

Community recycling hubs: Recycling Collection Stations

At Recycling Collection Stations...

★You can drop off plastic products and other recyclables.

You can drop off styrofoam food trays, PET bottles, bottle caps, bubble wrap, toothbrushes, soap and detergent refill pouches, etc. (What is accepted may vary by location.)

The collection boxes are cleverly labeled with illustrations so that you can easily distinguish at a glance which item goes where. Don't forget to wash everything before you drop them off!



★They also have socialization spaces.

Some stations offer free coffee (varies by location), and all locations have a space where you can sit and relax. You can even drop by if you simply feel like talking to people.

Hours, etc. (JP) →



Eco-action the Kobe way: Beach Cleaning

A group of volunteers conducts a litter sweep of the Suma Coast once a month. Whether you want to keep the oceans clean, or you want to move your body - you can join for any reason!

Date: March 2 (Sat.) **Time:** 10 am meetup

Location: Suma Beach, Central Square

*No need to apply. Come wearing clothes that are easy to move in and can get dirty, and walking shoes



Details
(JP)



Eat with a smile! Kobe Sweets

Kobe is home to many western confection shops, and it all began when the port was opened to international trade in 1868. Cultures of the west flowed in, and foreigners brought with them the skills for making western confections. Come savor the many different Kobe sweets lovingly crafted by each shop.

(Left) Rêve de chef, Myodani flagship store

(Right) MOTOMACHI CAKE,
Motomachi flagship store



See a list of
Kobe's
confection
shops! (JP) ↓



Go by city bus or subway! Pilgrimage to Kobe's 8 shrines



The Sannomiya area is named after Sannomiya Shrine. In fact, this shrine is part of an eight-shrine series numbered 1 to 8, from Sannomiya Station to the Kobe Station area.

If you take the city bus or subway, you can visit all of the shrines in one day.

City Bus & Subway 1-Day Pass

Cost: 1,040 yen (Adult only)

Retail locations: Station counter at all Kobe subway stations (except Tanigami)

[List of shrines \(JP\)](#) →



Tons of surprises and discoveries! KIITO Open Day

Once a year, the architects, filmmakers, designers, and other creatives who rent an office space at the Kobe Design and Creative Center open their workspaces for public view.



There will also be guided tours that introduce the building's history as a former raw silk inspection center, workshops, food stalls, and more to fill up the day.

Date: March 2, 11 am - 4 pm

Fee: Free admission

Registration: None

*Some programs require registration and a fee

[Details \(JP\)](#) ↓



Music and art pros appear on the streets to perform!

You can enjoy musical and art performances by professionals active in Kobe at everyday spaces like station-front squares and commercial facilities. The genres will also span from jazz to classical music, sideshows, art events, and more. Drop by while you're out shopping or out on the town, and have a great time.



Amuser Festa in Seishin

Date: ① March 2 ② March 17

11:00 am - 5:00 pm

Location: ① Seishin Chuo Hall, Exchange Square

② Seishin Plenty Square (Nishi Ward)

The Mysterious Relationship Between Celtic Music & Jazz

Date: March 9, 2:30 - 3:30 pm

Location: Myodani Station Square (Suma Ward)

The Sweet Relationship Between Classic & Jazz

Date: March 10

① 1:00 - 1:30 pm ② 2:00 - 2:30 pm

Location: Motomachi Shopping Street 1, main street near the east entrance (Chuo Ward)

Details (JP) →



Largest art exhibition in Japan: The Japan Fine Arts Exhibition

The “Nitten” traveling exhibition comes to Kobe again this year. The 530 exhibits are divided into these categories and can be viewed all at once: Japanese-style painting, Western-style painting, sculpture, craft as art, and Japanese calligraphy.



Period: February 17 - March 24

Location: Kobe Artists' Museum & Kobe Fashion Museum

Admission: Adult 1200 yen (Rokko Liner Ticket Set, 1300 yen), Uni. Student/Senior 65+ 600 yen, Free for senior high school students & under

[Details \(JP\) →](#)



Gastropolis Kobe: *Komatsuna*

Over 100 farms in Nishi Ward or other parts of Kobe produce leafy greens, and many of them use greenhouses, so Japanese mustard spinach is grown year-round. In the winter, the days are short and the plants grow slowly, so this is the season when *komatsuna* is flavorful and the most delicious, with extra bite and juiciness.



Although this vegetable is usually stir-fried and eaten at home, we recommend adding it to *okonomiyaki* and *yakisoba* for extra texture.