



People I would like you to meet in Ono! Things I want you to do in Ono!

# 大野で会えてほしい人! 体験食してほしいこと!



Downtown area

About 20 minutes by car from  
Villa Onoya main building

## 01 Akeshi Nomura



### Soy Sauce Making Experience

You can experience making your own original soy sauce at the oldest store in Ono City.  
The sixth president, Mr. Nomura, with his kind smile, is the creator of Ono City's soul food, soy sauce katsudon (pork cutlet).  
Thanks to Mr. Nomura, you can enjoy delicious shoyu katsudon in Ono City.



You can now create  
your own personal soy sauce!

### Nomura Soy Sauce Company

10-1 Hiyoshi-cho, Ono City  
☎: 0779-66-2072  
💰: 2,000 yen per person  
⌚: about 1 hour  
More than 2 people can participate.  
Please apply at least one week in advance.

Note: During peak season, we may not be able to accept reservations, so please call ahead to confirm.

Reservations  
can also be  
made through  
our website. ▶▶▶



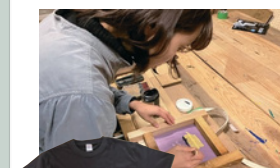
## 02 Yuki Kimura



Cheering for  
Your Faves!

### Silkscreen and tinplate badge making experience

You can make your original T-shirts, tote bags, badges, etc.  
If you are not confident about your design, Ms. Kimura and other Yokomachi Studio members will help you.  
Why don't you make your own DIY goods without buying them?



Draw it!  
Press it!

### Kansai University Yokomachi Studio

Hiyosicho, Ono-city  
✉: @onoyokomachistudio  
✉: yokomachi.hensyub@gmail.com  
💰: From 3,000 yen per person  
⌚: 2 hours  
Number of participants: at least 2 people  
Reservations can be made up to one week prior the day of the workshop.

Note: Please contact the Yokomachi editorial office, which operates the studio, in advance if you wish to experience the studio. We will determine the date confirming your request and the availability of the studio members.

Reservations  
via Instagram ▶▶▶



## 03 Toshio Kaito



### Indigo Dyeing Experience and Factory Tour

You can dye tenugui (hand towels) and other items with indigo produced by Mr. Kaito who has 40 years of experience in indigo dyeing.  
He welcomes you with a warm smile and happily shows you his creations, all of which are delicate and beautiful and reflect Mr. Kaito's love for his craft.  
And above all, his indigo-dyed hands are so cool.



### Aizome Studio ( indigo dyeing studio)

16-14 Takasago-cho, Ono-city  
💰: 2000 yen per person  
⌚: 1 to 2 hours  
Number of participants: 1 to 5 people, but children must be at least 6 years old.  
Registration 1 week in advance

Note: An overnight stay plan with experience is available.  
Depending on the season, the indigo dyeing experience may be difficult and only a factory tour is available.

For reservations,  
please use the Villa  
MIZUMORINOSUMIKA  
ONOA reservation form.

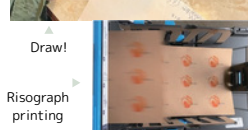


## 04 Hibiki Yamamoto



### Business card making experience

You can create your own business cards from your own freshly drawn letters and illustrations.  
You can choose the color, print it out, and make it look pretty.  
It is Mr. Yamamoto who makes you feel that it is fun to create things with your hands! If you have a chance to visit, please contact us.



### Ono Printing and Editing Office MINATO

2-9 Moto-machi, Ono-city  
✉: @minato\_printingstudio  
💰: 2000 yen per person  
⌚: 1 hour  
Participants: 1 to 5 people  
Reservation: 1 week in advance  
Please note that we may not be able to accept your reservation due to our irregular holidays.

Reservations  
via Instagram ▶▶▶

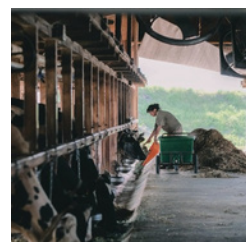


## 05 Kaito Kimura Ayaka Kimura



### Come feed the cows at Kimura Farm

Through this experience, you will learn about the work of two women in the field.  
You will learn a part of the work of dairy farming.  
It's fun to see how they live their lives!  
I'm sure this event will change your mind about dairy food like milk.



You can also see  
pictures  
of Ayaka's work  
on a dairy farm.

### Kimura Farm

102-1 Shimoasojima, Ono-city  
✉: @kimurafarm\_fukui  
💰: 500 yen per group  
Number of participants 1 to 6  
Children must be accompanied by an adult.  
Reservations must be made by one week prior to the event by e-mail

Note: Due to the prevention of infection among the cows, those who have traveled abroad within 2 weeks prior to this event will not be able to participate in.

Reservations: Please make  
reservations by e-mail.▼▼  
✉ kimurafarm.work@gmail.com

## 06 Michiyo Yamamura



### Shippo-yaki (ware) experience

You can make your own accessory and brooch with instructions from Ms.Yamamura of the Shippo ware artist.  
You can choose any color you like, baking it in a kiln at a temperature of 800 degrees, and take it out of the kiln.  
You will be fascinated by the way the warm reddish-brown color will turn into a bright mysterious color as it gets coole.



Original  
dinosaur !

Glossy !

### sippo ware factory SORA

28-20-1kakigasima,ono-city  
✉: @yamamuraamichiyo  
💰: from 2200 yen  
⌚: 1.5 hours  
Number of participants 2 or more  
Reservations: 1 week in advance  
(The time and cost will vary depending on the work to be made.)

Reservations  
via Instagram ▶▶▶



starry sky area

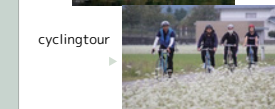
About 23 minutes by car from  
the main building of villa Onoya

## 07 Hitoshi Sakamoto Michiko Sakamoto



### Nature activity Tour and programing experience

You can enjoy activities that make the most of nature, such as kayaking, cycling, and snowshoes-walking.  
Join us to find something exciting in the nature with these two who love to play in the forest and the river.



### Norm Natural Environment & Education Office

Ono City Minami Rokuroshi 169-124  
☎: 0779-67-1117  
💰: from 3300 yen  
⌚: longer than 2 hours  
Number of participants: at least 2 people  
Reservations must be made at least one week in advance.  
Some activities may be held in other locations.

For more ▶▶▶  
information,  
please visit our  
homepage.

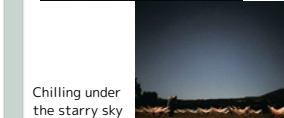


## 08 Keigo Nakamura



### Lying in hammock under the stars

This is a luxurious experience where you can observe the stars in the vast, unobstructed sky while lying in a hammock.  
Mr. Nakamura, who has a gentle and suggestive smile is a person who has been making various plans and activities to share the stars of Ono city with more people.  
We can feel his passionate attitude towards his work.



### Milk workshop OKUETIZEN

Ono city minami Rokuroshi 169 Aza higashi Ue- tanino  
☎: 0779-67-1166  
💰: 2200 yen per person  
⌚: 1 to 1.5 hours or less  
The number of people needed for application From 1 person to more  
Reservations must be made by one week prior to the start of the event

Note: Available from April to early November  
If the total number of applicants does not reach 10, the application will be cancelled.

Please make your  
reservation through  
the home page. ▶▶▶

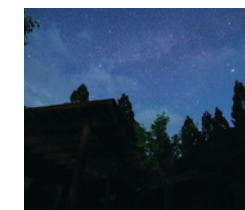


## 09 Tsuneo Hashimoto



### Starry sky guide at MIZUMORINOSUMIKA OONOYA

You can listen to a starlit sky guide by an expert while observing the starlit sky seen from the villa.  
Mr. Hashimoto, who is a starry sky guide, is a tenured member of the Starry Sky Association and has been a member of the Association for 10 years.  
Some people say that it is thanks to Mr. Hashimoto that Ono city was certified as starry sky protected area by Japanese government.!



The view of the stars from  
MIZUMORINOSUMIKA OONOYA

### Starry sky seen from MIZUMORINOSUMIKA OONOYA

💰: 15,000 yen per one group  
⌚: about 1 hour  
The number of participants: at least 2 people  
Reservation 1 week in advance

Note: Reservations are accepted from May to the end of October.  
The participants are limited to those that stay at the villa.  
In case of bad weather, we will give you a guide of stars inside the villa using projector or something like that. Once in a while the guide may be other than Mr. Hashimoto.

For reservations,  
please visit the  
MIZUMORINOSUMIKA  
homepage. ▶▶▶



Other people to see.  
More people whom  
we would like you  
to meet here in Ono



An old-fashioned coffee shop.  
Emi welcomes you with a friendly smile, asking "Where do you come from?", and her husband brings you a glass of water.  
You will be happy to chat with Emi while drinking delicious coffee.  
Emi is interested in fashion, so you can see how she looks well in her nice clothes.

### Cafe Emi

☎ 4-16, Moto-machi, Ono city  
⌚ Temporarily closed  
⌚ from 8:00 to 15:30



### OkimuraKorindo Cake shop

Okimura Korindo Cake Shop has been in business for 100 years. The cakes lined up in the showcase make you want to buy all of them because they are inexpensive enough to do so. Believe it or not every cake costs only 100 yen including taxes.  
The woman who greets you in the form of an apron is very friendly and she will fill your cake box with her gentle voice and smile and beautifully pack the cakes you buy into the box, too.

☎ 10 meirincho Ono city  
☎ 0779-66-2608  
⌚ The store's holiday is not fixed.  
⌚ from 8:00 to 19:00



### Nishoku (Bento shop)

You can buy a colorful and nutritious bento here. A variety of seasonal foods are available.  
Two managers really look like sisters and when talking with them, the tempo of the conversation and the dialogue are unique and enjoyable.  
Please come and try the bento full of happiness that they make.

☎ 5-18, Hiyosichio Ono city  
☎ 0779-66-2029  
⌚ Closed on Wednesdays  
⌚ @nishoku\_ono  
For more information,  
please visit our website.



### Kameyamayu (public bath)

A public bathhouse in the town where water comes from underground and traditionally firewoods and sawdusts are used to heat up the water.  
The hot water and the chatter of the members are a big treat!  
The friendly and welcoming voice for the first-time visitors will warm your heart and make you feel as if you were a native of ono city.

☎ 7-18 Shiro-machi, Ono-city  
☎ 0779-66-4959  
⌚ Monday, Thursday and Saturday  
⌚ from 15:00 to 20:00  
Confirmation is required.





I will tell you about the **people** and how people **live** in Ono!



Beautiful mountains, clean and delicious water make you feel four seasons  
Delicious food comes from clean water  
Ono has many attractions that we want you to know about.

In addition to this, what I really want you to know most is **the people**.

I want you to meet the people of Ono, who have a heart of unity, and feel the four seasons, the distance between people, and the dialect.

"Let's come to Ono to meet that person again. "Let's come here to stay during different season next time!"

I would be so happy if I could inspire you to come and stay in Ono again and again

Your guide

**Nao**

I have lived in Ono for 1 year.  
Born in Hyogo Prefecture  
Special skills: Discovering the wonderful things about Ono.

Come to Ono and see us !

Ōno ni ainikine!

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Planning and Publishing  
**Yokota Real Estate Co., Ltd**  
3-18-9 Kasuga, Ōno City  
☎ 0779-66-3310

Production Design / Editing  
Illustration Photography  
Hibiki Yamamoto  
Yuki Kimura  
Kei Kuwabara



spring

Foraging for wild plants in the mountains  
Let's make tempura and eat it!



summer

During Obon, the lively Ōno Castle Festival fills the night with music and dancing, dancing, dancing!



fall

Soba fields as far as the eye can see —  
stunning view, but the smell's a bit... special.



winter

On a sunny day, the snowy landscape gleams so brightly. The line between the sky and the mountains begins to blur.

A Springtime Classic!

Good smells from  
all over town



Barbecues in yards and garages are a springtime classic in Ono during the warmer months!  
Walking through town from one place to another, you will encounter a delicious smell and lively voices. Gathering together with friends and family, we grill delicious meat and enjoy spring to the fullest.

What is" Hagesyo"  
mackerel?



Since the Edo period, there has been a custom in Ono to eat a whole roasted mackerel on the 11th day counting from the summer solstice. We call this special day "Hagesyo" in Japanese language. Mackerels that are grilled to a golden brown are lined up in front of supermarkets, fish shops and even restaurants all around city.

Summer scenery

Tasty food found in fall

What? Eating soba  
with just water?



Try having soba noodle made of newly harvested buckwheat flour in fall with just water instead of having with soup.  
The aroma and real taste of the soba will spread throughout your nose and tongue. This is because Ono has the clean, tasty spring water and buckwheat flour.

Let's eat Detch-yokan  
while sitting at  
kotatsu.



Let's eat Detch-yokan while sitting at a kotatsu.  
Detch-yokan is a kind of sweet bean jelly called mizu-yokan that is popular in Fukui.  
They are only sold in stores during winter time, so when we see the banner of detch-yokan in the front of the stores, we know that winter has come!  
How about sitting at a kotatsu together, eating Detch -Yokan, and drinking sake made in Ono ?

A winter tradition in Ono

Recommended Foods  
in spring



Yasukawa Farm's Arashima Pork

Sweet and lightly fatty brand pork  
from Ono City

Hoshiyama's Tonchan

Edible internal organs  
of pork and beef  
seasoned with miso,  
soy beans paste



Tanaka Butcher's  
Wakasa Beef

Fukui Prefecture's  
brand beef with tender,  
melt-in-your-mouth meat

Recommended Foods  
in summer



Anama sweet corns

It is sweet that it is loved  
by both adults and children.



CICCI's Gelato

Unusual gelato, using  
ono's ingrediens such  
as soy sauce and  
tomatoes, is highly  
recommended!!



Ayu(sweetfish)  
caught in Ono

Grilled one with salt  
is recommended

Recommended Foods  
in fall



Kuzuryu-maitake Mushrooms

They have a strong  
umami taste and are  
very tasty as tempura!

Kyuchan's Soba  
with grated radish

Handmade Soba with a  
simple yet delicious broth!



Kamisyo's Taro

Simmered taros with shoyu  
(soy source) made in Ono or  
fried taros are the best.



Recommended Foods  
in winter

Soy sauce from  
Nomura Shoyu factory



Sake from  
Nambu Sake Brewery.



Brewing in Ōno

Ōno's tasty treasures come from its clean  
water, rich nature, and the care of its people.

Minokiya's  
strawberry rice cake

A delicious balance of sweet and  
sour strawberries and sweet red  
bean paste,  
an exceptional delicacy only  
available in winter and spring time !

