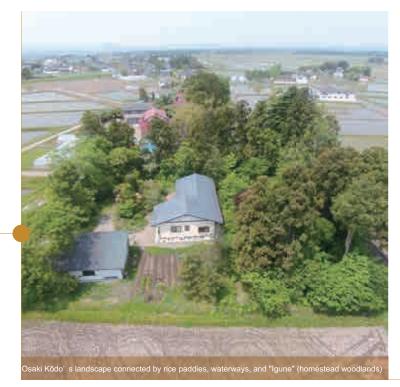
### ~ Introduction to three attractive areas of Agricultural Heritage Systems ~



#### 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?





### Traditional wasabi cultivation in

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

### Shizuoka Wasabi Cultivating region

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.



# ACCESS Osaki region in Miyagi Prefecture By train Tokyo Shinkansen/About 2 hours Station Sendai Shinkansen/About 15 minutes or Tohoku Main Line or Riku-East Line/About 1 hour Station By car From Tohoku Expressway/About 5 hours and 10 minutes Tokyo Tohoku Expressway/About 35 minutes or National Road No. 4/About 1 hour Furukawa I.C. Shizuoka Wasabi Cultivating region in Shizuoka Prefecture

## By train Tokyo Shinkansen/About 50 minutes Shuzenji Station Odoriko express/About 2 hours and 10 minutes Nagoya Shinkansen/About 2 hours and 40 minutes Shuzenji Station By car Please note that Izu Jukan Expressway may be congested on weekends and during cherry blossom viewing season. From Tomei Expressway/About 2 hours and 20 minutes Numazul.C. Izu Jukan Expressway/About 1 hour Shuzenji I.C. From Tomei Expressway/About 2 hours and 20 minutes Numazul.C. Izu Jukan Expressway/About 1 hour Shuzenji I.C. Shuzenji I.C. From Tomei Expressway/About 2 hours and 20 minutes Numazul.C. Izu Jukan Expressway/About 1 hour Shuzenji I.C.

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	From Osaka	Meish	hin Expressway/About 50 minutes			otsu I.C.	
INFORMAT	ION Links are in	Japanese only					
Osaki region in Miyagi Prefecture		Shizuoka Wasabi Cultivating region in Shizuoka Prefecture		Lake Biwa region in Shiga Prefecture			
				□ (%) □ 3	回数2回 257 <b>6</b> 8	回捻回 5年 <b>5</b> 以	
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	
Systems (0 Agricultural	about Globally Important Agi GIAHS) and Japanese Nati Heritage Systems (J-NIAHS) is he Ministry of Agriculture, Fore	onally Important s also found on the	Click here for tourist information about Agricultural Heritage Systems https://www.maff.go.jp/j/nousin/kantai/giahs_7/index.html				



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]





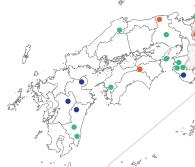
In the regions designated as Agricultural Heritage Systems, farming, forestry, and fishing have been practiced in traditional methods that have been passed down for more than 100 years. These traditional practices have been nurtured and formed by the local climate, topography, and historical background,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

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

[Areas designated for both]



### Biwa Lake to Land Integrated System

### Lake Biwa region in Shiga Prefecture

The Biwa lake to land integrated system is known as Satoumi. 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.







Wildlife Management and Rural Environment Division, Rural Policy Department, Rural Development Bureau, the Ministry of Agriculture, Forestry and Fisheries 1-2-1,Kasumigaseki,Chiyoda-ku,Tokyo 100-8950, Japan Tel: 03-3502-8111 (extension 5621)

(September,20

MAFF
Ministry of Agriculture, Forestry and Fish