

Fully enjoy Seki with two recommended sightseeing routes!

# Introduction of recommended sightseeing routes

Seki City, which has a unique V-shaped geography, boasts an abundance of essential sightseeing spots, including the much-talked-about "Namonaki Ike" (nicknamed "Monet's Pond") and museums related to hamono (cutlery). There are two recommended sightseeing routes, one for the east side and one for the west, that are both great for enjoying Seki for a day!

- Here is the route.
- 10:00 Namonaki Ike (nicknamed "Monet's Pond")
  - 10:30 Itadori Flower Park
  - 11:30 Rasten Horado Roadside Station
  - 13:00 Mugegawa Roadside Station
  - 15:00 FEATHER Museum

WEST West-wing route  
EAST East-wing route

WEST The best of Seki's local specialties!

**West wing route**  
(Itadori, Horado, Mugegawa)

EAST Many charming historical spots & gourmet foods

**East wing route**  
(Mugi, Kaminoho)



10:30  
Relaxing with colorful flowers

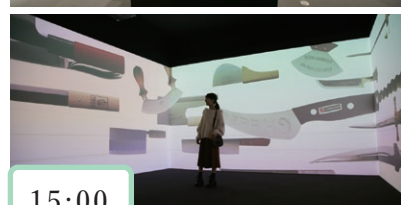
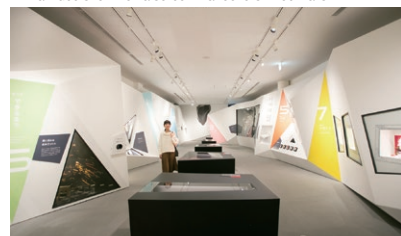
Very near to Monet's Pond is a flower park that produces and directly sells flowers of all four seasons throughout the year. This spot can also serve as an optimal base for sightseeing since it offers tourist information on the surrounding area.

**Itadori Flower Park**

☎+81-581-57-9021



Top: This is the "many things to learn about 'cutting'" area that introduces "cutting" from the Stone Age up to today. After seeing this, one can perhaps foresee the future of cutlery. Bottom: At the "cutting exhibition video" area, one can enjoy a powerful experience with a video shown on a screen that covers three walls.



15:00  
Charming diverse exhibits  
Learning about world of cutlery in amusing way

This is a museum run by "FEATHER Safety Razor," which was founded in 1932. It features displays of more than 10,000 types of cutlery, and hands-on experience corners where the principles of "cutting" are explained. Visitors of all ages can learn here while having fun.

**FEATHER Museum**

☎+81-575-22-1923



10:00  
Mesmerizing transparent pond as beautiful as a painting

This pond is much talked about due to its looking very similar to the Water Lilies masterpieces of the French painter Monet, and thus it has been nicknamed "Monet's Pond." It is a beautiful pond where one can see through the water to the bottom, and apparently the best time to view it is in July when water lily flowers are in bloom. This spot is constantly bustling with people day after day.

**Nameless pond or Monet's Pond**

☎+81-581-57-2111



11:30  
Shopping for local specialties  
Short break with popular sweets

The "Horado Product Promotion Center," which reopened after renovations in March 2023, offers products that are rich in local color, such as kiwifruit, processed items, and locally-made miso. When visiting, look for a large monument that has a kiwifruit motif.

**Rasten Horado Roadside Station**

☎+81-581-58-2940



The addictively sweet and sour "Kiwi sherbet" for ¥400 has a refreshing taste, and makes a great pre-lunch snack.



The tsurumurasaki udon (cold) for ¥900 is unique to this area, and features chewy noodles that are partly made with powdered leaves of the Mugegawa-cho specialty product Malabar spinach.

13:00  
Lunch of wonderfully healthy & nutritious tsurumurasaki udon

The dining corner here makes the perfect spot for a lunch break (lunch hours: 11:30 a.m. to 2:30 p.m.), and it offers items such as the local gourmet food "tsurumurasaki (Malabar spinach) udon noodles." There is also a highly-rated "morning menu" that is offered up to 11 a.m.

**Mugegawa Roadside Station**

☎+81-575-46-2696



12:30  
Shiitake-mushroom rice bowl with generous portion!  
Lip-smacking local gourmet foods at roadside station

Connected with the cultivation area for log-grown shiitake mushrooms is "Heisei Roadside Station," and at the shops and restaurants here, there are many gourmet foods that feature shiitake mushrooms. Visitors should definitely try some of the gourmet foods that are unique to this location, which include a rice bowl that is topped with deep-fried & breaded large, fresh shiitake mushrooms.



One can enjoy a "shiitake-mushroom rice bowl" made with locally-produced, log-grown shiitake mushrooms for ¥750 at "Kobushi Cafe," which can be found at the roadside station. \*Lunch is from 11:00 a.m. to the last-order time of 4:30 p.m.

14:30  
Soothing time at natural hot spring for finishing trip

This is a day-use hot spring facility that features charming large open-air baths that provide views of beautiful Japanese gardens. Here one can soothe one's mind and body with natural hot spring water to which other water is not added. At the connected restaurant and shop here, one should not miss the gourmet foods that are made with the Kaminoho local specialty product "yuzu citrus fruit"!



**Kaminoho Hot Spring Hohoemi no Yu**

☎+81-575-47-1022

My skin is feeling smooth after bathing!

The view from the large open-air bath looks like a scene in a Japanese painting.



Seems like good things will happen♪

- Here is the route.
- 10:30 Nichiryubuji Temple (Takasawa Kannon)
  - 11:30 Heisei Roadside Station shiitake garden
  - 12:30 Heisei Roadside Station
  - 14:30 Kaminoho Hot Spring Hohoemi no Yu

10:30  
"Kiyomizu veranda" in Mino  
Stroll at oldest historical temple in Gifu Prefecture



Upon ascending some stairs, one can pay one's respects at the main hall, which features a veranda-type structure. Here, one can gaze out at the rich natural setting, and enjoy the temple's old and unique ornaments.

The front part of the main hall has a veranda-type structure so looks similar to Kiyomizu-dera Temple in Kyoto, and thus this temple is sometimes referred to as "Mino Kiyomizu." There are many interesting elements to check out, such as a two-storied pagoda that has been designated as an Important Cultural Property of Japan.

**Nichiryubuji Temple (Takasawa Kannon)**

☎+81-575-49-2892

11:30  
Experience of harvesting fresh shiitake at shiitake garden next to roadside station

Adjacent to "Heisei Roadside Station," there is a garden of log-grown shiitake mushrooms, and here one should definitely try out the experience of harvesting mushrooms! The mushrooms have various characteristics and the sizes range from large to small. Freshly picked mushrooms have an exceptional flavor and aroma.

☎+81-575-49-3220



**Heisei Roadside Station**

☎+81-575-49-3797



\* Another recommended trip

Royal Red sightseeing train that runs along the clear-river Nagara River

**"Nagara Sightseeing Train" of Nagaragawa Railway**

This is a sightseeing train that made its debut in the spring of 2016. It is popular for its beautiful views of a mountain range along the route, and the stylish designs of the train cars. One can ride with the "View Plan" that can easily be enjoyed starting at Seki Station.

☎+81-575-46-8021  
(reservation center for "Nagara" sightseeing train)





## Guardian deity of Seki blacksmithing Culture handed down from migrants from metropolis

This shrine was started during the Kamakura period (in 1288) when the tutelary deity of "Kasugataisha Shrine" was divided and shared with this location for enshrinement by swordsmiths who had moved here from Yamato (currently Nara Prefecture). During the Muromachi period, a "Noh stage" was constructed here, and ritual performances of Noh were carried out. Noh costumes and Noh masks (Important Cultural Properties of Japan) of the Muromachi period can still be found here, and these are displayed to the general public during the "Cutlery Festival."



**Kasuga Shinto Shrine**  
☎+81-575-22-0570

## keyword 2 Swordsmithing of Seki

### Worshiping of great pioneer who brought swordsmithing to Seki

On the grounds of "Senju-in Temple," there is a stone monument for Motoshige, who is said to have brought the techniques of swordsmithing to this region. While there used to be a number of major schools of swordsmithing, only Seki City has continuously inherited the traditions of such schools until today, and has thus come to be called "Sword City (Tohto)." In order to sing the praises of the swordsmithing pioneer Motoshige, the "Commemorative Service for the Venerable Motoshige" is held on November 8 each year.

### Monument to the Venerable Motoshige

☎+81-575-22-3897  
(Senju-in Temple)



## Much-talked-about spot featuring Crowned Mahavairocana Buddha Statue with "Ayumu Goromaru pose" and walk through left-facing swastika-shaped ordination platform

The grounds of this temple are located at the foot of Mount Asakura, and a slight way up the mountain from here there is a bell tower where the bell can actually be rung. One can walk through the temple's ordination platform, which is the only such platform in Japan to be in the shape of a left-facing swastika, and one can purify one's mind and body by walking along a 49-meter path in the dark with only a rope serving as a guide. Apparently doing this provides the benefit of being guided to Buddha Amida and returning to paradise.



At the "Dainichi-do Hall" of this temple, there is a "Crowned Mahavairocana Buddha Statue" that became much talked about since its pose looks similar to that of the Japanese national rugby team player Ayumu Goromaru. Apparently the figure's hand gesture (mudra) is rare even nationwide.

### Seki Zenkoji Temple (Sokyuj Temple)

☎+81-575-22-2159



Top: The temple's main hall on the left is exactly the same as that of "Shinshu Zenkoji Temple" but one-fourth the size! At the "Great Buddha Hall" on the right, visitors can pray for safe childbirth. Bottom: "Seki Zenkoji Temple" is actually also a famous spot for autumn leaves. During the spring as well, the colors are beautifully transformed by cherry blossoms.

keyword

## 1 Enku Shonin

### Gentle smile of praying monk who continuously traveled throughout Japan making Buddhist statues

Enku Shonin was born in Mino Province (currently Gifu Prefecture) in 1632, and it is said that he became a monk at a young age and trained extensively at Mount Haku and Mount Ibuki. In accordance with the teachings of Shugendo, he continuously prayed for people's happiness by creating Buddhist statues throughout his life, and it is said that he made 120,000 wooden Buddhist statues during his lifetime. He would sometimes create deity and Buddha statues, waka poems, paintings, and so on for farmers, and leave these behind at various locations. The "Seki Enku Museum" displays numerous Buddhist statues of Enku Shonin that have been passed down within Seki City. Near to the museum, there are various ruins associated with Miroku-ji Temple where Enku spent his later years, and these include ruins and graves of the temple itself, as well as sacred burial sites and ruins of the ancient Mugi District government office. This is thus a spot where one can get a sense of Enku and the related ancient history firsthand. Also, at the "Seki Enku Horado Memorial," which has flourished as a home for deities since ancient times, a "Nandikeshvara" statue is on display that is said to be the last work of Enku.

The entrance is stylish and compact. Visitors should check this out, as well as the surrounding historical sites.



### Seki Enku Museum

☎+81-575-24-2255



### Seki Enku Horado Memorial

☎+81-581-58-2814

## Pondering enshrined figures and connections with the area

# Historical spots Unraveling Seki with three keywords

The people of Seki City have continuously protected traditions and spiritual strongholds that include temples packed with must-see elements, and facilities associated with "Enku" and swordsmithing, and learning about and studying these will surely enable one to feel closer with Seki. It is thus possible to unravel Seki of today by tracing its history.

keyword

## 3 Temples and shrines that are part of the lives of the local residents

### Sacred place of Shinto-Buddhist syncretism with fantastical and majestic atmosphere



There is a waterfall that flows through the trees and has a height of 7 meters. There is a Shinto gate here even though this is a Buddhist temple.

### Hasama Fudosen Temple

☎+81-575-22-7839



A cave at the temple is filled with countless glittering candles.



Long rows of Mizuko Jizo statues covered with moss have a fantastical appearance.

May 11 through  
October 15 each year

## Enjoying Seki's traditional and elegant ayu sweetfish fishing in close proximity

### Oze Cormorant Fishing

Designation as Important  
Intangible Cultural Property of Japan  
"Craft of Cormorant Fishing  
on the Nagara River"

"Oze Cormorant Fishing" is a traditional fishing method that has more than 1,000 years of history, and visitors can observe this from boats. Due to lighting with bonfire lights, there is a dreamlike atmosphere, and amid this, cormorant fishermen, who make calls of "ho hol", demonstrate fascinating rope-handling skills that are spectacular. Experiencing this as part of a package deal with a hotel or Japanese inn is recommended. During the summertime, a "hands-on boatman experience" is also offered. \*Advance inquiry required

☎+81-575-22-2506  
(Seki Yusen Office)



The multi-course meal starts at ¥3,300, and there is also a wonderfully extensive menu of a la carte items (¥670).



Collection of famous  
establishments  
one should visit

## Three gourmet foods that visitors must try in Seki!

# Blessings of clear river 1 Enjoying cuisine while pondering traditions

Late April through  
mid-November each year

Enjoying full course meal  
of fresh ayu sweetfish  
while listening to sound  
of babbling clear river

### Itadori River Horado Sightseeing Yana

What is attractive about this establishment is that fresh ayu sweetfish that has been caught at a fishing weir along the banks of the Itadori River can be enjoyed on the spot. Visitors are recommended to try the multi-course meal that enables one to enjoy the flavors of a variety of preparation styles for the fish, including salt-grilling, simmering in soy sauce, deep frying, and sashimi. During the summertime, visitors can go up onto the fishing weir and play in the water, and thus this spot also enjoys popularity as a fishing pond.

☎+81-581-58-2217



The ancient fishing method of using a "fishing weir" utilizes the habits of the ayu sweetfish. After restrictions are lifted in August, visitors can go up onto the fishing weir.



## Facility for "learning" and "experiencing" "SEKI HAMONO MUSEUM"

View map here /



Seki cutlery that features inherited traditions Spot where visitors can find their perfect cutlery

### Gifu Seki Cutlery Hall

This hall sells more than 2,000 items of "Seki cutlery," including kitchen knives, scissors, knives, nail clippers, and kitchen utensils, at discount prices. Its displaying and selling of around 370 kitchen knives are spectacular. Visitors will surely be able to find cutlery here that they will want to continue to use. The hall also offers a hands-on experience for sharpening kitchen knives (free of charge), and the sharpening of kitchen knives (fee based), and both of these services are popular.

+81-575-22-4941



### SEKITERRACE

This is a complex facility that integrates a tourist information center, multipurpose hall, cutlery hall, and so on, and has objectives that include developing industry and tourism within Seki City, and promoting exchanges among citizens.

+81-575-23-6726



### SEKI\*Hamomin

This is a character that calls for people's happiness, and whose name means "carving out a bright future and causing flowers to blossom." This character's hobby is taking walks in Seki in order to search for amazing features of the city.



### <Seki and cutlery>

During the Kamakura period, the swordsmithing pioneer Motoshige moved to this area, and started swordsmithing here. Swordsmiths soon began flocking to this region, which has ideal climate conditions that include high-quality soil for quenching, pine charcoal for furnaces, high-quality water, and water transport via the Nagara River and Tsubo River. The samurai exceedingly loved the swords of this region during the Sengoku period, and Seki City flourished as Japan's top location for the production of famous swords. The outstanding traditional techniques of this area have been handed down to the swordsmiths of today, and are still very much alive within the modern cutlery industry. Even today, Seki is Japan's top location for the production of cutlery, and cutlery products of Seki are exported to countries worldwide.

Collection of cutlery-related facilities within radius of 100 meters!

### Exploring Seki cutlery culture

Kasuga Shinto Shrine (→ introduced on page 4) ▶ Seki Traditional Swordsmith Museum ▶ No-shu Sekisho Rest House ▶ SEKITERRACE & Gifu Seki Cutlery Hall ▶ FEATHER Museum (→ introduced on page 2)

Pioneering store that directly sells cutlery of Seki Long-established cutlery shop established in 1938 and handed down from previous generations

### Cutler SANSYU

This is a long-established cutlery shop that manufactures and sells products of its own brand, and displays and directly sells items centering on Seki-made cutlery. It also sharpens and repairs cutlery.



+81-575-28-5147

This is a long-established cutlery store that receives visits from large numbers of tourists who are seeking works of swordsmithing that have been made with outstanding traditional techniques inherited from the past. The store offers an extensive lineup of products with a focus on quality and applications that range from household to professional. The store has opened the "SEKI HAMONO MUSEUM" in order to go beyond selling products, and provide information on the people and experiences behind the products. This is a sightseeing spot that is popular even among travelers from overseas.



One of Japan's largest showrooms of knives where visitors can make selections after handling the actual products

### Yamahide, The World Knife Showroom

This showroom boasts an abundant lineup of products that consists of more than 3,000 knives from around the world. It is an authorized distributor that imports items directly from manufacturers, so the quality of items is guaranteed. Founded more than 80 years ago, this is a shop that knows everything there is to know about the attractive features of knives.

+81-575-24-5000



The highly durable "Ember" for ¥23,100 is a bushcraft knife that is the most popular camping knife, and this item makes it possible to split and shave off wood, and start a fire with a single tool. Knives have many excellent features that one can only learn about through actually handling them, and thus showrooms are the only place where one can directly learn about the "attractiveness of knives." Visitors are encouraged to take time to search for their perfect knife while having fun.



Huge quantity of items on massive salesfloor Store specializing in domestically-produced cutlery, adjacent to Seki IC

### Seki Hamono Center Headquarters

This is a specialty shop that boasts an impressive lineup of products in terms of both variety and quantity, and a large salesfloor of carefully-selected cutlery including items that are rare even nationwide. The shop holds study meetings on how to properly sharpen cutlery in order to pass down this wisdom for people's lives.

+81-575-21-0556



The shop offers an extensive lineup of affordably-priced innovative products. These include the "Nail+ (Green)" nail clipper, which can be used simply by placing it on a table and pushing down on it, the "Namikko II (Orange)" scissors, which can cut wavy edges for papercrafts, and the "Zagukko" specialized cutter that makes crafting cardboard easy.



"Sekiden no Bi" scissors created from unshakable traditions Unique scissors that make perfect souvenirs

### Nikken Cutlery Co., Ltd.

"Nikken Cutlery," which was established in Seki City more than 70 years ago, is especially strong when it comes to scissors that feature curves. The company's "Japanese Sword Scissors," which are a hot item among history enthusiasts, won the Grand Prize in the "Best Japanese Souvenir Contest of 2016!"

+81-575-24-0161



The scissors are based on the motif of "Japanese swords," which were the starting point for cutlery in Seki, and they feature the curvaceous shape of such swords. These products have a level of perfection that makes them good enough for decorations, yet can cut very well so are also practical. Many variations of these scissors, which are a must for collectors, are offered, and these include an Oda Nobunaga model and a Tokugawa Ieyasu model. These items can be purchased at the "Gifu Seki Cutlery Hall." Japanese Sword Scissors: ¥2,750

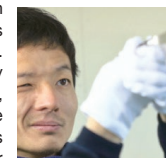


Cutlery manufacturer that has three brands Focus on products brimming with originality

### MARUSHO INDUSTRY Co., Ltd.

This company has three brands for scissors, knives, and kitchen knives, and offers its products both within Japan and worldwide. Visitors can take close-proximity tours of production sites, and classes are held on the sharpening of kitchen knives (reservation required). Tour participants can also purchase products on the spot.

+81-575-22-0259



"Damascus knives," which are loved worldwide, are characterized by sharpness and fantastical patterns. The "ZANMAI" series, which has been independently designed by "MARUSHO INDUSTRY" and features both cutting-edge machining technologies and traditional processing performed by hand, has been garnering attention even overseas. From the top: ZANMAI Classic Pro Damascus Flame Santoku 180 mm for ¥22,000, and 110 mm petty for ¥17,050



## Unbreakable, unbendable, sharp Incorporating cutlery of Seki into daily life

The cutlery of Seki is well-known throughout the world. Today Seki offers a variety of products such as kitchen knives and scissors. Here in Seki, one can see, touch, and enjoy traditional techniques that have been handed down since the Kamakura period.

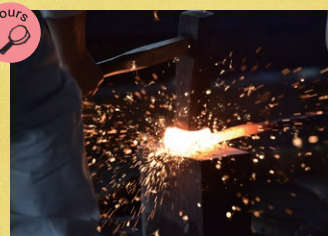
Must-visit spot that provides information on the techniques of Seki blacksmithing for the people of today



### Seki Traditional Swordsmith Museum

This is a museum that provides information on the traditional techniques of Seki blacksmithing. Information on the history of Seki blacksmithing and so on is provided through videos, materials, and displays. The museum exhibits Japanese swords, including important ones such as the Kanemoto and Kanesada, and materials related to the manufacturing processes of such swords. Also, rows of diverse cutlery products are shown, such as customized knives.

+81-575-23-3825



An impressive demonstration of ancient Japanese sword forging is provided to the public once a month. The starting times are 10:30 a.m. and 1:00 p.m. ("Excluding periods of Cutlery Festival and New Year's ceremony")



Getting in touch with history of cutlery

Praising craftsmanship still alive today Learning about culture through Japanese swords and iaido



iaido is a martial art related to swordsmanship that develops the mind and body, and it has many enthusiasts even overseas. If one is lucky, one can receive instruction on iaido from President Igarashi, who gently teaches elements such as posture. Furthermore, one can learn about basic knowledge regarding Japanese swords and how to handle them.

### Nosyudo Limited

This is a specialty shop that exhibits the actual process of sword-making, and repairs & sells items such as swords, crafts related to real swords, and iaito swords. This shop is visited by large numbers of sword enthusiasts both from Japan and overseas. Persons who wish to deepen their knowledge regarding Japanese swords should definitely visit this shop.

+81-575-22-2397



Museum directly operated by "G.SAKAI" Landmark of huge knife that is in Guinness Book!



### Knife Museum

The landmark for finding this museum is a large "Gulliver Special" lock-blade knife that is on display outside. Inside this museum, which looks like a Canadian-style log house, various knives are shown, and there is also a connected showroom.

+81-575-24-2132



The knife in the display case is the largest of its kind in the world, with a total length of 5.1 meters and weight of 600 kg. The inside of the museum features rows of rare items that are the best selections from 30 countries. The museum also offers a class on making knives using a specialized kit.

Getting in touch with power of cutlery