



Sustainable Gastronomy Tourism

Unique experiences in “Food”

OSAKA Local Food

Sustainable Gastronomy Tourism



During the Edo period, Osaka was an economic center and a strategic point for both land and sea transportation.

Osaka became an economic center by gathering local specialties and fresh ingredients from all over the country.

The flourishing commercial activities had a great impact on the culinary culture.

Osaka developed as a city of merchant, it is known as The Nation's Kitchen.

The food culture in Osaka was characterized by a rational concept of thrift that permeated every corner of daily life.

On the other hand, restaurants with high quality food that wowed customers' taste buds also survived.

In this way, Osaka's passion for food grew, and the city began to develop a "food culture" that emphasized the importance of taking good care of ingredients, avoiding waste, and discarding as little as possible, this is called

The "Mottainai Spirit" took root in the city.

This historical background of Osaka has led to the implementation of food sustainability, which is linked to today's SDGs.

We are pleased to introduce "Gastronomy Tourism," a trip to enjoy unique food culture experiences, including exchanges with producers who are committed to food sustainability.

Osaka Prefecture has created a variety of experience contents and programs under the theme of SDGs for food that is being created in local communities and facilities. We will introduce several experiences and programs, in which local communities and farmers, industries incorporate Food sustainability principles and SDGs, in the South Osaka area.

What you can do in Osaka, “the City of Food”

SDGs

- We introduce a wide range of unique Osaka programs related to the "Food SDGs".
- Because "food" is so close to our daily lives, it is easy to relate to and become interested in the SDGs and to develop an inquiring mind about the SDGs.
- Support for educational tours from overseas.

※Please inquire separately regarding the timing, time required, number of participants, and cost of the program.

Program ① Location: Izumisano



Vegetables grown in the Naniwa area Harvesting of [Senshu Onions or Matsunami Cabbage]

[Overview]

You will harvest sweet and fresh raw "Senshu Onions" and heavy Matsunami Cabbage grown at "Chozaemon Itenya Farm" which has been in Izumisano City since the Edo period.



Program ② Location: Izumisano City

Introduction of Fukuroya towels dyed with vegetables grown in Senshu



[Overview]

You will learn about "SHIZUKU", a towel with gentle and tasteful colors dyed with specialty vegetables grown in Senshu. During the towel factory tour, you will learn about the latest towel fiber automation and the importance of the manual process.



Program ③ Location: Sennan City



Observation of sea eel farming and presentation of initiatives

[Overview]

You will observe eel farming, feed the fish, and learn about the efforts of industry-academia collaboration with Kinki University to cultivate sea eel. We will provide an opportunity for you to learn about the preciousness of marine resources, the importance of life, and the problems of the oceans in the region where they live, and to think about the future of the oceans.



Program ④ Location: Izumi City



Izumi Fureai Nou No Sato (Agricultural Experience Exchange Facilities)

[Overview]

The farm is taking the initiative in sustainable farming practices such as recycling-oriented agriculture and food loss of substandard vegetables. Izumi Kogawa Strawberry Farm, where you can experience hydroponic strawberry harvesting, is one of the advanced strawberry farms that uses a unique system that enables stable production unaffected by climate change.



Program ⑤ Location: Sakai City

Sakai Risho no Mori "Japanese Tea Experience"

[Overview]

Sakai, which prospered through the Nanban trade (Japan trade with Spain and Portugal in 1543-1641), is said to be the "birthplace of the tea culture of the townspeople," and was a town where people connected with each other through tea. A Japanese tea instructor will demonstrate a Cha-no-yu (Tea ceremony) that anyone can learn and enjoy Japanese Traditional Green Tea.



Program ⑥ Location: Sakai City

Mizuno Tanrenjo

[Overview]

Sakai Uchi is a workshop for making Japanese swords and knives established in 1872. 600 years of history of Sakai Uchi is most closely connected with food culture. The fact that kitchen knives are the most important tool to support Japanese food, which is an intangible cultural heritage, is exactly related to "preservation of cultural heritage" as stated in SDGs.



Program ⑦ Location: Habikino City

Fujii Farm

You can harvest "Osaka figs" at the only farm in Osaka that cultivates figs in heated greenhouses, and you will have an opportunity to learn about agricultural initiatives from the perspective of the SDGs.



Program ⑧ Location: Kashiwata City

Kawachi Wine "Katashimo Winery"

[Overview]

Founded in 1914, it is the oldest winery existing in western Japan. The winery not only produces wine, but also contributes to town development by purchasing old houses in order to preserve the atmosphere and landscape of Kashiwara for the next 100 years. The winery is also actively involved in sustainable practices, such as re-using wine bottles.



Program ⑨ City: Kashiwabara City

Okada Dyeing Factory

[Overview]

Okada Dyeing Factory has been doing traditional handicrafts in Kashiwara City, Osaka Prefecture, and has been specializing in shirushizome since its establishment, producing completely made-to-order products such as happi (traditional Japanese coats), noren (shop curtains), banners, and tenugui (hand towels). The small charming artier is well worth visiting.



Program ⑩ City: Higashiosaka City

Monozukuri no Aoki Co.

[Overview]

The Aoki Company is challenging to create everything from parts for the space industry to household items with the "spirit of a master craftsman". Through this industry tour you will explore and witness how they are officially connected to the SDGs of today



※All photos are images.

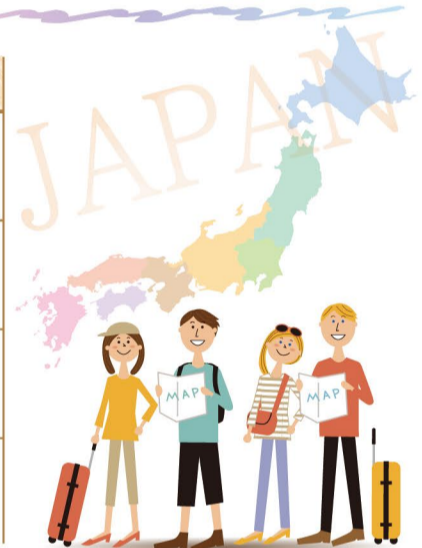
Model Program ①



Time	Place	Duration	Contents
9:00	Kawachi Wine [Katashimo Winery] Winery Tour & walk around the Katashimo town(Kashiwara City)	Appx: 1 hour	<ul style="list-style-type: none"> Winery tour Talk about how to engage to preserve the town alongside making wine.
↓			
11:00	Okada Dyeing Factory [Kashiwara City] Observation of the Dyeing Factory - Osaka Traditional crafts industry	Appx: 1 hour	<ul style="list-style-type: none"> Visiting the dyeing factory of Kawachi Cotton presentation on initiatives for SDGs
↓			
13:00	Lunch/Free time		
↓			
15:00	Fujii Farm [Habikino City] Observation of the Figs farm, engages with Food sustainability.	Appx: 1 hour	<ul style="list-style-type: none"> Presentation on how to grow Osaka figs and agricultural attempts, efforts

Model Program ②

Time	Place	Duration
10:00	Sea Eel farm Observation of Sea Eel farm, engages with Food sustainability.	Appx: 1 hour
↓		
11:30	Matsunami Cabbage Harvesting local cabbages and Observation of practice with Food sustainability.	Appx: 1 hour
↓		
13:00	Lunch/Free time	
↓		
14:30	Fukuroya towel Dyeing experience of Senshu towels using vegetables grown in Senshu	Appx: 1.45hours



MAP



Inquiry

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These are just some of the programs we offer. Please contact us for other travel programs related to food.
※The contents of the description are as of March 1, 2023. Please note that each program is subject to change without notice.