Huge Lineup of Local Foods and Specialties Available along the Linimo Line

Featuring everything from familiar Nagoya specialties like miso-stewed udon and chicken wings to the must-try local flavors in Seto, Toyota, Nisshin, Nagakute, and other areas along the Linimo Line! You can also use this list for souvenir ideas.

© Nagoya Meshi Promotion Council

Nagoya City

Hitsumabushi (Eel bowl)

Broiled eel that's been dipped in a sweet soy-based sauce is sliced into long strips and served on top of rice in a wooden bowl. You can savor this one dish in three ways!

© Nagoya Meshi Promotion Council

Nagoya City

Miso-nikomi (Miso-stewed) Udon

Fresh udon noodles are boiled directly in soybean miso soup in an earthenware pot. The noodles' unique texture and the rich flavor from the soybean miso make for a delicious dish.

© Nagoya Meshi Promotion Council

Nagoya City

Tebasaki (Chicken wings)

Deep-fried chicken wings are coated in a sweet and spicy sauce, then dusted with spices and sesame seeds for a flavor that packs a punch. They're perfect with a beer!

© Nagoya Meshi Promotion Council

Nagoya City

Taiwan Ramen

A super-spicy version of Taiwanese danzai noodles. Chili powder is added to the chicken broth base, and the dish is topped with garlicky ground beef and garlic chives.

Seto City

Seto Yakisoba

A local yakisoba dish flavored with a soy-sauce-based pork broth. It's made with steamed noodles, and the added pork and cabbage are the stars of the show.

Seto City

Seto Ware

This pottery is made in and around Seto City, an area rich in high-quality clay. You can find a lineup of ceramics and porcelain finished with various paints and glazes.

Toyota City

Kikuishi (Local sake)

This refined sake made and sold by Urano Sake Brewery won the Gold Prize in the Annual Japan Sake Awards. It's characterized by its soft rice flavor and great aftertaste.

Toyota City

Tenka Mochi

This is a specialty from Tenka Chaya cafe, located in Matsudaira-go Garden. The three delicious dango on a single skewer represent the Saneiketsu (three leading warlords from Aichi). The one with red bean paste on it represents the shogun Ieyasu.

Toyota City

Wild Boar Croquettes

These croquettes are the pride of Izukame, a restaurant known for its wild game dishes. The wild boar meat pairs perfectly with the potato inside, creating a sweet, subtle flavor.

Toyota City

Croquettes

These are the most popular item at the deli Matsujo. Made with Irish Cobbler potatoes from Hokkaido, the added chicken meat, onion, and curry flavor make these croquettes irresistible.

©Nisshin Cultural Company Development Association

Nisshin City

Coffee

Nisshin is known for its coffee, and the city is home to many cafes and coffee shops.
You're sure to find a cup that's just right for you.

©Nisshin Brand Project (Nisshin Chamber of Commerce)

Nisshin City

Nisshin brand certified sweets

Under the concept of Nisshin as a delicious and fun city, a selection of sweets that make perfect souvenirs is being promoted as part of the "Nisshin brand."

Nagakute City

Rice Bread

This bread is made from locally produced rice flour at the city's popular Agurin Mura Bakery. It's fluffy and chewy, and you can eat it with peace of mind.

Nagakute City

Nagakuterrine

This is Patisserie HI's famous sweet treat made from mana, a vegetable created in Nagakute. The mana's flavor comes through in both the cake and the cream.

Nagakute City

Kosenjo Monaka

These monaka (wafer cakes filled with red bean paste) are named after Nagakute Kosenjo, which was once a battlefield. At Asaiya Confectionery, these are handmade daily using a traditional recipe. You can get them filled with coarse red bean paste or yuzu red bean paste.

Information on City Facilities along the Linimo Line

Ghibli Park https://ghibli-park.jp/

Tel.: 0570-089-154 (during Ghibli Park business hours)
Open: Weekdays, 10:00 a.m. to 5:00 p.m.; weekends and holidays, 9:00 a.m. to 5:00 p.m.
Closed: Tuesdays (or the next weekday if Tuesday is a public holiday), New Year's holidays, and maintenance days
Access: Right next to Ai-Chikyuhaku Kinen Koen Station on the Linimo Line
*Ghibli Park requires advance reservations.

A Iwasaki Castle

Tel.: 0561-73-8825
Open: 9:00 a.m. - 5:00 p.m. (Last admission at 4:30 p.m.)
Closed: Mondays (open if it's a national holiday) and New Year's holidays
Access: About a 5-minute walk from Iwasaki Ontakeguchi bus stop via Meitetsu Bus

B Aichi Prefectural Ceramic Museum

Tel.: 0561-84-7474
Open: 9:30 a.m. to 4:30 p.m. (Last admission at 4:00 p.m.); From Jul. 1 to Sep. 30, 9:30 a.m. to 5:00 p.m. (Last admission at 4:30 p.m.)
Closed: Mondays (or the next weekday if the Monday is a national holiday) *For details, please visit the official website.
Access: About a 15-minute walk from Tojishiryokan Minami Station on the Linimo Line

C Maneki-Neko Museum

Tel.: 0561-21-0345
Open: 10:00 a.m. to 5:00 p.m. (Last admission at 4:30 p.m.)
Closed: Tuesdays (open if it's a national holiday) and New Year's holidays
Access: About an 8-minute walk from Owari Seto Station on the Meitetsu Seto Line

D Seto-Gura Museum

Tel.: 0561-97-1190
Open: 9:00 a.m. - 5:00 p.m. (Last admission at 4:30 p.m.)
Closed: Closed temporarily approximately once a month and during the New Year holidays.
Access: About a 5-minute walk from Owari Seto Station on the Meitetsu Seto Line

E Iroganeyama Historical Park

Tel.: 0561-61-3131
Open: Entry into the park is unrestricted; the teahouse is open from 9:30 a.m. to 4:00 p.m. (Registration for the Matcha Experience (¥500) closes at 3:30 p.m.)
Closed: The teahouse is closed on Mondays (or the next weekday if the Monday is a national holiday) and New Year's holidays
Access: About an 10-minute walk from Anshoji bus stop via the N-Bus

F Kosenjo Park

Tel.: 0561-41-8338
Open: Entry into the park is unrestricted; NAGAKUTE MEMORIAL 1584 is open from 9:00 a.m. to 5:00 p.m. (last admission at 4:30 p.m.).
Closed: NAGAKUTE MEMORIAL 1584 is closed on Tuesdays (or the next weekday if Tuesday is a public holiday) and during the New Year holidays.
Access: About a 3-minute walk from Nagakute Kosenjo Station on the Linimo Line

G Toyota Automobile Museum

Tel.: 0561-63-5151
Open: 9:30 a.m. to 5:00 p.m. (Last admission at 4:30 p.m.)
Closed: Mondays (or the next weekday if the Monday is a national holiday) and New Year's holidays
Access: About a 5-minute walk from Geidai-dori Station on the Linimo Line

H Toyota Municipal Museum of Art

Tel.: 0565-34-6610
Open: 10:00 a.m. to 5:30 p.m. (Last admission at 5:00 p.m.)
Closed: Mondays (open if it's a national holiday), when exhibitions are being changed, and New Year's holidays
Access: About a 15-minute walk from Toyotashi Station on the Meitetsu Mikawa Line

I Toyota Kaikan Museum

Tel.: 0565-29-3345
Open: 9:30 a.m. - 5:00 p.m.
Closed: Sundays, New Year's holidays, Golden Week, summer holidays, and some others
Access: About a 5-minute walk from the Toyota Kaikan bus stop via the Toyota Oiden Bus

J Aichi Kaisho Forest Center

Tel.: 0561-86-0606
Open: Walking in the area is unrestricted; the center's Main Building is open from 9:00 a.m. to 5:00 p.m.
Closed: The center is closed on Mondays (or the next day if the Monday is a national holiday) and New Year's holidays
Access: About a 25-minute walk from Yamaguchi Station on the Aichi Loop Railway

K Nagoya City Tram & Subway Museum

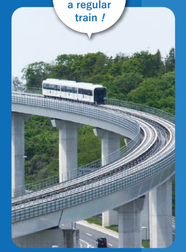
Tel.: 052-807-7587
Open: 10:00 a.m. - 4:00 p.m.
Closed: Wednesdays (or the next weekday if the Wednesday is a national holiday) and New Year's holidays
Access: About a 7-minute walk from Akaike Station on the Tsurumai subway line

*Please confirm whether each facility is open before visiting.

1 Japan's first maglev train!

The Linimo is Japan's first maglev train, meaning that it runs on a magnetic levitation system. Unlike trains that run via the usual rails and wheels, magnetic force keeps the Linimo running as it levitates about 8 mm above the track. This reduces noise and vibrations, making for a smooth ride. The train has minimal impact on the surrounding environment, and there are very few parts that wear out, which reduces the labor time and expenses needed to maintain the train cars and rails.

What kind of train is the Linimo ?



2 There's no driver?! The view from the big windows is amazing!

The Linimo runs unmanned and automatically thanks to ATO (Automatic Train Operation). Having no driver means that if you sit in the train's front seat, you can take in the view of the track ahead as-is from the expansive glass window in the front. The train runs quietly and needs no sound barriers, so the windows were made larger. This makes the interior feel bright and open. Most of the stations are also elevated, allowing for excellent views.

The Linimo went into service during Expo 2005 in Aichi, and it garnered attention as the "train of the future." This section will tell you all about Japan's first maglev (magnetic levitation) train, which connects Fujigaoka Station to Toyota City's Yakusa Station along its 8.9 km route.

3 Superb acceleration, even on steep slopes and sharp turns

Quick acceleration is another advantage of the maglev system. The speed increases smoothly with no friction to cause resistance. It handles steep slopes and sharp turns well, too, making for a smooth ride even in uneven, winding areas. The train also wraps around the rails underneath it, so you don't have to worry about accidents like derailing or overturning.

Getting to the Linimo

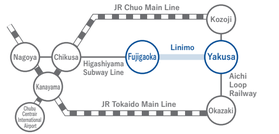
Linimo Fujigaoka Station

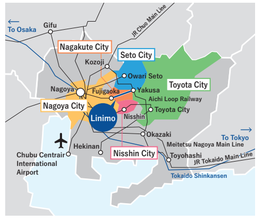
- Approx. 27 minutes from Nagoya Station on the Higashiyama subway line

Linimo Yakusa Station

- Approx. 17 minutes from Kozoji Station on the Aichi Loop Railway
- Approx. 50 minutes from Okazaki Station on the Aichi Loop Railway

Linimo





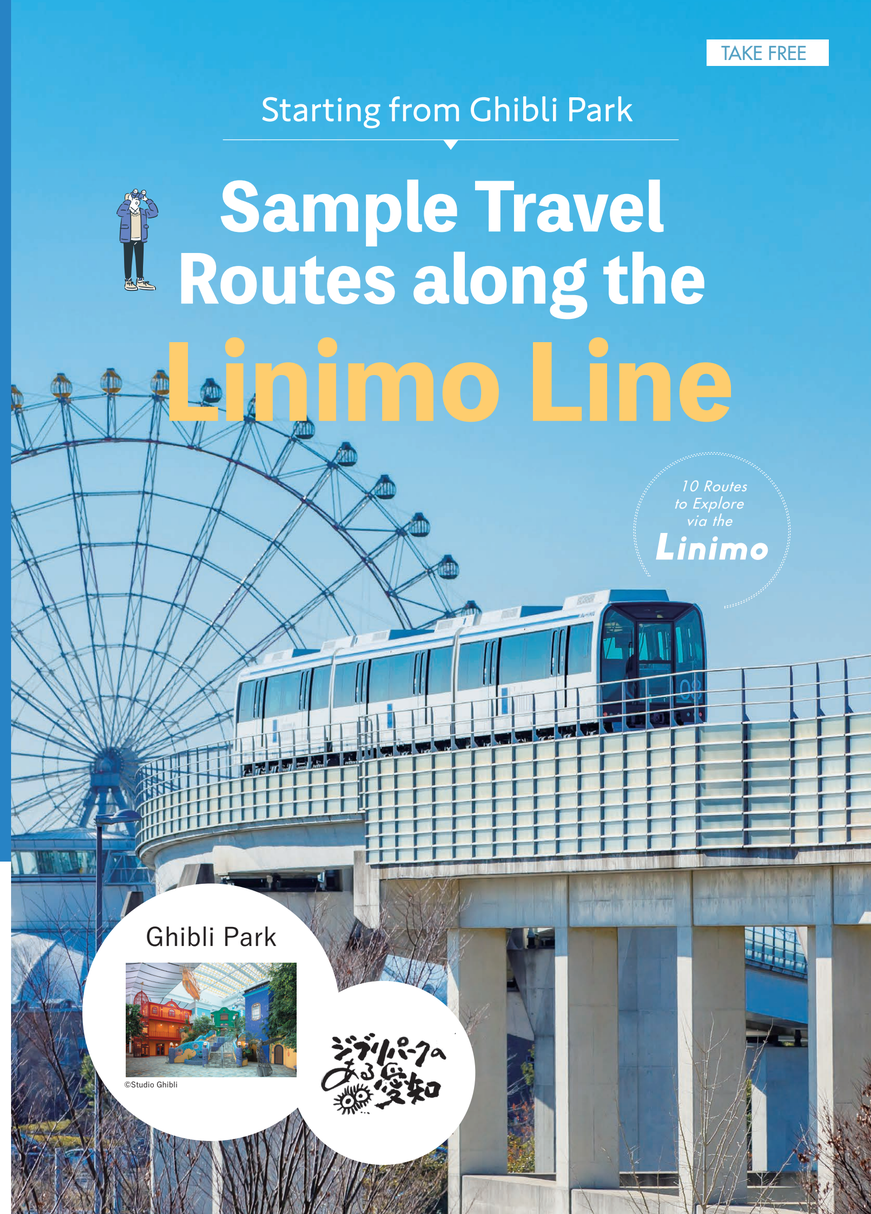
Tobu Kyuryo Line Liaison Council (Office: Public Transportation Division, Aichi Prefecture Bureau of Urban Development and Transportation)
TEL.052-954-6127(Direct dial)
Revised: August 2026

Linimo GOURMET & ODEKAKE
Scan for more about businesses along the Linimo line!

TAKE FREE

Starting from Ghibli Park

Sample Travel Routes along the Linimo Line



10 Routes to Explore via the Linimo

Ghibli Park

©Studio Ghibli

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