

Nishikan in Niigata City, Travel Map and Guide

True Niigata Delights, All in One Place

Nishikan

Nishikan Ward, Niigata City

Rice, sake, fish, impeccable nature and hot springs nurtured by a long-treasured history and culture. Nishikan has it all, from mountains, to the plains and the sea, all found in the southwestern ward of Niigata City. In just one day, you can have the full Niigata experience. This and so much more await in Nishikan Ward.

Rice | Sake | Fish



Niigata City ZOOM

> Niigata Airport Prefecture Niigata Chuo JCT/ Niigata Sta Maki-Katahigashi IC Yoshida Sta. Sanjo-Tsubame IC/ Tsubamesanjo Sta. Nagaoka Sta./Nagaoka JCT Echigo-Yuzawa Sta.

> > Takasaki St

Tokyo

Niigata

O Nagoya Airport (Komaki Airport) Osaka International Airport

O Chubu Centrair International Airport

Kansai International Airport o

Published in March 2025

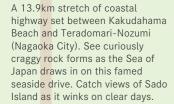
A swift but deep-steeped dive into the best of Niigata. A savvy traveler's guide to great destinations plus sample itinerary. Discover all there is to do and love in Nishikan.



A golden route through the region: Must-visit places recommended by Niigata locals!

Catch a Glimpse

Echigo Nanaura Seaside Line







Yahiko-jinja Shrine tel. 0256-94-2001

Yahiko-jinja Shrine is the leading power spot in Niigata, popularly known as "Oyahikosama" since days of old. Set with Mt. Yahiko at it's back, feel an uncanny sense of wonder on this sacred site shrouded

by a forest of four-centuries-old Zelkova trees and cedars.





Iwamuroya, Niigata City Iwamuro Tourism Center tel.0256-82-1066

Set at the frontstep of Iwamuro Onsen Town, drop in for all the latest travel tips, culture and history from the Iwamuro area. Shop crisp veggies and fresh fruits set up at the direct-purchase corner, grab a bowl of your favorite noodles at the food shop or head over for a dip in the free footbaths, all in one popular spot.





Iwamuro Onsen tel. 0256-82-5715



The town is also known as Reiganno Yu (wild goose spirit springs) since the springs opened over 300 years ago. A lingering air remains since its heyday as a place for worshippers to cap off their journey at the highest rank Yahiko-jinja Shrine. Speckled with the shops of age-old confectioners and more, the town remains a cozy stop for strolling with families and friends.





timeless bliss.

徒歩約1分

Catch a Glimpse T Stro

Niigata Wine Coast

Gelataria Regalo

Niigata Wine Coast is a sprawling

vineyard and home to 5 different

stroll, sipping in the crisp air at the

wineries. Start your day with a refreshing

winery vineyards found at the foot of Mt.

A Feel-Good Morning Route Kicked Off at the Winery

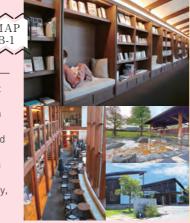
MAP

MAP B-3

Fun Hot Springs

CAVE D'OCCI VineSpa Wine & Book Lounge tel.0256-77-2226

Hot springs retreat inside winery resort CAVE D'OCCI (opens 7:00 am). Step over for spring waters pulled right from the source at the foot of Mt. Kakuda, said to leave the skin feeling supple and sealed with a sustained warmth. The open-air baths present a full panorama of Mt. Kakuda in all its splendor. Find some 4,000+ titles in the on-site library, begging you to tuck in for a moment of











Rice. Sake and Fish!

The "in" Spot to Be!

3

Sasaiwai Sake Brewery tel.0256-72-3982

A long-established brewery founded in 1899. With around 90% of its product consumed locally, this famed brewery is often cherished as a "local brewer above the rest". Swing by for a chance to tour the facility and visit the koji mash fermenting room (additional reservation required), here at this sake brewering multiplex that's easy to pop in on a girl's trip or family outing.



Takarayama Sake Brewery tel.0256-77-9301

Veteran sake brewery established in 1885 and maker behind famed Niigata sake brand "Takarayama". Each sip carries the heritage taste of age-old brewing methods, infused with meticulously raised sake rice and the finest of well waters. Brewery tours led by the proprietress are especially popular drawing crowds from in and outside the prefecture.



for fresh fish and souvenirs. Here you'll find lively shops lined with fresh treasures of the sea. Try some street eats if you're feeling hungry, thanks to the fresh-grilled squid and shellfish made "hamayaki" style at stalls just out in front.





A day trip-use hot spring

tel.0256-82-1126



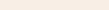
CAVE D'OCCI Vinespa

at the Nishikan Onsen! [Hot Springs at a Glance]

Plain and Mount Yahiko at Hoho

A Hot Springs Paradise

heart through history, travel, stavs and hot springs tel.0256-82-4126





Fujiya

Authentic inn with



Inn with views of the Niigata Menmentei Wataya A relaxing stay and



Koshi-style Stay Takashimaya Inn

Nationally registered tangible cultural property. Old-world Echigo-style stay offering a taste of Edo



tel.0256-82-0001



Japanese-style Inn Matsuya

A true Iapan retreat steeped tel.0256-82-5120

tel.0256-82-2001



Hamamatsu-ya

tel.0256-82-5533

made with select seasonal

Exclusive inn serving just 5

Shaga-no-Sato Yumeya

A hot spring inn tucked in



to try at the annex.

tel.0256-82-5151

Kaikatei Kawai

Seaside hot springs with views of Sado Island and the evening sun set over the Sea

spring waters, plus activitie



Natural Hot Springs Jonnobi-kan

A hidden spring awaits at the bottom of a 37-stepped secret stairway

tel 0256-72-4126

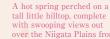


Tahou Onsen Dairo no Yu



Soak in the springs or settle





over the Niigata Plains from









Nishikan Ward hits the big screen in the three-part Nishikan-Movie series. Nishikan Ward takes to the big screen in this story about the vivid beauty of each season, the

ep. 1 "Harmonica Taiyo" ep. 2 "Nishikan" ep 3. "Father and Son"

personal transformation of characters and the connections between them

http://nishikan.org/









Nishikan website





MAP A-2



MAP

tel.0256-82-0455 Famous gelato stop featuring all the tasty goodness of real, fresh milk made each morning on the house farm. In a varied lineup of some 15 different tastes each day, top flavors after "Farmer's Milk" are the seasonal veggies and fruit





Meals by the Hearth KOKAJIYA tel.0256-78-8781







MAP

A cozy air plumes from this rustic, revamped space with modern touches, all set inside an over 100-year old kominka-style house. Indulge in a taste of Italian full-course meal stylized with seafood and produced sourced from the local region (reservation required)















self-sourced springs. A trea

tel.0256-82-4151

Small Ryokan

Komatsuya



Authentic tatami-style hoste

tel.0256-78-8554



moment you step in

tel.0256-82-2015





Kakudayama Onsen

tel.0256-77-2226