

MAGIC

The Gathering

GRAND PRIX NAGOYA

Travel Guide



Index

Created by Akira Seno and Yoshitoki Sakai

[Introduction](#)

[Welcome to Grand Prix Nagoya!!](#)

[The Sengoku Period](#)

[International Travelers Tips](#)

[Currency](#)

[Prepaid IC Cards \(ICOCA/Suica\)](#)

[No Tipping](#)

[Wi-Fi](#)

[Climate data for Nagoya](#)

[Access](#)

[Air Travel](#)

[Train Travel](#)

[Staff Hotel](#)

[Chisan Inn Nagoya Hotel](#)

[Food](#)

[Grilled Eel on Rice](#)

[IBASHOU](#)

[MARUYA](#)

[TEBASAKI](#)

[Sekai no Yama-chan - Sasashima Restaurant](#)

[MISOKATSU](#)

[Tonkatsu Ishikawa - Sakae Restaurant \(とんかつ いし河 栄店\)](#)

[Gomitori - Main Restaurant \(伍味酒 本店\)](#)

[Morning](#)

[Komeda Coffee Nagoya-EkiNishi-ten](#)

[Place to visit](#)

[ATSUTA SHRINE](#)

[Nagoya Castle](#)

[Inuyama Castle](#)

[The Musium Meiji-mura](#)

Introduction

Welcome to Grand Prix Nagoya!!

Nagoya (名古屋市 Nagoya-shi) is the largest city in the Chūbu region of Japan. It is Japan's third-largest incorporated city and the fourth most populous urban area. It is located on the Pacific coast on central Honshu. It is the capital of Aichi Prefecture and is one of Japan's major ports along with those of Tokyo, Osaka, Kobe, Yokohama, Chiba, and Kitakyushu. It is also the center of Japan's third-largest metropolitan region, known as the Chūkyō Metropolitan Area. As of 2010, 2.27 million people lived in the city, part of Chūkyō Metropolitan Area's 9.10 million people.

The Sengoku Period

GP Nagoya2016 features and themed the Sengoku-period(戦国時代 Sengoku jidai).

The Sengoku-period is before Edo era, and is a period in Japanese history marked by social upheaval, political intrigue and near-constant military conflict.

In this period, Daimyo (local lord) made a lot of war to take dominance. They used Samurais on battle field and Ninja in espionage.

The last stage of the Sengoku period, Oda Nobunaga, the Daimyo of Owari(old Nagoya) defeated Imagawa Yoshimoto at Okehazama where located between Nagoya city and Toyoake city. From this battle, Oda gained the chance of starting to dominate the whole country in Japan.

International Travelers Tips

Socket's Section

Most of your country's socket type is different with Japanese type.

The picture below is Japanese type of socket, I think MOST (I don't say ALL) Japanese hotel's socket are prepared for international travellers. Although I travel to many countries, I have never bought any socket changer even when I went to Europe. Therefore, it is much better to bring socket changer to just in case your hotel does not international socket.



Currency

The unit of Japanese currency is yen. Coins are available in denominations of 1, 5, 10, 50, 100 and 500 yen and bank notes in denominations of 1,000, 2,000, 5,000 and 10,000 yen.



You can buy yen at foreign exchange banks and other authorized money exchangers. Almost banks in the city will close during Saturday and Sunday. At the international airports, currency exchange counters are usually open during normal office hours.

Prepaid IC Cards (ICOCA/Suica)

IC cards are rechargeable cards that can be used to conveniently pay fares on public transportation. It also can be used to make payments at a rapidly increasing number of vending machines, shops and restaurants by simply touching the card on a reader.

In Kantoh area, the most major IC card Suica has been compatible with ICOCA which Kansai area's one.

No Tipping

There is no tipping in most situation in Japan – cabs, restaurants, personal care. To tip someone is actually a little insulting; the services you've asked for are covered by the price given, so why pay more? In many cases, the service provider will decline your offer.

Wi-Fi

Getting a prepaid SIM card with local calling service is difficult in Japan. And also finding free Wi-Fi services around the city is difficult too. We suggest to rent a handy wireless router, known as "pocket Wi-Fi" at airport.

Climate data for Nagoya, Aichi (1981~2010; records 1891~2012)

Month	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Year
Record high °C (°F)	21.0 (69.8)	22.6 (72.7)	25.8 (78.4)	30.5 (86.9)	34.8 (94.6)	35.8 (96.4)	38.9 (102)	39.9 (103.8)	38.0 (100.4)	32.7 (90.9)	27.2 (81)	21.3 (70.3)	39.9 (103.8)
Average high °C (°F)	9.0 (48.2)	10.1 (50.2)	13.9 (57)	19.9 (67.8)	24.1 (75.4)	27.2 (81)	30.8 (87.4)	32.8 (91)	28.6 (83.5)	22.8 (73)	17.0 (62.6)	11.6 (52.9)	20.7 (69.3)
Daily mean °C (°F)	4.5 (40.1)	5.2 (41.4)	8.7 (47.7)	14.4 (57.9)	18.9 (66)	22.7 (72.9)	26.4 (79.5)	27.8 (82)	24.1 (75.4)	18.1 (64.6)	12.2 (54)	7.0 (44.6)	15.8 (60.4)
Average low °C (°F)	0.8 (33.4)	1.1 (34)	4.2 (39.6)	9.6 (49.3)	14.5 (58.1)	19.0 (66.2)	23.0 (73.4)	24.3 (75.7)	20.7 (69.3)	14.1 (57.4)	8.1 (46.6)	3.1 (37.6)	11.9 (53.4)
Record low °C (°F)	-10.3 (13.5)	-9.5 (14.9)	-6.8 (19.8)	-2.1 (28.2)	2.8 (37)	8.2 (46.8)	14.0 (57.2)	14.4 (57.9)	9.5 (49.1)	1.5 (34.7)	-2.7 (27.1)	-7.2 (19)	-10.4 (13.3)
Average rainfall mm (inches)	48.4 (1.906)	65.6 (2.583)	121. (4.795)	124. (4.913)	156. (6.161)	201. (7.913)	203. (8.016)	126. (4.972)	234. (9.228)	128. (5.051)	79.7 (3.138)	45.0 (1.772)	1,535.4 (60.448)
Average snowfall cm (inches)	5 (2)	8 (3.1)	0 (0)	0 (0)	0 (0)	0 (0)	0 (0)	0 (0)	0 (0)	0 (0)	0 (0)	1 (0.4)	14 (5.5)
Average rainy days (≥ 0.5 mm)	6.8	7.5	10.2	10.4	11.4	12.8	13.0	8.7	11.9	9.5	7.2	6.9	116.3
Average snowy days	6.4	5.4	2.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	2.6	16.4
Average relative humidity (%)	64	61	59	60	65	71	74	70	71	68	66	65	66.2
Mean monthly sunshine hours	170. 1	170. 0	189. 1	196. 6	197. 5	149. 9	164. 3	200. 4	151. 0	169. 0	162. 7	172. 2	2,092.8

Access

<http://portmesse.com/en/access>

The Venue

Venue URL: <http://portmesse.com/en/outline>

Exhibition Hall 2.

I've surveyed around the venue, I do not see any restaurant around there so suggestion from local judges that finding a restaurant at downtown is better and the staff hotel has been located nearby downtown.

Air Travel(To Venue)

From Chubu Centrair International Airport to Nagoya: app. 28 minutes by The Meitetsu μ -SKY Limited Express train (μ = Greek letter for MU)

From Nagoya to Kinjō-futō: 24 minutes by Aonamiline.

Train Travel (To Venue)

From Nagoya to Kinjō-futō(金城ふ頭駅): 24 minutes by Aonami-line(あおなみ線).

Japanese transportation fee is depends on how far you would like to go but really complicated stations.

We would like to suggest to buying electronic card which is like pre-paid cash card.

Card is 500yen and you can charge any amount of money as you want to then just touch this card to the ticket collector machine when you pass through there.

No need to buy ticket anymore as long as enough money has been charged



Staff Hotel

Chisan Inn Nagoya Hotel

1-12-8 Noritake, Nakamura-ku, Nagoya city.

愛知県名古屋市中村区則武1-12-8

4 minutes walk from Nagoya Station, Taikoh-dohri exit.

太閤通口から徒歩四分

<http://www.solarehotels.com/hotel/tokai/chisuninn-nagoya/>



Food

※Note

I suggest you that to taking taxi is better from nearest station to going a restaurant where you want to visit.

You can see a map on each their website, I think even If you know a map still difficult to get there.

Grilled Eel on Rice

Though eel may be instantly associated with Hamana-ko Lake, Shizuoka Prefecture, its top production area is actually Aichi Prefecture. Eel is slit open along the belly and grilled whole without steaming - that's the Nagoya style of cooking eel. Hitsumabushi is a local eel dish, which is said to have originated at the end of Meiji Era as waitresses dished up each serving of chopped grilled eel on rice from a large wooden tub for keeping cooked rice (o-hitsu) into individual bowls of customers in a tatami-mat room. The eating procedure is also unique. To begin with, the whole eel dish is divided into four portions. You put the first portion into your bowl and enjoy as it is; then you put the second helping in and put on some condiments (wasabi horseradish, nori dried laver, mitsuba trefoil, etc.) to your taste. The basic spice combination is chopped green onions, grated wasabi, and nori seaweed sheet cut into pieces, which go well with grilled eel. Enjoy the changes in tastes. Then you have the third portion in the same manner as the second portion plus green tea or broth poured over it, like o-chazuke soup with rice. And, finally, you can enjoy the remaining portion repeating one of the three methods you liked best!



MAPs for HITSUMABUSHI Restaurant.

IBASHOU

3-13-22 Nishiki, Nakaku, Nagoya

名古屋市中区錦3-13-22

Lunch 11:00~(LO14:30)

Dinner 16:00~(LO20:00)

Sunday, the second and the third Monday of every month

5 minutes walk from Subway Sakae stn, Higashiyama line and meijo line

<http://www.ibashou.jp/map.html>

MARUYA

Meitetsu Dept.store 9F, 1-2-1 Meieki, Nakamura-ku, Nagoya(Nagoya Station)

11:00~23:00 (L.O.22:00)

<http://www.maruya-honten.com/>

TEBASAKI

Japanese-style Fried Chicken

Tebasaki is deep-fried chicken wingtips. Once tasted, it is never forgotten. The spicy flavor also goes very well with beer or Sake Japanese rice wine. A tebasaki expert would eat up the wingtip by crunching the cartilage. Yet, the taste is not only for adults. Tebasaki-flavored ice cream and snacks have become available recently, and tebasaki is now a choice for take-home gifts from Nagoya. Traditionally, breast, thigh, and sasami (breast tenderloin) have been popular portions of chicken, while drumsticks and wingtips did not have much use. Only two wingtips are taken from one chicken, and they have little meat. Wingtips had little use, being used as a soup stock at best. So, they were cheap. Ordinarily, chicken is fried after being dipped in a batter of flour or potato starch. In the Nagoya style, however, the wingtips are seasoned beforehand and then fried without batter. First, wingtips are fried to 80% done at a relatively low oil temperature (about

150°C), then they are moved to a higher temperature oil (180°C-190°C) for a crisp finish. Finally, the wingtips are basted with sauce on both sides while being turned, seasoned with salt and pepper, and coated with white sesame seeds.



Sekai no Yama-chan - Sasashima Restaurant

4-24-24, Meieki, Nakamura-ku, Nagoya-shi 名古屋市中村区名駅4-24-24 名駅司ビル

7 minutes walk from central entrance of Meitetsu Nagoya station

Weekday dinner 17:00~24:15 (L.O. 23:30)

Sunday and National holiday dinner 17:00~23:15(L.O. 22:30)

<http://www.yamachan.co.jp/>

MISOKATSU

Pork Cutlet with Thick Miso Sauce

When you talk about miso in Nagoya, it means the dark-colored type made from soybeans. The aka-miso (red bean paste) is made into thick sauce by adding broth and seasonings and then poured over pork cutlet. That's Nagoya's specialty miso-katsu (pork cutlet served with thick miso sauce). The unique flavor and rich taste of red bean paste, which is fermented for three years, might be intimidating for a first-timer; however, as the flavor of the miso is unaffected by heat and remains even after being boiled, it is sure to become an acquired taste. Crisply-fried cutlet made of pork with salty-sweet miso sauce -miso-katsu or miso-katsu-don rice bowl is worth trying. Once you try it, you'll never get tired of the taste, which varies with spices, such as mustard or shichimi (chili peppers mixed with six other spices) and sesame seeds. Many coffee shops in Nagoya include miso-katsu in the lunch menu. Nagoya people really love miso!



Tonkatsu Ishikawa - Sakae Restaurant (とんかつ いし河 栄店)

B1F Sakaemachi Building 3-23-31 Nishiki, Naka-ku, Nagoya

名古屋市中区錦3-23-31 栄町ビルB 1

5 minutes walk from exit 9 of Subway Sakae station

Located on B1 floor of Sakae-cho Building across from Maruei Department Store

Lunch 11:00~15:00

Dinner 17:00~21:00

Saturday, Sunday and public holidays 11:00~21:00(LO 20:30)

<http://tabelog.com/aichi/A2301/A230103/23002559/>

Gomitori - Main Restaurant (五味酉 本店)

3-9-3 Sakae, Naka-ku, Nagoya

名古屋市中区栄3-9-3

3 minutes walk from exit 8 "Sakae station" of Subway Higashiyama line and Meijo line

地下鉄東山・名城線栄駅8番出口徒歩3分

17:00~05:00(Food.L.O.04:00) (Drink.L.O.4:30)

<http://www.hotpepper.jp/strJ000016017/map/?vos=nhppalsa000013>

Morning

Many Nagoyan take a breakfast called “morning” in a cafe. Morning is named by it’s served timing and available on most of cafes in Nagoya.

In most of cases, to enjoy morning, you have to order only a soft drink. As morning, boiled egg and toast (or another meal instead of them) will follow your drink. Morning usually takes no extra fees.

If you have time in morning, let’s try morning.

Komeda Coffee Nagoya-EkiNishi-ten

2-3-2 Noritake, Nakamura-ku, Nagoya

名古屋市中村区則武2丁目3番2号

5 minutes walk from Nagoya Station, Taikoh-dohri exit.

太閤通口から徒歩五分

07:00～23:00

<http://www.komeda.co.jp/search/shopdetail.php?id=478>

Place to visit

ATSUTA SHRINE

The Atsuta Shrine is home to the "Kusanagi-no-Tsurugi(a sword)", which is one of the Three Sacred Imperial Treasures. This is the 2nd largest shrine after Ise Shrine in Mie Prefecture, and about 6.5 million people visit there annually. There you can find Nobunaga walls which was made by Shogun Nobunaga Oda in 1560. He prayed for victory of the war here and in return of his winning, he donated the wall. Nijugocho-Bashi Bridge, made with 25 stone plates as its name describes - is the oldest stone bridge in Nagoya. At the Treasure Hall, the Atsuta Jingu Museum houses about 4,000 articles donated by the people ranging widely in class from the Imperial Family, shoguns (generalissimo) and feudal lords to common persons. Among these materials, especially important are the Koshinpo (sacred garments, furniture and utensils for use of the enshrined deities), the swords, the hang mirrors, the Bugaku (ancient court dance) masks, the ancient documents and the household articles, 174 items of which have been designated or Aichi Prefecture important cultural assets. These treasures are exhibited by turns in the Hall for showing to the public. The articles on display are exchanged every month. They help you appreciate the deep faith people have had in the shrine as well as its long history.

1-1-1 Jingu, Atsuta-ku, Nagoya

Subway Jingu-Nishi sta.

Meitetsu Jingu-Mae sta.

The Treasure Hall: 9:00AM - 4:30PM (Entrance close at 4:10PM), Shrine is open for 24 hours to pray

<http://www.atsutajingu.or.jp/>



Nagoya Castle

This castle, a symbol of Nagoya was residence of the 620,000-koku Owari Tokugawa household. It was built by the order of Tokugawa Ieyasu in 1612, and it symbolizes Nagoya's pride and power. There are exhibits describing the lifestyle of the local lords in the castle tower (main donjon). Restoration of Honmaru Palace is currently underway, which was registered as Japan's National Treasure but the original building was tragically burnt down during World War II. City of Nagoya has started the restoration project in 2010 and is scheduled to be completed in 2018. Tours of the construction site are available (Closed on Tuesdays and Thursdays) where you can see the traditional Japanese architecture method. The long-awaited main gate and the front drawing room is now open to the public.

1-1 Honmaru, Naka-ku, Nagoya

Subway Meijo-Line Shiyakusho station

Nagoya Sightseeing Route Bus Me-Guru Nagoya Castle station

9:00-16:30 (Castle Tower entry by 16:00)

Adults: 500 yen

Junior High students and under: free

http://www.nagoyajo.city.nagoya.jp/13_english/index.html



Inuyama Castle

Inuyama castle is a national treasure of Japan.

In Japan, there are 12 castles which built until Edo period and remain Tenshu(the centre tower of the castle). Only 5 of them are designated as a national treasure.

Inuyama castle has only Tenshu now. It was built at 1537 in Muromachi period by Oda Nobuyasu who are uncle of Nobunaga and used as a stronghold in real battle of Sengoku period. It shows us the oldest style of Japanese castle architect.

It took about 25 minutes from Nagoya station to Inuyama station, then take a taxi. If you want to visit both of this castle and the museum of Meiji-Mura(see below), you can buy a set of tickets and save some cost.

65-2 Kitakoken, Inuyama, Inuyama City

Meitetsu-Line Inuyama Station

9:00-16:30 (Closed at 17:00)

Adults: 550 yen

Junior High students and under: 110 yen

<http://inuyama-castle.jp>

(notice: this page written in only Japanese language)



The Musium Meiji-mura

The museum of Meiji-Mura collects historical materials and buildings of Meiji era.

Many buildings which built between Meiji era and Showa era were moved to and restored at Meiji-Mura.

These buildings shows us the modern architect style by mixture of traditional wooden style before Meiji era and stone and brick style from overseas. Also, trains made in Meiji era are kept alive and can be took to transfer in the museum.

Enjoy the historical materials, Houses of Mori Ohgai and Natsume Sohseki who are famous Japanese novel writers, St. John's Church etc.

1, Uchiyama, Inuyama city

Meitetsu-Line Inuyama Station

10:00-16:00 (Dec to Feb)

At Monday, it will not open except national holidays.(Dec to Feb)

Adults: 1700 yen

Students and 65 or older will be discounted.

<http://www.meijimura.com/english/>

