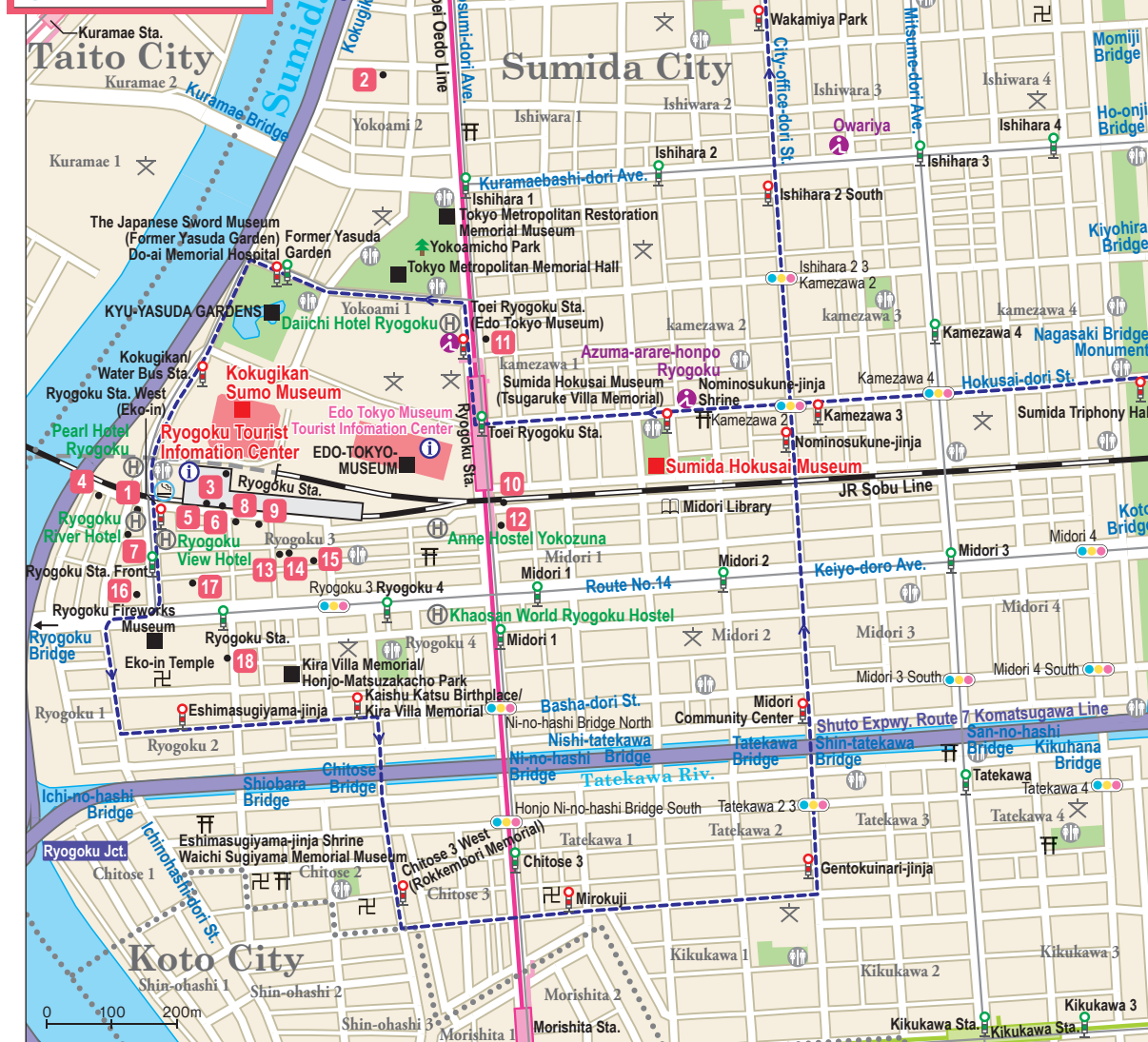


# RYOGOKU AREA MAP

- Chanko restaurants
- Sumida City loop-line bus southern route
- Metropolitan bus stops
- Information booths for sightseeing on foot
- Ward-designated smoking areas



You can get visitor information on Sumida City here!

Directly connected to JR Ryogoku Station!  
Located within the -Ryogoku- Edo NOREN

## Ryogoku Sightseeing Information Booth



Add 1-3-2 Yokozuna, Sumida City (-Ryogoku- Edo NOREN 1F) Hrs 10:00 - 18:00 Hol Jan. 1&2, facility inspection days ☎03-5637-7551

At the foot of the Sumida river  
On the 2nd floor of the Sumida City ward office

## Azumabashi Sightseeing Information Booth



Add Sumida City Ward Office 2F, 1-23-20 Azumabashi, Sumida City Hrs 9:00 - 17:00 Hol Dec.28-Jan.3 ☎03-6658-8097

At the foot of TOKYO SKYTREE®  
Located on the 5th floor of SOLAMACHI

## Sumida Machidokoro



Add TOKYO SKYTREE TOWN SOLAMACHI 5F, 1-1-2 Oshiage, Sumida City Hrs 10:00 - 21:00 Hol Irregular Holidays ☎03-6796-6341

墨田区  
一般社団法人墨田区観光協会

ENGLISH

すみだ観光まる得BOOK  
英語版 2019

# TOKYO SUMIDA CITY



Let's get to know Sumo,  
Japan's national sport!  
**Let's go to  
the Kokugikan Stadium!**



The typical delicacies of  
the sumo-town, Ryogoku!  
**Let's try  
Chanko-nabe hotpot!**



Take a quick bath in Sumida!  
**Try SHITAMACHI sento  
to relax**



Get to know the true charm  
of Hokusai!  
**Visiting the "Hokusai"  
well known worldwide!**



So many ways to experience!  
**Enjoy the night  
in Kinshicho!**





Let's get to know sumo, Japan's national sport!

# Let's go to the Kokugikan Stadium!

Sumida is popular for sumo which can be enjoyed at the Kokugikan Stadium in Ryogoku.  
The "Hon-basho" (grand tournament) which are held three times a year is full of action and thrill!  
Sumo can be enjoyed by those who are a bit curious and even those who don't know anything about it yet.  
The Kokugikan Stadium is full of interesting features.

**Sumo packs a punch when seen live!**  
**With just one visit,**  
**you might become a sumo connoisseur.**

Sumo is Japan's national sport that has over 1,500 years of history. It is said that it was during the Edo period when sumo started to gain popularity as entertainment for the common people. Apparently, there are quite a few people who fall captive to the attraction of sumo after their first live match. Actually, there are many ways to enjoy the Kokugikan Stadium other than just watching a match. The threshold isn't very high even if you don't have knowledge yet. Why not make your way to the Kokugikan and make your sumo debut?

## Upcoming Hon-basho Dates

	Location	Date
May Tournament	Kokugikan [Sumida City, Tokyo]	May 12 - 26
July Tournament	Dolphin's Arena (Aichi Prefectural Gymnasium)[Nagoya-shi, Aichi]	July 7 - 21
September Tournament	Kokugikan [Sumida City, Tokyo]	September 8 - 22
November Tournament	Fukuoka Kokusai Center [Fukuoka-shi, Fukuoka]	November 10 - 24
January Tournament	Kokugikan [Sumida City, Tokyo]	January 12 - 26
March Tournament	EDION Arena Osaka (Osaka Prefectural Gymnasium) [Osaka-shi, Osaka]	March 8 - 22

Seat Type/Pricing (Jan., May, and Sept. Tournaments) * Prices per person, tax included			
1F Masu Seating		2F Stadium Seating	
A Seats ¥11,700	B Seats ¥10,600	A Seats ¥8,500	B Seats ¥5,100
C Seats ¥9,500		C Seats ¥3,800	
2F General Admissions (14th row)		Same-day Tickets ¥2,200	
(Box seating where you sit on the floor on cushions)		* Limited to one ticket per person, etc.	

There is also an English website.

Official English Website  
<http://www.sumo.or.jp/En/>



Ticket Ozumo English (PC/Mobile)  
<http://sumo.pia.jp/en/>



There are many die-hard fans of this excellent yakitori



The famed "yakitori" (grilled chicken skewers) is a must eat!

Yakitori is delicious even when cold, something you definitely want to try if you have visited you are visiting the Kokugikan. Sold in a set of 5 skewers of thigh meat and seasoned meatballs. They are prepared every morning from 5:30 in the basement factory of the Kokugikan.

Full of ingredients that are favorites of the wrestlers or that are associated with their hometowns



Wrestler Bento ¥1,150



Order your pick of nigiri sushi!

Deluxe 5 Piece ¥1,200



You can enjoy an authentic chanko hot pot

Raiden chanko-pot Meal ¥1,800



The exhibits at the Sumo Museum change every two months ranging from nishikie color prints and ornamental sumo aprons.

Almost like a sumo theme park!

## Kokugikan Information

It's not just about watching the matches! We will give you all the details of the Kokugikan where you can enjoy a whole day between dining, museums, and even photo-op corners!

A dessert menu is also available

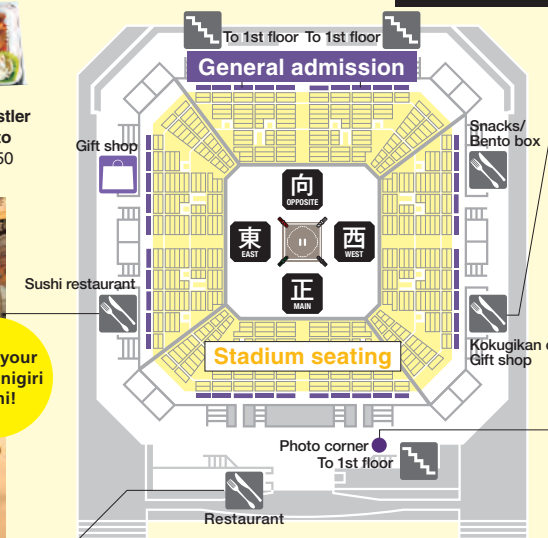


Sumo anmitsu soft-serve icecream ¥750

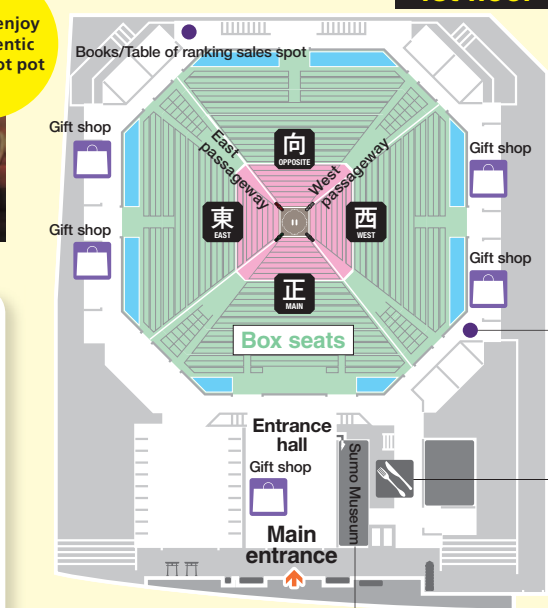
Take a commemorative photo with a life-size panel of a sumo wrestler!



### 2nd floor



### 1st floor



**Arrival of wrestlers to the tournament venue**  
Throngs of wrestlers arrive through the South gate as of 14:00. It's a great opportunity to spot the popular wrestlers!

Supervised by each chanko-master of every stable



Sumo stable authentic chanko ¥300

**Authentic sumo-stable chanko-pots also available.**  
The grand hall in the basement of the Kokugikan sells authentic chanko-pots that are served in the sumo stables!



## It's actually not difficult! Sumo match Q&A

First, check the basic information.  
Don't over think it, just go to the grand tournament!



### Q What is a grand tournament?

A grand tournament is an official sumo performance that determines the ranks and salaries of the wrestlers. They are held a total of six times a year: three times in Tokyo, and once each in Osaka, Nagoya, and Fukuoka.

### Q Where can I book my ticket?

Advance tickets are sold on the official sales website "Ticket Ozumo English" as of the day before sales are to begin. Same-day tickets are sold at the Kokugikan box office from 7:45 a.m. on the day of a grand tournament. \* Limited to one ticket per person.

### Q What are the differences between box seats and stadium seats?

Japanese box seats are an area of 1.3 meter square where up to 4 people can sit on cushions on the floor. Stadium seats are more casual seats located on the 2nd floor.

### Q How do we enjoy the Kokugikan?

We suggest enjoying the moment with all of your senses. Savor the atmosphere of Edo along with the unique sense of the wrestling ring and box seats. You can enjoy the movements unique to sumo wrestlers which you can't find in any other sports, the sound of them slamming up against each other, and also the sweet scent of the hair oil used for tying their hair.

### Q Can we visit the sumo stables?

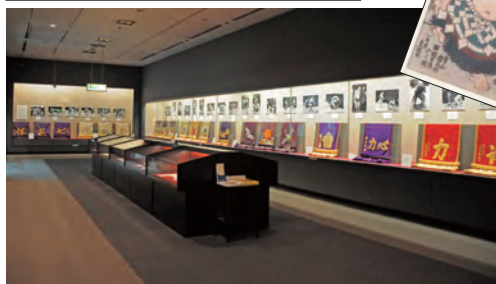
There are some stables where you can visit if you make a prior reservation. Also, there are some stables which provide detailed information on their websites so don't forget to check them out. Wrestlers are often gone when the grand tournaments are held away from the Kokugikan, or if they are on regional tours. It would be nice to visit a stable if you can obey the basic manners of not being loud and rambunctious, don't eat, drink or smoke, and don't take pictures with a flash.

## You can enjoy even if it isn't the season for a grand tournament!

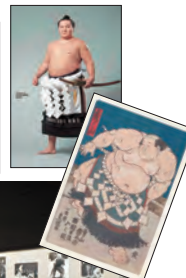
<Entrance free >

### Where interesting documents are compiled on all things sumo The Sumo Museum

Hours of Operation: 10:00 - 16:30  
Holiday: Sat., Sun., and public holidays



Post Cards ¥150/each



### Perfect for souvenirs! Come here for sumo goods Permanent gift shop at the Kokugikan

Hours of Operation: 10:00 - 16:00  
Holiday: Irregular Holidays



Wrestler T-shirts  
¥3,240

Kokugikan  
Address: 1-3-28 Yokozuna, Sumida City

Access to the Kokugikan: 2-minute walk from the West exit of the JR Ryogoku Station  
or 5-minute walk from the Metropolitan Subway Ryogoku Station.

See map on back cover

The typical delicacies of the sumo-town, Ryogoku!

# Let's try Chanko-nabe hotpot!

"Chanko" hot pot is something you want to give a try if you are visiting Ryogoku, Tokyo's sumo-town. "Chanko" is a traditional hot pot that has been served in sumo stables from long ago.

The main attraction to this dish lies in the delicious taste and nutritiousness that helps to create the impressive physique of the wrestlers.

## ? What is Chanko?

"Chanko" is the overarching name given to the cuisine that sumo wrestlers ate in their stables. The taste of various Chanko pots with meat, fish, and vegetables that are stewed together became popular enough that they are served in restaurants now, too. Flavors range from soy sauce, salt, and miso-bases, and the dish has now become one of which many Japanese people adore.



Typical cuisine of Ryogoku! Comprehensive Lineup of the Most Famous Chanko Restaurants

## The Ryogoku Chanko Guide

For a long time, there are many sumo stables around Ryogoku station and the Kokugikan stadium. As such, there are many restaurants that opened which serve Chanko pots made by stable wrestlers. Here is the comprehensive guide to the bustling Chanko scene full of famous restaurants both historic and brand new.

Avg Average budget Prc Price/Fee Lnc Lunch Res Reservation Sts Seats CC Credit Card Add Address Hrs Hours of Operation Hol Holiday

A Chanko porthouse by former ozeki, **Kirishima**  
A flavor that combines secret miso with soy sauce

**1 Chanko Kirishima**  
Ryogoku Main Restaurant

Avg ¥5,000 Prc Chanko pot from ¥3,300  
(Orders available for 2 or more people)  
\* Separate 10% service charge. Lnc Yes (Not on Saturdays, Sundays, National Holidays and during Sumo tournaments)  
Res Yes/Preferable Sts 313 seats  
Smoking allowed in certain areas CC Yes  
Avg 2-13-7 Ryogoku, Sumida City Hrs 11:30 -  
Last Order: 22:00, Sundays, Holidays 11:30 -  
Last Order: 21:30 Hol New Year's Eve/Day  
03-3634-0075



An old-establishment that carries on the name of the 43rd Yokozuna **Yoshiba Yama**  
Established in 1982

**2 Kappo Yoshiba**

Avg 7,000 (Evenings) Prc Yoshiba  
Chanko-pot from ¥2,600 (Available for 2 or more people), course meal from ¥6,500.  
Lnc Yes Res Yes/Preferable (Reservations for parties of 2 or more people) Sts 250  
Seats Smoking CC Yes  
Avg 2-14-5 Yokozuna, Sumida City  
Hrs Lunch: 11:30 - 14:00, Dinner: 17:00 -  
22:00 (Last Order: 21:10) Hol Sundays,  
Holidays, Golden Week, Obon holidays,  
New Year's Eve/Day 03-3623-4480





## The Ryogoku Chanko Guide



New facility connected directly to Ryogoku station  
A new shop open in -Ryogoku- Edo NOREN

### 3 Chanko Kirishima -Ryogoku- Edo NOREN Shop

**Avg** ¥4,000 - 4,999 **Prc** Chanko pot from ¥2,800 (excluding tax) (Available for 2 or more people) **Lnc** Yes **Res** Yes (Reservations for parties of 2 or more people) **Sts** 88 Seats **Smoking** in certain areas (Open - 17:00 Totally non-smoking, 17:00 - Partially smoking, reservations needed) **CC** Yes  
**Avg** Ryogoku- Edo NOREN 1F 1-3-20 Yokozuna, Sumida City **Hrs** Mon. - Sat. 11:00 - 23:00 (Last Order: 22:00) \* Lunch until 15:00 (Last Order: 15:00), Sundays and Holidays 11:00 - 22:30 (Last Order: 21:30) **Hol** In accordance with -Ryogoku- Edo NOREN ☎03-3621-0075



Authentic Chanko Pot with Attention to Ingredients  
A stylish Modern-Japanese interior

### 4 Chanko Terukuni

**Avg** ¥4,000 - 4,500 **Prc** Chanko pot from ¥3,000 (excluding tax) (Orders available for one person or more) **Lnc** No **Res** Yes (Reservations for parties of 2 or more people) **Sts** 66 Seats **Smoking** **CC** Yes

**Avg** Daiichi Terukuni Building 1-17-6, Ryogoku, Sumida City **Hrs** 17:00-23:00 (Last Order: 22:00) **Hol** No Holidays ☎03-5638-2070



Over 40 years of Experience  
Treasured Taste that have Never Left the Premise

### 11 Tokitsunami

**Avg** ¥4,000 - 5,000 **Prc** Chanko pot from ¥2,450 (excluding tax) (Orders available for one person or more) **Lnc** Yes **Res** Yes **Sts** 80 Seats **Smoking** (Partial smoking during lunch) **CC** Yes

**Avg** 1-23-2 Kamezawa, Sumida City **Hrs** 11:30 - 13:30, 17:00 - 23:00 (Last Order: 22:00) **Hol** Mondays (Open during the Tokyo Bashi tournament) ☎03-3608-4649



Exquisite Soup made of Dashi Broth  
Ample lunch menu options available

### 12 Chanko Dojo Original Location

**Avg** ¥5,000 **Prc** Chanko pot from ¥1,900 (excluding tax) (Orders available for 2 or more people) **Lnc** Yes **Res** Yes **Sts** 32 Seats **Smoking** **CC** Yes

**Avg** 1-28-4 Midori, Sumida City **Hrs** Lunch: 11:30 - 14:00, Dinner: 17:00 - 23:00 (Last Order: 22:00) **Hol** Mondays and New Year's Eve/Day ☎03-3635-5347



A shop for the masses under the railway overpass at the West exit of Ryogoku station.  
Renovated and reopened in 2018!

### 5 Chanko Dojo Ryogoku Station-front Store

**Avg** ¥5,000 **Prc** Chanko pot from ¥1,900 (excluding tax) (Orders available for 2 or more people) **Lnc** Yes **Res** Yes **Sts** 70 Seats **Smoking** **CC** Yes

**Avg** 11-1-3 Yokozuna, Sumida City **Hrs** Lunch: 11:30 - 14:00, Dinner: 17:00 - 23:00 (Last Order: 22:00) **Hol** New Year's Eve/Day ☎03-5624-3655



Newly Re-opened in 2017!  
Chanko pots without a fuss

### 6 Totoganashi

**Avg** ¥4,000 - 5,000 **Prc** Chanko pot from ¥1,900 (excluding tax) (Orders available for 2 or more people) **Lnc** No **Res** Yes **Sts** 40 seats **Smoking** **CC** Yes

**Avg** 1-3-10 Yokozuna, Sumida City **Hrs** Lunch: 11:30 - 15:00 (Last Order: 14:00) Dinner: 17:00 - 24:00 (Last Order: 23:00) \* Lunches not available on Wed. and Fri. **Hol** No Holidays ☎03-3633-1306



A Thick, Soy-based Soup  
Ample Seafood Options Fresh from Tsukiji Market

### 13 Chanko Dining Ami Yokozuna Yokochō Original Location

**Avg** ¥4,000 **Prc** Chanko pot from ¥2,052 (Orders available for parties of 2 or more people) **Lnc** Yes **Res** Yes \* No reservations during lunch time other than for banquets **Sts** 110 Seats **Partially smoking** **CC** Yes

**Avg** Ozaki Building 2F, 3-24-1 Ryogoku, Sumida City **Hrs** 11:00 - 24:00 (Last Order: 23:00) \* Lunch served until 15:00 **Hol** No Holidays ☎03-5625-6566



A Familiar Shop Established in 1969  
Especially Popular for the Sesame Flavored Chanko Pot

### 14 Chanko Tomoji

**Avg** ¥4,500 **Prc** Chanko pot from ¥2,808 (Orders available for one person or more) **Lnc** Yes \* Normally only for dinner. Lunches served only for parties of 10 or more people. **Res** Yes (For parties of 2 or more people) **Sts** 44 Seats **Smoking** **CC** Yes

**Avg** 3-24-4 Ryogoku, Sumida City **Hrs** 17:00 - 22:30 (Last Order: 22:00) **Hol** Irregular Holidays (There are cases where we will be open during the Tokyo Bashi tournament. We are not closed during December. We are open depending on the events scheduled at the Kokugikan stadium.) ☎03-3631-4889



Established by former wrestler Yokoteyama  
Ryogoku's Original Chanko Shop

### 7 Chanko Kawasaki

**Avg** ¥6,000 - 7,000 **Prc** Chanko pot from ¥3,132 (Orders available for single parties if seated at the counter), courses from ¥5,238 **Lnc** No **Res** Yes/Preferable (Reservations available for parties of 4 or more people, only if ordering course menus) **Sts** 45 Seats **Non-smoking** **CC** No \* Children aged 12 or younger are not allowed

**Avg** 2-13-1 Ryogoku, Sumida City **Hrs** 17:00 - 22:00 (Last Order: 21:00), Sat.: 17:00-21:00 (Last Order: 20:30) **Hol** Sundays and National Holidays ☎03-3631-2529



A Famous Store Hailing from 1974  
Especially Popular for the Slightly Sweet Soy-soup

### 8 Chanko Edozawa Ryogoku Main Building Annex

**Avg** ¥3,000 **Prc** Lunch: ¥1,280 (excluding tax), Dinner: ¥2,000 (excluding tax) (Orders available for 2 or more people) **Lnc** Yes **Res** Yes **Sts** 180 Seats **Smoking** **CC** Yes

**Avg** 3-26-4 Ryogoku, Sumida City **Hrs** Lunch: 11:30 - 14:00, Dinner: 17:00 - 23:00 (Last Order: 22:00) **Hol** No Holidays ☎03-5600-3211



A Traditional Taste Passed Down Since 1974  
More than 15 Variations of Hot Pots

### 15 Chanko Edozawa Ryogoku Original Location

**Avg** ¥3,000 **Prc** Chanko pot from ¥2,930 (excluding tax) (Orders available for one person or more) **Lnc** Yes **Res** Preferred **Sts** 278 Seats **Non-smoking** **CC** Yes

**Avg** 3-24-11 Ryogoku, Sumida City **Hrs** Lunch: 11:30 - 15:00 (Last Order: 14:30), Dinner: 17:00 - 23:00 (Last Order: 22:00) **Hol** No Holidays ☎03-5600-1011



Taste of the Izutsu Stable that Produces Famed Wrestlers  
The Soy-sauce Chanko is Especially Delicious

### 16 Sumo chaya Terao

**Avg** ¥4,000 **Prc** Starting from ¥2,700 (Orders available for 2 or more people), Terao course menu from ¥4,860 **Lnc** Yes **Res** Yes **Sts** 45 Seats **Non-smoking** **CC** Yes

**Avg** Azuma Building 1, 2-16-5, Ryogoku, Sumida City **Hrs** Lunch: 11:30 - (Last Order: 13:30), Dinner: 17:00 - 22:00 (Last Order: 21:30) **Hol** Mondays ☎03-5600-1466



Generous Portions but Still Healthy!  
Taste the Secret Flavor Handed Down from the Isegahama Stable

### 9 Chanko Dining Ami Ryogoku Main Restaurant

**Avg** ¥4,000 **Prc** Chanko pot from ¥1,900 (excluding tax) (Orders available for 2 or more people) **Lnc** Yes **Res** Only for dinners **Sts** 120 Seats **Smoking** **CC** Only for dinners

**Avg** Shinwa Building 2F, 3-26-6 Ryogoku, Sumida City **Hrs** 11:00 - 2:00 next day (Last Order: 1:00 next day), Sun. and National Holidays: 11:00 - 24:00 (Last Order: 23:00) \* If the national holiday falls on a Monday, hours of operation from Sunday-2:00 Monday. \*\* Lunch served until 15:00 **Hol** No Holidays ☎03-5669-1570



An Imposing Wrestling Ring and Box-seating Inside!  
Daily Specials Every Day of the Week

### 10 Ryogoku Happyaku Yacho Hanano-Mai Across from the Edo-Tokyo Museum

**Avg** ¥3,000 **Prc** Chicken Chanko pot from ¥900 (excluding tax) (Orders available for one person or more) **Lnc** Yes **Res** Preferable **Sts** 500 Seats **Smoking** **CC** Yes

**Avg** 1-1-15 Kamezawa, Sumida City **Hrs** Mon. - Fri.: 11:30 - 24:00 (Last Order: 23:00), Sat.: 11:00 - 24:00 (Last Order: 23:00), Sun. and National Holidays: 11:00 - 23:00 (Last Order: 22:00) **Hol** New Year's Day ☎03-5619-4488



A Well-established Shop that Guards their 40-year Taste  
Popular for their Perfect Miso Chanko Pot

### 17 Chanko Tomoegata Ryogoku Location

**Avg** ¥5,000 **Prc** Chanko pot from ¥3,240 (Orders available for 2 or more people), Chanko trays from ¥5,400 **Lnc** Yes **Res** Yes (For parties of 2 or more people) **Sts** 300 Seats **Non-smoking** **CC** Yes

**Avg** 2-17-6 Ryogoku, Sumida City **Hrs** Lunch: 11:30 - 15:00 (Last Order: 14:00), Dinner: Mon. - Fri. 17:00 - 22:30 (Last Order: 21:30), Sat., Sun., and National Holidays 16:30 - 22:30 (Last Order: 21:30) **Hol** Mondays in June, July and August, New Year's Eve/Day ☎03-3632-5600



Established by Former Ozeki Ouchiya  
Famous for Guarding the Tokitsukaze Stable Taste

### 18 Chanko Ouchi

**Avg** ¥3,000 - 5,000 **Prc** Chanko pot from ¥2,750 (Orders available for one person or more) **Lnc** No **Res** Yes **Sts** 40 Seats **Smoking** (Smoking rooms available) **CC** No

**Avg** 2-9-6 Ryogoku, Sumida City **Hrs** 17:00-22:00 (Last Order: 21:30) **Hol** Sundays and National Holidays (Open during Tokyo Bashi tournament) ☎03-3635-5349



\* Prices displayed generally include tax.  
\* Information listed is current as of March 1st, 2019.  
\* There are restaurants that may have different days of operation during the Sumo tournaments (Tokyo Bashi tournaments: January, May, and September).





Take a Quick Bath in Sumida!

# Try SHITAMACHI Sento to Relax

A sento is a public bath where you not only soak in a large tub to relax your mind and body, but also where you interact with people.

Why not enjoy friendly exchanges with the locals at one of Sumida's 19 sento?

There are also many sento that provide 'unusual tubs' which have colored water, fragrant water, or even water that bubbles. You can enjoy a warm bath in a nostalgic atmosphere.

Add Address Hrs Hours of Operation Hol Holiday

Stay Warm While Walking SHITAMACHI

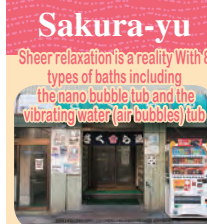
## Sumida Sento List



**Yakushi-yu**  
Enjoy more than 100 types of 'unusual waters' in the land of TOKYO SKYTREE®  
Add 3-46-10 Mukoujima, Sumida City Hrs 15:30 - 2:00 next day  
Hol Irregular Holidays ☎03-3622-1545



**Yoshino-yu**  
An old-time sento which boils pure well water using a wood-burning fire  
Add 2-15-6 Higashi-Mukoujima, Sumida City Hrs 15:15 - 23:30  
Hol Wednesdays ☎03-3611-0811



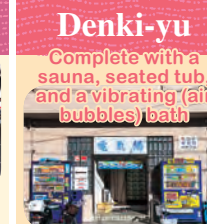
**Sakura-yu**  
Sheer relaxation is a reality With 8 types of baths including the nano bubble tub and the vibrating water (air bubbles) tub  
Add 4-6-8 Narihira, Sumida City Hrs 15:20 - 24:00 (Sundays from 15:00) Hol Irregular Holidays ☎03-3623-6917



**Tanaka-yu**  
Don't miss the herb-water tub and the Bincho charcoal tub!  
Add 5-46-5 Sumida, Sumida City Hrs 16:00 - 23:00  
Hol Mondays ☎03-3611-3277



**Okame-yu**  
A retro sento with a unique gabled roof  
Add 1-1-2 Yahiro, Sumida City Hrs 15:45 - 23:30  
Hol Mondays ☎03-3611-4459



**Denki-yu**  
Complete with a sauna, seated tub, and a vibrating (air bubbles) bath  
Add 3-10-10 Kyojima, Sumida City Hrs 15:00 - 23:00  
Hol Saturdays ☎03-3610-8998



**Nakagawa-yu**  
A hole-in-the-wall sento where you can also enjoy the sauna  
Add 6-14-11 Tachibana, Sumida City Hrs 15:30 - 23:30  
Hol Mondays



**Daikoku-yu**  
Enjoy a naturally alkaline bath  
Add 3-12-14 Yokogawa, Sumida City Hrs 15:00 - 10:00 next day (Sat. from 14:00, Sun. and National Holidays from 13:00)  
Hol Tuesdays (Wednesday if Tuesday is a national holiday) ☎03-3622-6698



**Kogane-yu**  
Relax in raw-lemon water on Sundays  
Add 4-14-6 Taihei, Sumida City Hrs 15:30 - 24:00  
Hol Wednesdays ☎03-3622-5009



**Arai-yu**  
A sento with grandeur with its traditional miya (shrine) construction  
Add 2-8-7 Honjo, Sumida City Hrs 15:10 - 24:00  
Hol Wednesdays (Open on 5th Wednesdays) ☎03-3622-0740



**Mikoku-yu**  
TOKYO SKYTREE® can be seen from the hot springs  
Add 3-30-8 Ishiware, Sumida City Hrs 15:30 - 02:00 next day  
Hol Mondays (Tuesday if Monday is a national holiday) ☎03-3623-1695



**Kouraku-yu**  
Why not refresh yourself in the jasmine bath?  
Add 4-24-7 Kamezawa, Sumida City Hrs 15:30 - 23:00  
Hol Irregular Holidays ☎03-3622-3766



**Matsuno-yu**  
Experience SHITAMACHI sento in full with a high ceiling and tile murals  
Add 3-4-6 Midori, Sumida City Hrs 15:00 - 24:00 (Open Sun. between 8:00 and 13:00) Hol No Holidays ☎03-3846-8988



**Takasago-yu**  
Relax your fatigue away in a sauna equipped with a TV  
Add 4-11-12 Tatekawa, Sumida City Hrs 15:00 - 22:00  
Hol Wednesdays ☎03-3631-3233

### What's a sento?

A sento is a bathhouse, which you use by paying an entrance fee that is separated between men and women, both sides having a large tub(s). Especially popular when individual houses were not equipped with bathtubs, steadfast fans of the unique atmosphere still exist with many considering them a perfect place to relax.

### How to Bathe/Fees

Entrance fees are ¥460 across the board. Come in the door, pay your fee and proceed to the gender-separated changing areas. Place your clothes in a basket or a locker and enter the bathing room. Please be aware of bathing etiquette and don't be a nuisance to those around you because it is a place that many people use.

### Come Empty Handed!

You can rent a towel and other amenities for a very inexpensive price. Many sento also stock body wash and shampoo free of charge. Being able to go without much premeditation is yet another attraction unique to the sento.

### Obey the sento rules and have a great bath!

#### rule1

Thoroughly wash your body at the showers before entering the bath tub

#### rule2

Make sure not to splash those around you when using the showers

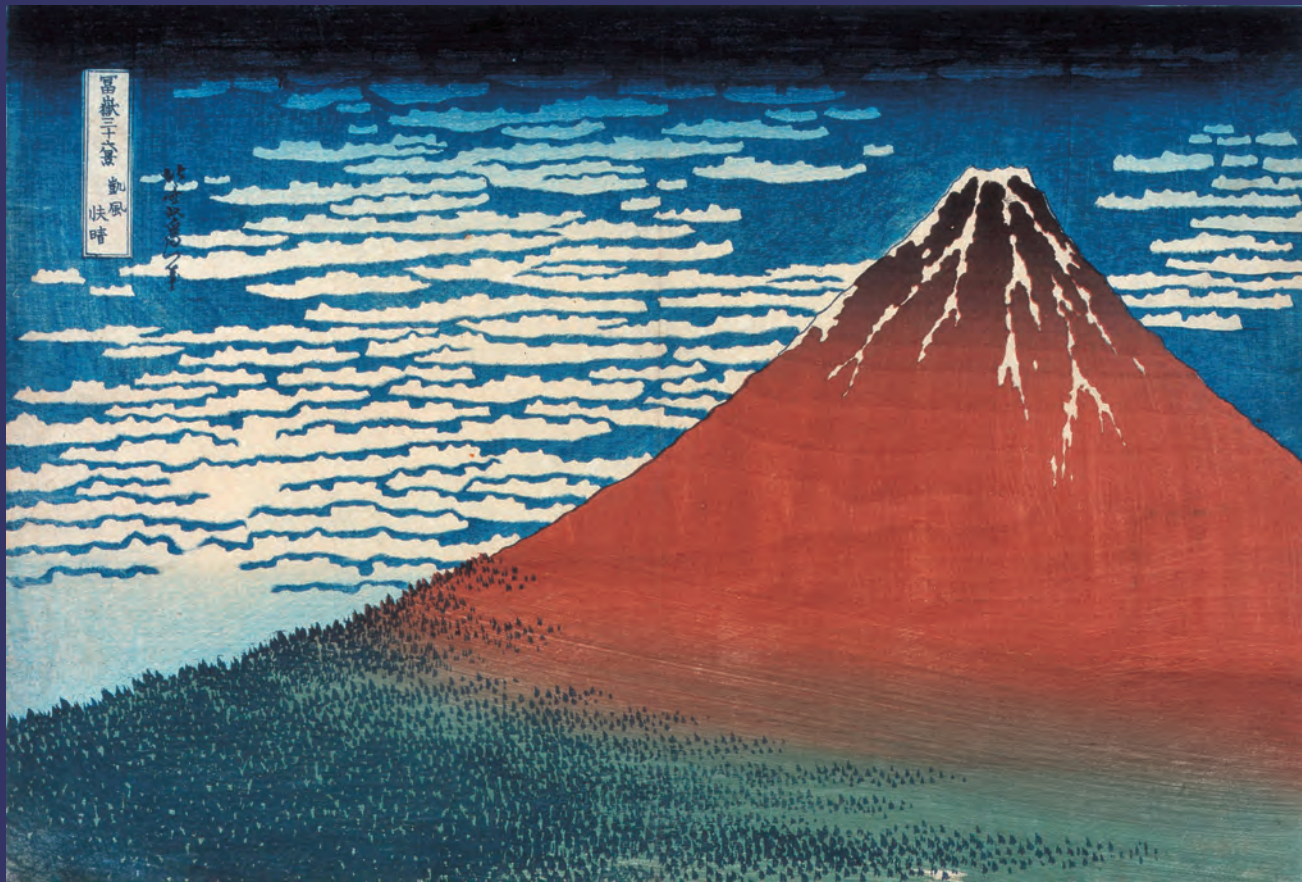
#### rule3

Do not put your towel or hair into the bath tub

#### rule4

Thoroughly wipe off your body before exiting the bathing room.





A Mild Breeze of a Fine Day, from the series *Thirty-six views of Mount Fuji*  
ca.1831 Nishiki-e, ōban

Get to know the true charm of Hokusai!

# Visiting the “Hokusai” well known worldwide!

Hokusai is most renowned for the Great Wave that is most symbolic of the “*Thirty-six Views of Mount Fuji*”.

Each of the *Thirty-six Views of Mount Fuji* was selected for the new Japanese passport design starting in 2020.

Nevertheless, these are just a fraction of the nearly 30,000 works created by Hokusai throughout his life.

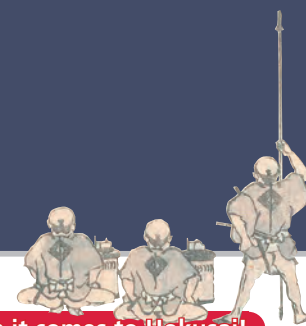
His pieces are incredibly diverse, ranging from *bijin-ga*, *ukiyo-e*, *nishiki-e*, and *edehon*.

Why not encounter some Hokusai works you have yet to discover while visiting the Sumida Hokusai Museum?

## The Sumida Hokusai Museum

### ●Guide Kazuyuki Gomi

In charge of educational dissemination since the time when the Sumida Hokusai Museum opened, Mr. Gomi visits local elementary and middle schools in the ward to teach special classes, visit historic monuments, and gave lectures among other things. Lifetime lecturer of the Sumida Oral History Association, instructor of the Sumida City sightseeing volunteer training instructor, lecturer at NPO Honjo Fukagawa.



Look here when it comes to Hokusai!

## From *ukiyo-e* to hand drawings and Western paintings Hokusai's styles of innumerable changes

Katsushika Hokusai was born in Honjo Warigesui (around the current Ryogoku area of Sumida City) in 1760 and began drawing from age six. At 19 he apprenticed under Katsukawa Shunro who was famed for his drawings of actors. By the following year, he made his debut into the *ukiyo-e* world under the name of Katsukawa Shunro. He mainly drew *bijin-ga* (drawings of beautiful women), actor portraits and illustration for adult reading material called *Kibyoshi*. Still unsatisfied, however, he began releasing works of broad subject matters.

Hokusai lived an incredible 90-year life which is considered to be astoundingly long for his time and is said to have produced about 30,000 pieces of art during his tenure. His subjects and styles were kaleidoscopic, and he would assume a new pseudonym each time. He had over 30 pseudonyms, including Shunro, Sori, Hokusai,

Tokimasa, litsu and Gakyojin.

We know this because there is a biography of Hokusai written by Kyoshin Iijima, an Ukiyo-e scholar of the Meiji era. Fortunately, because of that, there are many documents regarding Hokusai in contrast to other artists, and we can ascertain what sort of person he was, how he lived, and what sorts of paintings he produced. Furthermore, there are also many unique and charming episodes that convey Hokusai's humanity.

The permanent collection at the Sumida Hokusai Museum exhibits Hokusai's works by period based on such documentation. You will be able to relive the tracks of Hokusai's unparalleled life, along with the timeless masterpieces by Hokusai, the man who was possessed by paintings.

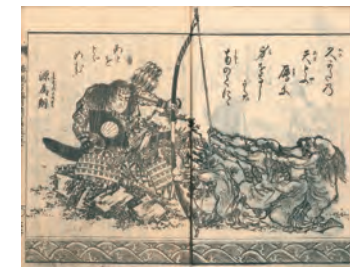
Really?  
This is Hokusai's work, too?!



*Night Raid of Chushingura*, 1781-89, Nishiki-e, ōban, triptych



*Mimeguri Shrine and Ushijima Shrine*, from the series *Newly Published Perspective Pictures*  
ca.1809-13, Nishiki-e, ōban



*Strang Tales of the Bow Moon*  
1807-11, Yomihon



*Scenery of Both Banks of the Sumida River* (detail), 1805, Paper book



Actor Iwai Hanshiro IV as *Kashiku*  
1779, Nishiki-e, hosoban

\* All housed in the Sumida Hokusai Museum



Look here when it comes to Hokusai!

## The series *Thirty-six Views of Mount Fuji* that made the sights and people of Edo into art.

As noted in the previous page, Hokusai is most well-known for his work named the *Thirty-six Views of Mount Fuji*. Under the wave off Kanagawa especially sent a shockwave to the world with the expression of the wave. At the age of 47, Hokusai went to Sotobou (Pacific Ocean side of the Bōsō Peninsula) to watch the waves and continued to study them for the next 25 years. Finally, at the age of 72, he reached the expression of the raging billow. Despite being touted as a genius, Hokusai was also a person of great perseverance and patience. Hokusai's *Thirty-six Views of Mount Fuji* was instrumental in establishing the genre of landscape paintings within the *ukiyo-e* category of art. One can only imagine the yearning the paintings produced at the time for those who were not able to travel freely. What should be especially noted is how people are placed naturally within those paintings. During his time, artists merely produced pieces that were demanded of them. However, Hokusai inserted his thoughts and humor into the landscapes. You would see those who were in a rush, those who were admiring the landscape, those who were taking a nap... Once you notice this, you will discover a new charm in the *Thirty-six Views of Mount Fuji*.

Take a close look at how the people are depicted!



In the Mountain of Tōtōmi Province, from the series *Thirty-six views of Mount Fuji* ca.1831, Nishiki-e, ōban



Viewing Sunset over Ryogokubashi Bridge from the Onmayagashi Embankment, from the series *Thirty-six views of Mount Fuji* ca.831 Nishiki-e, ōban

Just can't stop smiling!



Sketches by Hokusai 1814-78, Edohon, hanshibon 15 volumes

Look here when it comes to Hokusai!

## Free, detailed and humorous *Sketches by Hokusai* which depicts all aspects of nature within our lives

There was an increase in disciples studying the works of Hokusai around the time he turned 50. It is said that the numbers even reached 200. Hokusai poured his efforts into producing the *Sketches by Hokusai*, a series of works instructing students how to draw – something like a textbook for drawing – for those who were unable to physically come to Edo to study under him. The *Sketches by Hokusai* which depicted people in varying poses, animals, things, and seasonal depictions from all angles in flowing strokes were so popular that they were published until 1878 after his death. There were a total of 15 volumes comprised of 15 books with over 3,900 drawings. Literally, the content was worthy of the moniker, 'the encyclopedia of drawings.' It was *Sketches by Hokusai* that leads to Hokusai becoming so well known around the world.

It's OK to draw freely!

### The impact that *Sketches by Hokusai* had on Western painters

Admiral Perry came to Japan four years after the death of Hokusai. The times then changed from the last days of the Tokugawa Shogunate to Meiji when more and more commodities from Japan started being exported to the world. One of such commodities was tea ware. It is said that *Sketches by Hokusai* and *Ukiyo-e* were used to stuff such items to prevent them from breaking during transport. The tea ware that crossed the ocean went to royalty and aristocracy while the stuffing would get thrown away. The Western people who saw the *Sketches by Hokusai* that were discarded were awe-struck. That is because, at that time, paintings were meant to be drawn indoors based on models. In contrast, Hokusai was freely depicting people, things, and animals that were outside under the sun. Monet, van Gogh, and countless other artists were inspired by Hokusai. In such ways, Hokusai also had a major influence on Western paintings.

Stands on the land where Hokusai spent his 90 years of life

## The Sumida Hokusai Museum

Built on the land where he was born, the museum presents the relationship between Sumida City and Hokusai, as well as precious works of Hokusai and his pupils.



©Forward Stroke

The building, which is avant-garde in its multiple aluminum panels as if squares were stacked together, was designed by globally renowned architect Kazuyo Sejima.

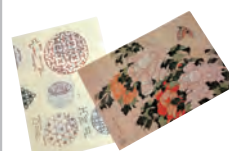
Address: 2-7-2 Kamezawa, Sumida City Hours of Operation: 9:30 - 17:30 (Last admission until 17:00) Holiday: Mondays (If it falls on a national holiday, the following day will be closed.) Price/Fee: General Admissions (Permanent exhibit) ¥400, etc. ☎ 03-6658-8936

### Please don't forget to stop by the museum gift shop!

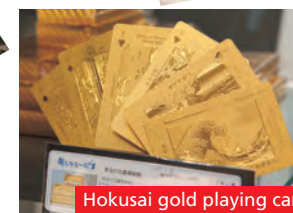
The gift shop is well-stocked with Hokusai-related books, post cards and miscellaneous items regarding *ukiyo-e*.



Original postcards of museum artworks  
¥200 (excluding tax)



A5-sized clear document file  
¥400 (excluding tax)



Hokusai gold playing cards  
¥1,500 (excluding tax)



Ticket holder  
¥350 (excluding tax)



Original candy  
¥509 (excluding tax)

Visiting the "Hokusai" well known worldwide!



Susano-o no Mikoto Conquering Gods of Pestilence (Restration based on a black-and-white photograph) housed in the Sumida Hokusai Museum

Ninety years of life with countless moves

## Sumida City and Hokusai

Born in present-day Sumida City around 250 years ago, Hokusai lived in Honjo Warigesui, Honjo Yokoami-cho, and Honjo Matsuzaka-cho when he was young. Around the age of 12 he began working at a book lender, and it is said that by 14 he was working as an engraver. Even after his success as an artist, Hokusai mostly lived in Sumida. He loved the rivers, and there was not a time in his 90-years of life where he moved away from along the Sumida River. There are countless unprecedented stories of Hokusai where he was careless with money and lived in poverty despite being a popular artist, or that his house would get so dirty from him not cleaning that he made more than 90 moves in his life. His only interest was to make paintings.

A reproduction of Hokusai curled up in his futon painting and his daughter Oei in their room that is sparsely furnished and in disarray with paper rubbish can be seen inside the 'Hokusai Atelier' at the Sumida Hokusai Museum.

Hokusai also painted many landscapes of Sumida. As such, there are 'information boards in homage of Hokusai' that display his paintings at every key spot in Sumida City.

The Hokusai Atelier in the permanent exhibit room(AURORA) at the Sumida Hokusai Museum



©Forward Stroke



Honjo Warigesui prior to the Great Kanto Earthquake



# So many ways to experience! Enjoy the night in Kinshicho!

Located on the south side of Sumida City, Kinshicho is a bustling business and shopping district. Why not experience the night in Japanese-style in this area with the most comprehensive night-life available in Sumida City?

Add Address Hrs Hours of Operation Hol Holiday

## Panoramic restaurant

### TOBU HOTEL LEVANT TOKYO Skytree® View Restaurant REN

A luxuriously ambient restaurant situated on the top floor of the TOBU HOTEL LEVANT TOKYO. You can experience the spectacular view of Tokyo at night that begins with the magic-hour at dusk while sampling charcoal-grilled French cuisine using Japanese black beef and delightfully colorful Japanese cuisine showcasing abundant seasonal ingredients while sipping on excellent wines and Japanese sake.

Add TOBU HOTEL LEVANT TOKYO 24F, 1-2-2 Kinshi, Sumida City Hrs Lunch 11:30 - 15:00, Dinner 17:30 - 22:00 Hol No Holidays ☎03-5611-5591

1. Enjoy a luxurious moment taking in the grand view from the top floor 2. Sample charcoal-grilled French cuisine as well as Japanese cuisine 3. Meat roasted over Bincho charcoal for hours with careful attention 4. Incorporating seasonal ingredients and senses 5. Savoring the Tokyo night sky accompanied by fine alcohol



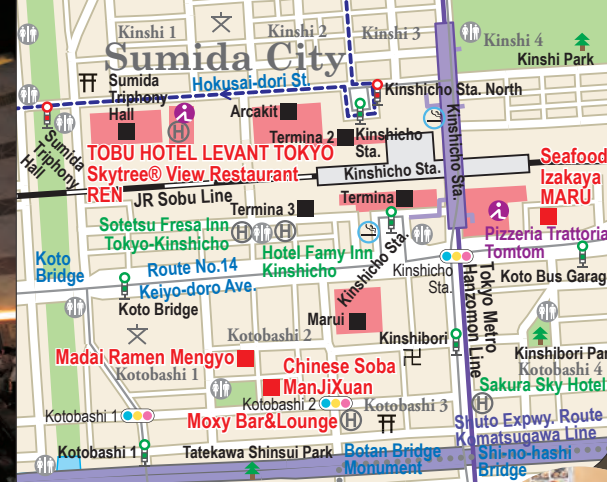
## Neo-sensual lounge bar

### Moxy Bar & Lounge

Moxy Tokyo Kinshicho opened in May 2017. The bar lounge on the 1st floor also functions as a check-in counter, providing an atmosphere where you can relax without feeling stuffy. The bar features a lineup of Moxy's original cocktails, along with highballs and Japanese microbrews that are popular with the international guests.

Add 3-4-2 Kotobashi, Sumida City Hrs 24 h Hol No Holidays ☎03-5624-8801

1. The entire lounge offers a casual atmosphere 2. DJ night every Friday and Saturday where you can request your favorite tunes. 3. Moxy's original cocktails starting at ¥700. (include tax)



## Casual izakaya

### Seafood Izakaya MARU

Located along the Keiyo road and just a 3-minute walk from the South exit. With 23 years of history under their belt, MARU is a 2-generation family-run pub. Bottles crowd the walls of the restaurant boasting 60 types of sake, 120 types of shochu, 20 types of umeshu, not to mention multiple wines and whiskies expertly selected by a master taster. Their dishes showcasing fresh fish are also exceptional.

Add 4-29-15 Kotobashi, Sumida City Hrs Mon. through Fri. 17:00 - 24:00, Sat. 15:00 - 24:00, Sun. 15:00 - 23:00 Hol Irregular Holidays ☎03-5600-0151

1. Head Chef Suzuki (left) and Chief Marumitsu (right) 2. Large fresh oysters from Iwate Prefecture (¥480) 3. Sashimi 5 pcs. are prepared from fresh catches of the day (For 3 ppl. ¥1,350. Orders from one person) 4. Floor seating with large tables available on the 2nd floor.

\*Prices displayed generally excluding tax.



## What is izakaya?

Izakaya is a Japanese-style restaurant that serves alcohol such as beer, sake and shochu, and offers affordably priced small plates. You can enjoy various types of Japanese cooking such as sashimi, fried chicken and more. Some izakaya restaurants also offer specialized cuisine such as yakitori (grilled chicken skewers) and oden (Japanese broth stew).



## Ramen to end the night

### Madai Ramen Mengyo



Ramen made only from broth extracted from 100 kg of red sea bream and thoroughly selected salt. The bowls are fragrant with smoked roast pork and seasonal greens.

Add 2-8-8 Kotobashi, Sumida City Hrs 11:00 - 21:00 Hol No Holidays ☎03-6659-9319

### Chinese Soba ManJiXuan (Manchiken)



A bowl of perfection created from soup made from umami extracted by steaming generous amount of duck only with water that is finished with duck oil, foie gras oil and salt for seasoning.

Add 2-5-3 Kotobashi, Sumida City Hrs 11:00 - 21:00 Hol No Holidays ☎03-6659-9619

## Nothing like ramen after drinking!

Ramen is a noodle dish made from a soup using the umami of fish or meat stock and Chinese noodles. Seasoning is added with soy sauce and/or salt while toppings such as roast pork and Chinese bamboo shoots are added. Ramen may have originated in China, but it has evolved into a noodle dish unique to Japan.

