

Walking Map



Higashihiroshima City Tourism Association (Public Interest Incorporated Association) www.hh-kanko.ne.jp

Sakagura-dori Attractive Objet Collection

Pick up the unique specialties on hand while strolling through Sakagura-dori Street! Discover the many things unique to the Sake Capital Saijo.

- Sugidama (cedar ball)**
Sugidama (or sakabayashi) balls are hung under eaves of sake breweries as symbols indicating that they are brewing sake. Some breweries replace them with new ones when new sake is produced and sold.
- Manhole cover**
This uniquely designed manhole cover can only be found on Sakagura-dori Street. Key rings and hand towels of the same design are available.
- Kakari-ishi (hanging stone)**
Kakari-ishi is a weight that was used on an old press called "tune."
- Red brick chimney**
The towering symbols of each sake brand on Sakagura-dori Street soar above the town. Most of the bricks are produced in Akitsu-cho. See if you can spot all 12 chimneys around the station.
- Red brick chimney (Illuminated at night)**
- Manhole key rings and manhole towels**
- Kokonoe-no-kura (coffee beans)**
- Maize wall**
Black flat roof tiles are attached and the joints between them are plaster-finished semi-cylindrically. The name of this construction method is derived from sea cucumbers (namako in Japanese).
- Red roof tiles**
Akagawara roof tiles glazed and fired at high temperatures, which are resistant to damage from freezing, are descended from Sekishu-gawara roof tiles.
- Saijo lattices**
Saijo lattices used for machiya (traditional wooden houses), etc., are a rarity in which both vertical and horizontal lattices are combined.
- Kutsu-ishi (shoe stone)**
This stone, casually placed on Sakagura-dori Street, is usually placed under a tank.

Let's take photos together with Nonta!

Nonta's comic cardboard cutout
The big hit installation in front of Sakagura-dori Tourist Information Center. Why not take a commemorative photo as if you were climbing up a chimney or looking up at a sugidama ball unique to Sakagura-dori Street?

Must-sees

Take a Break with Sakagura-dori Sweets

- Sake lees karinto (deep-fried cookies)** Sale Kugurimon Coffee
- Sake lees bean snacks** Sale KAMOIZUMI
- Toji-san snacks** Sale KIREI
- Sake lees caramels** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Sake manju buns** Sale Fukutomido, Saijo Sakagura-dori Tourist Information Center
- Sake lees okaki crackers** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Sake lees candies** Sale KIREI, FUKUBIJIN
- Sake-no-ame candies** Sale KIREI, FUKUBIJIN
- Taru-umonaka and bin-monaka (sake bottle-shaped wafers)** Sale Hirataya, Sakuraya
- Daiginjo monaka wafers** Sale KAMOIZUMI
- Nonta biscuits** Sale Kugurimon Coffee
- Kamotsuru umeshu (plum sake) ume-kuchen** Sale KAMOTSURU
- Sake fruitcake** Sale KAMOIZUMI
- Sake lees puddings** Sale FUKUBIJIN
- Melty fresh cream chocolate daiginjo** Sale Omiyage Kaido, KAMOTSURU
- Gelato** Sale SAJOTSURU, KIREI, FUKUBIJIN
- Kamotsuru sake cakes** Sale KAMOTSURU
- Sakagura-dori amazake tarts and sake cakes** Sale Kugurimon Coffee
- Authentic amazake** Sale Kugurimon Coffee, Sugii Liquor Shop

Limited! Sakagura-dori Original Goods

- T-shirts with sake label prints** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- T-shirts with sake bottle prints** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Original washcloth produced by Saijo Suteki Committee** Sale Omiyage Kaido, each shop
- Kampai (toasting) Nonta** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Nonta mascot doll** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Nonta masking tape** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Nonta mameshibori (polka dot) washcloth** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Nonta clear file folders** Sale Omiyage Kaido, Saijo Sakagura-dori Tourist Information Center
- Tote bags** Sale KIREI, FUKUBIJIN, KAMOIZUMI
- Fukubijin soap** Sale FUKUBIJIN
- Suppin kirei (beauty) soap** Sale KIREI
- Moisturizing mask** Sale KAMOIZUMI
- Maekake aprons** Sale Each sake brewery
- Bishu curry** Sale KAMOIZUMI
- Jokamachi udon** Sale KIREI
- Ochoko (sake cups)** Sale Each sake brewery, Sakagura-dori Tourist Information Center
- Tokkuri (sake decanter)** Sale Each sake brewery
- Sake lees** Sale Each sake brewery, sake shop
- Hakubotan washcloth** Sale HAKUBOTAN
- Masu (measuring container)** Sale Each sake brewery

Sakagura-dori Brand Details

Seven sake breweries standing side by side on Sakagura-dori Street brew their own unique and attractive sake. Which will be your favorite?

- SANYOTSURU** Junmai namagenshu TORIAEZU SANYOTSURU TAZ
This junmai namagenshu prepared by using Naka-shinseimon rice produced in the Prefecture has a gentle aroma and rich taste.
- HAKUBOTAN** Junmai ginjo HAKUBOTAN
This refreshing, easy-to-drink junmai ginjo-shu is a special sake labeled with the artwork of Shiko Munakata, the woodblock artist.
- SAJOTSURU** Muroka (non-filtered) junmai namazake SAJOTSURU
Ultimate Sake that can be tasted only in the brewery!
- KAMOTSURU** Specially-made gold KAMOTSURU
This daiginjo-shu, which was first sold in 1958, has an elegant aroma and rich taste and contains cherry-blossom-shaped gold flakes.
- KIREI** Daiginjo SOU
This richly aromatic daiginjo-shu with brilliant sharpness is brewed by fermenting highly polished Yamadanishiki rice at low temperatures.
- FUKUBIJIN** Daiginjo SAJO SHUZO GAKKO
This daiginjo-type sake named as Saijo Shuzo Gakko (Saijo sake brewing school) is mild and gentle sake with a fruity aroma.
- KAMOIZUMI** Junmai ginjo SHUSEN HONJIKOMI
To bring out the flavor of the rice ingredients, activated carbon filtration is not performed. Therefore, the original flavor of the rice can be savored.

Birth of Sakagura-dori Street

Saijo's sake brewing that has continued since the Edo era saw a great burst in popularity during the Meiji era and Taisho era. As Saijo once flourished as a post-station town, a railroad depot was built when a railroad was constructed in the area. As a result, two merchants along the Sakagura-dori Street started full-scale sake brewing in earnest, and three sake brewing companies, which were still rare in those days, were established. Those breweries were built one after another. Thus, "Sakagura-dori" Street of white-walled sake breweries was born with red chimneys standing side by side.

Gourmet Foods & Shops

Sakagura-dori Gourmet Foods

Specialties you want to taste!

- Bishu-nabe (hot pot made with high-grade sake)**
Originally, it was a brewer's dish and served to the staff. With this superb hot pot seasoned with Japanese sake, salt, and pepper, you will enjoy the umami deliciousness of the ingredients.
Sale Shops around Saijo Station
- Amazake (sweet fermented rice drink) French toast**
Sale cocoron
- Sakekasu (sake lees) salt bread**
Sale Kugurimon Coffee
- Amazake milk**
Sale Kugurimon Coffee
- Sakekasu hot chocolate**
Sale A-Un
- Sake tasting**
Sale Kuradokoro Taru and other nearby restaurants
- Kome-kara (crispy-fried chicken with Saijo sake and rice powder as added ingredients)**
Sale Shops around Saijo Station

List of Souvenir Shops

A Bakery	BAGERI AELLING	082-423-8725	Closed	Sundays and national holidays (not fixed)
B Sake	Okada Liquor shop	082-422-2618	Closed	Tuesdays
C Sake	Kakei Liquor shop	082-422-2752	Closed	Sundays and national holidays (fixed)
D Bakery	cocoron	082-437-5470	Closed	Mondays and Tuesdays
E Japanese confectionery and monaka (bean-jam-filled wafers)	Sakuraya Japanese sweets	082-422-2513	Closed	Open year round
F Sake	Sugii Liquor shop	082-422-2671	Closed	Open year round (closed on Sundays and national holidays)
G Taru-sembei (rice crackers)	Hirataya Taru-sembei rice cracker	082-422-2400	Closed	Not fixed
H Japanese confectionery and sake manju (steamed bean-jam buns)	Fukutomido	082-422-2703	Closed	Sundays

List of Restaurants

Restaurant	Cuisine	Address	Phone	Hours	Notes
1 Knickknacks and cafe	Coffee and miscellaneous goods	A-Un	082-423-2729	Open Around 11:00 - Around 18:00	Closed Mondays and Tuesdays (fixed), Sundays (not fixed)
2 Ramen and delicacies	Aozou		082-490-5705	Open 11:30-14:00 / 18:00	Closed Tuesdays
3 Restaurant	Azami Shokudo		082-423-7521	Open 11:00-14:00 / 17:00-24:00	Closed Sundays (Night only on Saturday)
4 Italian cuisine	Osteria Sereno		082-423-8767	Open 11:00-15:00 (14:00) / 18:30-22:00	Closed 1st Mondays and Tuesdays (20:30)
5 Cafe	Cafe Trecasa		082-430-7662	Open 11:00-19:00	Closed Wednesdays, and 1st & 3rd Tuesdays (18:30)
6 Japanese cuisine	Kappo Kikusui		082-421-8870	Open 11:30-14:30 (14:00) / 17:30-22:00	Closed Mondays (21:30)
7 Cafe and souvenirs	Kugurimon Coffee		082-426-3005	Open 10:00-18:00	Closed weekdays / 8:00-18:00 (Saturdays, Sundays, and national holidays)
8 Japanese cuisine	Kushiage Ajisai		082-423-0739	Open 11:30-14:00 (13:30) / 17:30-22:00	Closed Not fixed (21:00)
9 Restaurant	Kuromboya		082-422-2916	Open 11:30-14:30 (14:00) / 17:00-21:00	Closed Tuesdays (20:30)
10 Food Stall Village in front of the Station	Sakagura Yokocho		082-437-3838	Open year round	Closed 7:00-21:00 (20:30)
11 Bakery and cafe	Saint Etoile Saijo-ten		082-421-2022	Open 11:30-13:30	Closed (reservations required) / 17:30-23:30 (22:00)
12 Japanese cuisine	Shunsai Nozomi		082-424-2088	Open 11:30-14:00	Closed Not fixed
13 Japanese style pub	Shonosuke		082-422-7950	Open 11:00-14:00	Closed Sundays and national holidays falling on a Monday
14 Japanese cuisine	Kubomachi Kappo Shinsuke		082-431-4777	Open 11:30-14:30 (14:00) / 17:00-22:30	Closed Not fixed (22:00)
15 Japanese cuisine	Suigun-no-Sato		082-431-4700	Open 11:30-14:00 / 17:00-23:00	Closed (open year round except by year-end and New Year holidays) / 12:00-23:00 (open lunch hours on Saturdays and national holidays) / 17:00-23:00 (30min-Sat)
16 Sushi	Sushi-tei		082-427-6855	Open 17:00-24:00	Closed Not fixed (17:00-24:00) / 17:00-2:00 on Fridays, Saturdays, and days before a national holiday
17 Japanese style pub	Sake and teppanyaki S' MORE		082-430-7080	Open 11:30-14:00 / 17:00-22:00	Closed Mondays (varies depending on events, etc.)
18 Restaurant and Japanese style pub	Kuradokoro Taru		082-493-7272	Open 11:30-14:00 / 17:00-23:00	Closed (open year round except by year-end and New Year holidays)
19 Japanese cuisine	Danryu		082-422-0033	Open 11:30-14:00 / 17:30-21:00	Closed Wednesdays
20 Japanese cuisine	Hana-temari		082-437-3867	Open 11:30-15:00	Closed 1st Mondays and Tuesdays (14:00)
21 Italian cuisine: pizza napoletana	Pizzeria Aspetta		082-424-5700	Open 12:00-14:00	Closed Not fixed (reservations required) / 17:00-23:00 (reservations required)
22 Fugu (blowfish) cuisine	Fukumasa		082-422-8337	Open 12:00-14:00 (13:30) (Mon - Fri) 17:00-22:00	Closed Sundays and national holidays (21:30)
23 Japanese cuisine	Fujitake		082-422-8008	Open 11:30-14:30 (14:00) / 17:00-21:00 (20:00)	Closed Japanese cuisine: Wednesdays, and 1st & 2nd Mondays (20:00) *Japanese cuisine: 2F - 22:00 (21:00)
24 Western cuisine, Japanese cuisine, and bishu-nabe	France-ya		082-422-0866	Open 11:30-14:00 / 17:00-21:00	Closed Tuesdays and Wednesdays (knickknacks sold: 10:30 - 16:00)
25 Japanese cuisine and knickknacks	gallery Hosenka		082-495-6825	Open 11:00-14:00	Closed Not fixed (17:00-21:30)
26 Okonomiyaki	Magokoro Days		082-426-6340	Open 11:00-18:00	Closed Wednesdays, and Tuesdays every two weeks (Take-out starts at 10:30)
27 Onigiri and udon	Musashi Saijo Ekimae-ten		082-490-4348	Open 11:30-14:30	Closed Not fixed (18:00-22:00)
28 Ramen and takumen (dipping noodles)	Yoroshiku		082-490-5777	Open 11:30-14:00 / 17:00-24:00	Closed Not fixed
29 Okonomiyaki and teppanyaki	Wagaya				

Wide-Area Map of Sakagura-dori Street

For a more detailed view of the area enclosed within the blue lines, see the map on the back.

Free guided walking tour! (Teku-Teku Guide)

Higashihiroshima volunteer guides plan and take part in various events and tours to introduce the attractive features of Higashihiroshima City. On the 10th day of each month, a "Sakagura no Machi Teku-Teku Guide (free)" gives a tour of Sakagura-dori Street that assembles in front of Higashihiroshima City Tourist Information Center and departs between 10:00 and 11:00 a.m. Personalized guides (for a fee) are also available with advanced reservations.

Inquiries and applications: Saijo Sakagura-dori Tourist Information Center TEL: 082-421-2511

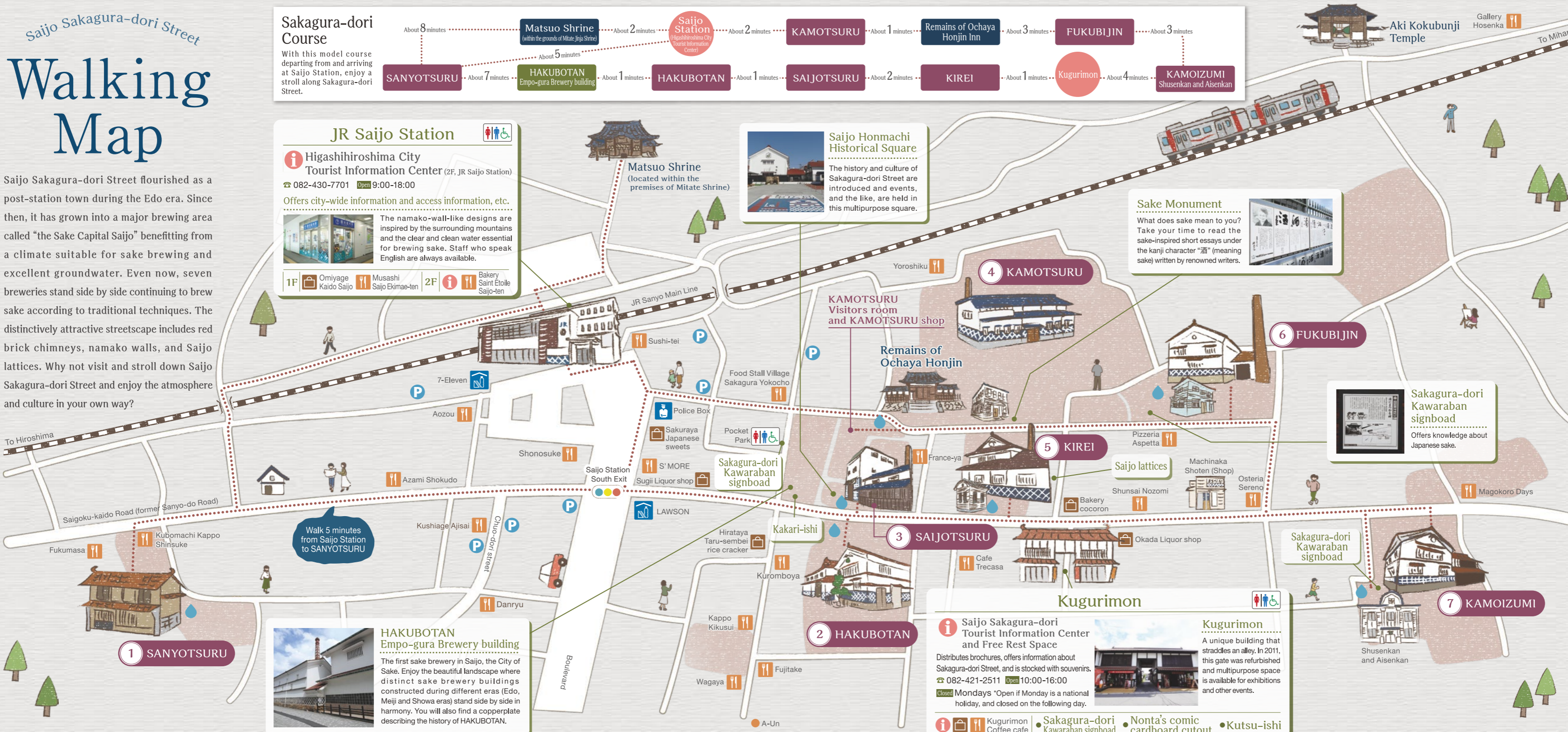
Saijo Sakagura-dori Tourist Information Center
TEL: 082-421-2511 / 10:00-16:00 (closed on Mondays)
FAX: 082-430-8333

Higashihiroshima City Tourism Association
(Public Interest Incorporated Association)
TEL: 082-420-0310 FAX: 082-420-0329
2F Higashihiroshima Chamber of Commerce and Industry
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http://www.hh-kanko.ne.jp/ Email: office@hh-kanko.ne.jp

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Walking Map

Saijo Sakagura-dori Street flourished as a post-station town during the Edo era. Since then, it has grown into a major brewing area called "the Sake Capital Saijo" benefitting from a climate suitable for sake brewing and excellent groundwater. Even now, seven breweries stand side by side continuing to brew sake according to traditional techniques. The distinctively attractive streetscape includes red brick chimneys, namako walls, and Saijo lattices. Why not visit and stroll down Saijo Sakagura-dori Street and enjoy the atmosphere and culture in your own way?



1 SANYOTSURU

Enjoy Japanese sake and sake ware in this brewery. About 5 minutes-walk from JR Saijo Station



Must-see Tasting sake and Purchasing available
SANYOTSURU shop
 Sells sake ware, including red ochoko (sake cups) for Carp fans, where original gacha capsule toys are also popular.
Main exhibits
 Relationship between Japanese sake and calligraphy
 ■ SANYOTSURU sake labels
 ■ Shuntei Adachi's calligraphic works
 ■ Shigeru Okada's calligraphic works
 Enjoy the exhibit of the word "Sake Matsuri" written by the calligraphic artist Shuntei Adachi as well as other elegant calligraphic works.

Founded in 1912, the brewery was initially named "KURUMATSU SANYOTSURU", which literally means "black pine trees of Sanyo-do road and a crane". SANYOTSURU directly manages a restaurant called "SOURIN" in Hiroshima city, where SANYOTSURU's sake is served.
 6-9 Saijo Okamachi, Higashihirshima City TEL: 082-423-2055

2 HAKUBOTAN

This brewery boasts the longest brewing history in the Prefecture. About 4 minutes-walk from JR Saijo Station



Must-see Tasting sake and Purchasing available
Shiko Munakata's woodblock prints
 In connection with the brewery, see Shiko Munakata's woodblock prints of "peonies" that adorn the walls. There are also some sake bottles labeled with Shiko's works.
Main exhibits
 Miniature Gallery on Sakagura-dori
 ■ Shiko Munakata's works (replicas)
 ■ HAKUBOTAN sake labels
 Shiko Munakata's works related to the sake brewing industry and HAKUBOTAN are exhibited and presented.

Founded in 1675, this is one of the oldest sake breweries in Hiroshima Prefecture. It was granted the inscription of "HAKUBOTAN" from the crest of the Takatsukasa Family, one of the five regent houses in Kyoto. Soseki Natsume, Shiko Munakata, etc., were admirers of this refreshing, sweet sake.
 15-5 Saijo Honmachi, Higashihirshima City TEL: 082-422-2142

3 SAIJOTSURU

Traditional techniques having been handed down by master brewers in Hiroshima. About 4 minutes-walk from JR Saijo Station



Must-see Tasting sake and Purchasing available
Stained glass
 In the building, constructed during the mid-Meiji era, see the stained glass with an image of a crane on an office door.
Main exhibits
 Traditional sake brewing skills
 ■ Panels that introduce sake brewing
 ■ SAIJOTSURU sake labels
 SAIJOTSURU Sake Brewery introduces traditional brewing techniques that have been privately maintained since the Tempo period.

SAIJOTSURU's sake is brewed with the water pumped up from the well drilled during the Tempo years of the Edo era and locally produced rice by using a traditional technique handed down through generations of master brewers in Hiroshima. Gold Quality label has been repeatedly awarded by Monde Selection. You can buy Ginjo-type sake flavored gelato at the shop adorned with beautiful black lattice-work.
 9-17 Saijo Honmachi, Higashihirshima City TEL: 082-423-2345

4 KAMOTSURU

Pioneer in ginjo sake brewing. About 4 minutes-walk from JR Saijo Station



Must-see Tasting sake and Purchasing available
Visitors room and KAMOTSURU shop
 Reproduction of a rice malt room in a brewery building no.1 designated as a nationally registered tangible cultural property.
Experience the appeal of sake!
 ■ Multilingual panels and video
 ■ "Gold KAMOTSURU"-featured corner
 ■ Free tasting (limited sake, seasonal sake, etc.)
 ■ Premium sake tasting
 ■ Fascinating instagrammable spots
 ■ New goods and original sweets

One of the major sake breweries in Hiroshima. In 1958 KAMOTSURU started brewing ginjo-type sake, which was one of the first attempts made in the country. KAMOTSURU's ginjo-type sake is one of the best in Japan. The western style building constructed in 1927 is in good harmony with the white walls of the breweries.
 9-7 Saijo Honmachi, Higashihirshima City TEL: 0120-422-212

5 KIREI

A dry sake against a lot of sweet sake in Hiroshima. About 5 minutes-walk from JR Saijo Station



Must-see Tasting sake and Purchasing available
Manekiya shop
 The shop sells a variety of original goods, including the Jokamachi udon noodles and sake lees soap.
Main exhibits
 Gallery of sake and turtles
 ■ Stuffed turtles
 ■ KIREI sake labels
 ■ Tools related to sake brewing
 You will find various tortoise goods collected by KIREI, whose name contains a Chinese character that means "tortoise".

Around in 1897, the brewery was named KIREI. Chinese character meaning "tortoise", which symbolizes long life and prosperity, was incorporated into the name of the brewery. While most breweries in Hiroshima produce relatively sweet sake, KIREI's sake is characterized by its dry flavor. The family crest that adorns the brewery indicates that the founder of the brewery might have once served the prestigious Mouri family.
 8-18 Saijo Honmachi, Higashihirshima City TEL: 082-422-2171

6 FUKUBIJIN

Turning out many master brewers nationwide. About 6 minutes-walk from JR Saijo Station



Must-see Tasting sake and Purchasing available
Ebisu-gura brewery
 This brewery exhibits the first sake barrel used for the famous fund raising activities undertaken by the Hiroshima Toyo Carp baseball team, the Chinese Zodiac symbol-labeled bottles and other items relating to sake.
Main exhibits
 House of sake knowledge
 ■ Square pieces of fancy paper bearing the Kanji characters "福酒" (meaning "good sake") written by successive prime ministers
 ■ "Original fundraising barrel" for Hiroshima Toyo Carp baseball team
 ■ FUKUBIJIN sake labels
 Look at the calligraphy of "福酒" and enjoy chatting with your friend about Japanese sake.

Founded in 1917 with investments from sake brewers from across the country, FUKUBIJIN was formerly called the Saijo Brewing School, where they educated sake brewing techniques and graduated a qualified sake brewing masters who went to work for sake brewers based in various parts of the country. FUKUBIJIN is the biggest seller of Chinese Zodiac symbol-labeled bottles in Japan, which are only sold at the end of each year as a seasonal tradition.
 6-21 Saijo Honmachi, Higashihirshima City TEL: 082-423-3148

7 KAMOIZUMI

Persistent junmai-shu brewing. About 8 minutes-walk from JR Saijo Station



Must-see Tasting sake and Purchasing available
Shusenkan and Aisenkan
 The former Hiroshima Prefectural Saijo Seishu Jozo Shijo (sake brewing branch) was renovated for Sake Cafe. A "sake tasting set" proves quite popular. You will find many kinds of souvenirs.
Main exhibits
 Library on sake
 ■ Books related to sake
 ■ KAMOIZUMI sake labels
 ■ Indigo dyed handiworks
 ■ Panels that introduce indigo dyeing

A major pure rice sake brewery in Hiroshima, founded in 1912. KAMOIZUMI was one of the first brewers in Japan to start brewing pure rice sake made exclusively from rice and koji malt. KAMOIZUMI's sake has a rich flavor and the bright golden color that is characteristic of pure rice sake.
 2-4 Saijo Kamichi-cho, Higashihirshima City TEL: 082-423-2118

Come Visit Temples and Shrines

Since ancient times, Saijo has been the political and cultural center of the Akinokuni district. Some temples and shrines deeply influenced the district's history. Since they are located close to Sakagura-dori Street, you will certainly enjoy visiting there along with the tour of the sake breweries.

Matsuo Shrine (located within the premises of Mitate Shrine) About 2 minutes-walk from JR Saijo Station
 The guardian deity of sake in Saijo, the City of Sake. The deity was imparted from Matsuo Taisha Shrine in Kyoto, one of three major deities of sake in Japan, and Matsuo Shrine was built within the premises of Mitate Shrine sometime in the late 1920s. Every November when sake brewing begins, the Saijo Sake Brewers Association holds a ceremony to pray for successful sake brewing. Sake barrels are stacked in the worship hall of Mitate Shrine.

Remains of Ochaya Honjin Inn About 2 minutes-walk from JR Saijo Station
 The remains of the Ochaya Honjin inn where daimyo (feudal lords) and important government officials stayed during the Edo era. In those days, it was the largest of the nine Honjin inns in Hiroshima-han (domain). Although it was demolished during the Meiji era, the Honjin gate has now been restored, where coarsed masonry and modern masonry combine and coexist in stonewalls.

Aki Kokubunji Temple About 10 minutes-walk from JR Saijo Station
 Designated as a national historic site, this temple is one of the Kokubunji temples built in 60-plus provinces around Japan in the Nara era. The temple is also famous for the cultural properties including the seated wooden statue of the Buddha of Healing, the Deva Gate and Gomado hall.

Legend

- Information Center
- Parking lot
- Restaurant
- Souvenir shop
- Lavatories (barrier-free)
- Water wells
- Western-style buildings

The underflow water of Mt. Ryuo is used to brew sake in Saijo. Respective sake breweries open their water wells to the public.

From the Taisho era to the Showa era, several sake breweries built western-style buildings which were then considered modern and emulated public offices. Those buildings have been used as their offices.

Saijo Sakagura-dori Tourist Information Center

Let's collect commemorative Nonta stamp!

Nonta
 Higashihirshima City's tourism mascot. Loves festivals and parties! Although a bit mischievous when drunk, he is a nice guy who is carefree and cheerful.

Film "Koi-no-Shizuku" shooting place

Sakagura-dori street was chosen as a location for the film "Koi-no-shizuku" which was set in Higashihirshima City for shooting a scene of sake brewing.