



Kajiya machi Blacksmith street

This street is called Kajiya machi street which means Blacksmith street where many Blacksmiths lived until the Edo period.

There are some over 100 years old buildings on this street

We can feel nostalgic atmosphere when you walk this cobbled street.

Miso & Soy sauce factory and shop



Opening hours 9:00~16:00 Soy sauce and Miso using home made natural mo are made at this factory.

The 100m long warehouse has moromi rooms

rooms for making soy sauce, a 2m-high pressure cooker, and rooms for storing miso. There are also free guided tours.







Tourist Information

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