

Currently looking for LINE friends!

We've created our own line handle! Will you be our LINE friend?
For our first-time friends, we're giving out a one-time-use coupon—a ¥500 off coupon for friending Sansuiso, and a ¥200 off coupon for friending YUMORI.
There are more goodies and deals to come, as well!

On the talk page, we have an automated message system that can answer any commonly asked questions. Also, check out our homepage or Instagram account, via the "Rich Menu!"



▲ Sansuiso LINE



▲ YUMORI LINE

Going out for picnic? Grab some take out from Sansuiso and YUMORI!

Sansuiso has managed to fit their luxurious ryokan meal into a bento box! Enjoy the *ryokan* life at home! At a dreary day at work! At *hanami*! At picnics! Anywhere! We'll also deliver within a 30 min radius for any orders over ¥3000! Plus, for orders over ¥7000, there's no delivery fee! Otherwise, a ¥1000 delivery charge will be added.

Orders can be made via phone, FAX, and via our homepage online store. These bentos are made with the utmost care, so we ask that you put in your reservation up to three days before you'd like to feast!

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- ① Shunsai Bento ¥3,500
 - ② Sansui Bento ¥5,000
 - ③ Locally Sourced Beef Steak Bento ¥2,000
 - ④ Kawamata Shamo Chicken Teriyaki Bento ¥1,600
 - ⑤ Our Chef's Chinese Special: Hors d'oeuvres platter (serves 4-5) ¥6,000
 - ⑥ Fruit Platter (serves up to 5) ¥3,000
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◀ Steak Bento

This beef is locally sourced from Fukushima. It's quite the extravagant bento!



◀ Shamo Chicken Teriyaki Bento

This shamo chicken is from Kawamata and the meat has a great umami flavor!




▲ Shunsai Bento

Our Chef Shida picks out seasonal vegetables for this Japanese style bento.



At YUMORI, we believe that it's important to take care of your body inside and out. And you can do that, here—with the power combo of *onsen* and our fermented food menu (trust me, it's much better than it sounds)! We use *koji* (or fermented rice) in most of our food/drink menu. Our *koji* comes locally from Wada Kojiya in Motomiya City and our *koji* chef, Chef Nakamura, using all her love and expertise, creates delicious sandwiches, sweet drinks, and more!

Our most popular item, the "ice de bikoji," is a drink with *amazake* and jammy syrups. We do seasonal ice de bikojis as well, with seasonal fruit!

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- ① Ice de bikoji (lemonade) ¥600
 - ② Bikoji Sandwich (herb chicken, chicken salad, or *shoyu* ginger chicken) ¥780
 - ③ Bikoji Rice Plate (miso *koji* pork or miso *koji* chicken) ¥850
 - ④ Bikoji Sandwich with soup ¥930
 - ⑤ Bikoji Rice Plate with soup ¥1000

We also serve a variety of different café and bar drinks as well!
Everything can be made to-go!



◀ Bikoji Rice Plate with Soup

This comes with a light but flavorful onion soup that is also made with *koji* ♪



◀ Bikoji Sandwich (*shoyu* ginger chicken)

The pickles that come with this are very snackable!



▲ Try this amazake drink!
ice de bikoji (lemonade)



Tsuchiyu Onsen's Hot Spring Water Quality



The quality of Sansuiso's and YUMORI's hot springs is simple. This clear and odorless hot spring water is known to help people with high blood pressure, arteriosclerosis, rheumatism, neuralgia, skin disease, hormone imbalance, and bad circulation.

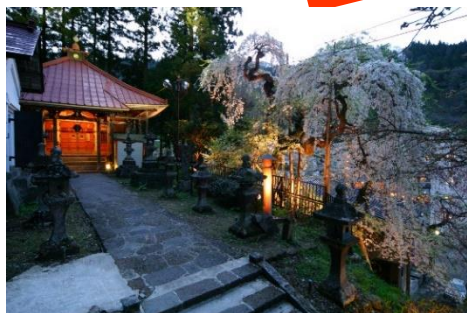
Recently, this simple quality spring water's alkalinity rose to a pH of 8.55, requalifying it as simple spring water with alkaline qualities. This new type of water, as well as hydrogen carbonate, sulfur, and sulfate, are known as the top 4 beautifying hot spring waters. These hot springs have an abundance of the natural moisturizing element called metasilicic. Metasilicic promotes the regeneration of skin tissue and balances your ceramide levels. Tsuchiyu Onsen has their own Tsuchiyu Onsen Mist spray as well as *Yuhada Bijin* face mask that utilizes these beauty promoting elements. Check them out at our online store!

Spring Quality	Tsuchiyu Onsen Facilities
Simple (mild, clear)	Sansuiso, YUMORI , New Ougiya, Yamaneya Ryokan, Satonoyu, Otome Yuri, Hotel Mukaitaki, Kintaki Ryokan, Kotaki Ryokan, Kawakami Onsen, Fudoyu Onsen, Public Bathhouse Nakanoyu, Akayu Kozanso
Sulphur (smelly, milky)	Fudoyu Onsen, Sagamiya Ryokan, Akayu Kozanso
Simple Sulphur	Noji Onsen Hotel, Yoshikuraya Ryokan, Mitoya Ryokan
Hydrogen Carbonate (water has a thick feeling)	New Ougiya, Fuku Usagi, Public Bathhouse Nakanoyu
Light Sulphur	Washikura Kougen Ryokan
Acidic (discolors metals)	Washikura Kougen Ryokan



Hanami Spots In Fukushima

ROUND 2



▲ The weeping cherries at Shotoku Taishido are lit up at night

No. 3 Shotoku Taishido Weeping Cherry Tree

about 240m from Sansuiso (5 min.)

Shotoku Taishido is a spot commemorating the opening of Tsuchiyu Onsen. Its cherry trees are rumored to be about 500 years old! This Taishido was registered as a cultural piece of Fukushima Prefecture in 1983. It is said that Shotoku Taishi is enshrined here, blessing it's visitors with safe births, childcare, and knowledge. In bloom end of April to the beginning of May

No. 4 Shinobuyama Park about 20km from Tsuchiyu (4min)

Shinobuyama Park is a must-go-to place for the *hanami* season. About 300 of a variety of cherry trees can be found in the park area, and about 2,000 can be seen across the entire mountain. Once the cherry blossoms start blooming, food stalls open, and the *sakura* festival begins at the park. If you can't catch them during the day, the flowers lit up at night are just as beautiful! In bloom mid-April



▲ Sakura festival at Shinobuyama Park

About us, the staff!

Sansuiso Staff ②

Accounting Division (for 8 years)
Takehisa Niibori



Q.What's your job ?

A. I manage the business finances as well as cooperate with the bank.

Q. When do you feel your job is worth it?

A. I feel like it's worth it when I've managed the finances so thoroughly that our business interactions run smoothly.

The COVID-19 pandemic is making us go through some hard times right now, but we're preparing and perfecting everything so that we can take you in with a smile!

YUMORI Staff ②

Overall Operations Manager (for 4 years)
Yukari Itakura



Q.What's your job ?

A. I oversee all operations of YUMORI as well as train the staff. I manage and plan the school group reservations, am a part of the social media team, and as I have a local English tour guide license, work with our foreign guests. Sanitizing/ventilating our facilities has become an important part of my daily routine. I want our guests to feel comfortable and safe at YUMORI.

I strive to create a warm atmosphere that the guests want to come back to!

Q. When do you feel your job is worth it?

A. I feel thrilled and blessed to be able to work in Fukushima. It's those moments when I'm able to share something that you couldn't find in a guidebook, or share any local spots within the prefecture or see that guests had a great time in Tsuchiyu that I feel like it's most worth it.

■ Sansuiso

〒960-2157 Aburahata 55, Tsuchiyu Onsen-machi, Fukushima City / ☎024-595-2141 / ✉sansuiso@cocoa.ocn.ne.jp

■ YUMORI Onsen Hostel

〒960-2157 Dounoue 7-1, Tsuchiyu Onsen-machi, Fukushima City / ☎024-595-2170 / ✉info@yumori-hostel.jp

■ Mascot Characters: Kibokko-chan (©2013 土湯温泉 きぼっこちゃん 許諾第101号)・Yupacchi