

Events

FREE ADMISSION
VENUE: Josaien Stage Area

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

Kumamoto Castle Samurai Show
Every day at 11:30AM



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

HOW TO GET TO JOSAIEN

Kumamoto Station → **Kumamoto Station Bus Stop** (Shimogun 23min) → **Sakuranobaba Josaien** (Does not run on New Year's)

Kumamoto Station → **Kumamoto Station Train Stop** → **Kumamoto Castle/City Hall** → 7 min walk

Kumamoto Airport → **Kumamoto Airport Bus Stop** → **Sakura Machi Bus Terminal** → 5 min walk

Kumamoto IC → Drive on RI 57 for 30 min towards Downtown Kumamoto

Mashiki-Kumamoto JCT IC → Drive on RI 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)

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
● Reservations req'd for after-hours use.

◆ Accepted at all Josaien Sakuranokouji Shops



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

Information in this brochure is current as of March 2024. Prices are subject to change.

KUMAMOTO SOUVENIRS

22 Mori Karashi Renkon
Karashi Renkon ¥1,080 (medium)
Historical records date karashi renkon (lotus root stuffed with spicy miso and fried) back to 1632, and this dish is still loved by locals 400 years later.

9 Shunsaikan
Kokutei Kumamoto Ramen ¥997 (for 2)
Kokutei was founded in 1955 and is famed for its classic ramen with thick noodles and tonkotsu soup flavored with roasted garlic.



16 Itsukiya Honpo
Original Yama Uni Tofu ¥710 (100g)
Try this traditional dish of the Hitoyoshi-Itsuki region: tofu aged on miso, then smoked with sakura tree chips.

23 Antagata Dokosa
Higo Daiko ¥756 (5pcs)
These sweet-and-savory snacks are made by mixing fresh-roasted peanuts with soy-sauce-flavored crackers and lightly coating them in a sugar glaze. Perfect for a quick snack!



ACTIVITY

11 Wa Collection Mito
Kimono & Yukata Rentals Starting at ¥4,378
Rent a kimono to wear as you explore the castle and Kumamoto! We have over 150 kimono and yukata to choose from.

15 Ocha-no Izumi-en
Kaori - Izumi Tea ¥864 (100g)
The tea leaves collected in the hidden valleys of Izumi. Yatsushiro are renowned for their pronounced aromas and astringent flavor.

14 Miyabi
Kumamoto Horse Oil (Lavender, Lemongrass) ¥880 each
Our horse oil is harvested from horses raised in Kumamoto, scented with essential oils, and processed by hand into body moisturizing creams.



Prices include tax.

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 horse-meat sashimi and is Kumamoto's most famous delicacy!

6 Kaimaru
Bukkake Kaisen Zuke Don ¥1,760
We recommend a three step process for enjoying this meal: first try the sashimi by itself, then add a touch of our homemade spicy yuzu miso, then add some dashi soup to finish off your rice.



10 Kumamoto Sakagura
Kumamoto Wine - Delaware ¥1,997 (750ml)
Our popular dry white wine that matches excellently with Japanese cuisine. Best enjoyed chilled.

17 Monario
Soy milk Fruit Pudding ¥864 (10pcs) and up
These tasty and healthy soy puddings are made by mixing tasty fruits like mangoes, strawberries, melon, lychees, pears, etc., with soy milk and soybean puree.

12 Kobaian
Jindaiko ¥864 (4pcs) and up
A Kumamoto classic, consisting of the finest Hokkaido sweet bean jelly surrounding a soft and chewy mochi core.




21 Yamami Chaya
Junsei Chilled Udon Meal ¥1,100
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.

18 Takata Kamaboko
Oranda Age ¥280
Oranda Age is a fish cake filled with plenty of sweet onions, covered in breadcrumbs, and fried until golden brown.



5 Menya Yamamura
Taipien ¥1,280
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.

3 Sakuranzaka
Kumamoto Akaushi Hamburg Lunch (w/ rice & soup) ¥1,600
Featuring a juicy hamburger patty made with Kumamoto's famous Akaushi brand of wagyu beef.



2 Ginnan
Lunch (9:00am) Adults (junior high and up) ¥2,000 Weekend/Hol. ¥2,200
Dinner (10:00am) Includes unlimited Kumamoto Pork Shabu-Shabu Adults (junior high and up) ¥3,500
*Kids aged 3 to elementary school are half-price. *Kids under 3 are free.
Offering about 30 seasonal dishes, ranging from local specialties to tasty desserts, and a variety of soft drinks.



13 Kobaian
Jindaiko ¥864 (4pcs) and up
A Kumamoto classic, consisting of the finest Hokkaido sweet bean jelly surrounding a soft and chewy mochi core.

19 Fukuda Farm
Dekopon Float ¥650
Dekopon orange soda topped with dekopon soft-serve topped with dekopon sauce!



1 Hanamasa
Hanamasa Gozen Meal ¥3,280
This luxurious meal is filled with delicious dishes including basashi, roast trout, dengaku, chawan-mushi, karashi renkon, takana meshi, dago jiru soup, and ikinari dango.

4 Yamami Chaya
Sakura Zen Meal ¥2,400
This meal features horsemeat that you grill yourself on a hot stone. Enjoy the aromas and fresh flavors of this dish.



21 Ikinariya Watanabe
Ikinari Dango ¥300 (each) and up
Ikinari dango are a famous Kumamoto sweet made by wrapping sweet potato and sweet bean paste in a chewy dough.

18 Takata Kamaboko
Oranda Age ¥280
Oranda Age is a fish cake filled with plenty of sweet onions, covered in breadcrumbs, and fried until golden brown.



7 Sugi Bee Garden
Honeycomb Ice Cream ¥900
A luxurious honey soft-serve topped with a honey butter waffle and real honeycomb—a treat only a beekeeping farm could offer!

15 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.



Sakuranobaba Josaien ENGLISH Guide & Map

Sakuranobaba JOSAIEN Sakuranokouji KUMAMOTO CASTLE SHOPS

桜の馬場 城新苑




Spring

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Honeycomb Ice Cream ¥900
A luxurious honey soft-serve topped with a honey butter waffle and real honeycomb—a treat only a beekeeping farm could offer!

15 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.

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

21 Ikinariya Watanabe
Sakura Sweet Potato Ikinari Dango ¥300 each
Sweet potato wrapped in a chewy, spring-pink steamed dough.




Early Summer

9 Shunsaikan
Kumamon Cider ¥219 (245ml)
Cider soda made with spring water from the fountains in front of Aso Shrine. Lightly carbonated with a crisp, clear flavor.

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

19 Fukuda Farm
Dekopon Float ¥650
Dekopon orange soda topped with dekopon soft-serve topped with dekopon sauce!




Summer

4 Yamami Chaya
Junsei Chilled Udon Meal ¥1,100
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.

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

8 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, shiraitama topping, etc., cost extra.)




Fall

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

23 Ocha-no Izumi-en
Cha Cha Zenzai ¥450 each
Sweet rice flour dumplings and sweet azuki beans in a warm matcha sauce.




Winter

18 Takata Kamaboko
Oranda Age ¥280
Oranda Age is a fish cake filled with plenty of sweet onions, covered in breadcrumbs, and fried until golden brown.



MARCH APRIL

Spring Gourmet Fair (March/April)

MAY JUNE

Early Summer Gourmet Fair (May/June)

JULY

Summer Gourmet Fair (July to September)

AUGUST SEPTEMBER OCTOBER

Fall Gourmet Fair (October/November)

NOVEMBER DECEMBER JANUARY FEBRUARY

Winter Gourmet Fair (December to February)

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

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

Hot Drinks & Sweets Fair (December to February)