

Unique experiences in “Food”

OSAKA Local Food

Sustainable Gastronomy Tourism



During the Edo period, Osaka was an economic center and a strategic point for both land and sea transportation.

Osaka became an economic center by gathering local specialties and fresh ingredients from all over the country.

The flourishing commercial activities had a great impact on the culinary culture.

Osaka developed as a city of merchant, it is known as The Nation's Kitchen.

The food culture in Osaka was characterized by a rational concept of thrift that permeated every corner of daily life.

On the other hand, restaurants with high quality food that wowed customers' taste buds also survived.

In this way, Osaka's passion for food grew, and the city began to develop a "food culture" that emphasized the importance of taking good care of ingredients, avoiding waste, and discarding as little as possible, this is called

The "Mottainai Spirit" took root in the city.

This historical background of Osaka has led to the implementation of food sustainability, which is linked to today's SDGs.

We are pleased to introduce "Gastronomy Tourism," a trip to enjoy unique food culture experiences. including exchanges with producers who are committed to food

Osaka Prefecture has created a variety of experience contents and programs under the theme of SDGs for food that is being created in local communities and facilities.

We will introduce several experiences and programs, in which local communities and farmers, industries incorporate Food sustainability principles and SDGs, in the South Osaka area.

What you can do in Osaka, “the City of Food” SDGs



■ We introduce a wide range of unique Osaka programs related to the "Food SDGs".

■ Because "food" is so close to our daily lives, it is easy to relate to and become interested in the SDGs and to develop an inquiring mind about the SDGs.

■ Support for educational tours from overseas.

※Please inquire separately regarding the timing, time required, number of participants, and cost of the program.

Program①

Location: Izumisano City

Food SDGs - Experience Harvesting "Naniwa Vegetables" (Senshu Onions & Senshu Cabbage) and Learn About Sustainable Regional Agriculture Understanding Traditional Agriculture Through the Cultivation of "Naniwa Vegetables" (Senshu Onions & Matsunami Cabbage)

Overview

In Izumisano City, Osaka Prefecture, visitors can experience harvesting Senshu onions and Senshu cabbage at Chouzaemon Iteya Farm, a family-run farm that has continued since the Edo period. This program also provides an opportunity to learn about long-lasting agricultural traditions and the SDGs initiatives in the region.

Capacity

Minimum number of participants: 10 or more

Maximum number of participants: To be discussed

Program Fee:Negotiable

Duration:Approx. 1.5 to 2 hours

Availability:Period: To be discussed

Time slots: To be discussed

Holidays: Not available during peak seasons (Negotiable)

Reservation:Advance booking required

Contact Information:Farm Name: Iteya Farm Co., Ltd.

Representative: Yasuyuki Iteya

Address: 3301 Kaminogo, Izumisano City, Osaka Prefecture, 598-0024, Japan

Nearest Station: Nagataki Station

Contact:TEL.072-466-4156、 FAX.072-466-4186

Website:<https://tamanegi.tv/>



Facility Information

- Average visit duration: 1.5 to 2 hours
- Admission fee: Free
- Tourist bus parking: Not available

Program②

Location: Izumisano City

Food SDGs - Traditional Industry: Towel Painting Experience Using Discarded Vegetables for Dyeing Senshu Towels SDGs Senshu Towel Painting Experience (Using Vegetable-Based Paints)

Overview

This program allows participants to paint on Senshu towels, a traditional local industry, using natural dyes made from discarded Senshu specialty vegetables such as mizunasu (a type of eggplant), Senshu onions, and Senshu cabbage. Participants will also have the opportunity to tour a towel factory and learn about how Senshu's industries are incorporating SDGs (Sustainable Development Goals) into their practices.

Capacity

Minimum number of participants: 10 or more

Maximum number of participants: To be discussed

Program Fee:Negotiable

Duration:Approximately 1.5 to 2 hours

Availability:Period: Available year-round

Time slots: Advance reservation required

Holidays: Saturdays, Sundays, public holidays, summer holidays, and New Year's holidays

Reservation:Advance booking required

Contact Information:Company Name: Fukuroya Towel Partnership Company

Representative: Kenji Fukuroya

Address: 3-37 Asahi-cho, Izumisano City, Osaka Prefecture, 598-0052, Japan

Nearest Station: Izumisano Station

TAL:072-462-2288

Website:<https://fukuroya-towel.com/>



Facility Information

- Opening hours: To be discussed
- Average visit duration: 1.5 to 2 hours
- Admission fee: Free
- Tourist bus parking: Not available

Program③**Location: Sennan City**

Food SDGs - Learning About Marine and Food Sustainability Through "Land-Based Aquaculture" at Okadaura Fishing Port
Observing Land-Based Anago (Conger Eel) Farming and Understanding the Marine Environment

Overview

Okadaura Fishing Port is actively engaged in land-based aquaculture for anago (conger eel) as part of its efforts toward marine and food sustainability (SDGs). This program offers an opportunity to learn about the importance of marine resources, the value of life, local marine issues, the effects of global warming, and the future of the oceans. Participants will also gain insight into the forefront of the fishing industry and how Okadaura Fishing Port contributes to the SDGs.

- Capacity
 - Minimum number of participants: To be discussed
 - Maximum number of participants: To be discussed
- Program Fee: To be discussed
- Duration: Approximately 1.5 to 2 hours
- Availability: All year round (Subject to shipping conditions)
- Time slots: To be discussed
- Holidays: To be discussed
- Reservation: Advance booking required
- Contact Information: Organization Name: Okadaura Fisheries Cooperative Association
- Address: 5-4 Rinku Minamihama, Sennan City, Osaka Prefecture, 590-0535, Japan
- Nearest Station: Okadaura Station
- Contact: 072-484-2121
- Website: <http://www.okadaura.org/>

**Facility Information**

- Average visit duration: 1.5 to 2 hours
- Admission fee: Free
- Tourist bus parking: Available

Program④**Location: Izumi City**

Food SDGs - Learning About Food and Regional Sustainability Efforts at Izumi Fureai Farm in South Osaka
Exploring Food SDGs Through Activities Such as Strawberry Picking

Overview

The tourist farm Izumi Fureai Farm is actively engaged in circular agriculture, reducing food waste from non-standardized produce, and promoting sustainable farming. Visitors can participate in strawberry picking, feeding animals using discarded vegetables, and BBQ experiences using thinned wood. This program provides an opportunity to learn about SDGs and the efforts of a farm dedicated to creating a sustainable community.

- Capacity
 - Minimum number of participants: 10 or more
 - Maximum number of participants: To be discussed
- Program Fee: Negotiable
- Duration: Approximately 1.5 to 2 hours
- Availability: Period: Available year-round (Closed during New Year holidays and on Mondays. If Monday is a public holiday, the farm is closed the following day.)
- Time slots: To be discussed (Regular hours: 9:00 AM - 5:00 PM)
- Holidays: New Year holidays, Mondays (Closed the following day if Monday is a public holiday)
- Reservation: Advance booking required
- Contact Information: Company Name: Kogawa Cook Representative: Nobutaka Asai
- Address: 1326-2 Ogawa, Hotanami-cho, Izumi City, Osaka Prefecture, 594-1136, Japan
- Nearest Station: Izumi-Chuo Station
- Contact: TEL.0725-590-Mobile (Mr. Asai): TEL.090-7341-4980
- Website: Izumi Fureai Farm <https://www.nounosato.com/> Kogawa Cook <https://www.nounosato.com/>

**Facility Information**

- Opening hours: 9:00 AM - 5:00 PM
- Average visit duration: 1.5 to 2 hours
- Admission fee: Free
- Tourist bus parking: Available

Program⑤**Location: Sakai City**
**Food SDGs - Learning About Japanese Traditional Culture Through the "Tea Ceremony Experience" at Sakai Risho-no-Mori
Japanese Tea Experience & Facility Tour at Sakai Risho-no-Mori**
Overview

This museum showcases the history and culture of Sakai, focusing on Sen no Rikyu and Akiko Yosano, both of whom were born in Sakai.

The facility features an authentic tea room, and at the "Ryurei Tea Ceremony (Nankai-an)," visitors can enjoy Sakai's matcha and traditional Japanese sweets while seated on chairs, with tea prepared in the style of the three major tea schools: Omotesenke, Urasenke, and Mushakouji-senke.

- Capacity
Minimum number of participants: 10 or more people
Maximum number of participants: To be discussed
- Program Fee:Negotiable
- Duration:Approximately 1 hour
- Availability:Period: Available year-round
- Time slots: 10:00 AM - 5:00 PM
- Holidays: Third Tuesday of each month and New Year holidays
- Reservation:Advance booking required
- Contact Information:Facility Name: Sakai City History and Culture Plaza Sakai Risho-no-Mori
- Address: 2-1-1 Shukuincho Nishi, Sakai-ku, Sakai City, Osaka Prefecture, 590-0958, Japan
- Nearest Station:Hankai Line: Shukuin Station
By bus: Approximately 10 minutes from Nankai Sakaihigashi Station or Sakai Station
- Contact:TEL.072-260-4386 FAX.072-260-4725
- Website:<https://www.sakai-rishonomori.com/>

**Facility Information**

- Opening hours: 9:00 AM - 6:00 PM
- Average visit duration: 1 to 2 hours
- Admission fee: ¥300 (¥240 for groups of 10 or more)
- Tourist bus parking: Available

Program⑥**Location: Sakai City**
**Food SDGs - Learning About Traditional Japanese Industry & Culture Through a
Tour of Sakai Forged Blades
Mizuno Tanrenjo Blacksmith Workshop Tour**
Overview

Sakai's forged blades, boasting a 600-year history, are deeply connected to Japan's culinary culture. At Mizuno Tanrenjo, a blacksmith workshop founded in 1872 that forges Japanese swords and knives, visitors can observe the knife-making process. This program provides an opportunity to learn about traditional culture, craftsmanship, cultural heritage preservation, and SDGs (Sustainable Development Goals).


- Capacity
Minimum number of participants: To be discussed
Maximum number of participants: To be discussed
- Program Fee:To be discussed
- Duration:To be discussed
- Availability:Period: Available year-round
- Time slots: To be discussed
- Holidays: Saturdays, Sundays, and public holidays
- Reservation:Advance booking required
- Contact Information:Company Name: Mizuno Tanrenjo Co., Ltd.
Representative: Atsushi Mizuno
- Address: 1-1-27 Sakuranocho Nishi, Sakai-ku, Sakai City, Osaka Prefecture, 590-0927, Japan
- Nearest Station:Nankai Line: Shichidou Station
Hankai Line: Ayanocho Station
- Contact:TEL.072-229-3253
- Website:<http://www.mizunotanrenjo.jp/>

**Facility Information**

- Opening hours: Weekdays 9:00 AM - 5:00 PM
- Average visit duration: 1 to 2 hours
- Admission fee: Free
- Tourist bus parking: Not available

Program⑦**Location: Habikino City****Food SDGs - Learning About Sustainable Food and Regional Collaboration Through Fig Harvesting
Fig Cultivation Tour****Overview**

Figs are one of Osaka's signature fruits, and this program allows participants to experience harvesting figs at Fujii Farm, one of the leading fig farms in Osaka. Visitors will learn about sustainable agriculture and food SDGs while engaging in activities that promote collaboration with the local community.


- Capacity
 - Minimum number of participants: To be discussed
 - Maximum number of participants: To be discussed
- Program Fee: To be discussed
- Duration: To be discussed
- Availability: Period: To be discussed
- Time slots: To be discussed
- Holidays: To be discussed
- Reservation: Advance booking required
- Contact Information: Farm Name: Fujii Farm
Representative: Kanji Fujii
- Address: 6-1-3 Konda, Habikino City, Osaka Prefecture, 583-0857, Japan
- Nearest Station: Kintetsu Furuichi Station
- Contact: TEL.090-3945-6568 FAX.072-956-0137
- Website: <https://www.fujii-nouen.com/> 

**Facility Information**

- Admission fee: Free
- Tourist bus parking: Not available

Program⑧**Location: Kashiwara City****Food SDGs - Learning About Food and Regional Sustainability at the Oldest Existing Vineyard in Western Japan, Katashimo Winery
Wine Tasting & Winery Tour****Overview**

Founded in 1914, Katashimo Winery is one of the oldest existing wineries in Western Japan. Beyond wine production, the winery is actively engaged in town planning initiatives aimed at preserving the region's historical landscape for future generations. Through this visit, participants will learn about food SDGs and sustainable regional initiatives.

- Capacity
 - Minimum number of participants: 10 (negotiable)
 - Maximum number of participants: To be discussed
- Program Fee: Negotiable
- Duration: Approximately 1.5 to 2 hours
- Availability: Period: To be discussed
- Time slots: To be discussed
- Holidays: Based on the company's calendar
- Reservation: Advance booking required
- Contact Information: Company Name: Katashimo Wine Food Co., Ltd.
Representative: Toshihiro Takai
- Address: 2-9-14 Taiheiji, Kashiwara City, Osaka Prefecture, 582-0017, Japan
- Nearest Station: Kintetsu Line: Ando Station
JR Line: Kashiwara Station
- Contact: TEL.072-971-6334
- Website: <https://kashiwara-wine.com/> 

**Facility Information**

- Opening hours: Weekdays: 10:00 AM - 6:00 PM
Weekends & Holidays: 10:00 AM - 5:00 PM
- Average visit duration: 1.5 to 2 hours
- Admission fee: Free
- Tourist bus parking: Not available

New Program!

Actively attracting inbound tourists through Japanese cultural experiences, offering various programs such as "tea ceremony experiences" with flexible arrangements available.

Program⑨**Location: Tondabayashi City**
Food & SDGs – Learning about food and regional SDGs at a renovated traditional house
Tea Ceremony Experience & Traditional House BBQ

[Overview]

In the Sabi district of Tondabayashi City, a local traditional house has been relocated and transformed into a facility for inbound-oriented Japanese cultural experience tours. The "Kawachi original landscape" seen from the traditional house offers an atmosphere that feels like a time slip into old Japan. A barbecue is provided using locally sourced seasonal vegetables.

Participants will learn about food SDGs and sustainable initiatives in the local community.

- Capacity

- Minimum Participants: 2 or more

- Maximum Participants: Negotiable

- Program Fee: Negotiable

- Duration: Approximately 2 hours

- Available Period: Negotiable

- Available Time: Negotiable

- Holidays: Closed on Mondays (negotiable)

- Advance Reservation: Required

- Contact Information: Organization Name: SABI • WABISABI

- Representative: Shohei Tsukamoto

- Address: 〒584-0052, 250 Sabi, Tondabayashi City, Osaka, Japan

- Nearest Stations: Kintetsu Nagano Line: Takidani Fudō Station

- Nankai Koya Line: Kongō Station

- Contact Number: 0721-55-4500

- Website: <https://sabiwabisabi.studio.site>

**施設基本情報**

- Opening Hours: 10:30 AM – 2:00 PM, 4:30 PM – 7:00 PM
- Duration of Experience: Approximately 15 minutes to 1 hour
- Admission Fee: Free
- Tour Bus Parking: Not available

All photos are for illustrative purposes only.

MAP**Inquiry****Osaka Tourism Bureau**

〒542-0081

4-4-21 Minami Senba Chuo-district
Toba Building Shinsaibashi 5F

TEL.06-6282-5900 FAX.06-6282-5915

E-mail: tourism@octb.jp

Tourism Department

Sustainable Gastronomy Tourism

<https://sustainable-area-osaka.osaka-info.jp/>



These are just some of the programs we offer. Please contact us for other travel programs related to food.
※The contents of the description are as of March 1, 2023. Please note that each program is subject to change without notice.