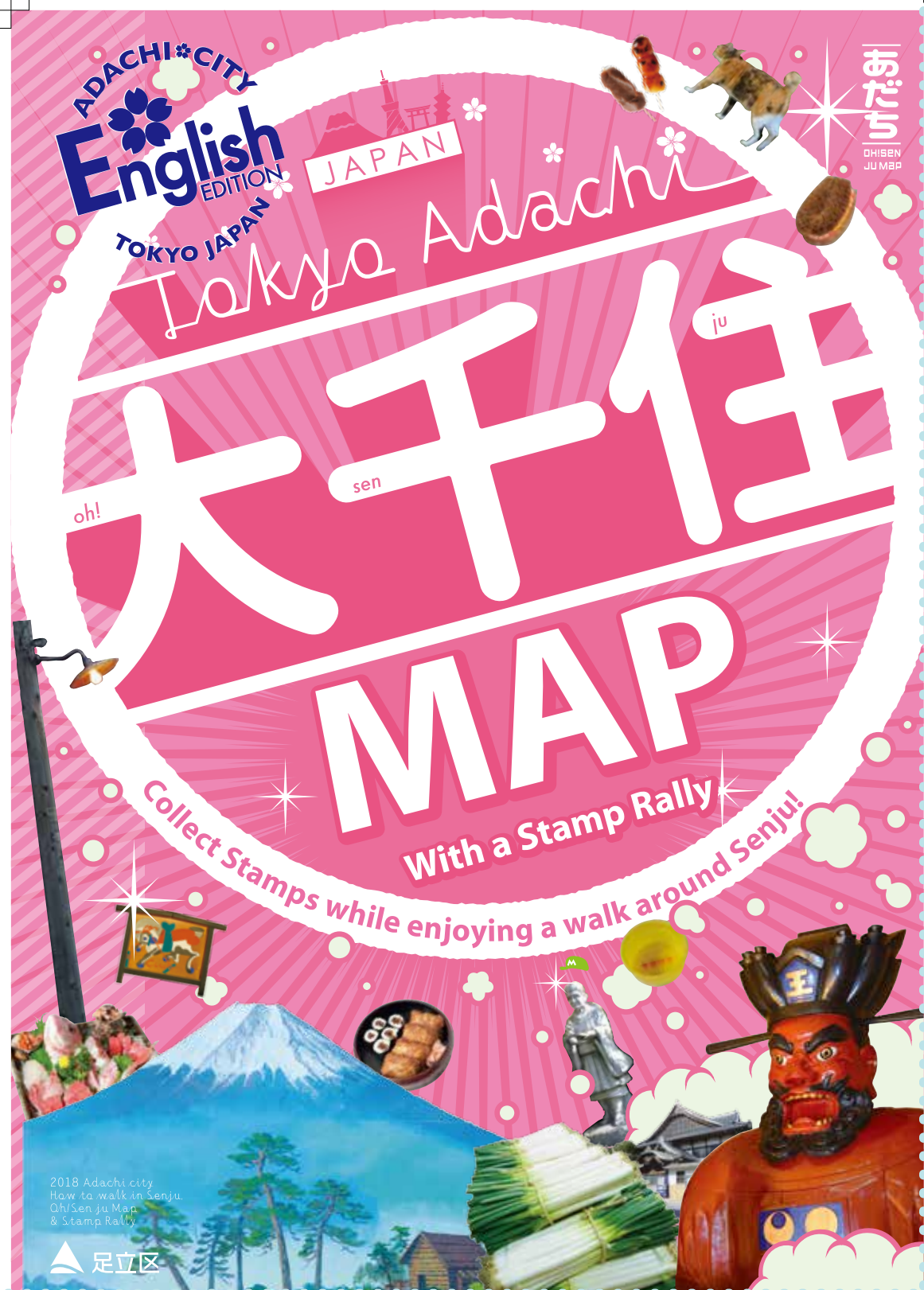




The Edo period (1603 –1868)

Senju was a *Shukuba-machi**!

Senju was one of the Four Stations of Edo on the Edo Five Routes leading to the outer provinces of Japan in the Edo period. The Stations flourished as the first towns where travellers began their journey and as the suburban towns where the locals of Edo enjoyed themselves. *Senju-shuku* (Senju Post Station) had the greatest population and number of houses among the Four Post Stations. In fact, it was a prosperous and fashionable town with more merchant houses than inns where successful merchants supported artists.



The Meiji to early Showa period (1868 –around 1940)

What is “大千住 (*Oh-senju*)”?

The term “大千住 (*Oh-Senju*)”, which was used from the Meiji to early Showa era, also appears in the book written by Ogai Mori (1862 –1922), a famous Japanese novelist who lived in Senju when he was young. Since “大 (*Oh*)” means “Big/Great” in Japanese, it suggests that the prosperity of Senju during the *shukuba-machi* era continued. This map introduces the area known as *Oh-Senju* which is north of Sumidagawa River.

A nice town in east Tokyo

Senju now has five universities, fashionable station buildings, lively shopping streets, bar alleys and excellent traffic access as well as myriad tranquil alleys and the riverside of the glorious Arakawa River. A nice little town in east Tokyo where the new and old coexist in perfect harmony. Let's explore the treasures of Senju!

**Shukuba-machi* (Post Station)—Lively, busy towns on the major roads in the Edo period where travellers and horses took a rest or stayed overnight, and where messengers relayed information.



How to Enjoy Senju

The unique history of Senju as *Shukuba-machi* (post station) started from the Edo period (1603 –1868). The town also has characteristics of the Meiji, Taisho and Showa periods (1868 –1989). Although it is great fun to shop in the station buildings, there is a fascinating Senju town out there. Let's step into this distinctive town in Tokyo and make the most of your time!

Enjoying two “S”s (1)

Public baths (*Sento*) and bars (*Sakaba*)

Senju is one of Tokyo's foremost towns for public bathhouses and bars. So, let's enjoy them both. Staying overnight will allow you to have even deeper experiences. Wash out your daily stress in relaxing large bathtubs, treat yourself to rich bar hopping, then, just dive into a clean futon bed.

8 public baths (*Sento*) in Senju

“Soaking in the large bathtub makes you feel so refreshed even once a week. I want many people to visit bathhouses more casually as there are many public baths close by in Adachi City,” says

Furo-Wakuzo, a trendy entertainer living in Senju. According to him, what is unique about Senju is that you can choose whether you go to an old graceful bathhouse or to the ones with modern facilities according to your feeling of the day. Public bathhouses with temple-like appearance are in fact concentrated around Tokyo. This is due to there being one carpenter who was assigned to build a public bathhouse after the Great Kanto Earthquake

Mr. Furo-Wakuzo

Bathing charge:
Adults ¥480 / J.H.S. and
H.S. students ¥300 / E.S. students ¥180 /
Infants and toddlers ¥80
*As of Feb 2018

E.S. or J.H.S. students
accompanied by their parents

Adults ¥360 / E.S. students ¥100 /
Infants and toddlers Free



(1923), which was the time when most buildings in Tokyo were burnt down. The carpenter fully utilised his skills to build a bathhouse which had never been seen in order to cheer Tokyo up. The completed bathhouse surprised people and became very popular. Then, bathhouses were built copying the style one after another during the restoration period.

You can visit such profound temple-like bathhouses here in Senju. Alternatively, there are modern public baths and a bathhouse with a small swimming pool too. Enjoy exploring Senju town's treasures!

Bars (*Sakaba*) in Senju

Turn left after coming out of the West Exit of Kita-Senju Station, then, you will find a number of impressive bar alleys with a long history, such as a long narrow street so-called “*Nomiyoko* (Bar Alley)” and “Mainichi Dori Bar-and-Grill Street” which is Showa 30s (1955–1964) style. The number of eating and drinking places owned by young people is also on the increase these days. Come and experience their hospitalities, exclusive dishes and the spaces they created. Also, lots of fun drinking events are held here. Now, bars in Senju are so cool!

A number of charming inns

There are a number of inns in Senju. A quaint inn or modern hotel, which will you choose?



Hotel Coco Grand Kita-Senju
3-40-2 Senju, Tel: 03-5284-1155
From ¥6,300 per person per night (dormitory)
(single room) / Relaxing hotel popular
with business and leisure travellers



福永旅館 Fukusui Ryokan
3-52 Senju, Tel: 03-3881-4001
From ¥6,800 per person per night. /
Clean, reasonably priced inn located
near the station



梅の湯 Umenoyu is 2 mins. walk from East
Exit of Kita-Senju Sta.



大黒湯 Daikokuyu is also called “King of
Public Baths”



The new shops utilizing the old building have
increased



Guest house KAGARIBI
19-1 Senju-Yanagicho, Tel: 03-4291-2942
From ¥6,800 per person per night (dormitory)
/ 50-year-old house has been renovated into
a Japanese style guest house

Enjoy buildings with a ② quaint taste



A dispensary room used from 1848 to
around 1970 (usually not open to the
public). Nagaya-Mon Gate also remains.
They are Senju's treasures



名倉医院 Nagura Clinic /
5-22-1 Senju, Tel: 03-3888-7711



Mr. Makoto Sasaki

“The charm of Senju is that various types of buildings from the Edo period to the present are spread around like a mosaic, which is totally opposed to towns which have become too alike due to redevelopment. An increasing number of new shops utilising old buildings adds a depth to the town atmosphere,” says architect Mr. Taiku Yamazaki, the leader of Senju Iemachi group. Also, another member of the group, Mr. Makoto Sasaki, who has seen various towns as a professor at Nippon Institute of Technology says “the townscape and alleys of Senju are appealing. Even near the station, you can feel the sense of life once you step into a back street. It has a distinctive charm from tourist towns”. We have covered the architecture that they recommended.

Feel the atmosphere of Edo

Nagura clinic was famous for the unique and highly skilled bone-setting techniques, which even appeared in a *Senryu* (a comic haiku) in the Edo period. According to records, as many as 630 patients poured in per day in the Taisho period (1912– 1926). Around the clinic, there were 5 inns with unique systems where the masters had a bone-setting license and patients were hospitalised and treated. Entertainers of *rakugo* (comic story) or *nanuwabushi* (a

kind of sung narrative) visited there on occasion to cheer up patients.

At present, the eighth generation continues to practice at an orthopaedic clinic with modern facilities in the same location.

Attractive buildings

Close to the metropolis and adjacent to farming areas, Senju had a number of *Jisukigami* (recycled paper) wholesalers from the Edo period and was said to be the centre of its distribution.

The houses of Yokoyama and Shimomura resemble the old days. You can see unique architectural design for Senju merchants'



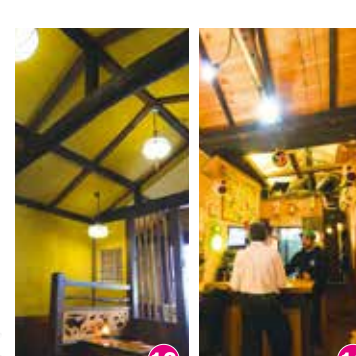
横山家 House of Yokoyama /4-28-1 Senju
§Inside is not open to the public



下村家 House of Shimomura /5-19-11 Senju
§Inside is not open to the public



板垣家 House of Itagaki /5-6-7 Senju
§Inside is not open to the public



萌蔵 Moezo
1-34-10 Senju
Tel: 03-3879-6883

八吉屋 Yakoya
4-23-1 Senju
Tel: 03-3881-6799

houses, such as a ceiling that also serves as an upper story's floor which makes the first floor more spacious to carry in goods, and protruding beams which provide the house with deep eaves (*dashigeta-zukuri*).

The dwelling house of Itagaki, located between the houses of Yokoyama and Shimomura, was built in the early Showa period (1926 –around 1940). A Japanese style house with a western style drawing room was popular around that time.

The air raids of WW2 mainly burnt down the south part of Senju, yet the north half survived and so we can still see attractive buildings there which reveal the history and industry of Senju.

Ikkenya (detached house) shop

Fashionable shops created using old buildings have rapidly increased in Senju, such as a creative cuisine restaurant “萌蔵 Moezo” which was opened by Ms. Akemi Shimakawa. She opened sister stores one after another using old constructions and says “It is a shame to tear down old buildings. I like to renovate them without impairing their lovely old tastes.”

Also, a cute standing bar with a 1.8m width frontage called “八吉屋 Yakoya” was completed after 2 years of DIY by the bar owner Mr. MAH. The building has been used as a sushi restaurant, shoe shop and stamp shop and its history goes back before WW2. Mr. MAH says “I left the original materials as much as possible including windows, beams and wires. I am attracted to them because they are authentic.” The bar's casual style and low-priced food/drinks (1,100 yen for 3 tickets) became popular and so young people gather every night. An event called “Senju Fresh Yakoya Night” which connects unique people who gather at the bar has been held a number of times, and a new project is coming up.

The stories growing from the architecture in Senju are now so vibrant. Enjoy the townscape and make the most of your time by visiting *Ikkenya* (detached) shops.



Mr. Taiku Yamazaki



Meow meow meow



喫茶店
Cafe “Kura” in the alley
1-34-10 Senju Tel: 03-3882-0838

Enchanted labyrinth ③ Wander through alleys



Above: Repurposed stone pavements
that used to be flagstones of
Metropolitan tramcars, etc. /Right: Many
naked electric bulbs are still used in
Yanagihara area

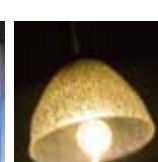
The area around Kyu-Nikko-Kaido Street, which runs through Senju almost exactly from north to south, flourished as a post-station during the Edo period and is now filled with lively shopping streets. Since a tax was imposed on the basis of frontage size, the land was divided into plots with a narrow frontage and a long depth towards the back. Behind the street-facing shop fronts, dwellings and storehouses appeared, and rental houses started to be built further back, which increased the number of alleys. Most alleys based on the land divisions have remained even if storeowners or landowners changed. They are like fishbones: Kyu-Nikko-Kaido Street as a backbone and countless narrow alleys as small bones. Away from the main street, most areas used to be farming lands.

Houses were built in the former rice fields surrounded by the footpaths that cross each other diagonally. Thus, some areas have alleys like complex mazes.

Enjoy strolling around, encountering fascinating shops, storehouses and discovering many things in this hidden labyrinth. Please note that your thoughtful manners are greatly appreciated when walking around residential areas.



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Brick storehouse



Many guardian
deities

Try Senju speciality ④



Mr. Masanobu Ando

Story about Senju leeks

Do you know that Senju has Japan's only wholesale market that is dedicated to leek? Leeks selected by discerning leek merchants are traded there. They are called “Senju Negi (leek)” and are especially tasty in the winter.

“Senju leeks are smooth, heavy and spicy hot with a luscious aroma if you chop even a small amount. If you boil them, they will retain their shape and become tender and sweet.” says Mr. Masanobu Ando, of a leek merchant “Negishige”. Although Senju leeks are universally praised, they were only for wholesale and distributed to some restaurants, such as grilled chicken shops, *Soba* (buckwheat noodles) shops, etc. Therefore, Mr. Ando became a central figure in opening up new distribution channels for the leeks, and they are now seen at supermarkets and available for order. Mr. Ando feels that “I want children who dislike leeks to know their deliciousness and teach them that Senju has a local speciality.”, so he distributes them for local elementary school lunches, and eagerly hosts school field trips. When the school kids try Tempura of leeks and small fish, they say “Sweet!”, “Yummy” in unison.

Senju Speciality, Tuna and Leek Hot Pot

Negima-nabe (Tuna and Leek Hot Pot), a dish for common people during the Edo period, is now quietly gaining momentum in Senju. After all, here is the town of “Senju leeks” that also has Tokyo's only wholesale market exclusively dedicated to Marine Products so called “Senju Riverside Fish Market”. Thus, the members of “Senju Asunaro Group” decided that there was no choice but to start serving *negima-nabe* at events in the market and all around Senju. They opened their recipes to the public, and restaurants in Senju have gradually been adding it to their menu.



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A morning auction where high-spirited voices
echo starts at 6am in “山柏青果物市場”:
Yamagashiwa Market (10). Only Senju leeks
have solid roots even after rinsing. You can buy
Senju leeks in “江戸市場” : Adachi Wholesale
Seafood Market (15) or “船茂” : Negishige (16)



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You can try *negima-nabe* at “市場食堂さかなや
Sakanaya (17) “ (4-11-8 Senju), from ¥4,000 per
person. Tel: 03-3881-4286 (Reservation only);
“ちやぶち Chabudai” (3-17 Senju); “一歩一歩
Ippo Ippo” (3-53 Senju) and its sister stores
[Reservation only]; “粋心亭 Suishin-Ten” (2F
3-57-2 Senju) [Reservation only]