Nishi-Awa region in Tokushima Prefecture

Experience satoyama food culture fostered through agriculture on steep mountain slopes

GIAHS / J-NIAHS

"Nishi-Awa Steep Slope Land Agriculture System"

Nishi-Awa is a mountainous area in Tokushima Prefecture where about 85% of the land is covered by forest. People have long built houses on the mountain slopes, and in some places, slopes as steep as 40 degrees are used to cultivate crops. Farmers are able to produce about 140 crops, including grains, vegetables, fruits, tea, and wild vegetables, through environmental adaptations such as drying kaya (silvergrass and other grasses) for fertilizer, developing unique farming tools, and planting different crops according to the sun exposure, elevation, and topography. This has resulted in a rich food culture that utilizes a variety of grains unique to the area.



is a folk dance that is said to have originated in the early Heian period (794-1185). corridge, a local stable. 4 Koeguro, cone-shaped piles of kaya. They are metic ad in the fields to fertilize the soil and prevent erosi



Day 1

JR Tokushima Sta



Approx. 50-min. drive

akimachi Udatsu Townscape

merchant town that prospered in the Edo Take a guided tour to better understand the characteristics and history of the buildings



Address: Wakimachi, Mima City, Tokushima Fel: 0883-53-8599 (Mima Tourism Bureau)



Brief walk

Udatsu Kobo, Awa Tennen Aizome Yamauchi

A natural indigo dveing studio in the town of Udatsu where you can participate in an indigo dyeing workshop and dye a handkerchief, scarf, tote bag, or other item with dyes made using traditional methods.



Address: 45-1 Tsukinukecho, Wakimachi, Mima City, Tokushima Tel: 0883-52-5168



Approx. 40-min. drive



ARUKAI Tourist Farm: Where Buckwheat Flowers Bloo

This is a great place to experience a field with a 40-degree slope. The farm is open to ne public only from late September to mid-October when the buckwheat flowers are in

earn how to make lya soba, a local

uckwheat noodle dish from the Higashi-

buckwheat flour, and you can listen to loca

region. The process starts with making

Address: 84-1 Wakabayashi, Higashiiya, Miyoshi City, Tokushima



ddress: Sarukai, Sadamitsu, Tsurugi Town, Mima District, Tokushima



Approx. 2-hr. drive Oku-lya Menme Workshop, Experience Atelier Tsuzuk



Approx. 20-min. drive

Stay Guest House Tougenkyo-lya

Ochiai is a village dotted with traditional Japanese houses on the slope of a mountain with an elevation difference of about 390 meters. Eight of these houses are rented out in their entirety to visitors and are becoming increasingly popular for the village life experience they offer. Guests can cook for



Address: 403 Ochiai, Higashiiya, Miyoshi City, Tokushima Tel: 0883-88-2540

Day 2

Guest House Tougenkyo-lya



Approx. 35-min. drive

a Kazurabashi Bridge



This suspension bridge is made from woven kiwiberry vines

s re-woven every three years. Crossing the bridge is a thrilling experience—it sways as bottom of the valley through the gaps in the bridge floor! The clear waters of the lya River and the Biwa Waterfall are not to be missed.

162-2 Zentoku, Nishiiyayama-son, Miyoshi City, Tokushima



Approx. 25-min. drive

boke Gorge Sightseeing Boat

The Oboke and Koboke gorges are recognized as both Places of Scenic Beauty and Natural Monuments of Japan.

Oboke Gorge occupies the upper four kilometers of the two. You can take a round-trip sightseeing cruise on the crystalear Yoshino River and enjoy the beauty of the majestic rock walls carved by nature over the course of 200 million years.



nashiro-cho, Miyoshi City, Tokushima



Approx. 45-min. drive

Enjoy a lunch of wild game and a farm experience at a esthouse run by hunter Masao Kinoshita. The lunch is hearty and includes plenty venison and wild boar meat. The farm xperience changes with the seasons, including activities such as vegetable narvesting and konnyaku (konjac) making.



kushima : 0883-87-8988 (Sora no Sato)



Approx. 1-hr.-20-min. drive

JR Tokushima Sta.





Ride for approx. 30 min. on the JR Kobe Line, get off at JR Sannomiya Sta., walk for approx. 3 mi then ride for approx. 2 hr. on the Tokushima Bus bound for JR Tokushima Sta. from the Hanshin Kobe-Sannomiya Bus Stop



-----From Osaka to Wakimachi IC Approx. 2 hr. 40 min. on the Hanshin Expwy, Kobe-Awaji-Naruto Expwy, and Tokushima Expwy









Sustainable Tourism

Visit Agricultural Heritage Systems

Tambasasayama region in Hyogo Prefecture, Minamiawaji region in Hyogo Prefecture, and Nishi-Awa region in Tokushima Prefecture



What are Agricultural Heritage Systems?

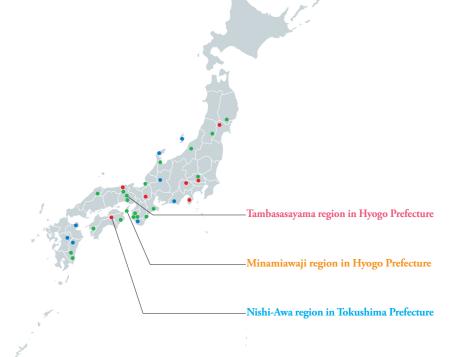
In regions designated as Agricultural Heritage Systems, farming, forestry, and fishing are practiced using traditional methods that have generally been handed down continuously for more than a century. These traditional practices have been nurtured and formed by the local climate, topography, and historical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

The agriculture, forestry, and fisheries industry that have been designated as Agricultural Heritage Systems incorporate resource recycling systems that do not deplete natural resources (i.e., soil, forest, and aquatic resources) and have a low environmental impact, which contributes to the preservation of biodiversity, including creatures native to Japan. Agricultural Heritage Systems are a form of "living heritage" that continues to evolve and adapt to changes in society and nature.

There are two types of Agricultural Heritage Systems: Globally Important Agricultural Heritage Systems (GIAHS) designated by the Food and Agriculture Organization (FAO) of the United Nations and Japanese Nationally Important Agricultural Heritage Systems (JNIAHS) designated by the Minister of Agriculture, Forestry and Fisheries.

In Japan, there are 15 Globally Important Agricultural Heritage Systems () and 28 Japanese Nationally Important Agricultural Heritage Systems (● ■ areas are designated as both.]

(As of January 2025)





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

Information on GIAHS and JNIAHS is also available on the website of the Ministry of Agriculture, Forestry and Fisheries. https://www.maff.go.jp/j/nousin/kantai/index.html

For sightseeing information on Agricultural Heritage Systems https://www.maff.go.jp/j/nousin/kantai/giahs_7/index.html





Tambasasayama region in Hyogo Prefecture

Enjoy the rural landscape and traditional culture of growing black soybeans for 300 years

J-NIAHS

"Tambasasayama's Kuromame Cultivation Over 300

Tambasasayama City in Hyogo Prefecture is one of Japan's leading producers of kuromame (black soybeans). Its history dates back more than 300 years. This area has historically suffered from water shortages due to low rainfall, so farmers began to "sacrifice" certain rice paddies, using them as fields to grow black soybeans instead. To cultivate soybeans, farmers make high ridges in their fields to dry out the soil. Tree branches and straw are layered with soil and burned in huts called Han-ya ("ash huts"), and the ash is used as fertilizer, recycling natural resources. About 260 Han-ya still remain in the city.



bustles with visitors who come to buy black soybeans. @Tamba-guro, a soybean varie priginating from the Tamba region of Hyogo Prefecture. It is one of the world's largest blac





Day 1

JR Sasayamaguchi Sta. (JR Takarazuka Line and Fukuchiyama Line

Convenient rental bicycles for touring the city are available at the JR Sasayamaguchi Station East Exit Cycle Port and the Sasayama Tourist Information Center. Scan here for more information! →





Tamba Tabuchi Farm During its farm tours in July and August, you can learn why traditional farming methods were developed and the secrets

behind the delicious taste of Tamba-guro brand soybeans, as well as harvest and taste summer-ripened edamame. From early October to early November, you can pick your own black edamame.



Address: 158-3 Kuchisakamoto, Tambasasayama City, Hyogo



Heritage Footpath

Approx. 4-min. drive

Explore a roughly one-hour walking loop around a peaceful atoyama (land between Japan's foothills and arable land). Tours are available with a local guide (inquire for more details). The sight of rice paddies with no visible power lines or telephone poles and about 10 remaining Han-ya for producing fertilizer are signs of the traditional farming nethods that have been handed down to the present day.





Approx. 10-min. drive

Sasayama Castle Oshoin, Ruins of Sasayama Castle Sasayama Castle was built in 1609 during the early Edo

period on the orders of Tokugawa leyasu. The castle's main nall, called the Oshoin, is unprecedented terms of size and architectural style or a feudal lord. Inside the hall, there are isplays on the history of Sasayama Castle and visitors can try on suits of armor and uchikake (formal outer kimono).



Address: 2-3 Kitashinmachi, Tambasasayama City, Hyogo

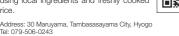


Approx. 15-min. drive

Stay Maruyama Village

Spend the night in your own traditional cottage in the village of Maruyama, nestled in the foothills of the mountains. The acility has been renovated to be modern

and practical while retaining its original floor plan. In the morning, staff from the village come to the kitchen to prepare breakfast sing local ingredients and freshly cooked



Day 2

Maruyama Village



Approx. 13-min. drive

Tambasasavama Historical Art Museum A former courthouse that was renovated into a museum. The

building is one of the oldest wooden courthouses in Japan and has been designated a cultural property of the city. You can tour the old courtroom and check out

ne armor and art on display. The museum also offers Oiivama-vaki pottery workshops for making chopstick rests and magatama comma-shaped beads) in the style of the asavama domain's local kiln.

Iress: 53 Gofukumachi, Tambasasayama City, Hyogo 079-552-0601



Approx. 14-min. walk

Kawaramachi Tsumairi Merchant House District

This district once flourished as the commercial center of the savama domain. It still retains the look of an Edo-period 603-1867) castle town, and the district has been selected

as one of Japan's Important Preservation Districts for Groups of Traditional Buildings. addition to the historic stores, modern cafés and knick-knack shops make the streets a fun place to stroll around.



ress: Kawaramachi, Tambasasayama City, Hyogo 079-552-3380 (Sasayama Tourist Information Center)



Approx. 1-min. walk

Odagaki Shoten

A long-established store specializing in black soybeans that has een in business for 290 years. From the Meiji era (1868–1912),

the store started selling black sovbean seeds farmers, then bought back the produce and sold it throughout Japan, spreading the name of the giant Tamba-guro black soybeans. Visitors can also enjoy black soybean sweets at the store's café, ODAGAKI mamedou.





Approx. 12-min. drive

JR Sasayamaguchi Sta.

Getting there from Osaka





From Osaka to Tannan-Sasayamaguchi IC Approx. 1 hr. on the Chugoku Expwy and Maizuru-Wakasa Expwy

Minamiawaji region in Hyogo Prefecture

Visit Awaji Island for its delicious produce, nurtured by a cyclical agriculture system involving paddy rice, cattle, and onions

"Cyclical Production System for Paddy Rice, Onions, and Livestock in Minamiawaji

In the Minamiawaji area of Awaji Island, Hyogo Prefecture, locals have adapted to an island environment characterized by scarce farmland and water. They have developed an irrigation system that combines reservoirs, rivers, irrigation canals, and groundwater. They have also practiced double cropping, growing onions after harvesting rice. These adaptations led to the establishment of a cyclical system in which rice straw is used to feed dairy cows, whose manure is then composted and plowed back into the soil to grow onions. The "onion huts," where the onions are dried with sunlight and the sea breeze, are a unique sight in this area.



cultivation area in Japan. 2An onion hut where onions are dried naturally using wind. 3A circula tank diversion system, established to distribute water for agriculture equally, 695 raise cattle in a nagayamon, a wide building that also functions as a gate



Day 1

Sumoto Bus Center



Approx. 22-min. drive

Awaji Farm Park England Hill



Explore this sprawling agricultural park where you can pick eaetables in the fields, visit greenhouses tomatoes and strawberries, and see about 30 species of animals, including koalas and wallabies. The restaurant's ushiju (beef rice bowl), made with Awaji beef and Awaji Island onions, is very popular.









'his farmer's market offers a variety of delicious produce from Awaji Island. The market has one of the largest onion

ales areas in Japan and also offers fresh vegetables, Awaji beef, dairy products locally caught fish, local craft beer, and specialty somen noodles. It is the perfect place to find Awaii Island souvenirs.



Approx. 12-min. drive

Awaiishima Hamada Farm After listening to onion farmer Tetsuji Hamada talk about

the history of Awaji Island onions, how they are grown, and what makes them so delicious, experience planting and harvesting the onions (available September through June). During the rest of the year, you can experience what it is like to package the onions



Address: 860-1 Matsuhoshichigawa, Minamiawaji City, Hyogo



(inquiry required).

Approx. 40-min. drive

Stay Agri Museum NADA

own fish and barbecuing local ingredients

his accommodation facility is located in a closed elementary school. The facility grows "schoolyard tomatoes" and classroom basil" that you can pick and use o make pizzas. Other popular experiences include catching, cooking, and eating your



Address: 313 Nadayamamoto, Minamiawaji City, Hyogo Tel: 070-9012-1349

Day 2

Agri Museum NADA



Approx. 22-min. drive Southern Birds Agricultural Heritage Tour



Take an in-depth tour of agriculture on Awaii Island. On this tour, you will see a nagayamon, a structure

where farmers used to keep cattle, and the local landscape dotted with reservoirs. Then experience harvesting onions and hanging them to dry (or making onion jam, depending on the season).



fleet-up location: 963 Kashuseigo, Minamiawaji City, Hyogo sl: 080-4236-0626







Address: 1528-1 Fukurako, Minamiawaji City, Hyogo el: 0799-52-0260



Approx. 12-min. drive



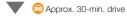
Uzu no Oka Onaruto Bridge Memorial Hall

This commercial facility overlooks the Onaruto Bridge spanning the Naruto Strait, Ottamanegi, the giant onion statue, is a hugely popular photo spot. Spend your time here enjoying all things onion, from onion burgers to an



3

Address: 936-3 Fukurahei, Minamiawaji City, Hyogo



Sumoto Bus Center

By train and bus

Ride for approx. 50 min. on the JR Kobe Line, get off at JR Maiko Sta., walk for approx. 5 min., then ride for approx. 1 hr. on the Awaji Kotsu bus bound for Sumoto Bus Cente from the Maiko Expwy Bus Stop

By car

Getting there from Osaka

From Osaka to Sumoto IC Approx. 1 hr. 30 min. on the Hanshin Expwy and Kobe-Awaji-Naruto Expwy