

Easy access
from
Osaka City!



See, play, eat...
The more you experience,
the more you'll understand Yao's charms

やったら おもろい

Yao

What fun!



Have fun at and around Yao Airport
Go on a sightseeing flight
and more!

Take a stroll through ancient,
unchanged streets!
Visit an old temple town
and travel back in time



From indigo stencil dyeing to
konpeito candy making
Fun activities



Yao vegetables and restaurants
with fans nationwide!
Tasty treats & sweets



Find out what a craftsmanship
town is capable of
The best Yao has to offer



History and adventure
Kofun burial mound walk



History, culture, food, and great products!

A town brimming with charm

This is Yao City



Unique **traditional culture and crafts** like the Kawachi Ondo and Kawachi cotton

Yao City is located in the center of the Kawachi area in the eastern part of Osaka Prefecture. The unique culture and crafts of Kawachi, such as the Kawachi Ondo and Kawachi cotton—the production of which was once a major industry in the region—still survive today.

Rare examples of items made with Kawachi cotton during its heyday are on display at Ai Kobo Muranishi. **→P10**



The Kawachi Ondo

The Kawachi Ondo is a traditional ondo folk song to accompany the Bon dance. It derives from another song called the Uakame-bushi from the north of the Kawachi (now eastern Osaka Prefecture) area. Notably, the song has no set musical score or lyrics, and in recent years it has come to incorporate Western music and other elements, evolving into a form that is more accessible to modern audiences. Various events involving the Kawachi Ondo are held throughout the year in Yao City.



Check out this video to experience the Kawachi Ondo!

Yao. What fun!
Experience the fun of the Kawachi Ondo performed live



Check out this video to learn how to dance to the Kawachi Ondo!

How to dance to the Kawachi Ondo
Dance course



Mar.
Kawachi Ondo Yao Festa

Jan.
New Year Kawachi Ondo

Sep.
Yao Kawachi Ondo Festival

A grand festival held as a summer tradition in Yao, the home of the Kawachi Ondo.

Easy access from Osaka City!

Yao City started developing as a major transportation hub long ago. This historic city is full of attractions, including distinctive traditional culture, highly skilled industry, and delicious cuisine.

Major train stations in Yao are easy to access from terminal stations in Osaka City, including Osaka Station, Osaka-Namba Station, Shin-Osaka Station, and Tennoji Station (→see also p. 20).

Access by train from Osaka City (via rapid and semi-express, etc.)



Area
41.72 km²
Population
260,752
(As of December 31, 2023)



Dig up delicious Yume Silk, a sweet potato variety from Osaka, in October and November. **→P11**

There's even an airport in the city! A wide variety of sightseeing activities available

Yao City, rich in nature, is dotted with a wide variety of places where you can enjoy such activities as fresh fruit picking and making traditional konpeito candy! Plus, at Yao Airport, you can take to the skies and see Osaka Prefecture from the air!

Climb aboard a small propeller plane and tour Osaka Castle, the tomb of Emperor Nintoku, and other Osaka landmarks. **→P4**



Visit a museum where you can try making konpeito candy with your choice of colors and flavors! **→P11**

A town where the **soul of craftsmanship** resides and home to companies that take pride in their technical prowess

Yao is home to companies boasting advanced technical and development capabilities, including a company that crafts glass-like products from rubber and a company that creates a variety of frying pans for different uses.

Don't miss the rocks glasses made by a rubber specialty company. **→P18**



Check out soaps made by skilled artisans! **→P19**



Get cool frying pans that are all the rage direct from the company's store. **→P5**

Ancient burial mounds, shrines and temples, and a fortified temple town... Yao is loaded with **historical places!**

Yao City is known for its high concentration of ancient tombs. Its abundant list of historic places also includes Onji Shrine, dedicated to two deities; and the Kyuhoji Jinaimachi fortified temple town, which still looks much as it did in the Edo period.

Go for a walk around the old Kyuhoji Jinaimachi fortified temple town centering around the Kenshoji Temple. **→P6**



The Shionijama Kofun, a keyhole-shaped burial mound constructed in the mid-Kofun period, has been restored in modern times. **→P8**

There are many **delicious foods** here worth going out of your way to try!

In addition to the tonkatsu (fried pork cutlets) known across Japan, there are many popular delicious treats here such as eel and udon noodles so delicious they are reason enough alone to visit Yao. Also check out the treats and Japanese sweets made with Yao vegetables.

Delicious Yao vegetable sweets made by a local patisserie and Japanese confectionery shops. **→P13**



At the popular tonkatsu restaurant Manger, customers arrive early in the morning to reserve their spot in line. **→P14**



Udon-tei Takaraya's udon noodles are hearty and chewy! **→P5**

1 Have fun at and around Yao Airport! Go on a sightseeing flight and more!

One of Yao's most exciting sightseeing experiences is to see the area from the skies onboard a small propeller plane! Enjoy the many fun places around the airport area along with a scenic flight!



A fun sightseeing flight on board a small airplane!
View Osaka Prefecture from the sky!

Reserve your sightseeing flight here
朝日航空
Asahi Airlines
Go on a 30-minute aerial tour of Osaka Castle, the tomb of Emperor Nintoku, and other Osaka landmarks. Max three passengers per flight. Please inquire for flight dates and fares. Flight route subject to change.
TEL 072-991-7245

Sightseeing flight + Seek divine blessings at an ancient shrine

30 min. by bicycle from Asahi Airlines
恩智神社
Onji Shrine
TEL 072-943-7059

This Shinto shrine is also known as the "Moto-Kasuga" because the deity originally enshrined here was later moved to Kasuga-taisha Shrine in Nara. Today, in addition to a god of food, clothing, and shelter and a god of marriage and finding love, the shrine is also dedicated to rabbits and dragons, two creatures seen as messengers of the gods.
⑤-10 Onji Nakamachi, Yao ②0 min. walk from Kintetsu Onji Station ④④ Grounds open to public ②50 spaces



④Charm to bring happiness and charm to bring luck. ¥800 each.

Check this out!
Rub the rabbit and dragon statues for good luck!
Rabbit and dragon statues can be found in the inner sanctuary and in front of the worship hall. It is said that rubbing them brings divine blessings, so make a wish and give them a rub.



Rabbits and dragons guide you to happiness at this ancient shrine, one of Yao's best!

Check this out!
Onji Festival
Onji Shrine's summer grand festival, held every year on August 1. The highlight of the festival is when a futon-daiko, a kind of traditional shrine float weighing two tons, is laboriously carried out of the shrine's grounds and down 131 steep stone steps by local parishioners.



④The shrine's respective deities are enshrined in the first and second halls in the inner sanctuary.

Sightseeing flight + Fascinating factory and direct shop

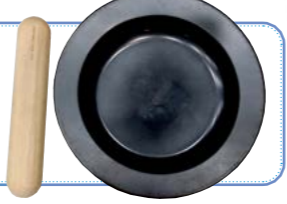
15 min. by bicycle from Asahi Airlines
藤田金属
フライパンビレッジ
Fujita Kinzoku Frying Pan Village
TEL 072-949-3221

This company-direct sales store, selling Fujita Kinzoku's original hit Frying Pan Jiu series and other cooking utensils that make everyday life more enjoyable, is a must-visit! Visitors can also look down on the company's actual manufacturing floor from the terrace on the second floor!
③-8 Nishiyuge, Yao ②20 min. walk from JR Shiki Station ⑨9:00 a.m. - 5:00 p.m. ④Weekends and holidays ②3 spaces



④Customers say that once you try Fujita Kinzoku's wide variety of iron frying pans, you'll never go back.

Check this out!
Can also be used as a plate!
The Frying Pan Jiu series come with detachable handles and can be used as a plate after cooking. Starting from 6,600 yen. The name comes from the fact that when the handle is removed and placed next to the pan, it looks like the number 10, which is pronounced "ju" in Japanese.



Get a look at the factory floor and find your favorite frying pan!

④You can get a full view of the factory floor from the second floor indoor terrace. You can even experience the sounds and smells of a real Japanese factory! Creating a frying pan from a single sheet of iron. It takes real skill to make the side and bottom with different thicknesses. At Frying Pan Village, you can buy Fujita Kinzoku products direct from the company.

八尾空港
Yao Airport
TEL 072-992-0031
(Yao Airport Office, West Japan Civil Aviation Bureau)
One of only a few airports in Japan built with two runways intersecting each other. Started as a private school for training pilots in the 1930s, it is still used for flight training today as well as aerial photography and sightseeing flights. The airport also serves as an aid station in the event of a disaster.
②-12 Kuko, Yao
③15 min. walk to Asahi Airlines from Osaka Metro Yao-minami Station
④Available

④Getting to see the hangar up close is one of the best parts of taking a sightseeing flight at Yao Airport. After boarding a small plane, you'll take off for your scenic flight!

Also check out the airport shop
aerolab pilotshop
TEL 072-943-1033
A variety of souvenirs are available for purchase, including toy propeller airplanes and runway-themed cellphone straps, as well as exclusive Yao Airport merchandise.



Check this out!
See the cockpit up close!
In addition to spectacular views, you also get to see the cockpit and captain's controls up close!



Get a sweeping view of the Osaka Bay area.



You can only get a view looking down on Abeno Harukas, the tallest building in western Japan, like this from a sightseeing flight.



Try using a bicycle to get around the airport area!

When it's difficult to get where you want to go by public transportation, such as from Yao Airport to the Onji Shrine area, make use of a convenient bicycle rental or share bicycle service! There are more than 20 share bicycle stations in the city and bicycle rentals are offered at train station bicycle parking areas, so choose whichever best suits your needs.



See here for details on how to use the share bicycle service. See here for details on bicycle rentals.

Sightseeing flight + Super popular airport area restaurants

Chicken, fish sausage, and egg tempura udon covered with broth ¥1,150
Takaraya's most popular udon bowl, loved by locals and non-locals alike. The satisfying chicken tempura is crispy on the outside and tender on the inside.

Chewy udon noodles that satisfy in terms of both quality and quantity



5 min. by bicycle from Asahi Airlines
うどん亭 たからや
Udon-tei Takaraya
TEL 072-949-8139

The udon noodles are made in-house. The regular-sized order comes with two servings (400g) of noodles. The noodles are not too hard and not too soft, offering just the right chewiness.
③-104-7 Wakabayashicho, Yao ⑥6 min. walk from Osaka Metro Yao-minami Station
④11:00 a.m. - 2:30 p.m. ④Wednesdays, 1st and 3rd Sunday of the month ②5 spaces



④Table as well as counter and tatami mat seating available.

Superb hamburg steak overflowing with juices



5 min. by bicycle from Asahi Airlines
手作りハンバーグ 卵
Ran
TEL 072-948-1546

Made by hand with 23 different ingredients, Ran's hamburger steaks are fluffy, tender, and juicy. Choose one of three sauces.

5 min. by bicycle from Asahi Airlines
ごかせ川
Gokasegawa
TEL 072-949-9246

This restaurant's tasty eel, crisp on the outside and fluffy on the inside, goes well with the rice soaked in a sweet sauce.
Unaju (Gokujo) 1.5 eels ¥6,870
A luxurious dish that comes with one and a half eels. There's also eel among the rice packed tightly in the serving box.

A popular eel restaurant leveraging artisanal skill



Handmade hamburger steak with batter-fried shrimp and tomato sauce ¥1,480
Lunch items come with rice and miso soup. The crispy texture of the filleted batter-fried shrimp on top will have you hooked!



④The pleasant interior is neat and tidy.

③-55 Ota Shinmachi, Yao ③15 min. walk from Osaka Metro Yao-minami Station ④11:00 a.m. - 2:00 p.m., 5:00 p.m. - 9:30 p.m. ④Wednesdays ②5 spaces

Visit the Kyuhoji neighborhood where time stands still

Visit an old temple town and travel back in time

The visage of a temple town formed during the Warring States period can still be found in the Kyuhoji area in the western part of Yao City, adjacent to Osaka City. Go on a stroll and explore the traces of the past.

Kyuhoji Jinaimachi

This jinaimachi (fortified temple town dating to the Warring States period) formed within the earthen fortifications constructed around an area centering on the Kenshoji Temple, which was built by the great priest Rennyō. The historic, grid-like townscape still looks much as it did during the Edo period.

A temple over 500 years old and the heart of the temple town

顕証寺

● Kenshoji Temple
TEL 072-993-1144

This Shinshu Buddhist temple is associated with the great priest Rennyō. The temple played a central role in spreading Shinshu Buddhism in the Kawachi (now eastern Osaka Prefecture) area. Befitting this prestigious status, the temple's main hall is one of the largest wooden structures in Osaka Prefecture.

④ 4-3 Kyuhoji, Yao ⑤ 10 min. walk from JR Kyuhoji Station
⑥ ⑦ ⑧ Grounds open to public
⑨ Available for visitors



⑩ The main hall was rebuilt in the mid-Edo period. Sculptures and ceiling paintings dating to the Edo period can still be seen here today.
⑪ The magnificent main gate has been designated a Cultural Property by the prefecture along with the main hall.

⑫ The great camphor tree in front of the main hall has been designated a Protected Tree by Yao City. It's mighty appearance almost seems to deliver energy to those who view it.
⑬ The shrine is dedicated to Susanoo-no-Mikoto and is said to protect against misfortune.



A venerable shrine located at the southwestern end of the temple town

許麻神社

● Koma Shrine
TEL 072-923-4235

This Shinto shrine is believed to have originally been dedicated to the ancestors of people who came to Japan from the ancient Korean kingdom of Goguryeo. The shrine's temizusha, a basin filled with water for ritual purification, is housed under a structure that was once the belfry of the Kyuhoji Kannonin, a former Buddhist temple from which the local area now derives its name.

⑭ 5-4-8 Kyuhoji, Yao ⑮ 7 min. walk from JR Kyuhoji Station
⑯ ⑰ ⑱ Grounds open to public ⑲ 10 spaces



⑲ The temple town area still retains its overall grid-like layout. It's also fun to wander through its back alleys.
⑳ The area is dotted with townhouses in varying styles dating from the Edo period to the present, including townhouses with traditional white plaster walls and mushiko latticed windows.

The Yao City Machinami Center (Jinaimachi Fureaikan) is located in the center of the Kyuhoji Jinaimachi (temple town). The center has leaflets and other materials with information useful for exploring the town, as well as a local history and culture exhibit.

TEL 072-924-6371
① 9:00 a.m. - 5:00 p.m.
② Mondays (following day if national holiday)



Check this out!

Toro Festival

Held every September. During the festival, lanterns are lined up along local residential streets, illuminating the ancient stone-paved roads and the white walls of old-fashioned town houses and enveloping the area in a magical atmosphere.

The large waterway running north-south through the area is said to be the remains of a moat which once protected the Kyuhoji Jinaimachi. Beautiful iris flowers bloom along it in early summer.

The Chosokabe Monomi no Matsu ("Lookout Pine of the Chosokabe") is said to have been climbed by troops from the Chosokabe clan to spy on enemy movements during the Summer Campaign of the Siege of Osaka in 1615.

Take a rest in a cozy row house

食堂ripple

● ripple
TEL N/A

Opened in 2021, ripple operates in a traditional row house over a century old. The popular lunch special features a weekly-changing filling main dish such as yurinchi chicken and chicken nanban.

① 3-8-25 Kyuhoji, Yao ② 15 min. walk from JR Kyuhoji Station ③ Lunch 11:00 a.m. - 2:00 p.m.; cafe 2:00 p.m. - 5:00 p.m. ④ Sunday - Wednesday ⑤ None

Weekly lunch special

● ¥1,200

Includes a main dish, two small sides, soup, and rice. The main dish of the day shown here was bibimbap with lots of vegetables.

⑥ The spacious, Japanese-style seating area is also great for families with children.

Seasonal tarts

● ¥350 - ¥400

Made with an abundance of seasonal ingredients. Shown in photo: Nut tarts (front), apple and walnut tarts (back).

A small baked goods shop whose owner loves the area

atelier Oeuf

● atelier Oeuf
TEL 090-1028-1298

The pastry chef owner turned the old row house where she was born and raised into this shop. Oeuf uses carefully selected ingredients such as Honwakato sugar from Okinawa and Ichinosho salt from Saga.

① 3-8-25 Kyuhoji, Yao ② 15 min. walk from JR Kyuhoji Station ③ Around 1:00 p.m. - 6:00 p.m. ④ Sunday - Wednesday ⑤ None

This long-standing Japanese confectionery shop's specialty confection has a simple, light flavor

帯喜太

● Obikita
TEL 072-922-4220

The specialty of this long-standing shop, in business for over 150 years, is the anmaki, sweet bean jam rolls made to order. To fully enjoy the delightful texture, be sure to eat yours as soon as possible.

① 1-4-41 Kyuhoji, Yao ② 15 min. walk from JR Kyuhoji Station ③ 9:00 a.m. - 6:00 p.m. ④ Mondays, other irregular holidays (see website for details) ⑤ None

Anmaki

● ¥130 each

The chewy crepe-like texture and the lightly sweet, smooth red bean paste are a perfect match.

Beautiful traditional Japanese residences

① Things like the front gate and storehouse still look much as they did in the Edo period.

安中新田会所跡 旧植田家住宅

● Former Yasunaka Shinden Kaisho and Ueda Family Residence
TEL 072-992-5311

This traditional Japanese-style estate, open to the general public, was originally an office for the management of the Yasunaka Shinden, a new land development created after the flow of the Yamato River was diverted in 1704. →PT0

茶吉庵

● Chakichian
TEL 072-943-7007

This traditional Japanese-style estate is 280 years old and was built by a cotton wholesaler in the Edo period. Now housing a café and gallery, it is a bustling community hub.

① 3-1 Onji Nakamachi, Yao ② 7 min. walk from Kintetsu Onji Station ③ 11:00 a.m. - 5:00 p.m. (café) ④ Tuesdays ⑤ None MAP→P4

⑥ You can also barbecue, no prep required, in the courtyard of a traditional Japanese residence (reservation required).

Go on an exciting walk through history! Kofun burial mound walk

Yao has an unusually high concentration of ancient tombs, even for Japan. About two-thirds of the city have been designated archaeological sites. Explore the area and take in the atmosphere of ancient adventure!

START

Kintetsu Shigi Line
Hattorigawa Station

8 min. walk

Kintetsu Osaka Line
Kawachi-Yamamoto Station

15 min. bicycle ride

八尾市立 歴史民俗資料館

Yao City Museum of History and Folklore
TEL 072-941-3601

The museum introduces a wide range of cultural items and artifacts from Yao City with permanent, special, and temporary exhibitions. Visitors can get a complete education on the history and culture of Yao from ancient times to the present day. The museum also holds lectures and events for children and adults.

3-180-1 Chizuka, Yao 8 min. walk from Kintetsu Hattorigawa Station Admission fee ¥220 (9:00 a.m. - 5:00 p.m.) Tuesdays (following day if national holiday) 6 spaces



There is a large 3D map at the entrance. There's also a touch-screen guide that children can have fun using while they learn. The permanent exhibition includes actual ancient pottery and weapons excavated in the city. Toothbrushes and other modern specialty products from Yao are also on display.

Experience the history and traditional culture of Yao City



View from the circular section at the back. The foot of Takayasuyama can be seen beyond the front section of the mound.

The largest keyhole-shaped burial mound in the Nakakawachi area!



10 min. walk

5 min. bicycle ride

心合寺山古墳 (八尾市立しおんじやま古墳学習館)

Shionijyama Kofun (Yao City Shionijyama Kofun Site Museum)
TEL 072-941-3114

This magnificent kofun burial mound is 160 m long. Built in the middle of the Kofun period, it has been restored in modern times. At the adjacent museum, visitors can learn about the Shionijyama Kofun and enjoy activities such as a stamp rally and making magatama stone beads or a haniwa clay figurine cellphone strap.

5-143-2 Otake, Yao 25 min. walk from Kintetsu Hattorigawa Station ¥240 (to view exhibition) 9:00 a.m. - 5:00 p.m. Tuesdays (following day if national holiday) 7 spaces (paid)



Reconstructed models of a coffin and haniwa pottery are displayed in the exhibition room.



The capped haniwa pottery was faithfully recreated based on excavated examples.

Yao City's ancient burial mounds

Yao flourished as a major transportation hub in ancient times and boasts one of the densest collections of ancient tombs in Japan. You can come across a variety of burial mounds thought to have been the tombs of kings and powerful people. Mainly found on higher ground, many are concentrated around the foot of Takayasuyama, part of the Ikoma Mountains.

20 min. walk

愛宕塚古墳

Atagozuka Kofun
TEL 072-924-8555 (Yao City Tourism and Cultural Heritage Section)

Visitors may freely enter and view this round burial mound with a horizontal stone chamber, which was built in the late Kofun period. It is large, measuring approximately 22.5 m in diameter and 6.5 m in height, and, with the exception of the mound's top, it has been preserved in excellent condition. Many burial accessories were excavated from within the stone chamber, which was created by piling huge stones on top of one another.

4 Kodachi, Yao 25 min. walk from Kintetsu Hattorigawa Station Open to the public None



A stone monument describing the results of studies on the tomb and other information.

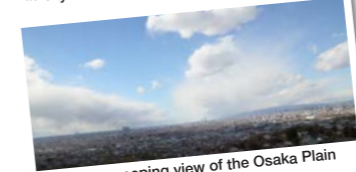
The burial mound has been designated a Historic Site and the artifacts excavated from it have been designated Tangible Cultural Properties by Osaka Prefecture.

The stone chamber, one of the largest in the prefecture, is believed to have contained two sarcophagi.

A rich, spiritual place overlooking the Osaka Plain



The main hall behind the worship hall, rebuilt in the mid-Edo period, has been designated a Tangible Cultural Property by Yao City.



Get a sweeping view of the Osaka Plain from the grounds.



This mighty camphor tree, over 1,000 years old, is a sight to behold.

Let your imagination wander in a stone chamber built by human hands long ago



15 min. walk

玉祖神社

Tamano Oya Shrine
TEL 072-941-0944

This Shinto shrine was started as a branch shrine of Tamano Oya Shrine in Suo Province (now Yamaguchi Prefecture) in the Nara period. Sitting on a hill overlooking the Osaka Plain, the shrine possesses many historic and rare items, including a seisatsu (roadside prohibition-edict signboard) erected by the samurai lord Hojo Tokimasa which has been designated an Important Cultural Property. The shrine grounds are also famous for daffodils.

5-93 Kodachi, Yao 30 min. walk from Kintetsu Hattorigawa Station Open to the public 10 spaces

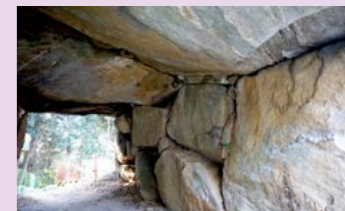
Walk or use a share bicycle to get back to the starting station

GOAL

Go here too!

Takayasuzuka Kofun Cluster 高安千塚古墳群

A large cluster of ancient burial mounds built in the late Kofun period at the foot of Takayasuyama. It is estimated that there were more than 500 burial mounds, mostly circular, of which 230 have been identified today. The sight of the mounds huddled amidst the area's rich natural beauty and fields of garden shrubs invites a sense of ancient adventure.



A nukezuka, a burial mound which has lost its stone chamber, turning it into a tunnel.



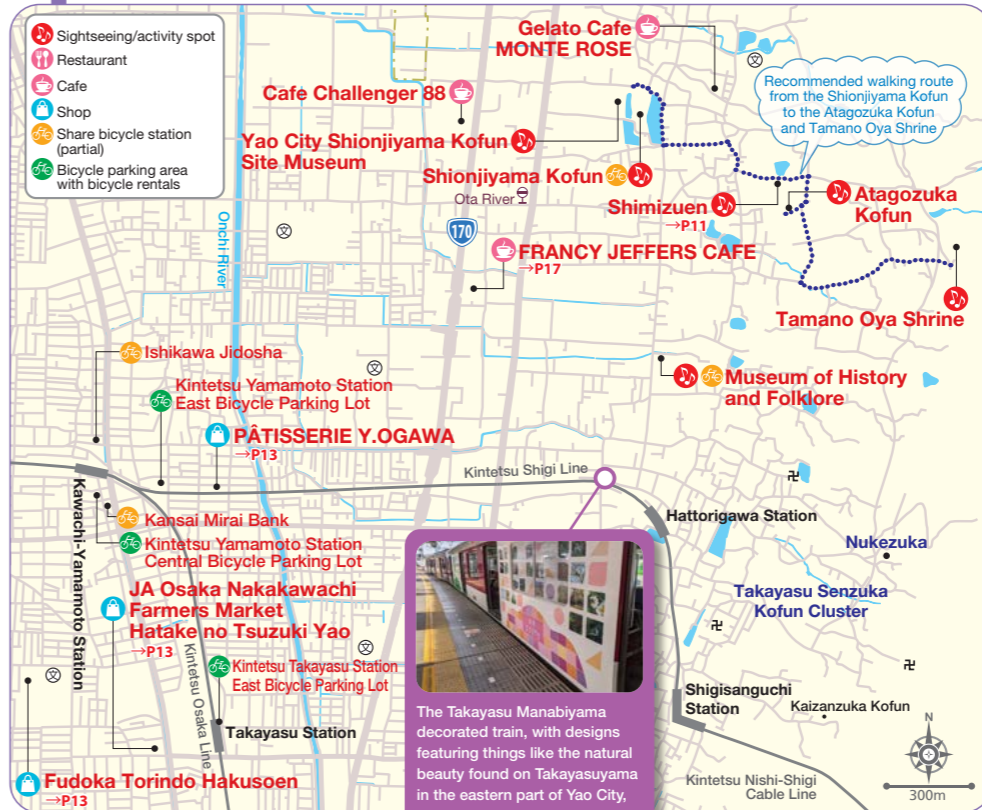
Most of the burial mounds in the cluster are circular-shaped with a horizontal stone chamber.

Inquiries Yao City Tourism and Cultural Heritage Section

TEL 072-924-8555

Recommended ways to get around

Use a share bicycle (→ p. 4) to get to the Shionijyama Kofun from the Kintetsu Kawachi-Yamamoto Station or Yao City Museum of History and Folklore areas. The parts after that include a lot of hills, making it best to switch to walking.



The Takayasuzuka Manabiyama decorated train, with designs featuring things like the natural beauty found on Takayasuyama in the eastern part of Yao City, began operating on the Kintetsu Shigi Line in November 2023!

A place to stop by and enjoy a sweet treat!



Gelato cafe-style Italian pudding ¥550 (¥100 discount when purchased as a drink set).

Take a gelato break made with nature's bounty

ジェラートカフェ モンテローザ

Gelato Cafe MONTE ROSE
TEL 072-970-5151 Double gelato ¥600.

Offers a variety of gelatos made with local seasonal ingredients and vegetables from the cafe's own farm. The cafe's handmade sweets crafted with gelato are also popular.

7-87 Otake, Yao 25 min. walk from Kintetsu Hattorigawa Station 10:00 a.m. - 5:00 p.m. Irregular holidays 10 spaces

A retro pop American-style diner カフェ チャレンジャー88

Cafe Challenger 88
TEL 072-975-5488

A restaurant with an American atmosphere. People also love the American-like portions of the pancakes, hamburgers, and other menu choices.

2-1 Nishi Takayasuchō, Yao From Kintetsu Kawachi-Yamamoto Station, take a 10-minute ride on the Kintetsu Bus bound for Higashi-Hanazono-eki-mae, get off at the Otagawa stop, and walk 5 minutes 11:00 a.m. - 9:00 p.m. l.o. (9:00 a.m. - 9:00 p.m. on weekends and holidays) Irregular holidays 25 spaces



Inside it's like a great, big toy box.



Pancakes with macadamia nuts and coconut in a rich sweet and salty sauce ¥1,300.

Cream-in-baumkuchen brulee with exquisite cheese custard cream ¥420.



Enjoy homemade baumkuchens in an open and airy cafe FRANCY JEFFERS CAFE

FRANCY JEFFERS CAFE
TEL 072-927-9067

People love the homemade baumkuchens, carefully baked at the front of the cafe. The cafe's two main signature products, a moist, fresh baumkuchen and chewy butter baumkuchen, make great souvenirs. → P17

Kawachi cotton aizome indigo stencil dyeing

藍工房 村西

● Ai Kobo Muranishi

TEL 072-923-1589
(NPO Kawachi Cotton Indigo Dyeing Preservation Association)

This workshop is conducted by Tokuko Muranishi, a leading figure in the movement to perpetuate and promote traditional Kawachi cotton production, and is organized by a local non-profit dedicated to preserving Kawachi cotton aizome indigo dyeing. Participants get to experience the traditional process of using stencils to dye white cotton with indigo patterns.

📍 1-10-10 Suehirocho, Yao 🕒 7 min. walk from Kintetsu Kyuhogijuchi Station 🚗 None



🚶 Preserving the culture of the cotton production and dyeing that was a key local industry in the Edo period.



📌 Items made with rare Kawachi cotton are displayed on the second floor.

📌 Items made with rare Kawachi cotton are displayed on the second floor.



Extra info

Kawachi cotton

Kawachi cotton was produced in abundance in the Kawachi area (now eastern Osaka Prefecture) during the Edo period, but this declined at the end of the Meiji period. Today, Kawachi cotton is evolving and new production methods are also being incorporated.



📌 You can also view a building designated a National Tangible Cultural Property.

Experience the wonder of indigo dyeing and create beautiful blue patterns on plain white cotton!

What's involved



🔗 Glue is applied to create a pattern on a piece of cloth that has been secured in place. It's tricky applying the glue evenly!



🔗 Immediately after being soaked in indigo, the cloth is green. Make sure to watch as the color changes to indigo blue.



🔗 The final step is to iron it dry. The cloth is now a bright indigo blue!

ACTIVITY DATA Cost ¥4,000 Length 3 hr. (depending on weather)
Please call or email info@kawachimomen.com to inquire about available dates and times. Because Kawachi cotton is produced in extremely small amounts, ordinary cotton is used to produce a dyed handkerchief or bandana for you to take home.



Konpeito candy making

Choose your favorite colors and flavors and make your own unique konpeito candy!

Extra info

Konpeito

A sugar confection introduced from Portugal. The great samurai lord Oda Nobunaga is said to have been given and liked these sugary treats.



What's involved

ACTIVITY DATA Cost ¥3,600 per kettle (+¥100 for a take-home jar) Length 1 hr. Reservation Accepted via tel. or website



🔗 Choose your konpeito's colors and flavors. Choose two from among five varieties each.



🔗 Toss your konpeito into the rotating mini kettle and coat them evenly with your colors and flavors.



🔗 After two rounds of coloring and flavoring, put your konpeito in a jar and you're done! You also get a completion certificate as a keepsake.



🔗 Up to three people can work together using the same kettle (if adults only, limit two; children must be accompanied by a guardian).

コンペイトウミュージアム 八尾

● Konpeito Museum Yao

TEL 072-948-1339

A museum where you can try making konpeito, a traditional Japanese candy. In addition to getting the rare opportunity to taste konpeito while still warm out of the kettle, you can choose what colors and even flavors to give to your konpeito! Have fun creating konpeito that change in color or have two different layers of flavoring.

📍 2-98 Wakabayashicho, Yao 🕒 5 min. walk from Osaka Metro Yao-minami Station 🕒 9:00 a.m. - 5:00 p.m. 🚗 Irregular holidays 📍 4 spaces [MAP→p4]



📌 Look for the orange exterior. There's also a shop on the first floor.

Tons of variety! Fun activities in Yao

Yao City, with its long-established traditional culture and abundant natural beauty, offers a wide variety of cultural and culinary experiences!

You can even try making Kawachi cotton!

Cotton ginning and thread spinning

Turn fluffy tufts of cotton into a spindle of thread

What's involved

ACTIVITY DATA Cost Free (admission required) Length 30 min. Reservation Not required (held on the 1st Saturday of the month, other days on request)



🔗 Feed cotton seeds through the rollers of a cotton gin to separate the seed from the raw cotton.



🔗 For the next step, pre-prepared raw cotton rolls are provided for use.



🔗 Entwine the yarn at the end of the spinning wheel with a cotton roll and turn the wheel to twist them together into fine thread.

安中新田会所跡 旧植田家住宅

● Former Yasunaka Shinden Kaisho and Ueda Family Residence

TEL 072-992-5311

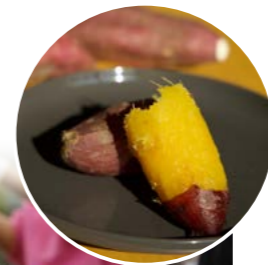
At the Former Ueda Family Residence, you can try spinning thread from cotton grown, harvested, and dried in Yao City. In this Japanese residence dating to the Edo period, see how well you can do using old-fashioned tools to make traditional handicrafts!

📍 1-1-25 Uematsucho, Yao 🕒 3 min. walk from JR Yao Station 🕒 9:00 a.m. - 5:00 p.m. (final entry at 4:30 p.m.) 📍 Admission fee ¥250 📍 Tuesdays (following day if national holiday) 🚗 None



variety! in Yao

📌 Grown with mineral-rich bamboo charcoal, these sweet potatoes have a superbly sweet flavor.



Sweet potato digging

Harvest sweet potatoes grown with hopes and dreams

オオサカポテト

● Osaka Potato

TEL N/A

ACTIVITY DATA Cost From ¥3,000 Length About 1 hr. 30 min. Reservation Required via Instagram

Operated by an agricultural association whose goal is to eliminate abandoned farmland and make Osaka Prefecture a sweet potato production area. During the fall harvest season, the association holds an event allowing visitors to harvest Yume Silk sweet potatoes, a variety created in Osaka.

Note: The association operates several fields in the city and event locations vary from year to year. The following info is for the Osakaabe area.

📍 143-1 Osakabe, Yao 🕒 10 min. walk from Kintetsu Onji Station 📍 Temporary parking available only during event.

[MAP→p4] Other details will be announced on Instagram (hirofumi_osakapotato).



📌 Strawberry picking can be enjoyed from January to May. It's best to make your reservation early.

Strawberry picking

Indulge in and compare the flavors of different strawberry varieties!

清水園

● Shimizuen

TEL 090-1151-9954

Pick and enjoy fresh strawberries in spacious greenhouses housing some 7,000 plants. Compare the flavors of up to seven varieties, including rich Benihoppe and juicy Akihime. Many visitors end up coming back again and again!

📍 3-110 Otake, Yao 🕒 25 min. walk from Kintetsu Hattorigawa Station 🕒 9:00 a.m. - 4:00 p.m.; shop 9:00 a.m. - 12:00 p.m. and 2:00 p.m. - 5:00 p.m. 📍 Mondays & Tuesdays; shop Tuesdays 📍 3 spaces [MAP→p9]



ACTIVITY DATA Cost Elem. school students and older ¥2,500 4-6 years old ¥1,700 3 years old and under ¥700 Note: Subject to change. Length 40 min. Reservation By phone



📌 The adjoining shop store also sells strawberry butter (150g ¥600) and other strawberry products.

Yao vegetables

Discover something new and delicious!

Yao City is located in an urban region adjacent to Osaka City but still has a thriving agricultural industry. In particular, be sure to check out Yao's specialty vegetables!

Yao's surprisingly flourishing agricultural industry

With the land enriched by the Yamato River to the south and the sunny slopes of the Ikoma Mountains to the east, farming has thrived in Yao City since ancient times. Cotton was widely grown in Yao during the Edo period, contributing to the development of Kawachi cotton (→ p. 10) as an important regional industry. In recent years, the area has been attracting attention as a suburban vegetable production area providing fresh vegetables such as Japanese mustard spinach and garland chrysanthemum to the Osaka City area, a major consumption center.

Tell us about Yao vegetables, Mr. Farmer!



Kazuya Asai hard at work harvesting young burdock.

Our guide to Yao vegetables Kazuya Asai

Kazuya Asai runs a farm in Yao City, mainly growing young burdock (green soybeans) and edamame (green soybeans) in the summer, as well as leafy vegetables. He is also a specialist in Yao vegetables and holds the title of Regional Specialty Product Meister.

What are Yao's hottest vegetables?

"Yao's specialty vegetables include young burdock and edamame (green soybeans). Freshness and seasonality are important for both, so if the timing of your visit to Yao City coincides with their seasons, I hope you will give them a try."



Young burdock
Late Jan. - early Apr.

"In Yao, we plant the seeds in the fall and harvest the leaves one time after they grow. This ensures that tender young burdock grow in the early spring to be harvested."

Key points!

Every part is edible!
"Unlike normal burdock, where only the root is eaten, the leaves, stem, and root of young burdock are all edible. And each part has a different flavor!"

Brand name!
"Farmers in the region have obtained a shared trademark for 'Yao Young Burdock.' And our brand recognition is really growing!"



Edamame
Late May - early Sep.

"Freshness is everything with edamame (green soybeans). Our edamame is already out on supermarket shelves in Osaka ready to be sold by noon the day after it's harvested. This freshness is one of the things that make Yao edamame really special."

Key points!

Enjoy the flavor of local production for local consumption!

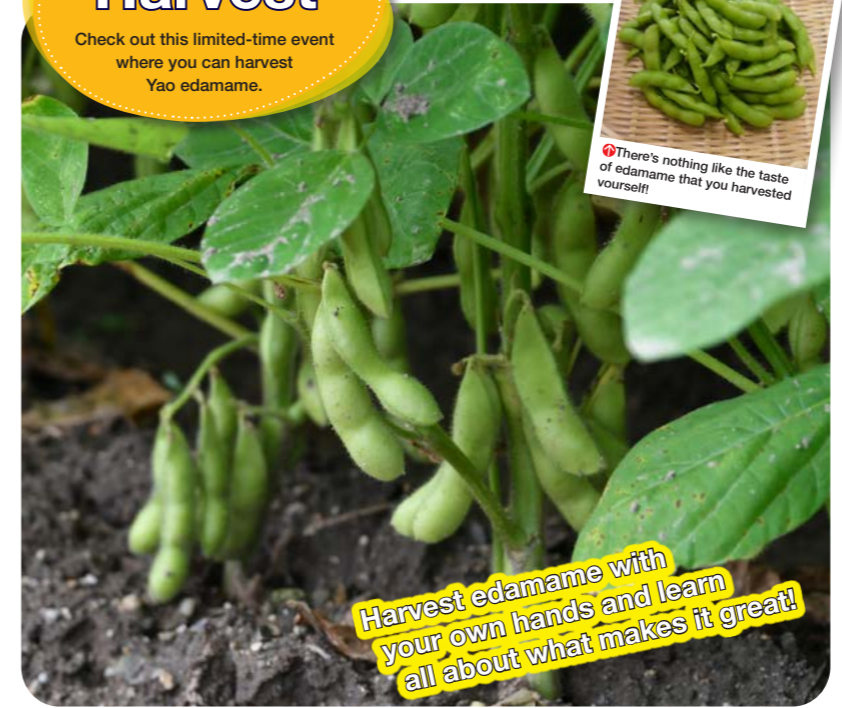
"The compounds that really give edamame its flavor are reduced by half in about two days. Because our edamame are bought by customers within the prefecture, we are able to deliver a delicious taste that is only possible with local production for local consumption."

Perfectly plump!

"The short time between harvest and consumption allows us to let our edamame reach the perfect stage of ripening in the field. This gives them a lot of sweetness as well."

Yao vegetables Harvest

Check out this limited-time event where you can harvest Yao edamame.



Harvest edamame while learning from the actual farmers!



There's nothing like the taste of edamame that you harvested yourself!

Harvest edamame with your own hands and learn all about what makes it great!

For two days in mid-July each year, visitors can try harvesting edamame (green soybeans) at Yamanaka Farm. Participants can join for 1,000 yen per plot and can dig up to 10 plants. If you would like to try harvesting edamame, send a return postcard with your name, address, telephone number, number of participants, and desired number of plots to Yamanaka Farm (3-16 Akegawa Higashi, Yao City) and they will reply with details. Take part in this once-a-year edamame harvest experience!

Yao vegetables Buy

This local farmers market is filled with fresh vegetables. Go hunting for the seasonal flavors of Yao.



Experience the seasonal flavors of Yao with the freshest vegetables!

The neat and tidy market's shelves are covered with vegetables.

JA大阪中河内 直売所 畑のつづき 八尾店

JA Osaka Nakakawachi Farmers Market
Hatake no Tsuzuki Yao
TEL 072-929-9030

Buy fresh fruits and vegetables, grown by local farmers and freshly harvested that day, at low prices. The market also sells a wide variety of flowers plus packaged foods and more.

7-13-22 Yamamotocho Minami, Yao 3 min. walk from Kintetsu Takayasu Station 9:30 a.m. - 3:30 p.m. Sundays Available

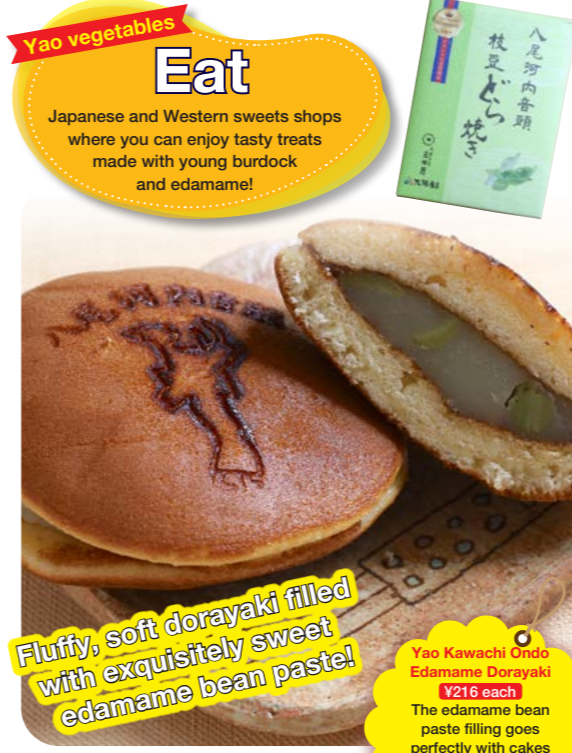
MAP→P9

The market also holds events such as the "Yao Shopping Festival."



Yao vegetables Eat

Japanese and Western sweets shops where you can enjoy tasty treats made with young burdock and edamame!



Fluffy, soft dorayaki filled with exquisitely sweet edamame bean paste!



Yao Kawachi Ono Edamame Dorayaki ¥216 each
The edamame bean paste filling goes perfectly with cakes carefully prepared one at a time. Boxed sets, perfect for souvenirs, also available.

御菓子司 三日月

Mikazuki
TEL 072-992-1500



This Japanese confectionery shop has been a local favorite for over 90 years. While continuing to offer flavors made according to recipes down from generation to generation, Mikazuki also produces new and creative Japanese-style sweets day after day. The shop's sweet potato and other homemade baked goods are also popular.

2-1-5 Higashi Kyuhoji, Yao 10 min. walk from Kintetsu Kyuhoguchi Station 9:00 a.m. - 5:30 p.m. January 1 - 5 2 spaces

An elegant baked sweet with a beautiful edamame color

Yao no Edamame (Late July - August) ¥390 each
A soft baked momoyama cake stuffed with edamame bean paste. The aromatic flavor of the edamame is irresistible!



風土菓 桃林堂 陌草園店

Fudoka Torindo Hakusoen
TEL 072-923-0003

This long-standing Japanese confectionery shop has been in business since 1925. The shop offers a lineup of Japanese confections that leverage the flavors of locally-grown seasonal vegetables and fruits. Popular choices include the Monaka Osaka, filled with Dainagon sweet bean paste.

8-19-1 Yamamotocho Minami, Yao 15 min. walk from Kintetsu Takayasu Station 9:00 a.m. - 5:00 p.m. (cafe 10:00 a.m. - 4:00 p.m.) January 1 & 2 7 spaces MAP→P9

パティスリー イグレックオガワ

PÂTISSERIE Y. OGAWA
TEL 072-923-5268

The Western-style confections lined up in the shop's showcase have a rich flavor you're sure never to forget. Sweets such as the Kawachi Ono-yaki, a tart inspired by Kawachi Ono, are filled with love for the local area.

1-9-9 Higashi Yamamotocho, Yao 3 min. walk from Kintetsu Kawachi-Yamamoto Station 10:00 a.m. - 6:00 p.m. Thursdays 1 space

MAP→P9

A treat filled with love for Yao and the flavor of young burdock

Yao Sodachi ¥1,080 each
A pound cake which uses young burdock, a local specialty product, in the batter and as a topping.



Worth visiting first thing in the morning!
A famous restaurant with fans
all over the country

Worth going out
of your way!



Toku Hire Tonkatsu
200g ¥1,990 (+¥600 for set meal)
Superbly tender breaded and fried pork tenderloin overflowing with juices. Great with salt and olive oil as well as standard tonkatsu sauce.

Tonkatsu
とんかつマンジエ
Tonkatsu Manger
TEL 072-996-0175

Although it opens at 11, this super-popular tonkatsu (breaded pork cutlet) restaurant sees fans coming early in the morning to reserve their spot in line. Tonkatsu Manger uses brand-name pork selected from among 250 varieties across Japan. The rich flavor and perfect degree of deep frying will stun!

③2-3-22 Yokoen, Yao ②5 min. walk from JR Yao Station
④11:00 a.m. - 2:00 p.m., 5:00 p.m. - 8:00 p.m. ⑤Mondays & Tuesdays ⑥9 spaces

Reservations are accepted starting at 8:30 a.m!
Reservations for both lunch and dinner spots, same-day only and only on-site, are accepted from 8:30 a.m. Lunch reservations are limited to 60 persons, and dinner 40. Reservations not accepted by phone.

The restaurant has a stylish interior and only counter seating, no tables.

Best lunch
¥1,100 (¥1,200 on weekends and holidays)
Enjoy your choice of one of four curries as well as free extra helpings of naan. Onions sauteed to a deep amber add richness to the curries.

A variety of authentic curries rich in flavor



The beautiful furnishings create a truly Indian atmosphere.

Curry
インドレストラン BINDU
八尾本店 Bindu Yao location
TEL 072-999-3491

The main location of a local group of Indian restaurants with eight locations in Osaka Prefecture. In addition to the more than 25 kinds of curry available at any given time, be sure to order the aromatic and flavorful tandoori chicken for 620 yen. Also enjoy the refreshing Indian beer.

③4-2-35 Aoyamacho, Yao ②20 min. walk from Kintetsu Takayasu Station or Kintetsu-Yao Station ④11:00 a.m. - 3:30 p.m., 5:00 p.m. - 11:00 p.m. (open all day weekends and holidays) ⑤Irregular holidays ⑥13 spaces



The epitome of Yao Chinese food and a local favorite for half a century

Chinese
中国料理 大幸
Daiko
TEL 072-922-3011

A long-standing Chinese restaurant beloved by locals. In addition to staples such as fried rice and jiaozi dumplings, the restaurant's specialty dishes like minced beef wrapped in lettuce and fried noodles with your choice of hard or soft noodles are also popular.

③3-2-12 Sadocho, Yao ①1 min. walk from Kintetsu Kyuhogijuchi Station ④12:00 p.m. - 9:00 p.m. ⑤Mondays ⑥Available



Counter as well as square and round table seating available.



Fried rice
¥750
Jiaozi
¥410 per order (2 orders shown)
The fried rice is tender and rich in flavor. The jiaozi are an excellent combination of chewy outer dough shell and juicy filling.

The restaurant is open and airy with high ceilings. The restaurant's noodle-making kitchen is right next to the entrance.

Delicious delights in Yao

From a renowned establishment with fans spanning the country to a restaurant beloved by locals for half a century, here are some of the most popular dining spots in Yao!



Soba
山がや
Yamagaya
TEL 072-923-6243

This restaurant has been a local favorite since it opened over 30 years ago. The menu is full of dishes crafted with carefully selected ingredients, such as sotoichi soba noodles made with domestically grown ingredients from Hokkaido and other regions, and kamameshi rice cooked in dashi made with Hokkaido kombu kelp.

③1-76 Kayafuricho, Yao ②8 min. walk from Kintetsu-Yao Station ④11:00 a.m. - 2:30 p.m. l.o., 5:00 p.m. - 8:00 p.m. l.o. ⑤Monday evenings, Tuesdays (open if national holiday) ⑥4 spaces

Replete with relaxing, sunken kotatsu-style tatami room seating.



Enjoy aromatic soba noodles and a wide variety of kamameshi

Ikoma kamameshi set meal
¥1,750
A highly satisfying set meal which includes kamameshi as well as soba noodles, a hot spring egg, pickles, and more.

Savor choice eel cuisine grilled over charcoal



Eel
ごかせ川
Gokasegawa
TEL 072-949-9246

An eel restaurant established in 1975. The owner, who also works as an eel wholesaler, takes pride in the high quality eels he purchases with a discerning eye. The restaurant's eel meat is carefully grilled over binchotan charcoal using artisanal skills passed down from generation to generation.

③5-114 Ota Shinmachi, Yao ②20 min. walk from Osaka Metro Yao-minami Station ④11:00 a.m. - 2:30 p.m., 5:00 p.m. - 9:30 p.m. ⑤Mondays (following day if national holiday) ⑥10 spaces

Look for the elegant ocher exterior.

Unaju (Gokujo)
1.5 eels ¥6,870
The eel is grilled jiyaki-style (plain), giving it a delightfully crisp outside and plump, fluffy inside. Goes well with the slightly sweet sauce.

Ramen
らーめん工房 RISE
RISE
TEL 072-997-9003

Four types of flavorful ramen are available: shellfish broth, shrimp, seafood, and black soy sauce. The restaurant's light broths avoid being cloying and locals agree you could eat ramen here every day and never get tired of it. Free small rice included with lunch on weekdays.

③3-11-22 Honmachi, Yao ①10 min. walk from Kintetsu-Yao Station ④11:30 a.m. - 2:00 p.m., 6:00 p.m. - around 9:00 p.m. (8 p.m. on Sunday and holidays) ⑤Monday evenings, Tuesdays ⑥3 spaces



Many customers come from far away for the unique flavors.



Kawachi no Shio
¥880
A fusion of a meat-based broth and a shellfish broth made with clams and oysters. Delicate yet full-bodied flavor.

Choose from among four types of highly unique ramen broths



讃岐屋 雅次郎
Sanukiya Masajiro
TEL 072-925-1120

Offering a fusion of the chewiness of Sanuki udon noodles with the moderate softness of Osaka udon. The soup is made with a blend of bonito and three other types of stock, natural sea salt, and filtered soft water, creating a unique flavor.

③4-59 Misonocho, Yao ①10 min. walk from Kintetsu Kyuhogijuchi Station ④11:30 a.m. - 2:30 p.m., 6:00 p.m. - 9:00 p.m. ⑤Mondays ⑥11 spaces

Shrimp tempura and fried rice cake udon covered with broth
¥890
A popular lunch choice. Japanese mustard greens add a refreshing accent to the hearty chewy noodles, shrimp tempura, and fried rice cake.

Osaka-style Sanuki udon made with choice natural ingredients



CAFE Berry

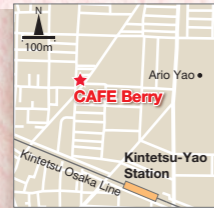
● CAFE Berry
TEL 072-999-0607

A beloved local shopping arcade landmark for a quarter century. From the filling rolled egg omelet sandwiches to pasta lunches and waffles, all of the menu items are prepared with care and exquisite taste.

②-11-15 Kita Honmachi, Yao ⑤5 min. walk from Kintetsu-Yao Station ⑧8:00 a.m. - 6:00 p.m. ②Tuesdays ②Pay parking available nearby



②Look for the flashy, Western-style shopfront.



Looks good too♪
Enjoy sandwiches locals love



Fluffy egg omelet sandwich
¥680
Thick rolled egg omelet slices, seasoned simply with fresh cream and rock salt, sandwiched between two slices of bread with a light mayonnaise.

Uniquely brewed, truly the ultimate cup of coffee

Enjoy an elegant afternoon♪

Cafes

From the ultimate coffee to photogenic sweets, enjoy the lovingly crafted items these highly unique cafes and coffee shops have to offer.



Silk Road
Single 20 cc ¥1,500
Double 40 cc ¥2,800
Just 100 to 200 cc of concentrated coffee extract is brewed from 1 to 1.5 kg of beans, resulting in a highly aromatic flavor that lingers on the tongue. Topped with fresh cream for added richness.



②Spacious and with high ceilings, you can take a relaxing break.

珈琲軽食 Blanket

● Blanket
TEL 072-968-7724

The owner, a local, made the decision to open his own Japanese-style cafe in 2019. Enveloped in a sophisticated atmosphere, you can enjoy carefully prepared Japanese cafe staples like Neapolitan spaghetti and toasts with various toppings.

③3-122 Sakuragaoka, Yao ⑤10 min. walk from Kintetsu-Yao Station ⑧10:00 a.m. - 6:30 p.m. ②Mondays (following day if national holiday) ②1 space



Rich, smooth classic Japanese cafe-style sweets



Pudding
¥462
Combining a thick richness with smooth texture, this is the cafe's most popular dessert.

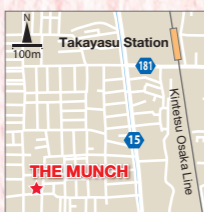
ザ・ミュンヒ

● THE MUNCH
TEL 072-996-0300

This cafe serves unique cups of coffee made according to the owner's own special method, which involves each cup being brewed at least 20 minutes using several times more beans than normal. Customers come here not only from all across Japan but also all over the world.

③2-386 Osakabe, Yao ⑤12 min. walk from Kintetsu Takayasu Station ⑧6:00 a.m. - 3:30 a.m. (9:00 p.m. Sunday through Tuesday) ②Open 365 days a year ②5 spaces

②The "Munch," the owner's beloved motorcycle, is enshrined inside. Coffee is served in Meissen and Baccarat cups and glasses.



FRANCY JEFFERS CAFE

● FRANCY JEFFERS CAFE
TEL 072-927-9067

Operating out of a warehouse remodeled and redecorated around an "everyday life with bicycles" theme, here you can enjoy homemade items in an open and airy space. In addition to baumkuchen and fresh caneles, the cafe is known for its hearty lunches.

③1-149 Mizukoshi, Yao ⑤20 min. walk from Kintetsu Hattorigawa Station ②Cafe: Weekends and holidays 10:00 a.m. - 6:00 p.m./ Takeout: Wednesday-Friday 10:00 a.m. - 4:00 p.m.; Weekends and holidays 10:00 a.m. - 6:00 p.m. ②Mondays & Tuesdays ②30 spaces

MAP→P9

FJ Burger

¥1,800

A popular menu choice consisting of a homemade all-beef patty piled high with sauteed onions, tomato, and a fried egg.



②Whether alone or in a group, there's plenty of space to relax.

For the sweet tooth, try this three-variety plate of baumkuchens



3-variety popular baumkuchen sampler
¥1,080

Enjoy three different types of baumkuchen, including a fluffy, fresh-baked baumkuchen and a baumkuchen modeled after a bicycle gear.

& sweets

An exquisite balance of flavors, you'll gobble up this hearty burger



Pineapple Cheeseburger

¥1,350

A juicy beef patty, cheddar cheese, and sweet and sour pineapple make for the ultimate combination! Comes with fries.



香留壇

● Karudan

TEL 072-996-0439

A veteran coffee shop known for its in-house roasted coffee and hamburgers. The burger patties are made with only Japanese Black beef. Burger lovers from all over Japan come here to enjoy the juicy, hearty hamburgers.

③2-9-13 Kita Honmachi, Yao ⑤5 min. walk from Kintetsu-Yao Station ⑧11:00 a.m. - 6:00 p.m. ②Tuesdays ②Pay parking available nearby

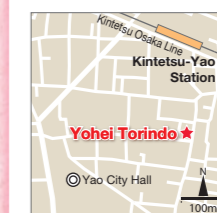


②Opened in 1979. Charming, log house-style interior.

Also remember to take some sweets home!

Yohei Torindo's Tori Monaka ¥151 each

The simple yet carefully prepared red bean paste filling is lightly sweet yet boasts rich flavor. It goes perfectly with the toasty outer shell. Guaranteed to delight as a souvenir for friends and family back home.



TEL 072-929-3663

③2-5-12 Higashi Honmachi, Yao ⑤5 min. walk from Kintetsu-Yao Station ⑧9:00 a.m. - 6:00 p.m. ②Mondays ②Pay parking available nearby



Pâtissier Okada's Yaogikita 2-chome Castella ¥1,296 each

An exquisite delight crafted to be enjoyed by people of all ages. The egg yolks and whites are whisked separately to give it its fluffy texture.



TEL 072-924-6001

③2-16 Yaogikita, Yao ⑤20 min. walk from Kintetsu Takayasu Station ⑧9:30 a.m. - 7:00 p.m. ②Tuesdays (following day if national holiday) ②20 spaces





Check out the popular udon soup base, ponzu sauce, and soba noodle dipping sauce base set!

Asahi Ponzu
360 ml ¥806

This delicious, tangy sauce, made with citrus juice and a stock crafted from natural ingredients, leverages the dashi stock production techniques the company has cultivated from the time it was just a noodle factory. Boasts deep flavor and a refreshing aroma.



Craftsmanship town finds!

Shopping for some of the best Yao has to offer

A craftsmanship town boasting high-level technical capabilities and product development abilities, these are some of the best Yao has to offer. Try any of the products featured here and you'll understand.

旭食品

Asahi Shokuhin
5-1-46 Taishido, Yao
TEL 072-922-5357

Originally established as a noodle factory in 1948, this long-standing food company has been in business for over 70 years. First introduced in 1967, Asahi Ponzu sauce has been a long seller for more than half a century.



It's in the details

Carefully selected domestic ingredients
Natural ingredients are carefully selected, such as Rishiri kombu kelp from Hokkaido, citrus fruits from Tokushima Prefecture, dried domestic shiitake mushrooms, and a blend of Japanese seafood stocks.



Bottles and caps also contribute to the flavor
Part of the secret to the delicious taste is that bottles are capped immediately after filling to protect delicate flavors and aromas.

Buy it here!

Asahi Shokuhin products can be found at city supermarkets and are also sold by the bottle at the company's head office!

5-1-46 Taishido, Yao
12 min. walk from JR Kyujoji Station 8:00 a.m. - 12:00 p.m., 1:00 p.m. - 5:00 p.m.
Weekends, national holidays (open Saturdays from October to January), Golden Week, Obon, year-end and New Year holidays 2 spaces



Home dagashi shop

¥2,700 each
This unique dagashi (cheap Japanese candy) set comes complete with cardboard play shop stand and two pieces each of 21 different candies. A hit product since its introduction in December 2020.

It's in the details

Effort and fun put into every detail
The provided coins which can be punched out of the cardboard are the same size as the real deal. In addition, the play shop stand is designed so that all exposed edges are perpendicular to the corrugation for extra safety.

Buy it here!

Available at the office on the first floor of the company's headquarters.



4-66 Takefuchi, Yao
15 min. walk from JR Kami Station 8:00 a.m. - 4:00 p.m.
Weekends, national holidays, summer vacation, year-end and New Year holidays 8 spaces

チーリン製菓

Chirin Confectionery
4-66 Takefuchi, Yao TEL 06-6709-0396

With its strength in candy-coating techniques and technologies cultivated in the more than 90 years since its establishment, the company manufactures and sells various types of candies with a focus on candy-coated chocolates. The company's motto is "Sweets that fill the heart as well as the stomach."

木村石鹸工業

Kimura Soap
2-1-30 Kita Kameicho, Yao
TEL 072-994-7333

Founded in 1924, Kimura Soap will celebrate its 100th anniversary in April 2024. Even today, the company still makes use of the artisanal "kama-daki" method of production while also engaging in manufacturing that is environmentally- and people-friendly.

Buy it here!

Available at Miserubayao near Kintetsu-Yao Station. (For Miserubayao location information, see Kinjo Rubber's introduction on p. 18)

It's in the details

Products made possible by skilled artisans
Skilled artisans are almost constantly involved in product production, responding to changes in the oil type, climate, temperature, and humidity, and other conditions.

SOMALI liquid hand soap

250 ml ¥1,320

The gentleness of bar soap realized in a liquid soap. Contains moisturizing ingredients and produces a fine lather that leaves the skin moist and clean.



八尾ライト工業

Yao Light Industry
9-1-53 Yasunakacho, Yao
TEL 072-922-5977

A small town factory that manufactures and sells plastic/resin injection molded products and various types of golf tees. The company has been manufacturing plastic tees of its own design since the days when wood was the most common material for golf tees.

Buy it here!

Available at Miserubayao near Kintetsu-Yao Station. (For Miserubayao location information, see Kinjo Rubber's introduction on p. 18)



NewKing RubberTee Ver. 2.0

¥616 per pack (long & short 5-pack, short 8-pack)

A signature product that combines the experience and technical expertise of working on products from major manufacturers, with design capabilities powered by flexible thinking and ideas.

It's in the details



Imbued with theory and design throughout
Filled with unique design choices and ideas, such as slits which reduce wind resistance at the time of impact.

It's in the details

A non-sticky gel
Made with ostrich collagen and other unique ingredients to create a gel that is non-sticky yet provides lasting moisturization.

MoistOne

50 g ¥3,980

Makes it easy and quick to care for your skin while moisturizing. To ensure its gentle on the skin, no mineral oil, fragrances, or colorants are used.



新田ゼラチン

Nitta Gelatin
2-22 Futamata, Yao
TEL 072-949-5381 (main reception)

Nitta Gelatin holds the number one share of the gelatin market in Japan and handles everything from the procurement of raw materials to the production of finished products in-house. The company engages in its own product development to provide high-quality gelatin and collagen.

Buy it here!

Available at the Sakura Cafe on the company's premises. TEL 0120-713-178

Nitta Gelatin Ground, 3-6-1 Futamata, Yao 10 min. walk from JR Shiki Station 10:00 a.m. - 5:00 p.m. (from 11:00 a.m. on the 4th Saturday of the month) Weekends, national holidays (except the 4th Saturday of the month) 6 spaces MAP→P4



Super flexible; you can even bend it in your hand. Won't break even if dropped.

Buy it here!

Available at Miserubayao near Kintetsu-Yao Station.



2-60 Hikaricho, Yao (LINOAS 8F) 4 min. walk from Kintetsu-Yao Station 10:00 a.m. - 6:00 p.m. Tuesdays, year-end and New Year holidays Use the LINOAS parking lot

KINJO JAPAN E1

¥4,950 each

A silicone rubber rocks glass refined through 10 years of trial and error. With its glass-like transparency and beauty, it makes an excellent gift.



錦城護謨

Kinjo Rubber
1-4-25 Atobe Kitanochi, Yao
TEL 072-992-2321 (main reception)

A company specializing in rubber products which supplies rubber parts and finished products used by major consumer electronics and sporting goods manufacturers. Leveraging expertise and experience cultivated over more than 80 years, the company is now also making and selling its own products under the Kinjo Japan brand.

It's in the details

Mold polishing taken to the extreme
The extremely high transparency is achieved by painstakingly polishing the molds to the absolute limit.

Glass-like feel

Every effort was made to recreate the sharp-edged texture of glass, achieving a faceted, kaleidoscope-like pattern on the bottom.



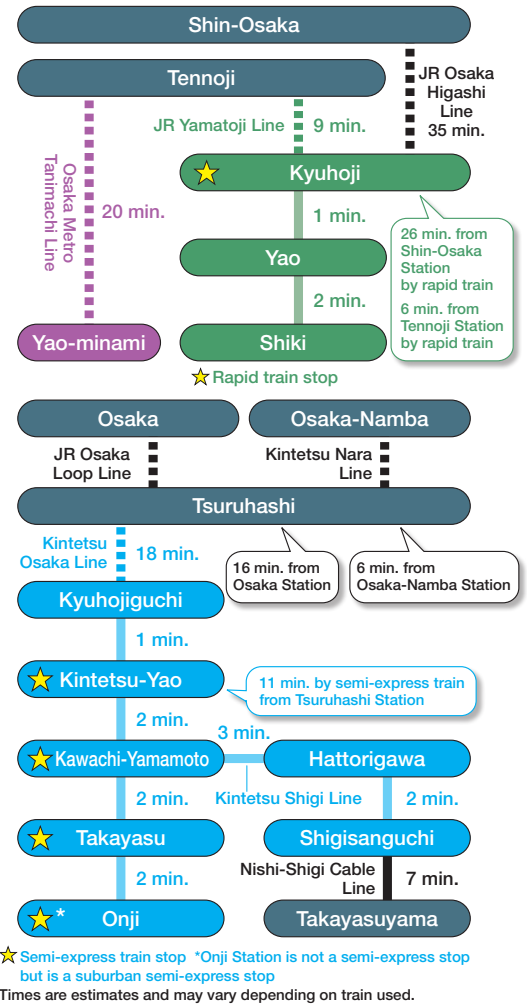
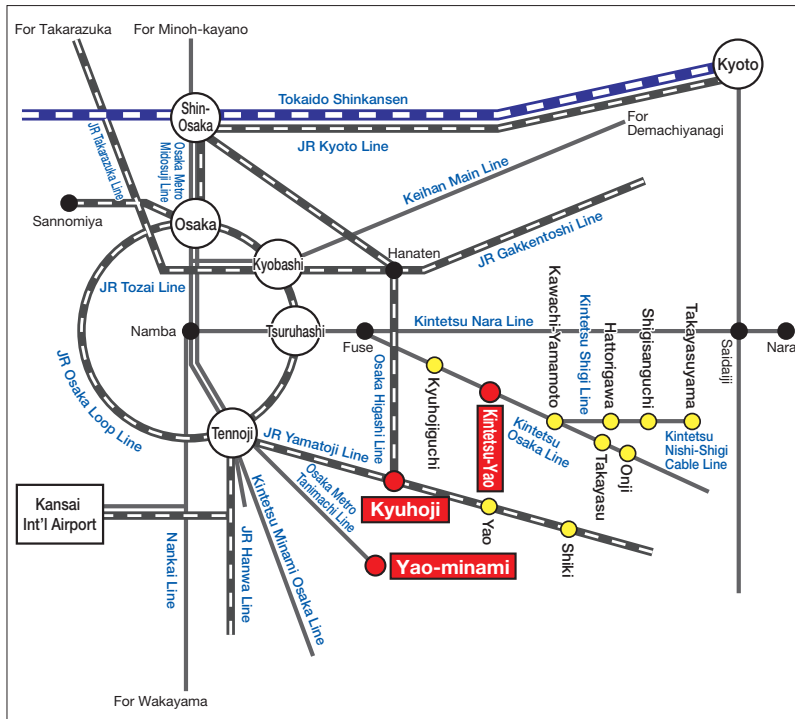
Getting to Yao City



Yao City is easily accessible from major stations in Osaka City and is served by arterial roads such as National Routes 25 and 170. Whether by train or car, Yao is easy to get to!

Getting to Yao City by train

Yao is easy to get to by train from Osaka City's two major downtown areas: Around 35 minutes from Umeda (Osaka Station) with one transfer, and around 25 minutes from Osaka-Namba Station with one transfer. Yao is also easily accessible to tourists visiting directly from slightly more distant areas: Around 35 minutes from Shin-Osaka Station and 10 minutes from Tennoji Station, a terminal station connected directly Kansai International Airport.



Getting to Yao City by car

One of the major expressways through Osaka Prefecture, the Kinki Expressway, has an exit at the Yao Interchange from the Suita direction (north side), making Yao easy to visit by car from various areas. From the Kobe area, take the Chugoku Expressway or Hanshin Expressway, or from the Kyoto area, take the Meishin Expressway or Daini-Keihan Road to reach Yao City. Major arterial roads in Osaka, such as National Routes 25 and 170 (Osaka Outer Loop Line), run through the area, facilitating smooth transit to and from other towns in the prefecture.

