

a village

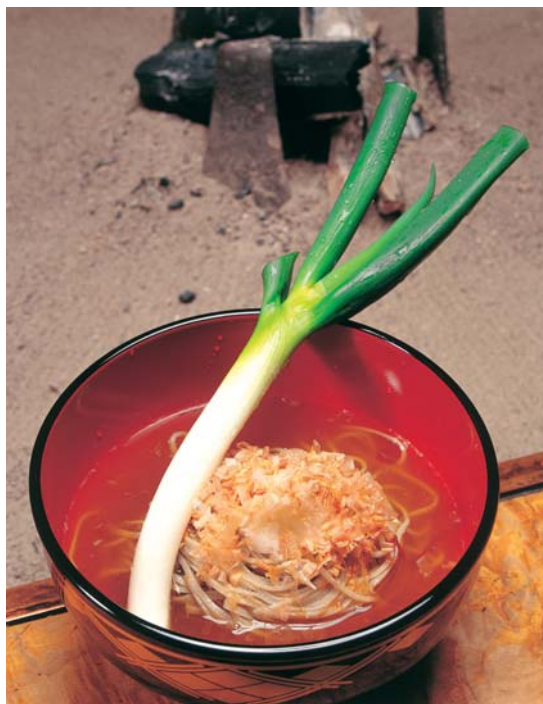


Misawaya

It's tradition to feast a guest on soba and rice cake in Ouchi-Juku.



Work of Mother



It impressed the feudal lord and made him say,
 “This soba represents the height of delicacy.”

Takato Soba

The lord of Aizu spent his early years in the
 dominion of the Shinshu-Takato clan.

(Present day Nagoya prefecture)

He was titled the lord of Aizu in 1643. This
 grated-radish soba has been aptly named in
 connection with his early years, “Takato-soba.”

In Misawaya, guests will be given a pair of
 leeks (instead of chopsticks) for eating the
 Takato-soba to add an extra flavor.



Momohime

“Momohime” is an original Japanese Sake.

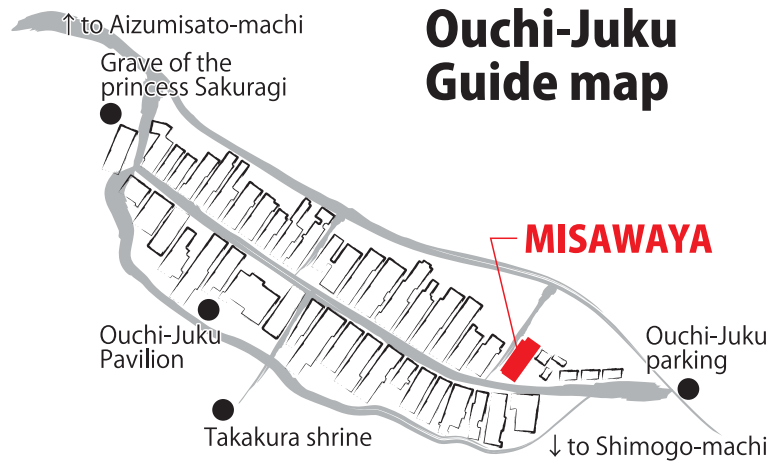
Momohime is infused with a rich, fruity flavor.

Made from the underground water running
 under the Ouchi-Juku Misawaya.

This bottle of sake was kept in snow for 100
 days then kept refrigerated between 5℃ and
 10℃.

Please drink Chilled.





Preservation Districts for Groups of Historic Buildings

Ouchi-Juku

Ouchi-Juku was once called “Minamiyama Okurairi” in the Edo period. It was put under the direct control of the central government (Bakufu) and flourished as a significant lodging town for travelers on the Aizu Nishi Kaido (Aizu-western) road that linked Tohoku to Edo (Tokyo) via Nikko.

The original houses and streets of Ouchi-Juku have been preserved as about 40 houses with thatched roofs that still stand in a row by the street today.

On April 18th, 1981, Ouchi-Juku was nominated for “Preservation Districts for Groups of Historic Buildings”.

The atmosphere of Ouchi-Juku recalls something of our heritage and the days of lore.





History of Ouchi-Juku

In 1647, Ouchi-Juku was established by Masayuki Hoshina, lord of the Aizu Domain, as a highway maintenance center. After enjoying prosperity for 238 years, the highway was disused and the town declined for about 100 years.

After falling behind modern times, the village gained new hope in 1967.

<http://www.misawaya.jp>