

Kehara in KYOTO

Kyoto and Nara are ancient capitals of Japan.

You can see the countryside including beautiful Tanada (terraced rice fields) in Kehara after walking about 15 minutes from Oeyamaguchi-naigu Station, which can be accessed by train from Kyoto Station.

Website of Fukuchiyama City (<https://www.city.fukuchiyama.lg.jp/life/3/>) *No English website is available and only information about automatic translation services is provided.

Official website of the Kyoto Tourism Federation (<http://www.kyototourism.org/en/>)



A place where you fall in love with its community.

According to a survey conducted by the Ministry of Internal Affairs and Communications in April 2015, the number of “marginal villages” in which the percentage of elderly people aged 65 or older is 50% or higher of their respective total population is approximately 16,000 across Japan. If this sounds sad to you, that may be because you haven’t visited any of those villages in person. Some young people have moved to this place from an urban area and happily live with their families. Some villagers are celebrated for the beginning of their new life, in a manner unique to this place, and other villagers provide support for the new life.

When visiting this place called “Tanada of Kehara,” you will see a landscape reminiscent of a film set and have a glimpse of traditional Japanese scenery where people live by supporting each other. So, although Japan is experiencing a low birthrate and aging population, you can take encouragement from such scenery.

Come to Love Tanadas in Japan

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There is a reason why people move here.

The Kehara Toge (mountain path of Kehara) (in Oe Town) has been selected as one of 100 Historic Roads for an event that occurred there in the Heian period (794-1185). After passing the Kehara Toge, breathing in the air of romanticism for the past, you will find yourself in “Tanada (terraced rice fields) of Kehara.” You will see a beautiful, traditional Japanese countryside including approximately 600 rice paddies, which is situated a little away from the center of Kyoto. Thirty-three people live in this place and the community is called a “marginal village.” However, the community is secluded like a legendary hidden village but has an atmosphere of kindness and compassion, which will command your attention. In addition, this place was designated as a “special district for home-brewed sake of Oe, a home village of Shuten Doji (mystical demon leader of ancient Japan)” in 2009. Home-brewed sake called “Doburoku” is produced using rice harvested in Tanada, and a garden for picking blueberries has been established. These and other new activities have been conducted by new residents who moved to the village and have come to fruition. Things have begun to happen for those who fall in love with this place and have decided to start a new life without limiting their sources of income to agriculture.



This is a place where you make your dream reality.

After Mr. Iai was informed by his acquaintance about Tanada of Kehara, he visited this place and then thought “I want to live here.” He said that he had moved to Tanada of Kehara around 2015. Products of “iai hanaiten (iai Floral Apparel Shop)” produced by Mr. Iai have been well received via SNS sites and other online channels. Mr. Iai said, “people in Kehara have a strong desire to accept newcomers but they keep a sense of proper distance, which is comfortable.” The residents helping each other may be a microcosm of an old but good society in Japan.

A couple has begun a new life in this fertile land.

The “Italian Restaurant & Wedding OZ” offers dishes prepared by making painstaking efforts to draw an original savory taste of local food materials and in particular home-grown vegetables. The dishes are delicious and their lunch menu is also much loved. Information on their wedding services that make the most of their exceptional location is spread via SNS sites and all reservations are full for the services on holidays.

The village is surrounded by fresh green rice paddies and trees in the summer and by red-colored mountains and golden land in the autumn. However, its appealing points are not limited to the natural environment. It has other features to attract people thanks to efforts made by the villagers to utilize every resource of Kehara.

<Information for gourmets>

Doburoku of Oe named “Tanada no Sato”

Doburoku (home-brewed sake) is a kind of Nigori sake (unfiltered sake) and uses rice and rice malt as ingredients like Japanese sake but does not undergo the filtering process and therefore appears cloudy white. Doburoku is permitted to be produced only in specified places. A place where Doburoku has been traditionally produced and used for divine rituals or other similar purposes is designated as a “special district for Doburoku” and its production is permitted there. However, Doburoku is often produced in small-scale establishments and is rare and only locally available. “Doburoku of Oe: Tanada no Sato” made from rice produced in Kehara is characterized by its sweet fruity flavor. Even if you’re not fond of alcohol, if you mix Doburoku with soda, it becomes very easy to drink!

