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In cooperation with Kyoto City, Kyoto Nishiyama &
Oharano Preservation Society

1. 味噌仕込み体験 _ 100x148 _ 英語版



A Premium Miso-Making Experience with a Medicinal Cuisine and Rice Malt Specialist

Miso soup, enjoyed not only in Japan but around the world, is a superfood. At our shop, you can enjoy a miso-making experience using only simple ingredients that have been passed down since ancient times.



Reservations and contact
 Kyoto Hanakouji
 Tel: +81-75-934-7477
 Web
<https://kyotohanakouji.com/contact/>



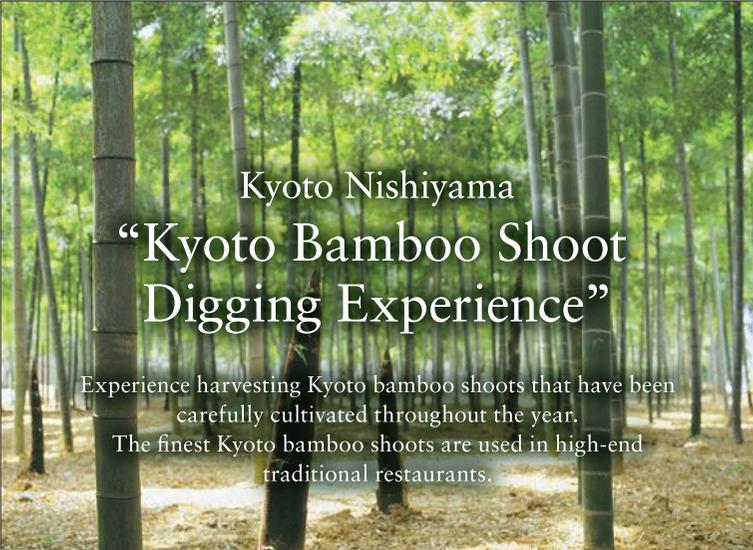

A Premium Miso-Making Experience with a Medicinal Cuisine and Rice Malt Specialist

Time required	Yield	Fee
Approx. 30 minutes	Approx. 300 g	5,500 yen (tax and interpretation fee included)
Approx. 40 minutes	Approx. 450 g	7,000 yen (tax and interpretation fee included)
Approx. 60 minutes	Approx. 900 g	10,000 yen (tax and interpretation fee included)
Approx. 100 minutes	Approx. 1,800 g	16,500 yen (tax and interpretation fee included)

- Date and time: 11:00 a.m. to 6:00 p.m.
*English support available by request only on weekends or weekdays after 5:30 p.m.
- Capacity: 1 to 6 people
- Features: Vegetarian and vegan options available
- Location: Kyoto Hana Koji store or on-site (travel expenses charged separately)
- Access: a 3-minute on foot from Hankyu Railway Higashi-Muko Station, a 10-minute on foot from JR Mukomachi Station

Reservations and contact: Kyoto Hanakouji
 *Reservations must be made at least 5 days in advance.
 Tel: +81-75-934-7477 Web <https://kyotohanakouji.com/contact/>





Kyoto Nishiyama “Kyoto Bamboo Shoot Digging Experience”

Experience harvesting Kyoto bamboo shoots that have been carefully cultivated throughout the year.
The finest Kyoto bamboo shoots are used in high-end traditional restaurants.



- Food tasting and souvenirs available
- Period: March to April
- Contact: BNR Farm, Council for Promotion of Bamboo Industry of Muko City, Nagaokakyo City Tourism Association

Traditional farming method in Kyoto Nishiyama

The Nishiyama area of Kyoto, where Kyoto bamboo shoots are grown, uses a unique traditional farming method passed down in the mountains of Kyoto City. These shoots, called ‘Shirako Bamboo Shoots,’ are white, tender, and have very little bitterness.



Kyoto Nishiyama “Kyoto Bamboo Shoot Digging Experience”

BNR Farm

- Date: Weekends in April
- Time: 10:00 a.m. to 12:30 p.m.
- Capacity: 2 groups per day
- Fee: Adults 8,000yen *4,000 yen per each additional person, free for children under elementary school age
- Features: Limited to two groups per day, this experience takes place in a private setting. Enjoy a lunch made with your harvested bamboo shoots, and take some home as a souvenir after preparation.

Reservations: Use the QR code on the right
*Reservations must be made at least 3 hours in advance.

Contact: team@bnr1111.com



Council for Promotion of Bamboo Industry of Muko City

- Period: Late March to late April
- Time required: Approx. 3 hours
- Capacity: Approx. 20 people
- Fee: Adults 4,000 yen, elementary school students and younger 1,500 yen

Reservations and contact:
Tel: +81-75-921-2732 *Reservations must be made at least two weeks in advance.

Nagaokakyo City Tourism Association

- Period: Late March to mid-April
- Time required: 10:00 a.m. to 12:00 p.m.
- Capacity: 20 people
- Fee: Adults 4,000 yen, elementary school students in 4th grade to junior high school students 2,000 yen

Reservations and contact:
Tel: +81-75-951-4500 E-mail: info@nagaokakyo-kankou.jp



3. 茶杓づくり体験 _100x148_ 英語版



Spinning a Story of Tea Culture with Bamboo Craft

Create bamboo crafts such as chopsticks with skilled artisans in Nagaokakyo, a city famous for bamboo. The venue, 'shop & gallery Chikubuen,' also sells high-quality bamboo crafts and holds special exhibitions.

Spinning a Story of Tea Culture with Bamboo Craft

Location : Shop & Gallery Chikubuen (Takano Chikko Co., Ltd.)
Access : Approx. 10 minutes on foot from Hankyu Railway
Nagaoka Tenjin Station

A Tea scoop making

The tea scoop is made by hand and will be used to prepare the tea.

■ Time required: 3 hours ■ Capacity: 5 to 10 people
■ Fee: 15,400 yen per person

Reservations and contact:

Tradi LLC *Reservations must be made at least 2 days in advance.
E-mail: guestsupport@tradi-jp.com



B Making tea accessories Target participants: Japanese speakers

Craft wooden plates and forks for Japanese sweets using traditional temple-building techniques under the guidance of a skilled artisan. Then enjoy matcha and sweets while overlooking a bamboo grove.

■ Time required: 2 hours ■ Capacity: 2 to 6 people
■ Fee: 25,000 per person

Reservations and contact:

From the Otonami website
*Reservations must be made at least 7 days in advance.



C Making bamboo chopsticks

Craft bamboo chopsticks after strolling through the bamboo grove. Then enjoy matcha and Japanese sweets while overlooking the grove.

■ Time required: 2 hours ■ Capacity: 2 people or more
■ Fee: 33,000 yen per person

Reservations and contact:

From the Wabunka website
*Reservations must be made at least 7 days in advance.





Suntory 〈Natural Water Beer Factory〉 Kyoto

The Premium Malts Taste Discovery Tour

Suntory 〈Natural Water Beer Factory〉 Kyoto

The Premium Malts Taste Discovery Tour

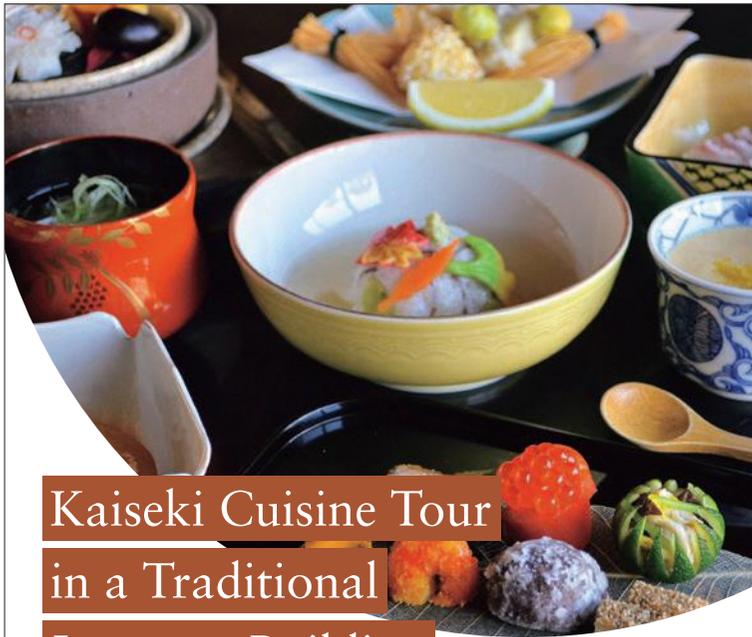
Natural water, filtered through mountains over many years, is a special ingredient. The Suntory Kyoto Beer Factory, established in 1969 in Nagaokakyo—a city rich in high-quality natural groundwater—offers a factory tour where you can see how this water is used to make beer. Enjoy a tasting at the end, and discover the secret behind the delicious taste of The Premium Malts.

- Closed : New Year's holidays, factory holidays
- Time required : Approx. 90 minutes
(manufacturing process tour + tasting)
- Participation fee : 1,000 yen per person (tax included)
- Eligibility : 20 years of age or older
- Location : Suntory Natural Water Beer Factory,
3-1-1 Choshi, Nagaokakyo-shi, Kyoto
- Access : Approx. 10 minutes by free shuttle bus
from JR Nagaokakyo Station
Approx. 10 minutes on foot from
Hankyu Railway Nishiyama Tennozan Station
*Please check the official website for the shuttle bus timetable.
- TEL : +81-75-952-2020



Details &
Reservations





Kaiseki Cuisine Tour in a Traditional Japanese Building

Enjoy kaiseki cuisine at 'Kinsuitei,' a traditional Japanese restaurant over 140 years old, and take a guided architectural tour. Explore the restaurant, its gardens, and “areas normally closed to the public” —including the bamboo shoot fields where the restaurants’s specialty grows— and fully appreciate both the food and the setting.



Kaiseki Cuisine Tour in a Traditional Japanese Building

Fee: **53,240yen per person**

*Interpretation service is available at an additional cost of 20,000 yen per group.

- Time required : 3 hours
- Capacity : 2 to 10 people
- Location : Kinsuitei
(Nagaoka Tenmangu Hachijogaike Pond)

Reservations and contact:

Tradi LLC *Reservations must be made at least 2 days in advance.

E-mail: guestsupport@tradi-jp.com





Traditional Kimono Dressing Experience

Experience kimono dressing and take photos at Hachijogaiké Pond and Nagaoka Tenmangu Shrine, known for its beautiful scenery in every season.



- A Traditional Japanese Wedding Photography**
Dress in traditional wedding attire and have your photos taken by a professional photographer.
- B Kimono dressing experience and photo shoot**
Dress in a kimono and have your photos taken by a professional photographer.



Traditional Kimono Dressing Experience

Location
.....
Omiya
Photo Studio
(Nagaoka Tenmangu Shrine)

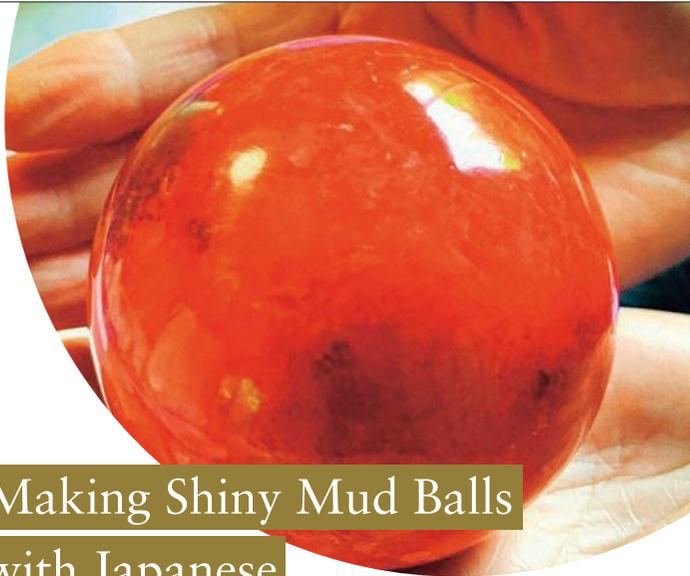
- A Traditional Japanese Wedding Photography (approx. 200 photos)**
 - Time required: 3.5 hours
 - Capacity: 1 to 2 people
 - Fee: 190,000 yen per group
- B Kimono dressing experience and photo shoot (10 photos)**
 - Time required: 3 hours
 - Capacity: 2 to 6 people
 - Fee: 39,500 yen per person

■ Interpretation service is available at an additional cost of 20,000 yen per group.

Reservations and contact:

Tradi LLC *Reservations must be made at least 2 days in advance
E-mail: guestsupport@tradi-jp.com





Making Shiny Mud Balls with Japanese Plastering Techniques

Sakan is a traditional plastering technique from Kyoto that uses natural materials such as clay, sand, and straw to finish walls and floors. Experience this craft, which has been recognized as an Intangible Cultural Heritage.



A Making glowing mud balls

Use traditional plastering techniques to create shiny mud balls.

B Plastering experience

Try your hand at plastering a wall to experience plastering techniques.



Making Shiny Mud Balls with Japanese Plastering Techniques

A Making glowing mud balls

■ Time required: 2 hours ■ Capacity: 5 to 10 people

■ Fee: 6,000 yen per person

(including material costs and consumption tax)

■ Location: Cafe [Silt] *Drinks and cake included

■ Access: 1 minute on foot from Hankyu Railway Nagaoka Tenjin Station

B Plastering experience

■ Time required: To be discussed depending on the content.

■ Capacity: 2 people or more

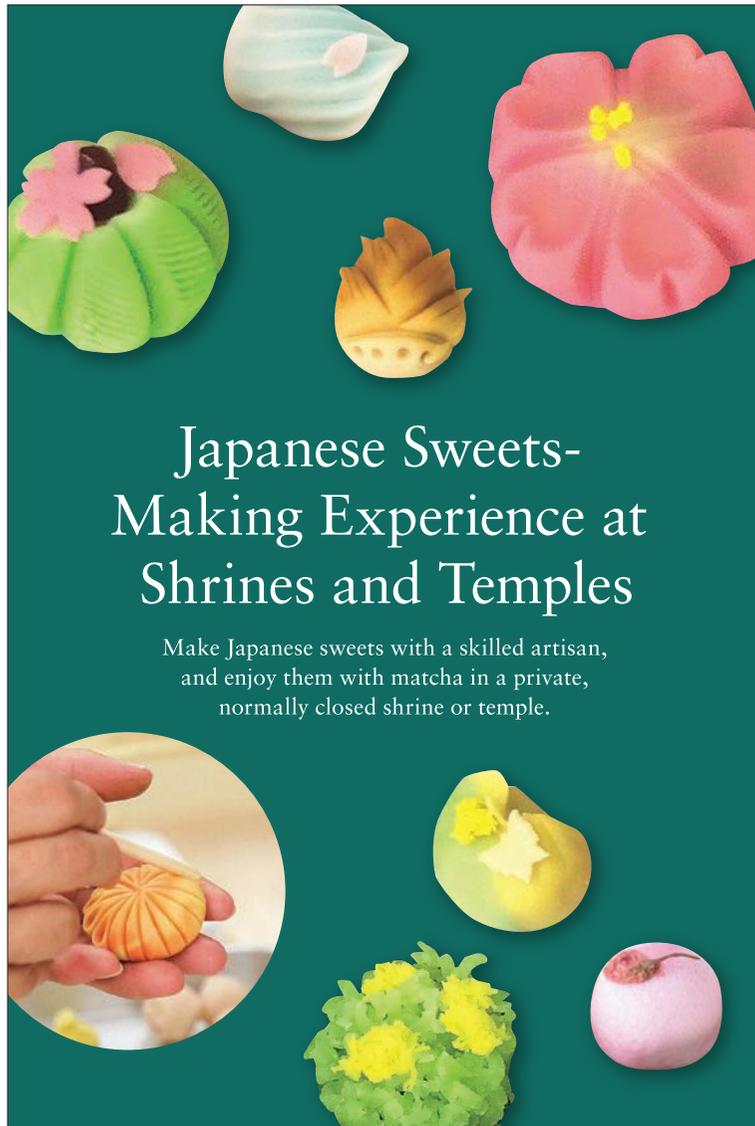
■ Fee: 80,000 yen per person

(including material costs and consumption tax)

■ Location: Mitani Plastering Workshop *Location subject to change

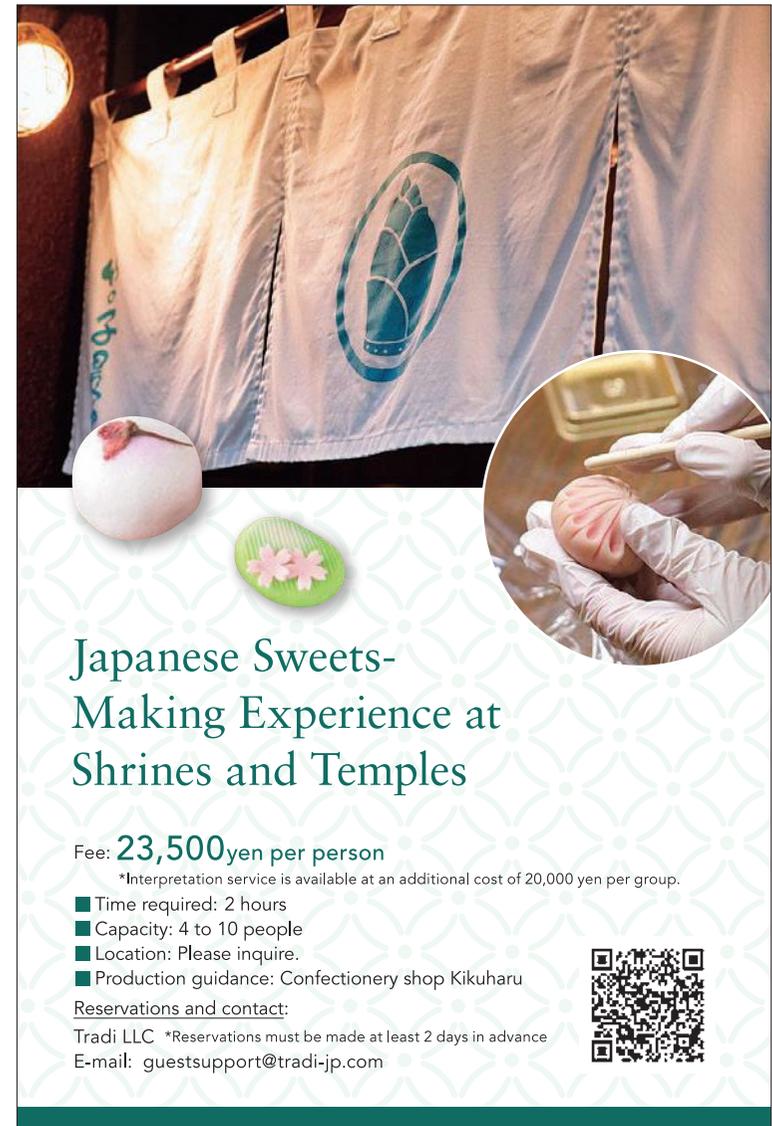
Reservations and contact: Mitani Plastering Shop

Tel: +81-75-925-5465 / +81-90-5364-0980



Japanese Sweets- Making Experience at Shrines and Temples

Make Japanese sweets with a skilled artisan,
and enjoy them with matcha in a private,
normally closed shrine or temple.



Japanese Sweets- Making Experience at Shrines and Temples

Fee: **23,500**yen per person
*Interpretation service is available at an additional cost of 20,000 yen per group.

- Time required: 2 hours
- Capacity: 4 to 10 people
- Location: Please inquire.
- Production guidance: Confectionery shop Kikuharu

Reservations and contact:
Tradi LLC *Reservations must be made at least 2 days in advance
E-mail: guestsupport@tradi-jp.com





Exquisite Paper-Cutting Art Experience

Exquisite Paper-Cutting Art Experience

Create paper-cut art at Shoryuji Temple, founded by Kukai, under the guidance of a skilled artist. Choose a design inspired by the temple, such as dragons or Sanskrit characters. Afterward, tour the main hall and enjoy herbal tea.

Fee: **11,000yen per person**

*Interpretation service is available at an additional cost of 20,000 yen per group.

- Time required: 3 hours
- Capacity: 2 to 8 people
- Location: Shoryu-ji Temple (Nagaokakyo City)
*For ages 10 and up

Reservations and contact:

Tradi LLC *Reservations must be made at least 2 days in advance.

E-mail: guestsupport@tradi-jp.com





Making Pressed Flower-Seals - My Hanachozu (flower water), Nanairo Shabutsu, Kamisho-in Hall Gokan+

Yokokuji Temple, founded in 806 by the high priest Enchin, who also founded Kiyomizu-dera, is known nationwide as the birthplace of hanachozu and offers an extraordinary experience.

Making Pressed Flower-Seals - My Hanachozu (flower water), Nanairo Shabutsu, Kamisho-in Hall Gokan+

“Pressed Flower Seal Making—My Hanachozu”

You can create your own unique goshuin stamp by arranging pressed flowers on top of a photo of a water basin.

“Nanairo Shabutu” (Drawing Buddha with seven-colored pens)

Experience a unique Buddhist statue copying activity, using colored brush pens that represent blessings such as love, health, and longevity.

- Fee: 1,000 yen ■ Capacity: 24 people
- Time required: approx. 30 minutes
- Reception hours: 10:00 a.m. to 3:00 p.m.
- Reservations: Reservations are required for groups of 5 or more.
*Reservations are accepted at any time.
- Location: Yokoku-ji Temple (approx. 15 minutes by taxi from Hankyu Railway Nagaokatenjin Station or JR Nagaokakyo Station)

“Kamisho-in Hall Gokan+”

A therapy session combining aromatherapy and cosmetic moxibustion acupuncture is held every Wednesday in Kamisho-in Hall, a former guest chamber for the Imperial Family. Inspired by the temple’s reputation for curing eye diseases, all treatments include eye strain relief.

- Fees: 40-minute course: 18,800 yen / 60-minute course: 23,200 yen
- Capacity: 1 person ■ Time required: Approx. 2 hours
- Reservations: Held every Wednesday
*Reservations must be made at least 1 month in advance.
- Location: Yokoku-ji Temple (approx. 15 minutes by taxi from Hankyu Railway Nagaokatenjin Station or JR Nagaokakyo Station)

Reservations & Inquiries: Yokokuji Temple
By Instagram DM or Phone: +81-75-956-001

* Reservations are required at least one month in advance.



@YANAGIDANIKANNON



Bamboo Craft Experience in the Bamboo Grove



Bamboo Craft Experience in the Bamboo Grove



1 Learn techniques from craftspeople! Experience making bamboo fences.

Create your own bamboo fence under the guidance of craftspeople.
It will be installed at a local shrine or temple.

- Time required: Approx. 3 hours
- Capacity: Up to 20 people
- Fee: 200,000 yen per group (You cannot bring your craft home)
- Location: Temples and shrines in the Otokuni area

Reservations and contact:

Tradi LLC *Reservations must be made at least 14 days in advance
E-mail: guestsupport@tradi-jp.com



2 Bamboo basket weaving experience anyone can try

Learn basic techniques of bamboo craft and make a bamboo basket.

- Time required: 60 minutes or more
- Capacity: 2 or more people
- Fee: From 4,500 yen
- Location: NAGAOKAMEICHIKU Co., Ltd. Oyamazaki Workshop
(19 Enmyoji Kaido, Oyamazaki-cho, Otokuni-gun, Kyoto Prefecture)
- Access: a 15-minute on foot from Nishiyama Tennozan Station

3 Experience making your own original bamboo lantern

Choose your favorite design from over 100 stencils and make a bamboo lantern by drilling holes in the bamboo.

- Time required: 60 minutes or more
- Capacity: 2 or more people
- Fee: From 4,500 yen
- Location: NAGAOKAMEICHIKU Co., Ltd. Oyamazaki Workshop
(19 Enmyoji Kaido, Oyamazaki-cho, Otokuni-gun, Kyoto Prefecture)
- Access: 15-minute on foot from Nishiyama Tennozan Station

Reservations and contact: Nagaoka Meichiku Co., Ltd.

■ Closed days: None
Tel: +81-75-925-5826 / E-mail: info@nagaokameichiku.com
<https://nagaokameichiku.com/>

*Depending on availability, same-day reservations may be accepted.





Plant-dyed stole experience



Plant-dyed stole experience



Dye a silk scarf with plant-based dyes.

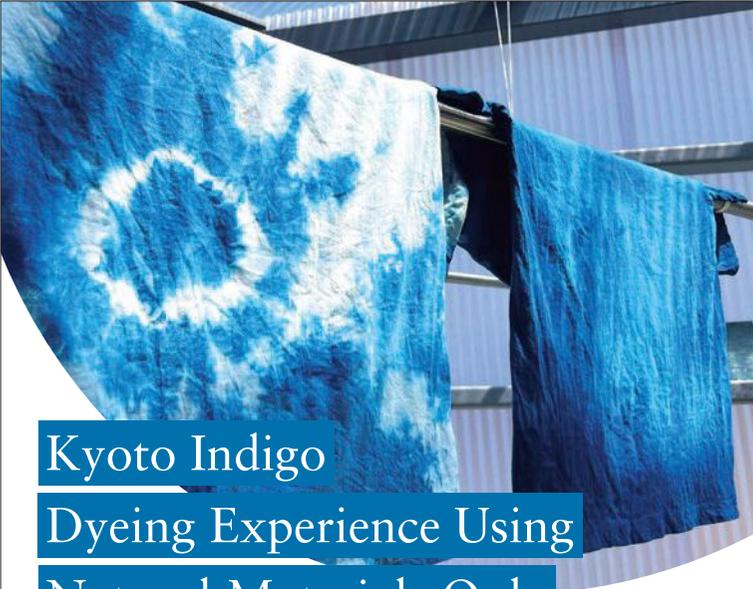
Fee: : **6,000**yen per person

- Time required: 3 hours
- Capacity: up to 5 people
- Access: 25 minutes on foot from Nishiyama-Tennozan Station
- Reservations and contact: Tudureorikobo Kouno
- Tel: +81-75-952-7473
- Business hours: 10:00 a.m. to 4:00 p.m.

*Closed days are irregular due to events and exhibitions.
Please call to confirm.

*Reservations must be made at least 1 week in advance.





Kyoto Indigo Dyeing Experience Using Natural Materials Only

This Kyoto indigo dyeing experience, using natural local indigo, can be enjoyed by both children and adults. Because only natural materials are used, it is safe for children and those with sensitive skin. The experience uses a technique from around 700 years ago, fermenting dye made from home-grown indigo and wood ash.



Kyoto Indigo Dyeing Experience Using Natural Materials Only

Fee: Handkerchief (natural material) **3,500yen per person**

There is an additional cost of 5,000 yen per group (4 or more people) for participation. *Please check our website for details. You can also dye tenugui cloths and pouches, or bring your own fabric.

- Time required: 1.5 hours to 2 hours
- Capacity: 4 to 10 people
- Location: 544-26 Oharano Minami Kasuga-cho, Nishikyo-ku, Kyoto City, Kyoto Prefecture

Reservations and contact:

Kyoto Indigo Dyeing (Kyoai) Work Shop
Kyoai Dyeing Master Riku Yamazaki

*Reservations must be made at least 3 days in advance





Vegetable Harvesting Experiences, Including Japan's First Night Farm

Enjoy harvesting up to 19 kinds of vegetables year-round. On our spacious farm, take part in various activities, including Japan's first illuminated night farm and authentic hands-on farming experiences.

Vegetable Harvesting Experiences, Including Japan's First Night Farm



A Early morning harvest experience

Enjoy an early-morning harvesting experience where you can pick fresh vegetables to take home.

■ Time required: 1 hour (only 6:00 am to 7:00 am)

■ Capacity: 5 to 10 people

■ Fee: 1,000 yen per person. You can take home one basket of vegetables.

Reservations: Via Instagram

*Reservations must be made at least 1 day in advance.

B Authentic agricultural experience

You can experience various tasks performed by farmers, from weeding to harvesting and, depending on the timing, even shipping.

■ Time required: 4 hours ■ Capacity: 1 to 10 people

■ Fee: 7,000 yen per person (includes a souvenir worth 1,000 yen)

Reservations: Via Instagram

*Reservations must be made at least 1 day in advance

C Night Farm

Experience Japan's first night farm, where you can harvest vegetables from illuminated fields. Afterward, enjoy making pizza or having a BBQ with the freshly picked produce. You can also take some home as a souvenir.

■ Time required: 3 hours ■ Capacity: 10 groups per day

■ Fee: 5,000 yen per person

Reservations: Via Instagram

*Reservations must be made at least 3 hours in advance (by 3:00 p.m. on the day of the event).

Reservations and contact:

BNR Farm Instagram: @bnr1111_kyoto

E-mail: team@bnr1111.com

