

Style

Make the peace of time in comfortable space in Kagoshima
For Kagoshima lovers, Hotel & Residence was chosen as a great favorite of visitors



Wide bed & space
Semi Double Room
(120×190cm : 19㎡)

JPY¥7,500
(tax inclusive)



Looking for good and healthy of your sleep
Double Room
(140×190cm : 20㎡)

JPY¥8,500
(tax inclusive)



Queen size double bed
Deluxe Double Room
(160×190cm : 22㎡)

JPY¥10,000
(tax inclusive)



Correspond with different kind of needs
Twin Room

JPY¥10,500~JPY¥12,600(tax inclusive)

Triple Room & Fourth Room **JPY¥13,500**(tax inclusive)~



Long-staying accommodation rental package
Long-staying residence of hotel room

JPY¥8,000
(tax inclusive)
(Kitchenette & washing machine & tumble dryer are available)



Lobby



Windows, Mac & internet are available



Be located in the center of the city & the main area of sightseeing

Check-in procedure 1600

Please contact us directly for early check-in in phone.
☎099-226-8188

Check-out procedure 1100

Late check-out charge: JPY¥1050/per hour (tax inclusive)

Breakfast is served in the hotel restaurant
between 7:00am ~ 9:30am
JPY¥840 (tax inclusive)

Parking lot
Accommodates up to 30 vehicles
Check-in 1600~check-out 1100(1 night): JPY¥800
JPY¥1500/1 day

Access Information

From Kagoshima Airport

50 minutes by Airport Limousine Bus, JPY¥1200/per person
Take the Limousine Bus bound for Kagoshima City and get off at Kinsei-cho which is in front of Kagoshima Bank. From the street between Yamakataya Department store & McDonald, 3 minute walk.



From interchange by car

Satsuma Yosiro interchange:
takes 20 minutes, this route is convenient to Senganen Garden and Ito World Kagoshima Aquarium
Kagohsima-Kita interchange:
takes 15 minutes, this route is the nearest to hotel
Kagoshima Interchange:
takes 20 minutes, this route is convenient to Ibusuki, Chiran and AMU Plaza



From JR Kagoshima Line

10 minutes by city tram, JPY¥160/per person
Depart from Kagoshima Chuou-Station and get off at Asahidori or depart from Kagoshima Station and get off at Izurodori. The city tram stop is located in the Yamakataya Department store & McDonald which walk between the street about 3 minutes



From City View Bus

Get off at the Bronze Statue of Saigo Takamori
Hotel is located in the behind of right hand side of the Saigo Takamori
The spot of Kagoshima's history and culture which included Kagoshima City Museum of Art, Kagoshima Modern Literature Museum, Kagoshima City "Marchen" Fairy Tale Museum and Reimeikan etc



Description of Facilities

● **Guestroom Standard Facilities**

Towel/Washlet/Natural Shampoo/Natural rinse/
Natural body soap/Teethbrush set/Refrigerator/
Thermos bottle/Hair Dryer/20 inch TV/Yukata/
BS Broadcasting/Satellite digital TV services
(Pay TV)/Air-conditioner

● **Guestroom Part of Facilities**

Trouser presser/Non-smoking room/ Desk lamp

● **Rental Service (Quantity is limited)**

Please inform us of your need when you check in
JPY¥500/per time

Wheelchair/ Video desk/ System & component/
Rental cycle/Air purifier/Humidifier/Iron/
Desk lamp/Playstaion 2/Nintendo64/DVD

● **Business Support**

Optical fiber broadband Internet/Wireless Lan/
2 Computers/ Printer/Copy service/Fax service

Feel at home while in Kagoshima



HOTEL & RESIDENCE NANSHUKAN

19-17 Higashisengoku-cho, Kagoshima 892-0842 Japan
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info@nanshukan.co.jp



Special Select Kagoshima Berkshire Pork Shabu-shabu Course Meals

Kurokuma Shabu-Shabu

The local Kagoshima delicacy those are Berkshire Pork and organic vegetables, such are unique superior quality in health-conscious and food safety. Kurokuma shabu-shabu is also served with the special soup to quickly dip. Once the meat and vegetables have been eaten, take great pleasure in immersing the Kurokuma ramen (Japanese noodles) around in the broth last.



Business tie-up with specified shop of Berkshire pork in Kagoshima

Wow! Kurokuma No.1 shabu-shabu in Japan



Special Select Kagoshima Berkshire pork shabu-shabu course meals (for 8 people set meal)

Introduction of Kurokuma Shabu shabu

Savor the flavor of high quality Kagoshima Berkshire Pork which stimulate to your five senses

Special select Kagoshima Berkshire pork shabu-shabu course meals

Seasonal Appetizer + Kurokuma Shabu-shabu (hot pot) +Kurokuma Ramen (Japanese noodles)+ Shirokuma/Polar Bear (shaved ice confection)

JPY¥4500 (tax inclusive)

All displayed rates are included tax and service charge

Accept the reservation above 4 people

Table seating and traditional tatami room to choose from.

According to your capacity and budget, we propose a wide range of plans.

Please feel free to contact with us



Maximum capacity for 40 people

National the 21st Cultural Festival Awards Yamaguchi 2006

Festival in Yamaguchi cape of food 'Hot Pot Coliseum' **championship flag**



It is the privilege to be friend with you

Kumaso-nabe

The 70cm big black ironical pot that origin of the Satsuma ancestors in the Kumaso-nabe myth has made its grand come back again. Starting with luscious seafoods & vegetables from Kagoshima and taking great pleasure in taste of the special make congee last



Kagoshima Traditional Kumaso-nabe (for 8 people set meal)

Introduction of Kumaso-nabe

The 70cm big black ironical pot of the Kumaso-nabe

Kagoshima Traditional Kumaso-nabe

Seasonal Appetizer + Sasimi + Kumaso-nabe(hot pot)+ congee

JPY¥6300 (tax inclusive)

All displayed rates are included tax and service charge

Accept the reservation above 4 people

Table seating and traditional tatami room to choose from.

Correspond with different number of guests and budget

According to your capacity and budget, we propose a wide range of plans.

Please feel free to contact us



The First of Local Production for Local Consumption Promotion shop in Kagoshima



JPY¥5250 set meal



Master Chef Mr. Nisimoto

With full of chef's spirit, using seasonal fresh ingredients and serving in specially selected tableware

Four Season Kaiseki Course JPY¥4200 (tax inclusive)

Seasonal Earthen Bowl + Appetizer + suimono(Japanese clear soup)+ Sasimi + Roasted dish + Deep-fry dish + Hitorinabe(hot pot alone) + Lidded dish + Vinegar dish + Chawan-musi(pot-steamed hotchpotch) + Miso soup + Rice+ Fruit