

# Mikuni Fireworks Festival

みくにはなびたいかい

# 三國花火

The Mikuni Fireworks Festival was  
originally organized  
by Keifuku Electric Railroad.

Thereafter, the event continued to be held under the joint leadership of Keifuku Electric Railroad and the Mikuni Chamber of Commerce until Showa 42 (1967). However, in Showa 43 (1968), due to the construction of oil storage tanks near what is now 'Yuaport,' the festival was suspended because of the risk of explosion from potential ignition. The suspension lasted until Showa 55 (1980). After the oil tanks were removed in Showa 56 (1981), the festival was revived in the form of an executive committee composed of civilian volunteers. This year marks the 43rd edition of the event.



# Mikuni Fireworks Festival

## 2 nights 3 days

ONE

ITINERARY MAP

TWO

ITINERARY OVERVIEW

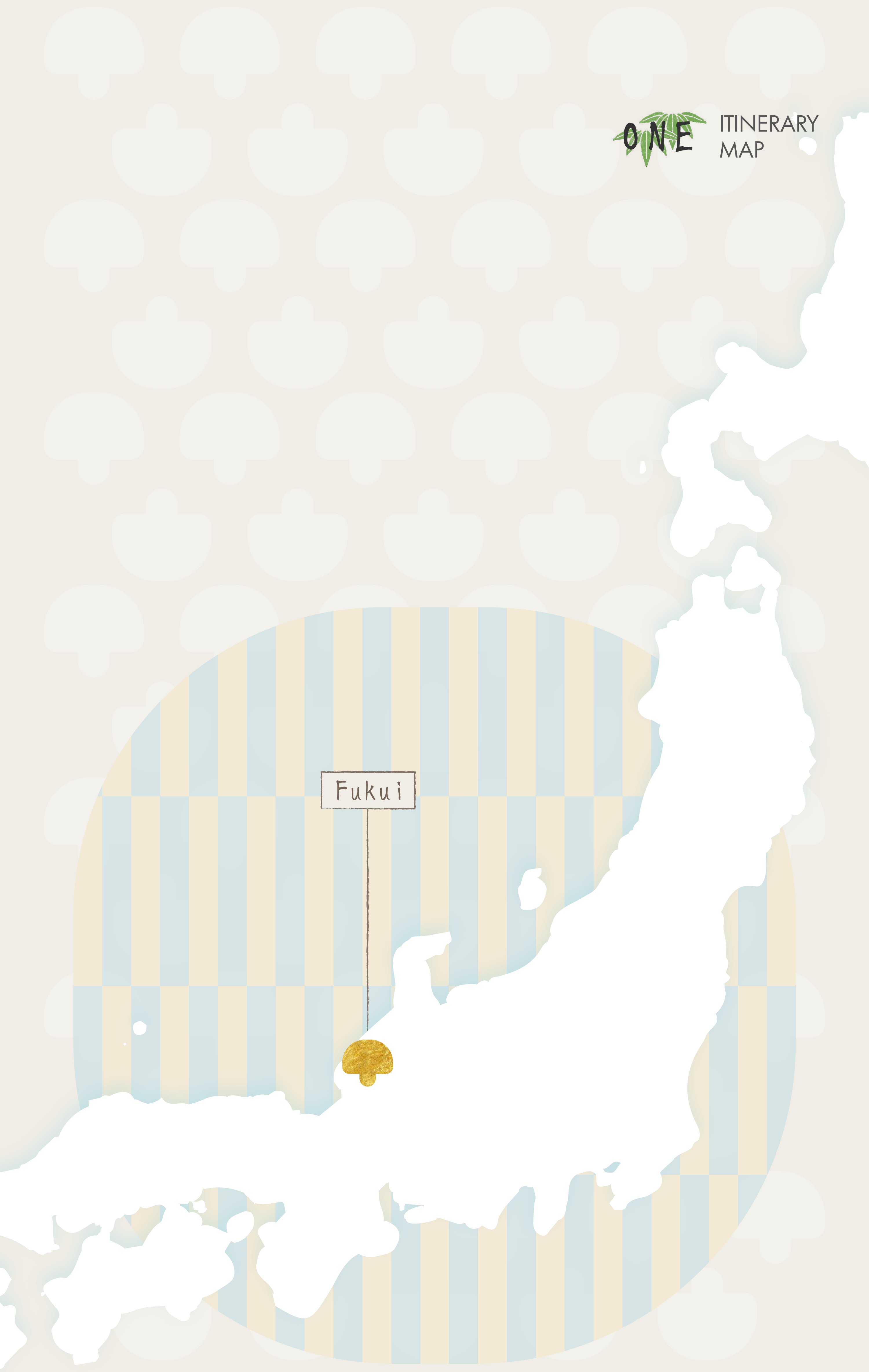


THREE

INTRODUCTION  
TO ATTRACTIONS



ITINERARY  
MAP



JAPAN HOKUROKU

# ITINERARY OVERVIEW

Mikuni Fireworks Festival  
~ 2 n i g h t s 3 d a y s ~

## 8.11

DAY  
01

- 「 出 发 」 Tokyo → Awara Onsen  
Shinkansen Kagayaki (Kagayaki Express)  
「 10:22 - 13:13 」
- 「 14:30 」 Tojinbo Cliffs — enjoy the stunning views of the Sea of Japan
- 「 15:30 」 【Hotel】 Check-in at BOU YOU ROU Hotel
- 「 17:00 」 【Dinner】 Luxurious seafood feast at BOU YOU ROU
- 「 19:30 」 Enjoy the fireworks display from the VIP terrace seats at the hotel, or take a five-minute walk to the sponsored spectator seats on the beach.

## 8.12

DAY  
02

- 「 10:30 」 A VIP guided tour by monks at Eiheiiji Temple the Zen temple cherished by Steve Jobs.
- 「 12:00 」 【Lunch】 Soba Noodles
- 「 14:00 」 Visit the Knife Workshop Favored by Noma's Head Chef  
【Japanese Craftsmen Takamura Blades Tour】
- 「 18:00 」 【Dinner】 Luxurious seafood feast at BOU YOU ROU

## 8.13

DAY  
03

- 「 11:00 」 VIP Private Tour of the Exclusive Sake Cellar at Kokuryu Sake Brewery
- 「 12:00 」 【Dinner】 Japanese Cuisine EN  
Kokuryu Exclusive Sake Pairing Dinner
- 「 15:00 」 Head to Fukui Station.
- 「 16:22 」 Awara Onsen → Tokyo  
Shinkansen Kagayaki (Kagayaki Express)  
「 16:22 - 19:20 」



# INTRODUCTION TO ATTRACTIONS



# Mikuni Fireworks Festival

## Types of Fireworks



Size 20 Firework Shell · Two-shaku Shell

Size 10 Firework Shell · One-shaku Shell

Size 7 Firework Shell | Size 5 Firework Shell

Size 4 Firework Shell | Size 3 Firework Shell

Mechanical Fireworks



## Aquatic Fireworks

From Size 4 Firework Shell  
to Size 20 Firework Shell



## Music-synchronized constellation fireworks



## Diagonal Rapid-Fire Fireworks

# Aquatic Fireworks

## Mikuni Fireworks Festival

***The highlight of the Mikuni Fireworks Festival is undoubtedly the underwater fireworks.***

At the Mikuni Fireworks Festival, the pyrotechnicians launch lit fireworks directly into the sea from three underwater fireworks boats. Although this type of fireworks is quite dangerous, the pyrotechnicians do their utmost to create spectacular displays that burst into beautiful semicircular shapes for everyone to enjoy.



# THREE FIREWORK MASTER

はなびしょくにん



## HANABI-INAKAKO

***The fireworks at the Mikuni Fireworks Festival are launched by hanabi-inakako from Nagano.***

This fireworks shop, founded in Meiji 32 (1899), has a long history. It has won numerous awards at major fireworks competitions across Japan and also provided fireworks displays at the Nagano Winter Olympics.



Every year, they handcraft each firework specifically for the Mikuni Fireworks Festival, creating original artistic fireworks that can only be seen here. A team of 30 fireworks artists launches the displays from Mikuni Port's breakwater and special waterborne fireworks boats, risking their lives to deliver the most spectacular show for the audience.



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TO ATTRACTIONS



# BOU YOU ROU

*One of the hotels you must stay at in your lifetime*

We are not pursuing luxury or extravagance; instead, we are dedicated to maintaining the style that BOU YOU ROU has always upheld. In our over a century of history, no two days have been the same.

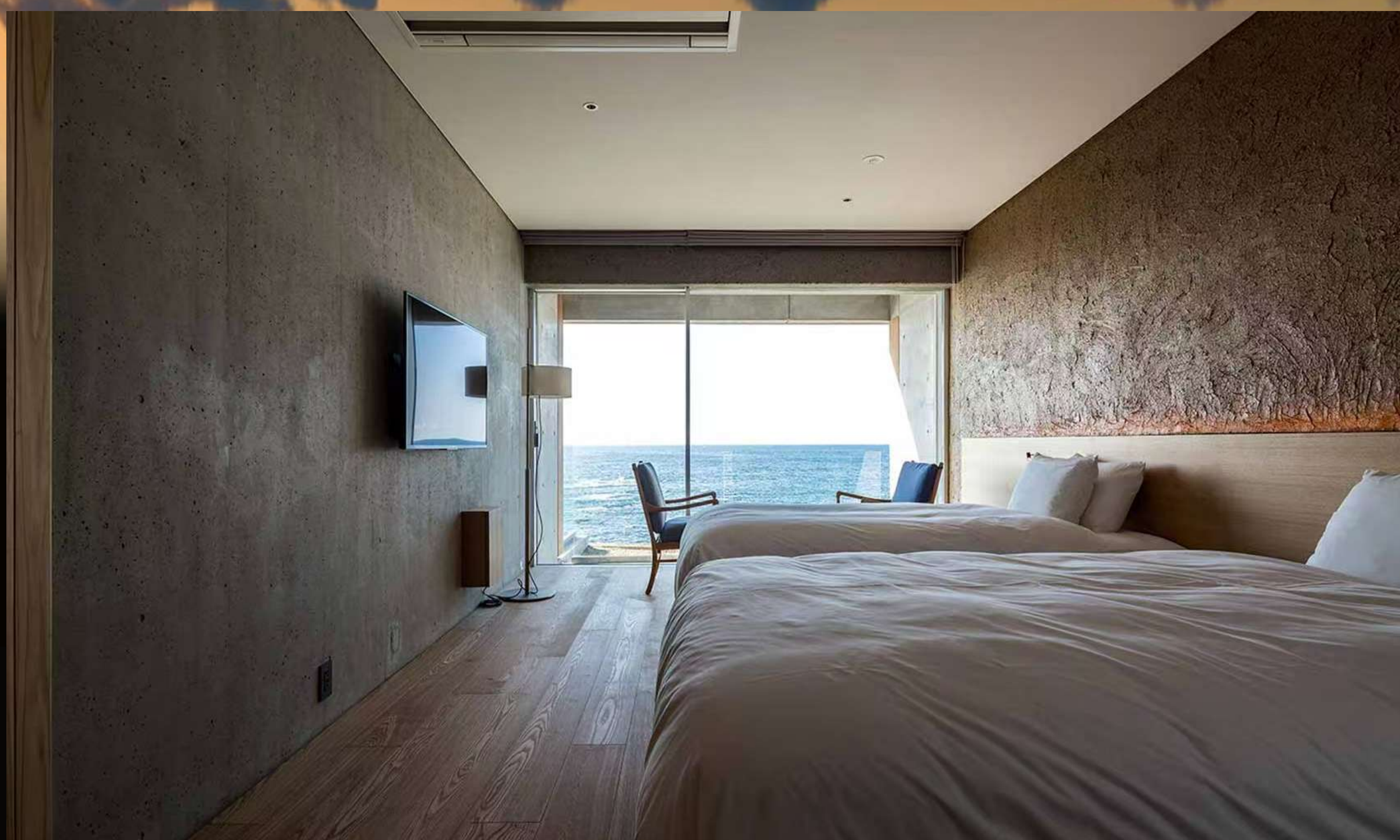
Today and tomorrow, we hope to provide you with the best service possible.



# BOU YOU ROU offers seven unique guest rooms, each with its own distinct design.

We use materials like stone and paper sourced from Fukui Prefecture for interior decoration tailored to the characteristics of each room, ensuring that guests can experience a one-of-a-kind stay.

You can relax and feel the harmony between nature and your inner self in the bathtub located by the horizon of the Japan Sea.



# ESHIKOTO

KOKURYU Sake Brewery

*With 220 years of history,  
they have dedicated themselves to creating  
an awe-inspiring top-tier sake cellar*



*A private and  
exclusive experience*

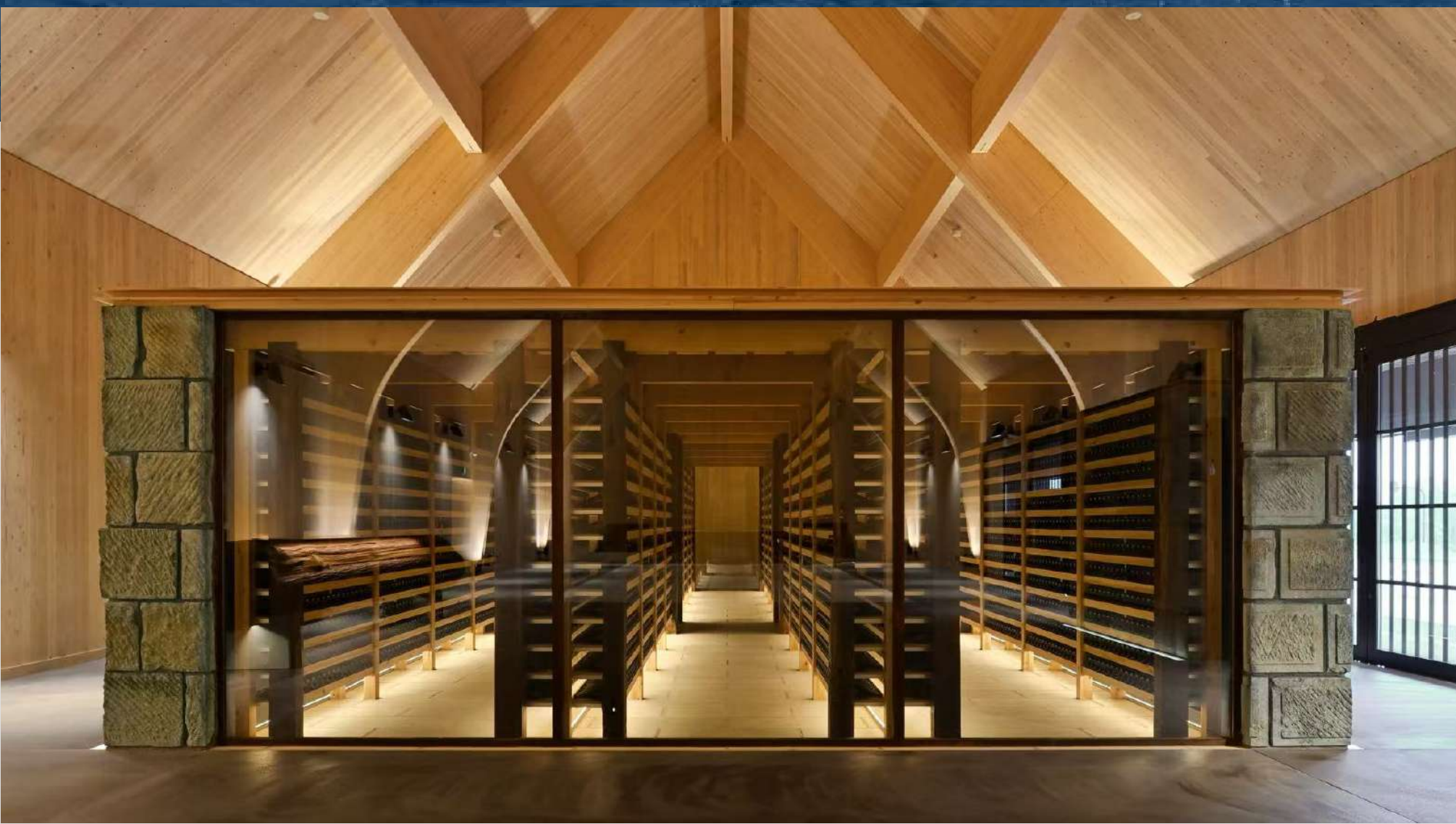


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# *The owner of KOKURYU Sake Brewery*

## The Evolutionary -MIZUNO Family

Compared to French wines and Chinese Baijiu, Japanese sake is generally more affordable. However, domestic sake consumption in Japan has been declining due to a combination of sluggish price increases and reduced sales volume. In a 2021 survey, over 50% of sake producers in Japan reported losses, and the number of sake breweries continues to decrease.



According to a 2021 survey by the National Tax Agency of Japan, 99.5% of sake producers are small and medium-sized enterprises, which lack strong negotiating power, contributing to these challenges. Within the industry, the Mizuno family has been a pioneering revolutionary presence, continuously challenging the traditional concepts of Japanese sake. They have successfully introduced high-priced brands like "石田屋" and "無二" to the market, garnering significant attention. While other sake producers struggle to survive, Kurofune Sake Brewery's ability to innovate and adapt has played a crucial role in their success, making our visit to meet President Mizuno an important reason for their resilience.



# THE PROTECTOR.

***MIZUNO Family***

T W O

***KOKURYU Sake Brewery is located in Eihei-cho, Fukui Prefecture***

Where the local population is only around 17,000 people and is expected to continue decreasing

In the vicinity of the ESHIKOTO sake brewery, there are only 35 households remaining. The new sake brewery, situated on a slope facing the Kuzuryu River, rigorously measured the building's height from the initial design stage. The rice fields originally located at the sake brewery site were replanted on the roof to ensure that residents can still enjoy the same view from their homes as before

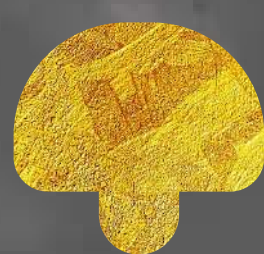


Entering the restaurant and shop within the sake brewery, you'll notice that the staff are all very young and stylish. After multiple visits and conversations, it's surprising to discover that almost all the employees here have returned to their hometown of Fukui from larger cities. The construction materials used for the new sake brewery, such as old stones and wooden doors, are sourced locally from Fukui Prefecture.

The Mizuno family is not just in business; they are also guardians of their hometown.



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## SPECIAL ARRANGEMENTS

01

Accompanied by the sake brewery owner  
during the tour

02

A private lunch  
in the sake cellar

03

Tasting five different varieties of sake produced  
by KOKURYU Sake Brewery

SEASONAL  
SEAFOOD

food

CHISOU EN



## The Michelin Guide Hokuriku 2021 Special Edition

A Japanese restaurant renowned for its seasonal seafood dishes made from freshly caught local ingredients, Chisou En (馳走 えん),

was awarded one Michelin star in the Michelin Guide Hokuriku 2021 Special Edition. The restaurant has since relocated and been renamed Nihon Ryori En (日本料理 えん), dedicating itself to promoting the cuisine and culture of the Hokuriku region.

The dishes offered incorporate a variety of ingredients familiar to the owner, Mr. Komatsu Tatsuhira, who was born and raised in the Echizen region, including the representative winter delicacies of Fukui.

In addition, the cuisine blends local traditional food cultures, such as the kelp culture that developed from the ports where the historic Kitamaebune ships stopped, and the shojin ryori (Buddhist vegetarian cuisine) of Eiheiji Temple, presenting a carefully selected course meal that fully reflects the four seasons and local flavors of Echizen.



***A rich variety of seafood including Echizen crab,  
summer’s natural sweetfish,  
river fish from the Kuzuryu River basin,  
  
as well as spring mountain vegetables  
and autumn’s wild mushrooms  
and other delicacies from the mountains.***



# EIHEIJI

えいへいじ



Guided tour by monks

Japan's Top Zen Temple  
Recommended by Steve Jobs



INTRODUCTION  
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# Japanese Craftsmen Takamura Blades Tour

Each person will receive  
a custom-made Japanese sword  
engraved with their name.

Takamura Hamono Seisakusho has a history  
of 110 years starting from the birth of its first-  
generation maker, Isamu Takamura, in 1910.  
However, the company was officially established  
after World War II, in 1945.



Takamura Hamono has evolved into a prestigious brand that has won  
numerous domestic and international awards. Following the recognition  
of Toshiyuki Takamura as a “Contemporary Master Craftsman” in  
2015, he was also honored with the Yellow Ribbon Medal, an award  
given in Japan to outstanding talents in various fields.

Through continuous research, Takamura Hamono discovered that the  
“hammered pattern” on the blade surface has revolutionary significance  
for the development of kitchen knives. This pattern allows air to enter  
the blade surface during cutting, making it difficult for food residues  
to stick. Today, most kitchen knives in Japan and overseas incorporate  
this design.

