

Our monthly feature dedicated to finding the most authentic experiences in cities across the globe.

Sights

1.Dotonbori

Presumably, what comes to many people's minds when they hear "Osaka" is "Dotonbori" with its flashy neon signs. Along Dotonbori canal, there are many restaurants offering Osaka delicacies and shops for groceries and souvenirs. Just walk along the street and you will get to enjoy restaurant-hopping and also shopping.

2.Kuchu Teien Tenbo-dai

(Floating Garden Observatory)

"Umeda Sky Building" with the "Kuchu tenbo-dai (Floating Garden Observatory)" on the 40th floor, stands in Umeda, the central part of Osaka. From over 170m up, you will get a 360 degree view overlooking the Osaka Plains.

3. Kaiyukant

Among the many aquariums in Japan, one of the largest in size is "Kaiyukan". The aguarium is still pretty big compared with other aquariums in the world, so you (both meaning a castle tower). will need a substantial amount. They were rarely used for of time to see everything completely.

4. Osaka Castle Park 5. Universal A vast park located near the

center of Osaka. The building referred to as a "Japanese" castle" is called either a "tenshu" or "tenshu-kaku" inhabitance, but rather to show off power.

Studio Japan

Themed around popular Hollywood movies, the park also features characters including Sesame Street, Snoopy and Hello Kitty.

Bites

1. Takovaki

Takoyaki is the classic Osaka snack: easy to make, with simple ingredients, and extremely tasty. The standard recipe for these ball shaped dumplings is a batter or eggs and flour filled with sliced octopus, ginger, spring onions, and tempura crumbs.

2. Okonomiyaki

Okonomiyaki is a savory pancake made from eggs, flour, grated yam and shredded cabbage. Into these basic ingredients you can add whatever you like: pork, squid, shrimp, cheese, tomato... the list goes on.

3. Fugu

Fugu or blowfish is a special delicacy, usually eaten raw, which is famous for being poisonous if prepared by unskilled hands. Actually, though, you don't need to worry about fugu's reputation for danger. All fugu chefs are specially trained in its preparation for three years before they qualify for a license.

4. Kushikatsu

Kushikatsu are skewered kebabs of meat, seafood, or vegetables which are breaded and deep fried to a crispy golden finish before being served up with a variety of dipping sauces or flavored salt.

5. Yakiniku

Yakiniku is simply barbecued beef. The standard method is to grill bite-sized morsels of beef over a charcoal griddle and then dip them in sauce before eating.