

Muko City,
Kyoto

Behold! Japan's Capital of Spicy Cuisine

3 Key Points for Enjoying the Gekikara Shotengai:

Kalucky will show you the way!



Kalucky

Kalucky is the promotional mascot of the Gekikara Shotengai super-spicy food market in Muko City, Kyoto. His name is a portmanteau of "kara" (Japanese for "spicy") and "lucky" (in Japanese pronounced like "rakki," with the "ra" being the same as in "kara"). Stroking his chin is said to bring good luck. He is much beloved among the local people, and he even has a theme song!

Point Enjoy the super-spicy menus!

Step 1 Try out the super-spicy menu of each restaurant

You wouldn't believe the range of venues that offer original, spicy menus: Japanese and Chinese restaurants, cafés, and even *wagashi* Japanese confectioners! You should first try out each place's recommended spicy menus!

Step 2 Challenge every menu item that grabs your interest

Some restaurants have various levels of spiciness that you can choose from! Find the taste that suits you personally. Not just spiciness, but also "deliciousness" and "uniqueness" are points to consider.

Step 3 You will find the menu that's right for you

Were you able to find the super-spicy menu that fitted your tastes? New menu items are being introduced all the time, so Gekikara Shotengai is constantly evolving!

Point 2 Take a photo for Instagram here!

The statue of Kalucky casts his imposing visage over JR Mukomachi Station... Then at Hankyu Higashi-muko Station you can stick your face into the Kalucky panel and take a photo! Use the hashtag #GekikaraShotengai and upload your photos to Instagram!

Point 3 Gekikara Souvenirs

Don't just eat here! There's also a wide range of Kalucky merch on sale, from keychains to towels, as well as spice powder and chili oil. They make great souvenirs of your trip to Muko!

KARA-1 Grand Prix
Decide the victor in the battle to claim the coveted No. 1 Super-Spicy Cuisine in Japan!

The Grand Prix is a contest to decide who makes the tastiest and spiciest dishes. Spicemasters from all around the country gather to compete in this truly magnificent event, and the number of visitors has risen to more than 100,000.

The "Gekikara Shotengai" super-spicy market started out as a regional invigoration initiative of the Muko municipal government. As the "Capital of Spicy Cuisine," the market has been gathering steam and is now renowned throughout Japan. Here we will introduce the 3 key points to enjoying it all the more!



More details
HERE!



<http://www.kyoto-gekikara.com/>



Thick-n-Fluffy Soymilk Swiss Roll: ¥1,490

The soymilk makes it not too sweet: perfect! You can also get it by the slice for ¥302 apiece.

Dessert that's kind to your health, made with home-brewed soymilk

AMAIMON KYOTO KYUZAYA

TEL 075-748-9311 MAP P12B2

The dessert seller branch of Kyuzaya, the famous Kyoto tofu maker. They are proud of their products being good for your health, made with things like Japan-grown tofu, soymilk, and so on. Kyo no Amaimon Castella is ¥162 apiece.

22-12 Nagata, Teradocho, Muko
10 min. on foot from Hankyu Higashi-muko Sta.
10:00 am - 5:00 pm X Irregular P 2 spaces



Seasonal goodies that make great gifts, including baked goods, all lined up on display.

If you enjoy super-spicy cuisine, come into the Garden

Masami Garden

TEL 075-922-7136 MAP P12C3

This gardening store stocks seasonal flowers, plants for viewing, and all variety of such goods! You can also purchase seeds of Jolokia and other super-spicy chili peppers!

17 Hichitanda, Kaidecho, Muko
15 min. on foot from Hankyu Nishi-muko Sta. 10:00 am - 5:30 pm
X Wednesday P 10 spaces
Western-style toilets available

We also provide consultations on gardening and renovation!



The integrated exhibit area. Why not make your garden look like this?

Bhut Jolokia and Habanero Seeds ¥660 each

Jolokia is roughly 4 times the spice of Habanero! Habanero Orange has a fruity aroma.



Gifts for the Folks Back Home



Durable and light, high-quality chopsticks

Kaguya Chopsticks: ¥850

High-quality chopsticks made from the famous Kyomeichiku bamboo according to the traditional crafting method. Their durability and lightness are what set them apart.

Shimizu Meichiku Bamboo
TEL 075-933-6885
MAP P12E3



Cookies inscribed with the mark of Takenomichi Street

Takenomichishirube Cookies: ¥756

These crunchy cookies show that most famous of Muko City landmarks, Takenomichi Street (Bamboo Road). The plain flavor is easy on the tongue.

Toyo Bambooworks
TEL 075-933-7733
MAP P12B3 See P2



Bamboo shoots are what makes these special! A soft dessert with a new and fresh feeling

Takenoko Warabimochi: ¥388

Inside not-too-sweet warabimochi (bracken starch jelly dumplings) is... bamboo shoot! Eat them with brown sugar syrup or wasabi soy sauce!

Kogetsuan
TEL 075-933-4560
MAP P12C3 See the section above



Thick cheese and bamboo shoots, and the sweet aroma of rum

Mukomachi Tarte au Fromage: ¥230

A crumbly texture and the sweet aroma of rum, these mini-tarts are the perfect combination of cheese and bamboo shoots. There's also *matcha* (powdered green tea) flavor for ¥240.

Pâtisserie Pyramide
TEL 075-925-0609
MAP P12D3 See P7



The plain and simple taste loved by all

Muko Manju Bun: ¥160

These tender and sweet milky *manju* buns are inscribed with the Muko historical tourism promotional logo.

Takamura An
TEL 075-934-3637
MAP P12C2 See P6

Famous Gifts From Muko

These are must-buys

From Muko's famous bamboo shoot desserts to baked goods, these are some of the representative gifts people typically buy at Muko for their friends and family back home. Treat yourself or those close to you to something special that you can't get anywhere else!

Japanese flavor passed down through the generations, and western flavor created anew

Chirimen Sansho Chihiro

TEL 075-922-4188 MAP P12B2

Chirimen Sansho, made with only the finest ingredients, has a gentle taste that you'll come to love. Unique western-style Chirimen made with things like sun-dried tomato (¥773) are also available.

14-3 Deguchi, Mozumecho, Muko
15 min. on foot from Hankyu Rakusaiguchi Sta. 10:00 am - 5:00 pm X Wednesday, Saturday, Sunday, holidays P 1 space



The western-style Chirimen goes great with salad or pasta!



The storefront has a cozy and friendly visage.

Chirimen Sansho (small fish and Japanese peppers simmered in soy sauce)

The standard Chirimen Sansho is ¥1,080 for 65 g. The different flavors with macadamia nuts (28 g) or basil (40 g) are ¥665 each.

Kogetsuan

TEL 075-933-4560 MAP P12C3

This store sells processed goods from bamboo shoot farmers. In addition to original bamboo shoot products such as boiled shoot, they also sell limited-edition raw bamboo shoots (reservation required).

1-1 Nimaida, Teradocho, Muko 3 min. on foot from Hankyu Higashi-muko Sta. 9:00 am - 5:00 pm X Wednesday P 2 spaces



Ingredients for Bamboo Shoot Rice ¥650 / 140 g

You can also buy raw bamboo shoots from their website.

Made with 100% soft and tasty Muko-grown bamboo shoots!

Fragrant traditional Kyoto flavor, elegantly brought about by delicious bamboo shoots



Get all your shopping done in one place, at Aeon Food Style Higashi-muko.

Aeon Food Style Higashi-muko (P12 Map, B3) is a much-loved local supermarket, and is also a great place to get regional goods to bring home as gifts!

POINT 1 How to access Oharano...

- To get to Oharano Shrine, get off at either Hankyu Higashi-muko Station or JR Mukomachi Station and get the Hankyu Bus bound for Minami-Kasugacho for about 20 minutes, and then get off at Minami-Kasugacho.
- To get to Yoshiminedera Temple, get off at Hankyu Higashi-muko Station and get the Hankyu Bus bound for Yoshiminedera for about 30 minutes, and then get off at Yoshiminedera.

Get sightseeing info on the Muko City website, LINE, Facebook, Instagram, and more!

Get all the latest updates on Muko from the Muko City official website. With the official Muko City pages on social media such as LINE, Facebook, and Instagram, you can keep up with not only sightseeing information but also all the latest Muko events! Be sure to check these out!

- For LINE, look for "Muko City" under the "Official Accounts"
- On Facebook, search for "city.muko.kyoto.jp"
- Look for "mukomuko784" on Instagram.



Rurubu Special Compilation: Muko City now available in e-book form!

Read the e-book on a tablet or smartphone, or any device with a web browser, and get around without having to carry a hardcopy. It will link to the various described places in Google Maps, and on a smartphone the phone numbers will all be tappable to make calling in advance all the easier. Download either with the QR code on the right or the Muko City website (<http://www.city.muko.kyoto.jp/rekimachi/kankomap/1533860730639.html>).



Aeon Mall Kyoto Katsuragawa for all your shopping needs!

- No. 1 in Kyoto Prefecture (*1) for gourmet, shopping, and amusements all in one place: Aeon Mall. Straddling the border between Muko City and Kyoto City's Minami Ward, the mall also houses some of the restaurants that participate in the Gekikira Sholengai.
- 075-921-6860 • 376-1 Kuzetakada-cho, minami-ku, Kyoto • Direct walkway from JR Katsuragawa Sta. • 10:00 am – 10:00 pm (some stores/restaurants close earlier)
- Open every day • 3100 spaces



Kaguhou-chan
This cute character is the mascot of the Muko Tourist Association.

POINT 2 There are 5 stations you can use to get to Muko!

- Even though Muko City is a small municipality in terms of land area, you can access it from the JR stations Katsuragawa and Mukomachi, or the Hankyu stations Rakusaiguchi, Higashi-muko, and Nishi-muko.



Muko Sightseeing Contact Details

- Muko Tourist Association**
TEL 075-963-6504
- Hankyu Rent-a-Cycle**
TEL 075-931-2114
- Miyako Taxi Mukomachi Center**
TEL 075-921-6954
- Daini Yasaka Kotsu**
TEL 075-921-4145
- Hankyu Taxi**
TEL 075-922-3156

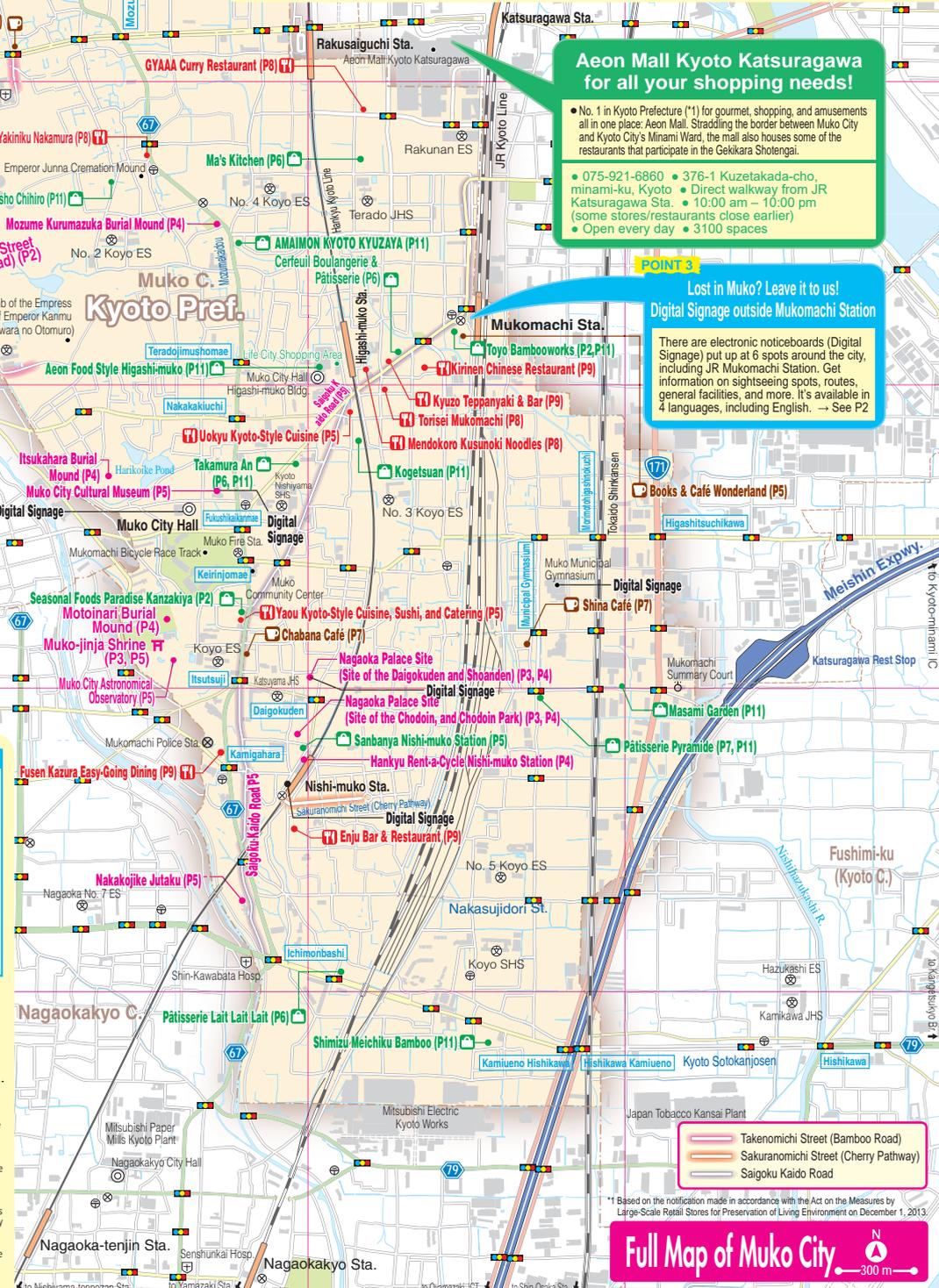
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* Information provided is current as of July 31st, 2019. Prices, business hours/days, menus, etc. are subject to change. Establishments may temporarily close. While every effort has been made to ensure accuracy of information, please contact the establishment in advance to confirm and/or make reservations. We are not liable for any damage that may arise due to the information provided.
* Prices indicated are generally amended to include the consumption tax modification due to be introduced in October 2019, but some prices may differ. Entrance fees, etc. are for adults unless otherwise noted. Please note that price structures are subject to change.
* Establishment closings around New Year's, the Obon holiday, and Golden Week have generally been omitted.
* Business hours listed are generally from when the establishment opens to when it closes. Bear in mind that the last order or entry time is usually between 30 mins. and 1 hr. before closing time.
* Displayed travel times are approximate.
* Geospatial Information Authority of Japan maps have been used with the permission of its Director-General. (Permission received in 2017, no. 310)
* "QR code" is a registered trademark of Denso Wave, Inc.

POINT 3 Lost in Muko? Leave it to us! Digital Signage outside Mukomachi Station

There are electronic noticeboards (Digital Signage) put up at 6 spots around the city, including JR Mukomachi Station. Get information on sightseeing spots, routes, general facilities, and more. It's available in 4 languages, including English. → See P2

Books & Café Wonderland (P5)

There are 6 spots around the city, including JR Mukomachi Station. Get information on sightseeing spots, routes, general facilities, and more. It's available in 4 languages, including English. → See P2



- Takenomichi Street (Bamboo Road)
- Sakuranomichi Street (Cherry Pathway)
- Saigoku Kaido Road

*1 Based on the notification made in accordance with the Act on the Measures by Large-Scale Retail Stores for Preservation of Living Environment on December 1, 2013

Full Map of Muko City

