

ENJOY JAPAN'S ANCIENT TRADITIONAL
CULTURE AND MAGNIFICENT NATURE

SEKI 関市 CITY

展現日本自古以來的傳統文化與大自然的關市
일본 옛 전통문화와 대자연을 즐길 수 있는 세키시

Located in the centre of Gifu Prefecture,
Seki is famous worldwide for its production
of fine knives, ranking alongside Solingen
in Germany.

Seki is also renowned for "Oze-Ukai", a
traditional fishing method using cormorants
that dates back over 1,000 years.

Be sure to visit Seki and encounter ancient
Japanese culture and craftsmanship!

關市位於岐阜縣中部，與德國索林根並列為世界數一
數二的刀刃產地。當地也以延續千年以上、使用鸕鷀
的傳統漁法「小瀬鸕鷀（鸕鷀捕魚）」著稱。想要探
訪日本傳統的文化與名匠技藝，就前往關市吧！

기후현 중앙부의 세키시는 독일의 졸링겐에 버
금가는 세계 유수의 칼 산지로 유명하다.
1000년 넘게 이어져 온 바다가마우지를 사용
한 전통어법 '오제 우카이'로도 알려졌다.
일본의 옛 문화와 장인의 기술을 엿보고 싶다
면 세키시로 떠나보자!

HERE!
Gifu Prefecture
Seki City



Japanese Sword



Oze-Cormorant Fishing



Gourmet



Nature



SEKI, JAPANESE CAPITAL 刀刃之城 關市

Swordmaking began in Seki in the Kamakura Era over 700 years ago.

Seki's reputation for swords that "unbreakable, unbendable and cut cleanly" spread all over the country and it is said that during the Sengoku age of civil strife, Seki swords in particular were popular among the *samurai*. Today, Seki enjoys a flourishing trade in kitchen knives, scissors, razors and other knives, and its products are popular worldwide for their sharpness.

關的鐵刀產業始自距今 700 多年前的鎌倉時代。據說當時的關之刀「不斷、不彎、銳利無比」的名聲傳遍日本全國，受到戰國時代的武士愛用。直到現代，當地仍以菜刀、剪刀、剃刀等刀刃產業繁盛，銳利的製品受到世界各地的人們喜愛。

지금으로부터 700년 전, 가마쿠라 시대에 세키에서 시작된 도공. 전국적으로 '절히거나 구부러지지 않고 잘 잘린다'고 알려져 센고쿠 시대 무사가 특히 세키의 칼을 애용했다고 한다. 현재에도 부엌칼, 가위, 면도기 등, 칼 산업이 번성해 잘 잘리는 좋은 제품으로 세계적으로도 인기가 많다.

Watch

Learn all about the appeal of Japanese swords!

Seki Traditional Sword Smith Museum 關鍛冶伝承館



Traditional sword-hammering performance is held at 10:00, 13:30 and 14:30 on first Sunday in March, April, June and November

The museum shows Seki's swordmaking history and the manufacturing process of Japanese swords and has displays of famous Japanese swords. Don't miss the demonstration of traditional forging where swordsmiths hammer the swords. Seen close-up, the swordsmith's skill is really impressive.

介紹關的鐵刀歷史與日本刀製造過程，並展示著名的日本刀。另外也有刀匠實際揮錘、鍛冶古式日本刀的精美表演，可以近距離看到刀匠驚人的技藝。

세키가치의 역사와 일본도 제조공정 및 유명한 일본도를 전시한다. 또한, 도장이 망치로 칼을 만드는 일본도 만들기 시연은 꼭 보자. 도장의 박력 넘치는 기술을 가까이에서 볼 수 있다.

☎ 0575-23-3825
📍 9-1 Minamikasugacho Seki-city
🕒 9:00-16:30
📅 Tue., day after national holiday
💰 ¥200 (Adult)
❌ Credit cards not accepted.



Video and displays show in detail how swords are made



Displays include 'Kanamoto', 'Kanesada' and other fine sword typical of Seki

How do you fancy a beard like this? Try Beard Vision (¥100 per time)

☎ 0575-22-1923 📍 1-17 Hinode cho Seki-city 🕒 9:30-16:00 📅 Tue. (Temporary closures on other days)
🆓 Free of charge (Reservation required for groups of 7 or more)
❌ Credit cards not accepted.
🌐 www.feather.co.jp/jMuseum



Our knives have the same cutting performance as a sword!

Cutler SANSHU knife direct sale of Seki City 関の刃物屋 三秀

Around 3,000 knives and cutting tools made in Seki are available here, ranging from kitchen knives and rare knives for professional use to nail clippers and scissors. As they are sold directly, prices are reasonable too.

If you make a reservation one week in advance, you can also see a performance of "iai-giri", slicing through bamboo with a Japanese sword (free of charge).

販售在關製作的菜刀、罕見的專業廚刀、指甲刀、剪刀等約 3000 件刀刃製品。直售價格特別便宜，受到訪客好評。

如果在 1 星期前預約，還可參觀日本刀瞬間劈開竹子的居合斬（免費）。

세키에서 만드는 부엌칼과 전문가용의 회귀 부엌칼 이외에도 손톱깎이, 가위 등, 약 3,000점을 판매한다. 직매 가격으로 싸게 살 수 있어 인기가.

또한, 일주일 전에 예약하면 일본도로 대나무를 자르는 모습도 견학할 수 있다(무료).

☎ 0575-28-5147 📍 950-1 Oze Seki-city 🕒 8:30-17:30
📅 Mon. 📍 A, D, J, M, V, 銀
🌐 www.hamonoyasan.com/english/



Among the huge selection, you are sure to find a kitchen knife that fits comfortably in your hand



As well as kitchen knives, Seki knives used by famous chefs both inside and outside Japan are also available

Sharp 'Seki Yoshihide' brand knives are great value

Razor Memorial Facility Feather Museum カミシ文化伝承館 フェザーミュージアム



Learn about razors through the fun hands-on displays

The museum introduces products of famous razor manufacturer, Feather, and razors from around the world from various angles including history and culture.

There are interesting hands-on displays and the opportunity to try making your own original razor holder (¥315).

展示著名剃刀製造商 Feather の自家製品，並從各種角度介紹全世界剃刀歷史與文化等。可自己操作的參加型展示與剃刀繪圖製作體驗（¥315）等也相當有趣。

유명 면도기 제조업체 페더의 자사 제품과 세계의 면도기를 역사와 문화 등, 다양한 각도로 소개한다. 직접 전시물을 조작할 수 있는 코너와 면도기의 오리지널 홀더 제작 체험(¥315) 등도 흥미롭다.

Huge display of razors from Japan and around the world

As well as displays of Feather products, there is a corner where you can actually shave and test the feel

KNIFE

칼의 거리 세키시

參觀日本刀鍛冶過程!

為了增加刀的強度，必須由刀匠揮動小槌、刀工揮動大槌，反覆交互敲打鋼鐵，稱作鍛鍊。在關鐵冶傳承館或秋季刀刀祭，都可以參觀實際工程。燒得火紅的鋼鐵冒出火花的震撼場面，值得一見。

일본도 만들기 견학!

칼의 강도를 높이기 위해 토장은 작은 망치로, 도공은 큰 망치로 교대하며 여러 번 강철을 내리치는 모습은 세키까지 전술관과 가을의 칼축제에서 견학이 가능하다. 활강계 밑아오르 강철에서 불꽃이 튀는 막력 넘치는 광경은 꼭 보자.

Watch a demonstration of sword-hammering!

At the Seki Traditional Sword Smith Museum or the autumn Hamono Matsuri festival, you can watch a swordsmith and swordmaker take turns to repeatedly hammer the steel, one with a small hammer and the other with a large hammer, to enhance the strength of the blade. Don't miss this impressive sight with sparks flying from the red-hot steel.

G. Sakai knives are highly regarded among knife fans. Try your hand at making a knife - it's very popular!

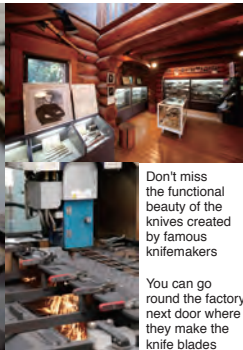
A knife is very handy!

You will really become attached to a knife that you have made yourself

Experience



As well as knives from around the world, multifunction knives and other valuable items are on display



Don't miss the functional beauty of the knives created by famous knifemakers

You can go round the factory next door where they make the knife blades



You can buy G. Sakai knives in the shop

☎ 0575-24-2132 📍 7-3 Hiraga cho
Seki-city ☎ 10:00-16:00
📅 Aug.13-16, Dec.30-Jan.3
🎫 Admission Free, Knife Making from ¥4,500 □ A, D, J, M, V
🌐 www.gsi-japan.com/

Gifu Cutlery Hall

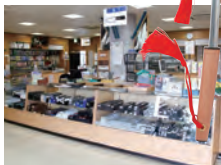
岐阜県刀物会館

Around 2,000 kitchen knives, imitation swords, etc. from 80 of the 250 knife manufacturers in Seki are available here. 20% discount off normal prices! And the staff will show you how to sharpen your knife so you can enjoy longer use.

We will show you how to sharpen your knife

關市 250 家刀製造廠中有 80 家、2000 件家用刀刀與模造刀等，都在這裡販售。館內除了教導讓菜刀更耐用的磨刀方式等，並固定提供八折優惠！
세키시의 칼 제조업체 250개 사 중 80사, 약 2,000개의 가정용 칼과 모조 칼을 판매한다. 부엌칼을 오래 사용할 수 있도록 칼 가는 법 등을 가르쳐 주며, 항상 20%를 할인 받을 수 있다!

☎ 0575-22-4941 📍 4-6 Heiwadori
Seki-city ☎ 9:00-17:00 ☎ Dec.
28, Beginning of the year □ A, J, M, V



Sword-shaped paperknife ¥420

Reasonably priced kitchen knives, nail clippers and scissors make good gifts and souvenirs



Learn how to sharpen the knife you purchased so you can use it longer

Sekibokuryu ¥7,120 (left) and Tenmijuraku ¥19,200 (right) are top sellers



Knife Museum

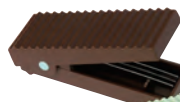
ナイフ博物館

The museum houses around 1,500 knives from 30 countries around the world, ranging from typical knives from various countries to valuable knives coveted by fans. You can also have the chance to make your own lock knife or sheath knife (reservation required, time required: approx. 4 hours)

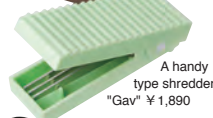
展示世界 30 國、約 1500 件的刀具，包括日本國內外代表性的製品與收藏家垂涎的貴重品等。另外也有親自製作鎖刀、鞘刀等的體驗活動，也備受好評(需預約，所需時間約 4 小時)。

일본 국내외의 대표적인 칼부터 매니아가 탐내는 귀중한 칼까지 세계 30개국, 약 1,500개를 전시한다. 또한, 만들기 체험도 대단히 인기다(예약 필수, 약 4 시간 소요).

Buy



Moc scissors—a perfect addition for your desk that are always within easy reach, ¥3,990



A handy type shredder "Gav" ¥1,890



Casta scissors with cover are safe for children and elderly persons, ¥1,575

☎ 0575-22-1511 📍 3664-2 Hidase Seki-city
🌐 www.canary.jp/en_index.htm

Nailclipper

Seki accounts for 51.4% of the Japanese nail clipper market. Their reasonable price makes them attractive to foreigners too. Be sure to get some high-grade clippers that do not damage your nails as a souvenir or present.

High-quality handcrafted nail clippers



Hasegawa Cutlery's «Nails» (¥2,625) cuts nails with a light touch

關市的指甲刀佔日本國內市場的 51.4%，價格適中，也很受外國人喜愛，銳利而不傷指甲的優秀指甲刀，最適合作為伴手禮。

일본 내 점유율 51.4%를 차지하는 세키시의 손톱깎이는 값도 적당해 외국인에게 인기가 있다. 잘 들며 손톱이 아프지 않은 우수한 손톱깎이를 기념품으로 하는 건 어떨까.



OZE CORMORANT FISHING HAS A HISTORY OF OVER 1,000 YEARS

擁有千年以上歷史的小瀨鵜飼（鸛鷺捕魚） 1000년 이상의 역사를 자랑하는 오제 우카이

Ukai is a traditional fishing method where the fisherman skillfully handles trained cormorants, sending them diving into the water to catch *ayu* or sweetfish by the light of a bonfire. A fishing method practiced in Japan for over 1,000 years, Oze cormorant fishing is famous for its highly skilled fishing masters, called Imperial Fishermen of the Royal Household Agency. Tourists can take an elegant *yakatabune* (houseboat) and cruise down the river with the cormorant boats, watching the fishing as they go. It is a chance to see the fishermen expertly handle several cormorants and to enjoy a very traditional Japanese scene.

「鵜飼（鸛鷺捕魚）」是由鵜匠（馴養鸛鷺捕魚的漁夫）從船上以精巧技術操縱訓練過的「海鵜（鸛鷺）」潛入水中、憑藉螢火光線捕捉河中香魚的傳統漁法。這是在日本持續千年以上的漁法，其中又以小瀨鵜飼最有名，由擔任宮內廳式部職、地位極高的鵜匠進行。參觀者搭乘風雅的屋形船，和鵜船一起下水，欣賞鵜飼的過程。鵜匠傑出的技藝以及日本的傳統風情，一定會成為難忘的旅遊時光。

우카이란, 훈련한 바다가마우지를 배 위에서 가마우지 장인이 절묘하게 조종해 물에 잠수시켜 등불만 의지해 은어를 잡는 전통어법. 일본에서 1000년 이상 이어져 온 어법으로 특히 오제 우카이는 궁내청 시키부쇼의 격식 있는 가마우지 장인이 하는 것으로 유명하다. 견학자는 지붕 있는 배를 타고 가마우지 배와 함께 강을 내려가면서 우카이를 본다.가마우지 장인의 기술과 일본의 정취를 마음껏 즐길 수 있는 시간이 될 것이다.

A highlight is here!



The instant the cormorant catches a fish

The fisherman makes a hooting sound and the cormorants catch the fish in perfect timing. Don't miss the instant the bird catches the fish and swallows it whole!

鸛鷺捕獲香魚의 순간
鵜匠發出「HOHO」的聲音，和鸛鷺巧妙地配合捕捉香魚。在捕獲的剎那，鸛鷺將整條香魚吞進嘴裡的瞬間，不可錯過！

가마우지가 은어를 잡는 순간

가마우지장인이 '호우호우'라고 소리를 내 가마우지와 호흡을 맞춰 은어를 잡는다. 은어를 잡은 가마우지가 그것을 통째로 삼키는 순간을 놓치지 말자!

See the Tsukemise demonstration too

After disembarking from the *yakatabune* (houseboat), tourists can watch the Oze *Ukai* cormorant boats go past right in front of them. You can see the fishermen and cormorants up close.

參觀「付見」

參觀者下了屋形船之後，可以看到鵜船通過面前，稱作「付見」。這是小瀨鵜飼特有的過程，可以從更近的距離看到鵜匠與鸛鷺。

츠케미세도 견학할

견학자가 배에서 내린 후 가마우지 배가 눈앞을 지나가는 '츠케미세'를 볼 수 있는 것도 오제 우카이만의 매력. 가마우지 장인과 가마우지를 가까이에서 볼 수 있다.

Check out the fishermen's traditional clothing!

傳統服裝也值得矚目！
전통의상에도 주목!

Ryo-huku 流袴

Long-sleeved cotton garment in navy blue or black, colors that cormorants are little aware of

Muneate 胸当て

Worn to protect the fisherman's neck and chest from sparks. Good for carrying repair tools and such like

Kazaore-Eboshi 烏帽子

Cloth to protect the fisherman's head and hair from sparks from the bonfire while fishing

Koshi-mino 蓑

Made from straw to keep the fisherman dry and warm



☎ 0575-22-2506 (Seki Yusen)

Period: May 11-Oct. 15

Boarding: Around 18:00-18:50 (depending on season)

Fishing starts: 19:30 May-early June, 19:45 early June-mid Aug.,

19:20 mid-Aug.-mid Sept., 19:00 mid Sept.-Oct.

☑ Private hire: 10-person yakatabune ¥28,000, 20-person ¥51,000.

Shared yakatabune: ¥3,500 per person (adult). ☐ Credit cards not accepted.

Subject to cancellation in event of bad weather, high water level, etc.

Usho no ie Iwasa

鵜匠の家 岩佐

Full-course natural sweetfish dinner served at restaurant owned by Masaaki Iwasa, fourth-generation Imperial Fisherman of the Royal Household Agency. Cooked according to the recipes handed down through the generations, the all-sweetfish course meals including sweetfish stewed in soy sauce and sugar or broiled with salt that ends up so tender that even the bones are edible, so-called "Sugata sushi" prepared using a whole sweetfish cut open and stuffed with sushi rice (until June), and soupy rice to finish off with.

擔任宮內廳式部職的岩佐家第四代鵜匠 - 岩佐昌秋的餐廳，提供的天然香魚全套大餐。使用代代相傳的料理方式，包括連骨頭都能吃下去的甘露煮、鹽烤、姿壽司（6月為止），最後以魚粥作結，全都使用香魚。質樸而滋味豐富的口味，吸引不少每年造訪的忠實顧客。

이와사가의 4대째 궁내청 시키부소쿠의 가마우지 장인 이와사 마사아키의 가게에서 제공하는 천연 은어 풀코스. 대대로 계승된 조리법으로 뼈까지 먹을 수 있는 조림이나 소금구이, 스가타 스시 (6월까지), 마지막 조수이까지 은어만 사용했다. 소박하면서 깊은 맛에 매년 방문하는 팬이 많다.

☎0575-22-1862 📍74 Ikejiri Seki-city

🕒Daytime 12:00-14:00 (Last admission 13:00), Evening 16:30-21:00

🗓No scheduled holidays 🍽Full-course sweetfish dishes ¥6,500. Reservation required 💳Credit card not accepted.



Enjoy rich fragrant sweetfish cooked in different ways

ENJOY NATURAL SWEETFISH DISHES

Before you get on the boat to watch *ukai*, enjoy a full-course natural sweetfish dinner. Here are two restaurants run by cormorant fishermen that serve dishes that truly bring out the flavour of the sweetfish.

品嚐天然香魚料理

在觀賞鵜飼之前，先品嚐天然香魚全套大餐之後再上船。這裡要介紹由鵜匠經營的兩家餐廳，提供展現香魚最佳美味的料理。

천연 은어 요리를 즐긴다

우카이 감상 전에 천연 은어 풀코스를 즐기고 나서 배를 타자. 가마우지 장인이 경영하며 은어의 맛을 최고로 살린 요리로 손님을 대접하는 2곳을 소개한다.



Enjoy cormorant fishing, a method unchanged for 1,000 years, and natural sweetfish dishes

Relax over dinner while gazing at the clear waters of the river beyond the window



Restaurant where you can enjoy natural sweetfish caught by proud fishing master Iwasa



Cormorant cages stand next to the restaurant



U no ie Adachi

鵜の家 足立

There have been cormorant fishermen in the Adachi family for over 500 years. Yoichiro Adachi, 18th-generation fisherman and inheritor of *ukai* traditions, currently runs a restaurant/inn that serves natural sweetfish course meals.

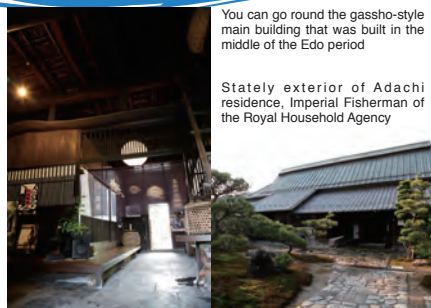
You can enjoy different sweetfish flavors according to the season, with young sweetfish in May-June and rich, fatty sweetfish in summer, the best season.

足立家は延續 500 年以上的鵜匠家族，目前由第 18 代的足立陽一郎繼承鵜飼傳統並經營料理旅館，提供天然香魚套餐。

包括 5 ~ 6 月的香魚幼魚、夏天最盛期肥美的香魚等，依季節提供美味的香魚料理。

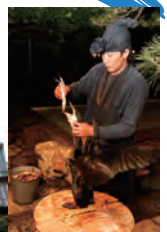
500년 이상 이어져 온 가마우지 장인의 집, 아다치가. 현재는 18대 아다치 요이치로가 우가이의 전통을 계승해 료칸을 경영하며 천연 은어 코스로 손님을 대접한다.

5~6월의 어린 은어, 가장 제철인 여름의 지방이 풍부한 은어 등, 시기별 은어를 맛볼 수 있다.



You can go round the gassho-style main building that was built in the middle of the Edo period

Stately exterior of Adachi residence, Imperial Fisherman of the Royal Household Agency



After watching the cormorant fishing, you can watch the birds being fed at Adachi residence

☎0575-22-0799 📍78 Oze Seki-city 🕒Daytime 12:00-14:00 (Last admission 13:00), Evening 16:30-21:00 🗓No scheduled holidays 🍽Full-course natural sweetfish dinner ¥7,600. Overnight stay with 2 meals + cormorant fishing viewing from ¥23,500. Reservation required 💳Credit card not accepted.

Try Seki Gourmet "Seki Ayudon"

17 restaurants in Seki serve their own original version of Seki Ayudon using Seki sweetfish. Reasonably priced at around ¥900, how about going round comparing the different flavors?



品嚐關美食「關香魚」！關市內 17 間餐飲店都使用關市的香魚，推出自家獨特的關香魚。價格約為 900 日圓，平易近人，不妨多吃幾家來做比較！

세키맛집 '세키 은어 덮밥'을 맛보자!!

세키시의 물고기인 은어를 사용해 세키시 내의 17개 음식점이 가계의 요리지남 세키 은어 덮밥을 제공한다. 가격은 900엔 정도 여러 덮밥을 먹어보고 비교해 보는 건 어떨까?

🌐www.ayudon.net

GOURMET

UNA-DON BEST 5!

(BOWL OF EEL AND RICE)

Prices may fluctuate

價格有可能變動

가격은 변경될 수 있습니다

Each restaurant adheres to its own distinctive taste!



Shigeyoshi

しげよし

Exquisite triple balance! Fragrant outside, juicy inside, and lightly flavored sauce that spreads in your mouth.

☎ 0575-22-9566 📍 1-3-29 Sannodori Seki-city
🕒 Lunch 11:00-14:00, Dinner 17:00-20:00 🗓 Tue.
🍽 Unagi-don from ¥2,500 💳 Credit card not accepted 🌐 <http://j47.jp/shigeyoshi/>

表面香酥、內在多汁，搭配清爽的醬汁在口中演繹成三位一體的滋味，達到最佳平衡！

표면의 향과 풍부한 육즙, 깔끔한 소스가 어우러져 입안에 퍼지는 절묘한 맛!



Unagi no nadai Tsujiya

うなぎの名代 辻屋

This long-established restaurant founded over 150 years ago is noted for its unadon, an exquisite dish of plump eel richly flavoured with secret-recipe sauce.

創業 150 年以上的老店。招牌的鰻魚并在厚實的魚肉淋上祕傳醬汁，堪稱絕品。

창업 150년이 넘는 전통 가게. 간판 메뉴인 장어 덮밥은 두툽한 장어에 감칠맛 나는 소스를 듬뿍 부린 최고의 요리.

☎ 0575-22-0220 📍 5-14 Honmachi Seki-city 🕒 11:00-14:30, 17:00-20:30
🗓 Mon. 🍽 Unagi-don from ¥2,400
💳 Credit card not accepted.



Kakumaru

角丸

Founded in the Meiji era. Successive generations are fans of the flavorsome crispy skin produced by grilling at high heat and the deliciousness of the sauce.

創業於明治時代。烤得香脆的表皮搭上醬汁的美味，吸引不少世代相傳的忠實顧客。

메이지 시대 창업. 강한 불에 구워 바삭바삭한 겉면의 고소함과 소스의 맛이 좋아 오랫동안 사랑받았다.

☎ 0575-22-0415 📍 21 Higashimonzoncho Seki-city 🕒 11:00-21:00
🗓 Wed. 🍽 Unagi-don from ¥2,000
🕒 A.D., J.M.V
🌐 www.rd.mmtr.or.jp/~kakumaru/



Miyoshitei

みよし亭

Popular for the sophisticated flavour of its unadon with the fat moderately removed. The plump fluffy flesh is delicious.

適度去除油脂的鰻魚并口味高雅，備受好評。豐盈的魚肉也相當美味。

적당히 기름기를 제거한 고급스러운 장어 덮밥을 먹을 수 있어 인기. 통통한 살이 맛있다.

☎ 0575-23-0777 📍 7-11-9 Nishihongo dori Seki-city 🕒 11:00-14:00, 17:00-20:00 🗓 Thu. 🍽 Unagi-don from ¥2,200
💳 Credit card not accepted.



Nadai-Unagi Magoroku

名代うなぎ 孫六

Grilled on high heat and twice coated with sauce, the eel is very filling. This eel restaurant boasts a "plain, rich" flavor.

以強火一舉烤熟、浸過兩次醬汁的鰻魚，值得細細品味。以「清爽濃郁」口味自豪的鰻魚專賣店。

센 불로 단숨에 구워 소스에 두 번 담근 장어는 씹는 맛이 좋다. '깔끔하고 강한' 맛이 자랑인 장어 전문점.

☎ 0575-22-0639 📍 4-5-1 Heiwa dori Seki-city (Front of Gifu Cutlery Hall)
🕒 Lunch 11:00-14:00, Dinner 16:30-20:00 🗓 Thu. (Lunch only on Wed.)
🍽 Unagi-don from ¥2,300 💳 Credit card not accepted. 🌐 www.magoroku.net/

Seki Pudding

関ふん

Popular for its creamy melt-in-the-mouth texture and designated as one of Seki's tourist gifts and souvenirs. ¥250 each

關布丁。柔軟且入口即化的口感備受好評，獲指定為關市觀光土產。1個 ¥250。

세키 푸딩. 사르르 녹는 느낌이 인기로 세키의 관광 토산품으로도 지정되었다. 1개 ¥250.

☎ 0575-24-7600 (Fraichur)
🌐 www.fraicheur.biz

SEKI SWEETS



甜味和的外皮包裹住求肥的日式點心餅。配合 5 月中旬 ~ 10 月中旬的香魚季節販賣。1個 ¥126。

☎ 0575-22-0302 (Sekishi Toraya) 🌐 www.seki-toraya.com

Oze no Wakaayu

小瀬の若帖

Japanese cake consisting of Gyuhi mochi, a very soft and silky mochi, wrapped in sweet dough. Sold from mid-May to mid-Oct. to coincide with the sweetfish season. ¥126 each

매의 일종, 구위를 살짝 단 반죽으로 싸 일 분식 과자, 5월 중순 ~ 10월 중순, 은어의 계절에 맞춰서 판매한다. 1개 ¥126.

Magoroku-Senbei

孫六煎餅

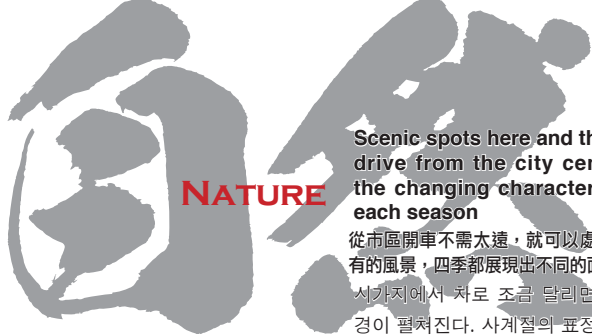
Fragrant crispy senbei with sword guard design. Enjoy the moist sponge cake flavour too. ¥900 for 8

模倣刀鐔形狀的香脆煎餅。含有適當水分則會呈現出卡斯提蛋糕的風味。8片入 ¥900。

팔 날 일을 본뜬 만든 바삭하고 고소한 센베. 촉촉한 카스테라 풍미도 즐길 수 있다. 8개 들어 ¥900.

☎ 0575-22-0718 (Magoroku-Senbei Honpo)
🌐 www.m-senbei.com





NATURE

Scenic spots here and there a short drive from the city centre. Enjoy the changing character of Seki in each season

從市區開車不需太遠，就可以處處欣賞到關特有的風景，四季都展現出不同的面貌

시가지에서 차로 조금 달리면 세키만의 풍경이 펼쳐진다. 사계절의 표정을 즐기자

Spring



Famous cherry blossom viewing spot, Teraogahara Senbonzakura



Kabusugi cedar grove of over 70 trees near 21-Seikinomori Park

The cherry blossoms of the Kitta River are beautiful, even at night



Senbonzakura where the mountain valley is shrouded in a white mist of 2,000 cherry trees, and Kitta River Sakura where the surface of the river and the cherry blossoms make a picturesque sight are famous cherry blossom viewing spots with a very Japanese atmosphere.

山間2千櫻櫻花宛若籠罩白煙的「千本櫻」，以及河川水面與櫻花競演的「吉田川櫻花」等，都是充滿日本風情的賞櫻勝地。

산이 2,000개의 벚나무로 흰 연기가 나는 것처럼 보이는 '센본사쿠라'나 강의 수면과 벚나무의 경연이 아름다운 '요시다 강의 벚나무' 등 일본 정서가 가득한 벚나무

Summer

Hydrangeas near Shikino Park Campsite



"Kabusugi" is a cedar that is rare in Japan, in which one trunk is divided into multiple branches. Near the Itadori River, there is a beautiful road along which 70,000 hydrangeas bloom as well as a camping site.

1 根枝幹中還會再分出多條枝芽的「株杉」，是日本境內十分珍貴的杉樹。此外在板取川附近，有條會有7萬朵繡球花綻放的美麗小徑，另外還有露營地。

하나의 나무줄기에서 복수의 가지로 갈라지는 '주삼'은 전국적으로 보기 드문 삼목이다. 그리고 이타도리 강 주변에는 수국 7만 그루가 피어있는 아름다운 길과 캠핑장도 있다.

The clear stream of the ravine and the colored leaves create the stunning view of the Kaore Gorge and the colonies of red spider lilies which seem to stain even the air are beautiful scenes that can only be seen in the autumn.

「川浦溪谷」의 맑은清流와楓葉締造의壯闊景觀，還有彷彿連空氣都被染紅的群生彼岸花（石蒜），都是秋天才有的美景。

계곡에 맑게 흐르는 물과 단풍이 아름다운 경관을 자랑하는 '카와우라 계곡'과 공기마저 붉게 물들일 것 같은 피안꽃은 가을이 아니면 볼 수 없는 아름다운 경치를 만들어낸다.

Autumn



Spider lilies in Kaminoho-Wadano district



Autumn colors are at their best between late Oct. and early Nov.

HOT SPRINGS

Shinmei Hot Springs "Onsen", a little-known hot spring located up north of Seki along the banks of the Itadori River. Enjoy a hot spring bath deep in the mountains

神明溫泉是坐落於關市內沿著板取川北上地點的祕湯，可以享受深山中的溫泉

세키시 내를 이타도리 강가를 북상한 곳에 있는 비밀 신메 온천. 깊은 산 속 온천을 마음껏 즐기자



Myojinsan private bath where you can enjoy a bath surrounded by nature



Cypress bathtub with free-flowing natural hot spring water

Yumoto Sugishima

湯元 すぎ嶋

You can stay at this 150-year-old traditional Japanese house that has been renovated to accommodate guests with rooms with a nostalgic irori fireplace and rooms located in a former storehouse.

Enjoy a luxurious hot spring bath while gazing at the charming mountain village scenery. Day trip visitors may use the bath facilities too.

屋齡 150 年的古老民宅設有懷舊圍爐的房間，另外還可住宿在土藏房間的旅館。欣賞山村風情、悠閒地泡在溫泉裡，可說是最大的奢華。另外也有可純泡湯的溫泉，值得探訪。

지는 지 150년 된 옛 민가의 향수 어린 난로가 있는 방과 흙 곳간의 방에 숙박할 수 있는 숙소. 산촌의 풍경을 보면서 편안하게 즐기는 온천이 최고다. 당일치기로도 가능하니 꼭 둘러보자.



Large spacious room with irori fireplace. Many foreigners come for a long stay

Get the feel of ancient Japan at this inn



Irori fireplaces are often found in old traditional Japanese houses. There is an irori in the guest rooms, as well as the main building.

☎ 0581-57-2532 ☎ 4838 Itadori Seki city ☎ in15:00 / out10:30
¥ 1 night (incl. 2 meals) from ¥18,000 for 2 people; lunch from ¥2,800; bath only (for day trip visitors) ¥800; reserved outdoor bath for day trip visitors ¥3,000 (for 2 people) ☎ M.V. (not available for day trip visitors)
🌐 www.sugishima.com

