



Designated
in 2011

Noto Peninsula
in Ishikawa Prefecture

Noto's Satoyama and Satoumi

“Shiroyone Senmaida” designated as one of Japan’s top 100 terraced rice paddies (Shiroyone-machi, Wajima City)

Noto Peninsula is characterized by terraced rice-fields including “Shiroyone Senmaida” in the steep slopes facing the Sea of Japan, and Magaki, fence made of bamboo, to protect houses against harsh salt wind. They represent the farming, fishing and mountain villages indigenous to Japan.

“Agehama”: the traditional salt making method remained in practice only on Noto Peninsula in Japan. “Ama fishing”:

free diving fishing by women for turban shells and abalones, and “Charcoal making”: closely related to the conservation and maintenance of Satoyama, are still being practiced as traditional technology.

The festivals related to agriculture, forestry and fisheries have been held all over Noto Peninsula.



“Aenokoto” registered as a UNESCO Intangible Cultural Heritage



Designated
in 2013

Kakegawa and surrounding region
in Shizuoka Prefecture

Traditional Tea-Grass Integrated System in Shizuoka

The “tea” character on Mt. Awagatake and tea fields (Kakegawa City)

In Kakegawa and surrounding region, Shizuoka’s specialty tea has been produced using a unique traditional tea cultivating method called the “Chagusaba method”. Grass, such as pampas grass in the semi-natural grasslands (Chagusaba) dotted around the tea gardens, is reaped, and laid out in the tea gardens during autumn and winter. The active use of the grass is indispensable to local tea

production, as it enriches the soil of tea gardens, and prevents soil erosion. At the same time, grass has been used in offerings for prosperity and for a good harvest in rituals in the traditional culture of the region. The active use of the grass has enabled Chagusaba to be maintained and, as a result, its many types of rare species still exist today.



The Kakegawa Melanoplinae grasshopper, unique to the site, which cannot fly because of its degenerate wings



“Akaushi” cattle grazing

Typical grasslands will transform naturally into forests as time passes in Japan, but the grasslands in the Aso region have been maintained by human activities that result in the largest grasslands in Japan. Throughout the four seasons, people have been maintaining the grasslands mainly by burning grasslands, a method called “Noyaki

(burning dead grass off a field)”, and by grazing horses and cattle, as well as “Cutting grasses”. Noyaki in the Aso region has been practiced as the burning of the surface of the land, resulting in no impact on the plant seeds and insects under the ground, while protecting a number of rare plants and species.



Burning necessary for maintaining grasslands



The Sawtooth Oak sprouting from the stump and a reservoir (Musashi-machi, Kunisaki City)

With a small amount of precipitation, the Kunisaki Peninsula Usa area has been interlinking the small scale irrigation ponds to ensure a stable water supply for farming to utilize the land and water efficiently. Maintenance and management of the water supply systems have been carried out cooperatively by

the people of the region. In this region, shiitake mushroom cultivation using the Sawtooth Oak has been actively produced. It stimulates the metabolism of the forest, as well as recharging the water resources and preserving the good environment and landscape of Satoyama.

**Designated
in 2013**

Aso region
in Kumamoto Prefecture

Managing Aso Grasslands for Sustainable Agriculture

**Designated
in 2013**

Kunisaki Peninsula Usa area
in Oita Prefecture

Kunisaki Peninsula Usa Integrated Forestry, Agriculture and Fisheries System



Restarted “Hamaboshi”, which is the drying of Shichitai (perennial grass) on the beach on sunny summer days



“Ukai”, a traditional fishing method practiced for over 1,300 years

The Nagara River flowing through Gifu Prefecture is the “Satokawa” which has conserved the resources of its basin and has protected the good environment through proper management and activities to nurture forests and the regular cleaning by fishermen and citizen groups. Such efforts lead to the development of fisheries, agriculture, and forestry along the basin. Particularly,

inland fisheries which revolve around Japanese Sweetfish called Ayu thrives, and many traditional fishing methods such as cormorant fishing have been succeeded and a culinary culture incorporating ayu prevails. Also, traditional crafts such as Mino washi paper and Gujo honzome dyeing have been carried on through sustainable use of the cyclical system.

The upper and middle basin of the Nagara River
in Gifu Prefecture

Ayu of the Nagara River System



“Honminoshi” paper registered as a UNESCO Intangible Cultural Heritage



Ishigami Bairin Ume Orchard (Tanabe City)

Most of the Minabe-Tanabe region is occupied by steeply inclined mountains with rudaceous soils, which are poor in nutrients. Trees of Ume (*Prunus mume*) were planted while preserving the forests for fuel of *Quercus phillyraeoides*, and high-quality ume has been produced. Maintaining of the forests provides watershed conservation, nutrient replenishment, and slope collapse

prevention. The *Quercus phillyraeoides* is used to produce hard and high-quality charcoal called “Kishubinshotan”.

Besides the ume aid honeybee playing an important role of pollinator to propagate in the early spring in February when few flowers are blooming, by providing them with valuable nectar in perfect mutualism.

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in 2015

Minabe-Tanabe region
in Wakayama Prefecture

Minabe-Tanabe Ume System



Successful symbiotic relationship between honeybees and Ume trees that are not self-pollinating



Sennin's rice terrace (Shiiba-village)

Under the environment which provides few flat lands enclosed by the peaks, people have been making a living through the establishment of a composite management system of agriculture and forestry which combines timber production in planted forests, shiitake mushroom cultivation utilizing broad-leaved trees, high-quality beef cattle raising, tea cultivation and terraced rice growing, etc.. Hillside irrigation which

extend to 500km on the high altitude slopes have supplied water to ensure agricultural practices, and have protected villages from disaster by draining the rainwater flowing down the slopes of the mountains.

"Kagura" is the local traditional culture of the ritual Shinto dance to thank the gods for their blessings and to pray for a bountiful harvest.

**Designated
in 2015**

Takachihogo-Shiibayama region
in Miyazaki Prefecture

**Takachihogo-Shiibayama Mountainous
Agriculture and Forestry System**



Even today, Kagura is dedicated to deities in over 90 region



Landscape of Osaki Kodo embraced with rice paddies, water channels and homestead woodlands called "Igune"

The Osaki region where traditional rice farming still prevails has been suffering cold temperature damage, flooding and drought for many years. For this reason, an ingenious water management mechanism was created by the organizations founded upon the "Keiyakuko" which is a long-established local reciprocity-based organization. The

knowledge and skills to survive disasters have also been handed down to the present.

In the Osaki region, there still remains a rich wetland ecosystem blessed with diversity of flora and fauna in rice paddies, water channels and "Igune" (homestead woodlands) scattered in the rice paddies like forests, creating a unique landscape.

**Designated
in 2017**

Osaki region
in Miyagi Prefecture

**Osaki Kôdo's Traditional Water
Management System for Sustainable Paddy
Agriculture**



Agrobiodiversity supported by rice paddies