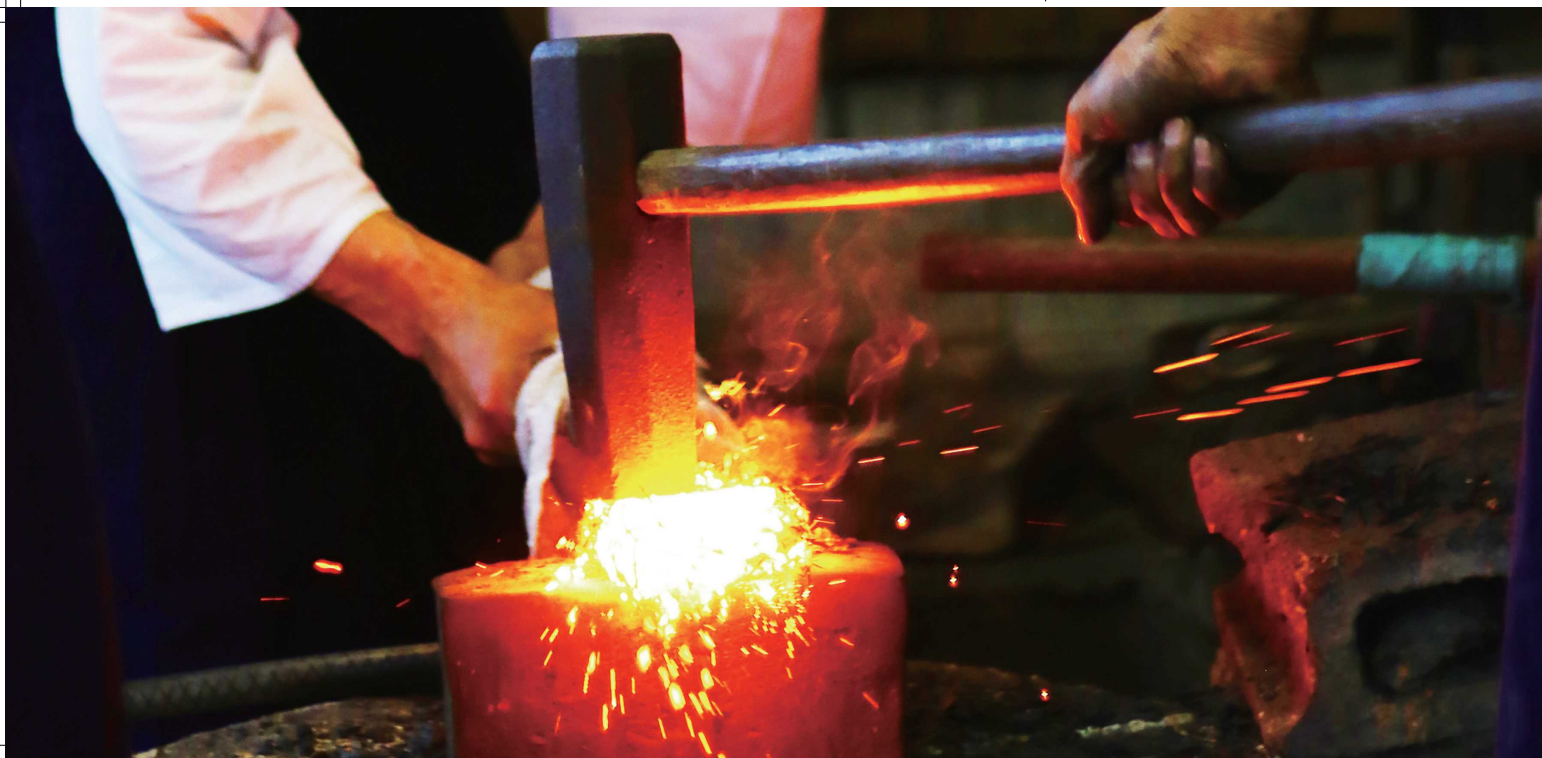


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<https://one-plate.city.omuta.lg.jp/>



**THE  
BEST  
THINGS  
IN  
OMUTA**



## Swordsmith SHIRO KUNIMITSU KATANA TOSHO

Tenta Mitsuyo Miike, who created the national treasure Ohdenta, which is counted as one of the Five Swords of Japan, was a swordsmith who made swords in Miike, Omuta during the Heian period. the swordsmith "Shiro Kunimitsu" who made swords ideally for the Yanagawa clan during the Edo period. In 1939, the "National Sword Trial Competition" was held, and Shiro Kunimitsu won the title of "Japan's No.1". Currently, three swordsmiths are not only making swords, but also making knives that utilize their techniques and styles.

四郎國光  
105-1 Kuranaga, Omuta City  
(+81)944-58-1340



## Experience

# MAKING KNIVES

### USE FOR THE REST OF LIFE

You can make your own original kitchen knife that can be used for a lifetime with outstanding sharpness filled with the skill and commitment of a swordsmith?

Reservation 1 week before  
Set Date every day(excluding the 3rd Tuesday, Wednesday, and Thursday of every month)  
Capacity 5 people (minimum 2 people)  
Time Required about 5 hours (including breaks)  
Fee 35,000 Yen(per person) \*Experience fee, kitchen knife  
Supported languages Japanese only (please use a translation app etc.)

四郎國光  
105-1 Kuranaga, Omuta City  
(+81)944-58-1340





## Experience Trial cutting with a Japanese sword only one feel of a cutting edge

This is a trial cutting experience of a Japanese sword that you can't even touch normally. They are serious and can cut something with a tatami mat surface wrapped around it.

The swordsmith directly teaches you how to handle swords, and you can experience unprecedented exhilaration with the amazing feel of cutting edge.

In addition, there is a tour of the training ground (where the sword is actually made) and an explanation of the process until the sword is made. This is a rare experience unique to Omuta, where three swordsmen are active.

Reservation	1 week before
Set Date	every day(excluding the 3rd Tuesday, Wednesday, and Thursday of every month)
Capacity	10 people (minimum 3 people)
Time Required	about 1 hours
Fee	JPY12,000 * 3 people Experience fee, JPY 4,000 per person after the 4th person
Supported languages	Japanese only (please use a translation app etc.)

四郎國光 Shiro kunimitsu 105-1 Kuranaga, Omuta City (+81)944-58-1340



▲ TACHI - Miike ju SHIRO KUNIHARU saku



## Tradition KARUTA

Omuta is the birthplace of Japan's CARTA. Miike Carta Museum of History has about 12,000 items (the largest number of collections in Japan), including the most ancient restoration of "Tensho Carta". Which is perfect place for learning about Omuta, and exhibitions of historical materials, as well as local and other places.

Opening hours 10:00-17:00

Closing date Mondays, last Thursday of every month (next weekday if Monday is a national holiday.)

Fee free

三池カルタ・歴史資料館  
Miike Carta Museum of History

2-2-3 Takarazaka-machi, Omuta City  
(+81)944-53-8780





## Tradition OSHIBANA ART (The art of pressed flower)

Omuta is also said to be the hometown of "pressed flower culture". Because it has raised the technique of pressed flower that are beautiful and resistant to fading. Norio Sugino, a pressed flower artist from Omuta, and his father, Toshiyuki Sugino, have established the techniques. Omuta is home to numerous pressed flower clubs, and The Omuta Pressed Flower Festival is held every year.

You can purchase pressed flower souvenirs at Omuta Tourist Plaza (Tourist Center).  
Would you like to take a peek into the deep world of pressed flower art?

Reservation 10 days before

Set Date every day (excluding the year-end and New Year holidays)

Capacity 10 people (minimum 1 person)

Time Required about 1 hour

Experience Fee 4,180 Yen~ (depend on the product)

Lecture Fee 1,000 Yen (per person)

大牟田押花の会

Omuta Oshibana no Kai

rie.eng.p.flower@gmail.com





## Tradition

# Omuta “DAIJAYAMA” Festival

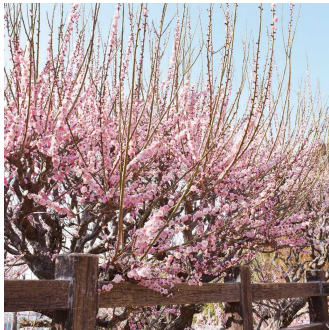
A summer festival representative of the area. Many DAIJAYAMA floats, which are about 10m long, about 5m high, and weigh up to 3 tons, parade through the load spewing spark and smoke. Swinging their huge heads from side to side, shouting brave shouts, and moving freely in all directions, this is a scene unique to Omuta.

Event date 4th Saturday and Sunday of July

おおむた「大蛇山」まつり振興会  
Omuta Daijayama Festival Secretariat  
Taisho-machi, Omuta City  
(+81)944-41-2750

▼At Shin-Omuta Station Tourist Plaza,  
"DAIJAYAMA" is always on display, so you  
can see it anytime.  
2509-3, Iwamoto, Omuta City  
(+81)944-58-2216





## Garyu-bai

(plum tree like a crawling dragon)

Garyu-bai is designated natural monument of Fukuoka pref. It is said over 450 years old. In spring, it blooms splendidly and beautiful.

臥龍梅 (普光寺) Garyu-bai(at Fukoji)  
2538 Imayama, Omuta City  
(+81)944-52-2212

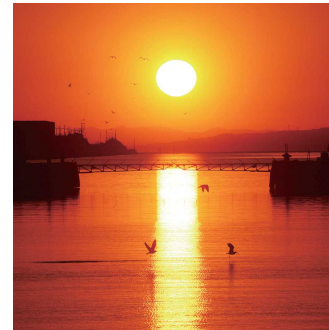


## Ajisai

(hydrangea)

Jorin-ji Temple is the oldest temple of the Soto sect in this region. In the precincts, "Raitei" garden, colorful hydrangeas are planted. It is known locally as "Ajisai-dera" (hydrangea temple).

定林寺 Jorin-ji  
1878 Imayama, Omuta City  
(+81)944-52-2212



## Hikarino Koro

(Sunset route on Miike Port)

The direction of the sunset reaches 247 degrees (only January and November, you can see the "light route" on Miike Port. Be sure to take pictures of the scenery created by nature and strcutions.

光の航路 (三池港) Hikarino Koro(Miike Port)  
1 Shinko-machi, Omuta City  
(+81)944-41-2750



## Haginoo kofun

(ancient tomb)

An ancient tomb built in the late 6th century, which is a national designated cultural property. You can observe murals painted at that time.

萩ノ尾古墳 Haginoo kofun  
290 Higashihagio-machi, Omuta City  
(+81)944-41-2515





## Miyanohara pit (World heritage)

Miyanohara pit has been built since the late Meiji period. By the beginning of the Showa era, it had become a main pit in the Miike Coal Mine, supported the demand for coal at that time. It was produced about 500,000 tons coal harvest(annual) .

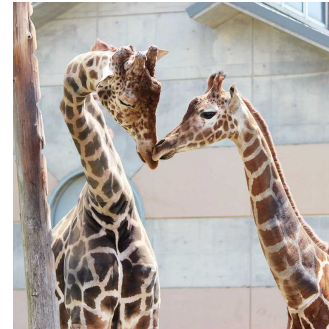
宮原坑 Miyanohara-pit  
1-86-3 Miyanohara-machi, Omuta City  
(+81)944-41-2750



## Omuta coal industry and science museum

A facility that explains the modernization heritage of Omuta City, including World Heritage Sites, the coal industry and its history using various exhibitions and theater.

大牟田市石炭産業科学館  
6-23 Misaki-machi, Omuta City  
(+81)944-53-2377  
Fee Adult:JPY 420 Child(4-15):JPY 210



## Omuta City Zoo

Opened in 1941. About 40 kinds of animals are on display. They make efforts to enhance the quality of life of each animal. They are known around Japan.

大牟田市動物園  
163 Showa-machi, Omuta City  
(+81)944-56-4526  
Fee:Adult 500yen Children(age 4-15) 100yen



## Omuta "Tomodachiya" picture book museum

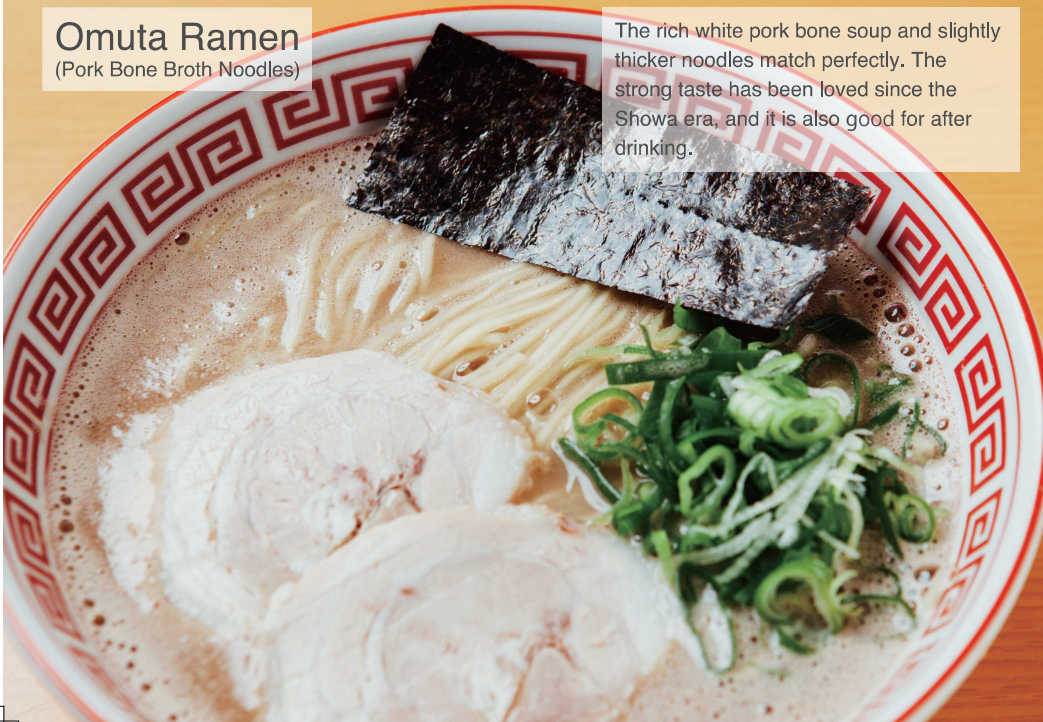
"The first ""picture book museum in the zoo"" in Japan." In addition to exhibiting and utilizing picture books, we will always aim to become a better art museum while incorporating creative methods such as art and design.

大牟田市ともだちや絵本美術館  
2-1 Wakamiya-machi, Omuta City  
(+81)944-32-8050  
Fee:Adult 500yen Children(age 4-15) 100yen  
\*include zoo admission fees

## Omuta Ramen

(Pork Bone Broth Noodles)

The rich white pork bone soup and slightly thicker noodles match perfectly. The strong taste has been loved since the Showa era, and it is also good for after drinking.



## OKONOMIYAKI

OKONOMIYAKI, which has always been loved by citizens, Omuta City has a nationwide percentage of okonomiyaki restaurants, and Okonomiyaki has various characteristics depending on the restaurant.



## Yofu Katsudon

(Pork Kattlets on the rice with western sauce)

A bowl of rice topped with pork cutlet and a characteristic thick sauce. It is a reproduction of the specialty menu that was served in department store (Matsuya) in the past. You can enjoy different arrangements depending on the shop.



## IKATARU BENTO

Deep-fried GESO(squid) with tartar sauce

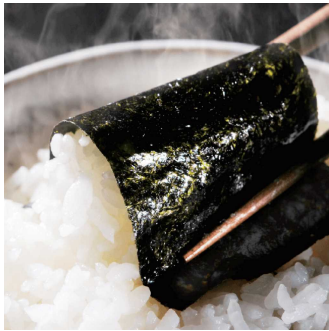
A lunch box with deep but light tartar sauce on top of a savory crispy fried squid. This is a popular menu that has long been loved by Omuta citizens. Please order additional tartar sauce ( "TARUMASHI" ).



## KUSAKI MANJU

KUSAKI MANJU, is filled with smooth white ANKO(sweet azuki bean paste) in steamed manju wrapped in moist thin skin. It is a famous confectionery that represents Omuta, which was born in Omuta City's "Kusa-gi" area and has been loved for about 100 years.





## Ariake Ajinori

(seasoned favor(nori))

Ajinori is a nutritious seaweed that has long been favored by the Japanese. Ariake-Ajinori contains abundant nutrients from the Ariake Sea and is also loved as a luxury gift.



## Miike Takana

"Miike Takana" originated in the Miike region. Stir-fried and spicy takana pickles include rice and ramen. The compatibility with the pasta is also a perfect souvenir. For many people since ancient times, a taste that is loved.



## Kasu zuke

(TAIRAGI shell column)

Kasuzuke (Yotsuyamazuke) is considered one of Japan's five great delicacies. The shellfish are marinated in lees (the residue left over from the sake manufacturing process), giving it a rich flavor. It is characterized by its crunchy texture.



## Japanese Sake

(Local Sake)

Local sake, which is made from local ingredients by local breweries and consumed mainly in the area, is called "local sake." In Omuta, a brand of sake called "Komakichi" is drunk.



## SOUVENIER

### Omuta Tourist Center

(tour guide, rental cycle, souvenir shop)

Located just outside the Omuta Station that provides tourist information and information about the city and its surrounding areas, as well as introducing, exhibiting, and selling local products. In addition to purchasing souvenirs, you can also rent bicycles.

大牟田観光プラザ 1-144-4, Shiranui-machi, Omuta City (+81)944-52-2212

## Choose products Omuta made!

### Michinoeki-Omuta Hanapurasu-kan

(souvenir shop)

The store stocked with a wide variety of products, including freshly local vegetables and flowers, as well as local specific products in Omuta. There is also an eat-in space where you can enjoy the products you have purchased on the spot.

道の駅「おおむた」花ぶらす館 2-1, Shika-shinmachi, Omuta City (+81)944-50-1187

## Omuta MAP



## North Kyushu MAP

