

Kitakagaya art map

What is Kitakagaya?

A hidden gem in Osaka, Kitakagaya is an intriguing blend of artistic vibrancy and history. This once-industrial district has transformed into a creative haven, with repurposed factories and warehouses now housing art spaces, studios, and alternative spaces. The neighborhood showcases local and international talent through exhibitions and community-driven events like festivals and workshops. As you explore, you'll find remnants of Kitakagaya's industrial past alongside contemporary art spaces, creating a fascinating juxtaposition. Ideal for travelers seeking an authentic and off-the-beaten-path experience, Kitakagaya offers unique insight into Osaka's local art, culture, and history.

For more information, visit "paperC"



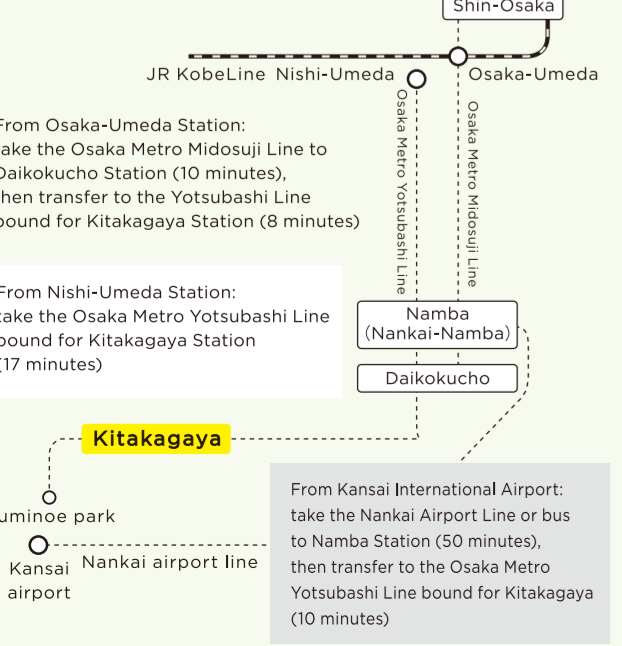
Tour of Kitakagaya

A guide who loves Kitakagaya will tour you around the town and its many artworks. Reservations are accepted for individuals and groups.



Chishima Foundation for Creative Osaka Website

Visiting Kitakagaya



1 Chidori Bunka Shokudou Cafeteria

This café is located in an old Japanese house which has been beautifully renovated inside and out. A delightful blend of retro and contemporary elements creates a truly unique ambiance. Indulge in the daily lunch special and savor a slice of cake made from carefully selected ingredients, all within a relaxing space suffused by natural light.



Dutch pancakes topped with prosciutto and burrata. Regardless of the season, you can enjoy Dutch pancakes topped with prosciutto and burrata. If you prefer a milder flavor, drizzle some maple syrup over them!



Dining: 11:30-18:00
Bar: 18:00-23:00
Shop: Same as Dining
Closed: Tuesday and Wednesday
Address: 5-2-28 Kitakagaya
Tel: +81-6-7505-5189
Seats: 24 at tables, 7 at counter

2 Sunny Mountain Boys



Philly Cheese Steak Sandwich
Philly Cheese Steak Sandwich, crafted with tender beef sirloin to provide an exceptional eating experience. For added flavor, they highly recommend trying the delectable fried garlic topping (+¥150) or the zesty jalapeno topping (+¥150).



Open: 11:00-17:00
Closed: Tuesday and Wednesday
Address: Room 101, Chidori Bunka, 5-2-28 Kitakagaya
Seats: 4 at counter
@sunnymountainboys

3 KENOCHA

Experience the delights of a café and tea shop specializing in single origin, single variety Japanese tea. Indulge in a wide selection of Japanese-Western fusion sweets and beverages, all crafted with premium, meticulously chosen matcha. These and various other products can be enjoyed on site or taken out.



Matcha Chocolate Terrine
Indulge in the exquisite Matcha Chocolate Terrine, a luxurious dessert that showcases the finest matcha green tea. This delectable treat allows you to savor the original flavors and aroma of matcha without its characteristic bitterness. The sweetness is perfectly balanced.



Open: 13:00-17:00
Closed: Irregular days
Address: Room 102, Chidori Bunka, 5-2-28 Kitakagaya
Tel: +81-80-8410-1312
Seats: 7 at tables
*Please see their Instagram for the latest information.
@kenocha.tea

4 Wakakusa

This handmade soba restaurant was founded by a chef with 40 years of professional experience in Japanese cuisine. Soba seeds are ground twice a day using a special stone grinder, which ensures the freshest noodles are always served. Customers are encouraged to add a sprinkle of salt to their first bite of the noodles, enhancing the natural flavors of the soba.

Lunch: Tuesday - Friday, 11:30-13:30
Saturday, Sunday, and National holidays, 11:30-14:00
Dinner: Thursday - Saturday, 17:30-20:30 (Last order 20:00)
Closed: Monday, 1st and 3rd Tuesday of the month, Dinner on Sunday-Wednesday
Address: 1-1-39 Midorigi
Tel: +81-6-6683-9733
*Reservations are only accepted for dinner.
Seats: 8 at tables, 8 at counter



Seasonal Menu

Their menu showcases ingredients tailored to each season, like white shrimp, wild vegetables, spicy daikon radish, and fruit tomato soba noodles.



5 solege



Pineapple (fresh sorbet) and Chocolate Pineapple (raw sorbet)
Pineapple (fresh sorbet) and Chocolate Pineapple (raw sorbet) are crafted using their unique unheated process, ensuring that you can savor the true essence of the fruit's flavor. The chocolate option is luxuriously rich with a hint of bitterness, made exclusively with Valrhona chocolate.



Open: 11:30-22:00
Closed: Irregular days
Address: 3-1-20 Kitakagaya
Tel: +81-6-6686-2212
Seats: 10 at tables, 5 at counter
@solege_gelato

Food spots

The Kitakagaya area is teeming with fantastic restaurants and bars. This map showcases recommendations handpicked by the creators themselves. Whether you're craving delicious food or a cozy café, these recommendations are sure to provide a rejuvenating break during your art walk.



6 Shikou

Shikou strives to uphold the standards of a classic café. The interior has retained its nostalgic ambiance since its establishment in the 1970s. In addition to its renowned parfaits, Shikou offers a diverse range of Japanese-Western fusion dishes, including its signature homemade burger and omurice (omelette rice).



Open: 6:30-21:00
Closed: Saturday, 3rd Sunday of the month
Address: 2-3-15 Kitakagaya
Tel: +81-6-6685-6280
Seats: 42 at tables
@shiko_cafe

Showa Pudding

The pudding has a unique texture that is slightly firm and dense, reminiscent of coffee shop delicacies from the Showa era. For a delightful twist, try the Pudding à la mode topped with an abundance of fresh fruit.

7 Yakiniku Hiyaki PWO



A "yakiniku" restaurant where Japanese grilled beef can be savored at an affordable price. The restaurant takes pride in its homemade sauce, crafted from a combination of approximately eight vegetables and fruits. The sauce is prepared without heating to preserve its distinct flavor. Terrace seating is available for a pleasant dining experience.

Yakiniku Lunch
Treat yourself to their hearty Lunch set for only 980 yen! We also have a variety of other sets available to accommodate customers' preferences.



Lunch: 11:30-15:00 (last order 14:00)
Dinner: 17:00-22:30 (last order 22:00)
Closed: Wednesday
Address: 2-9-18 Kitakagaya
Tel: +81-6-6625-8619
Seats: 7 tables (4 indoors / 3 outdoors), 5 at counter
@pwohiyaki

9 cafe&bar O'hara

The owner, who trained at a famous curry restaurant in Osaka, aims to create "delicious curry for Japanese people" using exceptional ingredients and broth. The restaurant has the intimate feeling of a friend's house, drawing inspiration from the relaxed ambiance of an Irish pub. It hosts exhibitions in a gallery space as well as occasional music events, providing a lively and eclectic experience for customers.



Curry of the week
Featured are yellowtail radish coconut curry and shrimp dashi keema. Bean dal is served with every curry. The lunch set includes fried fish.



Open: Lunch from 11:30-15:00 (last order 14:30)
Bar from 17:00-22:30 (last order 22:30)
Closed: Thursday, Lunch on Friday, irregular days
Address: 2-8-8 Kitakagaya
Seats: 12 at tables, 8 at counter
@cafebarohara

10 Kitchin Komorebi

This restaurant offers a healthy lunch of the day with a good balance of vegetable, fish, and meat. At dinner time, the chef's recommended alcoholic drinks are served. Music events are also held regularly for the enjoyment of customers.



Open: 11:00-21:30 (last order 21:00)
Closed: Sunday
Address: 2-8-4 Kitakagaya
Seats: 10 at counter
@nakata_ohkiko



Daily Lunch Special
Rice options include white rice and mixed grain rice. The lunch menu is introduced on Kitchen Komorebi's social media channels every morning.

11 MICRADO GOUTER



Cream puff
The inside of a signature pastry is filled with a rich and thick Diplomat cream. Enjoy the crunchy texture of the outer dough.



Open: 10:00-16:00
Closed: Irregular days
Address: 2-9-10 Kitakagaya
Seats: 5 at counter
@micrado_gouter

MICRADO GOUTER offers delicious and wholesome confectioneries made without the use of preservatives. Indulge in sweets meticulously crafted with domestic wheat, light brown sugar, and ingredients sourced from producers across Japan who prioritize working in harmony with nature. The shop offers a variety of baked goods, fresh confections, ice cream, confiture, and more. It also provides an eat-in option, making it the perfect place to take a break and savor a delightful pastry.

12 cafe NAMS



Salt Latte
The Salt Latte is a delightful adaptation of the popular beverage from Korea. Watch as sweet and tangy whipped cream is skillfully poured over coffee.



An art café in a converted warehouse featuring a captivating blend of Korean elements. The space includes a gallery and pop-up store as well as convenient amenities like WiFi and power outlets, allowing you to work while savoring Korean cuisine and beverages.

Open: Weekdays 11:00-21:00 (last order 20:30, last order for dinner 20:20)
Saturday, Sunday, and National holidays 11:00-22:00 (last order 21:30, last order for dinner 21:15)

Closed: Thursday
Address: 2-5-31 Kitakagaya
Tel: +81-6-7777-3294
Seats: 70 at tables
@nams_cafe



13 Tonchinkan Gyoza Restaurant



TONCHIN Gyoza and Shrimp Gyoza
Served on a hot griddle, these dumplings are juicy and simply irresistible, especially when enjoyed with a cold beer.



Open: 17:30-23:00 (last order 22:30)
Closed: Thursday
Address: 2-12-23 Kitakagaya
Seats: 8 at tables, 6 at counter
@tonchinkan_kitakagaya

14 Popular Japanese-style bar Oku



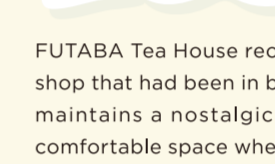
The menu includes more than 300 dishes and drinks. A variety of food is available from stewed to grilled dishes.



Oku has been in business for more than 40 years. The interior of this bar retains the atmosphere of the Showa era and is crowded with regulars from the early evening on. With the motto "fast, cheap, and delicious," the owner cooks everything from scratch, frequently updating his menu to incorporate the latest trends. This is a post-izakaya (Japanese-style bar) that provides more than the classic experience.

Open: 14:00-21:00
Closed: Tuesday
Address: 1-1-49 Nishikagaya
Seats: 8 at tables, 13 at counter
@oku_kitakagaya

15 Futaba Tea House



Rice Flour Silken Chiffon Cake / Green Tea Azuki Bean
Indulge in their specialty chiffon cake made with 100% rice flour. With each bite, experience the sensation of its melt-in-your-mouth softness. This is a delightful treat to look forward to, especially when you learn the flavor of the day.



Open: 7:30 - 16:00
Closed: Wednesday
Address: 1-6-28 Kitakagaya
Seats: 16 at tables, 5 at counter
@futabachaya

Nikko Alloy Co., Ltd.



This company specializes in the sale and processing of a wide range of stainless steel pipes, proudly holding one of the largest inventories in Japan. Come to see the bustle of daily shipments, the glass-walled office, and the stacks of massive pipes. They're truly sights to behold.

Hakuba, Norikura, and Hodaka-sou

These three aging apartments were once occupied by workers of Namura Shipyard. A dimly lit hallway runs from one end of the building to the other, retaining its somber atmosphere even during the day. You can almost sense the presence of the workers who walked this corridor and called this place home.



A facade retaining traces of the past

In a bold act of renovation, the interior of this building has been transformed while its outer walls were left in place, thus preserving the facade of a culturally significant residence. Now housing a nursery school filled with the voices of cheerful children, this unique place is a must-see.

16 Tsunagu COFFEE & CREATE



Cafe Latte
Rare specialty-grade coffee beans are carefully blended to embody the essence of Kitakagaya. Each cup of coffee is served individually.

A restaurant that specializes in providing a "yabai" (extraordinary) level of relaxation, designed by an owner with a background as an interior decorator. While you savor a cup of espresso brewed from the only espresso machine in Osaka, you can enjoy a regular program of events that foster connections between customers. The establishment also offers products created through collaborations with other creators, interior goods crafted at a nearby workshop, and consulting services for café businesses.



Open: 11:00 - 20:00
Closed: Wednesday, Irregular days
Address: 2-3-17 Kitakagaya
Seats: 11 at tables, 3 at counter
@tsu_na_gu.coffee_create

17 Sushi Ginrin

A sushi restaurant managed by a second generation of skilled and passionate chefs. Every sushi creation is meticulously crafted using all-natural ingredients carefully selected to match the season. The restaurant places great significance on preserving the fish's freshness by minimizing moisture until the last possible moment, thus ensuring that there is no lingering odor. We invite you to choose this restaurant for special occasions, anniversaries, and significant milestones.



Eggs, tuna, sea bream, sea urchin, and congereel
From the rice and nori to the flavor of the eggs, every element is carefully crafted with meticulous attention to detail and a focus on seasonality, resulting in a truly exceptional taste experience.



Open: Lunch from 11:00-13:30 (last order 13:00)
Dinner from 17:00-22:00 (last order 21:30)
Closed: Monday
Address: 2-7-16 Kitakagaya
Seats: 10 at tables, 6 at counter
@sushi_ginrin

Unusual spots

In Kitakagaya, a town that had prospered as a shipbuilding hub since the had Taisho era, you can find many buildings and companies from the past. Alongside new art spots, these are must-see attractions.

