the sweet flavor of the soybeans can be drawn out. Tasting good especially when served with Japanese tea, the dumplings will make you fully enjoy the *kinako* flavor.

[Manufacturer: Goshikido Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

197. Confectionery [Vegetable Sembei "Sato-no-ka"]

Processed food (confectionery)



Knead only with egg without using water, these *sembei* crackers feature a rich flavor. A pepper leaf, carrot, or lotus root is used as a topping.

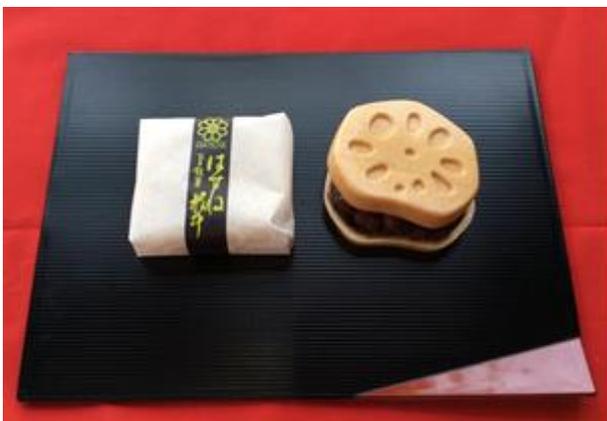
[Manufacturer: Harihiko Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

198. Confectionery [Hasune Monaka]

Processed food (confectionery)



This *monaka* wafer is shaped like a sliced lotus from Kadoma. The lotus is regarded as an auspicious symbol of a good perspective of the future. The chunky paste of adzuki beans from Tokachi cooked with great care in-house tastes superb.

[Manufacturer: Matsuya Seika Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

199. Confectionery [Banana Sponge Cake]

Processed food (confectionery)



This is a banana-shaped sponge cake with banana paste inside. Featuring a rich flavor, the paste has been prepared in-house. The product can be served as a quick breakfast meal.

[Manufacturer: Lima Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

200. Confectionery [Akatsuki]

Processed food (confectionery)



Chunky bean paste has been sandwiched between moist and soft pancakes. All the adzuki beans used are from Hokkaido. Slightly sweetened, the product has a sophisticated taste.

[Manufacturer: Kojindo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

201. Confectionery [Local Confectionery Neyagawa]

Processed food (confectionery)



Ogura bean paste with a light taste and white bean paste with a mild flavor have been sandwiched between moist pancakes made with condensed milk.

[Manufacturer: Ichiriki Sohonten LLC]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

202. Confectionery [Kawachi Ondo Taiko]

Processed food (confectionery)



The product name has been invented based on the inspiration from the unique rhythm of the *taiko* drum played for Kwachi Ondo dancing. Featuring yolk and white bean paste, this baked confectionery is moist.

[Manufacturer:

Urban Tifty Co., Ltd. (Eikyudo Yoshimune)]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

203. Confectionery [Hi Salad]

Processed food (confectionery)



This is an assortment of *arare* crackers in the four flavors of salt, shrimp, soy sauce, and green laver. As a nice accent, fried *kombu* kelp has been added. The product has been popular especially among people in Osaka, who would like to enjoy various flavors at a time.

[Manufacturer: Toyosu Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

204. Confectionery [Nose Kuri-kinton]

Processed food (confectionery)



Using chestnuts from Nose, this *kuri-kinton* chestnut paste has a smooth texture and a rich flavor. It tastes good especially when served together with matcha or strong Japanese tea. (Seasonally limited: September to January)

[Manufacturer: Onkashi Tsukasa Tsumuraya]

Shipping period	September to January
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection

205. Confectionery [Momiji Tempura]

Processed food (confectionery)



Maple leaves are deep fried with great care one by one. Featuring a nice smell, the product has long been available in Mino, renowned for its excellent autumn leaves.

[Manufacturer: Hisakuni LLC]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

206. Confectionery [Tako Patie]

Processed food (confectionery)



This product tastes like a spicy *takoyaki* pancake at first, but the taste changes into a sweet flavor like that of confectionery. Made by a pâtissier, the product is based on the inspiration from authentic *takoyaki*.

[Manufacturer: Hyogetsudo Co., Ltd.]

Shipping period	All year
Condition at the	Room temperature

Osakamon (Made in Osaka) Selection

207. Confectionery [Tirapuri]

Processed food (confectionery)



Winning the Grand Prix at the Kita-Osaka Regional Gourmet Contest, this product is a hybrid of the rich flavor of pudding made with a lot of egg yolk and the best features of tiramisu. The product has a unique texture.

[Manufacturer: Jyoryu Inc.]

Shipping period	All year
Condition at the	Refrigerated/frozen

Osakamon (Made in Osaka) Selection

3. Alcoholic beverages, etc.

1 Sake [Junmai Daiginjo, 8-step fermentation process, Kanrakushu]

Alcoholic beverages, etc.
(Sake)



Sake is generally prepared in a three-step fermentation process, but Kanrakushu is brewed in a total of eight steps, making it a one-of-a-kind masterpiece. The yeast activity is maintained until the end to achieve a rich and sweet taste. It has a full-bodied flavor and elegant sweetness with a clean and crisp aftertaste. This is truly a delightful nectar.

[Manufacturer: Rikyugura Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

2 Sake [Amanosake]

Alcoholic beverages, etc.
(Sake)



A historic brewery founded in 1718. In 1971, the brewery revived a famous sake called Amanosake, which used to be brewed in a temple and favored by warlords in the Warring States period, turning it into a brand synonymous with local sake in Okukawachi region. Ginjo Genshu Amanosake, a sake in the brand's line-up that allows you to fully enjoy the richness and flavor of undiluted sake, is also popular.

[Manufacturer: Saijo Sake Brewing Company]

Shipping period	All year
Condition at the	Normal temperature

Received the Osaka Governor's Award at the "2023 Osaka

3 Sake [Junmai Daiginjo Miwafuku Komenohana]

Alcoholic beverages, etc.
(Sake)



Miwafuku Komenohana produced by Isaka Shuzojo, a brewery in Kishiwada City, is a masterpiece that makes the most of the climate of Kishiwada, the former Izumi Province. It uses underground water from Mt. Katsuragi and 50 percent-polished Yamadanishiki rice, which is suitable for sake brewing. It is characterized by a smooth texture and a fruity aroma worthy of the name "hana" (flower).

Daiginjo with a rich yet clean flavor.

[Manufacturer: Isaka Shuzojo]

Shipping period	All year
Condition at the	Normal temperature

Kishiwada Brand

4 Sake [Ginjo Namazake Takamura]

Alcoholic beverages, etc.
(Sake)



To ensure that customers can enjoy the intrinsic flavor of sake, the brewery bottles non-pasteurized sake throughout the year. This sake has a rich aroma and feels smooth going down. It is characterized by its spreading flavor and sharp finish.

[Manufacturer: Terada Shuzo Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

5 Sake [Seishu Miwafuku]

Alcoholic beverages, etc.
(Sake)



The brewery was founded in 1818. This sake, born in the climate of the Senshu region, has a mellow aroma and rich flavor.

[Manufacturer: Isaka Shuzojo]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

6 Sake [Naniwa Masamune]

Alcoholic beverages, etc.
(Sake)



A sake brewery with a 300-year history. In 2018, Naniwa Masamune Daiginjo won a Gold Prize (for the fifth time overall) at the Annual Japan Sake Awards organized by the National Research Institute of Brewing.

[Manufacturer: Naniwa Sake Brewery Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

7 Sake [Shonosato]

Alcoholic beverages, etc.
(Sake)

A local sake of Izumisano City first brewed in 1921.
[Manufacturer: Kitashoji Sake Brewery Co.Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

8 Sake [Niwadani Junmai Daiginjo]

Alcoholic beverages, etc.
(Sake)

Junmai Daiginjo brewed with 100 percent Yamadanishiki rice cultivated under a no-tillage system with no pesticides or chemical fertilizers at Biogarten Yuniwanosato in the Niwadani area, Sakai City.

The rounded flavor and fruity aroma expand in your mouth. The flavor is rich, yet crisp and clean on the palate.

[Manufacturer: Kitashoji Sake Brewery Co.Ltd.]

Shipping period	All year
Condition at the	Normal temperature

To be designated as Osakamon (Made in Osaka)

9 Sake [Kuninocho Daiginjo]

Alcoholic beverages, etc.
(Sake)

Highly aromatic and robust flavor.

[Manufacturer: Kotobuki Brewing Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

10 Sake [Kiyotsuru Honjozo Josen]

Alcoholic beverages, etc.
(Sake)



Matured in tanks to slowly extract its flavor. A sake with a sharp aftertaste that you will never get tired of.

[Manufacturer: Kiyotsuru Shuzo Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

11 Sake [Kuninocho Honjozo Josen]

Alcoholic beverages, etc.
(Sake)



This sake has an exquisite flavor with a dry yet delicate taste of rice. Especially recommended to serve warm.

[Manufacturer: Kotobuki Brewing Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

12 Sake [Seishu Kiyotsuru Honjozo Josen]

Alcoholic beverages, etc.
(Sake)



A full-flavored sweet sake produced entirely by using the traditional bag pressing technique. Enjoy at various temperatures from room temperature to warm.

[Manufacturer: Kiyotsuru Shuzo Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

13 Sake [Tokubetsu Honjozo Genshu Midoriichi]

Alcoholic beverages, etc.
(Sake)



A special honjozo sake brewed by adding a small amount of alcohol to domestic rice and rice malt. It is a sake with just the right aroma and a pleasant texture that smoothly goes down the throat. It matches all kinds of food when served chilled or chilled and on the rocks.

[Manufacturer: Yoshida Shuzo Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

14 Sake [Junmai Daiginjo Akishika Ikkanzukuri]

Alcoholic beverages, etc.
(Sake)



All the Yamadanishiki rice used for this sake is grown by the brewery in its own rice paddies without the use of pesticides or chemical fertilizers. This is our flagship sake, produced based on the motto of “integrated production from rice cultivation to sake brewing.” The subtle fragrance, mellow rice flavor, and moderate acidity are in harmony. Recommended as an accompaniment to food.

[Manufacturer: Akishika Shuzo Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

15 Sake [Yoshinosugi no Tarusake]

Alcoholic beverages, etc.
(Sake)



The sake is kept for a period of time in 18- to 72-liter barrels made of staves of Yoshino Cedar from Nara Prefecture, which is said to be the best material for sake barrels. You can enjoy the “finest of barreled sake” created by the barrel-storing technique the brewery has cultivated over many years as a pioneer of barreled sake, as well as the attention paid to the material used for the barrels.

[Manufacturer: Choryo Shuzo Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

16 Sake [DAIMON35]

Alcoholic beverages, etc.
(Sake)

This sake, made from rice with the highest polishing ratio, is brewed to deliver the finest of profound "umami" that goes beyond sweetness or dryness. Its taste, backed by the mellow and elegant acidity derived from rice malt, and its majestic calmness will be enjoyed by many people.

[Manufacturer: Daimon Brewery Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

17 Sake [Junmai Ginjo Katanosakura]

Alcoholic beverages, etc.
(Sake)

A clear aroma with elegant gorgeousness. Moderate acidity and a clear, refreshing taste. Serving not only as an aperitif, but also as an accompaniment to food, it will perfectly complement your meals.

[Manufacturer: Yamano Shuzo Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

18 Sake [Seishu Josen Katanosakura]

Alcoholic beverages, etc.
(Sake)

A slightly sweet sake with "sweetness" and "umami" that is the product of skilled craftsmanship. Recommended to serve warm.

[Manufacturer: Yamano Shuzo Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

19 Senboku Lemon Beer [Harvest Hill]

Alcoholic beverages, etc.
(Beer)

The only beer brewery in Sakai City, located on the premises of the Sakai Green Museum Harvest Hill. Senboku Lemon Beer is a special beer made by a local brewery in Minami-Osaka. A beer with a revitalizing flavor, made with locally grown lemons to create a fresher taste. Even those who do not like beer can enjoy it casually.

[Manufacturer: World Intec Co., Ltd.]

Shipping period	All year
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Condition at the	Refrigerated
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Bronze Prize at the Japan Great Beer Awards 2023

20 Sukiyasakai Pilsner [Sakai Harvest Beer]

Alcoholic beverages, etc.
(Beer)

The only beer brewery in Sakai City, located on the premises of the Sakai Green Museum Harvest Hill. The No. 1 product that has been enjoyed by many customers since it was first brewed. Received the Bronze Prize at the International Beer Cup 2022. A standard style beer with a refreshing flavor loved by a wide range of people.

[Manufacturer: World Intec Co., Ltd.]

Shipping period	All year
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Condition at the	Refrigerated
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Bronze Prize at the International Beer Cup 2022

21 Beer [Kumatsumugi Blueberry Craft (Beer)]

Alcoholic beverages, etc.
(Beer)

Using Wadayama blueberries and Kumatori Town hops, this pale ale harmonizes the natural sweetness and hint of sourness of blueberries. Together with food, even those who do not like beer can enjoy it and feel refreshed.

[Manufacturer: Grin Associates]

Shipping period	From July
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Condition at the	Normal temperature
------------------	--------------------

Kumatoriyamon ↗

22 Craft Beer

Alcoholic beverages, etc.
(Beer)

Osaka's first blueberry craft beer made with blueberries grown in Misaki Town.

[Manufacturer: Izumisano Brewing]

Shipping period	From October to December
Condition at the	Refrigerated

—

23 Sake [KIX Beer]

Alcoholic beverages, etc.
(Beer)

Izumisano City's signature craft beer with a rich flavor and full umami.

[Manufacturer: Izumisano Brewing]

Shipping period	All year
Condition at the	Refrigerated

Amber Ale and Dunkel won the Japan Great Beer Awards 2021

24 Beer [BAK]

Alcoholic beverages, etc.
(Beer)

A refreshing citrus aroma followed by an intense bitterness.

[Manufacturer: JCTN Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

25 Beer [KAMIGATA BEER]

Alcoholic beverages, etc.
(Beer)

The brewery, renovated from a former public bathhouse, produces beers that are perfect for after a bath. A superb lineup of a variety of beers with names related to baths or sento (public baths), including the well-balanced "Sento Ale," a highly recommended beer that you'll never get tired of drinking!

[Manufacturer: KAMIGATA BEER]

Shipping period	All year
Condition at the	Refrigerated

—

26 Beer [Semba Beer]

Alcoholic beverages, etc.
(Beer)

The Golden Ale, as the name suggests, has a beautiful golden color. This is a beer with slightly higher carbonation and alcohol content. A Belgian type yeast and hops from Germany and other European countries are used. Enjoy the refreshing taste and fruity aroma created by the yeast.

[Manufacturer: Nakai Restaurant Kikaku Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

27 Beer [THREE TREE BREWERY]

Alcoholic beverages, etc.
(Beer)

A beer with an elegant fragrance, which is a mixture of the estery aroma produced by yeast and the aroma of hops. A good balance of sweetness and bitterness and a flavor that you will never get tired of make this the most popular beer of our brewery.

[Manufacturer: THREE TREE BREWERY]

Shipping period	All year
Condition at the	Refrigerated

—

28 Beer [MARCA BREWING]

Alcoholic beverages, etc.
(Beer)

This beer is made with maitake mushrooms grown in Osaka, and is characterized by its gorgeous aroma, multi-layered flavor, and dry texture. Proteolytic enzymes in maitake mushrooms break down the proteins in the malt into amino acids, creating a unique flavor.

[Manufacturer: MARCA BREWING]

Shipping period	All year
Condition at the	Refrigerated

—

29 Beer [CRAFT BEER BASE]

Alcoholic beverages, etc.
(Beer)

Lavender and chamomile for herbal teas were added directly to the wort and fermented. A gentle, light, golden beer softly scented with flowers. A must-try for beer lovers and all those who love herbs and aromas.

[Manufacturer: CRAFT BEER BASE Inc.]

Shipping period	All year
Condition at the	Refrigerated

—

30 Beer [Derailleur Brew Works]

Alcoholic beverages, etc.
(Beer)

Upholding the tradition of American pale ale, it uses Centennial and Chinook hops.

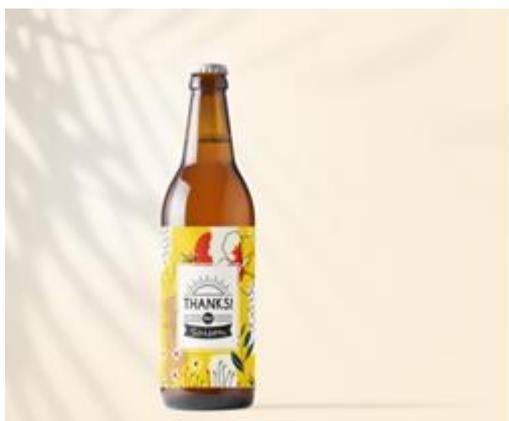
It is a modern classical beer with a slight bitterness from the hops and a fruity aroma amidst the sweetness of caramel—easy for everyone to drink.

[Manufacturer: cyclo.inc]

Shipping period	All year
Condition at the	Refrigerated

—

31 Beer [Nakatsu Brewery]

Alcoholic beverages, etc.
(Beer)

A flagship product of Nakatsu Brewery.

The brewery, which took two years from its conception to opening, was named to express gratitude to everyone involved.

A palatable beer with a tropical hop aroma and a spicy saison flavor.

[Manufacturer: NI-WA Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

32 Beer [ONE's BREWERY]

Alcoholic beverages, etc.
(Beer)

This beer is characterized by its clear mouthfeel and the richness and gorgeousness of the flavor derived from malt and yeast. A highly palatable, gentle craft beer that you can keep on enjoying with a smile on your face.

[Manufacturer: ONE's BREWERY]

Shipping period	All year
Condition at the	Refrigerated

—

33 Beer [Minoh Beer]

Alcoholic beverages, etc.
(Beer)

A stout with a roasted malt flavor reminiscent of coffee or bitter chocolate and a smooth, creamy mouthfeel that you will never get tired of. This is the flagship beer of Minoh Beer, the result of our pursuit to create a dark beer that you want to drink over and over again!

[Manufacturer: A.J.I. Beer Inc.]

Shipping period	All year
Condition at the	Refrigerated

—

34 Beer [KAWACHI NO ALE]

Alcoholic beverages, etc.
(Beer)

A white beer with a soft flavor. Peel of thinned mandarin orange called Taishi Mikan, a product of Taishi Town, Minamikawachi District, is used for its fragrance. It has a fruity taste with a banana-like aroma, a characteristic of white beer, and a hint of sourness.

[Manufacturer: Osaka Shibutani Brewery]

Shipping period

All year

Condition at the

Refrigerated

Osakamon (Made in Osaka)

35 Beer [Misasagi Beer]

Alcoholic beverages, etc.
(Beer)

This beer is characterized by a clear, pleasant bitterness and a gorgeous, fruity aroma like citrus and tropical fruits. You can enjoy pairing it with various dishes.

[Manufacturer: Domyoji Bakushu]

Shipping period

All year

Condition at the

Refrigerated

Osakamon (Made in Osaka)

36 Beer [Dotonbori Beer]

Alcoholic beverages, etc.
(Beer)

The company brews its beers in Dotonbori, right in the middle of Osaka. A refreshing flavor. It goes well with any type of meal.

[Manufacturer: Dotombori Beer Co., Ltd.]

Shipping period

All year

Condition at the

Refrigerated

—

37 Beer [Brewpub Têtard Vallée/Brewpub Center Point]

Alcoholic beverages, etc.
(Beer)

Chocolate-like roasty aroma, sweetness, and a rich body.
A good and strong, two-time contest winner, signature dark beer by Brewpub Standard.

[Manufacturer: Brewpub Standard]

Shipping period	All year
Condition at the	Refrigerated

—

38 Beer [Arimoto Bakushu]

Alcoholic beverages, etc.
(Beer)

Clear and refreshing taste. So good, you can drink as many glasses as you want!

[Manufacturer: Arimoto Bakushu]

Shipping period	All year
Condition at the	Refrigerated

—

39 Beer [Kuninocho Beer]

Alcoholic beverages, etc.
(Beer)

A gentle, herbal aroma from carefully selected noble hops and a pleasant maltness from the use of 100 percent barley malt. Its overall impression is a beer with a clean and moderately crisp finish.

[Manufacturer: Kotobuki Brewing Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

—

40 Beer [Hyoutanyama Beer]

Alcoholic beverages, etc.
(Beer)

A beer brewed with whole lemons. It has a very fruity, strong lemon flavor, and is recommended for those who are not that fond of beer.

[Manufacturer: Hyoutanyama Beer]

Shipping period	All year
Condition at the	Refrigerated

—

41 Wine [Asuka Delaware 2021 White]

Alcoholic beverages, etc.
(Wine)

Awarded a Gold Label at the SAKURA Awards 2022 and certified as a GI Osaka vineyard wine, a local wine made from 100 percent Delaware grapes harvested in its own vineyard.

This white wine is made from unripened Delaware grapes harvested early and is rich in natural organic acids (mainly malic acid). It's characterized by its fresh aroma and a broad, crisp acidity.

[Manufacturer: Asuka Wine Corporation]

Shipping period	All year
Condition at the	Normal temperature

GI OSAKA

42 White Wine [Kintoku Budoshu Delaware]

Alcoholic beverages, etc.
(Wine)

Osaka has a history of grapes that goes back over 100 years. Kintoku Budoshu Delaware is a local wine from Osaka made from local specialty Delaware grapes. It is a dry white wine with a concentrated flavor and acidity, as if you had a whole grape in your mouth.

[Manufacturer: Kawachi Wine co.,ltd.]

Shipping period	All year
Condition at the	Normal temperature

GI OSAKA

43 White Wine [Cuvée Papilles Dela-Light 2022]

Alcoholic beverages, etc.
(Wine)



“A light white wine with a bright, refreshing taste.” Blessed with fine weather, especially during the harvest season, 2022 was a relatively good harvest year. We harvested “green Delaware grapes” for the first time in our vineyards. Green Delaware grapes are Delaware grapes that are harvested when the clusters are still a green to pink color after the grapes have entered the veraison stage and have begun to produce sugar but before they start to ripen. The characteristic feature of this wine is its lime-like acidity! By blending the mellow wine of fully ripe Delaware with the tangy, acidic wine of green Delaware grapes, we have created a "light" white wine with a bright, refreshing impression.

[Manufacturer: Papilles Co., Ltd.]

Shipping period	All year
Condition at the	Refrigerated

44 Sparkling Wine [Jisha-batake Miyanoshita Sparkling Delaware (King Selby)]

Alcoholic beverages, etc.
(Wine)



A sparkling wine made from grapes harvested in one of our own vineyards in 2019. The fine bubbles, crisp acidity, and full-bodied ripeness appeal to the palate.

[Manufacturer: Katashimo Wine Foods Co.,Ltd.]

Shipping period	Until sold out
Condition at the	Refrigerated

Osaka GI, 100% Osaka Eco Agricultural Product Used, Silver Medal Winner at the Hong Kong International Wine &

45 White Wine [Katashimo Hombudo Gomeiyama Nansei-batake (King Selby)]

Alcoholic beverages, etc.
(Wine)



The wine uses 100 percent grapes designated as an Osaka Eco Agricultural Product and harvested in the winery’s own vineyards named Gomeiyama. Katashimo Winery began brewing wine by applying Japanese sake brewing techniques. This is a wine that has been produced for more than 100 years with continuous improvement.

[Manufacturer: Katashimo Wine Foods Co.,Ltd.]

Shipping period	All year (bottled from December to
Condition at the	Refrigerated

Osakamon (Made in Osaka) Selection, 100% Osaka Eco

46 Brandy [Japanese Brandy Budouka 35% (King Selby)]

Alcoholic beverages, etc. (Other)



Wine made from fermented grape skins is distilled and aged in barrels. It is a Japanese brandy with a pleasant honey-like aroma derived from grapes and a scent of vanilla.

[Manufacturer: Katashimo Wine Foods Co.,Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection, Gold Medal Winner at the San Francisco World Spirits Competition 2021

47 Plum Wine [Golden Party]

Alcoholic beverages, etc. (Other)



We blended our treasured long-aged plum wine with other plum wine of various vintages to create a sparkling plum wine that is robust in both taste and aroma. The result is distinctly different from plum wine mixed with soda.

[Manufacturer: Kawachi Wine co.,ltd.]

Shipping period	All year
Condition at the	Normal temperature

—

48 Plum Wine [The CHOYA FROM THE BARREL 2014]

Alcoholic beverages, etc. (Other)



Undiluted plum wine matured for three years in dedicated tanks was then aged additionally for two years or more in roasted French oak casks.

A truly valuable authentic plum wine that has been aged for over 5 years. The elegant nose of French oak added to the mellow, sweet aroma.

This wine has a profound color, yet is well-balanced with a round and gentle acidity.

[Manufacturer: CHOYA UMESHU CO., LTD.]

Shipping period	All year
Condition at the	Normal temperature

—

49 Coffee [KUMATORI BLEND]

Alcoholic beverages, etc.
(Non-alcoholic)



A blend inspired by Kumatori Town, rich in nature and the warmth of its people; a coffee with a gentle mouthfeel and the aroma of the mountains.

[Manufacturer: BEARCOFFEE]

Shipping period	All year
Condition at the	Normal temperature

Kumatoriyamon ↗

50 Coffee [Magokoro Blend, etc.]

Alcoholic beverages, etc.
(Non-alcoholic)



We use carefully selected coffee beans and focus on the fresh taste and aroma of freshly roasted and ground beans. We offer attentive service and thoughtful products that only a small factory can provide.

[Manufacturer: Yoshida Coffee Honpo]

Shipping period	All year
Condition at the	Normal temperature

—

51 Coffee [Holiday Blend Coffee]

Alcoholic beverages, etc.
(Non-alcoholic)



This coffee offers a good balance of bitterness and acidity with a gentle sweet aftertaste. A standard blend that suits any occasion.

[Manufacturer: Tashiro Coffee Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

52 Beverage [Ayahomare Carrot Beverage (Ayahomare Carrot Juice)]

Alcoholic beverages, etc. (Non-alcoholic)



ayahomare Carrots, a rare type of carrot harvested only during the winter season.

Because the Ayahomare carrot becomes sweeter in winter.

Only domestic lemons are used to adjust the flavor when making carrot juice.

You can feel a very refreshing taste.

[Distributor: Kishiwada Nanso Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Kishiwada Brand

53 Beverage [Katashimo no Hiyashi-ame]

Alcoholic beverages, etc. (Non-alcoholic)



Hiyashi-ame (diluted malt syrup mixed with ginger juice, served chilled) with a traditional taste made using domestic ingredients such as ginger from Kochi Prefecture and brown sugar from Hateruma Island in abundant amounts.

[Manufacturer: Katashimo Wine Foods Co.,Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

54 Beverage [Bottled Ramune]

Alcoholic beverages, etc. (Non-alcoholic)



Bottle-type ramune soda with strong carbonation and aroma. The bottles are filled upside down in the traditional way.

[Manufacturer: HATA KOSEN CO., LTD.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

55 Tea [Tokusen Rikyu-no-Uta]

Alcoholic beverages, etc. (Non-alcoholic)



This is "deep steamed sencha green tea" made from tea leaves steamed for approximately 2-3 times longer than regular green tea. The tea leaves are carefully selected by Tsuboichi's tea masters and blended. It is a signature product of Tsuboichi, which has been sold for over 50 years. By brewing slowly with slightly low-temperature hot water, you can enjoy its rich flavor and full-bodied taste. It is also highly recommended to brew it with cold water

[Manufacturer: Tsuboichi Seicha Honpo Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

56 Tea [Fukamushi Yabukitacha Okame]

Alcoholic beverages, etc. (Non-alcoholic)



A masterpiece that boasts a rich flavor and fragrant aroma, made with carefully selected tea leaves processed by our unique method.

[Manufacturer: Ujien Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection

57 Tea [Morihan Green Tea]

Alcoholic beverages, etc. (Non-alcoholic)



This matcha drink made only with matcha and sugar is easy to enjoy with cold water or milk.

[Manufacturer: Kyoeiseicha Co., Ltd.]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection



A long-selling product celebrating 64 years since its release. The traditional flavor of umami has been retained. Can be enjoyed by adults and children alike. A great secret ingredient for cooking as well.

[Manufacturer: Fuji Shokuhin Company]

Shipping period	All year
Condition at the	Normal temperature

Osakamon (Made in Osaka) Selection



A signature product of a long-established teahouse founded in 1864 (late Edo period). The tea uses 100 percent Asatsuyu tea leaves, a variety known as "natural gyokuro" (one of the highest grade teas), which has a beautiful clear green color and a plenty of body when deep steamed. It was served at the 2019 G20 Osaka Summit Leaders' Dinner.

[Manufacturer: Senshun-en-Honten]

Shipping period	All year
Condition at the	Normal temperature

—

4. Flowers / trees

1. Pansy

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

Seedlings for flowerbeds. There are many flowers with color variation available.

Shipping period	October ~ November
Condition at the	Normal temperature

—

2. Viola

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

Seedlings for flowerbeds. There are many seedlings with flower color variation available.

Shipping period	October ~ November
Condition at	Normal temperature

—

3. Cosmos

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

For cut flowers. There are many flowers with color and shape variation available.

Shipping period	October ~ November
Condition at	Normal temperature

—

4. Gladiolus

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

For cut flowers. Flower colors are pink, white, yellow, red and purple.

Shipping period	October ~ November
Condition at the	Normal temperature

—

5. Strelitzia (bird of paradise flower)

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

For cut flowers. Flower color is orange.

Shipping period	October ~ November
Condition at	Normal temperature

—

6. Balloon milkweed (balloon wild cotton)

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

For cut flowers. Product to appreciate fruits instead of flowers. The color is green.

Shipping period	October ~ November
Condition at	Normal temperature

—

7. Small chrysanthemum

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

For cut flowers.

Shipping period	May ~ December
Condition at the	Normal temperature

—

8. Primula malacoides

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

Seedlings for flowerbeds.

Shipping period	October ~ February
Condition at	Normal temperature

—

9. North pole

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

Seedlings for flowerbeds.

Shipping period	September ~ December
Condition at	Normal temperature

—

10. Moth orchid

Flowers / trees



Referring to flowers produced in Osaka Prefecture as “OSAKA FLOWERS,” we have worked on expanding consumption in collaboration with producers and distributors, etc.

For cut flowers, and potted plants.

Shipping period	All year for anniversary, etc.
Condition at the	Normal temperature

—

11. Decorative plants

Flowers / trees



These decorative plants are produced in Sakai City and are shipped mainly to mass retailers and direct sales outlets.

We are planing to ship dracaena, palm, fern, philodendron, polycious, schefflera, pilea, wire plants, etc. in 9cm pots.

Shipping period	All year
Condition at the	Normal temperature

OSAKA FLOWER

5. Traditional crafts and industrial products

1. SDGs Badge Returning to Earth

Biodegradable plastic product

	Manufacturer or seller	SANEI PLATEC Co., Ltd.
	Size	40 mm in diameter
	Official certification	Sakai City Venture Procurement Certification System-certified product
	Reference price (yen)	2,000

SDGs badge all made of natural materials which is molded with PLA (polylactic acid), a plant-based plastic made from sugarcane juice, corn starch, and lactic acid bacteria that biodegrades when buried in soil, and colored with natural ink derived from cashew nuts to match the colors for the 17 SDGs.

With marine plastic waste and CO2 emissions having become problems, this is an earth-friendly product made without the use of petroleum that biodegrades just by being buried in soil without the need for burning. This product is a clip type, so it can also be used in ways other than as a badge.

2. PLA Cutlery (heat resistant)

Biodegradable plastic product

	Manufacturer or seller	SANEI PLATEC Co., Ltd.
	Size	170 mm in diameter
	Official certification	—
	Reference price (yen)	—

Cutlery made from PLA (polylactic acid), a plant-based plastic that biodegrades when buried in soil, made from sugar cane juice, corn starch, and lactic acid bacteria. It is heat resistant (120°C).

While marine plastic waste and CO2 emissions have become problems, without the use of petroleum it can be disposed of with compost while biodegrading when being buried in soil after use.

3. “Soot black” Wasantoku Knife (Sakai Kitchen’s original)

Cutlery

	Manufacturer or seller	Aoki-Hamono Seisakusho Co., Ltd.
	Size	Blade length: 180 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	33,000

The Wasantoku knife has a sharp cutting ability that makes a difference in the result of your cooking. It significantly improve the result of your cooking without a doubt. This is a gem that has been carefully forged and sharpened. The stylish design fits perfectly in any kitchen. The handle is made of oak wood, which is highly durable and resistant to water. The handle is lacquered, making it durable and long-lasting. Compared to other materials, steel knives are easier to sharpen, and each time you take care of them, you will grow attached to them.

4. “Soot black” Japanese Petit Knife (Sakai Kitchen’s original)

Cutlery

	Manufacturer or seller	Aoki-Hamono Seisakusho Co., Ltd.
	Size	Blade length: 140 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	31,000

Japanese petit knife that can be used as a main knife. It significantly improve the result of your cooking without a doubt. The handle is made of oak wood, which is highly durable and resistant to water. Skilled craftsman applied lacquer to make it durable and long-lasting. Steel knives are gems easier to sharpen, and each time you take care of them, you will grow attached to them.

5. INOX Wasantoku with Octagonal Handle Made from Thinned Wood

Cutlery

	Manufacturer or seller	Takahashikusu Co., Ltd.
	Size	Blade length: 170 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	29,800

Wasantoku knife for home use that allows you to enjoy the sharpness of a knife used by a professional chef, who values the flavor and taste of ingredients. When we think of Japanese knives, single-edged knives made of steel generally come to mind, but this Wasantoku knife uses stainless steel. The craftsmen's excellent heat treatment and sharpening techniques have resulted in a knife that is easy to clean and sharpen with great cutting ability. In addition, by using thinned wood for the handle, we eliminate wasted wood in consideration of the global environment. The handle made from natural wood is stylish with a rustic and warm texture. There are two available types of handles made of Japanese walnut and Japanese pagoda tree, respectively.

6. iDChoki

Cutlery

	Manufacturer or seller	ARS Corporation
	Size	Blade length: 30 mm ~ 65 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	From 2,800

Wasantoku knife for home use that allows you to enjoy the sharpness of a knife used by a professional chef, who values the flavor and taste of ingredients. You can choose not only the type of blade but also the grip color to suit your preference, allowing you to create your own original scissors. There is also a laser name engraving service, which make it a perfect gift. Scissors, with a design devised so that your hands won't hurt even after using them for a long time, can be used in all kinds of scenes in the kitchen from cutting ingredients to opening packaging materials.

7. Lacquer Kagekiyo SANMA KNIFE

Cutlery

	Manufacturer or seller	Baba Cutlery Works
	Size	Blade length: 210 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	44,000

A knife with a long blade that expands the range of cooking at home, such as slicing bread and sashimi, and cutting blocks of meat. It is manufactured using traditional methods, and the use of stainless steel makes it easy to clean at home. The handle is beautifully made in collaboration with Kiso lacquer, and has excellent water resistance and durability.

8. Lacquer Kagekiyo Cutting-type Wasantoku Knife

Cutlery

	Manufacturer or seller	Baba Cutlery Works
	Size	Blade length: 180 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	47,300

A versatile knife that can be used to cook meat, vegetables, and fish. This knife has a larger blade curve than a typical all-purpose knife, which makes it more suitable for chopping and cutting. It is manufactured using traditional methods, and the use of stainless steel makes it easy to clean at home. The handle is beautifully made in collaboration with Kiso lacquer, and has excellent water resistance and durability.

9. Ittosai Kotetsu INOX Wasantoku with Aomori Japanese Cypress Octagonal Handle and Artificial Marble Muzzle

Cutlery

	Manufacturer or seller	Takahashikusu Co., Ltd.
	Size	Blade length: 170 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	31,900

The ultimate knife made by a craftsman for whom orderers have to wait for a year to receive the product. The handle is made of antibacterial Aomori Japanese cypress, and the muzzle is made of artificial marble that is often used in kitchens. Because it is made of stainless steel, the product does not easily rust, and it both has a great cutting ability and is easy to sharpen. A versatile knife that can be used for meat, vegetables, and fish.

10. Ittosai Kotetsu INOX Japanese Petit Knife with Aomori Japanese Cypress Octagonal Handle with Artificial Marble Muzzle

Cutlery

	Manufacturer or seller	Takahashikusu Co., Ltd.
	Size	Blade length: 140 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	26,220

The ultimate knife made by a craftsman for whom orderers have to wait for a year to receive the product. A product equipped with both a great cutting ability and ease of sharpening. Aomori Japanese cypress is used for the handle, and artificial marble is used for the muzzle. Mainly used for peeling and the decorative cutting of vegetables and fruits, it is handy for patissiers, for home use, and for cutting small ingredients.

11. Sakai Forged Blade Gyuto Blue 2 Suminagashi

Cutlery

	Manufacturer or seller	Sakai Forged Blades Traditional Craftsmen's Association
	Size	195mm
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	55,000

Sakai forged blades are handmade Japanese knives made by heating steel and soft iron in a furnace and being forged by repeatedly striking them. They feature a sharp cutting ability achieved through traditional blacksmithing and sharpening techniques that have continued since the 16th century. Due to their sharpness, they are able to bring out the original taste and aroma of the ingredients in dishes without destroying the cells of vegetables, etc., and have gained overwhelming popularity and support from chefs in Japan and abroad.

12. Sakai Forged Petit Knife Honyaki

Cutlery

	Manufacturer or seller	Sakai Forged Blades Traditional Craftsmen's Association
	Size	5 sun (1 sun: approx. 3.03 cm)
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	47,300

Sakai forged blades are handmade Japanese knives made by heating steel and soft iron in a furnace and being forged by repeatedly striking them. They feature a sharp cutting ability achieved through traditional blacksmithing and sharpening techniques that have continued since the 16th century. Due to their sharpness, they are able to bring out the original taste and aroma of the ingredients in dishes without destroying the cells of vegetables, etc., and have gained overwhelming popularity and support from chefs in Japan and abroad.

13. Sakai Forged Blade Gyuto Black Forged

Cutlery

	Manufacturer or seller	Sakai Forged Blades Traditional Craftsmen's Association
	Size	6 sun (1 sun: approx. 3.03 cm)
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	19,800

Sakai forged blades are handmade Japanese knives made by heating steel and soft iron in a furnace and being forged by repeatedly striking them. They feature a sharp cutting ability achieved through traditional blacksmithing and sharpening techniques that have continued since the 16th century. Due to their sharpness, they are able to bring out the original taste and aroma of the ingredients in dishes without destroying the cells of vegetables, etc., and have gained overwhelming popularity and support from chefs in Japan and abroad.

14. Sasasa (Japanese bleached cotton roll stand)

Japanese bleached cotton

	Manufacturer or seller	Takeda Sarashi Kojo Co., Ltd.
	Size	Width: 100 mm Height: 410 mm Depth: 100 mm
	Official certification	Sakai Kitchen's Made in Osaka Brand certified product
	Reference price (yen)	7,700

Washable and reusable Japanese bleached cotton created with the concept of being "easy to use in everyday life." It is designed to be used quickly when needed, so it is useful for everyday housework and cleaning. If you use the special stand, you can install it vertically, so it doesn't take up much space and looks neat.

15. Sasasa <Japanese bleached cotton roll Cut> (with perforations)

Japanese bleached cotton

	Manufacturer or seller	Takeda Sarashi Kojo Co., Ltd.
	Size	Width: 360 mm Total length: 7 m Diameter: 62 mm
	Official certification	Sakai Kitchen's Made in Osaka Brand certified product
	Reference price (yen)	2,970

A roll-type Japanese bleached cotton with perforations that can be easily cut out. It provides a variety of uses, including wiping, wrapping, straining, and spreading out. As a versatile cloth that can be used quickly in everyday life, it is useful for cleaning, kitchen work, housework, etc. The crisp material can be washed and used repeatedly.

16. Chusen-dyed double gauze handkerchief

Dyed fabric

	Manufacturer or seller	Kyowa Some Sarashi Kojo Co., Ltd.
	Size	300 mm × 300 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	990

A double gauze handkerchief with a gentle texture made using traditional dyeing techniques. Both sides are dyed using a technique called “*chusen*,” and the motifs drawn on the front and back sides can be seen through each other, creating a single work of art. Its small size makes it easy to carry and is less bulky than a mini towel. Made of 100% cotton, it is soft and fluffy to the touch, making it especially recommended for people with sensitive skin. No matter how many times you wash it, it remains durable and soft to the touch without getting stiff. [In addition to the "Zodiac series (Rabbit)" in the photo, there is also a design "Zodiac series (Boar)"]

17. Nijiyura hand towel boulangerie Esquisse-France-

Dyed fabric

	Manufacturer or seller	Nakani Co., Ltd.
	Size	Approximately 37 cm × 90 cm
	Official certification	Sakai Kitchen
	Reference price (yen)	1,760

Tenugui hand towels with designs of cute French sweets and breads dyed using traditional dyeing techniques. As you flip through a guidebook, the first thing that catches your eyes are cute French sweets and breads. We gathered them tightly as a design and made a *tenugui* hand towel. This is a towel for adults made by dyeing a rough sketch into a chic design. How about bringing this hand towel and going out to find your favorite boulangerie or patisserie?

18. Chair Cushion Cover

Dyed fabric

	Manufacturer or seller	Nakani Co., Ltd.
	Size	Approximately 30 cm × 30 cm × 3.5 cm
	Official certification	Sakai Kitchen
	Reference price (yen)	Without cushion: 2,750 With cushion: 3,740

A chair cushion cover made with a whole piece of *chusen*-dyed *tenugui* hand towel. This is an item that can also be enjoyed as an interior decoration with delicate shading and blurring created manually by craftsmen. You can casually enjoy rearranging your room.

[In addition to the "Grow Cactus [blue]" in the photo, there are also designs "Grow Cactus [pink]," "Spend Time (brown)," and "Piece Dance (green)."]

19. WASIL <Ai Sayama> Night Forest S

Dyed fabric

	Manufacturer or seller	Sankyo Sarashi Co., Ltd.
	Size	Approx. 56 cm × Approx. 90 cm
	Official certification	Sakai Kitchen
	Reference price (yen)	17,600

We would like to integrate the charm of “*wa sarashi* (Japanese bleached cotton)” into the interior art scenes for many people. With this wish in mind, we created “WASIL,” a new type of interior art that combines traditional techniques and modern art. A girl and a cat looking at the stars in a night forest designed in two colors. The rabbits also wish upon a shooting star. A nighttime story about a girl and a cat that is paired with “The Flower Garden of the Sun.”

20. Naniwa Hand-dyed Parasol

Dyed fabric

	Manufacturer or seller	Cooperative Orisen
	Size	69 cm × 12 cm (Length of rib: 47 cm)
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry; and
	Reference price (yen)	15,000 (excluding tax) For gifts, a separate fee is required for a

The parasols are made by skilled umbrella craftsmen using fabric dyed by skilled craftsmen using a dyeing technique called Naniwa hand-dyed (*chusen*), which was developed in Osaka around 1898. This parasol is made consistently in Osaka, from fabric weaving to dyeing, and umbrella production. Various patterns are available.

21. Naniwa Hand-dyed Tenugui Hand Towel

Dyed fabric

	Manufacturer or seller	Cooperative Orisen
	Size	35 cm or 38 cm x 90 cm ~ 97 cm Size when folded with a wrapper: 12 cm x 18 cm
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry; and
	Reference price (yen)	1,200 ~ 2,700 (excluding tax)

Sakai is a major producing area of *wa sarashi* (Japanese bleached cotton), a traditional cotton fabric. The Japanese hand towels (*tenugui*) which are dyed simultaneously on both sides using a traditional technique called “*chusen*,” have excellent water absorption and quick-drying properties, and is lightweight, not bulky, and never fades. Not only can it be used as a cloth to wipe away sweat, but it can also be used as an interior decoration such as a tablecloth, as a fashion item such as a stole, and can be used as a bandage, triangular sling, or to wrap things, so it can also be used in the event of a disaster.

A variety of patterns are available, including Hokusai's 36 views of Mount Fuji, Hokusai manga, and Edo patterns.

22. Disaster Mitigation Tenugui

Dyed fabric

	Manufacturer or seller	Cooperative Orisen
	Size	35 cm × 100 cm Size when folded with a wrapper: 12 cm x 18 cm
	Official certification	—
	Reference price (yen)	500 (excluding tax)

A product supervised by Professor Yoshiaki Kawata, an advocate of disaster mitigation. There is also an English version.

23. Nijiyura / Sakai Tohji Collaboration Tenugui

Dyed fabric

	Manufacturer or seller	Izumi Riki Seisakusho Co., Ltd.
	Size	38 cm × 95 cm Size when folded with a wrapper: 12 cm x 18 cm
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	1,760

This is a product made in collaboration between a traditional craft and a local product in which the process of making a Sakai forged blade is expressed on “Naniwa hand-dyed *tenugui*,” a nationally designated traditional craft.

24. Izumi Momen (cotton)

Dyed fabric

	Manufacturer or seller	Hirayama Textile Co., Ltd.
	Size	Drawstring bag: 8 cm x 14.5 cm, Chopstick bag: 25.5 cm x 4.5 cm Knee pad: 37.5 cm x 43 cm, Coaster 10 cm x 10 cm
	Official certification	—
	Reference price (yen)	A set of 4 items: 2,500

Using fabric from Izumi momen (cotton), a local industry in Osaka Prefecture, it was dyed using *chusen*, a traditional industry in Sakai.

The designed is of a streetcar (nicknamed “Chinchin Densha”) that connects Tennoji in Osaka and Hamadera in Sakai. The set includes four items: A drawstring bag, a chopstick bag, a knee pad, and a coaster.

25. Sakai Incense sticks

Incense sticks

	Manufacturer or seller	Sakai Incense Stick Industry Cooperative Association
	Size	Incense stick length: Approx. 140 mm / Content: Approx. 80 g
	Official certification	Traditional craft products certified by the governor of Osaka Prefecture
	Reference price (yen)	550 ~ 1,320

Sakai incense sticks, which are made using a blend of fragrances and manufacturing methods that have been passed down from generation to generation since the Edo period, are characterized by their high quality and aroma, making them luxury items used by many temples. In addition to traditional scents such as sandalwood, agarwood, and Tsukimachigumo, incense sticks to enjoy fragrant scents such as violet, lavender, rose, and *matcha* are also produced.

26. Premium Incense Holder Fio

Incense holder

	Manufacturer or seller	Baieido Co., Ltd.
	Size	Incense weight: Approx. 7 g Incense length: Approx. 70 mm
	Official certification	Sakai Kitchen
	Reference price (yen)	8,800

An incense holder that brings Japan's traditional fragrance culture closer to you. This Arita ware incense holder with a plum blossom motif was developed in collaboration with KEN OKUYAMA DESIGN, led by Kiyoyuki Okuyama. Arita ware has excellent durability and is highly valued as a work of art. It is finished with a silver glaze, and the color will become even more flavorful with continued use for a long time. The name comes from the Italian word "Fiore", which means flower, and the scent of incense containing natural lavender essential oil adds a touch of flower to your daily life.

27. CHOPLATE

Tableware

	Manufacturer or seller	Kawabe Shokai Co., Ltd.
	Size	Large: 220 mm in diameter Small: 174 mm in diameter
	Official certification	Sakai Kitchen's Made in Osaka Brand certified product
	Reference price (yen)	Large: 2,970 Small: 1,870

An innovative plate that allows you to cut fruits, cakes, etc. and serve them directly to the dining table. Since foods can be cut on the plate, there is no need to transfer them to a plate after cutting them on a cutting board. In addition to its simple and stylish design, the jet black color makes it stand out with any kind of food. It is dishwasher and microwave safe, and is lightweight despite its high strength. It has a sturdy texture and is durable, so it can be used outdoors.

[In addition to the "black" in the photo, there is also a "gray" design.]

28. PANDAYS

Tableware

	Manufacturer or seller	AWS Co., Ltd.
	Size	Mug: ϕ 90 mm, Bowl (with lid): ϕ 90 mm Round plate: ϕ 170 mm
	Official certification	—
	Reference price (yen)	Set of 3 items in the photo: 26,405

Bamboo branches and leaves from Kishiwada City are provided as feed to the giant pandas bred by Adventure World, and the remaining bamboo trunks (100 tons per year) are reused as a resource without being discarded. They are modern tableware with the gentleness of bamboo material making them suitable for a dining table.

A product created through a collaboration between one of Japan's four major lacquerware traditional techniques, Kishu-nuri, and Adventure World, with the hope that people will become aware of resource recycling in their daily lives. [It is possible to purchase one item on its own.]

29. Shitatori: Produced by HAREBI

Tableware (*sake* vessel)

	Manufacturer or seller	Nakagawa Iron Works Co., Ltd.
	Size	Packaged size in a cardboard box: 145 mm \times 155 mm \times 120 mm
	Official certification	Made in Osaka brand certified product
	Reference price (yen)	26,000 (excluding tax)

A *sake* cup machined from solid stainless steel. Machine engraving is possible on the back of the main unit. We can also accommodate various other requests.

30. Osaka Naniwa Tin Tumbler

Tableware (made from tin)

	Manufacturer or seller	Osaka Tinware Co., Ltd.
	Size	Diameter: 6.5 cm x height: 10.0 cm, Capacity: Approx. 200 ml
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	9,000 (excluding tax)

"Osaka Naniwa tin ware," a traditional craft product designated by the Minister of Economy, Trade and Industry. Each piece is handmade by a craftsman using traditional techniques that have been in use since our company's founding in the late Edo period. Currently, we are manufacturing products that are in line with modern life.

[In addition to "Osaka Castle" in the photo, there are other designs such as "JAPAN" and "Cherry Blossoms on Mt. Fuji"]

31. Osaka Naniwa tin ware “Tin Tumbler Reico”

Tableware (made from tin)

	Manufacturer or seller	Osaka Tinware Co., Ltd.
	Size	Diameter: 8.5 cm x height: 10.0 cm, Capacity: Approx. 420 ml
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry; and
	Reference price (yen)	24,000 ~ 26,000

“Osaka Naniwa tin ware,” a traditional craft product designated by the Minister of Economy, Trade and Industry. Each piece is handmade by a craftsman using traditional techniques that have been in use since our company’s founding in the late Edo period. Currently, we are manufacturing products that are in line with modern life.

[In addition to the "Shiroage" in the photo, there is also a "Migaki" design]

32. Sudare Jirushi Coaster

Tableware (coasters)

	Manufacturer or seller	Inoue Sudare Co., Ltd.
	Size	H105×W105mm
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry; and
	Reference price (yen)	397 (2 pieces)

Osaka Kongo Sudare’s coasters, which is one of the traditional product designated by the Minister of Economy, Trade and Industry.

* In addition to coasters, we also offer miscellaneous goods using bamboo screens.

33. Izumi Glass (chopstick rest)

Tableware (chopstick rest)

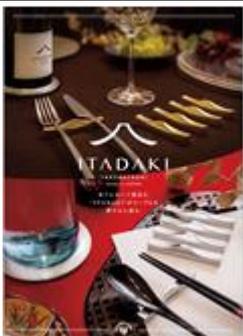
	Manufacturer or seller	Japanese Imitation Pearl & Glass Article’s Association
	Size	Chopstick rest: Approx. W: 70 mm × D: 30 mm × H: 15 mm
	Official certification	—
	Reference price (yen)	600

Since glass crafts have been popular in Izumi City for over 100 years, and this product is produced using techniques honed through many years of experience.

Currently, it boasts 160 color variations, allowing you to brighten up your meals.

34. ITADAKI

Tableware (cutlery rest)

	Manufacturer or seller	Takebayashi Manufacturing Co., Ltd.
	Size	Size: Width 80 mm x Height 10 mm x Thickness 15mm
	Official certification	Made in Osaka brand certified product
	Reference price (yen)	24,200

A cutlery rest with the motif of the world heritage site, Mt. Fuji. The surface is engraved with such patterns as flowers that decorate Japan's four seasons and lucky omens (*kissho*) that bring good luck.

Utilizes metal mold technology cultivated in the local industry of toothbrush manufacturing. After processing the fine patterns using machine tools, each piece is carefully finished by hand by a craftsman who won the prefectural governor's award for "Naniwa's Master Craftsmen."

35. Senshu Towel Living with Water

Towel product

	Manufacturer or seller	Osaka Towel Industry Association
	Size	Mini bath towel approx. 400 x 1,000, Face towel approx. 300 x 800, Hand towel approx. 300 x 300 (unit: mm)
	Official certification	Registered with regional collective trademark "Senshu Towel"
	Reference price (yen)	440 ~ 4,400

The Sano region of Osaka (present-day Izumisano City) was a region where cotton cultivation was popular due to its warm climate, and the textile industry was also developed based on the water resources from the Izumi Mountains. In the birthplace of Japanese towels, Senshu towels have a history of more than 130 years, preserving the highly absorbent "after-bleaching" manufacturing method, evolving technology, and repeating ingenuity. In 2021, the new brand "Senshu Towel Living with Water" was registered as a trademark.

36. Onsenshu Towel

Towel product

	Manufacturer or seller	Osaka Towel Industry Association
	Size	Face towel: approx. 340 mm x 1,000 mm (standard size)
	Official certification	Registered with regional collective trademark "Senshu Towel"
	Reference price (yen)	770 ~ 1,100

As part of our efforts to establish "Senshu Towel Living with Water," we have refocused on Senshu Towel's roots in "public bath towels and hot spring towels," and rebranded Japan's "hot bathing culture" such as public baths and hot springs. We named our activities to spread the brand domestically and internationally as the "Onsenshu Project" and developed this new bath towel in line with the new brand image.

37. "SHIZUKU" Towel Handkerchief Set in Basket

Vegetable dyed Senshu towel



Manufacturer or seller	FUKUROYA TOWEL &Co.,Ltd
Size	Towel size: 25 cm x 25 cm (2 pieces)
Official certification	Made in Osaka brand certified product
Reference price (yen)	1,540

These towels are dyed using five Osaka vegetables (mizunasu eggplant, Senshu onions, etc.) that are in poor shape and cannot be sold. The design of each vegetable is woven into an uneven pattern.

We also provided it to the "G20 Osaka Summit" held in Osaka in 2019.

[Reference price: 770 yen, even 1 piece can be purchased.]

38. "NOKORI-FUKU" Matcha Towel or Wine Towel

Senshu towel dyed with matcha (powdered green tea) etc.



Manufacturer or seller	FUKUROYA TOWEL &Co.,Ltd
Size	Towel size: 33 cm x 80 cm
Official certification	Made in Osaka brand certified product
Reference price (yen)	2-piece gift set including red and white towels: 5,720

We dye the towels with non-standard Sakai *matcha*, Kawachi wine, and "remnants" of local beer after brewing.

High-quality Senshu towels that are made from carefully selected cotton are soft, fluffy, highly absorbent, and highly functional. A set of red and white towels is also available. This is a set with an undyed solid towel (white).

[Reference price: 3,300 yen, even 1 piece can be purchased.]

39. Washi Matou

Japanese paper towel Senshu towel



Manufacturer or seller	FUKUROYA TOWEL &Co.,Ltd
Size	Towel size: 34 cm x 85 cm, etc.
Official certification	Regional brand "Senshu Towel"
Reference price (yen)	880 ~ 1,870

A towel woven from Japanese paper thread. By twisting and weaving threads that take advantage of the characteristics of naturally derived *washi* paper and recycled cotton, which are closely related to Japanese life, these towels are more absorbent than cotton-only towels, dry quickly, and have antibacterial and deodorizing effects as well. Towel production uses a large amount of water, and at the same time generates a large amount of wastewater, but we not only comply with the standards, but also set a higher standard for filtering and returning the water to clean water in order to return it to Osaka Bay. Because water is used in manufacturing, we manufacture our products responsibly and with consideration for water and the natural environment in which it is produced.

40. Japanese Paper Cloth

Japanese paper bath
towel set

	Manufacturer or seller	Washi Cloth Co., Ltd.
	Size	Bath towel: 85 cm x 27 cm, face wash puff: 12 cm x 10 cm,
	Official certification	Class I (infant products), CERES: 100% organic
	Reference price (yen)	3,800

A towel set made from natural Japanese paper and organic cotton that can be used to wash without soap.

41. Senshu Specialty Towels “Cotton Baby” and Other Towels and Bath Towel Product

Towel product

	Manufacturer or seller	Matsufuji Terry Co., Ltd.
	Size	Many types of variation
	Official certification	Kumatoriyamon ↗
	Reference price (yen)	Cotton baby: 5,000 Assorted towels: 3,000

The towels we make for babies are products made from our special thought that they should convey gentleness and mothers can feel joy together as well.

42. W Rremier Towel

Towel product

	Manufacturer or seller	W Co., Ltd.
	Size	Many types of variation
	Official certification	Kumatoriyamon ↗
	Reference price (yen)	7,000

This is highest quality towel among Senshu towels that are made using Senshu's technology and Supima cotton, which has the ultimate texture and absorbency.

43. Washable Leather Hakama Apron

Clothing (apron)

	Manufacturer or seller	Waji Co., Ltd.
	Size	Length 89 cm x Width 56 cm
	Official certification	Sakai Kitchen
	Reference price (yen)	37,950

Can be washed separately with water using detergent. The bottom of the main pocket opens and closes, so you can always keep it clean. Additionally, the hem of the apron is split like a *hakama* (Japanese pants with wide hems), with which it is easy to move around. While emphasizing functionality and durability, this is a genuine work of art that embodies the “beauty of use” by combining stylishness and designability. This is an apron that can be used in all kinds of situations, such as outdoors and cooking.

[In addition to the "Black" in the photo, there is also a "Brown" design.]

44. High-performance 3D Socks

Clothing (socks)

	Manufacturer or seller	Coma Co., Ltd.
	Size	—
	Official certification	Made in Osaka Brand certified product, La Matsubara (certified by the Matsubara Brand Research Association), Osaka Manufacturing Excellent Company Award Craftsman Company, Matsubara Manufacturing Excellent Company, 2016 Flapping Small and 300 Medium-Sized
	Reference price (yen)	1,600 ~ 1,800

In the Kawachi region (Matsubara City), which is famous for Kawachi cotton, particular about being made in Japan, we engage in the start-to-finish production for this product at our own factory, using high-quality “combed yarn” from which excess short fibers have been removed. With the cooperation of athletes in various sports, we have developed “high-performance 3D socks (FOOTMAX),” high-value-added socks for sports with a three-dimensional structure.

45. Senshu Mask

Clothing (mask)

	Manufacturer or seller	MIX Co., Ltd.
	Size	S size: H: 9.0 × W: 13.5, M size: H: 10.0 × W: 16.0,
	Official certification	Kishiwada Brand
	Reference price (yen)	600

Each mask is carefully sewn one by one by skilled craftsmen in the Senshu area, where the textile industry is flourishing, and provides the highest-class comfort, and fits anyone.

46. Mask no Hone (mask bone)

Clothing (mask frame)

	Manufacturer or seller	Takebayashi Manufacturing Co., Ltd.
	Size	Size: Width: 120 mm x height: 57 mm x thickness 6 mm,
	Official certification	Made in Osaka brand certified product
	Reference price (yen)	1,430

A mask frame that supports the center of a non-woven mask with just one line. It reduces the stress caused by masks and is economical because it can be used repeatedly. This is a novelty product that was created by a small town factory that manufactures molds for plastic with the idea of “doing something useful for the world during the coronavirus pandemic.” The product name unique to Osaka, which you will never forget once you hear it, was born from a comment made by the company president after seeing the product. A huge hit product with cumulative sales of 500,000 units.

47. Easy Button / Open Front Stretch Shirt (short sleeve)

Clothing

	Manufacturer or seller	Three Rivers
	Size	S size: Front dress length: 64, back dress length: 67, chest width: 50, sleeve length: 44
	Official certification	Made in Osaka brand certified product
	Reference price (yen)	Consultation required

Universal design polo shirt. The shirt is easy to put on and take off, even for people with a hand disability, and the buttons can be buttoned with one hand. The buttons do not use plastic and are carefully selected from ones made from natural black-lip pearl oysters that protect Japan's pearl industry. It won the IAUD International Design Award Bronze Award last year, and was praised for “making an independent life possible by making the product simple and easy to use in daily life.”

48. EMBLOOM

Ornament

	Manufacturer or seller	Watanabe Kisho
	Size	Motif: Diameter 25 mm x depth approx. 21 mm (metal fittings 11 mm)
	Official certification	—
	Reference price (yen)	4,950

They are boutonnieres born using the techniques that have been made by craftsmen using the same consistent manufacturing method for 50 years since our company's founding.

It is also possible to create original ribbon emblems.

49. Izumi Pearl

Ornament



Manufacturer or seller	Japanese Imitation Pearl & Glass Article's Association
Size	Necklace
Official certification	—
Reference price (yen)	1,000 ~ 10,000

Izumi pearls are produced using a unique technology and have a luster that is indistinguishable from real pearls. It has been praised for its high quality, and boasts a production volume that accounts for 70% of the nation's production, and is also highly evaluated overseas.

50. Izumi Glass (necklace)

Ornament



Manufacturer or seller	Japanese Imitation Pearl & Glass Article's Association
Size	Necklace
Official certification	—
Reference price (yen)	27,500

Since glass crafts have been popular in Izumi City for over 100 years, and this product is produced using techniques honed through many years of experience.

Because they are produced by hand, they are highly rare and have gained the support of many enthusiasts, and in particular, there are collectors of colorful dragonfly beads.

51. Izumi Glass (Japanese *hina* dolls)

Ornament



Manufacturer or seller	Japanese Imitation Pearl & Glass Article's Association
Size	Approx. W: 70 mm × D: 30 mm × H: 15 mm
Official certification	—
Reference price (yen)	15,400

Since glass crafts have been popular in Izumi City for over 100 years, and this product is produced using techniques honed through many years of experience.

Using an outstanding technique, the dolls are placed inside a glass dome and the product can be used as a gorgeous ornament.

52. Fujimura Tombodama Kobo (dragonfly bead choker)

Ornament

	Manufacturer or seller	Fujimura Tombodama Kobo
	Size	Approx. 18 mm × Approx. 18 mm
	Official certification	Traditional craft products certified by the governor of Osaka Prefecture
	Reference price (yen)	7,700 ~ 22,000

Using the same traditional techniques from the Edo period, everything from making colored glass to forming into a bead is done by hand over a charcoal fire. It features a deep color that is not found in modern glass.

[In addition to the "Streak Pattern" in the photo, there are also designs such as "Flower Scattering" and "Flower Pattern."]

53. Fujimura Tombodama Kobo (dragonfly bead netsuke (strap))

Ornament

	Manufacturer or seller	Fujimura Tombodama Kobo
	Size	Bead: approx. 8mm x 8mm String: Approx. 150 mm
	Official certification	Traditional craft products certified by the governor of Osaka Prefecture
	Reference price (yen)	5,500

Using the same traditional techniques from the Edo period, everything from making colored glass to forming into a bead is done by hand over a charcoal fire. It features a deep color that is not found in modern glass.

54. Izumi Dragonfly Bead

Ornament / incense holder 2WAY

	Manufacturer or seller	Sangetsu Kobo
	Size	Bead: Approx. 20 mm String length: 600 mm
	Official certification	Traditional craft products certified by the governor of Osaka Prefecture
	Reference price (yen)	6,600

Izumi dragonfly beads have inherited a tradition dating back to before the Nara period. An assortment of a "craft" made from glass material made by restoring a national treasure and traditional techniques, and "incense" made by students of a part-time course of Osaka Prefectural Sakai Technical High School under the guidance of Sakai incense stick craftsmen. 2-way design that can be used as a pendant or an incense holder.

[In addition to the "Yellow" in the photo, "Green" and "Gold Red" designs are available.]

55. Beppin Sakura Brush

Makeup brush

	Manufacturer or seller	Muragishi Sangyo Co., Ltd.
	Size	Within 150 mm square
	Official certification	La Matsubara (certified by Matsubara Brand Research Association)
	Reference price (yen)	10,764

This product contains the highest quality makeup brushes carefully made from specially selected materials and thorough quality control, incorporating the techniques and know-how cultivated over many years by a 90-year-old makeup brush manufacturer.

Set contents: Fan-shaped powder brush, cheek brush, eye shadow brush, pouch, olefin case

56. Izumi Combs

Craft

	Manufacturer or seller	Tsujitada Shoten Co., Ltd.
	Size	Total length 90 mm ~ 18 mm
	Official certification	Traditional craft products certified by the governor of Osaka Prefecture
	Reference price (yen)	3,600 ~ 50,000

Izumi combs are a traditional crafts that are said to have been made since the Asuka period. They are the best in suppressing static electricity with gentle touch on hair and skin and a rustic texture, and the more you use them, the more they have a feel that adapts to users. There are many types and sizes, so you can choose the boxwood comb that suits your needs.

57. Karaki Wood Joinery

Craft

	Manufacturer or seller	Kobo Kihara
	Size	—
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	4,000 ~ 15,000

They are traditional crafts made of *karaki* wood (exotic non-Japanese wood) such as rosewood and ebony, and items for everyday use such as small boxes and incense holders brighten up your living. One of its charms is its unique design, which conveys the designs of traditional culture to the present day.

58. Osaka Karaki Wood Joinery

Woodworking



Manufacturer or seller	Osaka Karaki Sashimono Union
Size	Width 210 mm x width 150 mm x height 30 mm
Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
Reference price (yen)	35,000 (excluding tax)

Uses *karaki* wood (rosewood) that was passed down from the envoys to Tang China. Handmade by craftsmen using traditional techniques. The engraving is an arabesque pattern, a traditional Japanese pattern. Flowers, small *bonsai*, accessories, etc. can be decorated on it.

59. General Bamboo Products Such as Bamboo Fishing Rods, Paperweights, Chopsticks, Ballpoint Pens, etc.

Bamboo products



Manufacturer or seller	Takejin Kobo for Bamboo and Bamboo Grass for Fishing Rods
Size	Custom-made one-of-a-kind items that utilize the bamboo joint design
Official certification	Kumatoriyamon ↷
Reference price (yen)	Chopsticks: 3,500 Ballpoint pen: 7,000

Choosing particularly rare materials from among bamboos and bamboo grasses from all over the country, we carefully craft them through a process that begins with firing. Each item is one of a kind. We offer mainly bamboo fishing rods, and other items, including ballpoint pens, fountain pens, incense stick holders, incense powder container, bamboo paperweights, etc.

60. Blueberry Leather Compact Wallet and Other Leather Products

Leather products



Manufacturer or seller	mhd (Masakazu Hori Design)
Size	Custom made leather products and other one-of-a-kind items
Official certification	Kumatoriyamon ↷
Reference price (yen)	14,080

A compact wallet made from genuine leather dyed with blueberries with a unique method using natural dyes made from discarded blueberries grown in Kumatori Town. The designer also produces custom-made leather products. His works are becoming increasingly popular as one-of-a-kind products.

61. Stationery Series That Creates value from Locally Produced Waste Materials 10 Types of Single Color Pens (black ink) (assortment of 2 pens)

Stationery



Manufacturer or seller	Daiichi Seikosha Co., Ltd.
Size	Individual packaging size: d: 25 × w: 60 × h:160 (unit: mm)
Official certification	Made in Osaka brand certified product
Reference price (yen)	Consultation required

These products contribute to reducing the volume of waste materials and CO2 emissions by minimizing plastic materials and using waste materials that were previously simply discarded as new materials.

62. Slendy Plus

Eraser



Manufacturer or seller	Seed Co., Ltd.
Size	W11*D4*H99mm
Official certification	Made in Osaka brand certified product
Reference price (yen)	500 (excluding tax)

The thinnest eraser developed by Japan's oldest eraser manufacturer. Erasers are the most handy SDG effort for reusing notebooks.

63. Kaiwa Fuda

Card game



Manufacturer or seller	Meisei Takahashi Art Co., Ltd.
Size	H27 × W125 × D125mm
Official certification	Made in Osaka brand certified product
Reference price (yen)	2,750

A new-sensation card game that incorporates the "reminiscence therapy" used for recreation to prevent dementia. Talking about one's own memories stimulates long-term memory, and remembering the location of the cards, as in the case with a card game "concentration," stimulates short-term memory. Invented from an idea of a university student whose grandmother suffers from dementia. This game is used in nursing care facilities, corporate training, etc.

64. Decopeta Sticker

Sticker



Manufacturer or seller	Meisei Takahashi Art Co., Ltd.
Size	H150×W70mm
Official certification	Made in Osaka brand certified product
Reference price (yen)	550

Daily life aids for visually impaired people. The stickers have an uneven surface using the same technology as Braille, and can be attached to similar-shaped items such as seasoning containers to differentiate them by touch. It can also be used to attach to switches, temperature adjustment buttons, etc. Symbols such as circles and arrows instead of Japanese Braille are used for the stickers, so they can be used by people overseas as well.

65. Osaka Transom Sculpture Frame

Sculpture



Manufacturer or seller	Osaka Transom Crafts Takahashi Shoten
Size	H350×W450mm
Official certification	Traditional craft products designated by Japanese traditional craftsman, and the Minister
Reference price (yen)	50,000 ~ 300,000

Osaka transoms are made by craftsmen who are certified as a traditional Japanese craftsman. They use cedar wood and offer works with designs typical of Osaka, such as Osaka Castle. The tablet that reads “Tamebodaishinmon” that hangs over the spiritual barrier gate prohibiting women from entering Mt. Omine is the work of the current head of the family, Seiho Takahashi.

66. Mocca 〈Heather Flower〉 Small flower plate set made by Japanese transom craftsmen

Sculpture



Manufacturer or seller	Kinoshita Ranma Store
Size	Approx. Ø: 120 mm × H: 25 mm Weight: 3 sheets total approx. 150 g
Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry; and
Reference price (yen)	31,500 (excluding tax)

With the theme of “traditional crafts for everyday use,” each piece is handmade by craftsmen (traditional craftsmen), making full use of the techniques and skills of “Osaka transom,” which has been around for about 400 years since the Edo period. The material is cypress wood produced in Japan. It was named mocca (heather flower) because the wood's figure grains appear as if flowers blooming. An item that allows you to enjoy the texture and aroma of Hinoki wood, as well as the changes in the wood surface over time. Single item delivery is also possible. This product was displayed in the public relations exhibition space at the G7 Ise-Shima Summit.

67. Osaka Transom

Sculpted frame

	Manufacturer or seller	Osaka Ranma Craft Cooperative
	Size	Width 480 mm x height 390 mm x thickness 4 mm
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	100,000 (excluding tax)

Each piece is handmade by craftsmen using traditional techniques that have been passed down for about 400 years since the Edo period. You can change the design, frame size, etc.

68. Osaka Transom

Engraved openwork frame

	Manufacturer or seller	Osaka Ranma Craft Cooperative
	Size	Width: 385 mm x height: 413 mm x thickness: 23 mm
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	15,000 (excluding tax)

Each piece is handmade by craftsmen using traditional techniques that have been passed down for about 400 years since the Edo period. You can change the design, frame size, etc.

69. Special Cotton Swab Series

Cotton swab

	Manufacturer or seller	Sanyo Corporation
	Size	W: 81 × D: 81 × H: 85
	Official certification	Tondabayashi Brand
	Reference price (yen)	220 ~ 330

Top-quality cotton swabs made by Sanyo, one of Japan's leading cotton swab manufacturers, being particular about the strength of the handle, the softness of the cotton, and the safety for your ears, which give you a excellent feel when using them.

70. Entirely domestically made white birch toothpicks

Toothpicks

	Manufacturer or seller	Kikusui Sangyo Co., Ltd.
	Size	H60×W50mm
	Official certification	—
	Reference price (yen)	233

Toothpicks beautifully carved from natural white birch. Since they are individually wrapped, they are also portable.

71. Nhes.

Natural wooden toothbrush

	Manufacturer or seller	Plus Co., Ltd.
	Size	Height: 90 mm x Width: 205 mm x Thickness: 12 mm
	Official certification	Made in Osaka brand certified product
	Reference price (yen)	2,200

100% plastic-free wooden toothbrush. The handle is made from beech scraps left over from chair processing, and the bristles are a byproduct of horses raised mainly for meat. Certified as an “Osaka Prefecture Certified Recycled Product” and a “Higashiosaka Brand Product.” While sharing the Osaka Blue Ocean Vision, toothbrushes are one of the 12 items covered by the Plastic Resource Recycling Promotion Act. Non-disposable maintenance service is also available. Product recommended by the All Japan Brush Industry Cooperative Association.

72. Migakende

Toothbrush (for pets)

	Manufacturer or seller	Taba Brush Industry Co., Ltd.
	Size	H188×W30×D16mm
	Official certification	Made in Osaka brand certified product
	Reference price (yen)	Consultation required

The first pet toothbrush that uses natural bristles. Because of its natural bristles, it prevents damage to teeth and gums. Even when your pet swallow the toothbrush, there is no need to worry about it absorbing chemicals such as microplastics. The natural bristles are flocked with our patented small head technology and is suitable for ultra-small to small dogs. Made in Yao City, which manufactures human toothbrushes. Each piece is carefully flocked by craftsmen using a technique developed over 70 years ago since our company’s founding.

73. TheBAR Solid Shampoo & Conditioner Set

Solid shampoo & solid conditioner

	Manufacturer or seller	Max Co., Ltd.
	Size	W: 125 mm × D: 40 mm × H: 85 mm Weight: 220 g
	Official certification	Made in Osaka brand certified product * TheBAR solid shampoo only
	Reference price (yen)	Consultation required

A bottleless, plastic-free solid shampoo and conditioner set. For the first time in the world, we succeeded in solidifying the product without adding ingredients that make hair stiff such as in soap. With this success, we realized a higher hair care function than liquid shampoos and conditioners that require plastic bottles, which are popular all over the world, and have also contributed to reducing marine plastic waste.

74. Blankets

Blankets

	Manufacturer or seller	Japan Blanket Industry Association
	Size	Approx. 70 cm x 100 cm (knee-length) ~ Approx. 230 cm x 250 cm (king size)
	Official certification	Q mark certification
	Reference price (yen)	Consultation required

Starting from end of 19th century, we have promoted technological innovations leading to the current blankets. Approximately 90% of blankets produced in Japan are made in Izumiotsu. This product uses Japanese-made fabric and all dyeing, organizing, sewing, etc. are done in Japan.

75. CREP

Picnic rug

	Manufacturer or seller	Sanyo Paper Co., Ltd.
	Size	M size: 135 × 90 L size: 200 × 110
	Official certification	—
	Reference price (yen)	1,100 ~ 1,800

Industrial crepe paper is a material that has been used as tape for sealing the openings of cement bags and as paper for wrapping electrical wires. It is a high-performance recycled paper that has strength and elasticity created by its unique wrinkles, and is also water resistant, which is unusual for paper. A picnic rug made of the crepe paper.

76. Senshu Rukawa Paulownia Wood Rice Bin

Rice bin

	Manufacturer or seller	Rukawa Co., Ltd.
	Size	Height: 32 cm x depth: 39 cm x width: 20 cm Weight: 3 kg
	Official certification	Kishiwada brand, made in Osaka Brand certified product
	Reference price (yen)	18,000

A highly airtight rice bin made by a traditional craftsman made only of paulownia wood. You can easily measure one *go* (approx. 0.1804 liters) just by pulling and pushing the bar once.

77. Derivative product of “Osaka Senshu Paulownia - wood Chest of Drawers”

Cutting board

	Manufacturer or seller	Tanaka Furniture Manufacturing Co., Ltd.
	Size	W: 350 mm × D: 200 mm × H: 20 mm
	Official certification	Derivative products of the “Osaka Senshu Paulownia - wood Chest of Drawers,” one of the
	Reference price (yen)	3,300

A cutting board made of paulownia wood, which is lightweight, dries quickly, and has antibacterial effect. It is said to be very easy to use as a cooking utensil, as it drains water well and that the feel of a knife blade contacting it is gentle.

78. Japan Heritage x Osaka Kawachi Wood Mini Cedar Ball Making Kit

Forest product

	Manufacturer or seller	Municipal General Forestry Center Kinkonkan
	Size	H300×W100mm
	Official certification	—
	Reference price (yen)	1,300

A cedar ball is a lucky charm made by forming cedar leaves into a ball shape, and is displayed at the eaves of a *sake* brewery when new *sake* is ready. The way the cedar leaves turn from green to brown indicates the aging degree of *sake*, and in mid-November, when new *sake* is ready, cedar balls made from cedar leaves of Osaka Kawachi wood are lined up along the Sake Brewery Street (Koya Kaido Road) in Kawachinagano City. This is a woodworking experience kit with which you can make a miniature model using a cedar ball (replica) and Osaka Kawachi wood.

79. FABRIC FRAME

Japanese bleached cotton

	Manufacturer or seller	Sankyo Sarashi Co., Ltd.
	Size	Approx. 35 cm x approx. 35 cm, thickness 5.5 cm, etc.
	Official certification	Sakai Kitchen
	Reference price (yen)	8,800 ~ 27,500

"FABRIC BORD," which utilizes bleached fabric, was born from the wish to integrate the charm of "*wa sarashi* (Japanese bleached cotton)" into interior art scenes. Wrap the fabric in a circle and create multiple horizontal and vertical patterns. Products that make sustainability into arts.

[In addition to "maru" in the photo, there are other designs such as "ito," "nure," "kukuru," "fusa," "shiwa," "yure," and "taira"]

[Assuming use in venue decoration]

80. Yukata

Dyed fabric

	Manufacturer or seller	Cooperative Orisen
	Size	Fabric exhibition Pret-a-porter <i>yukata</i> mannequin display
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry; and
	Reference price (yen)	22,000 ~ 32,000 (excluding tax) Sewing fee: 7,000

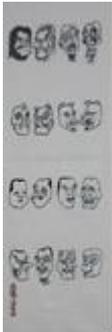
Yukata dyed using Naniwa hand-dyed technique.

Yukata is a summer *kimono* with a texture unique to Japan, created using Naniwa hand-dyed techniques such as "*bokashi*" (shading) and "*sashiwake*" (using many colors in a block).

[Assuming use in venue decoration]

81. Hokusai Tenugui

Dyed fabric

	Manufacturer or seller	Cooperative Orisen
	Size	38 cm × 95 cm Size when folded with a wrapper: 12 cm x 18 cm
	Official certification	Traditional craft products designated by the Minister of Economy, Trade and Industry; and
	Reference price (yen)	2,700 (excluding tax)

In addition to Naniwa hand-dyed techniques such as *bokashi* and *sashiwake*, this piece was dyed using the most difficult technique called "*hosokawa*," which uses three paper patterns.

[Assuming use in venue decoration]

82. Sakai Satsuki Carp Streamers

Carp streamers

	Manufacturer or seller	Sakai Satsuki Carp Streamers Takagi
	Size	3 carp streamers, 1 black <i>tamenuri</i> lacquer coated board, 3 acrylic pedestals (with magnets)
	Official certification	Traditional craft products certified by the governor of Osaka Prefecture
	Reference price (yen)	150,100

There are currently only a few stores that offer hand-painted carp streamers in Japan. Takagi, which has continued since the early Meiji period, still continues to make hand-painted carp streamers. With the hope that “boys grow up healthy, strong, and big,” each streamer is made by painting pigment on it using a brush. The carp streamers, which have outstanding details and color gradations that cannot be reproduced by dyeing or printing, are characterized by Kintaro riding a carp, and are designated as an Osaka's traditional craft.

83. Osaka Kongo Sudare (bamboo screen)

Bamboo screen product

	Manufacturer or seller	Sugita Seiren Co., Ltd.
	Size	—
	Official certification	Tondabayashi brand, one of the traditional craft products designated by the Minister of
	Reference price (yen)	Consultation required

Bamboo products produced in Tondabayashi City, Kawachinagano City, and Osaka City in Osaka Prefecture. The elegant and classy screens made from natural bamboo are used as interior decorations and have a gentle beauty with a Japanese atmosphere.

[Assuming use in venue decoration]

84. Design Mesh

Wire mesh

	Manufacturer or seller	Matsubara Wire Mesh Co., Ltd.
	Size	H900 × 1800mm
	Official certification	Osaka Manufacturing Excellence Company Award “Takumi Enterprise”; Matsubara
	Reference price (yen)	Standard price: 500,000 yen per 1 m ²

Founded in Matsubara, Japan's largest wire mesh town, in the early Showa period. It has the technology to make and net a 15 micron metal wire, about the thickness of a spider's thread. The company's intricately designed paintings woven with metal wire utilizing its outstanding technique have been used as giant tapestries and space interiors in restaurants and apparel stores (consultation required for size, patterns, etc.)

[Assuming use in venue decoration]

85. Osaka Senshu Paulownia - wood Chest of Drawers

Chest of drawers

	Manufacturer or seller	Tanaka Furniture Manufacturing Co., Ltd.
	Size	W: 1030 mm × H: 1125 mm × D: 470 mm, etc.
	Official certification	Kishiwada brand, one of the traditional craft products designated by the Minister of Economy, Trade and Industry
	Reference price (yen)	800,000 ~ 2,800,000

Osaka Senshu paulownia - wood chest of drawers is a kind of traditional Japanese furniture. There is no other workshop that can create the masterpiece shown in the photo, which is made using black lacquered work with makie gold lacquer drawing of seasonal flowers. In addition, there are some masterpieces that only the craftsmen of Tanaka Furniture Manufacturing can make, such as an artistic paulownia chest of drawers painted in five colors with cashew lacquer. Round-body type paulownia chests of drawers are representative item of Osaka Senshu paulownia chests of drawers. They have designs with plum, chrysanthemum, orchid, and bamboo makie drawing, and a bamboo fence and chrysanthemum makie drawing.

[Assuming use in venue decoration]

86. Izumoku

Ornament

	Manufacturer or seller	Osaka Prefecture Forest Owner's Cooperative Associations Senshu Branch
	Size	Nameplate Width: 30 cm x depth: 7.5 cm x height: 7.5 cm
	Official certification	Osaka certified materials
	Reference price (yen)	8,500

Izumi City has been working on initiatives to promote the use of wood since fiscal 2012, and as part of these efforts, we have promoted the regional branding of trees grown in Izumi in the Izumoku Project to expand the use of wood produced in Izumi City and advertise "Osaka certified wood."

Name plates made from Izumoku (trees grown in Izumi) are durable, have a great aroma, with which you can feel the warmth of wood.

6. Tourist Attractions

1 Sakai Plaza of Rikyu and Akiko

Sightseeing



A cultural tourism facility that conveys the charm of Sakai's history and culture through the lives and personalities of Sen no Rikyu, a master of the tea ceremony born in Sakai, and Akiko Yosano, a poet who pioneered modern Japanese literature. You can enjoy the VR experience of *Time Trip Sakai* and *Chanoyu* (tea ceremony).

★Point★

At the “Chanoyu Experience Rooms,” visitors can experience *Ryurei Teicha*, an event to enjoy *matcha* green tea and sweets in a chair by Omote-Senke, Ura-Senke, or Mushanokoji-Senke (three Tea Schools), or make their own style tea under the instruction of a tea ceremony master.

Location	Sakai City [2-1-1 Shukuinchonishi, Sakai Ward, Sakai City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 40 people (per cycle)
Supplementation	https://www.sakai-rishonomori.com/

2 Nanshuji Temple

Sightseeing



You can tour the nationally scenic *karesansui* garden (dry-landscape garden), the Important Cultural Properties Buddhist Hall, Sanmon Gate, and Karamon Gate, the memorial tower of the Senke family, Rikyu's favorite tea room Jissoan, and more.

★Point★

The temple was founded by Dairin Soto and Miyoshi Nagayoshi in 1557 in memory of Nagayoshi's father. It was rebuilt by a prominent monk, Takuan Soho, after it was destroyed by a fire during the civil war in 1615 (Osaka Summer Siege). The temple has a legendary story that Tokugawa Ieyasu was defeated and killed by Goto Matabe, enshrined at this temple.

Location	Sakai City [3-1-2 Minamihatagochohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 20 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/121

3 Myokokuji Temple

Sightseeing



This temple is said to have been founded in 1562 by Nikko of the Nichiren sect of Buddhism. Inside the temple grounds, you can tour Japan's only *Sotetsu* (cycad) dry landscape garden, with a 1,100-year-old big cycad tree, which is a nationally designated natural monument, as well as a *Rokujizo* (a kind of Buddhist statue) lantern and a gourd-shaped washbasin donated by Sen no Rikyu.

★Point★

It is also famous as the place where some samurais from Tosa (today's Kochi) committed *seppuku* (*harakiri* suicide) in the Sakai Incident (the incident involving a brawl between French sailors and Tosa's samurais that resulted in the deaths of 11 French sailors.). The temple has a legend that Oda Nobunaga feared the big cycad, which is a nationally designated natural monument.

Location	Sakai City [4-1-4 Zaimokuchohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 20 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/153

4 Hochigai Shrine

Sightseeing



This shrine is famous for its *hoiyoke* prayer (that gets rid of afflictions arising from unlucky directions) and is considered to be a clean place without any linkage to specific directions on the border of three provinces of Kawachi, Izumi, and Settsu.

★Point★

There is a legend that if you visit this shrine when traveling to a distant place or moving house, you will be protected from misfortune, so many people come from all over the country to remove bad luck when they are building a new home or moving.

Location	Sakai City [2-2-1 Kitamikunigaokacho, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) None
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/206

5 Sakai Tea Room Shinan

Sightseeing



This tea room was elegantly built by Ougirodo, a master *sukiya*-style (tea house style) craftsman, and is a registered tangible cultural property by the government, relocated from Shiba Park, Tokyo. It is a two-story building with a pantiled (*sangawara-buki*) roof, having an entrance, a hall, a tea ceremony room, and a tatami room. Moreover, ten Japanese-style rooms are available for holding tea ceremonies.

★Point★

It offers a tea ceremony service where you can casually enjoy *matcha* green tea.

Location	Sakai City [2 Mozusekiuncho, Sakai Ward, Sakai City (inside Daisen Park)]
Overview	(Time required) 20 minutes (Number of people that can be accepted) 8 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/107

6 Honganji Temple, Sakai Branch

Sightseeing



You can tour the city's largest wooden structure. Also known as the "Kita no Gobo [Great Temple on the Northside]," the current main hall was rebuilt in 1825.

★Point★

It was used as the Sakai Prefectural Office for 10 years after the abolition of the feudal domain in 1871, then was returned to the Honganji School of Jodo Shinshu, and is now a historical site designated by the prefecture as the site of the former Sakai Prefectural Office.

Location	Sakai City [3-1-10 Shinmeichohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/146

7 Night View of the Sakai-Senboku Seaside Industrial Area

Sightseeing



The Sakai-Senboku Seaside Industrial Area stretches from the vicinity of Hamadera Park in Sakai City to Takaishi City. This area is packed with factory chimneys and pipes, and when the sun goes down, the countless lights emitted from the factories create a fantastical world just like a science fiction movie.

Location	Sakai City [Seaside area from Sakai City to Takaishi City, Osaka Prefecture]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/437

8 Mozu Hachimangu Shrine

Sightseeing



This shrine with a long history and tradition is located in the Mozu Kofun Group, a part of a World Cultural Heritage. Emperor Ojin is enshrined as its main deity, while Emperor Nintoku and three other deities are enshrined within the shrine grounds.

Location	Sakai City [5-706 Mozuakahatacho, Kita Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/155

9 Ruins of Sen no Rikyu's Residence

Sightseeing



You can see the ruins of the residence of Sen no Rikyu, who was born in Sakai and perfected the *wabi-cha* style tea ceremony (which emphasizes simplicity). There is a well named the Camellia Well, in which camellia charcoal is said to have been submerged at the bottom and a roofed well house is made from old parts of the *sanmon* gate of Daitokuji Temple in Kyoto, which is associated with Rikyu.

★Point★

Sen no Rikyu was the founder of the Senke tea ceremony schools and was called a tea master.

Location	Sakai City [17-1 Shukuinchonishi, Sakai Ward, Sakai City]
Overview	(Time required) 15 minutes (Number of people that can be accepted) 20 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/92

10 Aguchi Shrine

Sightseeing



This is the only shrine in the old city that enshrines the legendary deities *Shiotsuchi-no-Oji-no-Kami*, *Susano-no-Kami*, and *Ikutama-no-Kami*. Gyoki, a prominent monk, founded Nenbutsuji Temple on the grounds of the shrine in 746, and Kukai, another prominent monk, built a pagoda in 806, and thus it is also called Oodera.

★Point★

The Oodera Engi Emaki (picture scroll depicting stories about this temple), Imperial Poetry Collection by Emperor Fushimi, and Short Sword named Yoshimitsu are governmentally designated Important Cultural Properties.

Location	Sakai City [2-1-29 Kainochohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 10 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/28

11 Sugawara Shrine

Sightseeing



Originally, the shrine was dedicated to a wooden statue of Michizane Sugawara (a prominent scholar and politician in the 9th century) that washed ashore on the beach in Sakai, and it is affectionately known as Sakai Tenjin. Its auxiliary shrine within the shrine grounds, Sakai Ebisu Shrine, is called “Sakai Ebisu” and is famous as the best Ebisu (god of wealth) shrine in southern Osaka.

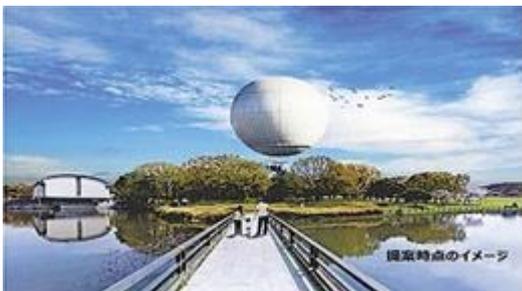
★Point★

The *romon* gate, which is said to have been built in 1677 with a donation from gunsmith Enamiya Kanzaemon, is a tangible cultural property designated by Osaka Prefecture.

Location	Sakai City [2-1-38 Ebisunochohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 10 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/86

12 Balloon Ride Experience

Sightseeing



A new and one-and-only activity, “Osaka Sakai Balloon,” will be launched in Daisen Park, Sakai City. You can enjoy an educational and moving experience by riding in a balloon and viewing a World Heritage site from the sky.

★Point★

Helium-type gas balloons are not currently operated in Japan, so this will be a one-and-only experience.

Location	Sakai City [2-204 Mozusekiuncho, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://osaka-balloon.com/

13 Sakai Nombiri Cruise

Sightseeing



You can take a pleasure boat ride around a moat that was created when Sakai was a self-governing city in the Middle Ages.

★Point★

During the tour, the tourist guide will explain the attractions and highlights of Sakai in an easy-to-understand manner.

Location	Sakai City [1-4 Sakaebashicho, Sakai Ward, Sakai City (in front of Sakai Station of the Nankai Main Line)]
Overview	(Time required) 50 minutes (Number of people that can be accepted) 18 people
Supplementation	http://www.kc-sakai.com/

14 Ohama Sumo Hall

Sightseeing



A venerable sumo wrestling hall that has held amateur (student) sumo wrestling tournaments for a long time and has recorded many good matches and famous sumo wrestlers in its history. You can watch a sumo wrestling match.

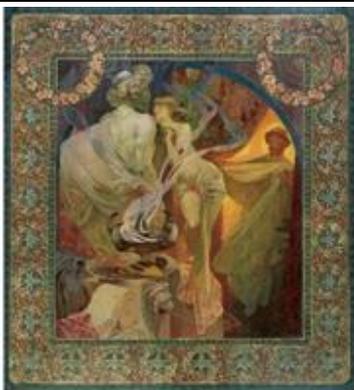
★Point★

This sumo hall has been a sacred place for student sumo wrestling since the first National Student Sumo Championship was held in 1919.

Location	Sakai City [5-7-1 Ohamakitacho, Sakai Ward, Sakai City]
Overview	(Time required) 15 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.city.sakai.lg.jp/yoyakuanai/bunrui/sports/ohamasumo.html

15 Sakai Alphonse Mucha Museum

Sightseeing



A facility that introduces the life-long creative activities of Alphonse Mucha, an artist representing Art Nouveau.

★Point★

The museum houses approximately 500 works, including posters, oil paintings, drawings, and jewelry, by Alphonse Mucha, a representative artist of Art Nouveau, which flourished from the end of the 19th century to the beginning of the 20th century, and holds special exhibitions three times a year.

Location	Sakai City [1-2-200 Tadeicho, Sakai Ward, Sakai City (inside Bellemage Sakai Nibankan)]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://muchasakai-bunshin.com/



This is an earthen stupa in Ono-dera Temple, one of the 49 temples built by Gyoki, who was a monk born in Sakai during the Nara period (8th century). Excavation research revealed that it was a thirteen-storied pagoda measuring 53.1 m on each side and with a height of 8.6 m or more and that each layer was covered with tiles.

★Point★

This is a one-and-only Buddhist pagoda made of clay in Japan. It is designated as a national historic site.

Location	Sakai City [2143-1 Dotocho, Naka Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	—



This is one of the world's three largest tombs, along with the Pyramid of Khufu and the Mausoleum of the First Emperor in China, and is also the largest keyhole-shaped tumulus in Japan, which was built in the mid-5th century and measures approximately 486 m in length. This is one of the three Mozu-no-mimihara burial mounds, which was constructed in three stages and surrounded by three moats and more than 10 burial mounds. You can see the tomb from outside the moat, and you can feel how enormous the tomb is.

★Point★

One of the 49 tombs that make up the World Heritage Site "Mozu-Furuichi Kofun Group."

Location	Sakai City [Daisencho, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/126



You can enjoy a theater where you can experience the majesty of the tombs and the history and culture of Sakai through 8K aerial footage.

★Point★

This facility is equipped with guidance functions that convey the value and attractiveness of Osaka Prefecture's only World Heritage Site, the "Mozu-Furuichi Kofun Group."

Location	Sakai City [2-160 Mozusekiuncho, Sakai Ward, Sakai City]
Overview	(Time required) 40 minutes (Number of people that can be accepted) 100 people
Supplementation	https://www.city.sakai.lg.jp/kanko/rekishi/sei/kohun_otozureru/mozukofungun_visitorcenter.html

19 Sakai Denshokan (Sakai Traditional Crafts Museum)

Sightseeing



This is a facility that brings together Sakai's traditional industries. You can watch demonstrations of knife sharpening, knife reshaping, and Japanese sweets making and enjoy the experience of incense making and *sekka* dyeing (traditional-style dyeing).

★Point★

On the first floor, you can purchase a wide variety of knives, *Chusen* (a traditional style of dyeing) clothes, and incense sticks, as well as Japanese sweets associated with Sakai. At the Sakai Knife Museum CUT on the second floor, there are exhibits introducing the history and manufacturing process of Sakai cutlery, knives for various purposes, and a chandelier made from materials from about 300 knives. In addition to cutlery, there is also an exhibition room where you can learn about *Chusenwazarashi* (a traditional style of dyeing), incense sticks, kelp processing, rugs, Japanese sweets, and Sakai *Gogatsu Koinobori* (a carp-shaped decorative windsock).

Location	Sakai City [1-1-30 Zaimokuchonishi, Sakai Ward, Sakai City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakaidensan.jp/

20 Sakai Green Museum Harvest no Oka

Sightseeing



You can enjoy one of the largest illuminations in the south Osaka area with about one million bulbs, Sylvania Park, and a flower garden with about 500 thousand cosmos flowers in full bloom. You can also experience pottery making, via hand forming or an electric potter's wheel.

★Point★

Sylvania Park is the first outdoor theme park in the Kansai region, where you can experience the worldview of Sylvania Families. If you correctly answer all the questions in the quiz rally held in the park, you will receive a Sylvania Families doll. The flower garden in the park is in full bloom over an area of 6,000 square meters.

Location	Sakai City [2405-1 Hachigamineji, Minami Ward, Sakai City]
Overview	(Time required) 60-120 minutes (Number of people that can be accepted) 100 people
Supplementation	https://farm.or.jp/

21 Emperor Richu Mausoleum

Sightseeing



It is the third largest keyhole-shaped tumulus in Japan, with a total length of 365 m, and is located in Ishizugaoka. Also known as Mozu-no-Mimihara Minami-no-Misasagi or Misanzai Kofun, it is part of the World Heritage Site "Mozu-Furuichi Kofun Group."

★Point★

It is older than the Emperor Nintoku Mausoleum and was built around the first half of the 5th century.

Location	Sakai City [Ishizugaoka, Nishi Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/160



It exhibits materials related to history, archeology, art, and folklore. It introduces the flow of history, from ancient times to modern times, and provides an easy-to-understand explanation of Sakai's history and culture. At special exhibitions, you can enjoy exhibits with different themes each time.

★Point★

You can experience the majesty of the Mozu Kofun Group through images using CG.

Location	Sakai City [2 Mozusekiuncho, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.city.sakai.lg.jp/kanko/hakubutsukan/



This is a temple certified as a Japan Heritage site where you can experience the medieval era. You can also visit the one-and-only star mound in Japan dedicated to the Big Dipper.

★Point★

Kanshinji Temple is said to have been founded in the latter half of the Asuka period (around the late 7th century) and was used by *Kukai* (a prominent monk in the 9th century) as a training hall for *Shingon* Buddhism (a Buddhism sect in Japan). In the Middle Ages, it had a deep relationship with the imperial court and samurai families, and buildings related to them still remain. Due to this historical background, Kanshinji Temple has many Historical and Cultural Heritages, including national treasures. It is also one of the Kansai flower temples, with beautiful plum blossoms and autumn leaves.

Location	Kawachinagano City [475 Teramoto, Kawachinagano City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.kanshinji.com/



This is a temple certified as a Japan Heritage site where you can experience the medieval era.

★Point★

It is said to have been founded by *Gyoki* during the Nara period (in the 8th century) and is known as *Nyonin Koya* (a temple for female Buddhists). It is a unique historical spot. During the period of the Northern and Southern Dynasties (in the 13th century), the palaces of both the Southern and Northern Dynasties were located together, just separated by a wall. Due to this historical background, Amanosan Kongoji Temple has many Historical and Cultural Heritages, including national treasures.

Location	Kawachinagano City [996 Amanocho, Kawachinagano City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 30 people
Supplementation	https://amanosan-kongoji.jp/



This is a bicycle theme park. You can healthily enjoy the experience of riding unusual bicycles that cannot be ridden in the city and other attractions. There are also exhibits that you can look at historical bicycles and bicycles for various competitions.

★Point★

It owns the world's largest number of unusual bicycles. There are many unique attractions, including coasters that you can pedal with your feet! You can also enjoy lodging facilities and day-trip BBQ.

Location	Kawachinagano City [1304 Amanochō, Kawachinagano City]
Overview	(Time required) 180 minutes (Number of people that can be accepted) more than 100 people
Supplementation	http://www.kcsc.or.jp/



There is a restaurant featuring local production for local consumption and a farmer's market.

★Point★

You can find bountiful products unique to the Okukawachi area, such as breads and pizzas made with seasonal ingredients from Kawachinagano, juices and soups made with fresh local ingredients, and specialty products from local producers. Okukawachi Kuromaro Village also holds an experience program where families can fully enjoy the surrounding facilities and nature using an exchange farm as a field.

Location	Kawachinagano City [1218-1 Tako, Kawachinagano City]
Overview	(Time required) 30-60 minutes (Number of people that can be accepted) 100 people
Supplementation	https://kuromaro.com/



You can try your hand at making *haniwa* [terracotta clay figures in ancient Japan].

★Point★

You can experience making your own one-and-only *haniwa* in the world.

Location	Habikino City [3-22-21 Konda, Habikino City]
Overview	(Time required) 90 minutes (Number of people that can be accepted) 50 people
Supplementation	http://www.okura-hd.jp/haniwanosato/index.html#menu1

28 Konda Hachimangu Shrine

Sightseeing



This is a temple built in the late 6th century. The main deity enshrined here is Emperor Ojin, and since ancient times, the temple has been located near the Emperor Ojin Mausoleum, for which it is responsible for rituals. Every September, a grand festival is held in which a *mikoshi* (portable shrine) is carried across an arched bridge on the shrine grounds to the top of the rear round part of the keyhole-shaped tumulus.

★Point★

This is known as the god of safe childbirth and the god of warding off evil.

Location	Habikino City [3-2-8 Konda, Habikino City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://konda-hachimangu.com/

29 Emperor Ojin Mausoleum

Sightseeing



This is included in the World Heritage Site “Mozu-Furuichi Kofun Group.” It is the largest keyhole-shaped tumulus of the Furuichi Kofun Group, with a length of approximately 425 meters, a diameter of 250 meters and a height of 35 meters at the rear, and a width of 300 meters and a height of 36 meters at the front. It is the second largest tomb after the Emperor Nintoku Mausoleum (Daisen Kofun) of the Mozu Kofun Group in the Mozu Furuichi Kofun Group.

★Point★

Largest tumulus in the Furuichi area

Location	Habikino City [3-2-8 Konda, Habikino City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.city.habikino.lg.jp/soshiki/shougaigakushu/bunka-sekai/bunkazai/bunkazai/iseki_shokai/kofun_chuki/2386.html

30 Asukatekurude

Sightseeing



This is a direct sales store operated by JA Osaka Minami. It sells locally grown rice and vegetables such as sweet potatoes and eggplants.

★Point★

There are plenty of fresh vegetables and fruits in the morning.

Location	Habikino Store: 975-3 Hanyuno, Habikino City. Kawachinagano Store: 1218-11 Tako, Kawachinagano City, Osaka
Overview	(Time required) 30 minutes (Number of people that can be accepted) 100 people
Supplementation	https://www.ja-osakaminami.or.jp/asukatekurude/



This is a museum whose main theme is Japan from the Kofun period to the Asuka period (from the 3rd to early 8th centuries), in other words, the history of the dawn of the ancient state of Japan. The museum is familiar to many people by its wide range of activities, including exhibitions, lectures, research, and education. The building designed by Tadao Ando is also attractive.

★Point★

You can learn about Osaka's World Heritage "Mozu-Furuichi Kofun Group".

Location	Kanan Town [299 Oaza-Higashiyama, Minamikawachigun Kanan Town]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://www.chikatsu-asuka.jp/



This is a direct sales shop selling local produced vegetables.

★Point★

Thanks to its surrounding lush nature, fertile land, and clean water, the town has been a thriving agricultural town since ancient times, where consumers can enjoy fresh vegetables. The Rural Revitalization Center exhibits and promotes local agricultural products and sells local agricultural products and hand-made processed goods.

Rice flour bread, rice cakes, prepared foods, and jams made from eco-cultivated *Mizukoshi* rice, traditional Naniwa vegetables, and local vegetables and fruits are also popular.

Location	Kanancho [523-1 Koyama, Minamikawachigun Kanan Town]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	http://www.osaka-michinoeki-kanan.jp/



The temple holds and protects the mausoleum of Prince Shotoku.

★Point★

This is the mausoleum of Prince Shotoku, who laid the foundations of Japan (in the early 7th century) and who enacted the first Constitution in Japan, named the "17-Article Constitution." He was buried with his mother, (Empress) Princess Anahobe no Hashihito, and one of his wives, Lady Kawashide no Iratsume. Eifuku-ji Temple was built by Empress Suiko (aunt of Prince Shōtoku) to protect the shrine, and it is said that Emperor Shomu (an emperor in the mid-8th century) maintained the temple. Many people visit this shrine as a sacred place of worship for Prince Shotoku.

Location	Taishicho [2146 Taishi, Minamikawachigun Taishi Town]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 30 people
Supplementation	https://eifukuji-taishi.jp/



The Sakai-Senboku Seaside Industrial Area stretches from the vicinity of Hamadera Park in Sakai City to Takaishi City. This area is packed with factory chimneys and pipes, and when the sun goes down, the countless lights emitted from the factories create a fantastical world just like a science fiction movie. We offer a tour of the night view of the Sakai-Takaishi Seaside Industrial Area.

★Point★

It has one of the best panoramic night views in the country. In particular, the view from the Hanshin Expressway Bayside Route is breathtaking.

Location	Takaishi City [Takasago, Takaishi City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 40 people
Supplementation	—



During the Kamakura period (around the 13th century), Ayai Castle was built here as the residence of Dennai Ayai, the younger brother of Yoshiaki Wada, the lord of Kishiwada Castle. During the Sengoku period (around the 16th century), the Numa family became the lords of the castle, but it was destroyed in a military fire. After that, a holy monk, Genyo, is said to have discovered an Amida Buddha Statue in its moat, enshrined it, and erected a dharma hall.

★Point★

Sensho-ji Temple sells rare original seals, which are gaining popularity.

Location	Takaishi City [2-2-17, Ayazono, Takaishi City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	—



The approximately 76,000-square-meter park includes a farm area where flowers bloom throughout the year, an herb garden, a Japanese-style garden, and a multipurpose field.

★Point★

This park was at first a landfill for the final disposal of industrial waste, but was renovated into a “recycled former disposal site.”

In addition to it, most of the facilities and materials in the park are made from recycled materials, and its themes are recycling, coexistence between nature and people, and a place for interaction.

The park also meets the SDGs and is visited by more than 300,000 people annually.

Location	Izumi City [407-15 Noukecho, Izumi City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.dinsgr.co.jp/park/



You can purchase Izumi City specialty products and fresh agricultural products and enjoy eating at restaurants.

★Point★

At the local product sales store, you can buy Izumi City specialty products and seasonal agricultural products from the city delivered by farmers every morning, and you can enjoy hot and fresh tasty food, such as freshly baked breads and sweet buns.

In addition, at Shunsai Restaurant Tsumugi next to the sales store, you can enjoy a relaxing time with *Yamaai Gozen* [a set meal], which includes a main dish (meat or fish), soft ice cream made with Izumi mandarin oranges, and parfaits made with seasonal fruits.

Location	Izumi City [398-1 Butsunamicho, Izumi City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.yamaainosato.com/



You can view the exhibits inside the castle tower.

There is a National site of scenic beauty Kishiwada Castle Garden named "Hachijin no Niwa." This dry landscape garden with a walking path around it was designed and created by Mirei Shigemori in 1953.

★Point★

The castle tower was destroyed by lightning in 1827, so the current three-layer and three-story castle tower is a mock one built in 1954.

Location	Kishiwada City [Kishikicho, Kishiwada City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) None
Supplementation	https://www.city.kishiwada.osaka.jp/soshiki/36/kishiwadajyo.html



The hall has a corner where you can learn about the origins of *Danjiri* [a local traditional festival in Kishiwada].

You can experience what it feels like to be a Daikugata [The role of standing on a large roof, holding a paper fan in both hands, and teaching the direction of turns].

You can see a *happi* coat [special clothes for the festival] up close.

★Point★

This is a facility where you can witness the history and power of the *Danjiri* Festival, which began in the middle of the Edo period (18th century) and has a history of approximately 300 years.

Location	Kishiwada City [Honmachi, Kishiwada City]
Overview	(Time required) 30-60 minutes (Number of people that can be accepted) None
Supplementation	https://kishibura.jp/danjiri/



It has a direct sales store and a restaurant. Locally produced vegetables and fresh fish are sold.

★Point★

The direct sales store stocks safe, secure, and fresh agricultural products grown with love by local farmers.

In order to convey the message of “local consumption of local products,” “seasonal,” and “information on agricultural products” to local people, the restaurant delivers dishes using local and seasonal ingredients in a buffet style.

Location	Kishiwada City [3-6-18 Kishinookacho, Kishiwada City]
Overview	(Time required) 30-60 minutes (Number of people that can be accepted) 100 people
Supplementation	https://www.ja-izumino.or.jp/farmstand/



You can receive prayers.

★Point★

It is famous for its *Kannon* (the goddess of mercy), which wards off evil spirits.

The three-story pagoda is called the best one in the prefecture.

Aizen-do, which enshrines Aizen Myo-oh, the king of love fulfillment, is recognized as a sacred place for lovers, and it is also a popular spot for matchmaking.

Location	Kaizuka City [638 Mizuma, Kaizuka City]
Overview	(Time required) 30-60 minutes (Number of people that can be accepted) None
Supplementation	https://mizumadera.or.jp/



The monument “LOVE RINKu” in Rinku Park offers a panoramic view of Osaka Bay, Kansai International Airport, and airplanes taking off and landing. The monument, reminiscent of a new “departure” or “stepping up to the next stage,” expresses the wish to stay “connected” not only with one’s lover but also with family, friends, and other important people. It has been certified as a “sacred place for lovers.”

★Point★

It has been selected as one of the 100 Best Sunsets.

Location	Izumisano City [Rinkuoraiminami, Izumisano City]
Overview	(Time required) 15 minutes (Number of people that can be accepted) None
Supplementation	https://www.kankou-izumisano.jp/50on/ra/love.html



This is a hot spring with an unexplored atmosphere at the foot of Mt. Inunaki.

★Point★

The water of this hot spring is from a simple sulfur spring, which is effective against sensitivity to cold and neuralgia.

Location	Izumisano City [Oki, Izumisano City]
Overview	(Time required) 45 minutes (Number of people that can be accepted) None
Supplementation	https://www.kankou-izumisano.jp/50on/a/inunaki.html



It consists of an activity area, a community area, a marche area, and a glamping area, where you can experience food, sports, and leisure that make use of the local bounties.

★Point★

Opened in 2020, this is the largest recreation facility in the Kansai region and is located in an area of about 2 km from north to south, adjacent to Sennan Marble Beach, known as the “sacred place of lovers” and Tarui Southern Beach, on the opposite bank of Kansai International Airport.

Location	Sennan City [2-201, Rinkuminamihama, Sennan City (and some other locations)]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 100 people
Supplementation	https://sennanlongpark.com/



You can watch airplanes taking off and landing against the backdrop of the setting sun.

★Point★

This is a rare beach covered with white marble. It became the first place in Osaka Prefecture to be certified as a “sacred place for lovers” in 2006, and a heart-shaped monument that stands out against the white beach was installed in 2018. The sunset view from this beach, which was selected as one of the top 100 sunset views, is a masterpiece. Nearby is the roadside station “Southern Pia,” where you can purchase local products from Sennan City.

Location	Sennan City [Rinkuminamihama, Sennan City]
Overview	(Time required) 15 minutes (Number of people that can be accepted) 100 people
Supplementation	https://welcome-sennan.com/tourist-spots/marble-beach



This is a facility where you can experience glamping.

★Point★

This hotel is a glamping facility, and you can enjoy ocean views from all rooms.

Location	Sennan City [4-201, Rinkuminamihama, Sennan City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://digiq.jp/bbq/marblebeach/

47 Fuke-Sumoto Liner



This is a marine route connecting Sennangun Misaki Town, Osaka Prefecture, and Sumoto City, Hyogo Prefecture. It carries out cycle tourism and ferry transportation.

★Point★

There are 4 ships per day (confirmation of flight dates required).

Location	Misaki Town [Fukeko, Sennangun Misaki Town]
Overview	(Time required) 55 minutes (Number of people that can be accepted) 68 people
Supplementation	https://fuke-sumotoliner.com/

48 CUPNOODLES MUSEUM



This is an experiential museum where you can learn about the origins of instant ramen noodle, which has become a new food culture in the world. Its facilities include the Chicken Ramen Factory, where you can make Chicken Ramen by yourself, and the My Cup Noodles Factory, where you can make your original one-and-only Cup Noodles.

★Point★

You can create your own original cup noodles.

Location	Ikeda City [8-25 Masumicho, Ikeda City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) more than 20 people
Supplementation	https://www.cupnoodles-museum.jp/ja/osaka_ikeda/

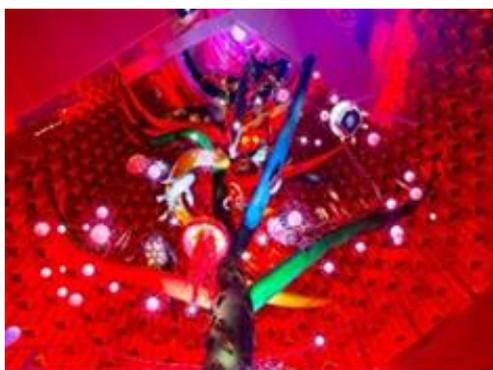


This is a cultural park surrounded by greenery, built on the vast site of the 1970 Osaka Expo. A wide variety of facilities, such as many cultural facilities represented by the Tower of the Sun and various sports and recreation facilities, are arranged in harmony with the rich greenery of the forest.

★Point★

The inside of the “Tower of the Sun” was opened to the public for the first time in 48 years. The “Japanese Garden” was created in 1970 with the best landscaping techniques at that time.

Location	Suita City [1-1, Senribanpakukoen, Suita City]
Overview	(Time required) 60-120 minutes (Number of people that can be accepted) 80 people for every 30 minutes (the Tower of the Sun)
Supplementation	http://www.expo70-park.jp/



In the exhibition space inside the Tower of the Sun there is the Tree of Life, made of steel with a height of about 41 meters. A group of various sizes of 292 biological models are attached to the trunks and branches of the Tree, representing the process of evolution of life, from protozoans, such as amoeba, to reptiles to dinosaurs to human beings.

★Point★

You can tour inside the Tower of the Sun, the symbol of the 1970 Osaka Expo.

Location	Suita City [Natural and Cultural Gardens]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 16 people
Supplementation	https://taiyounotou-expo70.jp/



This is a facility where you can tour living things, based on the concept of “Meet Nifrel (touch your sensibilities).”

It consists of an exhibition area with the theme of diversity such as color (color diversity), movement (action diversity), and hiding (mimicry diversity).

★Point★

This is a museum that does not fall into any categories like aquariums, zoos, and museums.

Location	Suita City [2-1, Senribanpakukoen, Suita City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.nifrel.jp/

52 Ikeda Castle Remains Park

Sightseeing



The park opened in April 2000 after being developed into a park on the ruins of the castle of the local warlords, the Ikeda family, who ruled over the entire area of Ikeda City from around the 14th to 16th centuries (the Muromachi period to the Sengoku period).

★Point★

The view from the Yagura-style Observatory Rest House in the park offers a panoramic view of Ikeda City, as well as the Shin-Inagawa Bridge (commonly known as Big Harp) on the Hanshin Expressway.

Location	Ikeda City [8-25 Shiroyamacho, Ikeda City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://ikedashiroato.wixsite.com/ikedacastle

53 Ichizo Kobayashi Memorial Hall

Sightseeing



It opened in 2010 as a facility to introduce Ichizo Kobayashi's achievements, centering on his former residence, the Western-style mansion "Gazoku Sanso."

Together with the current "Hakubaikan," which was added to the site in 1973, you can think about Ichizo Kobayashi's achievements.

★Point★

"Gasoku Sanso," tea rooms of "Sokuan" and "Keiin," the main gate of "Nagayamon" and "Fence" are certified as national registered tangible cultural properties (buildings).

Location	Ikeda City [7-17 Tateishicho, Ikeda City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.hankyu-bunka.or.jp/kinenkan/

54 Katsuoji Temple

Sightseeing



The holy monk Gyojun, the sixth head of the temple, prayed for the safety of Emperor Seiwa's body and found it to be effective, so the emperor gave the temple the name "Sho'oji," literally meaning "the temple that won against the king." Later, a character in its name was changed to another one, and it has been called "Katsuoji" since then. This is a temple of good luck, surrounded by rich nature where you can enjoy the changing seasons.

★Point★

This is a power spot representing Osaka.

Location	Minoh City [Katsuoji, Minoh City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://katsuo-ji-temple.or.jp/



Since ancient times, it has developed as a *dojo*, a Buddhist training center, centered around Minoh Falls, and is one of the oldest training places in Japan. In 658, *En-no-Gyoja* (a prominent Buddhist monk) trained at Minoh Falls, received the guidance of *Benzaiten* (goddess of water), discovered the truth, and attained success as a religious leader. *En-no-Gyoja* began to make a statue of Benzaiten by himself to show his respect and gratitude to the goddess, built a temple to enshrine the goddess by the waterfall, and called the temple "Minohdera Temple." This is the origin of the temple.

★Point★

This is the temple where "Tomikuji," the origin of lotteries, was invented.

Location	Minoh City [2-23 Minoh Koen, Minoh City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.ryuanji.org/



This nunnery originated from Hajidera Temple, which was built as a family temple for the Haji family in the mid-7th century. This is the place where Michizane Sugawara (a prominent scholar and politician in the latter half of the 9th century), a descendant of the Haji clan, visited his aunt Kakujuni on his way of relegation to *Dazaifu*. The eleven-faced Kannon statue, which is a national treasure, can be viewed on the 18th and 25th of every month.

★Point★

A poem written by Michizane remains.

Location	Fujiidera City [1-16-40 Domyoji, Fujiidera City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://domyojitenmangu.com/



Ishikiri Tsurugiya Shrine, which is located at the foot of Mt. Ikoma in the eastern part of the Osaka Plain, is affectionately called "Ishikiri-san" and respected. The name of the shrine, "Ishikiri Tsurugiya," represents the majesty of the divine power of the enshrined deity, which cuts through even the strongest rocks and pierces through them. The shrine is particularly famous for its prayers for blessings and *ohyakudo mairi* (a kind of pilgrimage in a special way), and many people not only from all over the Kansai region but also from all over the country come to worship at this shrine. This shrine is famous for curing cancer and *ohyakudo mairi*.

★Point★

There is a shopping street along the approach.

Location	Higashiosaka City [1-1-1 Higashiishikiricho, Higashiosaka City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.ishikiri.or.jp/



It was built as Saishoji Temple by Rennyō, the Head of the Hongwan-ji Temple [the head temple of the Jodo Shinshu Buddhism sect] in the 15th century. This is a core temple of the Kyuhoji Jinaimachi area. On May 11th (death anniversary for Rennyō), a spectacular memorial service is held in which 100,000 pieces of keha (colorful flower-shaped pieces of paper) are swirling. The memorial service has been held on the 11th and 27th of every month for nearly 500 years.

★Point★

Many cultural properties, such as the main hall, designated by Osaka Prefecture remain within the temple grounds.

Location	Yao City [4-4-3 Kyuhoji, Yao City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://kyu-machinami.or.jp/kyuhojijinaimachi/shrines/kenshow



This town has a history of over 470 years since its establishment in the mid-16th century (the late Muromachi period) as a temple town centered around Saisho-ji Temple (later Kensho-ji Temple).

★Point★

The town planning with a grid-like road network remains and is attracting attention for its historical value.

Location	Yao City [Yao City Machinami Center]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://kyu-machinami.or.jp/



It is known that this shrine existed 1100 years ago (according to the historical record *Engshiki Shinmeicho*), and it has been called "*Gozu Tenno* [a deity believed to protect humans against illnesses] in the Kyuhoji area" since the Edo period. The shrine's name comes from the fact that many immigrants from *Koma* [a country located on the Korean Peninsula] lived here in ancient times and held a festival to worship their ancestral spirits. The bell tower of Kannon-in of Kyuhoji Temple remains as its *chozu-ya* [fountain].

★Point★

This is a shrine to ward off epidemics.

Location	Yao City [5-4-8 Kyuhoji, Yao City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://komajinja.com/



This is a nighttime illumination event held at Nagai Park.

★Point★

This event is held after sunset.

Location	Osaka City [Nagai Botanical Garden]
Overview	(Time required) 60 minutes (Number of people that can be accepted) None
Supplementation	https://www.team-lab.com/



You can enjoy the lively shopping streets of Osaka, known as the city of commerce.

Location	Osaka City [Various places around Osaka City]
Overview	(Time required) 90 minutes (Number of people that can be accepted) None
Supplementation	https://osaka-shotengai-info.com/



You can enjoy activities and waterfront sightseeing.

★Point★

There are plans to experience the charm of the watersides in Osaka, known as the city of water.

Location	Osaka City [4-8 Honmachibashi, Chuo-ku, Osaka City]
Overview	(Time required) 60-180 minutes (Number of people that can be accepted) Depending on the plan
Supplementation	https://www.citysup.jp/



You can charter a boat.

★Point★

You can tour the representative sceneries of Osaka, known as the city of water.

Location	Osaka City [Departing from Osaka Castle Port, etc.]
Overview	(Time required) 50 minutes (Number of people that can be accepted) Depending on the plan
Supplementation	https://www.suito-osaka.jp/

65 *Uchihamono* demonstration tour

You can watch a demonstration of knife sharpening by *Sakai Uchihamono* [cutlery made using a unique manufacturing process], a traditional industry in Sakai.

Location	Sakai City [1 Zaimokuchonishi, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) Subject to negotiation
Supplementation	https://www.sakaidensan.jp/

66 *Chusen* dyeing experience

You can experience making dyed products with the technique called *Chusen* [a traditional dyeing technique], a traditional industry in Sakai.

Location	Sakai City [1 Zaimokuchonishi, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.sakaidensan.jp/

67 Shimano Bicycle Museum

Industry



This is a facility where you can learn about the history and charm of bicycles.

★Point★

It reopened in March 2022 after its renewal.

Location	Sakai City [2-2-1 Minamikoyochō, Sakai City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 45 people
Supplementation	https://www.bikemuse.jp/

68 Food Development Center of Kohnan Shokuryo Co., Ltd.

Industry



You can see the only long-life chilled food manufacturing system in Japan and also experience product manufacturing.

★Point★

In recent years, long-life foods have been attracting attention due to issues such as food stockpiling for disasters and mass food waste. You can take a valuable tour of facilities that are not normally open to the public.

Location	Matsubara City [2-6-11 Oka, Matsubara City]
Overview	(Time required) 45 minutes (Number of people that can be accepted) 20 people
Supplementation	https://kohnan.co.jp/business/food-development/

69 New Poultry Farming House for *Kawachigamo*

Industry



We operate an integrated system, from hatching and rearing to processing, wholesale and retail. You can see the *Kawachigamo* [local ducks] being bred.

★Point★

For 150 years since the early Meiji era (mid-19th century), it has been devoted to farming ducks.

The roof of the new poultry farming house has the word “duck” written on it. It can be seen from the air.

Location	Matsubara City [8-10-24 Bessho, Matsubara City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.kawachigamo.com/

70 Kawachi Wine

Industry



You can tour the winery.

★Point★

This is a long-established winery that has been making wine for over 80 years, and you can take a tour with commentary from the winemaker and try tastings.

Location	Habikino City [1027 Komagatani, Habikino City]
Overview	(Time required) 60-120 minutes (Number of people that can be accepted) 40 people
Supplementation	http://www.kawachi-wine.co.jp/winery-d.html

71 Fishing experience in Tajiri

Industry



You can experience fishing.

★Point★

Near Kansai Airport, you can experience fishing while watching airplanes, and you can barbecue and eat the fish you catch.

Location	Tajiri Town [1 Rinku Port Kita, Sennangun Tajiri Town]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://tajiriport.com/gyogyoutaiken.html

72 Meiji Naruhodo Factory Kansai

Industry



This is a facility where you can tour a yogurt manufacturing site.

★Point★

Yogurt supports health. You can enjoy learning about its history and manufacturing methods through videos and panels. You can also see the process of actually making yogurt at a production factory, which is fun for both children and adults.

Location	Kaizuka City [16 Nishikiminamimachi, Kaizuka City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 50 people
Supplementation	https://www.meiji.co.jp/learned/factory/kansai/

73 Kitashoji Sake Brewery

Industry



A sake brewery tour is available.

★Point★

It produces a local sake from Izumisano City that was invented in 1919.

Location	Izumisano City [3173 Hineno, Izumisano City]
Overview	(Time required) 20 minutes (Number of people that can be accepted) 50 people
Supplementation	https://kitashouji.jp

74 Tsukigesho Factory

Industry



This is a facility where you can tour a factory that makes the classic Osaka souvenir "Milk Manju Tsukigesho."

★Point★

You can enjoy freshly baked *Tsukigesho*.

Location	Hannan City [453-15 Kuroda, Hannan City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 50 people
Supplementation	https://tsukigesho.com/factory/

75 Panasonic Museum

Industry



This is a facility where Panasonic products are exhibited.

★Point★

This museum was established to pass down the ideas of Panasonic's founder and past products to the next generation.

Location	Kadoma City [1006, Oaza-Kadoma, Kadoma City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://holdings.panasonic/jp/corporate/about/history/panasonic-museum.html

76 Food Sample Making Experience

Industry



This is a facility with a rich menu where you can experience making food samples.

★Point★

You can take them home as souvenirs.

Location	Osaka City [Namba Sennichimae]
Overview	(Time required) 30 minutes (Number of people that can be accepted) Subject to negotiation
Supplementation	https://www.designpocket.net/

77 Osaka Entrepreneur Museum

Industry



This is a facility that introduces the history of 105 entrepreneurs who were active in Osaka.

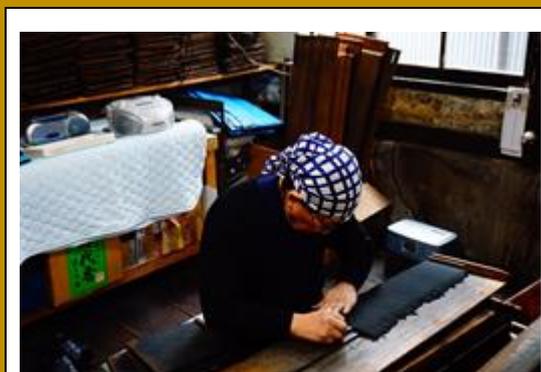
★Point★

It opened in 2001. There are explanations, photos, and items related to entrepreneurs such as Konosuke Matsushita of Panasonic and Shinjiro Torii of Suntory on display.

Location	Osaka City [Osaka Industrial Creation Center B1, 1-4-5 Honmachi, Chuo Ward, Osaka City]
Overview	(Time required) 90 minutes (Number of people that can be accepted) 80 people
Supplementation	https://www.kigyoka.jp/

78 Kunsyudou

Culture



Founded in 1887 in a corner of the old town where the ruins of former gun manufacturer houses still remain, this long-established shop has been making incense sticks using traditional techniques for more than 100 years and has maintained its brand for three generations.

★Point★

Sakai, which was a base for trade with foreign countries, was the town where raw materials for fragrance were brought around the end of the 16th century and where incense sticks were made for the first time in Japan. In the Edo period (the 17th century to the mid-19th century), it became known as a production area for incense sticks.

Location	Sakai City [2-1 Kitahanchonishi, Sakai Ward, Sakai City]
Overview	(Time required) 5 minutes (Number of people that can be accepted) 5 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/56



In front of Matsubara Civic Furusato Pia Plaza, there is a sumo ring owned by Shibagaki Shrine, where you can watch a sumo class and experience sumo wrestling. You can also try *chanko* [a hotpot for sumo wrestlers].

★Point★

From the Meiji period to the first half of the Showa period (around the first half of the 20th century), *Mura-Zumo*, local sumo competitions, were popular in this area, so a sumo union called “Kawachi Ju-san Kumi” was organized. The Matsubara Citizen Furusato Pia Plaza holds a permanent exhibition titled “Mura-Zumo.”

Location	Matsubara City [7-11-19 Ueda, Matsubara City]
Overview	(Time required) 90 minutes (Number of people that can be accepted) 30 people
Supplementation	—

80 Tsudo Shiroyama Kofun (Guidance Building)



This is a rare *kofun* (tumulus) that is accessible because tumuli are normally “inaccessible.” You can have the very rare experience of feeling its history while enjoying seasonal flowers.

★Point★

This is a part of the “Moza-Furuichi Kofun Group,” which was registered as a World Heritage Site in 2019. This is the oldest large-sized keyhole-shaped *kofun* in the Furuichi Kofun Group. Three waterfowl-shaped *haniwa* [terracotta clay figures in ancient Japan] were discovered, and they have been designated as a national important cultural properties.

Location	Fujiidera City [Tsudo, Fujiidera City /
Overview	(Time required) 40 minutes (Number of people that can be accepted) 50 people
Supplementation	https://www.city.fujiidera.lg.jp/soshiki/kyoikuiinkai/bunkazaihogo/sekaiisan/siru/foreignlanguage/languages/japanese/furuichikofungun/Tsudoshiroyamakofun.html

81 Chikatsu Asuka Fudoki Hill



The historic park includes ancient tombs and an observation deck.

★Point★

This historic park has 102 *kofuns* (Ichisuka Kofun Group) located all over rolling hills, and you can freely stroll around the park and tour some of the stone chambers. From the observation deck, you can see the Furuichi Kofun Group, the Rokko mountains in the distance, and Awaji Island.

In one corner is the Chikatsu Asuka Museum, an innovative building designed by the prominent architect Tadao Ando, where you can enjoy learning about the lives of people during the Kofun and Asuka periods (around the mid-3rd century to the 8th century) through actual materials and videos.

Location	Kanan Town [299 Oaza-Higashiyama, Minamikawachigun Kanan Town]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 30 people
Supplementation	http://www.chikatsu-asuka.jp/?s=index

82 Hirokawa-dera Temple History and Culture Forest

Culture



The temple is the place of *Saigyō's* death. (*Saigyō* was a prominent monk and poet in the 13th century.)

★Point★

This temple is the place of *Saigyō's* death. *Saigyō* is famous for a poem which reads "I wish I could die under the flowers."

On the temple grounds is the *Saigyō* Memorial Hall, which displays historical materials, such as *Saigyō's* tomb, *Saigyō* hall, and a hanging scroll that is said to have been handwritten by *Saigyō*.

In the spring, cherry blossoms beloved by *Saigyō* bloom all over the temple grounds, and the 350-year-old *Kaido* (a flower of Rosaceae), designated as a natural monument by the Prefecture, conveys the atmosphere of the past, and in the fall, you can enjoy beautiful autumn leaves.

Location	Kanan Town [43 Oaza-Hirokawa, Minamikawachigun Kanan Town]
Overview	(Time required) 20 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.town.kanan.osaka.jp/kanko_bunka_sports/rekishi_bunka/3/3012.html

83 Jinaimachi

Culture



This is the only area designated as an "Important Preservation District for Groups of Traditional Buildings" in Osaka Prefecture. You can tour the townscape, which remains from the Edo period (the 17th century to the mid-19th century).

★Point★

The townscape, retaining the atmosphere of the Edo period, is an extraordinary spot that will make you feel like you have traveled back in time. It is also a living space where people actually live.

Location	Tondabayashi City [Tondabayashicho, Tondabayashi City]
Overview	(Time required) 40 minutes (Number of people that can be accepted) None
Supplementation	—

84 Zenbei Land

Culture



You can experience astronomical observations.

★Point★

This astronomical facility was built in memory of Iwahashi Zenbei (1756-1811), a scientist from Kaizuka City who conducted research and created many telescopes. A large telescope with a diameter of 60 cm has been installed, allowing you to enjoy astronomical observations.

Location	Kaizuka City [216 Mitsumatsu, Kaizuka City]
Overview	(Time required) 30-60 minutes (Number of people that can be accepted) None
Supplementation	https://www.city.kaizuka.lg.jp/zenbe/index.html

85 Izumisano Furusato Machiyakan (former Shinkawa family residence)

Culture



You can see what Izumisano looked like in the mid-Edo period (end of the 18th century).

★Point★

Izumisano City flourished during the Edo period due to the *Kitamaebune* trade [intra-country marine trade], with the appearance of wealthy merchants such as the Meshino family and the Karakane family. The former Shinkawa family residence, designated as a cultural property by Izumisano City, is one of the buildings that still retains the vestiges of that time.

Location	Izumisano City [5-29 Honmachi, Izumisano City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) None
Supplementation	https://www.kankou-izumisano.jp/50on/sa/1569561601540.html

86 Chokeiji Temple

Culture



It is called "Ajisai-dera [Temple of Hydrangea]", and in June you can see about 6,000 hydrangeas that decorate the temple grounds.

★Point★

Chokeiji Temple, which is located on a small hill overlooking the city, is also known as "Ajisai-dera [Temple of Hydrangea]." During the rainy season (June), the temple grounds are beautifully decorated with hydrangeas, including along the 100 stone steps up to the *sanmon* gate, which are known to ward off evil spirits.

Location	Sennan City [815 Shindachiichiba, Sennan City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 50 people
Supplementation	https://welcome-sennan.com/flower-spots/chokeiji-ajisai

87 Shindachi-Shuku Tsunoya Family *Honjin* Ruins

Culture



This is an area where the appearance of a post town or post station in the Edo period (17th to mid-19th centuries) remains strongly visible. During the Wisteria Festival, many valuable items remaining at the *Honjin* [an inn for higher ranked people in a post town] will be exhibited to the public.

★Point★

This is the main hall where the Kishu Tokugawa family (the feudal lord in the current Wakayama Prefecture) stayed during their regular business trips to Edo (current Tokyo). The Kishu Kaido Road was developed as a route for the Kishu (Wakayama) and Kishiwada clans to go on regular business trips to Edo (Tokyo), and it was customary for the Kishu Tokugawa clan to spend the night at the *Honjin* of the Tsunoya family.

Location	Sennan City [2072 Shindachiichiba, Sennan City]
Overview	(Time required) 15 minutes (Number of people that can be accepted) 10 people
Supplementation	https://welcome-sennan.com/tourist-spots/honjin-tsunoyake



You can see azaleas.

★Point★

It has a history that in the late Heian period, Emperor Horikawa visited here, was impressed by the beauty of its azaleas and then provided the temple with another name, Tsutsuji-san [Temple of Azaleas]. You can see the modern temple garden created by Mirei Shigemori, one of the leading modern gardeners in Japan, also known for the *Honbo* Garden at Tofukuji Temple in Kyoto.

Location	Sennan City [395 Shindachiokanaka, Sennan City]
Overview	(Time required) 20 minutes (Number of people that can be accepted) 20 people
Supplementation	https://welcome-sennan.com/flower-spots/rinshoji-tsutsuji



Every year at the beginning of October, *Yaguras* (special floats) are pulled around the city to celebrate the autumn's bountiful harvest.

★Point★

Whereas in the famous Danjiri Festival, where four-wheeled danjiris are pulled, two-wheeled Yaguras are pulled in this festival. Be sure to check out this autumn festival unique to the southern Senshu area (southern Osaka).

Location	Sennan City [Depends on the area in Sennan City]
Overview	(Time required) 20 minutes (Number of people that can be accepted) None
Supplementation	https://welcome-sennan.com/tourist-spots/akimatsuri-yagura



You can have fun at Mt. Nijo, full of the romance of Manyo [a collection of poems in the 7th to 8th centuries]. You can explore the historical sites at the foot of the mountain and enjoy a relaxing view of Yamato Sanzan (three great mountains).

★Point★

There are garden paths and plazas surrounding historic sites.

Location	Taishi Town [Yamada District, Minamikawachigun Taishi Town]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://osaka-info.jp/spot/manyo-mori-forest-mount-nijo/



You can experience and watch *rakugo* [Japanese traditional-style verbal entertainment].

★Point★

Rakugo performances are held regularly.

Location	Ikeda City [7-3 Sakaehonmachi, Ikeda City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.ikedashi-kanko.jp/spot/recommend-spot04



You can experience *Nohgaku*, one of the most representative Japanese classical performing arts.

★Point★

Otsuki Noh Theater is one of the few Noh theaters in the Kansai region that escaped the ravages of war, and it has continued to hold Noh performances even after the war. Yamamoto Noh Theater is the oldest Noh stage in Osaka.

Location	Osaka City [Uemachi, Chuo Ward]
Overview	(Time required) 60 minutes (Number of people that can be accepted) about 10 people
Supplementation	https://noh-kyogen.com/



Tate is an action used on stage and in movies. Based on Japanese samurai culture, the instructor, in an easy-to-understand and fun way, will teach you how to use a sword and fight. As an option, you can wear a kimono, armor, or a ninja costume, or try *shuriken* (a star-shaped hand-knife) throwing.

★Point★

You can dress up in a ninja costume. It is possible to have a small group experience at our association hall, or for a large group, we can travel to an external venue or hotel.

Location	Osaka City [1-1-27 Kitahorie, Nishi Ward, Osaka City]
Overview	(Time required) 75 minutes (Number of people that can be accepted) Subject to negotiation
Supplementation	http://samuraixperience.com/info_j/

94 Daisen Park

Nature



Located between Emperor Nintoku's Mausoleum and Emperor Richu's Mausoleum, this park is full of greenery and includes a lawn square and a Japanese garden.

★Point★

You can enjoy the beautiful natural scenery.

Location	Sakai City [2 Mozusekiuncho, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.city.sakai.lg.jp/kurashi/koen/shokai/daisenkouen.html

95 Daisen Park Japanese Garden

Nature



This is a Japanese garden that conveys the cultural features of Sakai City.

★Point★

This is a garden that makes full use of traditional gardening techniques. It is organized in a traditional gardening style: the garden has several ponds and a winding waterway connecting them, mountains built with dug-up soil, and a variety of trees.

Location	Sakai City [Daisen-nakamachi, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://www.daisenteien.jp/

96 Tondabayashi City Agricultural Park (Savor Farm)

Nature



You can experience harvesting seasonal vegetables and fruits.

★Point★

You can experience the bounty of rich greenery, such as flowers, fruits, and vegetables, on a vast site roughly 23.4 ha in area.

Location	Tondabayashi City [2300 Kannanbi, Tondabayashi City, Osaka Prefecture]
Overview	(Time required) 60 minutes (Number of people that can be accepted) None
Supplementation	https://www.savor-farm.or.jp/

97 Osaka Prefectural Flower Culture Garden

Nature



You can enjoy a large greenhouse full of things to see throughout the year as well as a variety of gardens with seasonal flowers. We also have a wide range of rental facilities, including a lawn plaza and event plaza where marches and outdoor events are held, a training room and event hall where various classrooms and exhibitions can be held, and a flower workshop equipped with craft, gardening, and cooking equipment, and we hold a wide variety of events by utilizing these facilities.

★Point★

It was established as a place to understand the relationship between flowers and people, which was the philosophy of the International Flower and Greenery Expo held at Tsurumi Ryokuchi in Osaka City in 1990. The park opened in September 1990 under three basic policies, including learning and interacting through flowers.

Location	Kawachinagano City [2292-1 Tako, Kawachinagano City]
Overview	(Time required) 60-120 minutes (Number of people that can be accepted) 300 people
Supplementation	https://gfc-osaka.com/

98 Izumi *Fureai* Agricultural Village

Nature



You can enjoy harvesting experiences, such as picking strawberries and digging sweet potatoes.

★Point★

You can enjoy a variety of harvesting experiences, such as strawberry picking in the spring, *nagashi somen* [a special way of eating noodles] and blueberry picking in the summer, digging sweet potatoes in the fall, and mandarin orange picking in the winter, as well as enjoy the natural scenery.

On clear days, you can see Osaka Bay and Abeno Harukas.

Location	Izumi City [2043 Butsunamicho, Izumi City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.nounosato.com/

99 Kishiwada Nature Museum

Nature



You can experience making replicas of reptile fossils found in southern Osaka.

★Point★

The museum opened in 1995. Among the museum's highlights are the collection of over 300 stuffed specimens, and paleontological exhibits, including the fossils and replicas of Mosasaurus.

Location	Kishiwada City [6-5 Sakaimachi, Kishiwada City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.city.kishiwada.osaka.jp/site/shizenshi/

100 Kaizuka Ibuki Village

Nature



This is a facility where you can enjoy harvesting experience, glamping, and BBQ.

★Point★

This is a natural adventure resort where you can enjoy rental farms, harvest experiences, direct sales shops, restaurants, and Kaizuka City's first glamping experience in a vast area of about 13.5 ha.

Location	Kaizuka City [3081 Baba, Kaizuka City]
Overview	(Time required) 30-120 minutes (Number of people that can be accepted) None
Supplementation	https://ibuki-village.jp/

101 Kaizuka Ibuki Onsen

Nature



You can enjoy hot spring bathing, a sauna, and auto camping.

★Point★

This is a hot spring facility built on the site of a former elementary school in the mountains near Mt. Katsuragi. At this nature experience facility, you can enjoy a sauna, sports hall, and amusement room, as well as bathing in natural hot springs and auto camping.

Location	Kaizuka City [2114 Sobura, Kaizuka City]
Overview	(Time required) 30-120 minutes (Number of people that can be accepted) None
Supplementation	https://ibuki-onsen.jp

102 Inunaki-san Shipporyu-ji Temple

Nature



You can experience *Shugendo* practice (traditional religious training). (March to November)

★Point★

This is a place for female trainees, founded by En no Gyoja earlier than Mt. Omine. This is designated as a scenic beauty by Osaka Prefecture. It is the most important training hall of *Shugendo* in Katsuragi, and its *Shugendo* experiences, such as *Takigyo* (sitting under a waterfall), are famous nationwide.

Location	Izumisano City [8 Oki, Izumisano City]
Overview	(Time required for round trip) 80 minutes (Number of people that can be accepted) None
Supplementation	https://www.kankou-izumisano.jp/50on/a/inunaki.html

103 Izumisano Fisheries Association Open-Air Market

Nature



You can reasonably purchase things landed at the Izumisano Fisheries Association like mantis shrimp, *gaccho* [flathead fish], and blue crabs.

★Point★

You can watch an auction.

Location	Izumisano City [2-5187-101 Shinmachi, Izumisano City]
Overview	(Time required) 20 minutes (Number of people that can be accepted) None
Supplementation	http://www.izumisano-gyokyou.com/

104 Wisteria Festival

Nature



You can enjoy 40,000 bunches of wisteria.

★Point★

The wisteria flowers, which were carefully nurtured from a single wisteria by the late Mr. Kajimoto, who was said to be a contemporary *Hanasaka Jisan* (appeared in Japanese folklore as successfully blooming cherry trees), have now bloomed into 40,000 bunches. After his death, the Wisteria Preservation Society, which inherited his estate, has continued to protect the bunches, and many people from far and wide come to see them at the Wisteria Festival held in late April every year.

Location	Sennan City [1338 Shindachimakino, Sennan City]
Overview	(Time required) 20 minutes (Number of people that can be accepted) 20 people
Supplementation	http://kumanokaido-fuji.sakura.ne.jp/

105 Osaka Prefectural Forest, Horigo Park, Kisen Waiwai Village

Nature



You can experience traditional Japanese life.

★Point★

You can experience traditional Japanese ways by cooking rice in a pot using firewood and charcoal, eating around an *irori* hearth, and taking a bath in a *Goemonburo* [a large iron kettle-shaped bathtub]. This is a facility where you can learn about the importance of nature and the environment while having fun.

Location	Sennan City [207 Shindachikuzuhata, Sennan City]
Overview	(Time required) 180 minutes (Number of people that can be accepted) 20 people
Supplementation	https://funny-hearth.jp/

106 David Austin Roses, English Rose Garden

Nature



You can see about 3,000 English roses.

★Point★

Outside of the UK, the only rose garden operated by David Austin Roses is this one in Sennan City. A rose festival is held in spring and autumn.

Location	Sennan City [Hanasaki Farm, 2001, Hatashiro, Sennan City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 50 people
Supplementation	https://www.davidaustinroses.co.jp/

107 Ueno Taishi Sightseeing Orange Farm

Nature



You can enjoy orange picking, barbecue, athletic experiences, and potato digging.

★Point★

Mandarin orange trees are planted on the south-facing slope, from which you can enjoy a panoramic view of the surrounding mountains. At the top are a 10,000 square meter plaza, an athletic field, a labyrinth, and other facilities.

Location	Taishi Town [443 Kasuga, Minamikawachigun Taishi Town]
Overview	(Time required) 30-120 minutes (Number of people that can be accepted) 400 people
Supplementation	http://taishi-mikan.com/

108 Forest of Osaka (Chihaya park)

Nature



This is the highest-altitude campground in Osaka.

★Point★

You can enjoy stargazing at the Chihaya Nature and Star Museum. (An astronomical telescope is available.) Rime can be seen.

Location	Chihaya Akasaka Village [1313-2 Chihaya, Chihaya Akasaka Village]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://osaka-midori.jp/mori/index.html

109 Forest of Osaka (Kurondo park)

Nature



This is a natural park where you can enjoy BBQ while taking a forest bath.

★Point★

There are barbecue facilities, walking paths, and promenades.

Location	Katano City [3192-1 Oaza-Kisabe, Katano City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://o-wonderforest.com/kurondo/

110 Forest of Osaka (Hoshida park)

Nature



You can enjoy the suspension bridge named “*Hoshi-no-Blanco* [Star Wing]” and a climbing wall.

★Point★

There are walking paths and promenades.

Location	Katano City [5019-1 Hoshida, Katano City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://o-wonderforest.com/hoshida/

111 Forest of Osaka (Muroike park)

Nature



There are athletic play equipment along the slope and a park path where you can take a walk along the water.

Location	Shijonawate City [458-2 Oaza-Osaka, Shijonawate City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://o-wonderforest.com/muroike/

112 Forest of Osaka (Kusaka park)

Nature



This is a natural park where you can enjoy one of the largest hydrangea and azalea gardens in the prefecture, as well as a panoramic view of the Osaka Plains.

★Point★

There is a grassy field along the hiking trail.

Location	Higashiosaka City [Zenkonjicho (and other places), Higashiosaka City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://o-wonderforest.com/narukawa/

113 Forest of Osaka (Nukata park)

Nature



There is a hydrangea garden (30 species, 25,000 plants).

Location	Higashiosaka City [2029-6 Yamatecho, Higashiosaka City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://o-wonderforest.com/narukawa/

114 Forest of Osaka (Nurukawa park)

Nature



There is an azalea garden (with a 500-m-long garden path). You can see the Osaka Plains from the plaza named *Bokura-no-hiroba*.

★Point★

Wheelchair accessible (The mountain trail is easily navigable.)

Location	Higashiosaka City [1748-2 Kamirokumanjicho, Higashiosaka City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://o-wonderforest.com/narukawa/



You can enjoy a tour of the large waterfalls and a walk around the area.

★Point★

It is one of Japan's 100 best waterfalls and has a drop of 33 meters. It is a power spot full of minus ions and is also famous as a cool spot in the summer.

Location	Minoh City [Minohloen, Minoh City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 60 people
Supplementation	http://minohkankou.net/sights/area/minohotaki/



This is a huge outdoor park set in a forest.

★Point★

You can experience the great outdoors.

Location	Nose Town [437-1 Shukuno, Toyonogun Nose Town]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://bouken.co.jp/



This is a park built around the ruins of a village from the Yayoi period (4th century BC to 3rd century AD).

★Point★

It also has a plaza and playground equipment.

Location	Takatsuki City [12-2 Hatchonawatecho, Takatsuki City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.seibu-la.co.jp/park/ama-sitepark/



This is a park where you can enjoy seasonal flowers and greenery.

★Point★

Stump art that changes with the seasons is a hot topic.

Location	Yao City [323 Nishikyuhoji, Yao City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.toshi-kouen.jp/staticpages/index.php/kyuhouji_top



This is a natural park where you can enjoy one of the largest hydrangea and azalea gardens in the prefecture, as well as a panoramic view of the Osaka Plains.

★Point★

You can enjoy the view from an altitude of 400 m.

Location	Yao City [1000-2 Kodachi, Yao City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://o-wonderforest.com/narukawa/



At the Kamenose Landslide History Museum, which introduces the Kamenose Landslide, you can view panels and models that explain the history of, mechanism of, and countermeasures against the Kamenose Landslide.

Location	Kashiwara City [Oaza-Toge, Kashiwara City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.kkr.mlit.go.jp/yamato/guide/landslide/visit/visit.html

121 Old Kamenose Tunnel

Nature



A projection mapping event is being held inside the Kamenose Tunnel at the Japan Heritage Site “Tatsuta Kodo, Kamenose.”

★Point★

Guided tours and other events are offered.

Location	Kashiwara City [Oaza-Toge, Kashiwara City]
Overview	(Time required) None (Number of people that can be accepted) 10 people at the maximum
Supplementation	—

122 Matsui Izumi, Specialty Shop offering Sakai Conger Eel

Food



“Sakai Conger Eel” was highly praised by Kitaoji Rosanjin (a prominent artist in the 20th century). This conger eel shop has inherited the connoisseurship and processing techniques since that era. Every day, it is pursuing the greatest conger eel to regain the popularity of Sakai’s famous conger eel.

★Point★

The fatty conger eel is carefully selected by a connoisseur, marinated in conger eel soup, and grilled using processing techniques backed by years of experience.

Location	Sakai City [3-1-26 Kusunokicho, Sakai Ward, Sakai City]
Overview	(Time required) 120 minutes (Number of people that can be accepted) 20 people
Supplementation	https://www.sakai-tcb.or.jp/souvenir/etc/e23.html

123 Ume-no-Hana, Sakai Risho no Mori store’s original menu “Risho”

Food



“Yuba and Tofu Restaurant Ume-no-Hana,” a Japanese restaurant that focuses on *kaiseki-style* cuisine, offers an original menu called “Risho,” which is named after Sen no Rikyu and Yosano Akiko, both of whom are connected to Sakai City (reservation required).

★Point★

The original menu consists of seven dishes. The dishes include yam with *konowata* [salted entrails of trepang], raw fish, *aigamo* [duck] stew, and grilled fish, as well as soft-boiled abalone, which was used at Rikyu’s tea ceremonies. For sweetness, it offers “matcha *shiruko* [sweet red bean soup],” modelled after the sweets Akiko Yosano used to make for her children during her breaks from writing.

Location	Sakai City [2-1-17 Shukuinchonishi, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 60 people
Supplementation	https://www.sakai-rishonomori.com/information/originalmenu/



This is a Japanese tea cafe built in a renovated townhouse by a long-established tea shop founded in Sakai.

★Point★

This is a renovated traditional townhouse originally built in the Genroku period (around the late 17th century). This store has a cafe space reminiscent of a “mountain lodge in the city” and a shop space with a wide variety of products, from everyday tea to gifts.

Location	Sakai City [1-1-2 Kukenchohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/433



This is a long-established Japanese sweets store founded at the end of the Kamakura period (early 14th century). The shop name was given by Toyotomi Hideyoshi, the ruler of Japan in the late 16th century.

★Point★

“Kurumi Mochi” is an exquisite combination of yellow green, sweet red bean paste and bite-sized mochi. “Kori Kurumi Mochi,” Kurumi Mochi topped with shaved ice, is a popular item that is sold all year round.

Location	Sakai City [1-2-1 Shinzaikechohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 20 minutes (Number of people that can be accepted) 15 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/246



This is a take-out specialty store that sells Sakai’s specialty, conger eel sushi. The taste of this conger eel is one of the best in the world.

Location	Sakai City [1-1-22 Dejimacho, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/185



This is a concept cafe of paper and Sakai. There are also many *kofun* [tumulus] goods.

★Point★

Kami-Cafe is a concept cafe that promotes “Kami [paper]” and “Sakai” in a renovated classic house on a shopping street. The shop offers the carefully selected paper goods and original miscellaneous goods named “Sakai Kamimono,” as well as cafe menu items such as “Kami Parfait” and “Kofun Cappuccino.”

Location	Sakai City [2-1-5 Ichinomachihigashi, Sakai Ward, Sakai City (Yume Roman Honpo, in Yamanoguchi Shopping
Overview	(Time required) 20 minutes (Number of people that can be accepted) 15 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/451



Located in a park full of greenery, this cafe offers a delicious and enjoyable menu with the theme of “a city with a World Heritage site” and a wide variety of souvenirs related to Sakai and *kofun* [tumulus].

★Point★

The cafe offers meals, such as the popular Japanese set “Hibi Kore Kojitsu,” the “Kofun Burger,” coffee, sweets made with homemade bean paste, and cakes.

Location	Sakai City [2-204 Mozusekiuncho, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/1197



Founded in 1695, this long-established soba [buckwheat] noodle shop only sells one type of product: Seirosoba [soba noodles served in a bamboo steamer].

Location	Sakai City [1-1-16 Shukuincho Nishi, Sakai Ward, Sakai City]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 30 people
Supplementation	https://www.sakai-tcb.or.jp/spot/detail/1179

130 Konpeito Museum

Food



You can take a factory tour, experience the Carmela workshop, sugar art, and have fun learning about the history and culture of *konpeito* [Japanese traditional sugar candy].

★Point★

Some menus of *konpeito* making experiences are available.

Location	Sakai City [4-148 Minamijimacho, Sakai Ward, Sakai City]
Overview	(Time required) None (Number of people that can be accepted) 8 people at the maximum
Supplementation	https://konpeitou.jp/

131 Experience of Making Japanese Sweets

Food



The experience is held at Sakai Machiya Cafe Sacay.

★Point★

You can try traditional techniques and *nerikiri* [a type of Japanese bean paste sweet].

Location	Sakai City [Kainochohigashi, Sakai Ward, Sakai City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 15 people
Supplementation	https://sakai-tcb.or.jp/tourism/detail/23

132 Trout fishing spot on Chihayagawa River

Food



There is a fishing spot where you can fish for trout.

★Point★

You can eat the fish you catch at a restaurant.

Location	Chihayaakasaka Village [1262-4 Oaza-Chihaya, Minamikawachigun Chihayaakasaka Village]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://chihayagawa.jp/

133 Izumi Ogawa Strawberry Farm

Food



You can experience strawberry picking.

★Point★

It is one of the largest strawberry farms in the Kansai region.

Location	Izumi City [2043 Butsunamicho, Izumi City]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://kogawa-ichigo.com/

134 Gofusou

Food



You can enjoy authentic Japanese cuisine with views of a Japanese garden.

★Point★

A stately Japanese garden with walking paths was completed on the site of an inn on the former Kishiwada Castle grounds in 1929 after a 10-year construction period.

Location	Kishiwada City [Kishikicho, Kishiwada City]
Overview	(Time required) None (Number of people that can be accepted) 44 people at the maximum
Supplementation	https://gofuso.jp/

135 LONGPARK Umi no Marche (SENNAN LONG PARK)

Food



You can purchase freshly caught seafood, and you can also BBQ and eat it on the spot.

★Point★

This marche is operated by Okadaura Fishing Port, one of the two fishing ports in Sennan City.

Location	Sennan City [Rinkuminamihama, Sennan City (inside SENNAN LONG PARK)]
Overview	(Time required) 60 minutes, if you take food (Number of people that can be accepted) 50 people
Supplementation	https://umi-marche.com/



There is a fishing port that is engaged in a conger eel cultivation project under the technical guidance of the Kindai University Fisheries Research Institute, with the aim of preserving and reproducing the traditional food ingredient conger eel.

★Point★

You can experience conger eel cultivation.

Location	Sennan City [Okadaura Fishing Port, Sennan City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) None
Supplementation	https://www.city.sennan.lg.jp/kakuka/shiminseikatu/sangyoushinkou/norinsuisankakari/chihouseisei/1467006232051.html



A sake brewery tour is available.

★Point★

You can tour the sake brewery and main house, both of which are registered tangible cultural properties of the country.

Location	Hannan City [3-13-6 Ozakicho, Hannan City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 30 people
Supplementation	https://naniwamasamune.com/



You can experience pulling and dividing oysters.

★Point★

The experience is available only within the period from mid-October to mid-January.

Location	Hannan City [2-2-11 Ozakicho, Hannan City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 20 people
Supplementation	http://www.hannan-tb.jp/

139 Suntory Yamazaki Distillery

Food



You can see the whiskey manufacturing process.

★Point★

This was the first malt whiskey distillery in Japan.

Location	Shimamoto Town [5-2-1 Yamazaki, Shimamoto Town]
Overview	(Time required) 80 minutes (Number of people that can be accepted) None
Supplementation	https://www.suntory.co.jp/factory/yamazaki/

140 Zojirushi Restaurant

Food



As the first restaurant operated by Zojirushi Corporation, it is operated with the slogan of “delicious food is here.”

★Point★

You can eat freshly cooked rice using a high-quality rice cooker.

Location	Osaka City [6th Floor, Namba SkyO]
Overview	(Time required) 30 minutes (Number of people that can be accepted) 61 people
Supplementation	https://www.zojirushisyokudo.com/shokudo/

141 Winery Tour

Food



You can enjoy wine tasting.

★Point★

Katashimo Winery in Kashiwara is the oldest existing winery in western Japan, which began producing wine using Japanese sake brewing techniques.

Location	Kashiwara City and other places [2-9-14 Taiheiji, Kashiwara City]
Overview	(Time required) 120 minutes (Number of people that can be accepted) None
Supplementation	https://www.pref.osaka.lg.jp/ryutai/osaka_mon/budouwain.html

142 Hankai Line's Retro Vehicle

Others



This is the only tram in Osaka. It has the oldest wooden vehicle in Japan.

★Point★

Chartered operation is also available.

Location	Osaka City [Departure and Arrival at Hankai Line's Tennoji Station]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	http://www.hankai.co.jp/

143 Cyclepia KISHIWADA BMX

Others



You can experience BMX riding.

★Point★

Cyclepia KISHIWADA's BMX course is a sports facility that can be enjoyed by all, from advanced riders to beginners, and for various purposes, from official races to recreational riding. By subscribing to sports safety insurance, you can use everything, including the BMX course, bicycles, and helmets, for free. Its clubhouse is equipped with a cafe and locker rooms with showers.

Location	Kishiwada City [22-38 Harukiwakamatsucho, Kishiwada City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) 20 people
Supplementation	http://chalionkun.com/bmx/

144 Minamikawachi Fruit Road

Others



This road connects fruit producing areas in the Minamikawachi region and can be used to visit local resources, such as farmers' markets along the road.

Location	[Habikino City, Tondabayashi City, Taishi Town, Kanan Town, Chihayaakasaka Village]
Overview	(Time required) None (Number of people that can be accepted) None
Supplementation	https://www.pref.osaka.lg.jp/attach/15501/00446075/chirashi.pdf



This is a wonderland of figures with a collection of approximately 10,000 plastic models and other items. The museum is divided into 13 areas, displaying collections that can only be seen here.

★Point★

You can experience painting and modeling figures.

Location	Kadoma City [3-1-101 Shinbashicho, Kadoma City]
Overview	(Time required) 60 minutes (Number of people that can be accepted) Subject to negotiation
Supplementation	https://kaiyodohobbyland.jp/



This facility is officially recognized by the Japan Ninja Council and has an information corner with videos and panels about ninjas, displays of actual ninja tools, and attractions where you can actually experience being a ninja.

★Point★

It has just opened. Being attended by multilingual ninja staff is available.

Location	Osaka City [8th Floor at Edion Namba Main Store]
Overview	(Time required) 30 minutes (Number of people that can be accepted) None
Supplementation	https://www.deep-exp.com/ja/osaka/activity/151?utm_source=osakainfo&utm_medium=referral&utm_campaign=jp_popculture_202302&utm_content=151