

Osaka

Kansai Walker Special Edition Take Free

Senshu Restaurant
Compilation

Coupons
inside!

SENSHU Delectables

Walker



Features top restaurants
organized by area!

Filled with places so tasty-looking you'll want to make unplanned stops just to visit them.

Senshu Delectables

- Sakai
- Takaishi
- Izumi
- Izumiotu
- Tadaoka
- Kishiwada
- Kaizuka
- Izumisano
- Kumatori
- Tajiri
- Sennan
- Hannan
- Misaki

Includes
Area
Map

Railway Area Guide



Senshu delectables start at Kansai Int'l Airport!



There's so much to explore, from famous tonkotsu and salty ramen shops to daily Senshu ramen specials.

The best eight ramen dishes!



Get your fill of sweet delicacies, including famous desserts from long-established patisseries!

The best eight desserts





Senshu, the Gateway to the Kansai Region, Is a Treasure Trove of Delectable!

Situated in southwestern Osaka Prefecture, Senshu is the area encompassing thirteen towns and cities: Sakai, Takaishi, Izumi, Izumiotsu, Tadaoka, Kishiwada, Kaizuka, Izumisano, Kumatori, Tajiri, Sennan, Hannan, and Misaki. Senshu has beautiful scenery, with the ocean, mountains, and a mild climate. The sea and the mountains are the sources of great-tasting foods you won't find anywhere else!

Izumiotsu

90% of Japan's blankets are made in Izumiotsu. As the country's top blanket producer, Izumiotsu has received acclaim for such revolutionary ideas as its "art blankets", blankets which utilize special dye technology to print famous international works of art.



I'm Ozumin, the official city mascot of Izumiotsu!



Municipal Textile Museum

Takaishi

Takaishi has been famous since ancient times for its beautiful coastline, much written about in poetry. Today, the Sakai Senboku Rinkai Industrial Area lights up the nighttime like a modern work of art, and bus tours to see the lights have even become popular.

I'm Tennyon, the mascot of the Takaishi Chamber of Commerce & Industry!



Sakai Senboku Rinkai Industrial Area at night

Sakai

Sakai is an international city full of history and culture, exemplified by Nintoku-tenno-ryo Kofun — one of the world's top three tombs — and the region's status as the originator of the tea ceremony. It is also one of Japan's top manufacturing areas, known for knives and automobiles in particular.

I'm XABIEKO, Sakai's tourism mascot!



Nintoku-tenno-ryo Kofun

We're Kodai-kun and Roman-chan, the city mascots of Izumi!

Izumi

Izumi is a city of history and culture, famous for the remains of the Ikegami-Sone ruins and a village dating to Yayoi period. The city is bustling thanks to the redevelopment of the area around JR Izumi-Fuchu Station and the 2014 opening of Mitsui Shopping Park Lalaport Izumi, a large multiplex facility.



KEGAMI-SONE HISTORIC SITE PARK



I'm Tsuge-san, the official city mascot of Kaizuka!

Kaizuka

This city offers numerous tourist spots with beautiful views of the ocean and mountains, including hiking trails and Nishiki-no-hama Beach. We also recommend walking around famous Mizumadera Temple and famous Gansenji Temple, associated with Yakuyoke Kannon (the goddess of mercy).



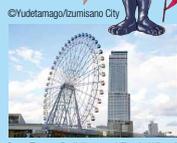
Nishiki-no-hama Beach

I'm Inunaki, the official city mascot of Izumisano!



Izumisano

Izumisano is a city of Kansai International Airport. Its busy tourist attractions include Rinku Town with its numerous commercial complexes, a seaside marina, beautiful Mt. Inunaki, and various other seaside and nature spots.



Gate Tower Building and Ferris Wheel

I'm Tadao-kacho, the official town mascot of Tadaoka!



Tadaoka

Tadaoka has the smallest area of any town in Japan. Famous attractions include the Masaki Art Museum, with its comprehensive collection of Oriental art, Tadaoka Minato Market, located at Tadaoka Port. The sacred tree at Tadaoka Shrine has secretly become popular for improving financial returns.



Masaki Art Museum

I'm Chikiri-kun, the mascot of Kishiwada Castle!



Kishiwada

The Kishiwada Danjiri Matsuri is famous as one of Japan's best festivals. There's so much to see here, including Kishiwada Castle, Kishiwada Danjiri Kaikan, Koshino Clothing Shop and Art Gallery, and the old castle town.



Kishiwada Castle and Kishiwada Danjiri Matsuri

We're Jump-kun (left) and Mejina-chan (right), the official town mascots of Kumatori!



Kumatori

Kumatori town has numerous important cultural properties. "RENGAKAN" was a cotton cloth factory from the early Showa period. "The Naka family residence" that have thatched-roof was the village headman's residence. "EIRAKU YUME-NO-MORI Park" will open in the autumn of 2015.



Cherry blossom trees at Eiraku Dam



I'm tajirichi, the official town mascot of Tajiri!

Tajiri

Tajiri is situated on the shore across from Kansai Int'l Airport. Tajiri Harbor features a Sunday morning market and fishing-related activities. The evening landscape at Marble Beach is a must-see. The town is also famous for the Senshu onions and water eggplants cultivated here.



Tajiri Historic House

I'm Sennan Kumajiro, the official city mascot of Sennan!



Sennan

At Sennan, beautiful Marble Beach and Taruisazan Beach offer swimming and a view of Kansai Int'l Airport. The inland side of the city is home to great scenery and Kongo-Ikoma-Kisen Quasi-National Park. The flowers can be enjoyed all year round.



The azaleas at Chokeiji Temple

We're Misakay and Misaki-cho, the official town mascots of Misaki!



Misaki

Misaki offers a wide range of recreational spots, including a beautiful beach and Misaki Park, which combines both a zoo and an amusement park. Tannowa Yacht Harbor offers great sunset views and is a popular spot among couples looking for somewhere romantic.

The dolphin show at Misaki Park

I'm Hanaty, the official city mascot of Hannan!



Hannan

Hannan offers plenty to see and do, including Kumano Highway and Kishu Highway, which traverse the city; hiking at Manaitaishiyama and Ginnohime, and cherry blossoms at Yamanakadani. In the summertime, Pichipichi Beach and Sennan Satoumi Park are popular with swimmers and clam-diggers.



Lookout point at Manaitaishiyama

Kansai International Airport

Tajiri

Sennan

Hannan

Misaki

Izumisano

Kaizuka

Tadaoka

Takaishi

Izumiotsu

Kishiwada

Izumi

Kumatori

Sakai

Get Senshu Delectables Walker's

Coupons for Special Store and Restaurant Deals!

It's easy to do in just three easy steps!

Step 1. Scan the QR code at the right or visit welcome-to-senshu.jp/coupon/ to access the list of coupons.



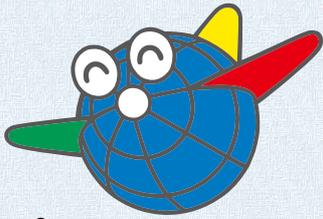
Step 2. Check the coupon details to see where they can be used! Note: Be sure to check the conditions on usage times as well!

Step 3. Show the picture of the coupon at the store or restaurant to get your discount.

■ Explanation of symbols used in this guide:

📍 Address 📞 Telephone 🕒 Hours of operation 🗓 Days closed 🪑 Seating capacity 🅇 Parking capacity 📄 Directions 🌐 Website address 🚉 JR railway line 🚗 Nankai railway line

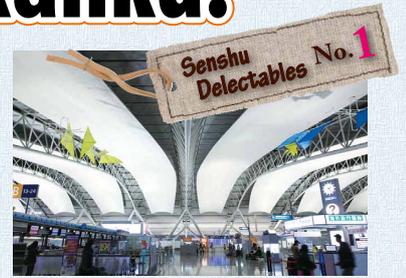
Senshu delectables start at Kanku!



☑ This is Kan-kun, the mascot of Kanku (Kansai Int'l Airport).

Kansai International Airport is the gateway to the skies of the Kansai region. Since opening in 1994, it has been known by the affectionate nickname “Kanku” in Japanese. The Senshu area is extremely easy for domestic and international travelers to visit, being so close to the airport. The airport is also the place to start when it comes to Senshu’s culinary treats. Here’s a thorough look at the airport delectables you can enjoy after arrival or before departure!

● Kansai International Airport
 1 Senshukokokita, Izumisano-shi ☎072-455-2500 (open 24 hours)
 www.kansai-airport.or.jp



Take advantage whether you're coming or going!

Here are some great ideas for gifts from Senshu!

Get Your Gifts at Applause

Applause offers a wide selection of Senshu gift items and exclusive airport merchandise. There are six locations throughout the airport. In addition to gifts and souvenirs, some locations carry travel-related products, medicine, books, and more—truly the traveler’s best friend!

☑ 2F and 3F of Terminal 1, general area of Terminal 2, the domestic gate, and the 2F Aero Plaza
 ☎072-455-2309 (2F Applause)
 ☑ 2F Applause: 6:15–22:00 (varies by location)



Komatsuri-cho, Kishiwada-shi
Osaka Chikatsudo Yuzu Mochi
 ¥864 (12 cakes)

Made with Shikoku-grown yuzu citrons and Hokkaido-grown adzuki beans. These chewy confections with their wonderful texture are filled with white bean jam. The faint aroma of yuzu gives them a refined flavor. This is an exclusive product that can only be bought at the airport.



Sakaimeisan Keshimochi Honpo, Kojimaya
Keshi-mochi (poppy seed cakes)
 ¥1,479 (10 cakes)

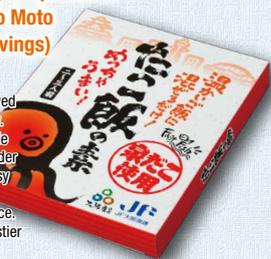
This long-established shop boasts over 300 years of tradition since its founding. These cakes are a famous brand typical of Sakai, where the tea ceremony was influenced by Sen no Rikyu developed. Sweet paste made from adzuki beans is wrapped in mochi (glutinous rice) and coated with poppy seeds. The seeds add a wonderful texture, bursting in your mouth as you eat them.

Kotobuki Kojuan Kichiya
Ebikan (shrimp crackers)
 ¥1,512 (16 crackers)

Kishiwada is a town of seascapes, Danjiri Festival, and Kichiya’s shrimp sembei (rice crackers). Artisans who are intimately familiar with the flavor of shrimp make the crackers through a special 11-day-long process during which they are cured twice and baked twice to bring out the most flavor.

Osaka Fishing Cooperative:
Tako Meshi no Moto
 ¥699 (2–3 servings)

Izumi-Dako (Izumi octopus) has achieved national fame today. This product is made using delicious, tender Izumi-dako. It is easy to prepare just by mixing it with hot rice. It becomes even tastier as the rice cooks it.



Mukashin
Ganso Osaka Mitarashi Dango
 ¥648 (12 dumplings)

This is the opposite of traditional mitarashi dango (rice dumplings on skewers). This raw confection consists of chewy rice pastry with sweet soy sauce inside. The secret to its popularity is that it comes in bite-sized pieces that can be eaten without dirtying one’s hands.



Take advantage whether you're coming or going!

You can't go wrong with these dining suggestions!

Discover more Senshu delectables at Dining Court Machiyakoji with its 12 restaurants! There’s Ryukishin, which pioneered salty ramen, a local Sakai dish, and Sushitokoro Honmamon, developed by a Kishiwada seafood company. Both are hugely popular day in, day out.

Shio Ramen Senmonten Ryukishin
 ☎072-456-6592

This salt ramen shop is based in Sakai and uses only mineral-rich sun-dried rock salt from China’s Jiangsu province. Enjoy refreshing, smooth-tasting, distinctively salty ramen prepared with seafood, chicken, or natural blue mussels from the Ise Bay.

● Machiyakoji, 2F, Terminal 1
 ☎7:00–22:00 (LO 21:30)



☑ Located near the northern domestic arrivals and departures entrance, this restaurant uses order tickets issued by a vending machine. Depending on the time of day, you might have to wait in line.

Sushidokoro Honmamon
 ☎072-456-6620

This restaurant is operated by Yazaki, one of Senshu’s largest seafood companies. Enjoy local seafood and other fresh food from across Japan. Even though it’s in a food court, you can sit at the counter and watch the chef make your food—but you might have to wait if you come at a busy time.

● Machiyakoji, 2F, Terminal 1
 ☎7:00–22:00 (LO 21:30)
 ☑ 7 counter seats



☑ ¥977 seafood meals and boxed lunches can be eaten at the food court tables. Make sure you check out the daily specials on the blackboard first!

Gourmet soup made using blue mussels and other luxurious ingredients



☑ Ryukishin ramen: ¥750. The clear broth allows the aroma of the ingredients to stand out, providing a refreshing taste. Burdock root, dried in-house, cuts the distinctive odor of the chicken when it is cooked.



Watch your food prepared in front of you using super-fresh ingredients!

☑ Tokujo-nigiri (with red miso soup): ¥1,852. 10 pieces, including conger eel, egg cockle, abalone, red prawn, sea urchin, fatty tuna, and amberjack. The flavorful red miso soup also contains slices of fish.

The Best Eight Senshu Ramen Dishes!

Here's the ultimate collection of hearty Senshu ramen dishes and select flavors created by skilled chefs, such as tonkotsu soy sauce-based salty yuzu ramen and spicy ramen made using red peppers!

Looks and tastes amazing!

1 Kassan ramen ¥1,134

This deluxe ramen consists of regular tonkotsu ramen (¥702) topped with three slices of barbecued pork, kimchi, and wakame seaweed. It's cooked with pork fat and black sesame seeds to produce a full-bodied flavor.

Tonkotsu

Full-bodied and aromatic

The fragrance of yuzu citrons will whet your appetite.

Salty

Hot & spicy

2 Tonkotsu Shoyu Akaoni ¥880

This tonkotsu-based soup uses small amounts of pineapple to provide a unique flavor. Red peppers are added to bring out the flavor of the ingredients even further. Try it once, and you'll be hooked.

4 Ramen (Kokuari) ¥750

Soy sauce and savory oils made from several kinds of vegetables are added to a mellow base (¥700) to produce a deep, full-bodied flavor. The broth is a perfect match for the ramen noodles, which are delivered directly from Hakata. The noodles come in eight hardness levels.

Tonkotsu

A distinctive, rich flavor produced by savory oils

3 Yuzu Shio Ramen ¥756

This smooth yet strong broth is nicely balanced by refreshing hints of yuzu citrons. This dish is popular among women as well. Tetchan ramen, which is high in collagen, is popular as well (¥810).

4 JR Shinodayama Station & Izumi-Fuchu Station
Hakata Ramen Kokoro
☎0725-41-6040

The tonkotsu ramen here is made with broth simmered with pork bones for three days and then combined with a proprietary soup stock. It undergoes pretreatment followed by five simmering processes for a mellow flavor without any strong odors, and it's incredibly popular with young diners.



☞The restaurant is very popular despite being tucked away on a quiet residential street corner.

☞3-3-22 Kitatoyonaka-cho, Izumiotsu-shi
☎12:00-14:00, 18:00-2:00 *Closes when the soup runs out ☎Tue 席10 seats
☎☎4 spaces (shared, free)
☎☎☎Southwest from Shinodayama Sta.
☎☎☎Northeast from Izumi-Fuchu Sta., 13 min. by foot either way.
☎☎☎r.gnavi.co.jp/70t92 yth0000/



3 JR Otori Station
Mensho Osaka Ramen Shiojin Otori-ten
☎072-275-2750

Salt is used to bring out the maximum flavor of the golden broth, and the chicken base is augmented with the mellowness of pork and the crisp sweetness of vegetables. The thin noodles used in this elegant soup are made using flour and preparation methods that vary by season. There is also a Sakai-higashi location.



☞The restaurant interior has a café atmosphere. Even women are perfectly comfortable coming by themselves.

☞4-317 Otorihigashi-machi, Nishi-ku, Sakai-shi
☎11:00-1:00 (a.m.) (LO 24:30) ☎None
☎☎31 seats
☎☎☎Pay parking available (60 min. free with purchase of ¥1,500 or more)
☎☎☎East from Otori Sta. 3 min. by foot.
☎☎☎www.shiojin.net/



2 JR Izumi-Tottori Station
Ramen Kuttaro Sennan-ten
☎072-485-3716

Located right by Sennan IC on the Hanwa Expy., this restaurant is very popular among motorists. There are three types of full-flavored ramen available: soy sauce, tonkotsu soy sauce (¥600), and spicy akaoni. Numerous lunch boxes (¥500) and meal combos are also available.



☞The facility is shared with a soba restaurant and a karaoke bar, on a spacious lot that has parking for even large trucks.

☞123-1 Shindachiokanaka, Sennan-shi
☎9:00-21:00 (LO 20:00) ☎None
☎☎100 seats
☎☎☎70 spaces (free)
☎☎☎15 min. by car from Izumi-Tottori Sta.
☎☎☎www.ufods.co.jp/kuttaro/



1 JR Tonoki Station
Kassan Ramen
☎072-264-8388

Enjoy a wide variety of ramen dishes based on a pork broth that is simmered for eight hours with pork feet and pork knuckles, with flavors including soy sauce, salt, and miso. Includes barbecued fatty pork for enhanced flavor.



☞Moved here from its previous location in Takaishi in 2012. Notable for its large sign, which features the proprietor's portrait.

☞3-3-5 Nishitorishi, Takaishi-shi
☎11:00-1:00 (a.m.) (LO 24:30) ☎None
☎☎22 seats ☎☎11 spaces (free)
☎☎☎Head southwest from Tonoki Sta., turn northwest at second corner, and then southwest along Nat'l Route 26. 5 min. by foot.
☎☎☎r.gnavi.co.jp/ntzfw1 p0000/



The joys of flavor variations — smooth paitan soup

Paitan

6 Paitan Ramen
¥680

Paitan broth is simmered for more than 10 hours until milky, giving it a wonderfully smooth taste. Homemade miradare (Chinese chives) added during the simmering process add body and pungency, producing variation in the flavor of the soup.

5 Mentora Ramen
¥702

This ramen offers an excellent combination of homemade noodles with rich, full-bodied tonkotsu broth. Barbecued pork made from boned chamiton pork and Japanese pork shoulder roast is briefly boiled and then grilled to give it its distinctive tenderness.

Sweet soy sauce and savory homemade noodles: a brilliant combination!

Tonkotsu & soy sauce

8 Ajitama Tonkotsu Soy Sauce Ramen
¥880

This ramen features a tonkotsu broth, dried bonito from Makurazaki, and kombu seaweed from Hidaka, producing an aroma that contrasts with its savory flavor. The special medium-thickness straight noodles go down smooth and complement the broth perfectly!

Enjoy the rich, full-bodied flavor of 100% tonkotsu ramen!

Tonkotsu

Tonkotsu & soy sauce

Its savory flavors and tantalizing aromas will vie for your attention!

7 Leek Ramen
¥650

This ramen offers a smooth, full-bodied flavor without a strong pork smell, despite its pure tonkotsu broth. The kujo-negi leeks, delivered directly from farms in Wakayama, have a great aroma and texture and provide an accent that improves the soup.

8 Nankai Nishikinhama Station
Gachinko Ramendo Hiiragi Kaizuka Honten
☎072-432-8082

Our proprietor studied under the late ramen master Minoru Sano and applied his techniques in the pursuit of a distinctive taste. The soup broth is made by simmering pork bones for hours. Lacking any unpleasant odors, it is a masterpiece that uses the savoriness of vegetables to maximize the soup's flavor.



☞The restaurant features impressive photos of master Minoru Sano and the proprietor. The interior is fully equipped with both table seating and private booths.

☑4-4-8 Wakihama, Kaizuka-shi
☑11:00-15:00 (LO), 18:00-24:00 (LO)
☑None ☑40 seats
☑10 spaces (free)
☑Head northwest from Nishikinhama Sta. and then northeast along Prefectural Route 204. 7 min. by foot.
☑www.hiiragi2004.com/info.html

7 Nankai Hakotsukuri Station
Ramen Ikushimake
☎072-487-7889

Our pure tonkotsu broth is simmered for a day and a half and then allowed to mature, so that none of the pork bones' savoriness is wasted, producing a fairly thick, distinctive broth. Our springy homemade egg noodles have a slippery texture that goes well with the rich broth.



☞The restaurant was just renovated in October 2014. It is bright and pleasant inside, with zashiki-style seating available.

☑49-6 Hakotsukuri, Hannan-shi
☑11:00-23:00 ☑Mon ☑24 seats
☑13 spaces (free)
☑Head southeast from Hakotsukuri Sta. and then northeast on Nat'l Route 26. 3 min. by foot.
☑r.gnavi.co.jp/chxv2f8s0000/

6 Nankai Kishiwada Station
Sandaime Menzo
☎072-439-5410

This long-established restaurant has been developing its flavors for over 30 years, and the third-generation proprietor has improved the popular paitan ramen further. Enjoy the rich flavor of a chicken and pork-based broth made using proprietary method, with chicken liver used to add extra savoriness.



☞The restaurant is located just north of the shopping area by the train station. It is open late to serve customers who have finished going out for drinks.

☑11-10 Gokenya-machi, Kishiwada-shi
☑Wed & Thur. 19:00-1:00 (a.m.), Fri & Sat until 3:00 (a.m.), Sun 18:00-24:00
☑Mon & Tue ☑32 seats
☑None
☑Leave Kishiwada Sta. and head north through Kishiwada Ekimae-dori shopping area. 7 min. by foot.
☑r.gnavi.co.jp/shf01s10000/

5 JR Kumatori Station
Mentora
☎072-458-3780

This acclaimed restaurant offers tonkotsu soy sauce ramen that blends three different local varieties of soy sauce with a pork-based broth simmered for two days. The strong, sticky noodles, which are made from all-Shinshu flour that is in turn made mainly from Hokkaido-grown wheat, give the ramen additional heartiness.



☞The restaurant offers a retro Showa-period atmosphere using the warmth of wood.

☑201-1 Kamikawaraya, Izumisano-shi
☑11:00-15:30 (LO 15:00), 18:00-22:30 (LO 22:00)
☑No regular closed days
☑30 seats
☑10 spaces (shared, free)
☑Head northeast from the west exit of Kumatori Sta. and turn northwest on Nat'l Route 170. 7 min. by foot.
☑r.gnavi.co.jp/8s0hk3e0000/

The Best Eight Senshu

Desserts ♥

Here are some of the best Senshu dessert dishes, including seasonal fresh fruits as well as cakes and popular old-fashioned Japanese confections made using select ingredients and clever preparation techniques

Classic desserts made with select ingredients



4

Roasted Beni Haruka sweet potato mont blanc: ¥450 (front) — made from Kagoshima-grown sweet potatoes and cream cheese. The rich sweetness of the sweet potatoes makes the cream especially delicious. **Chocolat-pistache:** ¥420 (rear left). **Maboroshi-no-kuro fig tarts:** ¥450 (rear right).

3

Strawberry Swiss roll: ¥400 (front). **Chocolat de roi:** ¥450 (right). **Chestnut tiramisu:** ¥350 (back) — A wide range of popular products are available. **Hakotsukuri Swiss roll:** ¥1,000 (left) — The batter is made from rice flour. It is finished using soy cream for a light texture.

2

Light and fluffy cheesecake: ¥1,360 (back) — Soufflé-style cheesecake made with French cheese. **Soleil:** ¥367 (front). **Banana brownie:** ¥410 (middle right). **Pear chiboust:** ¥486 (middle left).

1

Matcha parfait: ¥864 (front) — Full of homemade matcha ice cream and hojicha (roasted green tea) jelly. **Rikyu mochi pie:** ¥918 (back) — A pie wrapped in rikyu mochi (rice pastry) that took two years to develop. Its refined sweetness will have you coming back for more.

Matcha green tea ice cream from a long-established shop



Cute, heartwarming cakes



Delight your inner playful self!

4

Semboku Rapid Railway Izumi-Chuo Station

Kashi Kobo T.YOKOGAWA Izumichuo Honten

☎ 0725-57-2888

We relish the challenge of inventing new flavors despite our emphasis on ingredients, technique and tradition. Our ambition has taken us to Colombia in search of chocolate, and it has led us to cultivate black figs at local farms and in Izumi Prefecture.

📍 268-1 Man-cho, Izumi-shi ☎ 9:00-20:00
 ☎ Tue (the next day if a public holiday) ☎ None

🚶 32 spaces (free)
 📍 Head southeast from Semboku Rapid Railway Izumi-Chuo Sta. 5 min. by foot.
 🌐 www.t-yokogawa.com/



3

Nankai Hakotsukuri Station

Keiki Kobo Monkuru

☎ 072-425-8351

Opened in February 2014. Instead of making our cakes overly decorative, we aim for simple designs that children will love. We have garnered a reputation for our sponge cakes, which are particularly fluffy and delicious thanks to a proprietary technique.

📍 3505-1-102 Hakotsukuri, Hannan-shi ☎ 9:30-20:00, café 10:00-19:00

☎ No regular closed days
 🚶 4 seats
 ☎ None
 📍 Head southeast from Hakotsukuri Sta., and then cross Nat'l Route 26 and head southwest. 3 min. by foot.
 ☎ None



2

JR Kumeda Station

patisserie Soleil

☎ 072-440-2700

We offer a variety of fun cakes that are sure to put a smile on your face, including our unique dome-shaped fluffy cheesecake, 18 cm in diameter. We try to make cakes that local people will love, made using Kishiwada-grown peaches and figs.

📍 1F, Heights Komatsuri, 2305 Komatsuri-cho, Kishiwada-shi ☎ 10:00-19:30 ☎ None

🚶 6 spaces (free)
 📍 Head south from Kumeda Sta., and then west at Komatsuri intersection. 10 min. by foot.
 🌐 www.patisserie-soleil.com/



1

Hankai Tramway Shinmeicho Station

Saryo Tsuboichi Seicha Honpo

☎ 072-227-7809

This café is part of a long-established teahouse that has been in business since 1850. Enjoy unique matcha green tea desserts in a charming old-fashioned merchant's house. Our high-quality tea, made by professionals, is also popular. Feel free to stop by and tell us how you like your tea served.

📍 1-1-2 Kuken-cho Higashi, Sakai-ku, Sakai-shi ☎ 11:00-18:00 (LO 17:30), retail 10:30-18:00

☎ Tue (open if a public holiday)
 🚶 26 seats 🚶 4 spaces (free)
 📍 Head east from Hankai Tramway Shinmeicho Sta. 1 min. by foot. 📍 Head east from Sakai Sta. north exit. 15 min. by foot.
 🌐 www.tsuboichi.co.jp/saryo



Remarkable use of fruit



Award-winning talent

5

Fruit à la mode: ¥372 (medium) — Loaded with strawberries, figs, and other seasonal fruit. **Sachertorte: ¥297 (rear right)** — Luxurious in taste with generous amounts of chocolate, made like it is back in Vienna. **Macarons: ¥170 each (front).**

6

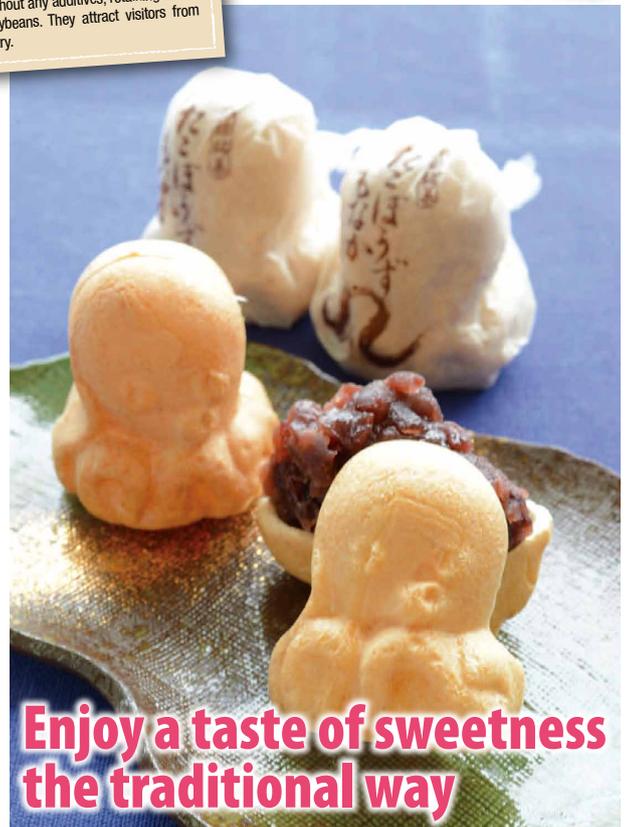
Takobozumonaka (10 cakes): ¥1,540 — The fragrant doughy outside is filled with bean jam made from Hokkaido Dainagon soybeans. They are cooked in a large pot without any additives, retaining all the flavor of the soybeans. They attract visitors from across the country.

7

Mixed berry pancakes: ¥830 — Loaded with raspberries, blueberries, and strawberries. Sandwiched between the fluffy pancake dough is whipped cream and custard. Have it topped with raspberry sauce for a bit of tartness.

8

Compote rouge: ¥370 (front) — Raspberry chocolate cake. **Melon balls: ¥390 (back)** — Pieces of juicy muskmelon on a Swiss roll with whipped cream and custard.



Enjoy a taste of sweetness the traditional way

Vibrantly colorful pancakes

8 JR Kumatori Station

HANS Yogashi-ten Kumatori-ten

☎072-451-0056

We use farm-fresh fruits and various handselected ingredients in order to fulfill our goal of providing better products at reasonable prices. We use Calpis-brand whipped cream with its distinctive sweetness and melt-in-your-mouth consistency, and our generously large pancakes are delicious to the last bite.

📍1-9-7 Okubonaka, Kumatori-cho, Sennan-gun
🕒9:30-20:00, Sat 10:00-19:30 (LO 19:00)

🚗None 🪑53 seats
🚗🚶🏻Head southeast from the east exit at Kumatori Sta. 2 min. by foot.
🌐www.hans-yougashi.com/



7 Nankai Tadaoka Station

Keiki Hausu Rivage Tadaoka-ten

☎0725-20-3678

This popular bakery has expanded to four locations in Senshu. In addition to placing take-out orders for cakes, parfaits, and other items from the café menu. Have a luxurious day out and enjoy dessert dishes that only a bakery can provide.

📍1-7-6 Tadaokanaka, Tadaoka-cho, Semboku-gun
🕒9:00-21:00, café 9:00-20:30 (LO 20:00)

🚗None 🪑30 seats
🚗🚶🏻Head northwest from Tadaoka Sta. and turn north on Prefectural Route 204. 5 min. by foot.
🌐www.rivage.jp/



6 Nankai Kaizuka Station

Hayashi Hosendo

☎072-422-2257

This long-established bakery, established in 1906, is the maker of Kaizuka's famous Takobozumonaka confection. It comes from mythical giant octopus ("tako") that used to protect Kishiwada Castle from enemies, and it is popular throughout Japan as a good-luck charm for those who want a male child ("bozu") or a promotion.

📍86 Umizuka, Kaizuka-shi 🕒8:00-18:00
🕒Thu 🪑None 🚗4 spaces (free)

🚗🚶🏻Head northeast from the east exit of Kaizuka Sta., turn southeast at the end of the street, and proceed to the western corner of Kaizuka intersection. 4 min. by foot.
🌐None



5 Nankai Tarui Station

Okashi Kobo Antore Honten

☎072-484-4104

The owner, who received training at Maxim's de Paris in Tokyo among other places, has won numerous awards in confection contests in Japan and abroad. He effortlessly showcases his talents with freezing techniques, from cut cake pieces to whole cakes.

📍3-37-35 Tarui, Sennan-shi
🕒9:00-20:00, café 9:00-18:00

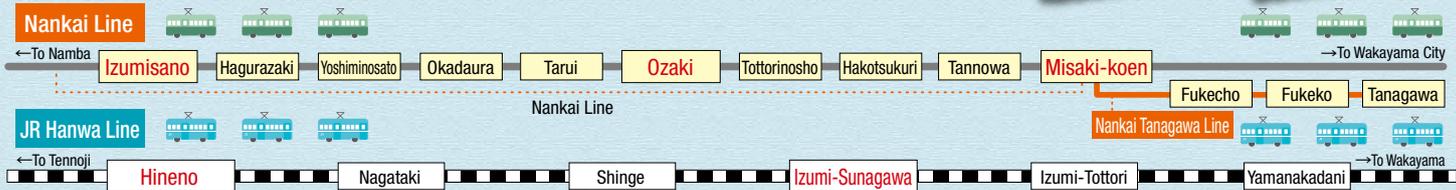
🚗None 🪑16 seats
🚗🚶🏻Turn southeast onto Prefectural Route 255 from Tarui Sta., and then southwest at Tarui intersection. 15 min. by foot.
🌐www.cake-entree.com/



Senshu Delectables Railway Area Guide

Check out these superb fisherman's dishes and vegetable lunches!

Izumisano South
Sennan
Hannan
Tajiri
Misaki



* Express and limited express train stations are in red.

Enjoy great seafood at fair prices!



Kaisendon meal combo: ¥700. Includes pickled maguro tuna, octopus, squid, horse mackerel, and other colorful ingredients. Whet your appetite with its semi-sweet soy sauce base.



1 Enjoy a wide variety of dishes made from fresh fish! 2 The restaurant is next door to a seafood seller.

Proprietor Takeshi Takemoto: "Try the daily special or a mixed platter tailored to your party size."



Nankai Tanagawa Line Tanagawa Station

Uotetsu

☎ 072-492-3811

This fish restaurant has been locally operated by a seafood seller for 40 years straight. Enjoy fresh fish prepared a variety of ways, including cooked seafood and tempura, all from nearby Fuke Port. Try hamo (sea eel) dish from June to Nov.

☑ 2326-8 Tanagawa Tanigawa, Misaki-cho, Sennan-gun ☎ 11:00-14:30, 16:00-20:00 ☎ Tue, Wed ☎ 14 seats ☎ 9 spaces (free) ☎ ☎ Head west along Prefectural Route 65 from Tanagawa Sta. 2 min. by foot. ☎ None

Amazingly fresh ingredients!



Lunch C: ¥1,550. Your choice of three daily pasta options alongside colorful vegetables, carpaccio, frittata, and more. Includes bread, dessert, and a beverage.

Nankai Yoshiminosato Station

Cafe Kuon

☎ 072-465-3399

Enjoy authentic Italian food and tea in this comfortable café with a cool, refreshing atmosphere. It is a popular destination due to the unusual plants from around the world that are kept on the terrace, selected by plant hunter Seijun Nishihata.

☑ 3-25 Rinku Port Kita, Tajiri-cho, Sannan-gun ☎ Lunch 11:00-14:00, café 14:00-16:00 (LO 15:30), dinner 18:00-22:00 (LO 21:00) ☎ Tue (the next day if a public holiday) ☎ 34 seats ☎ 5-10 spaces (free) ☎ ☎ Head north from Yoshiminosato Sta. and go past the Tajiri Sports Complex. 17 min. by foot. ☎ www.intefee.jp/cafe



1 The terrace is a great place to enjoy the sea breeze in spring and summer. 2 It has an out-of-the-ordinary resort feel.

Proprietor Kazuhiro Mukai: "It has quite a grown-up atmosphere in the evening. It's a great place to celebrate birthdays and anniversaries."



Wholesome, healthy lunches



Nankai Misaki-koen Station

Misaki-no-Yasai Cafe

☎ 072-492-6955

Our popular vegetable lunches are prepared by hand, one by one, using chemical-free organic vegetables picked locally and limited to the first 20 customers. Enjoy the delicious power of fresh vegetables received from Mother Nature's bounty.

☑ 3990 Tannowa, Misaki-cho, Sennan-gun ☎ 11:30-16:00 ☎ Days ending in 1 or 5 ☎ 30 seats ☎ None ☎ ☎ Misaki-koen Sta. west exit ☎ None

The vegetable-filled vegetarian lunch: ¥800. Fresh free-range chicken eggs are used for the tamago kake gohan (rice with raw egg) and soft-boiled eggs. Includes taro pudding and homemade dessert. Homemade green smoothie: ¥500.

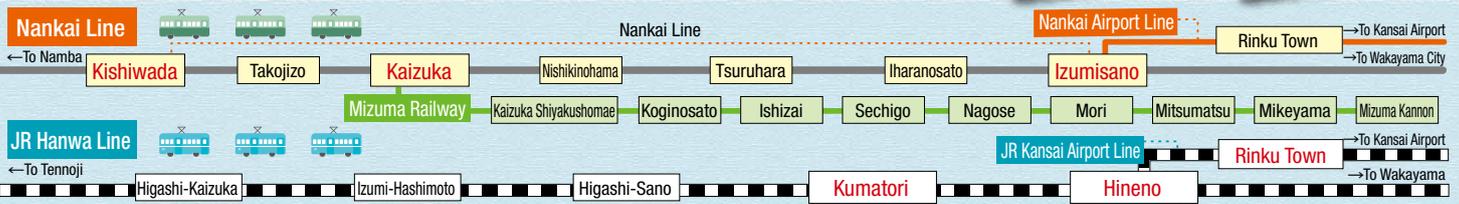
Proprietor Yuki Miyagi: "We use chemical-free rice and chemical-free, additive-free miso."



Senshu Delectables Railway Area Guide

Comforting Japanese, Napolitan or Hawaiian—what are you in the mood for today?

Kishiwada South
Kumatori
Kaizuka
Izumisano North



* Express and limited express train stations are in red.



1 Some of the wood panelling from the early Showa period has been used for the interior, which is fully equipped with private booths. 2 Located on a footpath between rice fields.

Sora lunch: ¥1,080. Includes soboro with ankake sauce and furofuki daikon radish as well as other colorful, healthy side dishes just brimming with local farm-fresh produce.

Nankai Kaizuka Station

Kominka Sora Café

☎ 072-493-8003

This café is a 70-year-old house with some modernizing renovations. The female owner is a cooking teacher whose skills are on full display with tantalizing vegetable-filled dishes. Feel rejuvenated with the warm and comforting taste of Japanese-based dishes.

📍3-7-5 Umizuka, Kaizuka-shi ☎ Lunch 11:00–15:00 (LO 14:30), café 15:00–17:30 (LO 17:00) 📅 Thu, Sun, public holidays 📅 26 seats 📍 4 spaces (free) 📍 Head southwest from the west exit of Kaizuka Sta., and turn north at the eastern corner of the Yamaha music school. 5 min. by foot. 🌐 www.sora-cafe.com/

Owner Mariko Moribe: "Try our hamburger steak and pasta of the day (¥1,080 each)."



Even the use of dishes is selected with care.

Relaxing lunch: ¥1,850. Choose one of three options for the main dish, such as tempura or Japanese-style hamburger steak. The rice is twenty-grain rice. Getting a reservation is recommended.

Proprietor Hiroshi Yamaguchi: "Guests can enjoy the beautiful sunset as the sun sinks below the horizon at dusk."



1 The changing seasons can be enjoyed like a landscape painting through the large windows. 2 In the attached art gallery, works of art from around the country are displayed and available for sale.

JR Kumatori Station

Tsurugi

☎ 072-451-3733

Japanese-style café dining near tranquil Juniyaike. Enjoy lunch or tea in a comfy old-fashioned space with matching antique furniture. The restaurant is popular as a reservation-only banquet facility in the evening.

📍4-1351-1 Okubominami, Kumatori-cho, Sennan-gun ☎ Lunch 11:00–14:00, café 14:00–18:00, dinner 18:00–22:00 📅 Tue (the next day if a public holiday) 📅 44 seats 📍 25 spaces (free) 📍 About 10 min. by car from Kumatori Sta. 🌐 www.tsurugi.com/

A healthy, vegetable-filled lunch

Chef Kunio Takahashi: "Enjoy a hot meal full of seasonal ingredients!"



Nankai Takojizo Station

Ganko Kishiwada Gofuso

☎ 072-438-1162

This location, with its spacious landscaped garden, was the second residence of a zaibatsu (industrial conglomerate) in the early Showa period. At the charming Japanese house, you can enjoy course meals and individual dishes full of seasonal flavor, including kaiseki/banquet meals, sushi, and famous tofu/yuba dishes.

📍18-1 Kishiki-cho, Kishiwada-shi ☎ 11:00–22:00 (LO 21:30) 📅 None 📅 250 seats 📍 100 spaces (free) 📍 Head north from Takojizo Sta. 3 min. by foot. 🌐 www.gankofood.co.jp/yashiki/gofuso/

JR Kumatori Station

Yoshoku Pikkorosa

☎ 072-461-2535

This charming Western restaurant has a café-style interior. In addition to our à-la-carte options, we offer combo meals with generously sized platters consisting of hamburger steak, deep-fried prawns, and other entrées. Deciding what to order is no easy task, so feel free to take your time!

📍224-5 Kamikawaraya, Izumisano-shi ☎ 11:30–14:30 (LO), 17:30–21:30 (LO) 📅 Mon (the next day if a public holiday) 📅 15 seats 📍 5 spaces (free) 📍 Head northeast from Kumatori Sta. and turn northwest on Nat'l Route 170. 5 min. by foot. 🌐 www.pikkorosa.com/

Owner and chef Kaoru Nagamune: "Visit day or night with friends, family, or your date!"



The Piccolo combo includes deep-fried prawns, ginger-fried pork, and more (front). The Rossa combo comes with hamburger steak, an omelette on rice, or deep-fried prawns (back). ¥1,200 each.

📍 The open kitchen lets you enjoy the wafting aroma of food being prepared.

These meal combos will move fans of Western food to tears!



1 The building is a tangible cultural property of the city of Kishiwada. 2 Enjoy dishes full of seasonal flavor in a great location overlooking a garden that reflects the variations of the seasons.

Enjoy exquisitely fresh fisherman's food!



Nankai Takojo Station

Ryoshiya Sachi

☎072-430-0758

Located at the Kishiwada fish market, this restaurant is directly operated by a local seafood company. We offer a variety of colorful dishes made using Senshu's famous conger eel, Izumi octopus, and other seafood. Another notable dish is our steamed conger eel rice bowls (¥1,010) made using our traditional grilling sauce.

📍Kishiwada Fish Market, 11-1 Jizohama-cho, Kishiwada-shi ☎11:00-14:00 (LO 13:50), 17:00-22:00 (LO 21:30) 休Tue (open if a public holiday) 座40 seats 立60 spaces (free) 交通Head northwest from Takojo Sta. About 8 min. by car. 🌐r.gnavi.co.jp/escy00uj0000/

Steamed conger eel platter: ¥2,160. Steamed and then grilled to eliminate the excess fat for great flavor. A-la-carte dishes also available, including sashimi, tempura, and dashimaki.



- 1 Terrace seating surrounded by bright fishing banners.
- 2 Located next to the port, guaranteeing exquisitely fresh seafood.

Staff member Risa Ikeda: "We have hot pot dishes in the evening (¥2,880 per person). We hope you stop by!"



Napolitan food: a feast for the eyes and the mouth.

Napolitan pizza and pasta course meal: ¥2,500. Enjoy deluxe pizza varieties like gorgonzola and persimmon or mackerel pike and baby leaf salad.



Nankai Izumisano Station

Pizzeria S Di Piu

☎072-464-1320

We offer Naples-style Italian cuisine at a Marine that also resembles Naples. Enjoy authentic Napolitan pizza cooked in a locally made-to-order pizza oven or dishes made using Senshu seafood.

Staff member Takahiro Deguchi: "During hunting season, we also serve wild boar from Inukiyama. We can prepare your food the way you like it."



1 The restaurant offers a pleasant view of the marina.

📍Izumisano Kanku Marina, 6 Rinkuoraikita, Izumisano-shi ☎11:00-15:00 (LO), 18:00-21:00 (LO) 休Tue 座62 seats 立Free parking available at the Izumisano Kanku Marina parking lot 交通Head north from Izumisano Sta., cross Rinkuaita No. 4 intersection, and turn south. 15 min. by foot. 🌐www.la-scuderia.com

Enjoy fresh vegetables and pizza!



Staff member Yumi Ichiki: "We accept reservations for wedding parties, anniversary celebrations, girls' get-togethers, and other group events at any time."



Mizuma Railway Ishizai Station

Cheese cake & Vegedining seed

☎072-424-2081

Try our popular oven-baked pizza and dishes made using chemical-free vegetables delivered from Senshu farms. Our preparation methods coax the most flavor possible out of the ingredients. The cheesecake we're developing is also superb!

📍1F, 553-2 Ishizai, Kaizuka-shi ☎11:00-15:30 (LO 14:30), 18:00-23:00 (LO 22:00), Sat & Sun 24:00 (LO 23:00) 休None 座42 seats 立15 spaces (free) 交通Head southwest along Prefectural Route 30 from Mizuma Railway Ishizai Sta. 2 min. by foot. 🌐www.e-seed.info/seed_honten.html

Oven-baked margherita pizza lunch combo: ¥1,180 (tax not included; pizza available separately in the evening for ¥1,080). Brightly colored farm-fresh bagna cauda: ¥880.



- 1 A comfortable restaurant interior with lots of sunlight.
- 2 Japanese oak firewood is stacked by the door for use with the wood-fired oven.

A great lineup of Hawaiian dishes!



Nankai Izumisano Station

Hale'aina

☎072-462-1773

The owner, who loves Hawaii, has adapted local street dishes in a unique way. "Aloha Night" and live hula dancing events are held monthly so guests can enjoy a taste of Hawaii.

📍2F, 1-2-34 Takamatsukita, Izumisano-shi ☎11:00-15:00 (LO), 18:00-21:00 (a.m.) 休Tue 座24 seats 立None

交通Head southwest from Izumisano Sta. 1 min. by foot. 🌐r.gnavi.co.jp/ka3z200/

Superb garlic shrimp: ¥900 (front). Original loco moco: ¥800 (back right). Ahi poke: ¥750. Blue Hawaii: ¥800. Longboard Hawaiian beer: ¥700.



Owner Hirofumi Shimonaka: "Over 300 kinds of cocktails! We'll make it the way you like it!"



- 1 The interior features a beach theme, decorated with pennants from Hawaiian universities and Hawaiian kitsch.
- 2 A charming hibiscus is painted on the wall.



Dishes with seasonal variety—a treat for the eyes as well as the mouth!

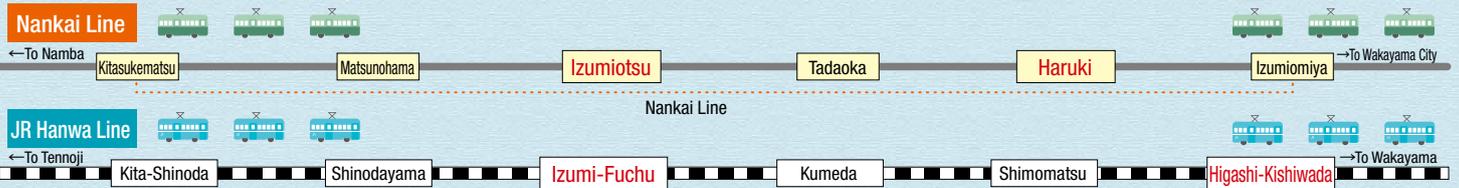


Sumire for special lunch banquets: ¥3,218. Eight dishes in all, including our popular yuba nabe (hot pot). The dishes included vary by month. Our lunchtime-only bento boxes are also popular.

Senshu Delectables Railway Area Guide

A diverse collection of restaurants, from barbecue to nabe, noodles, and bars.

Izumiotzu
Tadaoka
Izumi
Kishiwada North



* Express and limited express train stations are in red.

Triple Western-style platter— a great deal on a single plate.

Combo B: ¥1,750. Hamburger steak, deep-fried prawns, bite-sized pork cutlet, creamy soup, rice or bread, and coffee.

Proprietor Yoshihiko Sunahara: "We have a kid's meal (¥1,080) for younger children."



Nankai Tadaoka Station

Resutoran Horun

☎ 0725-23-0966

This Western-style restaurant has been in business for 30 years. The chef puts his best effort into every item, including our demi-glace sauce made by simmering vegetables and beef and chicken bones for two hours.

☎ 2-6-36 Tadaokakita, Tadaoka-cho, Senboku-gun
☎ 11:30-14:30 (LO 14:00), 17:00-21:00 (LO 20:30)

☎ Mon ☎ 22 seats ☎ 16 spaces (free)
☎ ☎ Head northeast from Tadaoka Sta. and turn northwest onto Satsuki-dori. 13 min. by foot. ☎ None

Virgin soy sauce (front) and kamatama (back left): ¥670 each. Bukkake (back left): ¥820. Our beautiful, shiny noodles are comparable to quality sashimi.

Noodles with a shininess and texture like sashimi

Proprietor Yoshitsugu Sakaguchi: "We also have extra-value combo meals and women's course meals."



JR Shimomatsu Station

Hagakure Shimomatu-ten

☎ 072-428-2318

Authentic Sanuki udon made with locally popular flavors. Our noodles are made by foot-kneading original Hagakure flour until the flavour is just right, with an exquisite sheen that goes down smoothly.

☎ 3-7-34 Shimomatsu-cho, Kishiwada-shi
☎ 11:00-22:00 (LO 21:30) ☎ None ☎ 84 seats
☎ 15 spaces (free; overflow parking lot also available)

☎ ☎ Head east from Shimomatsu Sta. and turn south onto Prefectural Route 30. 5 min. by foot. ☎ www.kyoshofood.com/

1 We have a spacious tatami room and are popular for banquets. We also offer nabe and banquet course meals. 2 The exterior resembles a nostalgic country farmhouse.

JR Izumi-Fuchu Station

Nabeya Taitan Izumifuchu-ten

☎ 0725-43-0151

Our popular taitan nabe (hot pot) dishes are made from simmering specially ordered dried sea cucumber and dried shrimp in soup stock for over six hours. In addition to our two basic kinds of chanko nabe, we have four types of white miso nabe (including "shirode taitan") that can be enjoyed with our wide à-la-carte selection.

☎ 1-3-3 Fuchu-cho, Izumi-shi

☎ 17:00-24:00 ☎ No regular closed days

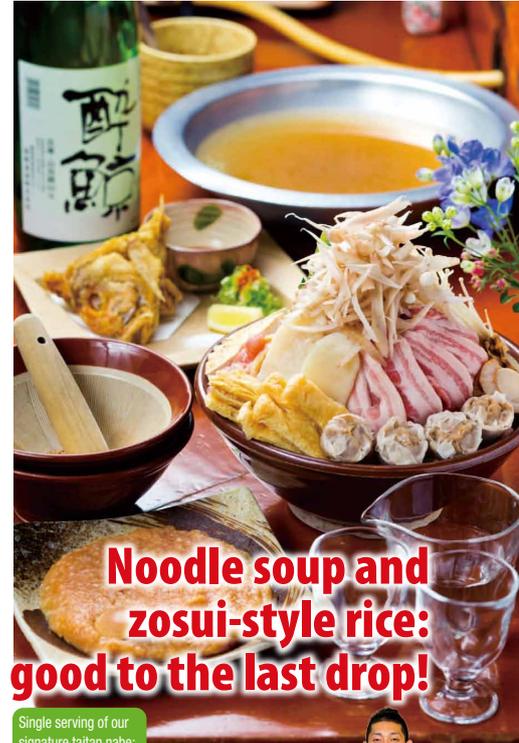
☎ 28 seats ☎ None

☎ ☎ Head east from the east exit of Izumi-Fuchu Sta. 3 min. by foot.

☎ www2.sensyu.ne.jp/~chacol/



1 Counter seating and sunken kotatsu seating available.
2 The restaurant and sign are someone hidden, set back from the shopping street by the train station.



Noodle soup and zosui-style rice: good to the last drop!

Single serving of our signature taitan nabe: ¥1,500 (for two or more people). Deep-fried tiefish heads: ¥450. Japanese sake (various brands): ¥600 and up per cup. Nabe hawfinch ramen: ¥300. And more.

Proprietor Mitsutoshi Kinjo: "We also have our bigger Kishiwada and Izumi-Chuo locations. I hope you'll stop by!"



A long-established restaurant serving Western food and negiyaki for over 40 years

Nankai Izumiotzu Station

Kappa

☎ 0725-33-5775

This popular restaurant has served Western-style barbecue and negiyaki for over 40 years using old-fashioned cooking methods. Our tender Iga beef is superb. Free rice and miso soup during lunchtime on Sat, Sun, and public holidays!

☎ 23-49 Asahi-cho, Izumiotzu-shi ☎ 17:00-22:30 (LO 22:00); Sat, sun and public holidays 11:30-22:30 (LO 22:00) ☎ Mon (no fixed closed days)

☎ 53 seats ☎ 14 spaces (free)

☎ ☎ Head southeast from Izumiotzu Sta. 3 min. by foot. ☎ R.gnavi.co.jp/44tarbpm0000/

Third-generation proprietor Kenno Katsuaki: "Even individual diners are welcome. Please stop by for lunch on the weekend!"



1 Many people come in for drinks in the evening, and the tatami room can be rented for banquets. 2 The restaurant is designed like a stylish pub.

Our trademarked original Sobapira: ¥780. We have a wide variety of sake and three "drink sampler combos" for ¥800.

Start with this! Our popular variety skewer combo.



Variety skewer combo—assortment of five: ¥810 (with cabbage chunks). Contents vary daily. Grated yam genkikyaki (with Worcestershire sauce): ¥730.

1 Eye-catching southern-style exterior, located in a residential area.
2 Hand-finished interior with surfboards and other ocean-related paraphernalia.



JR Higashi-Kishiwada Station

Kushiya Garyu

☎072-437-3999

We have a huge selection of popular Japanese à-la-carte dishes, including some 90 kinds of grilled and deep-fried skewers. Our variety combo, with grilled skewers that can accommodate any number of diners, are a favorite. Our comfortable restaurant has a laid-back atmosphere with reggae music and Southern beach décor.

☎3040 Kamimatsu-cho, Kishiwada-shi
☎17:00—about 24:00 ☎Mon 24 seats
☎None ☎☎Head northeast from Higashi-Kishiwada Sta. 10 min. by foot.
☎r.gnavi.co.jp/b6uarun80000/

Proprietor Takao Yasuoka: "We have plenty of seafood, including Senshu's famous deep-fried gatcho (¥594)."



JR Izumi-Fuchu Station

SANGOBAR

☎090-7872-6487

Enjoy numerous original Chinese dishes created by the proprietor, who was trained, in Chinese and Western cuisine. Our vegetables are grown under contract at a farm, and our fish is purchased from Senshu fish sellers. Only the best ingredients are selected for our innovative menu items.

☎3-16-20 Fuchu-cho, Izumi-shi ☎17:30-1:30 (a.m.)
☎Sun ☎19 seats ☎2 spaces (free)
☎☎Head southeast from the east exit of Izumi-Fuchu Sta. 7 min. by foot. ☎None



1 Our inviting all-glass façade is appealing to female customers.
2 The brightly lit interior includes a table (for six) beyond the counter.

Proprietor Ioka Akinobu: "Our daily specials, which depend on what we buy that day, always sell out."



Prosciutto ham with seedless parsimony marinade: ¥518 (front). Mayonnaise prawns: ¥410 (back). Red wine sangria with fruit and cinnamon: ¥464.

Enjoy limited-time beverage refills with innovative Chinese dishes!



JR Izumi-Fuchu Station

Soba Kusaka

☎0725-24-8576

Only the flour needed for that day is ground with a mortar and hand-kneaded. This popular restaurant is particular about how the soba-making process is carried out. Our dishes made from fresh seafood sent directly from Wakayama—unusual for a soba restaurant—are also popular.

☎2-2-14 Higashitoyonaka-cho, Izumitsu-shi
☎11:30-15:00 (LO 14:30), 18:00-22:00 (LO 21:30)
☎Mon evening (open if a public holiday), Tue
☎24 seats ☎6 spaces (free) ☎☎Head north from Izumi-Fuchu Sta. 7 min. by foot.
☎www.soba-kusaka.com



Soba made from mortar-kneaded buckwheat flour

Season-limited oyster tempura combo: ¥1,620 (evenings). The succulent oysters and refreshing soba noodles go superb together. You can switch it with kakesoba (soba noodles in broth) if you like.

Proprietor Naoya Kusaka: "Both soba lovers and sake lovers are sure to be satisfied. Please stop by!"



1 Hamaguri soba, available only January through March: ¥1,365.
2 The soba flour is hand-kneaded by the proprietor to bring out its aroma and eliminate bitterness.



Kisaragi course meal: ¥7,344. This deluxe meal consists of ten items, including an appetizer, hors d'oeuvres, maguro-yukke, salad, entremet, premium salted tongue, premium roast, and stone-cooked bibimbap. The beautifully marbled meat is melt-in-your-mouth delicious!



The chef's pride and joy: a full course meal prepared using choice meat

Staff member Aya Mutsuura: "The annex has a free day-care center. This is a great place to bring small children."



Nankai Haruki Station

Pusan Michikawa Nakaicho Honten

☎072-444-0558

This restaurant is popular among women and families—a modern space with private booths where you can relax and enjoy Korean barbecue or full course meals. Taste premium, A5-grade meat, carefully selected for quality rather than location of origin. A reservation is recommended on weekends.

☎1-2-6 Nakai-cho, Kishiwada-shi
☎11:30-15:00, 17:00-23:00 (LO 22:00)
☎Tue (the next day if a public holiday) ☎82 seats
☎30 spaces (free) ☎☎Head southeast from Haruki Sta. and turn Northeast at Arakicho Nishi intersection. 18 min. by foot.
☎www.pusan-group.com/honten.html

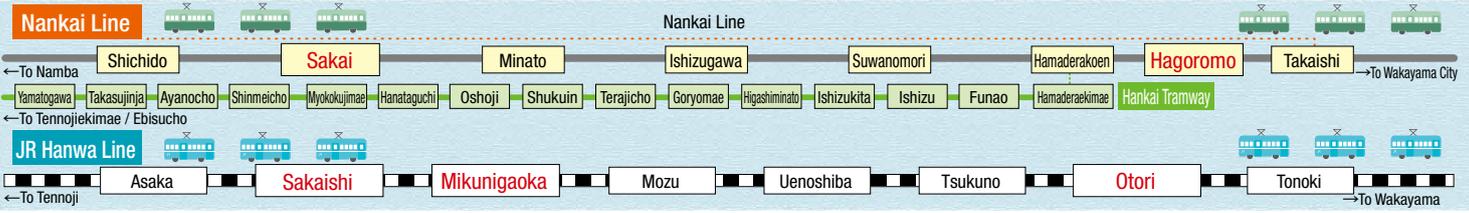


1 Both regular table seating and sunken kotatsu-style seating available. 2 This long-standing restaurant has been in business for 35 years. It was completely renovated in 2012.

Senshu Delectables Railway Area Guide

Discover many one-of-a-kind restaurants, including traditional Japanese takoyaki (octopus dumplings) and hotel buffets.

Sakai Takaishi



* Express and limited express train stations are in red.



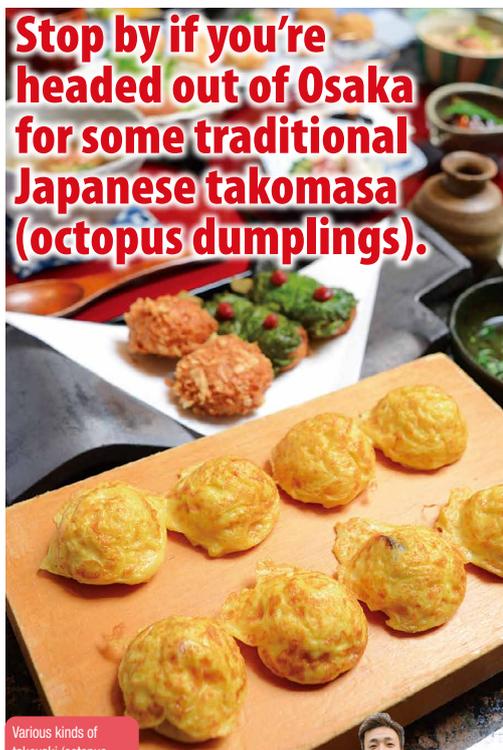
Crispy, crunchy, and juicy!

Roast pork cutlet and deep-fried prawn platter, our most popular item: ¥1,200. Includes free rice, miso soup, and pickles. The Worcestershire sauce flavor is unchanged since the restaurant's founding.

JR Otori Station
Takomasa Chikusuitei Otori-ten
 ☎ 072-260-5500

Our luxurious "takoyaki kaiseki" (octopus course meal) can be enjoyed while you look out at the charming garden — a rare pleasure these days. All our food, including our unique takoyaki (octopus dumplings) and other octopus dishes, is colorful and delicious.

📍5-508-2 Otorihigashi-machi, Nishi-ku, Sakai-shi
 🕒11:00-21:00 (LO 20:30) 🚫No fixed closed days
 🪑60 seats 🪑10 spaces (free)
 🗺️📍Head east from Otori Sta. and turn north on Prefectural Route 30. 10 min. by foot.
 🌐www.takomasa.co.jp/2/shop/otori-chikusuitei/kaiseki.html
 <Hamadera location>
 ☎072-280-1500
 📍1-338-1 Hamadera Ishizu-cho Nishi, Nishi-ku, Sakai-shi



Stop by if you're headed out of Osaka for some traditional Japanese takomasa (octopus dumplings).

Various kinds of takoyaki (octopus dumplings) and takoyaki kaiseki: ¥3,600. Everything is made using octopus, from the appetizers to the soup, the side dishes, and even the sherbet. 7 dishes, 14 varieties in all.

Proprietor Naoya Kotani: "Come enjoy the new appeal of takoyaki, the food Osaka is known for."



1 Our restaurant is just like a high-class establishment, including a garden with the sound of running water and rejuvenating bamboo trees.
 2 The charming exterior with a side door.

Proprietor Takeshi Koga: "Enjoy authentic taste in generous helpings at affordable prices!"

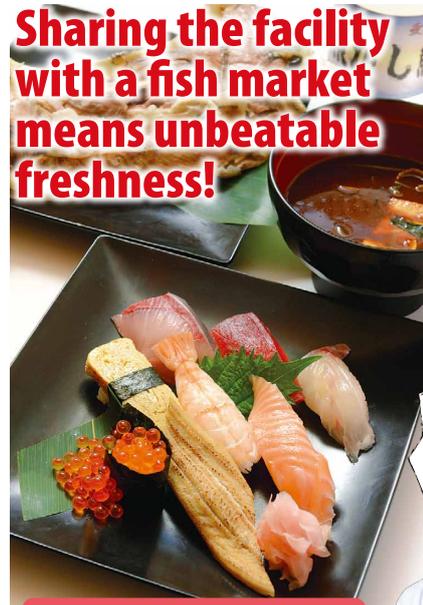
Nankai Koya Line / Nakamozu Station
Tonkatsu Yoshoku Senmonen Aji-no-Mise Ichiban
 ☎ 072-257-2500

This long-standing restaurant has maintained its traditional flavors over the 40 years since its establishment. The pork cutlets are made from unique bread flour and pork that varies in place of origin according to the cut. The frying time is well-timed so that the cutlets finish cooking by residual heat for a result that is surprisingly juicy and tasty.

📍6-882-3 Nakamozu-cho, Kita-ku, Sakai-shi
 🕒11:30-23:00 (LO 22:25) 🗓️1st Wed of the month
 🪑25 seats 🪑Parking agreement (60 min. free)
 🗺️📍Head southeast from the south exit of the Koya Line Nakamozu Sta. and turn south at the first railroad crossing, 5 min. by foot. 🌐r.gnavi.co.jp/3z0j4hd90000/



Seafood gratin combo: ¥1,728. Includes salad, soup, bread, four types of homemade desserts, and coffee. Also includes the pasta of the day for an extra ¥432.



Sharing the facility with a fish market means unbeatable freshness!

Nankai Sakai Station
Dekaneta Uogashizushi
 ☎ 072-228-0448

With a favorable location shared with a fish market, our restaurant offers two pieces of fresh amberjack or salmon for ¥216. With such low prices, the place stays busy until late in the evening. Our fluffy, flavorful homemade omelets are also popular.

📍Sakai Fish Market, 2-4-28 Sakaebashi-cho, Sakai-ku, Sakai-shi 🕒18:00-3:00 (a.m.) (closes early if the fish runs out) 🗓️Tue 🪑40 seats
 🪑30 spaces (free, shared with the fish market)
 🗺️📍Head west from the south exit of Sakai Sta. 1 min. by foot. 🌐uogashi.on.omisenomikata.jp/

Staff member Munehiro Sakon: "Our authentic sushi is quite inexpensive. We are also proud to use quite large pieces of fish."

1 Customers can sit at the counter and watch the chef perform with the kitchen knives. 2 Being close to the train station, the restaurant is popular for staying open until late.

Owner and chef Kaoru Nakamichi: "Please stop by, even if just for hors d'oeuvres and wine."

Nankai Takaishi Station
ALMOLO
 ☎ 072-264-1138

This long-standing 36-year-old restaurant is a favorite among the locals. It offers course meals and à-la-carte dishes consisting of European cuisine—French and Italian in particular. The patisserie is also popular.

📍3-3-16 Kamo, Takaishi-shi 🕒11:15-14:30, 17:30-22:00 (LO 21:30), café 10:00-22:00
 🗓️Wed 🪑34 seats 🪑3 spaces (free)
 🗺️📍Head north from Takaishi Sta., turn east on Prefectural Route 219, and turn north at the third traffic lights. 13 min. by foot. 🌐www.almololo.jp



Authentic hand-kneaded noodles

Proprietor Keisuke Yahata: "We put a lot of effort into our dishes. I hope you come and try some freshly cooked food."



Go to town on some curry and cheese outlets: ¥1,100 (front). Go for a bowl of deluxe Hachiman udon with all the toppings: ¥980 (back).

Nankai Ishizugawa Station

Teshigoto Udon Kobo Hachiman

☎ 072-245-5771

Our restaurant is famous as the judges' winner of the Japanese 2014 Grand Prix for udon. Our great-tasting udon soup uses homemade noodles made with great care and select soup stock. Because our fundamentals are sound, you can expect all our dishes to be equally delicious.

☎ 4-14-1 Hamaderaishizu-cho Nishi, Nishi-ku, Sakai-shi
 ☎ 11:00-15:00 (LO), 17:00-21:00 (LO); Sat, Sun, and public holidays 11:00-21:00 (LO)
 ☎ Mon (the next day if a public holiday) ☎ 30 seats
 ☎ 15 spaces (free) ☎ Head west from Ishizugawa Sta. and turn south on Prefectural Route 204. 3 min. by foot.
 ☎ r.gnavi.co.jp/nzdaarcn0000/

1 Our red banners stand out. 2 Women can feel at ease coming alone and relaxing here.



Located near the train station, this café is very convenient.



Mushroom calzone with prosciutto ham (jamón serrano): ¥1,080. Choose a wine that suits your meal, your wine preferences, or your budget.

1 Located by the train station, open from early until late. 2 Equipped with four wine sellers, we have a real wine list to choose from.



Nankai Takaishi Station

café marquee

☎ 072-265-2221

Enjoy breakfast meal combos, daily lunch specials, and Italian à-la-carte dishes in the evening. We're famous among wine-lovers and have a great selection of more than 50 kinds.

☎ 1F, Appia Takaishi, 1-9-1 Ayazono, Takaishi-shi
 ☎ 7:00-23:00 (LO 22:00, Fri and Sat until 24:00 (LO 23:00)) ☎ Thu ☎ 38 seats ☎ 200 spaces (Shared with the building. 120 minutes free if meal/drinks are at least ¥1,000. Free after 17:30.)
 ☎ Head east from Takaishi Sta. 1 min. by foot.
 ☎ www.cafe-marquee.com

Staff member Marina Shimoda: "Our owner, who has several wine qualifications, can handle any request."



Representative Mayumi Yukawa: "Refresh your mind and body with healthy food and coastal scenery."



Dish of the week: ¥900 (lunch), ¥950 (dinner). Changes each week. Comes with two main dishes, a side, rice, miso soup made from hand-made miso, and pickles.

Nankai Sakai Station

community café pangea

☎ 072-222-0024

This café was renovated from a marina warehouse. Designed to resemble a house-style café, it serves food made from organic vegetables as well as house-brand herbal tea and coffee roasted from select beans.

☎ 5-9 Ebisujima-cho, Sakai-ku, Sakai-shi
 ☎ 11:00-19:00, Tue 12:00-19:00, Sat 12:00-22:00
 ☎ Mon ☎ 30 seats ☎ 2 spaces (free)
 ☎ Head south from the north exit of Sakai Sta. and go west along the Tate River 5 min. by foot.
 ☎ www.pangea-sein.com/

1 You might mistake the building for a factory, but it's completely different inside. 2 Enjoy the open space inside. Has a view of the sun setting over the marina.



Japanese chef Koji Nakagawa: "We offer Japanese-Western-Chinese fusion cuisine made from seasonal ingredients for low prices."



Nankai Ishizugawa Station

Izakaya Resutoran OKAIRiNa Sai

☎ 072-244-0088

Enjoy creative Japanese dishes made with Western flavors and authentic Chinese dishes prepared by a real chef, with a lunch buffet during the day and pub-style à-la-carte dishes in the evening.

☎ 1F, Rinkai Hotel Ishizu, 2-4-10 Hamaderaishizu-cho Nishi, Nishi-ku, Sakai-shi
 ☎ 11:00-14:30 (LO 14:00), 16:30-21:30 (LO 21:00)
 ☎ Sun ☎ 109 seats ☎ 160 spaces (free, shared with the hotel)
 ☎ Head west from Ishizugawa Sta. 2 min. by foot.
 ☎ www.rinkaihotel.co.jp/okairi/



1 This pub-style restaurant is located on the first floor of a hotel popular among foreign travellers. 2 Tatami room dining is available, and large groups can be accommodated.

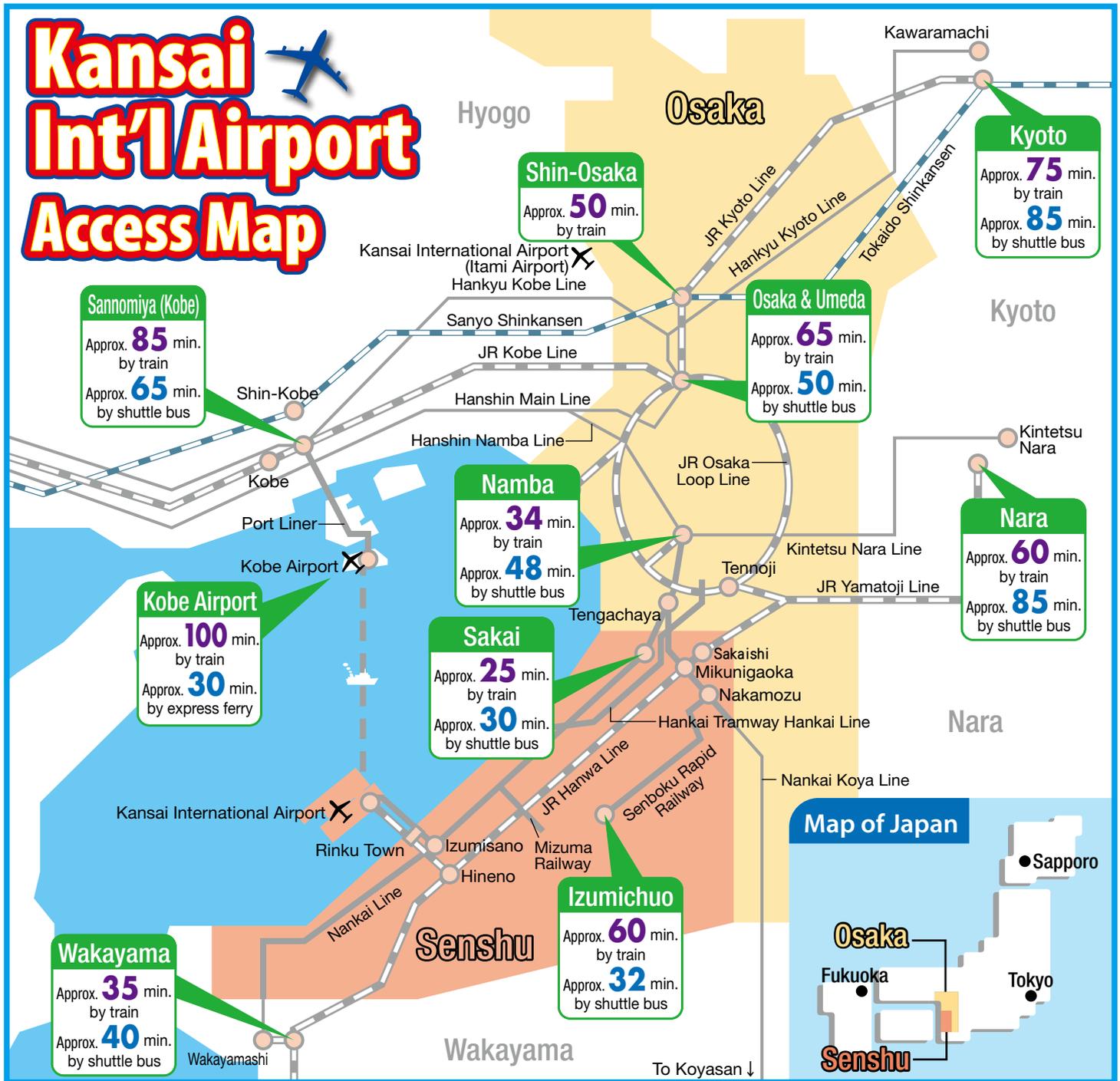
Lunch buffet: ¥860. Dishes vary daily. No time limit. Popular among neighborhood couples and office workers.



All you can eat for just ¥860!



Kansai Int'l Airport Access Map



Enjoy the view of Kansai Int'l Airport and the sense of history and culture along Senshuji Road!

The Senshu International City Marathon

Enjoy the pleasant sea breeze blowing in from Osaka Bay and view KIX as you participate in an invigorating, full-length marathon. Run to the beat of traditional danjiri festival drums and flutes along the route. Spend time visiting some of Senshu's important cultural sites such as Emperor Nintoku's tomb (largest keyhole-shaped mound in the world), Kishiwada Castle and the Japanese-style garden.

URL <http://www.senshu-marathon.jp/>

Held the third Sunday of February each year



Senshu Tourism Promotion Council

Tourism website <http://welcome-to-senshu.jp>

Facebook page <https://www.facebook.com/senshuguide>

Senshu tourism

Website



Facebook

