



Many local gourmet items from Osaka and specialty goods!

**Osaki Shokuraku (Food Enjoyment) Festival**



**Time** Late June  
**Location** Namuko-kas West House Special Venue  
**Phone** 090-4636-3895  
**Website** Shokuraku Festival Executive Committee



Kokeshi doll craftsmen of every traditional type gathered to present their best works!

**National Kokeshi Festival**

Naruko hot spring is also nationally famous for its Kokeshi dolls. At the Kokeshi Festival you can enjoy demonstrations, exhibitions, stalls, and sales and Naruko lampbearers parade. You can also try your hand at painting your own kokeshi-doll. People with various paper kokeshi costumes and kokeshi-patterned yukata (Japanese summer kimono) are enthusiastically spirited parades so they perform a parade at the festival.

**Time** September (the first Saturday and Sunday)  
**Location** Gym of Naruko Elementary School and Naruko spa area



0229-82-2026  
 National Kokeshi Festival Executive Committee Office



Experience the "music and hot spring" in the historical hot spring town!

**Naruko Music Festival**

Hot Hot Hot Street Jazz in SPA Naruko



Evening stage for "Sound Street Jazz Festival" will be held. During the event, music fills up the whole hot spring village based on the theme of "soothing around the historical hot spring village and enjoying music." Food vendors and shops placed at each venue and hot spring village and a variety of goods and foods up the atmosphere of the festival.

**Time** Early October  
**Location** Naruko Spa area (3 plazas)

0229-82-2026  
 Naruko Music Festival Executive Committee



Having deep connection to Masamune Date, festival will be held at footcamps of Osaka City this year too!

**Masamune-kou Festival**



The main event of the festival is a parade of Date Warriors. The parade recreates the historic scene when Masamune Date and a company of 3000 warriors departed footcamps to head for the capital around 410 years ago in the last year of the Edo period. The parade figures of the cavalry and armored warriors attract look-alike and are a great representation of the beauty of Sengoku-period samurai.

**Time** Early September **Location** Masamune-machi shopping street, Yabuta Forest Park etc.  
**Phone** 0229-72-1215 Masamune-kou Festival Sponsors' Office



Believe so the Autumn city with color at the hot air balloon festival (national convention recognized by the Japan Balloon Federation)!

**Osaki Balloon Festival**



Colorful balloons decorate the autumn sky. More than thirty hot air balloons gather from all over Japan for a race to determine who's the most skilled pilot in. Along with hot air balloon rides, the festival site features an elaborate array of specialty events. The rules may be cancelled depending on weather conditions.

**Time** Late November **Location** Ebi River Riverside Park  
**Phone** 0229-72-1215 Osaki Balloon Festival Executive Committee Office

Seasonal Attractions

**Spring** Plant trees in Sato Farm



With the 100-year anniversary of the Sato Farm, the Sato Farm is holding a special event of planting trees. The Sato Farm is open to the public.

Spring

**Summer** Hill of Hinawari (sunflower)



The hill covered with the sunflowers in the spring, and by more than 400 types of flowering sunflowers in the summer.

Summer

**Autumn** Autumn foliage of Naruko-gorge



In the canyon formed by Ebi River gorges, the red-leaved of sakaki (dogwood) and other trees show colorful autumn foliage. The Japanese maple is a must-see.

Autumn

**Winter** Onizuka Ski Resort



In the surrounding area of Onizuka also has a number of ski resorts. There are a variety of ski resorts that the whole family will be able to enjoy.

Winter



a·la·Date Voyage

The pamphlet is published on a yearly basis.

a·la·Date Michinoeki and Surrounding Area Guide

The brilliant colors of Osaka's abundant natural surrounds change with the passing of each season. Surrounded by the beautiful colors of nature, a·la·Date Michinoeki is bustling with energy every single day.



PLANTFUL, BEAUTIFUL, GOURMET, VENERABLE AT THE FARMER'S MARKET PHOTOGRAPHY

INTRODUCTION OF FACILITIES IN A·LA·DATE MICHINOEKI AND OSAKI CITY TOURISM ORGANIZATION





### Experience each individual season through our seasonal vegetables.

What if we had a rich variety of vegetables all year round, make sure you get your hands on our seasonal produce while they last! Our seasonal vegetables are grown naturally enhancing their nutritional value and filling them with flavor. Enduring harsh winters infuses the vegetables with a distinct bitter taste that is offset by the fresh aromas of our herbs during the Spring time. Summer vegetables such as tomatoes, cucumbers, hot peppers, and Shiso (Japanese basil) are a rich source of vitamins C and have the advantage of keeping you cool and fresh during the summer heat. Freshly produced rice is a staple during our winter.

Autumn harvest, but that's not all. During this period, customers can also expect our shelves to be lined with nutritious vegetables and root crops jam-packed full of energy. Winter vegetables are characteristically sweet, and our fresh mushrooms and green onions are a great choice to keep your body warm. The Farmer's Market is filled with the "freshly harvested seasonal vegetables" which are infused with character after exposure to sun and soil throughout each season of the year. Using seasonal ingredients enables you to enjoy your food, which isn't only enjoyed by taste and smell, but also through sight as well.

### 1 Farmer's Market

What if we had a rich variety of vegetables all year round, make sure you get your hands on our seasonal produce while they last! Our seasonal vegetables are grown naturally enhancing their nutritional value and filling them with flavor. Enduring harsh winters infuses the vegetables with a distinct bitter taste that is offset by the fresh aromas of our herbs during the Spring time. Summer vegetables such as tomatoes, cucumbers, hot peppers, and Shiso (Japanese basil) are a rich source of vitamins C and have the advantage of keeping you cool and fresh during the summer heat. Freshly produced rice is a staple during our winter.



"Shiro-maki Japanese Roll" - hot roll" is a popular item sold throughout the year. Please try them out with white rice!

### FLOOR GUIDE

With more than three million visitors a year in a-la-Datena Mall (Level 1), we provide you all with a peaceful resting area. Our facilities include a Farmer's Market, a specialty goods counter, a sales counter devoted to gifts from our sister city as well as a buffet area which is popular with visitors. Furthermore, in-store announcements periodically notify visitors of information regarding live performances by entertainers and various other events held at our Mall.



- Wi-Fi Spot
- JA Bank
- Information
- Fast Chargers for electric vehicles in parking lot



**a-la-Datena Restaurant**  
Carefully made buffet with seasonal vegetables and local ingredients. \*Served till 19:00



**Specialty gyoza counter**  
Local products from Hokkaido and Moroko are used and gyoza from casual to formal affected areas are available.



**Datena local food**  
"Date the early Farmer" is the most popular. It's made of special Japanese soup stock and fresh seafood.



**BOYCE**  
There are original products from the world famous Boyce of Hokkaido.



**Spa Hall**  
Traffic information, Resting space, and soothing atmosphere for a pleasant view of Aomori.



**Farmy-Ama / Laundry**  
Locally produced handmade goods are available. Each product is reflective of the season in which it was made. Laundry fee/price available.



**Rice shop Iwateyama**  
We provide freshly polished rice from local farmers, a consistently delicious brand.



**Bakery An-Moless**  
Anson-no-Dokan (Baby's Bakery) is our number 1 seller and soft bread is filled with cream and tastes absolutely amazing.



**Outdoor apparel**  
The only place where you can get our Region's rich wool coat-cum-cashmere sweaters. Spare ribs are also popular - only 8 are taken from each pig.

### TOURIST INFORMATION GUIDE

Osaki's tourist attractions offer visitors a completely different experience in each season of the year. Other than enjoying different seasons, why not have a trip out to rediscover Osaki?

