

# 会津坂下町



Aizubange  
Tourism Guide



# Bange Cherry Blossom Festival

Held in early April



An event held at Bange Higashi Park, with lots of stalls and entertainment for people of all ages. You can enjoy a different view of the blossoms at night along the "Tsurunuma Cherry Tree Lane", lit up by paper lanterns for a magical illumination.



## Suwa Shrine annual event

### Bange Autumn Festival

3rd Saturday/Sunday in September

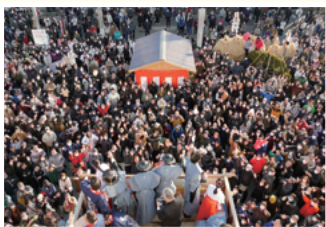


Parade floats decorated by local residents' associations and mobile stages for taiko drums are paraded down the main street. A float competition is also held, and local children also perform.



# Bange's first annual market **Rare Festival:** *O-tawara* Giant Bale Pulling Festival

Held January 14



In the bitter cold, men wearing loincloths split into a west team and an east team, and have a tug-of-war with a giant straw bale weighing 5 tons, 4m long and 2.5m tall. Afterwards, the "Lucky Bean Bale" throwing ceremony is held, and it is said that anyone who manages to get one will be blessed with good fortune for the year.

## Kurimura Inari Shrine annual festival ***Ota-ue* Rice Planting Festival**

Held July 7



As a prayer for a good year's harvest, the Sautome (young rice planter girls) dance is performed in various locations around town. In recent years, students from the local Aizu Agriculture and Forestry High School have been carrying on the traditions of this dance.

# Sake



Aizubange is home to three long-established breweries, dating back to the Edo and Meiji periods (1603-1912), with each producing their own unique sake. All of the breweries have won gold awards from the National New Sake Association, a testament to their exquisite sake.

## Akebono Brewery ☎0242-83-2065

Sake brands: Issho Seishun, Tenmei

The brewery boasts a wide variety of drinks brewed with differing concepts. The yoghurt liqueur, developed in collaboration with another local company, is very refreshing and is popular with even those who usually do not enjoy sake.

## Toyokuni Brewery ☎0242-83-2521

Sake brands: Shinjitsu, Gakujuro

A brewery specialising in sake using "handmade" brewing methods, tailored to each ingredient. They also brew sake connected to the local area, and a rare sparkling sake.

## Hiroki Brewery ☎0242-83-2104

Sake brands: Izumikawa, Hiroki

High quality is born from taking the utmost care throughout the brewing process. The Hiroki series is particularly exquisite, rarely available even to the locals.

## Gonoi Sake Shop ☎0242-83-2170

Carrying a wide variety of local Aizubange sake, you'll be spoiled for choice with this shop's range.

# Miso • Soy Sauce



Our town has a local miso and soy sauce industry with a long history. There are three breweries in town, all of which are almost stubborn in their commitment to traditional brewing techniques, while also taking on new challenges for everyone.



## Hachini Brewery ☎0242-83-2051

This long-established brewery was founded in 1790, and is known for its traditional, handmade flavours, rich in umami and nurtured by the fresh air and water of Aizu.

## Takasago-ya Store ☎0242-83-2032

Founded in 1912, this brewery is diligent in its brewing of miso and soy sauce. Their soy sauce won the Agriculture, Forestry and Fisheries Grand Prize at the National Soy Sauce Awards, and is highly regarded for their technical expertise.

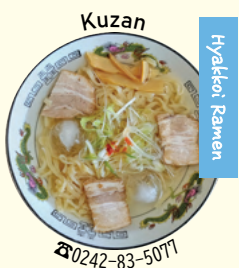
## Meguro Koji Store ☎0242-83-3723

Founded in 1925, their natural fermentation methods for koji production remain unchanged. They also hold miso-making classes where you can create a miso personalised to your taste.

# Chilled “Hiyashi” Ramen



Chilled ramen is a local delicacy that has been eaten in Aizubange for over 70 years. Originally said to have been made for sick people with high fevers, it's the perfect food for hot summers. Many shops only serve it seasonally, but it can be found at some year-round.





# Horse Sashimi

Aizubange flourished as a post town on the ancient Echigo Kaido highway, and horses were closely integrated to people's lives. It is said that given there was a auction ground located in the town, people began eating "sakura meat", or horse meat. The characteristics of Aizubange horse sashimi is the very lean cut, and the special spicy garlic sauce mixed into soy sauce for dipping. Other dishes to enjoy include stews, steaks, and shabu-shabu.



Ba-niku (horse) Carbaccio

Akabeko  
☎0242-83-2683



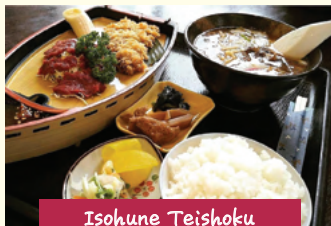
Sakura Sashimi Teishoku

Yukihana Shokudo  
☎0242-83-2559



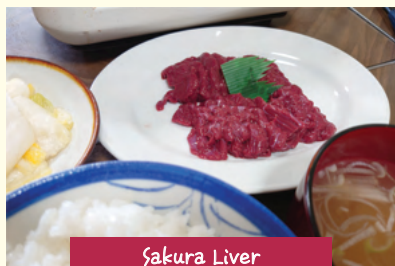
Sakura Sashimi Teishoku

Bange Drive-In  
☎0242-83-3027



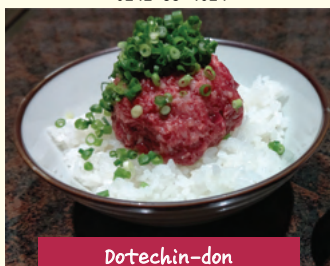
Isohune Teishoku

Rest House Isohune  
☎0242-83-4624



Sakura Liver

Marutomi Shokudo  
☎0242-83-2363



Dotechin-don

Yakiniku & Izakaya Takehara  
☎0242-83-1627



Umabeh-kun

Ito Seiniku Butcher ☎0242-83-4518  
Niku no Arahori Butcher ☎0242-83-2304  
Kobayashi Chikusan Butcher ☎0242-83-6350  
Takehara Niku Butcher ☎0242-83-1627

(horse meat)  
Aizubange Sakura Association

May 29 ♦ Lets Go Meat Day  
August 29 ♦ Horse Meat Day  
November 29 ♦ Good Meat Day

# Soba

Well-suited to buckwheat farming due to the clear air and large temperature difference between day and night, the mountainous area of Aizubange has a long history of soba culture. Bange soba is made from 100% buckwheat, and is characterised by its pure white colour that comes from not including the buckwheat husks.



|                                          |               |
|------------------------------------------|---------------|
| Soba Restaurant Sekitei (Shorinkaku)     | ☎0242-83-0500 |
| Monpei Chaya                             | ☎0242-83-2379 |
| Tami Soba-ya                             | ☎0242-83-2455 |
| Soba Restaurant Kuruma-ya                | ☎0242-83-4874 |
| Shokudo Ishiyama                         | ☎0242-83-2365 |
| Fattoria Komoto                          | ☎0242-83-1101 |
| Roadside Station Aizu Yugawa • Aizubange | ☎0241-27-8853 |

|                 |                |
|-----------------|----------------|
| Kato Soba Dojo  | ☎0242-85-2366  |
| Oguma Soba Kobo | ☎0242-82-2689  |
| Uchiumi Soba-an | ☎0242-83-1822  |
| Tsunoda Kobo    | ☎070-1148-4129 |
| Fujikawa Seimen | ☎0242-85-2140  |



## Confectionery



Sasa Dango

Sakamoto-ya ☎0242-83-0982



Aizu no Tenjin-sama

Taro-an HQ/Factory  
☎0242-83-3267  
Aizubange-ten  
☎0242-83-0236



Coffee Tokyo Soft Serve Ice Cream

Aizu Chuo Dairy  
(Ltd.) Beko no Gyu  
Ice Cream Dairy  
☎0242-83-2324

|                                      |                |
|--------------------------------------|----------------|
| Kawakami Kashiho Sweets              | ☎0242-83-3306  |
| Shiki Kasho Sweets Nagaoka-ya        | ☎0242-83-5585  |
| Roadside Station Aizu Yugawa • Bange | ☎0241-27-8853  |
| Yaki-imo Haru                        | ☎070-4073-7486 |
| Home Chef 'Complete'                 | ☎0242-83-2001  |
| Koto-Koto                            | ☎0242-83-1306  |



## Handicrafts



Shiroharu Kogei Crafts  
☎0242-83-2963

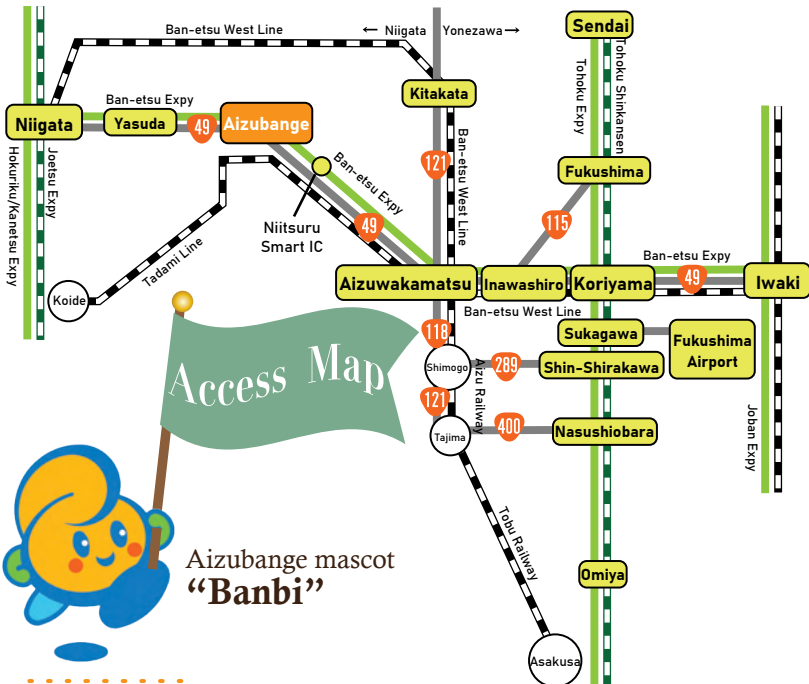
Retailers of bags and small cases made from horse leather. Horse leather products are durable, soft, and long-lasting. Each item is handmade with care by local artisans, with a wide variety of colours available.



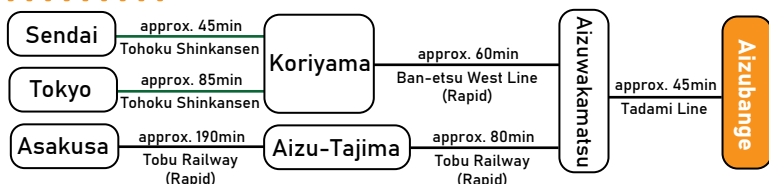
IIE Lab. ☎0242-23-7808



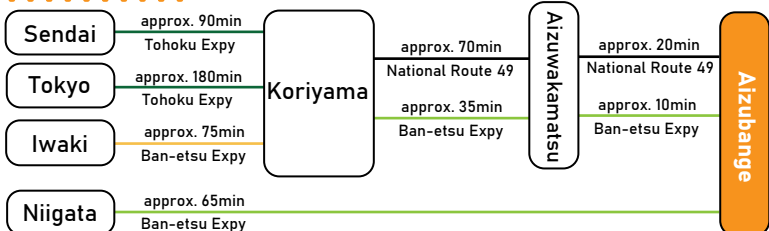
The old methods of weaving Aizu cotton have been revived, utilising an old loom that had been left unused in the town. Aizu "momen" cotton is thick and durable, with excellent heat-retaining properties and decorated with beautiful, colourful stripes. Products can be purchased at souvenir retailers, such as the Roadside Station Aizu Yugawa • Bange.



## ◆ By car ◆



## ◆ By train ◆



## ◆ Public transport contact info ◆

|       |                                |                   |
|-------|--------------------------------|-------------------|
| Bus   | Aizubange Bus Station          | 0242 - 83 - 0979  |
| Train | JR East Japan Telephone Center | 050 - 2016 - 1600 |
| Taxi  | Kawanuma Taxi                  | 0242 - 83 - 2531  |
|       | Akagi Taxi                     | 0242 - 83 - 3215  |

**Aizubange Industry Division**  
Commerce, Industry and Tourism Section

TEL 0242-83-5711

FAX 0242-83-5713

<https://www.town.aizubange.fukushima.jp>



HP



Instagram

**Aizubange Tourism and Products Association (GIA)**

TEL 0242-83-2111

FAX 0242-85-6547

<https://aizubange-kanbutsu.jp>



HP



Instagram

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