



SENGAN-EN

KAGOSHIMA



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OUR LEGACY

Descendants of the Seiwa Genji branch of the Minamoto clan, the Shimadzu ruled over the domains of Satsuma, Hyuga, and Osumi for over 700 years. The Shimadzu were the only family to have held their territory continuously since the Kamakura period (1185-1333), and at their peak were among the wealthiest and most powerful feudal lords in Japan.

The Shimadzu family, now in their 32nd generation, continue to preserve the rich cultural heritage of a Kamakura period warrior family, while working to bring innovation and internationalisation to the hospitality they provide at their house and gardens at Sengan-en.



OUR PROMISE

We are committed to preserving the 800-year legacy of the Shimadzu family and the Satsuma domain and providing truly authentic and memorable cultural and culinary experiences for our guests.



▶ WATCH THE VIDEO

THE HOUSE

Visit the house loved by generations of the Shimadzu family and enjoy the spectacular view over the gardens, Kinko Bay, and active volcano Sakurajima.

Experience the lifestyle of Prince Shimadzu Tadayoshi during the late 19th century and join an exclusive set of distinguished guests from both Japan and overseas who were welcomed at Sengan-en by the Shimadzu family.

“This mansion shows that his Highness of Satsuma has a very good idea of domestic comfort in the fine warm weather of the summer season. The exquisite neatness and tidiness of a Japanese dwelling is one of its most agreeable characteristics, whether in town or country.”



▶ WATCH THE [VIDEO](#)

THE GARDENS

Delight in the contrast between the raw power of active volcano Sakurajima and the 12 acres of calming traditional gardens.

Discover peaceful ponds, bubbling streams, mysterious shrines, tea rooms, a bamboo grove, and a mountain hiking trail with a breathtaking panoramic view of the bay and volcano beyond.

“This garden is so wonderful that I don’t know how to express it. Anyone who visits there must be stricken by a desire to stay for three years at least.”

Sir Harry Smith Parkes,
British Envoy to Japan, 1863



THE VOLCANO

Marvel at Sakurajima, one of the world's most active volcanoes, only four kilometres across Kinko Bay. Framed by the stunning traditional gardens, this smouldering monument to the power of nature was the main reason for Sengan-en being built in this location by Shimadzu Mitsuhsisa in 1658.



▶ WATCH THE [VIDEO](#)

THE MUSEUM

Follow the course of the Shimadzu family over 800 years and see how the international relations they forged led to the development of industrialisation in modern Japan.

Learn how the Shimadzu family developed trade during Japan's period of seclusion from the outside world and see how these connections were used to acquire the knowledge and technology needed to kick-start the only industrial revolution to occur outside Europe.

THE GLASSWORKS

Watch master craftsmen blow and cut Satsuma Kiriko crystal glass right before your eyes, and then marvel at the pinnacle of Kagoshima's traditional craftsmanship at the gallery shop next door.

See each stage of the production of this unique traditional craft product and be amazed at the skill and concentration of the craftsmen who make it.



RESTAURANTS AT SENGAN-EN

Enjoy a wide selection of Kagoshima cuisine at our flagship restaurant Ohkatei, have a light snack at Shofukken Restaurant, or relax with local teas and sweets at our Matcha Café. Whatever your appetite, you'll find plenty to choose from at Sengan-en, all with stunning views of active volcano Sakurajima.



▶ WATCH THE [VIDEO](#)

SHOPPING AT SENGAN-EN

Discover a carefully selected range of exclusive Kagoshima products in our gift shops. From local craft products and sweets to famous brands with a historical connection to the Shimadzu family, all our products reflect the exceptional quality of Sengan-en.



“The Duke Shimadzu Tadayoshi welcomed us to Sengan-en surrounded by 170 samurai in full armour. When we arrived at the house, we took off our shoes, put on slippers, and washed our hands. It was immaculately clean. The room was made of bamboo, very thin walls and paper sliding doors. Japanese cuisine was served in accordance with traditional custom. I would be happy to have dinner in this manner every day in Russia, too.”

Nicholas II of Russia, 1891



LUXURY AT SENGAN-EN

The Shimadzu family have a long history of providing luxurious hospitality to distinguished guests. In the late 19th century the Shimadzu hosted many visitors from overseas, including royalty such as Nicholas II of Russia, Prince Arthur of Connaught, and Edward VIII of the United Kingdom. All were impressed with the reception they received, commenting on the immaculately kept gardens, the refined atmosphere of the traditional house, and the delicious local cuisine.

We have continued this tradition of fine hospitality until today and continue to provide the very best in Japanese *omotenashi* for our guests.



DINING IN THE HOUSE

Join us for an unforgettable evening in the house at Sengan-en in the rooms used by the Shimadzu family to host only their most distinguished guests. Enjoy a *kaiseki* meal created by our award-winning head chef Tadahiro Ikehata using only the finest locally sourced produce and served on custom-made tableware created by the region's most skilled craftsmen.



Tadahiro Ikehata, Minister of Health, Labour and Welfare
Award Winner for Excellence in Japanese Cuisine



A course of the kaiseki meal
served in Satsuma Kiriko glassware



The main reception room Ekken-no-Ma

EKKEN-NO-MA

The most exclusive room at Sengan-en, used only to welcome the most distinguished guests of the Shimadzu family.

Join a highly selective group of individuals who have dined in this room including Nicholas II of Russia, Edward VIII of the United Kingdom, and Prince Arthur the Duke of Connaught.

Delight in the contrast between delicate Japanese architectural details and western features such as the chandeliers imported from the UK in the late 19th century.

Head chef Tadahiro Ikehata will carefully curate a menu of the finest in Kagoshima cuisine, using only the freshest locally sourced seasonal ingredients especially for you. Feel like a feudal lord as you are served by our attentive staff dressed in kimono.

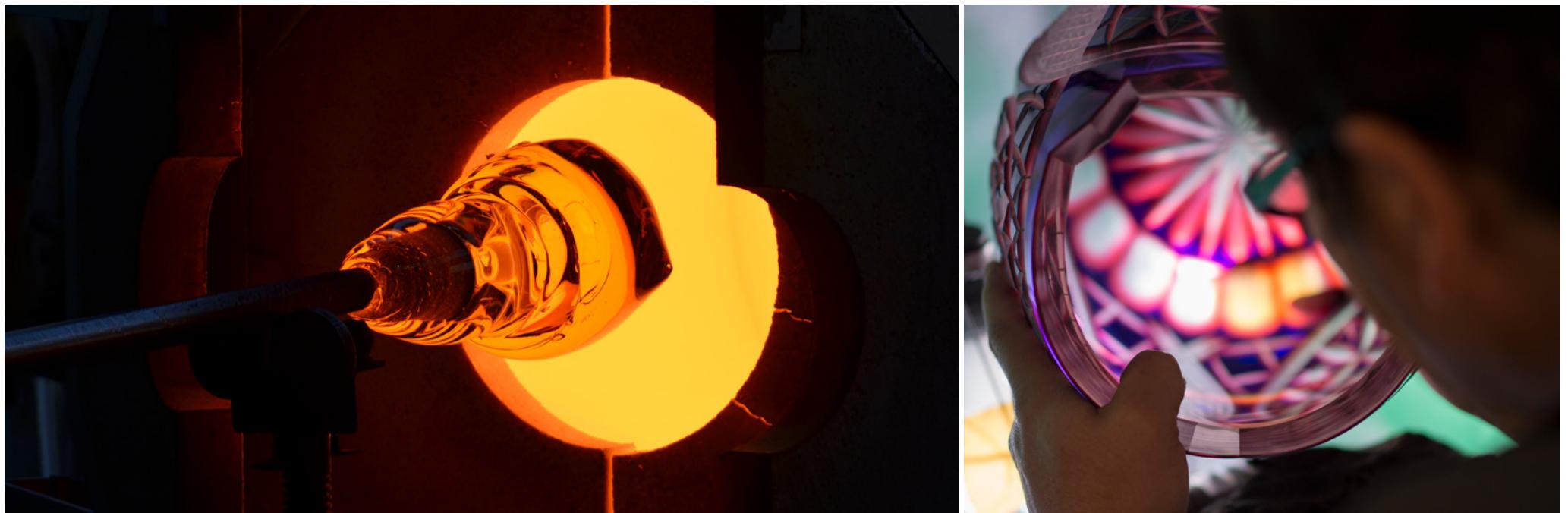
Every detail from the Satsuma Kiriko glassware to the chopsticks made of 1,000-year-old Yakusugi cedar has been meticulously selected to give you a truly unforgettable memory of your time in Kagoshima.

EXPERIENCE SENGAN-EN

At Sengan-en we pride ourselves on offering not only the most authentic bespoke cultural experiences in the surroundings of one of Japan's most famous stately homes, but also a real sense of connection and understanding to the arts and the teachers that have been entrusted with them.

In Japanese this is referred to as *yoin*. Literally meaning reverberation, this word expresses a lingering feeling of connectedness akin to the trailing sound of a recently struck temple bell. We hope that you will choose to join us at Sengan-en and experience the true culture of Satsuma and feel *yoin* for yourself.





SHIMADZU SATSUMA KIRIKO

Satsuma Kiriko is a kind of cut crystal glass that was first produced here at Sengan-en in 1851. Join our master craftsmen for a rare opportunity to try your hand at both blowing and cutting Satsuma Kiriko at our glassworks.

TEA CEREMONY

Encompassing etiquette, aesthetics, and spirituality, the way of tea is a truly comprehensive cultural activity far beyond the simple enjoyment of refreshments.

At Sengan-en we offer two kinds of tea ceremony hosted by tea masters who have received the approval of the Shimadzu family.



Cha-no-yu

The style of tea popularized by tea master Sen-no-Riyku (1522-1591). Learn the principles of harmony, respect, purity, and tranquillity from our tea master while drinking the highest quality matcha tea and enjoying carefully selected seasonal wagashi sweets.

Senchado

Senchado is a lesser known version of the tea ceremony that focuses on the drinking of loose leaf sencha green tea. Learn about the delicate utensils and preparation of tea from our Hoen-ryu Senchado tea master.



SAMURAI ARMOUR EXPERIENCE

Fulfil your samurai fantasies and be dressed in authentic armour by our expert curators before heading out into the gardens to have your picture taken against the backdrop of the stunning 360-year-old gardens and one of the world's most active volcanoes.



KIMONO EXPERIENCE

Choose a kimono made from fine Oshima Tsumugi silk pongee and get dressed by a fitting expert.

Take a walk around the gardens and snap unforgettable pictures or even enjoy an evening meal in true Japanese style.

EXPERT GUIDE ALEX BRADSHAW

Alex Bradshaw has dedicated the last 20 years of his life to traditional Japanese swordsmanship, and has lived in Kagoshima, Japan, for almost 15 years. Fluent in Japanese, Bradshaw has also spent many years studying calligraphy, zazen, and many other aspects of traditional Japanese culture.

He is one of only 10 people—and the only foreigner—to have received certification of his knowledge of traditional culture from the Japanese Culture Successors' Association. He has also demonstrated his martial arts skills for the Crown Prince of Japan, and at numerous venerable shrines across Japan.

He presently works directly for the 33rd generation head of the Shimadzu family, one of Japan's oldest warrior clans.

Bradshaw has an in-depth knowledge of the history of the Satsuma region, particularly its traditional culture, and will enrich any visit to the area with stories and a cultural understanding not readily found in other regions of Japan.



Pricing and Options

GARDENS AND MUSEUM

Entry times | 08:30-17:30 (Open year-round)

Ticket	Adult	Child (6-15)
Individual	¥1,000	¥500
Groups of more than 20	¥900	¥450
Groups of more than 100	¥850	¥400

THE HOUSE

Entry times | 09:00-17:00 (last entry at 16:50)

Ticket	Adult	Child (6-15)
Individual	¥500	¥250

SHIMADZU SATSUMA KIRIKO GLASSWORKS

Entry times | 09:00-17:00

(Closed on Mondays and the third Sunday of each month)

Entrance fee | **FREE**

SHOFUKEN RESTAURANT

Opening times	11:00-15:00
Number of seats	260
Approximate cost	Lunch from ¥1,620 Dinner from ¥5,400

OHKATEI

Opening times	11:00-16:00
Number of seats	Hall 50 Group Room 48 Private Dining 18
Approximate cost	Lunch from ¥3,240 Dinner from ¥10,800
Private Dining at Ohkatei	Lunch from ¥5,400 Dinner from ¥10,800

DINING IN THE HOUSE

Hime-no-Ma	Up to 30 people Room charge ¥100,000 Dinner from ¥16,200 / person
Ekken-no-Ma	Up to 24 people Room charge ¥500,000 Dinner from ¥30,000 / person

* Prices do not include tax.

* Reservations must be made in advance.

* Drinks are not included.

Pricing and Options

EXPERIENCES AT SENGAN-EN

Experience Course	Cost	Time
Expert Guide (English, Chinese, Japanese)	¥50,000	Up to 2 hours
Shimadzu Satsuma Kiriko Experience	Included in Ekken-no-ma Course	1 hour
Satsuma Biwa	¥100,000	30 minutes
Noda-go Shimadzu Taiko	Please enquire	30 minutes
Cha-no-yu Tea Ceremony	¥150,000	Approx. 1 hour
Senchado Tea Ceremony	¥100,000	Approx. 1 hour
Jigen-ryu Swordsmanship	¥100,000	40 minutes
Samurai Armour Experience	¥8,000 / person	Approx. 1 hour (inc. dressing)
Kimono Experience	¥5,000 / person	Approx. 1 hour (inc. dressing)

* Prices do not include tax.

* Lighting and sound costs may apply.

* All experiences include English or Chinese interpretation.

* More than one experience can be combined—please discuss with us.

* Other bespoke experiences can be arranged on demand.



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