



The first squeeze white shoyu Brewing process at a white shoyu brewery Mix well steamed rice with sprayed seed malt for sake brewing, Tokomomi (floor rubbing)

Sake

Blessed with a mild climate and abundant waters, Chita produces rice ranked "best of the best" in the rice rankings of the Edo Period. At its peak, the Chita Peninsula was home to nearly 200 breweries.

Vinegar

Brewers exploit brewing technologies in their challenge to create fine rice vinegar from sake lees. Vinegar from this area sparked the Edo Period "sushi boom" and led to a thriving vinegar brewing culture.

Mirin

Mirin brewing was begun by a small cargo shipping agent in the Edo Period. Produced in-house, loaded onto ships, and transported to Edo (Tokyo), Mikawa Mirin was highly praised by popular soba and grilled eel establishments of the day.

Miso

Mame miso, the prototype of miso (fermented soybean paste). The production of mame miso began in the late 17th century in Chita, which continued to develop as a major brewing town.

Shoyu (Soy Sauce)

The Kira region in Nishio has been active in salt production since the Edo Period. Not only was this high-quality Aiba salt used in the local Mikawa region, it was also used in brewing tamari in Chita. The salt was carried inland along the salt route running from the Yahagi River, further sowed the seeds of the brewing industry. White shoyu, which uses wheat as the main ingredient, originated in Hekinan in the late Edo Period.



Miso brewery Worker stirring for-brewing mirin / Moromi-mash tanks placed half underground in a storehouse

竜の子街道 UMAMI ROAD



Tokoname City

Tokoname's history in sake, miso, shoyu, and tamari production began back in the Edo Period. The city's biggest event of the year, the Tokonameyaki-Matsuri Festival, attracts over 200,000 visitors with its market featuring huge amount of famous Tokoname Pottery pieces and a nighttime fireworks show.

◆ Almanac

Late March to Early May Spring Festival
Early May Craft Festa
Mid-July Tenno Festival
Mid-August Tokonameyaki-Matsuri Festival
October 10 Day for Pottery and Light



Tokonameyaki-Matsuri Festival



Handa City

Ever since the Edo Period, Handa has flourished in the shipping and brewing industries, and is home to Japan's leading manufacturer of rice vinegar. The city has grown as the center of the Chita region. A number of old storehouse and other historical structures remain today, which were described in the tale of Gongitsune. It is amazing to see three millions of cluster amaryllis in full bloom along Yakatsu River in autumn.

◆ Almanac

Late February to Early March Handa Kura-no-machi Peach Festival
Late March to May 3 & 4 Handa Spring Float Festival
Late July to late August Handa Kura-no-machi Summer Festival
Late September to Early October Gon Autumn Festival
Every 4th Sunday Handa Red Brick Building Market



Cluster amaryllis along Yakatsu River



Hekinan City

This port city takes pride in being "the birthplace of white shoyu" and the producing "Japan's oldest mirin." Various historically valuable buildings and many shrines survive here today. The city park, which includes Lake Aburagafuchi, Aichi prefecture's largest natural lake and marsh, draws large crowds of visitors who come to see the 30,000 iris flowers, of 110 species, come into full bloom from late May to mid-June.

◆ Almanac

Late February/March to Early April Cherry Blossom Festival
Late April to Early May Wisteria Festival
Late May to Early June Iris Festival
Late July Genkissu Hekinan
Mid-October Ohama Teramachi Walking



Iris Festival

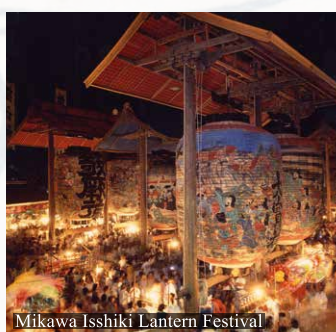


Nishio City

Featuring unique sake and miso, Nishio City prospered as a castle town during the Edo Period and retains the air of a "Little Kyoto" to this day. As one of Japan's premier matcha tea producing areas, Nishio is dotted with teahouses where visitors can experience traditional hospitality while savoring matcha tea and refined sweets. At the city's Mikawa Isshiki Lantern Festival, giant paper lanterns from six to ten meters high decorate the summer night.

◆ Almanac

July Nishio Gion Festival
August Nishio Yonezu River Fireworks Festival
August Hawaiian Festival
August Mikawa Isshiki Lantern Festival
February Toba Fire Festival



Mikawa Isshiki Lantern Festival

Tatsunoko-Kaido Regional Tourist Promotion Council
www.tatsunoko-kaido.jp

Wander the UMAMI road.



竜の子街道 UMAMI ROAD Roots of Washoku



Shopping street with ceramic sculptures (Tokoname City) Breweries along the Handa Canal (Handa City)

Embark on a journey to superior taste—to U-MA-MI.

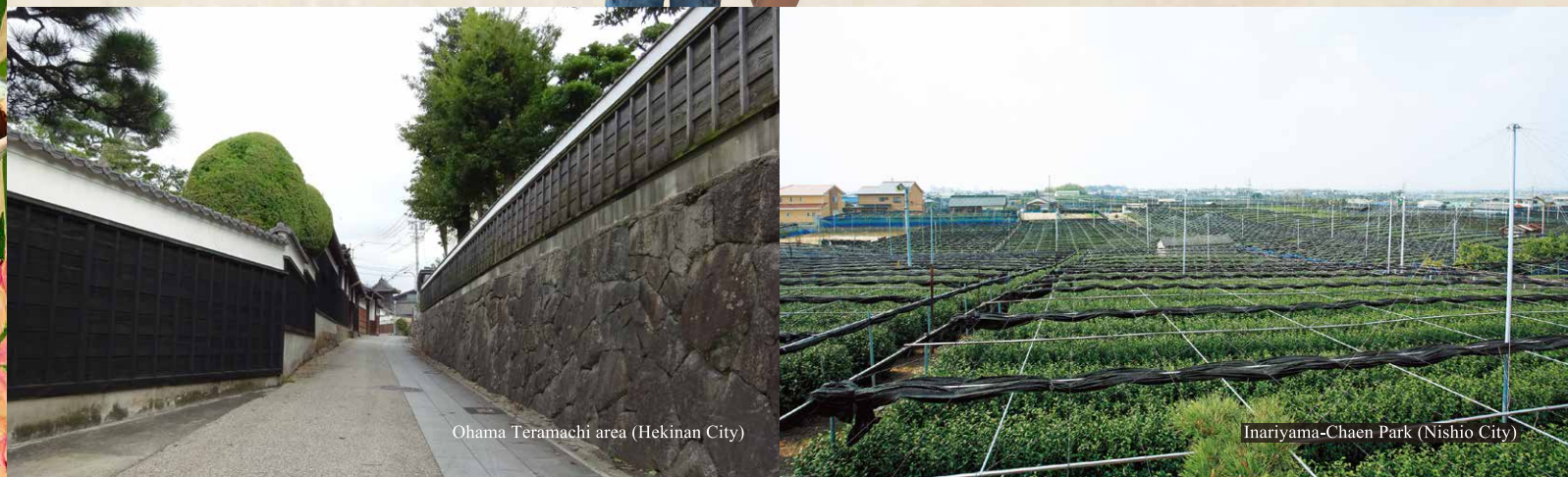
Extending eastward from Chubu Centrair International Airport is Tatsunoko-Kaido composed of Aichi Prefecture's Chita Mikawa region, known for the four cities: Tokoname, the city of pottery; Handa, the city of breweries; the temple town of Hekinan; and Nishio, a city famed for its matcha green tea.

Gathered here are a host of brewing houses producing seasonings that are key to the distinctive flavors of Japanese cuisine.

Care to seek the extremely profound pleasures of Japan's world-famous cuisine, starting with its delicious base of brewed flavors?

Let's take a journey to discover flavorful treasures—sake, vinegar, mirin, miso, tamari, and shoyu—right from the breweries.

The shape of the group four cities resembles a seahorse.

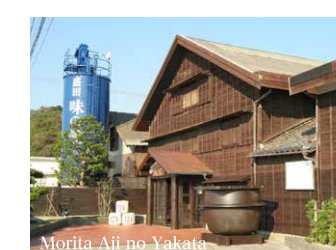


Ohama Teramachi area (Hekinan City) Inariyama-Chaen Park (Nishio City)



"Discover"

Kunizakari Sake no Bunkakan Museum (Handa)
A museum that conveys the history of Handa's sake brewing. It also features a sake tasting corner where visitors can sample Japanese sake and fruit-based wines.



Tamari shoyu soft-serve ice cream, Morita Aji no Yakata



Mirin
Five breweries

Each brewery has its own flavor.

<Tokoname> Sawada Syuzou since 1848, Famous brand: Hakuro
<Tokoname> Morita since 1665, Famous brand: Nenohi
<Handa> Nakano Sake Brewery since 1844, Famous brand: Kunizakari
<Handa> Kinshachi Shuzo since 1848, Famous brand: Kinshachi
<Hekinan> Nagai Brewery since 1866, Famous brand: Shosei
<Nishio> AIOI UNIBIO since 1872, Famous brand: Aioi-no-matsu
<Nishio> Yamazaki since 1903, Famous brand: Sonnoh



Experience brewing at the Live Museum adjacent the brewery.

Morita Aji no Yakata (Tokoname)
After touring the Live Museum, built from a remodeled 170-year-old brewery building, visitors can enjoy sake tasting and gourmet dishes using miso and shoyu produced in the adjoining plant.



"Taste"

Enjoy locally produced sake with local seasonal specialties.

Tokoname-ya (Tokoname)
This gallery cafe is a renovated old clay pipe factory. Enjoy Sawada Brewing's Hakuro sake along with local delicacies and dishes.



History represented by Japan's oldest brewery

<Hekinan> Ogasawara Mirin Jozo since 1922
<Hekinan> KOKONOE MIRIN since 1772
<Hekinan> Suguramirin since 1924
<Hekinan> Sumiya Bunjiro Brewery since 1910
<Nishio> AIOI UNIBIO since 1872



Ohama Teramachi (Hekinan)
This district is known for its connection to Shogun Tokugawa Ieyasu and Sengoku Period warlord Nagai Naokatsu. Enjoy a stroll through history.



Shoyu (Soy Sauce)
Eleven breweries

Tamari shoyu made from mame miso
White shoyu originated here
Enjoy a variety of colors and UMAMI tastes.

<Tokoname> Morita since 1665
<Handa> KIKKOTOMI since 1878
<Handa> Nakari since 1896
<Handa> Yamami Jyozo since 1957
<Hekinan> Kato Jozo since 1945
<Hekinan> Sumihiro since 1789
<Hekinan> Nittoyouzou since early 1910's
<Hekinan> Hichifuku Jozou since 1951
<Hekinan> YAMASHIN JOUZO since 1802
<Hekinan> Yamasugi Jozo since 1952
<Nishio> Hatoya since 1861

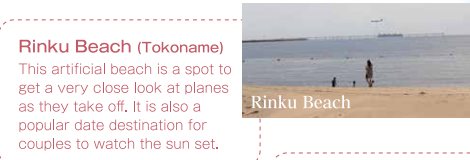


"Discover" "Taste"

Arigato no Sato (Hekinan)
Hichifuku Jozo is the originator of white dashi soup stock, and visitors on their brewery tour can taste freshly pressed squeezed white shoyu. After the tour, visitors are shown how to get the knack of Japanese cooking (reservations required).

Taste distinctive locally brewed seasonings in locally produced ingredients.
The numerous umami flavor components produced by extensive aging and fermentation is one of the features of the Tatsunoko-Kaido brewed seasonings. At Itou, a long-established Japanese restaurant in Hekinan, diners can enjoy Japanese cuisine enlivened by locally brewed products (reservations required for weekends).

Tokoname Manekineko Street (Tokoname)
Tokoname City is said to be Japan's biggest producer of "manekineko" lucky cat figures. The huge manekineko "Tokoname" is 3.2 meters high.



Residence of the Takita Family (old Shipping dealer) (Tokoname)
The restored residence of a prominent Tokoname cargo shipping agent. Visitors can get a feel for the history of shipping with small cargo vessels.



INAX MUSEUMS (Tokoname)
This museum complex conveys the spirit of craftsmanship of INAX. Groups in manufacturing ceramics. Visitors can experience hands-on workshops and events with clay and ceramic tiles as well.



Handa Red Brick Building and Kabuto Beer (Handa)
In 1896, this brewery was built to produce Kabuto Beer which won the gold prize in the Paris Exposition in 1900. Visitors to the facility can now taste Kabuto Beer as it was. One of the largest such structures in Japan, the majestic brick building is listed as a Registered Tangible Cultural Property of Japan.



Red Brick Building



Vinegar
One brewery

History grows with sushi.

<Handa> Mizkan since 1804



"Discover"

MIZKAN MUSEUM (MIM) (Handa)
This hands-on museum allows visitors to see, touch, and enjoy Mizkan's history of vinegar production and food culture. There are many interesting exhibits to delight both adults and children (paid tours require advance reservations).



Town of Breweries (Handa)
Handa City thrived through shipping and brewing. Today, the remaining canal is still lined with breweries surrounded by blackboard fences, allowing visitors to enjoy a townscape that still retains its old-fashioned look and feel.



"Taste"

Enjoy the tastes of Japan as a wealthy brewer would.

Hanroku Garden/Nakano Hanroku House (Handa)
This is the old mansion and gardens of Nakano Hanroku, a wealthy merchant in the Edo Period who prospered in brewing and shipping and contributed to local development.
The reproduced "sukiya-zukuri" tea-ceremony hut style home features simple and elegant open spaces. Visitors can enjoy dishes made with yuba (tofu skin) and tofu as well as other seasonal dishes.



Enjoy Nigiri Sushi right where it originated.

It is said that Handa's powerful rice wine vinegar and shipping industries brought hand-rolled sushi into life in the Edo Period. Restaurant Yamadeya Bell serves "Bishu-Hayasushi" based on an Edo-period recipe (reservations required two days in advance).



Bishu-Hayasushi, Yamadeya Bell



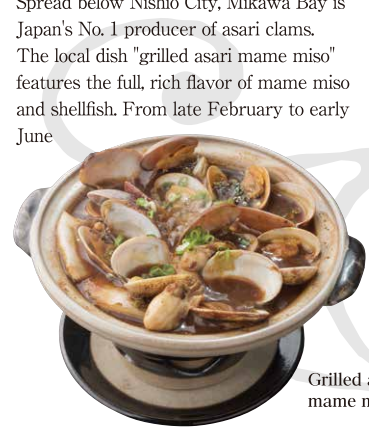
Miso
Seven breweries

"Discover" "Taste"

Miso Park (Nishio)
Theme park located at Hatoya, an old, well-established miso brewery. Features miso storehouse tours, natural food buffet with miso-based cuisine, shops, and more.



Asari + mame miso = the synergistic effect of UMAMI.
Spread below Nishio City, Mikawa Bay is Japan's No.1 producer of asari clams. The local dish "grilled asari mame miso" features the full, rich flavor of mame miso and shellfish. From late February to early June.



Grilled asari mame miso, onao

Enjoy Isshiki eel with "secret sauce."

Nishio City's Isshiki district is famed as a top eel producer in Japan. The taste of eel dishes is the thick sauce made with tamari shoyu, mirin, and other brewed seasonings. Nishio has many popular restaurants and manufacturers own direct-sales, available only where the items are produced.

·Isshiki Eel Fisheries Association (direct-sales)
·Mikawa Sansui-tei
·Unagi-no-Kanemitsu



Hitsumabushi grilled eel, Sansui-tei

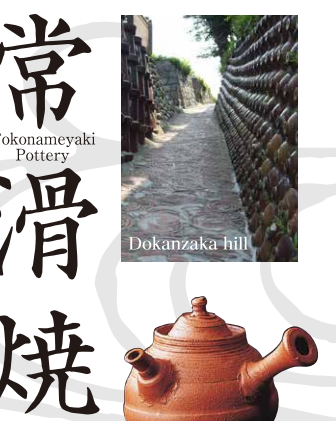
Tokoname is Japan's oldest pottery town

Tokonameyaki Pottery has a history of around 1000 years. Ceramics is still thrives in Tokoname, with many ceramicists active in creating new works.

"Discover"

Pottery Footpath (Tokoname)
Enjoy a stroll by brick chimneys, Nobori-gama climbing kilns, and other features that give this city of ceramics its name.

Tokoname To-no-Mori Museum (Tokoname)
Learn the history of Tokonameyaki Pottery. On display are National Designated Important Tangible Folk Cultural Properties as well as valuable large-sized storage jars.



Tea pot by Yamada Jozan 3rd, living national treasure



Find UMAMI in a bowl of tea.

Nishio is one of Japan's leading tea producing regions. The city is home to many tea houses, and with a reservation, visitors can also tour tea processing plants.



Green Tea Affogato, Aiya Denso Teahouse

Green Tea Affogato, Aiya Denso Teahouse

Nishio or a Little Kyoto

Tracing the history of a castle town in Edo Period

Nishio City History Park (Nishio)
In Edo-period Nishio Castle reigned over a castle town that produced 60,000 koku of rice. Enjoy a cup of green tea while looking over traditional Japanese structures and gardens. ≈16,680 cubic meters of rice annually



Old Kenoe House



Matcha

"Discover" "Taste"

Experience the culture of tea.
Enjoy a casual experience preparing and drinking matcha green tea, even without understanding tea ceremony etiquette. You can also enjoy interesting dishes made with matcha green tea and a wealth of green tea sweets loved around the world.

·Aiya ·Aoi Tea Company ·Kouka-en ·Shokakuen ·Nanzan-en