

OTHER OPTIONS

Mochi Pounding



Mochi (rice cake) pounding is a Japanese tradition observed in celebration of New Year, weddings, births, etc. Pound some glutinous rice using a mallet and a stone mortar, tear off pieces of the rice cake mass, form them into round cakes, then dip them in *kinako* (roasted soy bean flour), sugar, soy sauce, etc. and eat.

Charge per mochi
pounding for 30-40 people
(as a general rule)

4,000 yen (tax incl.)

Sword Fighting & Martial Arts Show

Bookings
essential

Try *makiwara* (straw roll) cutting and sword fighting as seen in period dramas using a fake metal sword (about 15 min). Train in how to attack and how to be attacked in sword fighting.

Also try wearing a battle coat or ninja outfit and cut the *makiwara* with a real sword (extra charges apply).

Takes about **30 minutes**

Charge: 2-4 performers (as a general rule)

20,000 yen (tax incl.) - **40,000 yen** (tax incl.)



● A short 1-hour 30-min trip from either Osaka or Kobe by car.
Please feel free to visit.

Osaka (Umeda)	30 min	Ikeda IC	Kobe-Sanda IC	40 min	Konishi Kanko-en
Kobe (Sannomiya)	30 min	Rokko Kita Toll Road	Kobe-Sanda IC	40 min	Konishi Kanko-en



Soothing forest nestled in nature

Konishi Kanko-en

1804 Kogaki, Sanda-shi, Hyogo Fax: (079) 569-1281
<http://www.konishikankouen.com/>

Bookings: **(079) 569-1191**



Konishi Kanko-en

A chance to get in touch with Japanese culture while nestled in the heart of nature

Amid the quiet of the forest, you can hear the murmuring of a river.

Konishi Kankoen is set in scenery reminiscent of Japan's good-old days.

Warm hospitality and delicious food...

Your experiences here will be high up in your memories of your trip to Japan.



1 Catch Fish with Your Bare Hands



Be a kid again and try catching clear, wild-stream fish (*amago* [red-spotted masu trout] in spring /autumn and *ayu* [sweetfish] in summer). Cook and eat the fish you catch, skewered and grilled with salt.

Fish catching is from May to August in our man-made ponds.
(Up to 2 fish per person)

- Open-air pond: **Accommodates 60 people**
- Roofed ponds: **Accommodate 40 and 15 people**

2 Matcha and Japanese Sweet Making



Japanese Sweet Making

Try making traditional Japanese sweets with a seasonal touch using simple implements. Eat the sweets you make while enjoying some matcha.

Matcha Making

Enjoy matcha made by you in a *chawan* (tea bowl) with powdered matcha, poured in the hot water with a bamboo ladle from the tea kettle, and whisking it with the *chasen* (bamboo whisk).



3 India-ink Painting



Try painting a picture of bamboo and leaves in a few strokes using large and medium brushes on 35 cm x 120 cm scroll paper. Hone your skills with 10 sheets and take home the best one as a souvenir.

Takes about 10-15 minutes

Meal set including meal plus one of ①, ② or ③ above

**Japanese Black
wagyu yakiniku (BBQ)**

5,000 yen /person (tax incl.)

Children (4-10 years)

2,500 yen /person (tax incl.)

**Japanese Black
wagyu sukiyaki**

6,000 yen /person (tax incl.)

Children (4-10 years)

3,000 yen /person (tax incl.)

