Tasty experience

Yuasa Machigoto Soy Sauce Museum
(The entire city of Yuasa is a soy sauce museum)

Yuasa, with a substantial remaining citiescape that flourished around soy sauce brewing centered around the “Preservation District for Groups of Traditional Buildings” where old merchant’s and craftsmen’s houses (machiya) from 100 years ago and more line the streets, continues the tradition of brewing as the birthplace of soy sauce, and was designated as Japan Heritage for continuing to preserve this tradition.

The place to experience the charms of such a city with your five senses is “Yuasa Machigoto Soy Sauce Museum.” You can enjoy a tourist experience with your five senses “Look, hear, touch, enjoy the fragrance, and then taste.”

Walking around machiya with impressive thickly tiled roofs and delicate latticework and white walled soil lacquered warehouses lining the main streets(tori)and lanes (shoji), experience the culture and charm that handmade soy sauce creates, and by methods such “Frying with, boiling in, brushing with, mixing with or pouring soy sauce on,” enjoy the charms of the soy sauce culture spreading around the world with your five senses.

Museum Opening/Closing Days

<table>
<thead>
<tr>
<th>Building</th>
<th>Opening Hours</th>
<th>Closing Days</th>
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<tbody>
<tr>
<td>Building 1&lt;br&gt; Yuasa Umaimongura (Tasty Things Warehouse)</td>
<td></td>
<td>Wednesday (If Wednesday is a public holiday, the museum will be closed on the following day)</td>
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<tr>
<td>Building 2&lt;br&gt; Okasho</td>
<td>10:00 to 16:00</td>
<td>Year-end and New Year (December 29th to January 3rd)</td>
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<td>Building 3&lt;br&gt; Nishigura</td>
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<td>※[Building 3 Nishigura] is open mainly on weekends.</td>
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<td>Building 4&lt;br&gt; Kadocho Shokunin-gura</td>
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<td>Building 5&lt;br&gt; Handmade Soy Sauce Resource Center</td>
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<td>Building 6&lt;br&gt; Tateishi Chaya</td>
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※We sell a ticket that allows you to enjoy “Walking and Eating” of Gozen cuisine using seasonal ingredients from Wakayama prefecture. (Soy sauce taste comparison experience 700 yen/Reservations for a tasting experience of dishes made using Yuasa handmade soy sauce 3,000 yen) For details please visit our website.

Access

By train

Shin Osaka/Tennoji<br> Shin Osaka Station 11:00min/ Tennoji Station 9:00min/Wakayama 30min/Yuasa 40min

From Shin Osaka approx. 1 hr. 30 min. minimum/From Tennoji approx. 1 hr. 10 min. minimum

By car

Osaka<br> Kinki Expressway

Hanwa Expressway<br> National Route 42

Arita I.C. Yuasa I.C.

Approx. 5 min. from the Hanwa Expressway Arita I.C.
Approx. 5 min. from the Yuasa-Gobou Road Yuasa I.C.
Approximately 10 min from the Yuasa-Gobou Road Hirokawa I.C.

Come to the city where you can enjoy delicious tastes and traditions, lured by the fragrance of soy sauce.

Located on the western shore of the Kii Peninsula, Yuasa boasts inlets with gentle waves and the beautiful coastline stretching on. From its privileged geography, from ancient times it flourished as a harbor town. Soy sauce was born here around the Middle Ages.

Within the bustling city where various businesses and cultures developed, the production of soy sauce, the decisive factor in the taste of Japanese food, started from the imagination of craftsmen that focused on the production process of “Kinzanji Miso.”

The citiescape where warehouses and buildings related to soy sauce production remain was designated as a “Preservation District for Groups of Traditional Buildings” and in 2017 as “Japan Heritage,” being a city where the history and traditions of soy sauce production thrive.

A quaint citiescape – About the Preservation District for Groups of Traditional Buildings of Yuasa

The area designated by the state as a Preservation District for Groups of Traditional Buildings is approx. 400 m East to West and approx. 280 m North to South, and buildings line the relatively wide main avenues (tori) and the maze like small streets (shoji) between them. Brewing warehouses from the past remain and you can feel the tradition of soy sauce production. The “makuita” hanging from the eaves and various types of lattice and “mushiko-mado windows” with lattices coated with plaster and other old machiya facades are the citiescape that is a fusion of culture that exemplifies Yuasa and a highlights thereof.

Tată maruch Iterate Yuasa Museum
THE SOY SAUCE MUSEUM

Detailed information on each facility and an introduction to good photo spots are available on our official website.
http://www.yuasa-for-yourtrip.com/
We plan to open an official Instagram account. We will introduce you to the charms of Yuasa!
The production process inherited from the soy sauce brewery founded in 1841, you can see tools such as the preparation barrels and areas actually used. The current building is a preparation warehouse built in 1885.

Now "Otakusuke-ginsei" where Kinsan Miso is produced and sold, this building was used as a warehouse when the company was a soy sauce brewery. Since it is on the western side of the precinct it is known as “Nishigura.” It is also the food tasting seat of the Yuasa Machigoto Soy Sauce Museum. It is open mainly on weekends.

A resource center where you can learn about the soy sauce production process and history in an easily understandable way by looking at valuable period materials and dioramas, panel exhibitions and images. You can feel the long and profound history of soy sauce production become more familiar.

A rest area using a building remaining from the Edo Period that encases the machiya-zukuri (building style). You can feel the high level of the architectural techniques of the time everywhere, such as in the ascending beams and earthen floor, and the warehouse.

“Walk and Eat” experiences can be had at facilities marked with 🍽️.