





Mikuni Minato: More than a walking tour, eat, and experience!



(Choose Your Preferred Activity ♪)


Immerse yourself in a variety of traditional cultural experiences. Choose your preferred activity from **bonsai making, shamisen practice, lantern painting, or a tour of antique and fine art shops.**



基本情報	内容		備考
Location	Mikuni Minato, Sakai City, Fukui		
Meeting Time	10:30		
End Time	15:30		※Parking: Mikuni Minato Public Parking Lot
Access	5 minute walk from Mikuni Station		
Duration	5 hours		※Lunch Included
Schedule	11:00~12:00	① Cultural Experience	The cultural experience and lunch venue are selectable (separate materials available).
	12:45~13:45	Lunch Options Available	
	14:30~15:30	② Cultural Experience	
Included in Tour Price	Fees for 2 Cultural Experiences, Lunch, Guide fee		
Not Included	Transportation, Additional Beverages		
Payment	Bank Transfer or other		
Language Support	English		
Operation Period	Year-round (Except during Obon and New Year Holidays)		
Reservation Deadline	14 Days Before Booking		※Negotiable
Cancellation Policy	10 - 8 days in advance: 20%, 7 days - 2 days in advance: 30%, 1 day in advance: 40%, day of: 50%, late or no show: 100%		※Operates in Rainy Weather
Group Size (Min./Max.)	1 - 10 ppl ※Varies depending on the selected experience		※Available Upon Request
Pick Up / Drop Off	Not Available		
What to Wear	Comfortable Clothing		
Age Restrictions	Age 10 and above		
Additional Information	Please choose from bonsai, shamisen, lantern workshop, and Kondo Antiques		
	Please select one lunch option from Uoshirō, Tōu, or Toriya. If you have any allergies, please inform us in advance.		※Vegetarian Options Not Available
Contact Details	DMO Sakai Tourism Association TEL : 0776-50-3200 MAIL : info@dmo-sakai.com		
Price ※ Per Person	JPY 22000 (Not Including Tax)		(Prices are as of March 2026)



Model Course: Mikuni Minato Walking Tour with Bonsai and Shamisen Exp

Schedule	Location	Photo Examples
8:45 9:13 9:39 10:26	※Example: When visiting from Kanazawa City, Ishikawa Prefecture. Kanazawa Station ↓ by Hokuriku Shinkansen Kagayaki 501 Arrive at Fukui Station Transfer at Fukui Station ↓ Transfer Echizen Railway Mikuni Awara Line (photo) Arrive at Mikuni Station ※Transportation Fees (not included)	
10:30	Start Mikuni Station Walking Tour Stroll through the historic streets of Mikuni Minato, where the legacy of the Kitamae ship trade can still be felt in the townscape. (Photo, Mikuni Matsuri Float)	
11:00 12:00	Example: Mikunien Bonsai Experience Observe bonsai created by the master while assisting with pruning and shaping. Participants will learn the basic theory of bonsai, display techniques and placement. As a souvenir of Mikuni, you will receive an Oshima Legend Card.  ※Available in English and Japanese	
	Walking Tour We will introduce historic sites along the way to our lunch location. (Photo, French Restaurant S'amuser)	
12:45 13:45	Example: Restaurant Uoshiro Sample menu: Sweet Shrimp Tempura Rice Bowl Set Once a boarding house for geisha in-training, this wonderful restaurant still retains its original atmosphere. Enjoy the sweet shrimp, a local specialty of Mikuni.	
	Walking Tour Enjoy the historic townscape that still preserves the legacy of Mikuni's prosperity during the Kitamaebune trading era. (Photo, Kishina Old Family Home)	
14:30 15:30	Example: Takeyoshi Shamisen Learn the fundamentals of shamisen, in a fun casual practice session and play the iconic Japanese song "Sakura Sakura" along with Master Takeyoshi. Listen to stories of the last geisha of Mikuni Minato and Takeyoshi's hopes to preserve Mikuni Minato's geisha history through shamisen.	
15:30	End Example: Tour Ends at Machinokura Dive into Mikuni Minato's history at Machinokura, a Kitamaebune storehouse that was converted into a local history museum.	

Material	Mikunien 1 Hour Bonsai Experience (INBOUND)		
points	①Step by Step, Learn How to Make Your Very Own Bonsai ②Enjoy Bonsai in a Edo-period Traditonal Merchant House		
Photos			
Summary	<p>Learn the fundamentals of bonsai from Master Shimomura, the Standing Director of the Japan Shohin Bonsai Association. Watch as he displays his masterful techniques and take part in shaping, pruning, and more. Work hand in hand with Master Shimomura in crafting an elegant bonsai. By the end of this workshop, you will have sufficient knowledge in making your very own bonsai. Finally, take a commemorative photo with the bonsai.</p> <p>Mikunien is housed in a late Edo-period merchant house that was once a general store, selling goods such as tobacco and miso. You can still see the old tobacco sign. Guests can view many kinds of different bonsai, ranging in value from around 20 dollars to over 10,000 dollars.</p> <p>Take home this special memento, featuring a local legend, complete with an Ukiyo-e style illustration.</p> 		
Duration	1 hour		
Minimum	1 person	Max Capacity	10 people
Age Restriction	10 and above		
How to Book	Reservation by telephone	Booking Deadline	1 week in advance
Payment	Cash (paid on site), cashless payment, and other methods		
Hours	Reservation required (morning reservations are preferred)		
Closed	Closed on Tues, Wed and additional irregular holidays		
Location	3 Chome-2-10 Mikunicho Minamihonmachi, Sakai, Fukui 913-0045		
Parking	Mikuni Minato Public Parking		
Access	5 minute walk from Mikuni Station		
Other (Notes)	※Due to difficult import procedures it is not recommended to take bonsai home		
Contact	DMO Sakai Travel Association TEL : 0776-50-3200 MAIL : info@dmo-sakai.com		




Material	<p style="text-align: center;">Songs from Edo at Takeyoshi 1 Hour Long Shamisen Experience</p>		
Points	<p>① Learn and play an Edo-period melody alongside Master Takeyoshi. ② Mikuni Minato's geisha culture endures through the sound of the shamisen.</p>		
Photos			
Summary	<p>Mikuni Minato was once ranked in the top 5 pleasure districts of Japan, with 19 restaurants and tea houses, 28 licensed brothels with over 100 courtesans and around 80 geisha. This prosperity was made possible by the Kitamae ship trade that flourished from Edo to the early Meiji period. Although the geisha and courtesans are gone, their stories and songs still live on in Mikuni Minato.</p> <p>The experience is led by certified master Yoshimura Takeyoshi, who is dedicated to preserving the local shamisen tradition. You will learn to play "Sakura Sakura," one of Japan's most iconic traditional melodies. By learning the fundamentals of the shamisen firsthand, you will gain a deeper appreciation of Mikuni Minato's cultural heritage and the beauty of traditional Japanese music.</p>		
Duration	1 hour		
Minimum	1 person	Maximum	4 people ※Available by request
Age Restriction	10 years and older (Must be able to hold and play the shamisen)		
How to Book	Reservation by phone	Booking Deadline	1 week in advance
Payment	Cash (payable onsite)		
Hours	※Advance reservation required. (Afternoon sessions are preferred.)		
Closed	Closed on Irregular holidays		
Location	4 Chome-4-22 Mikunicho Kitahonmachi, Sakai, Fukui 913-0046		
Parking	Mikuni Minato Public Parking Lot		
Access	Five minute walk from Mikuni Station		
Other (Notes)			
Contact	DMO Sakai Travel Association TEL : 0776-50-3200 MAIL : info@dmo-sakai.com		

Material	Mikuni Chochin Itoya Workshop tour and hands-on painting experience on an authentic lantern.		
Points	① Entire lantern production process carried out in-house. ② Enjoy a painting experience in an authentic lantern workshop		
Photos			
Summary	<p>During the experience, participants can observe the delicate steps involved in completing a lantern, chat with the artisans, and directly learn about their techniques and spirit. In addition, guests will have the opportunity to paint an authentic, handcrafted lantern—not a mass-produced item. ※ Customers cannot take home the lantern used in the experience, however a mini lantern set is available for purchase.</p> <p>This letter set, made from Echizen washi paper, is an original brand created by Mikuni Chochin Itoya out of a desire to help more people discover the charm of Mikuni Minato. Each guest may select one design featuring Mikuni Minato motifs and take home one letter set as a souvenir.</p> 		
Duration	30 - 60 mins (Workshop tour & explanation: 10 mins + Painting experience: 10 mins per person)		
Minimum	2 people	Max Capacity	8 people
Age Restriction	10 and over		
How to Book	Reservation by phone	Booking Deadline	1 week in advance
Payment	Cash is payable onsite (other methods are also available)		
Hours	Weekends and public holidays are subject to consultation. Advance reservations are required.		
Closed	Closed on Wednesdays		
Location	2 Chome-3-29 Mikunicho Minamihonmachi, Sakai, Fukui 913-0045		
Parking	Mikuni Minato Public Parking Lot		
Access	Five minute walk from Mikuni Station		
Other (Notes)			
Contact	DMO Sakai Travel Association TEL : 0776-50-3200 MAIL : info@dmo-sakai.com		

Material	<p style="text-align: center;">Kondo Antiques Explore a Treasure Trove of Artifacts from the Kitamae Ship Trade</p>		
Point	<p>① Founded in the 1790s, this merchant house has continued for over 200 years. ② This old kagura-date style house perfectly matches its collection</p>		
Photos			
Summary	<p>The main focus of the collection are the funadansu (ship chests) that were made to be able to float on water, had secret compartments and were water-proof.</p> <p>The shop has handled maritime equipment and hemp ropes since the era of the Kitamaebune trading ships, and is considered one of the most historic ship-equipment stores in the Hokuriku region.</p> <p>From Feb - Mar, hina dolls are displayed and Boys' Festival dolls in early summer, along with traditional accessories, and hanging scrolls from the Edo to the Showa-period.</p>		
Duration	1 hour		
Minimum	1 person	Maximum Capacity	10 people
Age Restriction	※Please ensure visitors are of an age appropriate for viewing the shop interior.		
How to Book	Reservation by phone	Booking Deadline	1 week in advance
Payment	Cash (on site) and other methods		
Hours	※Reservations required		
Closed	Irregular Holidays		
Location	2 Chome-11-26 Mikunicho Shinmei, Sakai, Fukui 913-0047		
Parking	Mikuni Public Parking Lot		
Access	8 minute walk from Mikuni Station		
Other (Notes)			
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Restaurant	Restaurant & Teahouse Uoshiro		
Photos			
Summary	<p>There is no better place to step into the past than Uoshiro, a former geisha in-training boarding-house converted into a traditional Japanese restaurant specialized in sweet shrimp, a local specialty of Mikuni. This isn't just a lunch, it's a trip through time to a place that is quintessentially Japanese. Feel free to explore and see if you can find the photo of the geisha, who once lived there.</p> <p>For a casual lunch, rice bowls are especially recommended. Popular choices include the "Amaebi Tempura Bowl," featuring large sweet shrimp lightly fried and served with soft egg, and the "Gasa-ebi Bowl," made with the rare "gasa shrimp," often called the phantom shrimp due to its limited catch.</p> <p>Pass through lattice doors and enter the interior where you will find a beautifully maintained traditional Japanese garden. Discover a room in the back full of antiques once used by Mikuni's geisha, such as shamisen bachi, calligraphy tools, and paintings.</p>		
Capacity	Approx. 30 people (counter, tatami seating, and private rooms available) (All seats non-smoking)		
Age Restriction	Children allowed		
Reservation	Reservations Accepted	Reservation Method	By phone
Payment	Credit cards, electronic money, and QR code payments accepted		
Hours	11:30~14:00 18:00~21:00		
Closed	Every Tuesday, the 2nd and 4th Wednesday of each month (May be closed on Major Holidays)		
Location	3 Chome-7-23 Mikunicho Shinmei, Sakai, Fukui 913-0047		
Parking	Available (6 spaces) or Mikuni Minato Public Parking Lot		
Access	Five minute walk from Mikuni Station		
Other (Notes)	※English Menu Available ※As seafood (especially shrimp) is the main focus, guests with allergies should take caution. ※Providing your menu selection in advance will help ensure smoother and faster meal service.		
Contact	DMO Sakai Travel Association TEL : 0776-50-3200 MAIL : info@dmo-sakai.com		

Restaurant	Café Tou		
Photos			
Summary	<p>Café Tou, produced and operated by Itoya, a traditional lantern workshop owned by the Hata family, who have been in business since 1791 (Kansei 3) and one of the few in Japan that still carries out the entire lantern-making process in-house.</p> <p>The café is located in a renovated kura (storehouse) built in the Meiji period, set within the nostalgic streetscape of Mikuni Town, Sakai City, Fukui Prefecture. Guests can enjoy a relaxing lunch in this retro and atmospheric setting.</p> <p>Lunch features homemade dishes prepared with care using abundant local ingredients. The menu includes the “Tou Lunch” made with locally sourced produce, freshly prepared savory breads, croquettes made with Wakasa beef mince, fried local fish, sweet shrimp, and other specialties focusing on ingredients primarily from Mikuni and Fukui Prefecture.</p>		
Capacity	16 seats		
Age Restrictions	Children Allowed		
Reservations	Reservations Accepted	Reservation Method	By phone
Payment	Cash, cashless payments, and other methods		
Hours	Thurs, Fri, Sat Lunch Time 11:00 - 14:00		
Closed	Sunday - Wednesday		
Location	4 Chome-4-46 Mikunicho Kitahonmachi, Sakai, Fukui 913-0046		
Parking	Mikuni Minato Public Parking		
Access	5 minute walk from Mikuni Station		
Other (Notes)	<p>※If you have any allergies, please let us know in advance.</p> <p>※Providing your menu selections in advance will allow us to serve your meal more smoothly</p>		
Contact	DMO Sakai Travel Association TEL : 0776-50-3200 MAIL : info@dmo-sakai.com		

Restaurant	Toriya		
Photos	   		
Summary	<p>Located in Mikuni's historic Demura district, once a lively entertainment quarter, Toriya is known for its commitment to high-quality ingredients. The owner personally selects seasonal seafood, while Koshihikari rice from contracted farmers and fresh vegetables delivered directly from producers complete the menu.</p> <p>At Toriya, guests can enjoy a wide variety of dishes, including the popular sweet shrimp and crab kamameshi. The menu also features rice bowls such as sweet shrimp kakiage-don, Fukui's famous sauce katsudon, and fresh seafood bowls, along with yakitori, tempura, soba, sashimi, and more.</p>		
Capacity	15 seats (counter seats, tatami seating available) (All seats non-smoking)		
Age Restrictions	Children allowed		
Reservation	Reservations Accepted	Reservation Method	By phone
Payment	Credit cards accepted, QR code payments accepted, electronic money not accepted		
Hours	11:00~14:00		
Closed	Closed on Tuesdays		
Location	2 Chome-1-2 Mikunicho Shinmei, Sakai, Fukui 913-0047		
Parking	Available; 4 spaces		
Access	5 minute walk from Mikuni Station		
Other (Notes)	<p>※If you have any allergies, please inform us in advance.</p> <p>※Providing your menu selections in advance will allow us to serve your meal more smoothly</p>		
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