

~ Introduction to three attractive areas of Agricultural Heritage Systems ~



Osaki Kōdo's landscape connected by rice paddies, waterways, and "Iguno" (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 "Iguno" (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?



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.

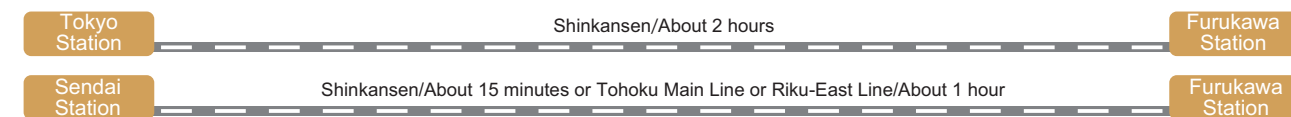


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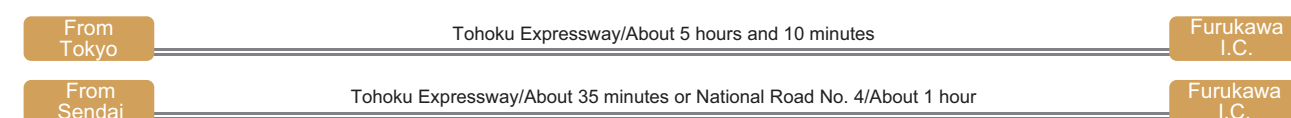
Osaki region in Miyagi Prefecture



By train



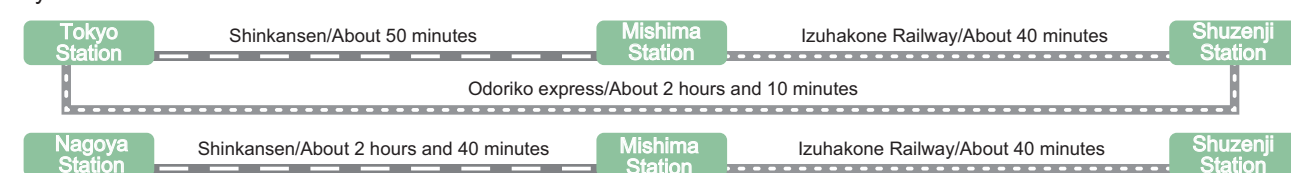
By car



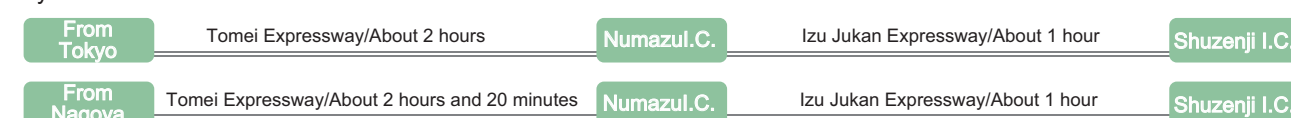
Shizuoka Wasabi Cultivating region in Shizuoka Prefecture



By train



By car ♦ Please note that Izu Jukan Expressway may be congested on weekends and during cherry blossom viewing season.



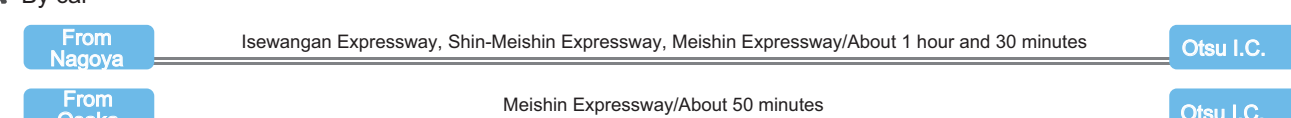
Lake Biwa region in Shiga Prefecture



By train



By car



INFORMATION Links are in Japanese only

Osaki region in Miyagi Prefecture



Miyagi-Osaki
Tourism Bureau



Naruko Spa Tourist
Association Official
Website



Official Izu Travel
Guide



Izu City Tourist
Information



Shiga Rhythm/Biwako
Visitors Bureau



Biwako Otsu Tourism
Association



Okishima Remote
Island Development
Council

Information about Globally Important Agricultural Heritage Systems (GIAHS) and Japanese Nationally Important Agricultural Heritage Systems (J-NIAHS) is also found on the website of the Ministry of Agriculture, Forestry and Fisheries (MAFF).
<https://www.maff.go.jp/nousin/kantai/index.html>



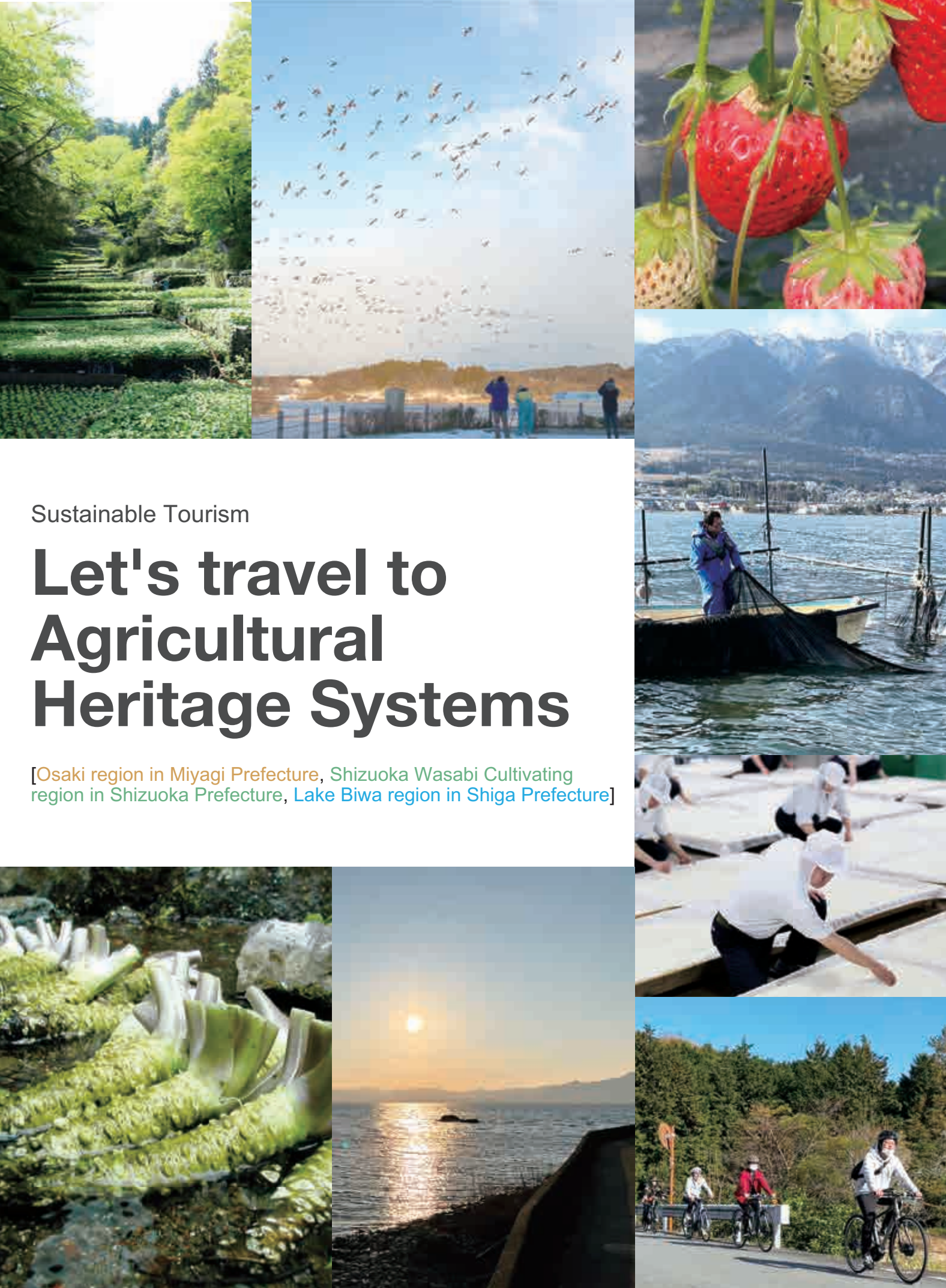
Click here for tourist information about Agricultural Heritage Systems
https://www.maff.go.jp/nousin/kantai/giahs_7/index.html



Publisher/contact

Wildlife Management and Rural Environment Division, Rural Policy Department, Rural Development Bureau, the Ministry of Agriculture, Forestry and Fisheries
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(September, 2023)



Sustainable Tourism

Let's travel to Agricultural Heritage Systems

[Osaki region in Miyagi Prefecture, Shizuoka Wasabi Cultivating region in Shizuoka Prefecture, Lake Biwa region in Shiga Prefecture]

What is Agricultural Heritage Systems?

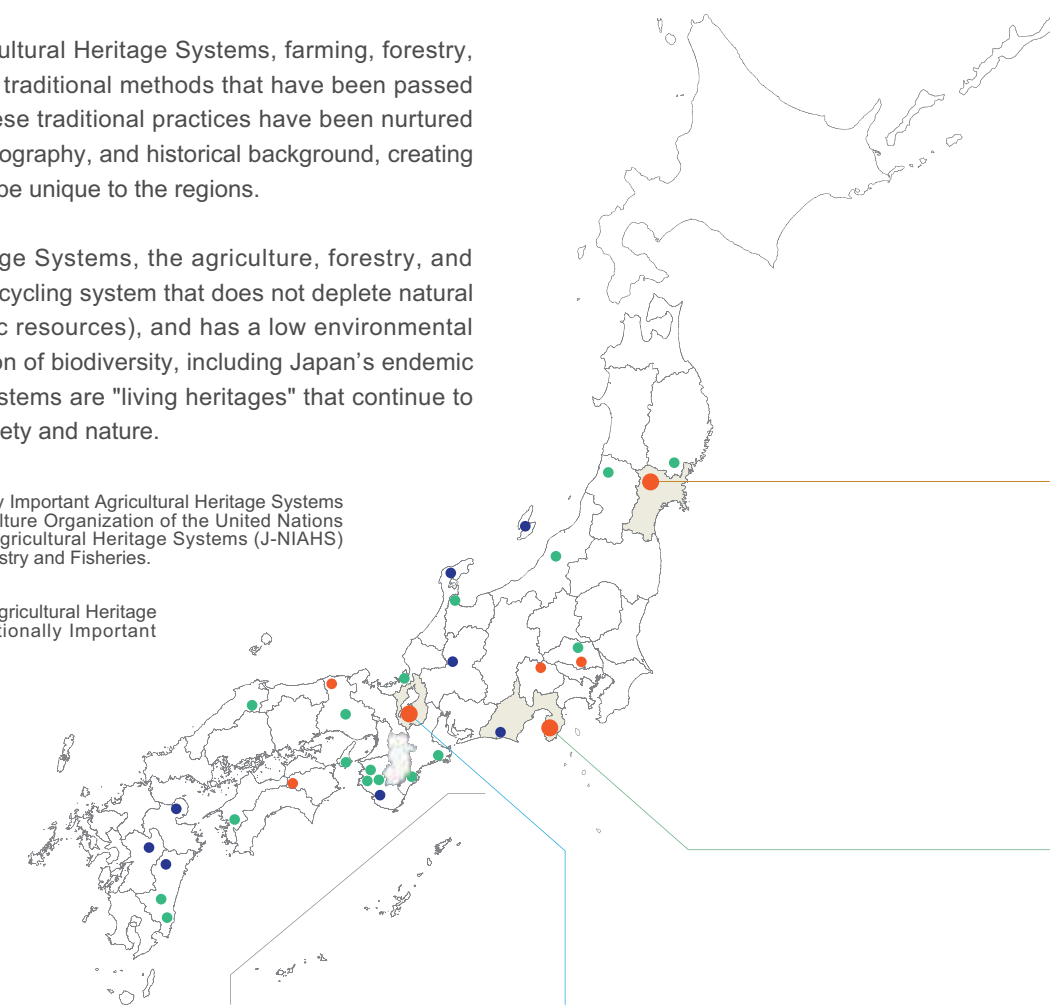
In the regions designated as Agricultural Heritage Systems, farming, forestry, and fishing have been practiced in traditional methods that have been passed down for more than 100 years. These traditional practices have been nurtured and formed by the local climate, topography, and historical background, creating a food culture, climate, and landscape unique to the regions.

Designated as Agricultural Heritage Systems, the agriculture, forestry, and fisheries industry has a resource recycling system that does not deplete natural resources (soil, forest, and aquatic resources), and has a low environmental load, contributing to the conservation of biodiversity, including Japan's endemic creatures. Agricultural Heritage Systems are "living heritages" that continue to evolve and adapt to changes in society and nature.

Agricultural Heritage Systems include Globally Important Agricultural Heritage Systems (GIAHS) designated by the Food and Agriculture Organization of the United Nations (FAO) and Japanese Nationally Important Agricultural Heritage Systems (J-NIAHS) designated by the Minister of Agriculture, Forestry and Fisheries.

In Japan, there are 15 Globally Important Agricultural Heritage Systems (GIAHS) and 24 Japanese Nationally Important Agricultural Heritage Systems (J-NIAHS).

● Areas designated for both
(As of the end of September 2023)



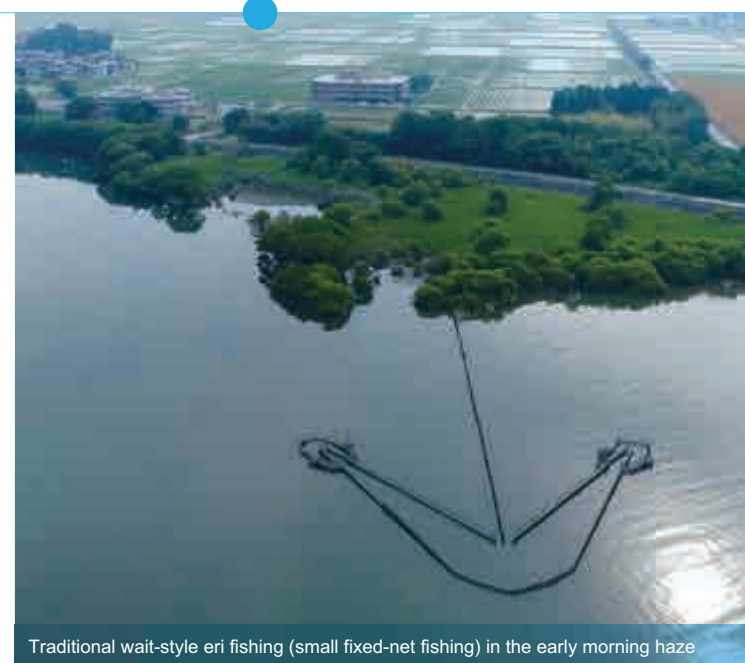
Biwa Lake to Land Integrated System

Lake Biwa region in Shiga Prefecture



The Biwa lake to land integrated system is known as Satomi. The system has a history of more than 1000 years of using eri fishing (small fixed-net fishing) and agricultural techniques that contribute to lake conservation, leading to a unique food culture that was passed down.

Around Lake Biwa, fishing for catching lake fish including species indigenous to Lake Biwa such as Nigoro-buna (the round crucian carp), has connected with agriculture, and created a diverse and distinctive food culture that combines lake fish with agricultural products, such as "fish and rice". Enjoy a trip in harmony with Lake Biwa, and experience fishing and farming where people's ingenuity shines through.



Traditional wait-style eri fishing (small fixed-net fishing) in the early morning haze

MAFF
Ministry of Agriculture, Forestry and Fisheries

Enjoy a sustainable journey to the Globally Important Agricultural Heritage Systems (GIAHS) and the Japanese Nationally Important Agricultural Heritage Systems (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.

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 "Iguno" (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 Kôdo.

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



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.



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



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



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 journey to Lake Biwa.

Day 1

Olusu 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: 6529 Yamano, Ryuo-cho, Gamo-gun
Tel: 0748-57-1311



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 Onoshimo-cho, Kusatsu City
Tel: 077-568-4811



Day 2

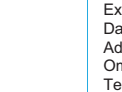
Okishima Port

About 10 minutes



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 scenery on the east side of the lake from the mountains of Okishima, including the Hira Mountain ranges and the reclaimed land of Dainakanoko.

[Fisherman's Guest House Kojoso]
Operating days: Please inquire for reservations (Meals only available)
Address: 167 Okishima-cho, Omihachiman City
Tel: 0748-33-9639



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 10 minutes



About 10 minutes

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, Wakaya 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 interacting with living creatures, where visitors can experience the production and supply of rich agricultural products supported by skillful water management.

[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, Kashimada, Osaki City
Tel: 0229-56-3578



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
Tel: 0229-56-3322



Learn more about Agricultural Heritage Systems! Recommended Experience



[Kabukuri Numakko Club (nature guide)]
Acceptance period: October to mid-February
Tel: 0229-38-1401



[Brewery tour]
Visitors can learn about the "handmade" sake production process using traditional fermentation techniques with explanations, while touring the dedicated pathway.

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.

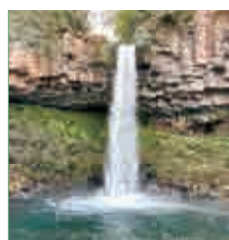
[Crank BASE]
(Closing in September 2023)
Please use nearby bicycle rental service.
• Izu City Tourist Association Amagi Branch Office
• KONA CYCLE



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 "Tatami-style" wasabi fields that suddenly appear in the mountains are a spectacular sight.

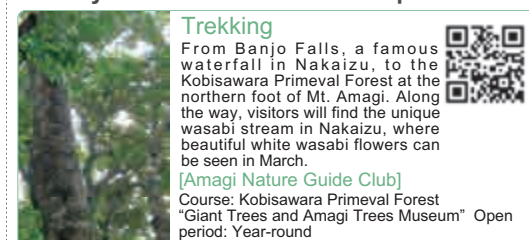


Ikadaba Koorashi Bridge (Wasabi fields)
This is the birthplace of the Tatami-style cultivation of "traditional wasabi" cultivation in Shizuoka, which is designated as Agricultural Heritage Systems. The beautiful expanse of scenery filled with the wisdom of our predecessors is a must-see.



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



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

[Adventure Support]
Open period: April to October
Address: Dot Tree Shuzenji P-J-G, 75 Shuzenji, Izu City
Tel: 0558-99-9105



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



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 the history and culture of 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



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.

[Kurimidezaiko-cho Fish Cradle Paddy Council]
Open period: June Date: Inquiries required
Address: 310 Kurimidezaiko-cho, Higashiomori City
Tel: 0748-45-0603

[Sea kayaking]
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 Minamifunagi, Otsu City
Tel: 077-592-9127