

すなりまつり

須成祭

Sunari Festival

国指定重要無形民俗文化財

■須成祭の車楽船行事と神葎流し

National Designated Important Intangible Folk-cultural Property:
Danjiri Boats and Miyoshi of the Sunari Matsuri Festival

蟹江町を代表する祭「須成祭」は、400年の伝統を持つ川祭りで、蟹江町北部の須成地区にある富吉建速神社（とみよし）と八剣社（はっけんしゃ）両社の祭礼として行われ、「車楽船（だんじりぶね）の川祭」と「神葎（みよし）の神事」の2部から構成されており、7月「稚児定め」から10月「棚下し」まで約100日間にかけて数々の祭事が行われ、別名「100日祭」とも言われています。「宵祭」では提灯で飾られた巻藁船が、「朝祭」では人形を載せた車楽船が蟹江川に浮かび優美な姿を見せる川祭りで、途中の御葎橋では、須成祭のときだけ祭船を通過させるために橋が上がり、一番の見どころを迎えます。

The Sunari Matsuri for which the town of Kanie is famous is a river festival having a tradition of 400 years. Conducted as the annual festival of both Tomiyoshitakehaya Jinja Shrine and Hakken-sha Shrine in the Sunari district, it comprises two parts: a danjiri boat river festival and a miyoshi ceremony. From the chigo-sadame in July, when the festival pages are named, to the tana-oroshi in October, festival events take place over a span of around 100 days, and so it is also known as the "hundred-day festival." Festival eve features makiwara boats adorned with chochin lanterns, with the morning festival showcasing elegant danjiri boats bearing dolls afloat in Kanie River. At Miyoshi Bridge along the route, the bridge is raised to allow the festival boats to pass – an occurrence that takes place only during the Sunari Festival and marks the highlight of the festivities.



◆日程 When

毎年8月第1土曜・日曜

1st Saturday and Sunday in August of each year

◆祭礼場所 Festival site

富吉建速神社、

八剣社（愛知県海部郡蟹江町須成門屋敷上1363）、蟹江川

Tomiyoshitakehaya Jinja Shrine and Hakken-sha Shrine (1363 Sunari Monyashikikami, Kanie-cho, Ama-gun, Aichi Prefecture), Kanie River

◆見どころ Highlights

20:00～21:30 祭船飾橋出発～天王橋到着

8:00 pm to 9:30 pm – Departure of festival boats from Kazari Bridge to arrival at Tenno Bridge

●問合せ Inquiries

蟹江町観光協会 ☎0567-95-1111
Kanie Tourism Association

●アクセス Access

（電車）JR関西本線「蟹江駅」下車、徒歩約10分

By rail: Approx. 10 minutes on foot from Kanie Station on the JR Kansai Main Line



買って！食べて！ Shopping! Dining!



いな饅頭

蟹江川をはじめ、幾筋もの川が長い旅路を終える蟹江町には、汽水魚「ボラ」が棲息しています。生後1年程度、幼少期のボラの名は「イナ」。脂がのっておいしいイナで作られる蟹江の名物です。日本酒に実によく合う逸品です。

Ina Manju

In the town of Kanie, where the Kanie River and several other streams end their long journeys, is the habitat of the flathead mullet, a fish that lives in brackish water. Juvenile flathead mullet of less than around a year are known locally as ina. Ina manju is a local delicacy of Kanie made using tasty ina rich in fat. It goes exceptionally well with Japanese sake.



蟹江特産 白いちじく スイーツ

蟹江特産の白いちじくで作ったジャムと白あんをカステラでサンドしたブッセやくちどけの良いタルトなど。地元特産品としておやつ、おみやげに。

Sweets of White Fig, a Kanie Specialty

These include castela sponge-cake sandwiches and melt-in-the-mouth tarts containing jam made from white figs, a local specialty of Kanie, and white bean paste. These local specialties make great snacks and souvenirs.

☎ 蟹江町観光協会 ☎0567-95-1111

Inquiries: Kanie Tourism Association

●飲食店 Restaurants

いなまん／☎0567-95-2715 愛知県海部郡蟹江町大字蟹江本町字川西53

丸河／☎0567-95-1001 愛知県海部郡蟹江町城2-100

湯元館／☎0567-95-3454 愛知県海部郡蟹江町学戸6-300

Inaman (53 Kawanishi, Kanie Hommachi, Kanie-cho, Ama-gun, Aichi Prefecture)

Maruka (2-100 Shiro, Kanie-cho, Ama-gun, Aichi Prefecture)

Yumotokan (6-300 Gakuto, Kanie-cho, Ama-gun, Aichi Prefecture)