The return of the Japanese Crested Ibis (toki) to Sado’s Satoyama

Designated in 2011

Sado City

in Niigata Prefecture

Sado's Satoyama in Harmony with Japanese Crested Ibis

On Sado Island, efforts have been made to take in the whole island in the “Agricultural practices that nurture lives” in paddy fields which provide a habitat for loaches, the principal food for wild Japanese crested ibis, in order to create an environment that can harbor a variety of species, particularly ibis.
Creating so called “e”, deep ditches, in paddy fields, during dry periods in which the water is drained, provides the species shelters, ensuring an environment that species can live in and raise their young throughout the year.

Sustainable agricultural practices have been expanded in harmony with the species which provides food and supports wildlife.

“Kurumadaue” designated as an Important Intangible Folk Cultural Properties in Japan

Shiroyone Senmaida, one of the excellent rice terraces certified as “TSUNAGU TANADA heritage passing hometown pride to the future."
(Shiroyone town, Wajima City)

Designated in 2011

Noto Peninsula

in Ishikawa Prefecture

Noto's Satoyama and Satoumi

Noto Peninsula in Ishikawa Prefecture 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

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

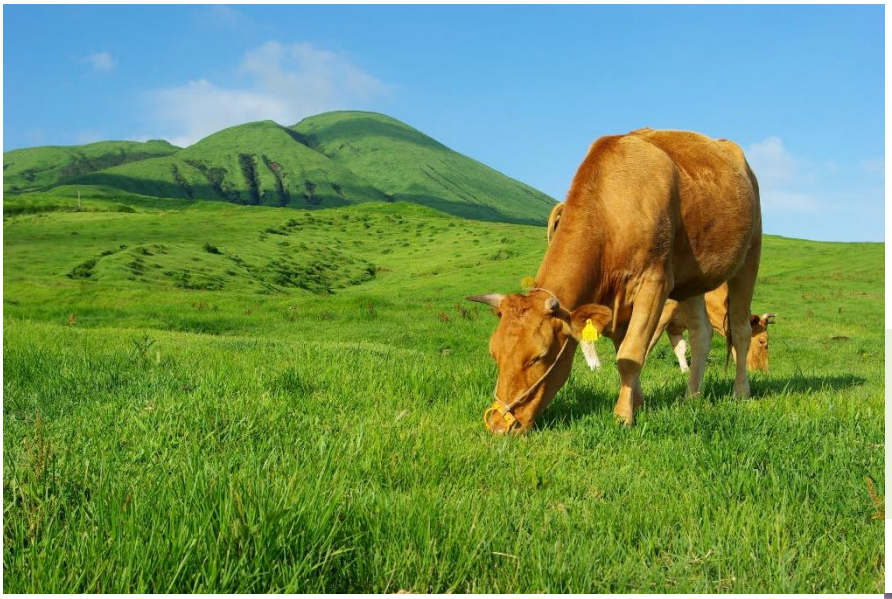
Designated in 2013

Kakegawa and surrounding region
in Shizuoka Prefecture

Traditional Tea-Grass Integrated System in Shizuoka

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” (the Japanese red cattle) grazing

Designated in 2013

Aso region
in Kumamoto Prefecture

Managing Aso Grasslands for Sustainable Agriculture

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.

Field burning necessary for maintaining grasslands

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

Designated in 2013

Kunisaki Peninsula Usa area

in Oita Prefecture

Kunisaki Peninsula Usa Integrated Forestry, Agriculture and Fisheries System

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.

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

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

Designated in 2015

The upper and middle basin of the Nagara River

in Gifu Prefecture

Ayu of the Nagara River System

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 the 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 focusing on Japanese Sweetfish called Ayu thrives, and many traditional fishing methods such as cormorant fishing have been passed down and food culture using ayu is prevalent. Also traditional crafts such as Mino washi paper and Gujo honzome dyeing have been carried on through sustainable use of the cyclical system.

“Honminoshi” paper registered as a UNESCO Intangible Cultural Heritage

Ishigami Bairin Ume Orchard (Tanabe City)

Designated in 2015

Minabe-Tanabe region
in Wakayama Prefecture

Minabe-Tanabe Ume System

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*on, 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 “Kishubinchotan”.

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.

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

“Sennin’s Tanada” rice terrace (Shiiba-village)

Designated in 2015

Takachihogo-Shiibayama region
in Miyazaki Prefecture

Takachihogo-Shiibayama Mountainous Agriculture and Forestry System

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.

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