



Ako is full of places where you can feel the history and culture of Japan,
gourmet foods such as oysters and seafood, traditional crafts,
Please visit and enjoy Ako.

PUBLISHER: AKO ATTRACTIONS INFORMATION CENTER
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OPEN AKO

CULTURAL HISTORIC
CRAFTSMANSHIP
FOODIE
RELAXING HEALING
RETRO&CUTE
WITH NATURE

Ako, the hometown of the Ako faithful servants (known in the West as the 47 Samurai), has many shrines and temples including those that have monuments commemorating the faithful servants. There are also many energy-rich sacred sites and an old townscape reminiscent of the flourishing Edo period. Here you can feel the heartbeat of Japanese culture and history.



CULTURAL HISTORIC



Iwatsuhime Shrine

A shrine located on the coast of Ako Misaki and selected as a site of one of "Japan's 100 best sunsets." The beautiful ocean seen through the Torii creates an unmissable view. The god enshrined in this shrine is Iwatsuhimeokami, the god of marriage. Many people come to worship and obtain charms for a profitable marriage, good luck or one of the three different types of seasonal holy red seals.



Sakoshi Daidou

The old townscape that recalls the prosperous period when the Kitamaebune would call into port has been designated as a National Heritage site. It is fun to take a leisurely stroll amongst the "Imadoki" cafes and general stores that are found along with historic buildings, including the former Sakoshiura Kaisyo, a designated cultural asset of Ako City, and a sake brewery that has been in business since the Edo period.

Osake Shrine

This shrine is known for the "Sakoshi Ships Festival" which is designated as an important intangible cultural property. The shrine has over 800 years of history and is famous as a sacred site. The shrine provides safety for ships navigation and there are more than 40 votive paintings in the Painting Hall, including the oldest ship votive painting in Japan.



The coastal plains castle at Ako was built by Naganao Asano over a 13 year period and was a transformational design that altered the course of castle building at the time. The castle has been included in the "100 great castles of Japan" and you can take in the impressive view of the entire castle from the top.

Ako Castle Ruins



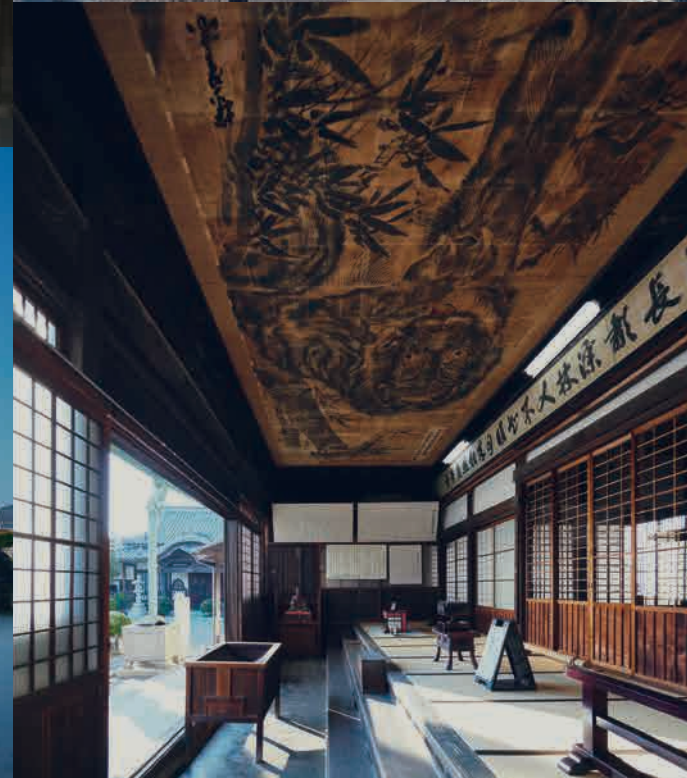
Ako Oishi Shrine

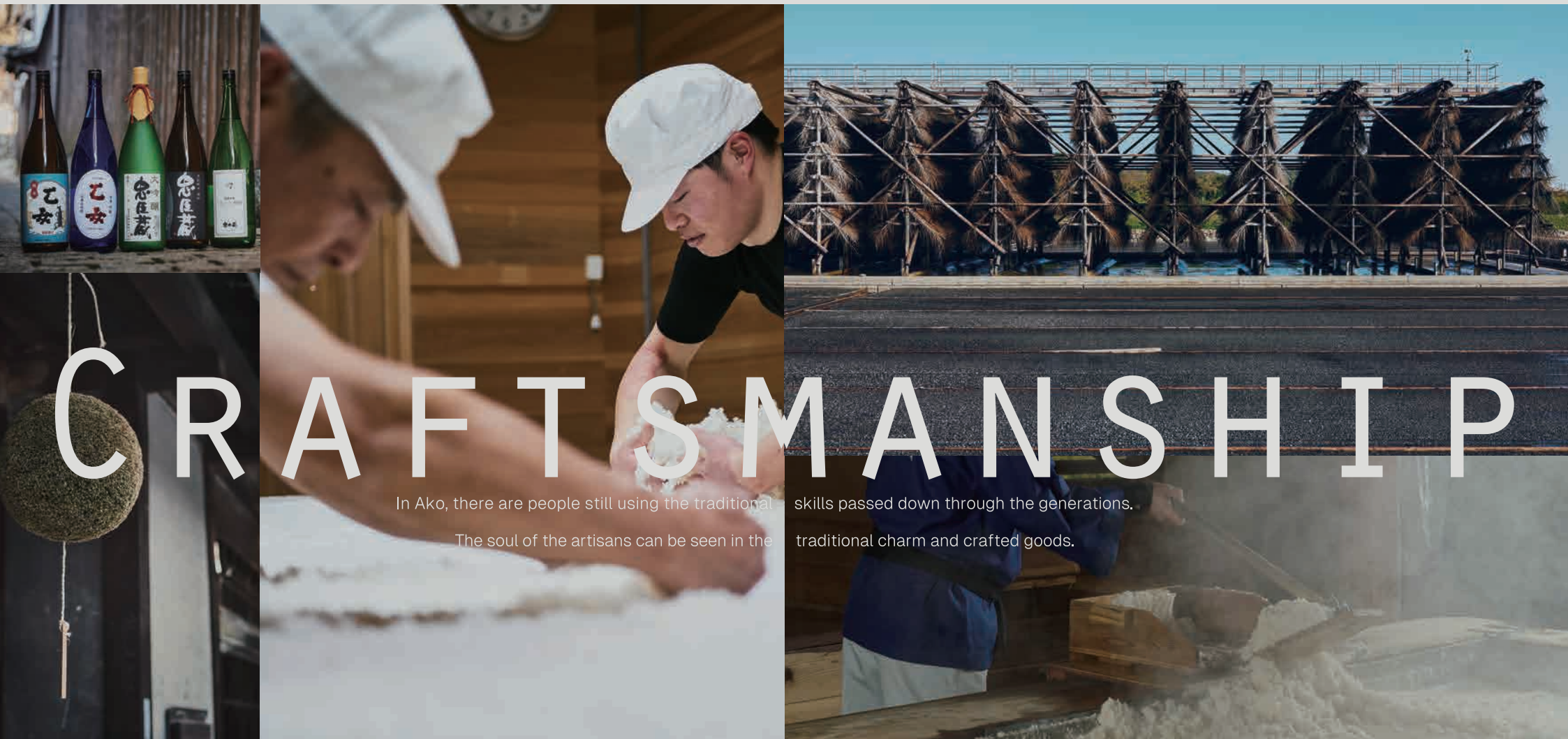
This is a shrine dedicated to the 47 Samurai known as Chushingura in Japan. The wooden statues carved by the best sculptures of the day that sit beside the Hoanden are a definite must-see. In the sanctuary of the Samurai are displayed weapons, writings and paintings.



Kagakuji

The historic family temple of the feudal lords established by Naganao Asano of the Ako domain. Apart from being the graveyard of the 47 Samurai, the treasure hall displays many important scripts and documents and enshrines the guardian deity of the Oishi family, a wooden statue of the thousand armed kannon and wooden statues for the 47 Samurai. You can also see the impressive painted roof of the main hall which is titled "Tiger in the Bamboo".





Ako Sake

Founded in 1601, this traditional brewery served as the official brewer of the Ako Domain during the Edo period. The brewery carefully prepares sake by hand using Ako's pure waters and the Harima region's specially grown sake rice. The full bodied taste of the signature sake "Chushingura" is a popular souvenir. The local museum on site also displays important documents from Sakoshi.

Okuto Corporation

Address: 1419-1 Sakoshi, Ako-shi, Hyogo 678-0172
Opening Hours: 9:00-17:00
Holidays: Sun, National Holidays

Ako Salt

Mass salt production in the warm and sunny Ako City commenced in the Edo period with the development of massive beachside salt pans. Through this development, Ako became Japan's leading salt producer. The area is bound by the Chikusa River; on the eastern side 'Sashishio' a favorite in Kanto that includes brine, is produced. On the western side, the finely ground high grade 'Mashio' is produced. The brand is known as "Japan's Best".

Ako-Amashio Marine Science Museum

Address: 1891-4 Misaki, Ako-shi, Hyogo 678-0215
Opening Hours: 9:00~16:30 (L.O. 16:00)
Holidays: Tue





Ako Dantsu Rugs

One of the three Japanese Dantsu that developed as a side industry for women who worked in the salt pans. The finished product, made by hand, has beautiful patterns but can take from several months to a year to complete. The patterns consist of a unique combination of concave and convex shapes. A special feature is the non-slip feel that you wouldn't think is possible from cotton.

Ako Dantsu Rugs Craft Training Studio "Tsumugu"
 Address: 2073-4 Kariya, Ako-shi, Hyogo 678-0239
 Opening Hours: 10:00~12:00 / 13:00~16:00
 Holidays: Tue



Unkayaki

Unkayaki is a traditional craft of Hyogo prefecture which uses no glaze and features the beautiful pattern reminiscent of the sky at sunset. Unkayaki, which has been described as an ephemeral pottery, was once lost but modern potters have spent the last 20 years resurrecting the art.

Momoi-Museum & Cafe
 Address: 634 Misaki, Ako-shi, Hyogo 678-0215
 Opening Hours: 9:00~16:30 (Last Entry 16:00)
 Holidays: Tue (Except national holidays, in that case Wed.)





Akopan (Ako Bread)

Bread can sell out, so aim to get there in the morning! Ako's very own salt, milk and local vegetables are used to make sweet and savory bread, beef-filled curry bread, and many more with over 200 more varieties available. We also recommend the limited edition breads that are made with in season ingredients.

Akopan

Address: 6-24 Kariya Nakasu, Ako-shi, Hyogo 678-0233

Opening Hours: Weekdays 6:00~18:00

Sat, Sun, National Holidays 7:00~18:00

*Limited quantity

Holidays: Mon (Except national holidays), Tue

RETRO & CUTE

In Ako there are many different
have been utilized and the
making your way around the



Cute and Retro shops where old buildings
traditional feel of yesteryears is conveyed. While you are
sightseeing spots, call in to the much loved local shops.



MOMOCAFE

The owner of this café renovated a 130 year old store room that used to be part of a samurai residence into an open design café where you can feel the history of the original storehouse. The owner trained in the specialist coffee shop uses her amassed experience to create the Momo Blend Coffee. This blend is clean tasting. They also have a charming healthy menu.

MOMOCAFE

Address: 4-4 Kamikariya Kita,

Ako-shi, Hyogo 678-0237

Opening Hours: 8:00-16:30 (L.O. 16:00)

Holidays: Thu, Fri



VINTIME-MATONO

A specialist wine shop run by the first female Japanese professional sommelier. She uses her experience gained during time spent in Belgium and Spain to carefully select over 100 wines to offer, including wines produced in the local Harima area. You can do tastings too!

VINTIME-MATONO
Address: 4-5 Kamikariya Minami,
Ako-shi, Hyogo 678-0236
Opening Hours: 10:00-18:00
Holidays: Mon (We may be temporarily closed,
so please check our Instagram.)



Chaho Wakasa

A Japanese tea shop that prides itself by using additive free tea. Various styles of Japanese tea, domestic produced black tea, and kelp tea are available. Ako's Matcha salt and Matcha soft ice cream are also popular. There is also an eat-in space.

Chaho Wakasa
Address: 56-3 Kariya, Ako-shi,
Hyogo 678-0239
Opening Hours: Mon-Fri 9:00-19:00 /
Sun, National Holidays 9:30-18:00
Holidays: Days off are irregular,
please check webpage.



A Japanese sweets shop founded in 1853. Sample the taste of Japanese sweets created by the fine skills passed from generation to generation of craftsmen. Both the signature "Shiomi Manju", using Ako natural salt, and "Furai Manju", that uses a 100 year old recipe and anko, are popular.

IWASAYA
Address: 2071 Kariya, Ako-shi,
Hyogo 678-0239
Opening Hours: 9:00-17:00
Holidays: Wed



A bakery with a retro appearance where lines form out the front even before opening. A glass case contains around 50 types of bread from Danish Bread to Baked Sweet Breads. Everything including bean paste, jam and curry is made by hand and uses ingredients that are kind to the body.

Hoppetapan
Address: 2204-1 Kariya, Ako-shi,
Hyogo 678-0239
Opening Hours: 11:00-16:00
Holidays: Mon, Thu, Sun

IWASAYA

(Hoppeta Bread) Hoppetapan



A luxurious seaside inn with ocean views. The elegant interior design is by an Okinawa based artist and before your eyes stretches the ocean viewed from a terrace designed for outdoor living. It will definitely make you feel like you are in a resort.

Imaiso
Address: 550-2 Misaki, Aka-shi, Hyogo 678-0215
Opening Hours: 15:00~10:00
Holidays: Thu

Imaiso



An inn that boasts a stunning open-air bath that looks like it runs into the sea. Aka Onsen, which is rich in minerals and is called the "Revival Hot Spring" heals the fatigue of travel and leaves you feeling great. Seafood Kaiseki dishes made from seafood taken from the Seto Inland Sea are also superb.

GINPASO
Address: 2-8 Misaki, Aka-shi, Hyogo 678-0215
Opening Hours: 15:00~10:00
Holidays: Days off are irregular please check webpage.

GINPASO

From Ryokan's, with the essence of Japanese style to

Glamping, there is a range of stays to choose from.



A kominka inn in a beautifully restored building of the Meiji/Taisho period. A space in which you can experience the charm of the unique Japanese architecture. Every room has a bed by Simmons and a bath.

Kariya Ryokan Q
Address: 1996 Kariya, Aka-shi, Hyogo 678-0239
Opening Hours: 15:00~10:00
Holidays: Days off are irregular please check webpage.

Kariya Ryokan Q



Dot Glamping AKA

A facility with domed rooms lined up on a plateau facing the ocean. Your own completely private sauna in a separate room is also available. For a moment, bathe in the light of the open air and overflow with feelings of freedom and release as you gaze at the ocean, a reset for the heart and the body!

Dot Glamping AKA
Address: 143-1 Misaki, Aka-shi, Hyogo 678-0215
Opening Hours: 10:00~15:00



RELAXING

HEALING



Raw oysters (Sanbaitai True Oysters)

The Sanbaitai True Oysters that, even in summer, have been developed to maintain a full texture with enjoyable thick meaty portions are tasty all year round. There's no need to add anything and you can dine on their milky goodness, raw, to enjoy the bounty of the sea.



So
milky!

FOODIE AKO

If you come to Ako, try the rich



taste of the Sakoshi brand oysters.



Grilled oysters, prepared from fresh oysters cooked over charcoal while they are still in the shell to extract the umami, have a rich taste that is different from raw oysters. If the flesh feels white and firm, it's time to eat. Putting soy sauce on still sizzling hot oysters is also good.

The soul food of Kansai, okonomiyaki, is often eaten locally with oysters. "Oyster and Spring Onion Fry" which is lightly sauced with soy sauce is a good combination with the oysters and spring onion spread on top of the dough is a perfect accompaniment to sake.

Okonomiyaki with Oysters



Beach yoga

Beach Yoga, where you move your body while feeling the sea breeze on the beach! Recharge with plenty of natural energy while purging negativity from your body with the deep breathing of yoga. With the sound of the waves as your background music, meditate and revive the body and spirit.

Get active and enjoy the plentiful nature and beautiful Seto inland sea in Ako!

ACTIVITY

If you want to leisurely enjoy the sights of Ako, cycling is a good idea for effectiveness and flexibility, and you can also reach places that are a little further away. Please use the rental cycle facilities at Ako Station, Sakoshi Station or Une Station.

Cycling



In Ako there are many places that even the inexperienced trekker will be able to easily enjoy such as Mt.Otakadai, Mt.Takao, Mt. Amako, Bishago Rock or Mt.Houju. Get your fill of Ako's great outdoors and look out at the islands dotted in the sea.

Trekking



With the warm climate, Ako abounds in cultivated fruits, and you can enjoy picking seasonal fruits such as strawberries, mandarins or grapes. Come and eat lots of freshly picked fruit!

Fruit Picking



Within easy access from the city, you can relax and enjoy camping areas suitable even for the first time camper! Forget the hustle and bustle of the city and maybe even enjoy a little digital detox.

Camping