

Auberge Homachi Mikuniminato

-An old port town admired around the world, a treasure trove of Japanese culture-

Concept

Enjoy a special auberge experience of blending into the local community in the historic town of Mikuniminato, where atmospheric streets remain.

From the mid-18th century to the end of the 19th century, Mikuniminato developed as a port of call for the Kitamae-bune cargo ships that connected Osaka to Hokkaido, and became the center of commercial activity. Located in Mikuni-cho, Sakai City, Fukui Prefecture, Auberge Homachi Mikuniminato is an auberge with 9 houses and 16 rooms, as well as one restaurant. The hotel consists of renovated old houses, and is based on traditional Japanese architecture, including the Kagura-tate architectural style. Our accommodation offers a special lodging experience where guests can experience the concept of a "town-wide auberge" and blend into the local community.

While immersing yourself in an extraordinary environment, take a leisurely stroll through the port town of Mikuniminato, feeling the breezes of the Sea of Japan and the Kuzuryu River, and enjoy a moment of contact with Japan's treasures, such as the lifestyle and culture that have been cultivated over many years.

Sakai City (Fukui)

Enjoy the modern life of the old port town of Mikuniminato

Mikuniminato is located at the mouth of the Kuzuryu River in northern Fukui Prefecture.

From the Edo period to the Meiji period, the port town flourished as a port of call for the Kitamae-bune, cargo ships on a shipping route connecting Osaka and Hokkaido. In the late Edo period, wealthy merchants appeared and the area became one of the major ports of call for Kitamae-bune along the Sea of Japan coast, and the area prospered to the point that the name "Mikuni" was listed in a ranking of red-light districts at the end of the Edo period. Mikuniminato is like a treasure chest where Japanese culture brought by Kitamae-bune trade and the unique architectural style of the area have survived through time to this day.

Auberge Homachi Mikuniminato

Auberge Homachi Mikuniminato is a long-stay accommodation facility that combines the charm of good old Japan with modern comfort.

The facility features 16 guest rooms in 9 renovated old houses and one restaurant, and is designed with traditional Japanese architectural styles, providing visitors with an extraordinary experience. In addition, by spreading the nine accommodation buildings, the facility offers a new style of accommodation as a "town-wide hotel" that allows guests to experience the entire region.



TATERUYOSHINO Mikuniminato

TATERUYOSHINO Mikuniminato is a restaurant that makes use of fresh ingredients from Mikuniminato and Fukui Prefecture. Produced by star French cuisine chef Ken Yoshino, who has successfully opened many world-class restaurants including MAISON TATERU YOSHINO, the restaurant offers cuisine that exceeds the expectations of all customers visiting from Japan and abroad. His cuisine, which can be enjoyed here, is characterized by a creative style that respects French traditions while skillfully incorporating local Fukui ingredients.

We promise to provide a memorable dining experience for our customers, full of delicacy, beauty and flavor

Various activities

Exclusively for guests staying at the hotel, there are activities available that allow you to experience the local history and culture, such as a town walking experience tour and a cooking experience related to the local food culture. Enjoy memorable activities that utilize the deep history of the town, which developed as a major port of call for Kitamae-bune ships, and the distinctive culture nurtured by its beautiful nature.



Architecture that evokes traditional Japanese culture

The accommodation buildings utilize traditional townhouses built from the Edo period through to the Showa period, and incorporate a Fukui-specific architectural style known as Kagura-date. This style has distinctive roof shapes and exteriors that reflect the local culture. The exterior is made of Shakudani stone, which can only be found in Fukui Prefecture, and locally sourced wood, giving the building a traditional feel while also providing modern comfort. The interior also incorporates local crafts such as Echizen washi paper.

A stay as a reward

The hotel's name, "Homachi," comes from the word signifying a state of waiting for the waves to calm down and for a favorable wind to blow before a ship can depart. Sailors would earn money by selling the cargo they brought onto the ship or by doing other loading and unloading work during that time. This led to the term "homachi" being used in Mikuni to refer to pocket money or rewards for children. We hope that our guests who come here can rest for a while before heading off to their next destination, and that their stay here will be a "reward" to them in their busy daily lives.

