

Events

FREE ADMISSION
VENUE: Josaien Stage Area

Higomaru Omotenashi Show

Shows at 11AM and 2PM
(15 min each, check schedule beforehand for dates)



*Event content and times (including cancellations) are subject to daily conditions

Kumamoto Castle Samurai Show

Every day at 11:30AM



HOW TO GET TO JOSAIEN

		Shiromeguri (23min)	
		*Does not run on New Year's	
			~7 min walk
			45min
			5 min walk
		Drive on Rt 57 for 30 min towards Downtown Kumamoto	
		Drive on Rt 36 for 30 min towards Downtown Kumamoto	

CONTACT

◆ For Tourist Information & Lockers
Josaien Tourist Information Center TEL. 096-322-5060

Hours 9:00AM-5:30PM

◆ For Josaien Bus Platform & Multipurpose Hall (For Rent)
Kumamoto Castle Museum Wakuwakuza TEL. 096-288-5600

Hours 9:00AM-5:30PM (last entry: 5PM)

◆ For Souvenirs & Food

Josaien Sakuranokouji

TEL 096-288-5577 (9:30AM-5:30PM) 1-1-2 Ninomaru, Chujo-ku, Kumamoto 860-0008

Hours Souvenirs 9:00AM-6:00PM Food 11:00AM-6:00PM

◆ Accepted at all Josaien Sakuranokoji Shops



◆ Operating hours are subject to change due to COVID-19 conditions. Please check current conditions before visiting.

For more information, visit: <http://josaien-shops.jp>

Information in this brochure is current as of February 2023. Prices are subject to change.

SEASONAL FOODS & FOOD EVENTS



Spring

7 Sugi Bee Farm
Honeycomb Ice Cream ¥830
A luxurious honey soft-serve topped with a honey waffle cookie and real honeycomb—a treat only a honey farm could offer!

15 Fukuda Farm
Strawberry Milk Mix ¥1,080 (390ml)
A rich syrup made with whole ripe Kumamoto Yubeni strawberries.

13 TENTE
Ice Cream Covered in Fresh Kumamoto Strawberries ¥600
Rich strawberry ice cream absolutely covered in fresh, juicy strawberries. Available mid-December to mid-June.

MARCH

APRIL

Spring Gourmet Fair
(March/April)

Soft-Serve Fair: Round 1
(March to June)



Early Summer

22 Antagata Dokosa
Watermelon Cider ¥216 (200ml)
Cider soda made with Kumamoto watermelons. Each bottle is packed with watermelon flavor and pleasant sweetness.

9 Shunsaikan
Banpeiyu Cider ¥270 (245ml)
Cider soda made with 3% banpeiyu juice, a large citrus unique to Kumamoto. The slight bitterness and sweet tang of the citrus match perfectly.

6 Kobaian
Kuzuo Ume ¥486 (5pcs)
Fresh green plum filling wrapped in a light, jelly-like coating.

10 Fukuda Farm
Dekopon Float ¥600
Dekopon orange soda topped with dekopon soft-serve topped with dekopon sauce!

MAY

JUNE

Early Summer Gourmet Fair
(May/June)

Soft-Serve Fair: Round 2
(July to November)

LOCAL DISHES

From the seas of Amakusa to the mountains of Aso, Kumamoto is home to one of the world's most diverse environments. An astounding variety of ingredients can be found in Kumamoto, yielding a distinct local style of cuisine.

20 Suganoya
Fresh Basashi ¥1,500 (per 100g) and up
Horsemeat is low in calories and high in minerals and protein, and has a long history of consumption in Kumamoto. Basashi is horsemeat sashimi and is Kumamoto's most famous delicacy!

6 Kaimaru
Bukkake Kaisen Zuke Don ¥1,650
We recommend a three step process for enjoying this meal: first try the sashimi by itself, then add a touch of our housemade spicy yuzu miso, then add some dashi soup to finish off your rice.

5 Menya Yamamura
Taipien ¥1,180
Taipien is one of Kumamoto's soul foods that is beloved by the locals. Taipien consists of a rich but light soup with healthy harusame noodles and topped with vegetables, shrimp, squid, pork, and half a fried boiled egg.

2 Ginna
Lunch (90min) Adults (junior high and up) ¥1,800 Weekend/Hol. ¥2,000
Dinner (120min) Includes unlimited Kumamoto Pork Shabu-Shabu Adults (junior high and up) ¥2,800
Offering about 30 seasonal dishes, ranging from local specialties to tasty desserts, and a variety of soft drinks.

3 Sakuranzaka
Akaushi Beef Curry Lunch (w/ coffee) ¥1,250
This lunch meal features local Akaushi wagyu beef curry, plus fresh-brewed French press coffee made using choice beans.

Prices include tax.



Summer

15 Ocha-no Izumi-en
Teashop Condensed Milk Shaved Ice ¥400 each
Topped with our special green tea syrup made with local tea. A classic Japanese summer treat.

4 Yamami Chaya
Junsei Chilled Udon Meal ¥1,000
Hand stretched, pleasantly chewy udon that takes two days to make and is made with Kumamoto groundwater. Comes with sides and a takana onigiri or small ice cream. Available July to mid-September.

6 Kobaian
Deluxe Shaved Ice (Amanatsu, Strawberry, Matcha) ¥880 (each) and up
Our deluxe shaved ice is made with the expertise you'd expect from confectioners like ourselves. Our handcrafted syrups and light shaved ice combine for a sublime experience. (Amanatsu, shirataki topping, etc., cost extra.)

JULY

AUGUST

SEPTEMBER

OCTOBER



Fall

6 Kaimaru
Original Uni Korokke ¥260 each
Made with Kumamoto potatoes. This is our original korokke, fried until steaming hot and filled with creamy uni.

8 Kobaian
Kuri Komochi ¥486 (5pcs)
A tasty treat for fall, consisting of an elegant sweet chestnut paste enrobed in a delicate mochi covering.

17 Monario
Kumamon Cakes ¥300 (each) and up
Made with Kumamoto rice flour and wheat. Chestnut paste cakes are available in the fall.

SEPTEMBER

OCTOBER

Fall Gourmet Fair
(October/November)

Soft-Serve Fair: Round 2
(July to November)

Sakuranobaba Josaien ENGLISH Guide & Map

Sakuranobaba JOSAIEN Sakuranokouji KUMAMOTO CASTLE SHOPS



Winter

6 Kobaian
Onjaku Mochi ¥486 (5pcs)
A soft mochi made with black sesame seeds and sweet bean paste wrapped in a black-sesame-seed-studded mochi rice dough.

19 Fukuda Farm
Yuzu Ginger Tea ¥400 (per cup)
Hot drink made with Kyushu yuzu marmalade and ginger. Marmalade also makes a great gift!

23 Ocha-no Izumi-en
Cha Cha Zenzai ¥400 each
Sweet rice flour dumplings and sweet azuki beans in a warm matcha sauce.

NOVEMBER

DECEMBER

JANUARY

FEBRUARY

Winter Gourmet Fair
(December to February)

Hot Drinks & Sweets Fair
(December to February)