

~ Introduction to three attractive areas of Agricultural Heritage Systems ~



Osaki Kōdo's landscape connected by rice paddies, waterways, and "Igune" (homestead woodlands)

Osaki Kōdo's Traditional Water Management System for Sustainable Paddy Agriculture

Osaki region in Miyagi Prefecture

In the Osaki region, there still remain the ingenious water management systems developed to cope with natural disasters such as cold temperature damage and flooding, and a rich wetland ecosystem blessed with diversity of flora and fauna in "Igune" (homestead woodlands) scattered in the rice paddies like forests, which creates a unique landscape.

Visitors can also enjoy the fantastic scenery of migratory birds such as roosting geese, and experience the culture of historical fermented food such as sake, miso, and soy sauce making.

Why don't you experience the scenery, culture, and nature unique to the rice-paddy farming region of Tohoku?



Freshly harvested wasabi



Terraced wasabi fields in Ikadaba



Harvesting wasabi

Traditional wasabi cultivation in Shizuoka

~ The birthplace of wasabi tells the history of people and wasabi ~

Shizuoka Wasabi Cultivating region in Shizuoka Prefecture

In the Shizuoka wasabi cultivating region, wasabi, an endemic species to Japan, is grown in traditional wasabi fields called "Tatamiishi style," which are created by clearing mountain streams to make terraces for wasabi cultivation. The traditional wasabi cultivation has been inherited, using nutrients contained in spring water with as little fertilizer or pesticides as possible.

Ikadaba wasabi fields, which boast one of the largest cultivation areas in the Izu region, overlook a vast array of Tatamiishi style wasabi fields and is selected as one of the 10 best terraced rice fields in Shizuoka Prefecture for the spectacular scenery.

Visitors can enjoy an outdoor trip with a guided cycling tour by e-Bike, wasabi harvesting and making wasabi pickles, and other experiences.



SHIZUOKA
WASABI