

Enjoy a sustainable the Japan

Osaki region in Miyagi Prefecture



In the Osaki region, there are spots associated with Lord Date Masamune. "Uchikawa," a registered World Heritage Irrigation Structures, "Former Yubikan and its Garden," an officially designated historical site, and a studio surrounded by the "Igune" (homestead woodlands) are all examples of this region's history.

Enjoy the history and agricultural culture of the Osaki region to your heart's content, through farming experience, interacting with creatures that inhabit the fields, visiting breweries leading you into the traditional fermented food culture of sake, miso, and soy sauce, and dishes using vegetables grown on the Osaki Kōdo.



A journey to explore the agriculture and culture that inherits the history of Osaki Kōdo



Day 1

Furukawa Station



About 30 minutes



Former Yubikan and Garden

It is designated as a national historic and beautiful site. Visitors can enjoy the sounds of the abundant water flow of the "Uchikawa River" and the various seasonal landscapes.

Open hours: 9:00 AM-5:00 PM
Closed: December 29 to January 3,
Mondays (the following day if it is a
national holiday)
Address: 6 Kamikawara-machi,
Iwadeyama, Osaki City
Tel: 0229-72-1344



About 3 minutes



Uchikawa

This is a historic agricultural irrigation canal that was excavated about 400 years ago by order of Lord Date Masamune to serve as the outer moat of Iwadeyama Castle. Along the river, there are high cliffs reminiscent of castle ruins, and the tranquil view of the "Former Yubikan and Garden" on the other side, which makes a valuable World Heritage Irrigation Structures site with a sense of history.



Stroll along the Uchikawa promenade

The Iwadeyama area, where Lord Date Masamune lived as a young man and which was developed as a castle town, is also known as "Date's Little Kyoto." It gives the atmosphere of a castle town, and near the beautifully maintained promenade, there is a Bamboo Craft Museum where visitors can experience the traditional craft of "Iwadeyama" s Shino bamboo work," cafes, and confectionery shops, allowing you to take a leisurely stroll through the town.



About 10 minutes



Lunch with rice and vegetables grown on Osaki Kodo

How about homemade meals and sweets such as cookies made with local vegetables and frozen tofu, while enjoying the view of the Uchikawa River?

[Uchikawano Hotoricafe]

Open days: Friday to Sunday
*Monday is open only on national holidays
Open hours: 11:00 AM-5:00 PM
Address: 24-3 Higashikawara,
Iwadeyama, Osaki City
Tel: 080-1685-6776



About 10 minutes



Visit the kominka (traditional Japanese house) gallery in Igune

Relax in the space surrounded by "Igune," a landscape unique to this region.

[Kominka Gallery "omoya"]

Open days: Fridays, Saturdays, and
Mondays from June to October
Open hours: 11:00 AM-4:00 PM
Address: 134 Okigahara, Shimonomae,
Iwadeyama, Osaki City
Tel: 090-1792-5996



About 15 minutes



a la Datena Michinoeki

Enjoy fresh vegetables and fruits harvested in the Agricultural Heritage Systems areas, and specialties as souvenirs at the roadside station, which attracts more than 3 million visitors annually.

Open hours:
April to November 9:00 AM-6:00 PM
December to March 9:00 AM-5:00 PM
Closed: Open year around
Address: 4 -1 Shimomiya Michishita,
Iketsuki, Iwadeyama, Osaki City
Tel: 0229-73-2236



About 30 minutes



Stay at Naruko Hot Spring Village

It is one of the leading hot spring resorts in the Tohoku region, with 7 of 10 spring types found in Japan. This hot spring resort is famous for its self-catering hot spring cure using local foodstuffs, based on the hot spring cure culture, relieving the fatigue of daily life.

[Yamafutokoro no Yado Miyama]

Open hours:
Check-in: 3:00 PM-7:00 PM
Check-out: 11:00 AM
Address: 91 Yogai, Naruko Onsen, Osaki City
Tel: 0229-84-7641



Day 2



Seasonal farming experience

Spend a special time and learn something that you would not normally experience, through farming experience such as harvesting rice and interacting with living creatures, where visitors can experience the production and supply of rich agricultural products supported by skillful water management.

[Taberu Field Museum]

The website of Osaki Region Committee for the Promotion of Globally Important Agricultural Heritage Systems (GIAHS) introduces seasonal farming experience in the Osaki region (Osaki City, Kami Town, Shikama Town, Wakuya Town and Misato Town).



Tomato harvesting and lunch with Italian dishes using tomatoes

Experience the harvest of delicious tomatoes and sweet cherry tomatoes with a perfect balance of fruity sweetness and sourness. After that, why not enjoy an Italian lunch of freshly picked tomatoes?

[Delicious Farm]

Cafe open hours: 11:00 AM-2:00 PM
Time required: About 1 hour and 30 minutes
(reservations required for harvesting experience)
Closed: Open year around (except during the year-end and New Year holidays)
Address: 1 Kimazuka Furudate, Kashimadai, Osaki City
Tel: 0229-56-3578



About 20 minutes



Visiting a Miso and Soy Sauce Brewery

Established in 1830, it is the oldest miso and soy sauce brewery in Osaki Kodo. This brewery focuses on soybeans and wheat produced in Miyagi Prefecture. Visitors can learn about today' s SDGs initiatives from the background of the region's historical fermented food culture.

[Kamata Soy Sauce]

Open hours: 9:00 AM-5:00 PM
Time required: About 1 hour
(reservations required)
Closed: Saturdays, Sundays, and public holidays
Address: 3 Koya Kitaura, Misato-cho, Toda-gun, Osaki City
Tel: 0229-34-2021



About 15 minutes

Furukawa Station

Learn more about Agricultural Heritage Systems! Recommended Experience



Roosting geese

Kabukurinuma Pond is visited by 100,000 migratory birds, including white-fronted geese, from autumn to winter. It is also a wetland of the Ramsar Sites, and a fantastic sight can be seen in the early morning and evening.



[Kabukuri Numakko Club (nature guide)]

Acceptance period: October to mid-February
Tel: 0229-38-1401



Brewery tour

Visitors can learn about the "hand made" sake production process using traditional fermentation techniques with explanations, while touring the dedicated pathway.



[Chinokura]

Open hours: 9:30 AM-4:00 PM
Time required: About 1 hour (reservations required)
Closed: Saturdays, Sundays, and public holidays
Address: 14 Okeyaki, Matsuyama Sengoku, Osaki City
Tel: 0229-55-3322

Journey to the Globally Important Agricultural Heritage Systems (GIHS) Japanese Nationally Important Agricultural Heritage Systems (JNIAHS)

Shizuoka Wasabi Cultivating region in Shizuoka Prefecture

Enjoy an active trip to wasabi fields in Izu!

"Joren Falls," one of the 100 best waterfalls in Japan, offers a view of wasabi fields next to the waterfall basin. Visitors can enjoy "Wasabi-don," a bowl of rice topped with fresh wasabi, wasabi harvesting, and making wasabi pickles, as well as cooking camp meals using local specialties of shiitake mushrooms and fresh wasabi in a bungalow.

The e-Bike Wasabi Field Tour is a guided tour of Izu satoyama landscapes and large-scale wasabi fields.

Enjoy an active journey in the great nature.

Day 1

Shuzenji Station



About 30 minutes



Visit Joren Falls and wasabi fields

Joren Falls, one of the top 100 waterfalls in Japan, is a representative waterfall in Izu, located in the upper reaches of the Kano River. The waterfall 7 meters wide drops from basalt cliffs 25 meters high amid thick trees. Along the mountain stream, visitors can see the up-close scenery of wasabi cultivation using spring water from under the falls.

[Joren Falls Tourism Center]

Open hours: 8:30 AM-4:30 PM
Closed: Tuesdays (Wednesday if Tuesday is a public holiday)
Address: 892 -14 Yugashima, Izu City
Tel: 0558-85-1125



About 10 minutes



Lunch with wasabi dishes

How about a "Wasabi-don set meal" for lunch, where you can directly taste the aroma and flavor of wasabi.

[Amagochaya Amagi-yugashima]

Open hours: 11:00 AM-3:00 PM
Closed: Wednesdays (open during the tourist season)
Address: 540-1 Ichiyama, Izu City
Tel: 0558-85-2016



About 30 minutes



Making wasabi pickles and tour of Sekitei Wasabien

Visitors can enjoy "wasabi harvesting" and "making wasabi pickles" while viewing "Sekitei Wasabien" that the owner of "Omiya" spent five years to create by himself, as well as seasonal flowers, trees, and wasabi fields.

[Wasabi no Omiya]

Wasabi harvesting: May to early July
Making wasabi pickles: January to early November
Visiting Sekitei Wasabien: Year-round
Open hours: 9:00 AM-4:00 PM Closed: Wednesdays
Address: 1242 Jizodo, Izu City Tel: 0558-83-2900



About 10 minutes



Agricultural Products Market Kitara

Fresh vegetables delivered every morning from nearby farmers, local specialties such as fresh wasabi and shiitake mushrooms, and thick omi-tofu made from 100% Fukuyutaka soybeans produced in Izu City are available.

[Ominosato Kitara]

Open hours: 9:00 AM-4:00 PM
Closed: Open year around, temporary closure during the year-end and New Year holidays
Address: 252 -1 Yanase, Izu City
Tel: 0558-83-2636



About 10 minutes



Making dinner and lodging in the campsite

Stay in a bungalow with a fire space and enjoy cooking dinner with fresh wasabi and shiitake mushrooms in the great outdoors.

[RECAP Nakaizu]

Open hours:
Check-in: 1:00 PM
Check-out: 10:00 AM
Address: 776-1 Jizodo, Izu City
Tel: 0558-83-2654



About 15 minutes



Enjoy a day use hot spring

Hot-spring hotel with 100% fresh hot spring water. (Relax and warm yourself in the hot spring water that gently moisturizes your skin)

[Jindainoyu day-use hot spring inn]

Open hours:
11:00 AM-6:00 PM (reception closed)
Closing at 8:00 PM
Address: 367-15 Umeki, Izu City
Tel: 0558-83-5388



Day 2

E-Bike Guided Tour "Nakaizu Satoyama Nature Walk"



Meet at the store in front of Shuzenji Station

Meet at "Crank BASE" in front of Shuzenji Station at 10:30 AM and give a briefing about e-Bike and fitting session.

[Crank BASE]

(Closing in September 2023)
Please use nearby bicycle rental service.
• Izu City Tourist Association Amagi Branch Office
• KONA CYCLE



Viewing wasabi fields Cycling

Experienced guides will explain about the history of wasabi production and provide information unique to the region, while visitors pass by hot spring stands in the Warabo area, Kisobosui Shrine that enshrines water essential for wasabi production, and wasabi fields spreading out in the mountains. The large "Tatamiishi style" wasabi fields that suddenly appear in the mountains are a spectacular sight.



Ikadaba Koarashi Bridge (Wasabi fields)

This is the birthplace of the Tatamiishi-style cultivation of "Traditional wasabi cultivation in Shizuoka," which is designated as Agricultural Heritage Systems. The beautiful expanse of scenery filled with the wisdom of our predecessors is a must-see.



Tour to Banjo Falls

Visitors can descend so close to the waterfall that you can feel the spray, and feel the power of the waterfall up close. There are a lot of wasabi fields in the upper reaches of the waterfall. This is a spot where visitors can understand the importance of "water" essential for wasabi production.

Shuzenji Station

Learn more about Agricultural Heritage Systems! Recommended Experience



Trekking

From Banjo Falls, a famous waterfall in Nakaizu, to the Kobisawara Primeval Forest at the northern foot of Mt. Amagi. Along the way, visitors will find the unique wasabi stream in Nakaizu, where beautiful white wasabi flowers can be seen in March.

[Amagi Nature Guide Club]

Course: Kobisawara Primeval Forest "Giant Trees and Amagi Trees Museum" Open period: Year-round
Address: 176-2 Izu City Tourist Association Amagi Branch, Yugashima, Izu City
Tel: 0558-85-1056



Canyoning

A canyoning tour upstream of Banjo Falls, a famous waterfall with an abundant water source in Mt. Amagi, offers a full-scale canyoning experience including sliding, jumping, and rappelling.

[Adventure Support]

Course: BANJO Canyon
Open period: April to October
Address: Dot Tree Shuzenji PJ-G, 75 Shuzenji, Izu City
Tel: 0558-99-9105



Systems (GIAHS) and J-NIAHS)

[Note] Please check the 2D barcode in advance to confirm the open hours, regular holidays, and exhibition status of stores and facilities, as they are subject to change. In principle, you need to make a reservation in advance for the experience.

Lake Biwa region in Shiga Prefecture

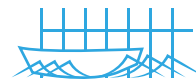


Why not embark on a journey where you can experience the fishing and agriculture of the Lake Biwa region and its traditional way of life? In addition to eri fishing, a traditional fishing method in Lake Biwa, visitors can enjoy the history and culture of the Lake, by making tsukudani (fish boiled in soy sauce), trying local cuisine that uses lake fish, and viewing beautiful sunsets on "Okishima island," the only inhabited island on Japan's freshwater lakes. In Ryuo, which is said to be the birthplace of Omi beef, visitors can try farming of vegetables and fruits, and enjoy BBQ with the harvested crops. Experience the precious ecosystem and history of people's ingenuity through a journey to Lake Biwa.

Day 1



Trip to experience the traditional people-and-nature-friendly lifestyle of Lake Biwa



Otsu Station



About 40 minutes



See Roadside station Aguri Park Ryuo

Visitors can harvest seasonal strawberries, cherries, and other fruits grown in the rich soil and Lake Biwa water, as well as farming experiences such as potato digging or rice growing/rice planting and harvesting. For lunch, how about having a BBQ with the harvested ingredients, or a meal of Omi beef and Omi rice?

Interactive Agricultural Park Roadside Station Aguri Park Ryuo

Open period: Year-round Operating hours: 9:00 AM-5:00 PM
Closed: Mondays (Tuesday if Monday is a public holiday)
Address: 6526 Yamanoue, Ryuo-cho, Gamo-gun
Tel: 0748-57-1311



About 45 minutes



Visit Lake Biwa Museum

Following the theme of "lake and people," this is a hands-on museum where visitors can learn about the history of Lake Biwa and the relationship between people and living creatures. Visitors can learn about the history and culture of Lake Biwa, including the ingenuity of the people who have lived in harmony with the lake, its creatures, and the ecological changes caused by changes in the environment.

[Lake Biwa Museum]

Open hours: 9:30 AM-5:00 PM (Last admission at 4:00 PM)
Closed: Mondays (open on holidays) and other temporary closures
Address: 1091 Oroshimo-cho, Kusatsu City
Tel: 077-568-4811



Day 2



About 50 minutes

Horikiri Port



About 10 minutes

Okishima Port



About 5 minutes



Stay at Kojoso

The first fisherman's guesthouse in Shiga Prefecture. Savor dishes made from lake fish caught freshly by local fishermen and view the spectacular sunset from the inn facing Lake Biwa.

[Fisherman's Guest House Kojoso]

Operating days: Please inquire for reservations
(Meals only available)
Address: 167 Okishima-cho, Omihachiman City
Tel: 0748-33-9639



Walking around Okishima Island

Okishima is the only inhabited island in Japan's freshwater lakes. Why not spend some relaxing island time in a nostalgic atmosphere? Enjoy walking along the lakeside, visiting the Benzaiten shrine, and viewing the sceneries on the east side of the lake from the mountains of Okishima, including the Hira Mountain ranges and the reclaimed land of Dainakanoko.



Make Tsukudani

At the Kotobukinokai run by the mothers in Okishima, visitors can cook Shiga's specialties, boiled shrimp and soy beans, and cooked sweetfish with Japanese pepper.

[Okishima Fisheries Cooperative's Women's Group "Kotobukinokai"]

Open period: Months other than April and July
Experience time: 10:00 AM-11:00 AM
Date: Consultation required
Address: 43 Okishima-cho, Omihachiman City
Tel: 0748-47-8787



About 1 minutes

Okishima Port



About 10 minutes

Horikiri Port



About 25 minutes



Lunch of lake fish dishes

Enjoy dishes such as sandwiches and hamburgers made with lake fish (take-out available). How about small fish tsukudani or funa-zushi (fermented fish sushi) as gifts?

[Biwako Daughters]

Operating hours: 10:00 AM-5:00 PM
[Lake Biwa Party] 6:30 PM-9:00 PM
[Heartfelt fishing] 5:30 AM-7:30 AM
*Lake Biwa party and heartfelt fishing are on reservation basis.
Closed: Wednesdays
Address: 230 Ayame, Yasu City, Shiga Prefecture
Tel: 077-532-7779



About 35 minutes



Fishing experience

Experience the traditional fishing methods of Lake Biwa such as "eri fishing." Visitors can try Lake Biwa's diverse fishing methods of Lake Biwa, observe actual fishing operations, learn about fish, and experience life on Lake Biwa from a fisherman's perspective. Visitors can take home the fish they catch as a gift.

[Fisher Architect]

Open period: February to August
Meeting place: Wani Fishing Port
Experience time: 2:00 PM-4:00 PM
Date: Wednesdays and Saturdays
Address: 944 Hachiyado, Otsu City, Shiga Prefecture
Tel: 080-3862-1380



About 45 minutes

Otsu Station

Learn more about Agricultural Heritage Systems! Recommended Experience



Fish cradle paddy

The community unites to manage the vast farmland with seven fishways. Visitors can spend time nurturing their attachment to the community and appreciating their children's interactions with living creatures.

[Kurimidezaike-cho Fish Cradle Paddy Council]

Open period: June Date: Inquiries required
Address: 310 Kurimidezaike-cho, Higashiomi City
Tel: 0748-45-0603



Seseragi no Sato

An environment has been created not only for biodiversity efforts, but also to be used as a place for community interactions, where people can live in harmony with nature.

Open period: May-September Date: Inquiries required
Address: 219 Suwara, Yasu City
Tel: 090-9214-0055



Sea kayak

Children who are elementary school students or older can enjoy kayaking on Lake Biwa.

[BSC Watersports Centre]

Open period: April to November Time required: 60 minutes
Program:
Meet at 11:00 AM 11:30 AM-12:30 PM
Meet at 1:00 pm 1:30 PM-2:30 PM
Address: 4-1 Minamifunaji, Otsu City
Tel: 077-592-0127

