

sakai  
KITCHEN

# Cherish Your Tools, Cherish Daily Life.

Living mindfully with the things I love makes me appreciate not just them, but myself for using them.

I want to keep cherishing this everyday life that feels true to who I am.



## About the Sakai Kitchen



This brand was established to share the excellence of Sakai's traditional craftsmanship with a wider audience.

We certify and promote products that embody Sakai's heritage—such as knives, *chusen* dyeing, *wazarashi*, and incense—as well as items that complement and enhance their beauty. (*Details about chusen dyeing and wazarashi can be found on page 5.*)

Sakai Kitchen offers you exceptional pieces designed to be cherished for years to come.

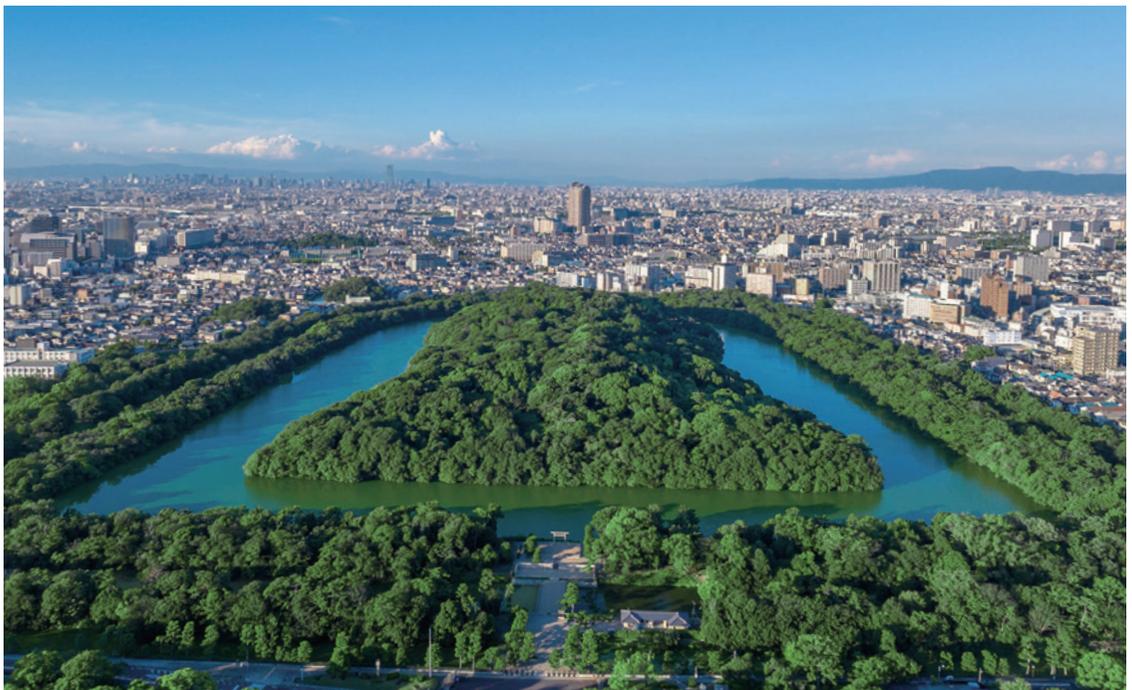
# Sakai's History and Traditional Industry

Sakai City in Osaka, often said to be “where everything begins,” is regarded as one of the birthplaces of Japanese history and culture.

Its craftsmanship origins trace back to the Kofun period (roughly the 3rd to 7th centuries). During the construction of the Nintoku-tennō-ryō Kofun—Japan's largest burial mound and one of the world's three greatest tombs—forging techniques were developed to produce iron tools such as hoes and spades. These skills laid the foundation for Sakai to become a cradle of artisan techniques and cultural development.

From the Muromachi period (roughly the 14th to 16th centuries) onward, Sakai flourished as Japan's largest hub for overseas trade, engaging in commerce with Ming China and the West. This international flow of people, goods, and knowledge refined not only manufacturing techniques but also cultural traditions such as the tea ceremony and traditional Japanese confectionery.

Even today, Sakai's artisans continue to carry forward these diverse traditions and the enduring spirit of craftsmanship.





# Sakai Forged Knives • Sakai Knives

## — Precision Crafted Through Centuries

Sakai forged knives—renowned for their unmistakably clean, crisp cut—have long been trusted by professional chefs across the world.

Their origins date back to the 16th century, when craftsmen in Sakai began making tobacco knives to finely slice imported tobacco leaves from Portugal.

The blades were so exceptionally sharp that the Edo shogunate authorized them to carry the official “Sakai Kiwame” seal, certifying them as products of outstanding quality. Overtime, this craft evolved into the making of kitchen knives.

### A Three-Part Craftsmanship Shared by Specialists

Sakai knives are produced through a unique, division-of-labor system in which each step is entrusted to a dedicated artisan:



1. Forging (Tanzō)

Red-hot steel is hammered, shaped, and compressed to build strength, resilience, and a dense structure that holds a keen edge.



2. Sharpening

The blade is honed with meticulous accuracy, creating a beautifully refined cutting edge known for its smooth, effortless glide.



3. Handle Fitting

A specialist attaches the handle, ensuring balance and comfort in the hand. Through these collaborative processes—passed down through generations—results in blades of exceptional sharpness, durability, and usability.

### Exquisite Sharpness That Preserve Flavor and Texture

A Sakai knife slices ingredients cleanly without tearing fibers or damaging cell structure.

This helps preserve the natural flavor, moisture, and texture of foods such as sashimi, vegetables, and fruits. The polished finish also reduces sticking, allowing ingredients to release smoothly and enhancing the quality of preparation.



### Professional Quality for Everyday Cooking

Sakai Kitchen brings this time-honored craftsmanship into daily life.

With lasting sharpness, comfortable handling, and a refined cutting experience, each knife transforms everyday cooking into something more enjoyable and satisfying.

Sakai Forged Knives are designated as a traditional craft by both the Japanese government and Osaka Prefecture.

# Chusen & Wazarashi

## — A Gentle Cotton, A Living Color.

During the late 16th century, under Toyotomi Hideyoshi—a historic leader who united Japan—the Senshū region—which includes present-day Sakai City in Osaka—was already a prosperous area for cotton cultivation. Among its districts, Kena and Tsukuno, blessed with the abundant water from the Ishizu River, developed advanced techniques for wazarashi, a traditional method of bleaching cotton.



Wazarashi refers to the process or the resulting fabric.

Cotton cloth is placed in a large cauldron and gently boiled for two to three days together with a slow-running stream of water. This removes oils and impurities, leaving the fabric white.

Because every step is carried out by skilled hands, the quality remains consistently high.

Compared with yōzarashi (modern chemical bleaching), which focuses on mass production in a short time, Wazarashi is known for its soft texture and excellent absorbency.



Applying Resist Paste

Building Dyeing Dams  
/ Pouring Dye

Rinsing

Sun Drying

Chusen, also known as Naniwa Hand - Dyed, is a traditional dyeing technique in which artisans pour dye by hand onto Wazarashi fabric. Chusen originated in Osaka around 1887 (Meiji 20) and spread nationwide after receiving an award at the 1903 National Industrial Exhibition.

Later, due to wartime destruction during World War II, Chusen workshops in Osaka relocated to Sakai, where the craft took root and became one of Sakai's traditional industries.

A raised barrier, or “dyeing dam,” is created on the cloth using a resist paste mixed with seaweed, into which dye is poured.

Because the fabric is dyed from both the front and back, the color penetrates to the core of the fibers, producing a finish rich in character and depth. This technique also offers vibrant colors and natural gradations that can only be achieved through the Chusen technique.

This Chusen technique helped establish Sakai as a well-known production center for Yukata and Tenugui (Japanese cotton towels).

Sakai also developed a separate dyeing method called Nassen, in which dye is applied directly onto Wazarashi fabric using screens or rollers.

Nassen allows for sharp, precise motifs and continues to support Sakai's textile industry today.

Why not bring traditional craftsmanship a little closer to your daily routine?

The more you use these textiles, the more their charm deepens—  
and you may find a favorite piece becoming a natural part of your everyday life.

Naniwa Honzome (Chusen) is designated as a traditional craft, by both Japanese government and Osaka Prefecture.

# Incense

## — A Fragrance Shaped by Time and Tradition

At the end of the 16th century, the method for making incense was introduced from China, marking the beginning of incense production in Sakai.

At that time, Sakai flourished as a city with a spirit of liberty and self-governance and as Japan's largest international trading port, where commerce and trade were highly active.

Many of the main raw materials for incense—such as aromatic woods and herbal medicinal ingredients—were imported from overseas.

As an international port, Sakai had easy access to rare and diverse natural fragrances, creating an ideal environment for incense making. Because the area had many temples and a strong cultural connection to Buddhism, the demand for incense was high and it became deeply rooted in daily life.

The region came to be known as “Sennan Bukko”—a traditional nickname meaning “Land of Buddhist Fragrance.”

The name reflects the close relationship between fragrance culture, temple traditions, and the everyday lives of local people.



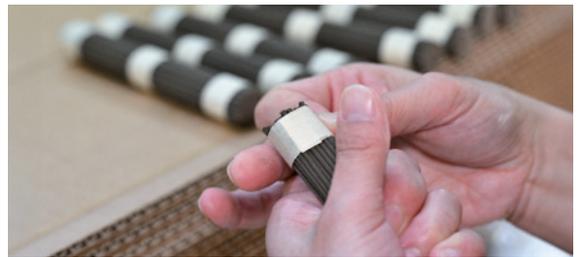
Mixing



Shaping & Cutting



Drying



Bundling

Incense is produced by blending finely ground natural aromatic ingredients, kneading them into a uniform dough with water, and shaping them by hand.

The mixture is then cut, dried slowly, and finished with great care.

Following a time-honored recipe passed down through generations, skilled artisans hand-blend carefully selected natural ingredients to craft Sakai incense—celebrated for its elegant fragrance and outstanding quality. Known as a “work of art in fragrance,” it earned nationwide acclaim and established Sakai as one of Japan's leading incense producers.



Why not bring Sakai incense into your daily life  
— for relaxation, stress relief, meditation, or yoga?

Sakai incense is designated as a traditional craft by Osaka Prefecture.



Reliable sharpness, designed for everyday cooking

## [Gou Umanosuke Yoshihiro] Powdered High-Speed Steel Clad Santoku Knife with Elastomer Handle

Brand Story



This santoku knife from Yamawaki Cutlery Mfg., Ltd., a long-established Sakai knifemaker, brings professional-grade performance to the modern home kitchen.

Crafted using HAP40 powdered high-speed steel, produced through advanced powder metallurgy, the blade delivers:

- Exceptional sharpness
- Long-lasting edge retention
- Excellent rust resistance
- Easy re-sharpening

The durable clad structure provides strength while ensuring a refined cutting experience.

The handle is made from environmentally conscious elastomer, a recycled synthetic rubber material that offers:

- Water resistance
- Hygiene
- A soft, non-slip texture
- Reduced fatigue during long cooking sessions

Its sleek black tone adds a sophisticated accent to your kitchen.

The double-edged blade makes it easy for anyone to use.

Bring comfort, efficiency, and enjoyment to your daily cooking with this reliable, versatile santoku knife.



### Yamawaki Cutlery Mfg., Ltd.

1-2-21 Shukuyacho Nishi, Sakai-ku, Sakai City, Osaka 590-0937

+81-72-228-3335



A Rich Cup, Brewed with Wazarashi

## Sasasa Wazarashi

### Cloth Coffee Filter / Wazarashi Cloth Cold Brew Filter

Cone-shaped / Flat-bottom / Cold Brew



Brand Story

Made by Takeda Sarashi Kojo Inc., a traditional cotton-refining company founded in 1911, the Sasasa Wazarashi Cloth Coffee Filter is a sustainable, reusable filter crafted from 100% “Oka” cotton.

The fabric is refined using the traditional wazarashi process—slowly simmering cotton for days to remove impurities while retaining the natural fibers’ softness.

Compared with paper filters that strip away too much of the beans’ oils, wazarashi retains just the right amount to produce a fuller, smoother flavor.

Available types:

- Cone-shaped (standard drippers)
- Flat-bottom (Kalita-type drippers)
- Cold Brew Filter (Pitchers & Carafes – steep approx. 12 hours for a clean, sweet cup)

Each version serves 2–4 cups and is designed for repeated use.

The material is quick-drying and easy to maintain: boil before first use, then rinse and hang to dry after each brew.



Developed under the supervision of Overview Coffee Japan, Sasasa opens up a new way for coffee lovers to enjoy a clean, expressive cup—

where traditional craftsmanship meets the modern ritual of coffee.

#### Takeda Sarashi Kojo Inc.

197-2 Kenacho, Naka-ku, Sakai City, Osaka 599-8266

☎ +81-72-271-0504



Wrap, Fold, and Brighten Daily Life

## [tututata] Wazarashi Tenugui

Bamboo Grove / Corn / Bakery /

Lace Paper / Stripe / Dotdot ...and more



Brand Story

Since its founding in 1931, Kadono Sarashi Some Inc. Dyehouse has preserved the traditional techniques of Wazarashi, a gentle and time-honored cotton-refining method.

From this craftsmanship and dedication came a new lifestyle brand: tututata. The brand name is inspired by the soft, rhythmic sounds of two gestures deeply rooted in Japanese textile culture—“tsutsumu” (to wrap) and “tatamu” (to fold).

tututata offers a new kind of Tenugui that is neither *Furoshiki* nor handkerchief, but something designed to naturally accompany everyday life.

While retaining the breathability and absorbency unique to Wazarashi, the designs break away from traditional patterns. Modern motifs and gentle color palettes—reminiscent of Scandinavian textiles—bring brightness and a playful touch to daily routines. The thick, high-quality fabric conveys its excellence every time you pick it up. Both ends are neatly overlapped to prevent fraying, providing durability that holds up even after repeated washing.



Each Tenugui comes with a “Tenugui Recipe”, introducing various ways to use it throughout the home—

in the kitchen, as interior décor, or as an accent in fashion.

From refining and bleaching the fabric to printing and inspection, every process is carried out entirely in-house.

### Kadono Sarashi Some Inc.

3-32-1 Tsukuno-cho, Nishi-ku, Sakai City, Osaka 593-8322

☎ +81-72-262-0425



Wrap Yourself in Color, Enjoy the Seasons

## [hirali] Gauze Stole

Ame Yasumi (Rain at Rest)

Kori Musubu (Frozen Water)

Kaze Hikaru (Shining Breeze)

Yama Nemuru (Sleeping Mountain)

Fuyu Nagi (Winter Calm) ...and more

Brand Story



hirali, a brand by Takeno Senko Inc., introduces its new Gauze Stole, created using the company's distinctive double-sided dyeing technique.

This technique combines the skill of highly trained artisans with roll printing—a method in which patterns are applied by rolling fabric beneath a rotating print roller. The process allows the thin, translucent gauze fabric to be dyed in two completely different colors on the front and back, without any bleed-through. Takeno Senko is the only workshop in Japan capable of this specialized method. Crafting each piece requires five times more effort than usual, including meticulous adjustments to dye mixtures that change depending on temperature. Every stole is born from the refined sensibility and precise judgment of experienced artisans.

Lightweight and gently textured, the stoles feature modern interpretations of traditional Japanese motifs.

Their color combinations are inspired by kigo (seasonal words) and the Heian-period color culture of kasane no irome—the art of layering seasonal hues.

When wrapped around the neck, the colors from the front and back overlap, creating depth and variation.

The look changes with each style of wrapping, offering endless ways to enjoy the stole.

Measuring 34 × 180 cm, it is ideal year-round:

in summer for absorbing sweat, sun protection, or shielding against air-conditioning; in winter as a warm, soft layer.

Compact enough to tuck into a small bag, it is a versatile accessory for all genders and ages.

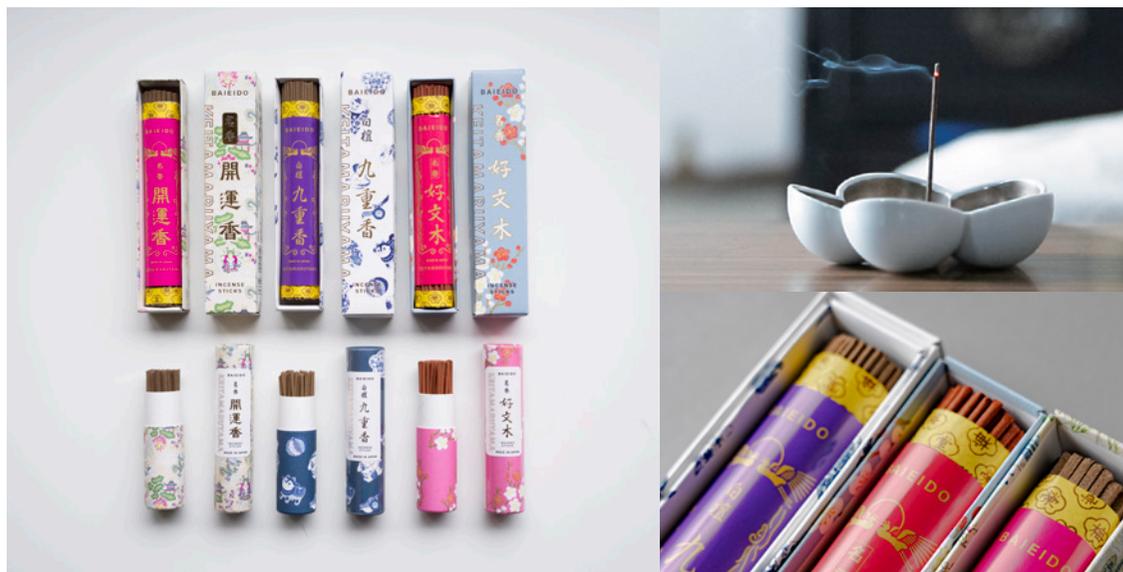
A piece that carries Sakai's dyeing culture and Takeno Senko's unique craftsmanship, the more you use it, the softer and more expressive it becomes. Please enjoy how it grows with you over time.

### Takeno Senko Inc.

355-3 Kena-cho, Naka-ku, Sakai City, Osaka 599-8266

☎ +81-72-274-1900





Bringing Incense Closer, with Beauty and Style

## KEITA MARUYAMA Incense Series

Kobunboku (Short Stick / Mini Cylinder)

Kai un koh (Short Stick / Mini Cylinder)

Sandalwood Kokonoekoh (Short Stick / Mini Cylinder)

Brand Story



With a history spanning more than 300 years, Sakai’s long-established incense house Baieido Co., Ltd. has collaborated with the fashion brand KEITA MARUYAMA to give its time-honored fragrances a fresh sense of beauty.

The packaging, designed by Keita Maruyama—known for expressing Japan’s seasons and traditional aesthetics through his distinctive visual language—reimagines Japan’s “wa” sensibility in a contemporary style that resonates both domestically and internationally. The Eastern, exotic motifs evoke Southeast Asia and other regions associated with the origins of incense, while the refined texture and visual presence make the products equally appealing as interior décor. They are also ideal as gifts.

By presenting incense in a new light—beyond its longstanding association with Buddhist rituals—this series naturally fits into the lifestyle of younger generations and those who appreciate fashion and art, adding elegance and clarity to any space. The lineup consists of three varieties representing Baieido’s beloved long-selling classics: Kobunboku — gentle and floral / Kai un koh — refreshing with a crisp, invigorating character / Sandalwood Kokonoekoh — rich, dignified sandalwood with deep complexity

Each fragrance has a history of over 100 years and is crafted from carefully selected natural ingredients, offering depth, refinement, and an enduring aromatic experience.

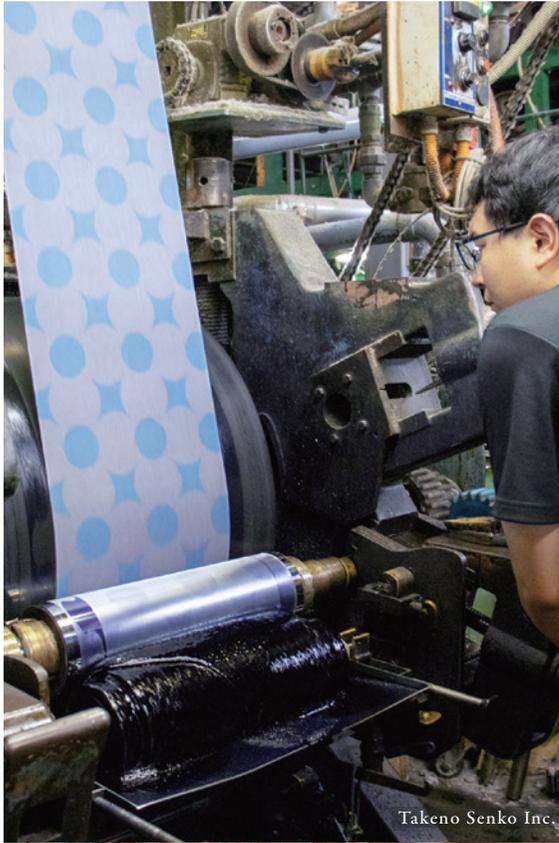
These incense sticks weave together history and fashion, bringing moments of special fragrance into your everyday life.



### Baieido Co., Ltd.

1-1-4 Kurumano-cho Higashi, Sakai-ku, Sakai City, Osaka 590-0943

☎ +81-72-229-4545



Takeno Senko Inc.



Baiedo Co., Ltd.



Takeda Sarashi Kojo Inc.



Yamawaki Cutlery Mfg., Ltd.



Kadono Sarashi Some Inc.

# Sakai Kitchen Selection (1st-4th) – Sakai Forged Knives, Sakai Knives



1. [Kikuzuki] Uzu / Santoku Knife



2. [Urushi Kagekiyo]  
SANMA KNIFE



1. [Choyo] White / Santoku Knife



2. [Urushi Kagekiyo]  
Kiritsuke type Wa-Santoku Knife



3. [Ittosai Kotetsu]  
INOX Wa-Santoku Knife



4. [Ittosai Kotetsu] INOX Wa-Santoku Knife  
with Thinned Wood and Octagonal Handle  
Black walnut trees / Japanese pagoda



3. [Ittosai Kotetsu]  
INOX Japanese Petty Knife



6. [Sakai Takayuki] 'Baikoku' Wa-Santoku Knife  
(Sakai Kitchen Original)



5. [sen] Paring knife 150mm  
Classic shape / Kiritsuke shape  
Black Unpolished Finish / Polished Finish / Mirror Finish



7. [Sakai Takayuki] 33-Layer Hammered Damascus  
Wa-Santoku Knife (Sakai Kitchen Original)  
Orin / Kona

1. KAWAMURA HAMONO Co., Ltd. ☎+81-72-232-5039 / 2. BABA Cutlery Works Co., Ltd. ☎+81-72-232-2641  
3~5. Takahashikusu Co., Ltd. ☎+81-72-238-6565 / 6~7. Aoki-Hamono Seisakusho Co., Ltd. ☎+81-72-229-3737

The certified products can be purchased from the Sakai Denshōkan Online Shop.  
<https://www.emallsakai.com>  
(Shipping is limited to within Japan.)



8. [SAKAI MORIMOTO]  
Camping Knife 'EIJIN'



9. [Sakai Ichimonji Kichikuni]  
AUS10 Ryusei 'San-ai' Santoku Knife 180mm



10. Ginsan 180 Chef's Knife Line  
Gyuto / Patterned / Damascus



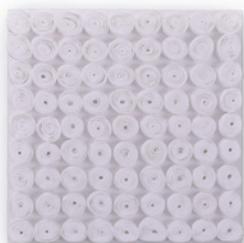
11. [HADO]  
SHIOSAI Walnut Handle  
S / M / L



12. iDChoki

8. Morimoto Knife Manufacturers ☎+81-90-8144-6486 / 9. Daikichi Co., Ltd. ☎+81-72-228-3711  
10. Yamatsuka Hamono Seisakujo ☎+81-72-268-0177 / 11. Fukui Co., Ltd. ☎+81-72-227-0001  
12. ARS Corporation ☎+81-72-260-2121

# Sakai Kitchen Selection (1st-4th) – Chusen & Wazarashi



1. [WASIL] FABRIC FRAME/maru



1. [WASIL] <Ai Sayama> Yoru no Mori S



2. [nijiyura] Chair Cushion Cover  
grow cactus blue



2. [nijiyura] Tenugui  
boulangerie Esquisse-France-



3. [nijiyura] Sashiko Style Design Washcloth mug  
Bordeaux / Black x Gray / Beige x Purple

1. Sankyo Sarashi Co., Ltd. ☎+81-72-271-0460 / 2~3. Nakani ☎+81-72-271-1294

The certified products can be purchased from the Sakai Denshōkan Online Shop.  
<https://www.emallsakai.com>  
 (Shipping is limited to within Japan.)



4. [Sasasa] Wazarashi Roll and Stand



4. [Sasasa] Wazarashi Cut  
 (With Perforations)



5. [Sakai Tsubondo]  
 Chusen Double Gauze Handkerchief  
 Eto Series  
 Rabbit / Wild boar



6. [Sakai Tsubondo]  
 Folding Fan with Case  
 Namichidori / Kamawanu / Tabanenoshi



7. hirali Cotton Towel  
 Kaze-hikaru / Ume-fufumu / Too-Hanabi / Ame-Yasumi  
 Aki-no-Mizu / Ichou-Chiru / Fuyu-Nagi / Fuyu-Ginga

4. Takeda Sarashi Kojo Inc. ☎+81-72-271-0504 / 5~6. Kyouwa Dyeing and Bleaching Factory Co., Ltd  
 ☎+81-72-271-0015 / 7. Takeno Senko Co.,Ltd ☎+81-72-274-1900

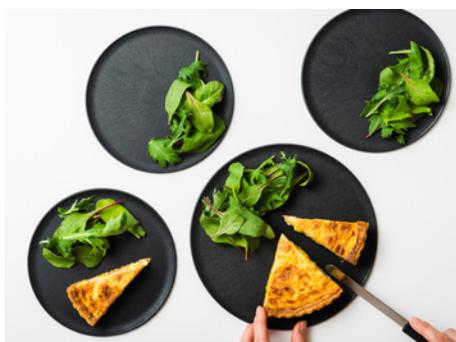
# Sakai Kitchen Selection (1st-4th) - Highlighting the Charm of Traditional Crafts



1. Premium Incense Holder Fio



2. [KON-KOU] Incense Holder  
BALANCE / Sakai Knife



3. CHOPLATE  
black / gray, 174mm / 220mm / 260mm



4. [aruci] Washable Leather Hakama Apron



5. fumufumu



The certified products can be purchased  
from the Sakai Denshōkan Online Shop.  
<https://www.emallsakai.com>  
(Shipping is limited to within Japan.)

1. Baieido Co., Ltd. ☎ +81-72-229-4545 / 2. HI-TEN INDUSTRY CO., LTD ☎ +81-72-361-8110  
3. KAWABE SHOKAI Co.,Ltd. ☎ +81-72-260-6700 / 4. waji inc ☎ +81-72-206-0127  
5. ooctatami ☎ +81-72-221-4145

## Sakai Denshōkan (Sakai Traditional Crafts Museum)

A Center for Exhibitions, Shopping, and Hands-on Experiences in Sakai's Traditional Industries Sakai Denshōkan is a facility dedicated to exhibiting, selling, and experiencing Sakai's traditional crafts.

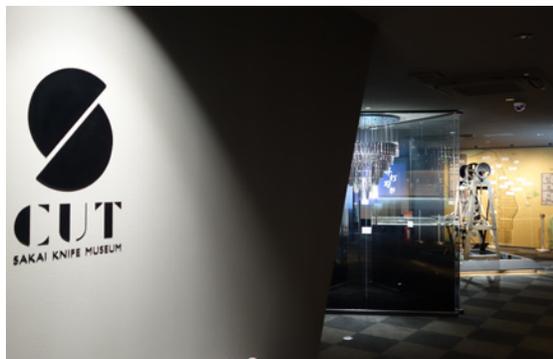
On the 1st-floor retail area, visitors can purchase a wide range of local products, including various types of kitchen knives, chusen-dyed tenugui, incense, kelp products, carp streamers, and traditional Japanese sweets.

The 2nd-floor exhibition space, home to the "Sakai Cutlery Museum CUT," showcases knives for diverse purposes as well as unique displays such as "HIBANA," a chandelier crafted from approximately 300 knife blades.

Here, visitors can explore Sakai's renowned cutlery in depth.

In addition, the "TAKUMI EXHIBITION" highlights the history and production techniques of traditional industries beyond cutlery.

The museum also hosts regular live demonstrations and hands-on workshops where visitors can experience craftsmanship up close.



Address: 1-1-30 Zaimokuchō Nishi, Sakai-ku, Sakai City, Osaka Prefecture ☎ +81-72-227-1001

Opening Hours: 10:00–17:00

Closed: 3rd Tuesday of each month (or the following day if it is a national holiday),

Year-end & New Year holidays

Admission: Free

Access:

- 100 m SW of Hankai Tramway Myokokuji-mae Station
- 1.1 km NE of Nankai Electric Railway Sakai Station
- 30 min by car from Kansai International Airport



<https://www.sakaidensan.jp/en/>



## Sakai City Museum

A museum where visitors can easily understand the history and culture of Sakai. The 1,330 m<sup>2</sup> exhibition space is divided into sections covering ancient, medieval, early modern, and modern periods, illustrating the flow of history. Special and temporary exhibitions explore various themes, offering deeper insights into Sakai's historical and cultural heritage. Displays such as haniwa clay figures and stone coffins provide a visually engaging experience, making this an ideal spot to fully appreciate Sakai's history, especially when visited together with the Mozu Mounded Tombs Visitor Center.

📍 (Daisen Park) 2 Mozu Sekiuncho, Sakai-ku |  
 ☎ +81-72-245-6201 | 9:30–17:15 (Last admission 16:30)  
 Mon Closed\* | Admission: Adults ¥200, High/Uni ¥100,  
 Elem/Jr ¥50 | \*Open if public holiday, closed New Year



## Mozu Mounded Tombs Visitor Center

Opened in spring 2021 near the Nintoku-tennō-ryō Kofun, this visitor center provides an easy-to-understand introduction to the basics of kofun. One exhibit clearly shows the positional relationships of the tombs, revealing certain patterns in their locations. In the theater, a curved screen approximately 14m × 3m and 8K aerial footage projected onto the floor create an immersive experience of the Mozu Tombs and Sakai's rich heritage. The facility includes a rest area, making it easy to plan a kofun tour using the displays as reference. Unique kofun-themed goods and souvenirs are also available at the shop.

📍 2-160 Mozu Sekiuncho, Sakai-ku |  
 ☎ +81-72-245-6682 | Open 9:00–18:00,  
 Closed Year-end & New Year | Admission: Free



## Old Gunsmith Workshop and Residence

Opened in March 2024, this facility is Japan's only remaining Edo-period gunsmith's workshop and residence. Inside, you'll find a finishing room where gun parts were assembled, a reception room for business dealings, and a forge where barrels were crafted. Visitors can visually experience how the division of labor supported Sakai's gun industry. Exhibits include historical materials passed down through the Inoue Sekiemon gunsmith family, along with hands-on experiences such as using a traditional fuigo bellows to control fire.

📍 1-3-22 Kitahatagocho Nishi, Sakai-ku |  
 ☎ +81-72-228-1501 | 10:00–17:00 (Last admission 16:30) Closed Tues (or following day if national holiday), Year-end & New Year | Admission: ¥500 / Free for Sakai residents aged 65+, junior high students & younger, and persons with disabilities with one caregiver



## Shimano Bicycle Museum

The only museum of its kind in Japan, the Shimano Bicycle Museum is themed around the "Origin, Spread, and Future of Bicycles" and offers attractions for visitors of all ages. Inside, a wide variety of bicycles—from some of the world's oldest to uniquely designed models—are dynamically exhibited, allowing visitors to learn about history and culture, as well as rediscover the value of bicycles from an environmental perspective. On the 1st floor, a free experience zone provides an easy way to explore Sakai's connection to bicycles.

📍 2-2-1 Minamikoyochi, Sakai-ku |  
 ☎ +81-72-221-3196 | 10:00–16:30 (Last admission 16:00) Closed Mon (or following day if national holiday), Year-end & New Year | Admission: ¥500 / High school & Uni ¥200 / Junior high & younger, 65+, persons with disabilities +1 Free



## Sakai Plaza of Rikyū and Akiko

A museum where you can experience Sakai's rich history and culture through two of its most celebrated figures: Sen no Rikyū and Akiko Yosano. The exhibits highlight the life and achievements of Rikyū, the tea master who perfected the art of tea, as well as the history of Sakai as a prosperous moated city and the literary world of Akiko Yosano. One of the main attractions is the "Sakai Tai-an," a faithful reconstruction of the original design of the National Treasure tea room "Tai-an," attributed to Rikyū. Visitors can also enjoy hands-on tea experiences, from authentic tea ceremonies in a traditional tea room to casual seated sessions at tables and chairs, making the world of tea accessible to everyone.

📍 2-1-1 Shukuincho Nishi, Sakai-ku | ☎ +81-72-260-4386 | 9:00–18:00, Tea Ceremony 10:00–17:00, Closed 3rd Tue (or following day if national holiday), Year-end & New Year | Admission: Adults ¥300 / High school ¥200 / Junior high & younger Free

Craft & Workshop Tours in Sakai  
<https://sakai-openfactory.jp>



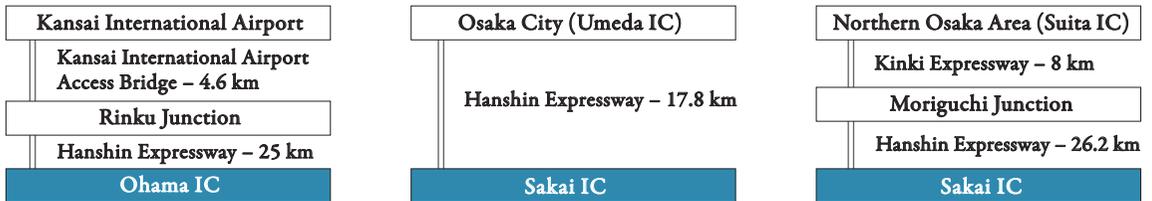
For Visitors Exploring Sakai  
<https://www.sakai-tcb.or.jp/en/>



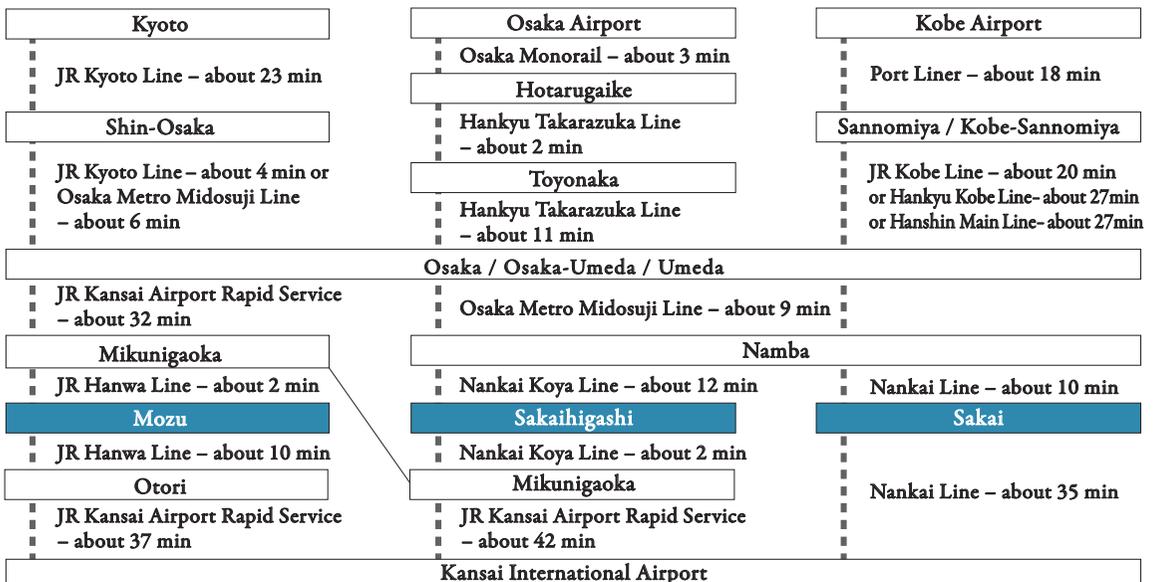
## Access to Sakai City



### By Car



### By Train



Travel times and distances are approximate.  
 Please check each transportation company's website for the latest transfer and timetable information.

## Contact Information

### Sakai Kitchen Office

3-1 Minamikawara-machi, Sakai-ku, Sakai City, Osaka 590-0078, Japan

✉ [chisan@city.sakai.lg.jp](mailto:chisan@city.sakai.lg.jp)



[Sakai Kitchen Official Website](#)



Instagram

[@sakai\\_kitchenselection](#)