

Cross Hotel Kyoto is conveniently situated just south of Kawaramachi Sanjō on Ryōma Street, with the Kawaramachi Street shopping district on its west side and the picturesque Takase River and Kiyamachi Street on its east side. Close to the dining establishments of Pontocho Alley and only 9-minutes' walk to the historical Gion precinct, it's the ideal location from which to explore the ancient capital of Kyoto.



Sake is officially classified based on specifications such as the rice polishing ratio and amount of added alcohol, but these are not the only things that affect the taste; the time of year pasteurization took place, how long the brew is matured, and other factors also make a big difference. In addition, different types of sake are more suited than others to being warmed to certain temperatures. For example, Junmaishu is better for atsukan (about 50 degrees C) than daiginjo or junmai daiginjo. Part of the fun of sake is discovering your favorite label and style of drinking.

may vary according to region.

Approx. Tobikirikan 55°c (very hot)

Atsukan

Nurukan

Hinatakan

aito Shuzo

Tamanohikari

Major Breweries *Tamanohikari

Shuzo

Shuzo

Heiwa Shuzo

Keicho

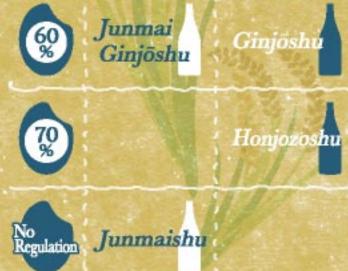
45°C Jokan (slightly hot)

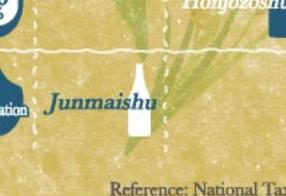
40°C (warm)



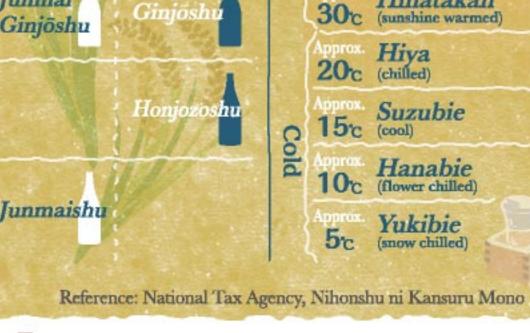
rice, kōji,

manufacturing method or other factors. Honjōzōsk











Major Breweries

Shuzo Major Breweries

Major Breweries

Momo no Shizuku













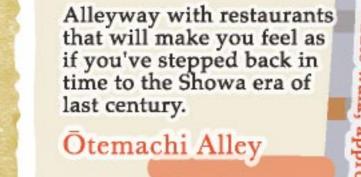
The guardian deity of Fushimi: Points of interest include the entrance gate relocated here from Fushimi Castle and the dry garden built in tribute to





Taiyaki fish-shaped cakes with thin skin. As well as the traditional bean paste variety, the bacon and egg filling is popular.





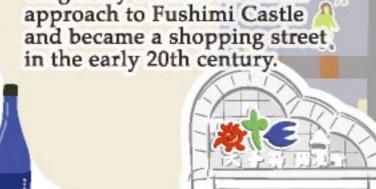


Wheel cakes, crepes cold candy drink, ice pops and more. Popular with local Hitohadakan sweet-toothed students. 35c (body temperature)



Fushimi Karaageya Jumbo-sized pieces of deep-fried chicken entirely home-made, even the marinade and sauce. Delicious hot or cold.

Originally built as the main approach to Fushimi Castle











Hori River

Site of Fushimi Magistrate Office The Aizu Clan andt Shinsengumi holed up here during the Battle of Toba-Fushimi and fled after being fired on by the Satsuma Army

which was based at Gokonomiya Shrine.

Daichū Ramen noodles in soup with aichū's unique taste that comes rom simmering pork and chicken bones for 24 hours.

A favorite with locals.

Route 24

Young Leaf

Nomikuidōjō

stewed pig's feet so tender they pull

Station

Takoyaki octopus dumplings, taiyaki

fish-shaped cakes, yakisoba noodles,

okonomiyaki pancakes, soft-serve ice

cream and more. A local mainstay for

pickles. Their popular

Ginjo Shubo Aburacho

sake. Some 80-90 ginjoshu and

daiginjō sake labels and more

from 18 breweries available to

96566

The place to buy Fushimi

Fushimi Sake Village

Feast on sake from 17 breweries and

dishes from 8 specialty restaurants.

Takoyaki octopus dumplings and okonomiyaki pancakes.

Sake and single-dish food offered at the counter inside

Kintetsu Momoyama Shopping Street

onke Surugaya Zenemon Japanese confectionary shop established in 1461. Famous for red yōkan sweet-bean jelly that was acclaimed by feudal lord Toyotomi Hideyoshi.

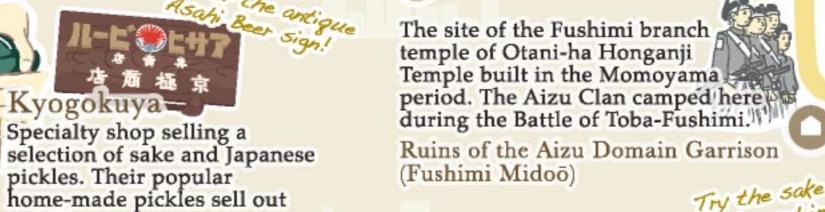
> Kimi to Shiromi Sister establishment of Cotelette serving pancakes, custard free-range eggs from Kyoto.

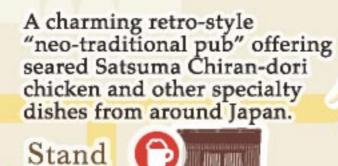


Bullet marks

from the Battle







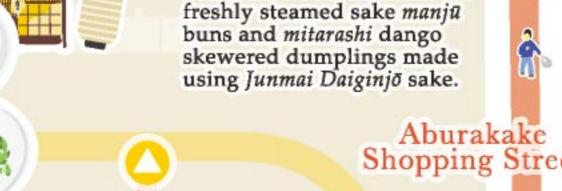
Founded in 1921. The specialty is

with white bean paste filling.

rugby-ball-shaped "melon bread'

Sasakipan





Fushimi Kagura



Alleyway with eateries including French and Japanese restaurants, izakaya, and a dining bar. The torii-style gates make it a great photo spot.

Pizzeria Napoletana Fushimi Sake Shop

Sancho Salad Shop

Western food in a relaxed atmosphere. The 100-year-old

building was once a brewery.

Cotelette

Western cuisine by a

the French Ambassa

dor's Wife's Special

Prize in a national cooking contest.

celebrated chef awarded

Authentic pizza baked

in a wood-fired oven.

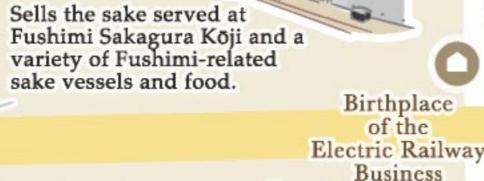
The lunch set with

choice of salad and

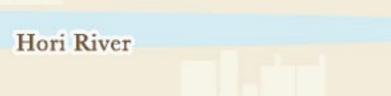
drink is good value.

Torisei

renovated brewery.



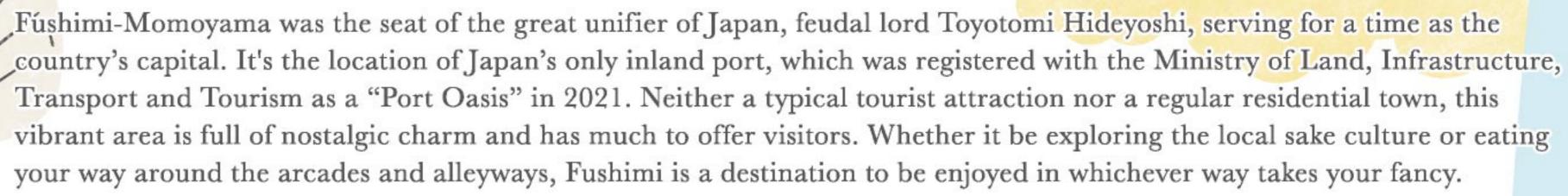




Higashitakase River

The Cross Experience concierge/Map.T Concierge paper for walking in the city of Kyoto today. FUSHIMI MOMOYAMA FROM CROSS HOTEL KYOTO

Cultural Experiences at Japan's Only River Port Town



(According to PR pamphlet by the Ministry of Land, Infrastructure, Transport and Tourism, Kyoto Fushimi Ward Office, and Ports of Kyoto Prefecture, 23 April, 2021)



kurabito Japanese cuisine and sake in a renovated early-1900s brewery. The house specialty is hotpot made with a whole bottle of daiginjō sake.



BAKUMATSUwatch Kizakura's TV commercials from over the years. There's also an exhibit about the mythical kappa river sprite. AREA

townhouse-style shops. Enjoy the late 19th-century atmosphere. Ryōmadori Shopping Street A 2-minute walk, approx. 230 steps

Shopping street with traditional Kyoto

HOUSE Homemade raw amazake fermented rice drinks with no alcohol or sugar. Easy to drink even if you've never had amazake before.

Sakura Delicious skewered foods grilled with olive oil. Serves Fushimi sake as well.

Fushimi is so blessed with clear spring water that it was originally known as "Fushimizu", meaning

Mikamiya Shrine is one—that have been key to the proliferation of the sake industry here over the

centuries. Fushimi sake's renown spread throughout the country in the Edo-period (1603-1867) as

the result of a system that required feudal lords to spend time in Edo (present-day Tokyo) attending

the Shogun. Those coming from the western Japan would stop in Fushimi to prepare their proces-

demand for sake, and a large number of brewers estrablished themselves here.

sions before going on to Edo. As the flow of people and goods through Fushimi increased, so did the

"underground water". Even today, there are water sources around the town-Gokōzui spring at

Uji River Branch

Site of Fushimikuchi Battlefield

Statue of Ryoma

A 3-minute walk,

approx. 345 steps

Chūshojima Yanagichō

Shopping Street

(1603-1867). Cruises run from late

March through to early December.

Chokenji Temple

The only temple in Kyoto with Benzaiten,

The Akasui spring water

the goddess of elegance, as its principal deity.

ushimi Tour boat 🦯

The area of heaviest damage the Battle of Toba-Fushimi in which Shogunate and Shinsengumi forces were defeated and fled to Yodo.

A 3-minute walk,

approx. 345 steps

Fushimi Port Square Located next to Misu Lock Gate, a key structure in the region's water transportation. There's a museum here as well.

Serving the "town of water" Fushimi, Fushimi Port is Japan's only inland river port. It was officially registered as a "Port Oasis" with the Ministry of Land, Infrastructure, Transport and Tourism in April 2021.

(According to PR pamphlet by the Ministry of Land, Infrastructure, Transport and Tourism, Kyoto Fushimi Ward Office, and Port of Kyoto Prefecture, 23 April, 2021)

Fushimi

Station on the

Syoto highway and

distribution hub

Fushimi had long flourished because of its

strategic location, but it became even more

important after Toyotomi Hideyoshi built a

castle here and established a highway and

water transportation system. He diverted

dikes to connect it to the Yodo River, thus

enabling water transportation between

Fushimi and Osaka. Located on the

route from the east into Kyoto, Fushimi

became a distribution hub for Kyoto and

Osaka. Tokugawa Ieyasu, who was next to

established a shogunate in this area after

Hideyoshi, also recognized the importance

of Fushimi and built the first mint in Japan

here. He excavated the Takase River, thus

connecting Kyoto, Fushimi, and Osaka

with a single waterway and making Fushimi

the largest river port in Japan.

