

Local Cuisine at the Registered Cultural Property "Kagetsuro" and Experience the Traditional Art "Katsuyama Sagicho"

Concept

Enjoy local Fukui cuisine made with regional ingredients and experience the historic traditional performance "Katsuyama Sagicho"



Katsuyama City (Fukui)

"Kagetsuro" is a nationally registered tangible cultural property, a building symbolizing the prosperity of the Meiji era (1868-1912). This location deeply reflects the region's history and culture, boasting a unique cultural background distinct from other traditional restaurants and teahouses. The annual traditional festival "Katsuyama Sagicho" in Katsuyama City, Fukui Prefecture, has a history of over 300 years. It celebrates the arrival of spring and prays for bountiful harvests.

Katsuyama City: Prosperity Through Cuisine and Textile Industry

Katsuyama City is a nature-rich area surrounded by the Kuzuryu River (a first-class river) and mountains bordering Kaga and Echizen provinces. Known for heavy snowfall in winter, its natural environment has nurtured unique ingredients, dishes, and food culture. From the Meiji era onward, the city thrived through silk reeling and textile production, driving regional economic growth. It is also renowned as a major dinosaur fossil excavation site in Japan, attracting over 1 million visitors annually.

Kagetsuro: A Building Symbolizing Meiji-Era Prosperity

Kagetsuro is a renovated former geisha teahouse, now a dining establishment, located on Kawaramachi Street—once a bustling entertainment district. Built in the 30th year of the Meiji era (1897), this two-story wooden structure features traditional Japanese architecture with an irimoya-zukuri roof style. The grand hall on the second floor showcases a unique “Umbrella Ceiling” design, where curved beams radiate outward from the center. At Kagetsuro, guests enjoy Fukui’s regional cuisine prepared with fresh local ingredients, served in a tranquil setting overlooking the first-floor garden.



Katsuyama's Local Cuisine

Katsuyama's local cuisine is deeply rooted in the region's history, culture, and natural environment. Due to heavy winter snow, preserved foods and nutrient-rich dishes evolved here. Many dishes are tied to celebrations and festivals, reflecting local lifestyles. The cuisine features fresh local vegetables and seafood, with specialties like taro root dishes and abura-age (fried tofu).

Kagetsuro Lunch

The most popular option is the "Kamaboko Bocchake Gozen," a celebratory meal featuring seasonal ingredients and the finale dish "Bokkake." In addition to standard regional courses, upgrades include special dishes like salt-grilled "Kuzuryu Katsuyama Ayu" (local trout) and "Yama Salmon." Sake pairings are available, including the exclusive "Himitsu Ippongi"—a rare sake brewed only by Katsuyama's sole brewery, Ippongi Kubo Honten, and served exclusively in local establishments.



The traditional festival "Katsuyama Sagicho," with over 300 years of history

The "Katsuyama Sagicho," with over 300 years of history, originates from the Heian-period (794-1185) "Sangusō" ritual. This New Year fire festival drives away evil spirits. Unlike other Sagicho festivals, it features unique performances and music. Drumming and dancing on elevated stages evolved as a distinct Katsuyama tradition, fostering community unity. Don't miss the "Sagicho Taiko" drumming and "Sagicho Hayashi" music—performed in red traditional robes with playful gestures, accompanied by shamisen and taiko drums.

Katsuyama Sagicho performance and hands-on experience

After enjoying a local cuisine lunch, guests experience the "Katsuyama Sagicho." Watch a live performance by local artists, then don red robes and join in drumming. Staff provide beginner-friendly guidance, ensuring everyone can participate confidently.

