

~The place where tourists from around the world can connect with Fukuoka~

S U I T Ō
FUKUOKA

In order to give tourists a taste of Fukuoka's lifestyle, SUI TO FUKUOKA offers Japanese cultural experiences like Kimono dressing, sushi making and other activities available everyday. We also offer a traditional Japanese-style tatami Café & Bar, a very stylish and relaxing space where you can enjoy carefully chosen food and products exclusively made in Kyushu!



Tourist information



Cultural experiences



Café & Bar



Events

Cultural Experiences

	Contents	Price(Tax included)	Reception hours	Number of participants	Reservation
<p>Quick Kimono Dress-Up</p> 	<p>Course A : 60 minutes (dress-up experience+photoshoot with your own camera)</p> <p>Course B : 4 hours (dress-up experience+4 hours rental)</p> <p>Course C : 3 hours (dress-up experience+hair+make up +photoshoot by a professional cameraman)</p> <p>We use kimonos that can be worn very quickly and easily, so you won't have to rush or change your plans. We are using kimonos from the brand "WASOMI". Their fabric is light and wearing it will not be tiring like it can be with usual kimonos. Tucked in an exquisite kimono, your trip will be even more memorable!</p>	<p>Course A : ¥2,000</p> <p>Course B : ¥4,000</p> <p>Course C : ¥12,000</p>	<p>Every day</p> <p>9:00~18:00</p>	<p>1min-10max</p> <p>(Due to our limited men's kimonos' number, we can only accept max. 2 men per group.)</p>	<p>Until 15:00 the previous day.</p> <p><u>For the course C please make your reservation one week in advance.</u></p> <p>Please tell us your height, clothes size, and shoes size when you apply.</p>
<p>Sushi-making workshop</p> 	<p>Course A : 90 minutes (This course includes the making and tasting of three kinds of nigirizushi x2, a delicious tuna roll and a clear broth soup)</p> <p>Course B : 90 minutes (This course includes eight kinds of nigirizushi in addition to the tuna roll and broth soup.)</p> <p>Let's make sushi, the Japanese comfort food! In this experience you will not only get to try your hand at the usual nigirizushi, but will also be able to make makizushi!</p>	<p>Course A : ¥4,000 (¥2,000 Kids under 8)</p> <p>Course B : ¥6,000 (¥3,000 Kids under 8)</p>	<p>Tuesday ~Sunday</p> <p>11:30~13:00~</p> <p>We take additional holidays twice a month.</p>	<p>4min-12max</p>	<p>Until 15:00 the previous day.</p> <p>Please let us know if you have any food allergies.</p>
<p>Takoyaki making</p> 	<p>Takoyaki making : 90 minutes (This course includes the making and tasting of 10 Takoyakis)</p> <p>Takoyaki is one of the Japanese casual food that most people love! They are fried dumplings of gooey dough with a piece of octopus in the center and served with a tasty sauce. If you don't like octopus, you can change it for other ingredients such as sausage, cheese, mochi or mentaiko. Come learn how to make Takoyaki the traditional way!</p>	<p>¥3,000 (¥1,500 kids under 8)</p>	<p>Every day</p> <p>11:00~12:00~13:00~</p>	<p>2min-12max</p>	<p>Until 15:00 the previous day.</p> <p>Please let us know if you have any food allergies.</p>
<p>Sake tasting</p> 	<p>Drink and compare : 60 minutes (A talk about Kyushu's sake/Tasting of 5 varieties of sake/Quiz)</p> <p>A must-do experience for people who love sake! You get to taste 5 brands of sake with and without added alcohol or sugar. The top-quality sake is brewed at a low temperature fermentation from rice grains milled to 50% of their weight. If you wish to acquire a bottle of one of the sakes we will tell you all there is to know about how and where to buy them. Perfect idea for souvenir shopping!</p>	<p>¥2,500</p> <p>※Must be over 20 years old</p>	<p>Tuesday ~Sunday</p> <p>13:00~14:00~15:00~</p> <p>We take additional holidays twice a month.</p>	<p>2min-12max</p>	<p>Until 15:00 the previous day.</p> <p>Please let us know if you have any food allergies.</p>

	Contents	Price(Tax included)	Reception hours	Number of participants	Reservation
Mentaiko tasting 	Salted pollack roe tasting : 60 minutes (Tasting of 5 brands of Mentaiko/rice/miso soup) One of the most popular souvenirs from Fukuoka is the ever famous Mentaiko! However, because there are so many brands available, it can be difficult to know which one to choose. Well, thanks to our Mentaiko tasting experience, you don't have to hesitate anymore! We have chosen 5 different brands among Fukuoka's most delicious Mentaiko so that you can figure out which one fits your liking the best!	¥2,000	Tuesday ~ Sunday 11:00~ 12:00~ 13:00~ We take additional holidays twice a month.	2min-12max	Until 15:00 the previous day. Please let us know if you have any food allergies
One coin cultural experience 	3 courses to choose from:30 minutes each (Calligraphy/Furoshiki/Origami) For only 500 Yen you can experience Japanese culture and choose between calligraphy, furoshiki or origami. Reservations for the same day are possible and the experience lasts only 30 minutes so that you can participate casually.	¥500	Every day 9:00~18:00	1min-20max	Until one hour prior on the same day.
Calligraphy on T-shirt 	Calligraphy on T-shirt:60 minutes (Calligraphy lesson/T-shirt) With this activity, you can learn how to write your favorite Japanese character s(kanji) the traditional way and then print it on a T-shirt. Do not hesitate to tell us if you have any requests concerning the style. Become the owner of a unique and stylish T-shirt designed by yourself ! It also makes a perfect gift.	¥3,500	Every day 9:00~18:00	1min-20max	Until 15:00 the previous day.
Hakata doll painting 	Hakata doll painting : 60 minutes (One Hakata doll) Hakata dolls are one of the most famous traditional handicrafts from Hakata. With this experience you can express your artistic side and decorate your own Hakata doll to your liking. It also makes a good personalized souvenir to bring home !	¥2,500	Every day 9:00~18:00	1min-20max	Until one hour prior on the same day.

Traditional Japanese meal course with fresh town market ingredients

How about going shopping for fresh ingredients with SUIITO FUKUOKA's chef, Mr. Shimizu, to the kitchen of Hakata : "Yanagibashi Rengo Market".

It is the perfect place to buy the freshest fish and local ingredients, and what you choose will be what you eat during the traditional Japanese meal prepared for you afterwards.

If you need interpretation we ask for additional fees.

Tuesday~Saturday

Capacity : 4min~12max



¥6,000 (tax not included) + the price of the fish

Cafe & Bar **WiFi FREE**



Ochazuke



Japanese dessert



Matcha beer...and more !

Enjoy our Japanese style bar from Tuesday to Sunday.

Lunch 11:30 ~14:00

Café 11:30 ~17:00 【Drink ¥300~】

Dinner 18:00 ~23:00 (l.o. 22:00) 【Course ¥4,000~】

1-2-29, Imaizumi, Chuo-ku, Fukuoka
 TEL : 092-724-1055
 FAX : 092-724-1056
 Mail : suito@inboundhub.jp
<http://suito.inboundhub.jp>

 : SUIITO FUKUOKA

 : [suito_fukuoka](https://www.instagram.com/suito_fukuoka)

 Add us on line☆



Trip Advisor



Access Map