

FREE  
GUIDE

The Official Guidebook of Hyogo Prefecture

# Hyogo Field Pavilion

A hands-on travel guide to Hyogo's local gems  
and unforgettable encounters.



The Hyogo Prefecture Project  
Designed for the World Expo 2025  
Osaka, Kansai  
- Hyogo Field Pavilion -



Real Places. Real People. Discover Japan's Heart in Hyogo.

# Discover Hyogo: Where Every Turn Tells a Different Story

## History, Food, and Nature Hyogo Has It All

Hyogo Prefecture brings together Japan's cultural and natural variety in one region, including the World Heritage site Himeji Castle and the centuries-old Arima Onsen hot springs. Kobe's international neighborhoods buzz with energy. Awaji Island's beautiful coastlines stretch as far as the eye can see. History, culture, nature, and food. Everything you dream of experiencing in Japan awaits you here.

Bullet trains and airports connect you quickly to Hyogo from anywhere in Japan. Many travelers make it their home base for exploring the wider Kansai region.

In Hyogo, traditional craft meets modern innovation. This spirit still drives local communities today. Come to Hyogo, dubbed "A Japan in Miniature," and discover new experiences and memories you'll never forget!



See, Learn, and Experience Life as a Local.

## Hyogo Field Pavilion Our Field, Our SDGs

### What is the Hyogo Field Pavilion?

The Expo 2025 Osaka, Kansai, Japan, celebrated the theme "Designing Future Society for Our Lives." Taking this opportunity, Hyogo launched the "Hyogo Field Pavilion" project across the prefecture, encompassing various programs led by local people. These include nine Premium Programs and over 250 experience-based SDG regional programs, each one carefully crafted to excite and entice visitors while sharing what makes their areas unique.

The real magic happens when you meet the local residents who run these programs.

Official Website



Program details, schedules, and prices are subject to change without notice. Please make reservations or inquiries in advance.

## Immerse Yourself in Authentic Local Experiences!



### Where Japan's Heritage and Flavors Began

Many of Japan's traditions and famous products trace their roots to this region. Here, ancient culture grew in harmony with nature, and families continue to pass down skills and flavors that thrive today. You can truly feel the deep roots of Japan by visiting these communities.



**The Sanctuary of the Oriental White Stork**

See Oriental White Storks up close in towns where people and nature live together. These storks were once extinct in Japan and have now been reintroduced into the wild.



**The King of Sake Rice: Yamada Nishiki**

Japan's finest sake rice creates aromatic, top-grade sake, showcasing Hyogo's brewing excellence.



**The Birthplace of Wagyu**

Hyogo is the homeland of Tajima cattle, the pure breed behind Japan's renowned Wagyu brands.

### City Streets, Mountain Forests, and Island Adventures

Explore historic neighborhoods, find peace in mountain forests, or discover unique islands. Hyogo combines city life, mountain retreats, and coastal beauty for endless travel possibilities.



**Mountainous regions offer forest therapy**

Experience healing forest therapy surrounded by rich woodlands and clear streams in peaceful mountain communities.



**Scenic Islands of All Shapes and Sizes**

Awaji Island and countless other islands await discovery! Each offers its own unique landscape and culture.



**Historic Townscapes**

Castle towns and post towns still hold their timeless charm. Wander their quiet lanes and experience the atmosphere of another era.

### Home to Japan's Best and Proudest Heritage

Hyogo is home to the World Heritage site Himeji Castle and the oldest blacksmith town. Communities here have led Japan's sake production for centuries. Craftspeople keep traditional techniques alive. This region preserves what Japan values most about its heritage.



**Himeji Castle: UNESCO's White Jewel**

White plaster walls and centuries-old construction make this castle Japan's architectural masterpiece.



**Sake Excellence for Over 300 Years**

Hyogo has led Japan's sake production for over three centuries, with legendary breweries that helped shape Japanese drinking culture.



**Japan's oldest metalwork production area**

The Harima and Tajima regions are famed for metalwork rooted in swordsmithing traditions, where expert craftsmanship lives on today.

# The Heart of the Community: Signature Programs

— Visit, touch, listen, taste — Fall in love with Hyogo. —

The true joy of travel lies in discovering what makes each place unique.

From weaving and pottery to soothing hot springs, Hyogo offers a rich variety of local treasures.

Here, we introduce cultural experiences that have been passed down through generations and continue to evolve today.



Discover *tamaki niime*:  
The Future of Banshu-ori Textiles

Program

Growing up in her parents' clothing store, Tamaki Niime started making her own clothes in junior high.

## One-of-a-Kind Craftsmanship: Rooted in Tradition and Innovation

**Hyogo Textiles,  
Admired by Luxury Brands Worldwide**

Japanese textiles tell the story of their homeland. In each region, fabrics are crafted to reflect local culture. The choice of cotton or silk, the weaving techniques, and the dyeing methods. All giving each textile a unique character.

Banshu-ori, a cotton textile with over 200

years of history, comes from Nishiwaki in the Kita-Harima region at the heart of Hyogo. Unlike fabrics dyed after weaving, Banshu-ori uses pre-dyed threads, resulting in delicate patterns and a beautifully soft texture.

Most people never see the Banshu-ori name, yet this hidden Japanese treasure has long been sought after by luxury fashion houses around the world.

Cotton plants destined to become beautiful textiles. For the past ten years, tamaki niime has grown them using natural farming.



Three rivers from the Kakogawa River system flow through the region, and their water is ideal for dyeing.



Vintage 1960s looms still weave here, moving slowly to let air soften the fabric. Even a single color like "yellow" appears in dozens of shades, giving each piece a unique character.

### Crafted from Cotton to Completion 100% Made in Japan

Did you know? "Made in Japan" often just means the final assembly was done in Japan. The cotton itself is usually imported, and only about one percent of cotton products in Japan use truly local cotton.

One designer refused to accept this reality. Tamaki Niime, the creative force behind the Banshu-ori label *tamaki niime*, chose a different path. While most textile companies outsource their production, she handles every step in-house, from design and dyeing to spinning, weaving, knitting, and sewing. Few anywhere in the world do this, making her textiles globally unique. She even grows her own cotton, a rarity that sets her work apart.

"We just follow the path to true quality," Tamaki says with a laugh. She hands me a shawl made from her homegrown cotton. It feels impossibly soft. Wrap it around your neck and you'll understand why it's so

beloved. It feels like a cloud of comfort, with each piece carrying its own one-of-a-kind pattern. No wonder fans around the world have fallen for her creations.

### Experience the Charm of Banshu-ori Hands-On Textile Workshop

At tamaki niime, you can experience a textile workshop like no other. Because everything is produced in-house, you can watch rare steps of the textile-making process, all guided by knowledgeable staff. Watch vintage looms turn cotton into fabric. If you're lucky, you might even catch alpaca or sheep being sheared in action.

But this isn't just a tour. You get to participate! Try cutting a shawl yourself, which takes both care and boldness, then use industrial sewing machines to attach tags to the finished pieces.

After two hours, you'll understand why Banshu-ori is so special. Not only for its beauty, but because you helped bring it to life.



A hands-on workshop: Cutting shawls. Try sewing on tags by machine, one by one, carefully.

#### tamaki niime

Address: 550-1 Hie-cho, Nishiwaki City

For More Information



### More Programs: Banshu-ori Textiles

#### Banshu-ori Textile Open Factory Tour: Experience Japan's Finest Weaving



Special open-studio days in Banshu-ori towns Nishiwaki and Taka Town. Peek inside private studios, meet passionate makers, and craft your own piece.

**Nishiwaki City Industrial Promotion Division,  
Commerce and Tourism Section**

Address: 128-1 Shimotoda, Nishiwaki City  
Organizer: Nishiwaki-Taka Open Factory "Mop-pen" Executive Committee



#### Explore Nishiwaki: The History & Culture of Banshu-ori Textile



Explore Nishiwaki's charming retro streets, where the textile industry shaped the town's unique character. Join a guided tour and take part in optional hands-on weaving experiences of Banshu-ori, the region's signature textile.

**Nishiwaki City Tourism and  
Local Products Association**

Address: 128-1 Shimotoda, Nishiwaki City  
Note: This program includes a visit to the Former Kishi Family Residence, a Nationally Registered Cultural Property.





## Brewing Heritage of Tatsuno: Miso & Soy Sauce Tour

Program

### Experience Fermentation: The Foundation of Japan's Food Culture

#### The birthplace of Usukuchi Soy Sauce Bringing Out Food's Natural Flavors

Many countries have fermented foods, but Japan made fermentation the heart of its cooking. Soy sauce, miso, and sake all rely on *koji* fermentation, a special mold that transforms simple ingredients into complex umami flavors. This process shapes how Japanese food tastes.

Tatsuno City preserves this fermentation tradition. Here, *usukuchi* soy sauce is the star. Unlike regular dark soy sauce, *usukuchi* stays light in color but deep in flavor. It brightens food without overwhelming it - perfect for delicate Japanese dishes. Tatsuno is widely recognized as both the birthplace of *usukuchi* and as Japan's top *usukuchi* producer.

#### Create Your Own Soy Sauce Blend

What's the must-try experience in Tatsuno? Creating your personal soy sauce blend!

You'll start with fresh *nama-shoyu*, a special unpasteurized soy sauce that never reaches regular stores. Only brewing towns like Tatsuno can offer this ingredient. Then comes the creative part. Choose your

flavors from traditional Japanese ingredients: *kombu* seaweed, bonito flakes, and *sansho* pepper. Feeling adventurous? Try rosemary and other international herbs. Mix and match to create a soy sauce perfect for Japanese food, pasta, or grilled meats. You'll also learn soy sauce secrets that even surprise Japanese people.

#### What is Koji?

*Koji* is a fermentation starter made by growing a mold called *koji-kin* on grains such as rice, barley, or soybeans. It is an essential ingredient in making traditional Japanese fermented foods.

#### Hakko (Fermentation) LabCoo

Address: 24 Shimogawara, Tatsuno-cho, Tatsuno City

For More Information



Think all soy sauce is the same? Think again. There are actually five distinct types: *koikuchi*, *usukuchi*, *saishikomi*, *tamari*, and *shiro*. Experience their unique differences through guided tastings that will open your eyes to new flavors.

#### The process of making your own bottle

**First, taste five different flavored soy sauces.** Pick your favorite, then follow its recipe to add flavors to your bottle. Want to create something unique? Feel free to adjust the recipe and make it your own.

**Pour in fresh *nama-shoyu* (unpasteurized soy sauce).** This special ingredient never reaches regular stores because it's not heated during processing. Only brewing towns like Tatsuno have access to it.

**Seal your bottle using a professional capping machine.** Now your custom soy sauce is ready for the final step.

**Design your own label on traditional *washi* paper** with drawings or words, then attach it to your bottle. Pack it in the shop's custom box and you're done!

#### Japanese comfort food made simple.

Try making *miso-dama* (miso balls). These clever little spheres create instant miso soup with just hot water.



**Hakko LabCoo occupies a traditional building in Tatsuno's historic district. Meet Miyuki Matsushita, fermentation instructor and nutritionist.**

Miyuki runs this fermentation workshop with her husband, who has a Ph.D. in agricultural science. They're dedicated to teaching visitors about Japan's rich fermentation culture.



## What is the Tatsuno Area Like?

#### Follow the River That Made History Discover Tatsuno's Brewing Legacy

The Ibo River flows through Tatsuno's heart. For centuries, pure mountain water has nourished this town. That water makes Tatsuno's *usukuchi* soy sauce legendary. How legendary? Professional chefs won't touch anything else.

The secret lies in the ultra-soft water with very low iron content, perfect for *usukuchi*'s delicate flavor. Tatsuno's castle town dates to the late 16th century. Two hundred years ago, soy sauce breweries moved in alongside traditional buildings. White walls line historic streets with such striking charm that locals proudly call it "Little Kyoto of the Harima Region."

#### Walk, Explore, and Taste Your Tatsuno Adventure

Ready to explore this historic town? Take your time wandering the traditional streets. After making your own soy sauce, you'll want to learn more about fermentation. Visit the museum to see traditional brewing methods, tour working breweries, and browse specialty *koji* shops. End your day at local cafes where fermented ingredients make ordinary dishes taste extraordinary.



**The Usukuchi Tatsuno Soy Sauce Museum displays brewing tools and documents from over 200 years ago.** Learn the clever techniques behind Japanese soy sauce making. The 1932 building combines Renaissance-style brick design with traditional wooden construction.

**Ido Koji Shop is a long-established fermentation shop specializing in *rice koji*.** They also offer original products made with *rice koji*, such as miso and *amazake* (sweet rice drink).

**Tatsuno's other specialty: *somen* noodles.** The pure waters of the Ibo River, combined with local wheat and salt, create ideal conditions for noodle making.



#### More Programs: Tatsuno

#### The Art & Taste of Hand-Stretched Somen Noodles: Ibonoito



Learn about Ibonoito, the premium hand-stretched *somen* brand made in Tatsuno and widely recognized throughout Japan. The museum covers the brand's history and production process. Watch demonstrations of hand-stretching techniques, then try this traditional craft yourself.

#### Ibonoito Museum: Somen-no-Sato

Address: 56 Okumura, Kamioka-cho, Tatsuno City  
Note: Available year-round, except on museum holidays and the following day. Reservation required.



#### A Taste of Tatsuno's Castle Town: Workshops on Soy Sauce, Somen, and Leather with Local Fermented Foods



The cafe sells local specialties including *usukuchi* soy sauce and *somen* noodles. They serve healthy lunches and sweets with *koji* seasonings. These dishes combine traditional fermentation with fresh local ingredients.

#### KURA TERRACE TATSUNO (inside the Taisho Roman Soy Sauce Museum)

Address: 126 Kamikajo, Tatsuno-cho, Tatsuno City  
Note: Available by reservation only. Not offered during peak seasons (March to May and October to November).



Enter the Amagasaki Canal through Ama Lock. Factories line both sides, and the scenery constantly shifts with buildings, machinery, cranes, and steel towers. There is something new around every turn.



## Industrial Canal Cruise: Discover Amagasaki's Working Waterways

Program

## Cruise Past the Historic Factory Skyline of Osaka Bay

### A Working Canal That Sustains Local Life and Craft

Amagasaki faces Osaka Bay and forms part of the Hanshin Industrial Zone. This port town has thrived since the 1200s. From the 1910s onward, factories expanded into coastal areas, and workers built canals to support shipping.

However, these factories pumped excessive groundwater, causing the land to sink and creating frequent flooding problems. Engineers solved this by installing water gates and seawalls throughout the canal system, successfully reducing flood damage. Today, these unique canals handle

both shipping and flood prevention, continuing to protect the city of Amagasaki.

### 60-minute Canal Cruise Through the "Ama Lock" Water Gate

The Amagasaki Canal's most distinctive feature is the "Ama Lock." Japan's first Panama Canal-style lock system, built in 1955. The Ama Lock measures 17 meters wide and 90 meters long. Gates at both ends open and close to adjust water levels, allowing ships up to 500 tons to pass through. Your canal cruise begins at the lower Muko River, exits into Amagasaki Port, then enters the canal through the Ama Lock. You'll watch

factory complexes from the water, duck under bridges that nearly graze your head, and enjoy the lively exchanges between your guide and captain. The sixty minutes fly by.

### Amagyo Kaihatsu Co., Ltd.

**Address:** 66 Heizaemon-cho, Amagasaki City  
**Note:** Available from April 1 to October 31.

For More Information



Select a BBQ plan to enjoy a post-cruise meal at the fishing park.



The fishing plan includes time at either the fishing park or boat fishing on the Muko River (depending on season and weather). Rods and bait are provided free of charge. Just show up.



Inside the first chamber of Ama Lock. Once the rear gate closes completely, the front gate leading to the canal opens.

## More Programs: Coastal Areas

### Geo-Canoe Tour in the Sea of Japan



### Paddle Through Stunning Rock Formations Along the Beautiful Sea of Japan

The San'in region in northern Hyogo is located along the coast of the Sea of Japan. It is home to the San'in Kaigan UNESCO Global Geopark, recognized for its diverse landforms, geological features, and local lifestyles shaped by the formation of the Sea of Japan. This guided canoe adventure takes you paddling through

these special waters. Expert guides share their knowledge as you explore the crystal-clear, AA-grade waters of the Sea of Japan and the mysterious Yodo Sea Cave, an 18-meter-high sea cave that extends 40 meters (about 44 yards). Natural forces carved these fascinating rock formations, which you'll explore at a leisurely pace.

**MotherEarth Co., Ltd.**

**Address:** 3396-1 Takeno, Takeno-cho, Toyooka City  
**Note:** Operates seasonally from mid-April to mid-October, with regular sessions held daily. Reservation required.



### Kobe Thalassotherapy Wellness Cruise



### Wellness on the Water: A Kobe Coastal Cruise

This hour-long cruise offers views of Kobe's port city from the water while providing deep relaxation for body and mind. From the third-floor sky deck of "boh boh KOBE," you can enjoy panoramic views of the Mount Rokko and the Port of Kobe as you

breathe in mineral-rich sea breezes. Let herb scents soothe your senses during guided breathing exercises, and savor fresh farm-to-table cuisine. It's a perfect way to slow down and see Kobe through fresh eyes.

**Kobe Sea Bus HAYAKOMA Unyu Ltd.**

**Address:** 7-1 Hatoba-cho, Chuo-ku, Kobe City  
**Schedule:** Operates year-round, except on Mondays and Wednesdays.  
**Note:** Reservation available. May be canceled in bad weather; please check in advance.



### Naruto Whirlpools Sightseeing Cruise



### Feel the Power of One of the World's Three Greatest Tidal Currents

Tidal differences between the Seto Inland Sea and the Pacific Ocean create the massive whirlpools of Naruto Strait. These natural phenomena reach 20 to 30 meters in diameter. From the whirlpool cruise ship, you'll watch enormous spirals form right before your eyes, a thrilling and spectacular

sight. Your guide explains not only how these whirlpools develop, but also shares highlights about Awaji Island and the surrounding region. This 60-minute cruise also treats you to stunning views of islands and bridges, letting you experience everything that makes these waters special.

**Joyport Awajishima Inc.**

**Address:** 1528-4 Fukura-Ko, Minamiawaji City  
**Note:** Operates year-round.





## Building a Sustainable Community Through Lessons From Reintroduced Storks

Program

The Stork-Friendly Farming Method skips herbicides and insecticides, and even adjusts when fields are drained to protect water life. Toyooka promotes this method, and more farmers join in every year.

## Graceful Oriental White Storks Return to Peaceful Rural Skies

### Storks in Town: A Life Shared with Wildlife

The Oriental White Stork became a nationally protected species about 70 years ago and now represents Hyogo Prefecture as its official bird. These large birds were once a familiar sight across Japan, but they gradually vanished from the wild. The last wild stork died in 1971. Later on, the Hyogo Park of the Oriental White Stork in Toyooka began working on breeding programs and creating suitable habitats. The turning point came in 2007, when chicks were born in the wild for the first time in 43 years. Today, over 500 storks live freely in the area.

### Stork-Friendly Farming: Enriches Fields and Rivers

For the Oriental White Storks to survive in the wild, they need plenty of food sources. Toyooka focused on boosting populations of fish, frogs, and other aquatic creatures that the storks eat. They looked at the entire ecosystem, from the water insects that feed the fish to the aquatic plants that support those insects. The city asked local farmers to try the Stork-Friendly Farming Method, which avoids or significantly reduces the use of pesticides. The results have been impressive. Now you can spot storks feeding in rice paddies and waterways all around the city.



Watch the storks hunting for tadpoles and other food in the rice fields and wetlands around the park.

Oriental White Storks normally nest in tall trees, but with fewer big trees around, they now use specially built nesting towers.



## Get Close to These Meter-Tall Giants in the Wild

When you first see the Oriental White Storks at the park, their size is striking. With wings that span over 2 meters (6.6 feet), they're genuinely impressive birds. You can watch them up close right in the park! The Field Pavilion program includes fun 30-minute sessions with knowledgeable staff (reservations required) and visits to the Toyooka Municipal Museum of the Oriental White Stork next door. From spring through summer, when they're breeding, you can watch parent storks raising their babies on top of 12 meters (about 40 feet) high artificial nesting platforms. It's a chance to see how a bird once extinct in Japan was brought back to life in the wild.



Konotori-no-Sato (Stork Village) Station is about 2 kilometers (1.4 miles) west of the park. This wooden station building from 1930 has a café inside.

### Hyogo Park of the Oriental White Stork

**Address:** 128 Shounji, Toyooka City  
**Closed:** Mondays (or the following day if Monday is a national holiday)

For More Information



### Observation Activity:

Park guides will show you the storks around the grounds. March and April are egg-laying time, and spring through early summer is when couples raise their chicks. Take a 10-minute walk to the "Summit Pavilion" lookout for a bird's-eye view of the 12-meter (about 13 yards) nesting tower.



Compare chicken eggs with stork eggs. The difference in size is surprising!

### Seminars:

Join 40 to 50 minute classroom sessions called "Reintroduction of Oriental White Storks into the Wild and the Environment" in the learning room. Staff use real specimens, models, and slides to make stork biology and conservation enjoyable and easy to understand.



### Museum Tours:

Explore the Toyooka Municipal Museum of the Oriental White Stork in the park (20 to 60 minutes) with its specimens and displays about reintroducing them back to the wild. Outdoor areas have live storks you can see up close.

## More Programs: Nature

### E-Bike Tour: Discover Himeji's Castle Town & Historic Routes



Traces of Himeji's history still linger along the castle-town lanes that once flourished around Himeji Castle. Hop on an e-bike and explore the narrow streets that are too tight for cars and a bit long to walk. It's a three-hour tour perfect to enjoy before or after visiting Himeji Castle.

Act Ltd.

**Address:** 1-41 Nounen-cho, Himeji City  
**Closed:** Wednesdays



### Live Like a Local: A Travel Experience in Asago



Ikuno is a historic mining town designated a National Important Cultural Landscape. Stay in a beautifully renovated 100-year-old Japanese house that was once an official residence for mining staff, and explore the area on an e-bike with local guides. Along the way, enjoy hands-on experiences such as seasonal harvesting, a tea ceremony, and traditional home cooking.

Asago City Tourism Association

**Address:** 213-1 Higashidani, Wadayama-cho, Asago City

**Note:** A minimum stay of one night and two days at IKUNO Stay is required for participation.



From June to October, Tajima cattle graze freely in the park's wide pastures.



## Tajima Cattle: Discover, Taste, and Experience the Origin of Japanese Black Cattle

Program

### Discover the Story of Tajima Beef, the Soul of Wagyu

#### The World-Famous Kobe Beef Begins with Tajima Cattle

Food lovers around the world seek out black Wagyu beef. Of all its varieties, Kobe beef stands out for its perfect balance of lean meat and fat, rich flavor, and incredibly tender texture. Top steakhouses showcase it as their finest Wagyu offering. However, few people know that Kobe beef actually comes from Tajima cattle, a special breed from Hyogo. All beef labeled as Kobe beef comes from purebred Tajima cattle that meet extremely strict quality standards.

#### Born in the Mountains, Now Celebrated Across Japan

Tajima cattle were first raised as farm animals in the remote, mountainous district of Tajima in northern Hyogo. Records from the 14th century already show their presence, proving their long history. Families in the Tajima District treated their gentle, hardworking Tajima cattle like beloved family members.

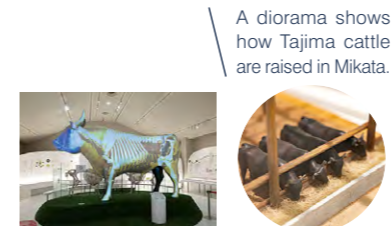


See Tajima cattle up close in the park's cattle barn.

In 1897, the locals even created the first official cattle registry in Japan, the *Gyusekibo*, to protect the best Tajima bloodlines. Generations of local families worked tirelessly to safeguard the pure bloodline of Japan's native black Wagyu. Their dedicated efforts created today's world-renowned Wagyu culture.



To commemorate the Tajima Cattle Farming System being designated as a Japanese Nationally Important Agricultural Heritage System in 2019 (and a Globally Important Agricultural Heritage System in 2023), the museum opened the Agricultural Heritage Experience Hall in 2021. This annex faithfully recreates a traditional farmhouse where families once lived under the same roof with Tajima cattle.



The projections mapped onto this giant cow model explain the anatomy of Tajima cattle.



Listen to a cow's heartbeat with a stethoscope. Reservations required.



Exhibits reveal the history and records that preserved Tajima cattle bloodlines.



Take a cow's unique "nose print," just like a fingerprint. Reservations required.

### The Tajima Cattle Farming System: Recognized as a World Agricultural Heritage System

When beef became popular in Japan in the late 1800s, Tajima cattle gained new value as meat cattle. The growing reputation of KOBE BEEF sparked livestock farmers' interest in Tajima cattle for their own herds. As cattle improvement programs advanced nationwide using superior bulls, Tajima cattle were introduced to regions across the country. Today, an estimated 99% of Japan's black Wagyu cattle trace their roots back to Tajima.

Hyogo Prefecture raises Tajima cattle exclusively within its borders to preserve their traditional bloodlines while continuing selective

breeding. The Mikata region holds special significance. Its centuries-old relationship with Tajima cattle has earned recognition as a Globally Important Agricultural Heritage System.

Explore this heritage at the Hyogo Prefectural Tajima Pasture Park. Trace the history of the cattle at Tajima Cattle Museum, while the park lets you meet the cattle up close. Taste the meal that showcases local ingredients at the park's restaurant. Hands-on programs exploring food and agriculture welcome everyone from children to adults.

### A Delicious Experience Awaits!

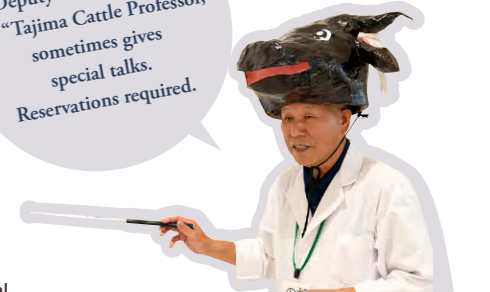


Try a tasting flight of three different Tajima beef cuts (sirloin, round, and brisket) at Restaurant Furusato inside the Tajima Pasture Park. Reservations required. 6,500 yen; selection may vary depending on availability.

Join a roast beef cooking experience with Tajima beef. Reservations required, 6,000 yen, for 90 minutes.



Deputy Director Noda, the "Tajima Cattle Professor," sometimes gives special talks. Reservations required.



### Hyogo Prefectural Tajima Pasture Park

**Address:** 1033 Tando, Shinonsen-cho, Mikata District  
**Note:** Animal contact activities are limited to visitors who have been in Japan for at least 7 days.

For More Information



### More Programs: Tajima

#### Tracing the Roots of Wagyu

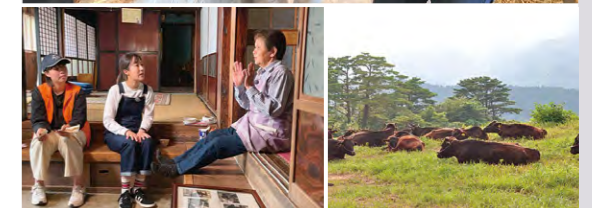
##### Journey to the Hometown of Tajiri-go, Father of Japan's Black Wagyu

Today, 99.9% of Japan's Black Wagyu cattle carry genes from the legendary Tajima bull "Tajiri-go." This famous bull was born in Ojiro, a remote mountain village in the Mikata District. Join local guides on

a journey through Tajiri-go's homeland, visiting active breeding farms, scenic pastures, and beautiful terraced rice fields once plowed by Tajima cattle. A unique experience you can't find anywhere else.

##### Kami Town Ojiro Tourism Association

**Address:** 739-1 Kanzui, Ojiro-ku, Kami-cho, Mikata District  
**Note:** Mid-April to late November (pastureland tours: July-mid-November only). Animal contact activities are limited to visitors who have been in Japan for at least 7 days.





## “Blanching” in Natural Hot-Spring Water

**Program**

## A Peaceful Hot Spring Village Nestled in the Mountains for Over a Millennium

### Japan's Hot Springs: Each One Unique

As a volcanic country, Japan boasts roughly 2,800 hot spring resorts scattered across the nation. Some have flowed naturally since ancient times, while others were discovered by drilling deep underground. Each offers something unique, whether it's mountain scenery, oceanside views, or mineral-rich waters known for their healing properties. It's no surprise that many Japanese travelers build entire trips around visiting different hot springs.

Hyogo is home to several famous destinations like Arima Onsen and Kinosaki Onsen. But there's one place that takes its love of hot springs even further: a town actually named Shin-Onsen, which translates to “New Hot Spring Town.”

### Yumura Onsen: 1,200 Years of History in Shin-Onsen Town

Located along the Sea of Japan near the Tottori border, Shin-Onsen Town is home to six unique hot springs, each with its own mineral profile. Among them, Yumura Onsen stands out for its long history. The *Arayu* spring still gushes forth at a scorching 98°C (208°F), producing 2,100 liters (about 550 gallons) of water every minute in the area.

More than 30 years ago, locals began using the spring not only for bathing but also for daily life. Pipes now carry the hot water to homes for cooking, heating, and more.

Visitors can also enjoy this natural gift at *Arayu*, the town's communal hot spring source, where you can feel the steam rising from the earth.



Soak your feet in a 20-meter naturally flowing foot bath by the Haruki River, open from 6 a.m. to 10 p.m. It is the perfect spot to enjoy coffee and soft-boiled eggs from *Arayu*.

### Yumura Onsen

Tucked away in the mountains of northern Hyogo, Yumura Onsen is a hot spring town with over 1,000 years of history. It's said to have been founded in 848 by the Buddhist monk Jikaku Daishi. Scalding 98°C (208°F) spring water bubbles up naturally from 63 sources within a 400-meter radius. Together they produce 2,100 liters, or about 550 gallons, every minute. The water contains natural baking soda, making it perfect not only for bathing, but also for cooking. Locals often boil food in the communal hot spring source known as *Arayu*. Today the town offers 14 inns and guesthouses, where visitors are welcomed with warmth and tradition.



Make a breakfast sandwich using eggs boiled in *Arayu*.



*Arayu*'s hot spring pots are open 24/7 and free to use. The cooking area is divided into sections, so multiple people can cook at the same time.



The onsen water is clear, odorless, and rich in skin-softening minerals. You'll find a special spot near *Arayu* where you can safely taste the onsen spring water.



Soak eggs for 10 minutes to make soft-boiled eggs with rich, creamy yolks and natural minerals.



Mr. Asano, president of the Yumura Onsen Tourism Association and owner of the Asanoya Ryokan, is a passionate local ambassador. He also serves as a certified guide for the San'in Kaigan UNESCO Global Geopark.



Enjoy Asanoya's outdoor bath with a thatched roof and water wheel. Just a three-minute walk from *Arayu*.



### A Unique Spring with Surprising Benefits for Skin and Food

Right in the center of Yumura's hot spring town, you'll find *Arayu*. It is a communal spring where anyone can cook eggs, vegetables, or even sweet treats by dipping them directly into the bubbling water. This local tradition, known as blanching, is a fun, hands-on way to experience Yumura's onsen culture.

Before washing machines became common, locals also used *Arayu*'s spring waters for laundry. Thanks to its sodium bicarbonate content, the spring has natural cleansing properties. That same mineral also softens and nourishes the skin, earning Yumura its nickname: Beauty Bath Town. Over the

years, this community has found even more creative ways to harness geothermal energy in daily life. From heating homes to generating electricity, *Arayu* now plays a symbolic role in Yumura's journey toward a low-carbon, sustainable future.

### Experience Blanching: Cooking with Hot Spring Water

One of the most popular ways to get a taste of this onsen life is by trying the Blanching Cooking Experience. You can dip sweetened condensed milk to make silky caramel, or boil eggs and enjoy them in a fresh sandwich with drip coffee for breakfast. Local shops sell ready-to-use ingredient kits so anyone can enjoy the blanching

experience. There may be thousands of onsen across Japan, but few offer a lifestyle experience like this.

So come take a bath, steam your breakfast, and get a glimpse of what it's like to live embraced by the warmth of nature.

### Yumura Onsen Tourism Association

**Address:** 98 Yu, Shinonsen-cho, Mikata District

For More  
Information



### More Programs: Onsen Districts

#### Arima Onsen

Located in northern Kobe, Arima Onsen is a popular hot spring destination just 30 minutes from Shin-Kobe Station by train or bus. With a history spanning over 1,000 years, the town is known for its charming narrow alleys and two unique types of spring water: *Kinsen* (gold spring), a reddish-brown spring rich in iron, and *Ginsen* (silver spring), a clear, naturally carbonated spring that contains radium.

### Arima Onsen Heritage Walk: Hot Springs, Culture & Gourmet Food



A local guide will introduce you to the long history of Arima Onsen, which is mentioned in the *Nihon Shoki*—one of Japan's oldest chronicles, as well as to its shrines, temples, and traditional culture. You'll also enjoy delicious local food as you stroll through the hot spring town.

#### Arima Tourist Information Center

**Address:** 790-3 Arima-cho, Kita-ku, Kobe City



#### Kinosaki Onsen

With a 1,300-year history, Kinosaki Onsen has inspired countless literary works. The town remains an enchanting sight, where the willow-lined streets meet the river, and the nostalgic clatter of wooden clogs echo. Embrace this tradition by enjoying the seven public baths and savoring fresh Sea of Japan seafood, including the famous crab. An overnight stay is highly recommended to fully immerse yourself in the atmosphere.

### Explore the Old and New Charm of Kinosaki Onsen Town



A guided walking tour exploring how Kinosaki Onsen was rebuilt after the 1925 Hokutan Earthquake. Using historical maps from around the year 1900 alongside current ones, local guides explain the town's transformation over the past century.

#### Kinosaki Onsen Tourism Association

**Address:** 78 Yushima, Kinosaki-cho, Toyooka City

**Note:** This tour is conducted in Japanese. An interpreter is required for non-Japanese speakers, and availability may vary depending on the local guide's schedule.



## Nishiyama Brewery Sake & Fermentation Experience

Program

Just 600 meters (about 650 yards) from Tamba-Takeda Station, Nishiyama's century-old wooden buildings hold National Tangible Cultural Property status.

30-minute brewery tours include a visit to the well that provides the brewing water. 4,950 yen per group (up to 10 people). Book seven days in advance.



### Sake Tasting, Brewery Stays, and Fermented Flavors: Experience Japanese Sake Culture

#### The Art of Tamba Toji: Master Brewers from Hyogo's Sake Country

Hyogo ranks among Japan's top sake-producing regions. Each area brings its own character to the craft, and many local brands have gained recognition around the world. In the northeast, the mountain town of Tamba-Sasayama borders Kyoto and holds a special place in sake history as the home of the *Tamba Toji*, a legendary group of master brewers.

The *toji* (master brewer) holds the knowledge and skill to transform rice into sake, serving as the creative force behind every bottle. The *Tamba Toji* tradition began in 1755 with Tamba-Sasayama farmers. Heavy winter snow made farm work impossible, so they traveled to breweries all over Japan during winter months. Their exceptional sake built their reputation across the region.

#### A 170-Year Brewery Where Master Brewers Still Craft Sake Today

The *toji* tradition continues today. Master brewers now work year-round as brewery employees instead of traveling seasonally. Nishiyama Brewery, founded in 1849, carries on this living tradition. A modern *Tamba Toji* crafts exceptional sake and creates new food pairings. The brewery's National Tangible Cultural Property buildings have long welcomed renowned writers and artists. This unique combination of traditional brewing and fresh ideas continues to attract attention.



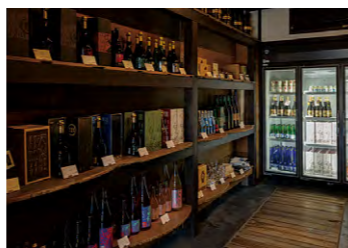
Sake tasting from 440 yen per glass; a three-sake set is 1,100 yen.



Nine-dish starter featuring Tamba black soybeans, served on local Tamba-yaki pottery.

#### What Makes Hyogo Sake Special?

Exceptional sake requires three elements: pure water, quality rice, and skilled techniques. Hyogo has all three, which is why it's known as one of Japan's finest sake regions. Mountain spring water provides the pure base every great sake needs. *Toji* (master brewers) have perfected their techniques over generations, turning simple ingredients into exceptional sake. Hyogo's Yamada Nishiki rice is known as the king of sake rice. Visit Hyogo and savor sake from different towns. You'll be surprised by how unique each bottle is.



Seasonal releases like cloudy *nigori* and fresh-pressed *shiboritate* complement the brewery's year-round collection.

#### A Tamba Feast Paired with Sake Selected by the Master Brewer

The "Fermentation Pairing Course" pairs seasonal sake with full-course meals featuring organic vegetables, local chicken, and fermented foods from within a few kilometers of the brewery. The master brewer explains each sake selection and the craft behind it.

Nishiyama's *Koden* complex opened in 2024, transforming an 1896 sake storehouse into a café, gallery, and guesthouse. Original brewing tools and barrels appear throughout the space, keeping the historic atmosphere alive. Overnight guests can join exclusive sake-making experiences.

The Fermentation Café serves lunch featuring fermented ingredients and treats like *koji* pudding. Brewer-led sake tastings and brewery tours reveal what makes Tamba sake distinctive.



*Koden* complex, a sake, fermentation, and arts hub, opened in August 2024: a renovated 130-year-old storehouse that still retains its original atmosphere.

#### Nishiyama Brewery

**Address:** 1171 Nakatakeda, Ichijima-cho, Tamba City

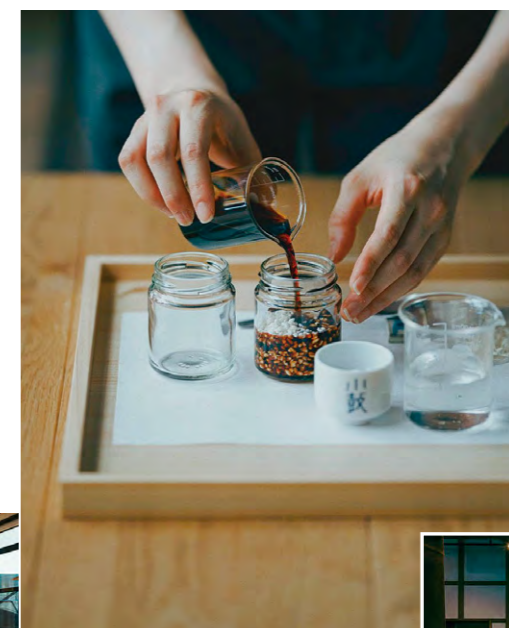
**Note:** Reservation required. Sake brewing experiences are not available in March, April, July, and August.

For More Information



The Hako Osanji Sa-Sa shop on the first floor sells guilt-free snacks made without refined sugar.

Café Kotsuzumi Onri serves dishes made with fermented ingredients.



The accommodation on the second floor of *Koden* can host up to six guests.



Year-round fermentation workshops include making seasonings and monthly fruit vinegar sessions. Reservations required.

#### More Programs: Sake

##### Yamada Nishiki & Inami Brewery Tour: A Taste of Japan's Finest Sake



About 90 years ago, Hyogo developed Yamada Nishiki, known as the king of sake rice. This premium sake rice now supplies over 500 breweries nationwide. Miki City is Japan's top Yamada Nishiki growing region and home to the Inami Brewery, the area's only sake producer. This program includes brewery tours and tastings.

**Inami Syuzou Co., Ltd.**

**Address:** 2-29 Shiba-machi, Miki City



##### Sake & the Miracle Water: Nada Brewery & Miyamizu Tour

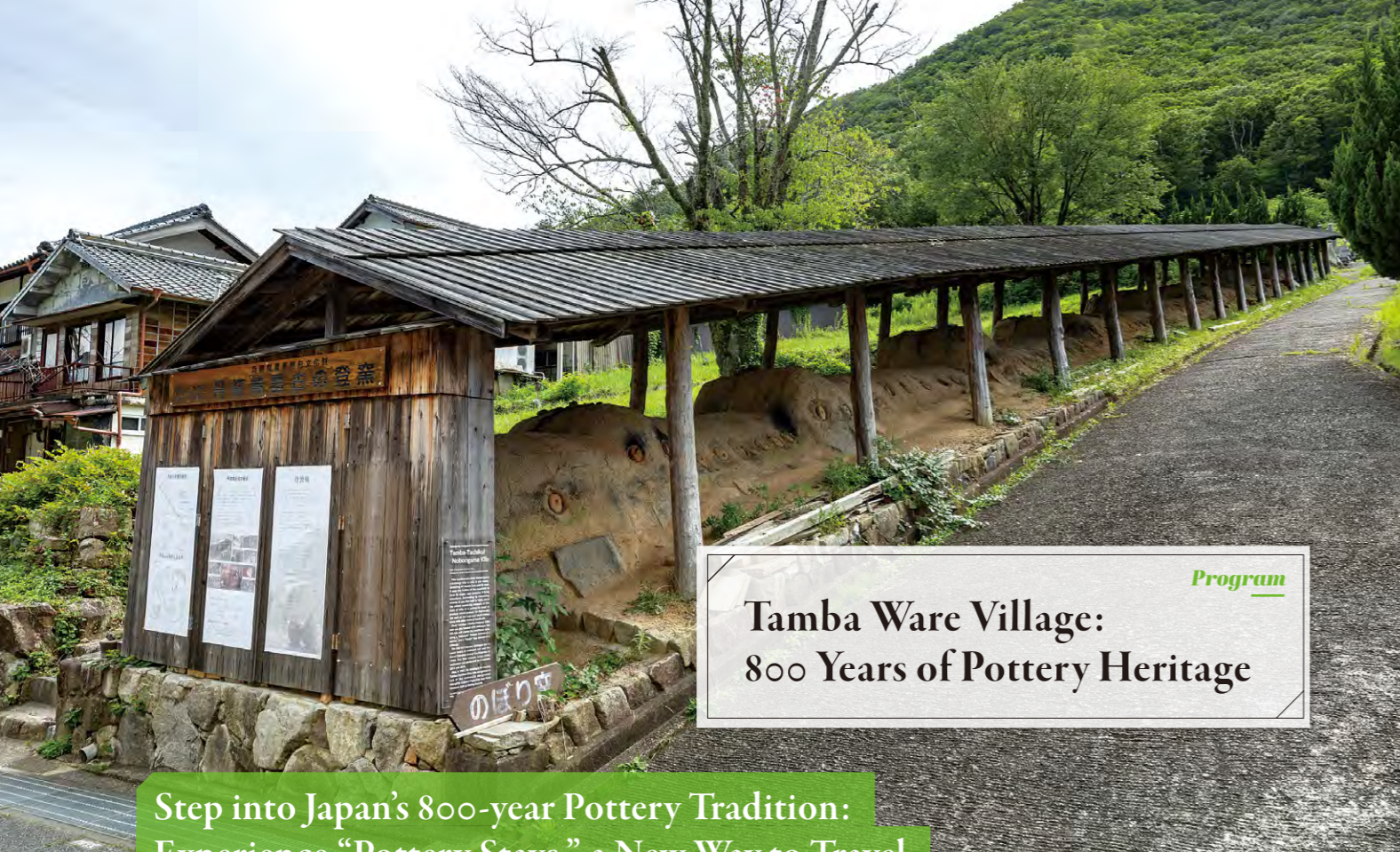


*Nadagogo*, the collection of five districts that form Japan's top sake region, owes much of its success to *Miyamizu*, the exceptional spring water that is perfect for brewing. This program focuses on the historic breweries where this water flows. Join brewery tours, workshops, and experiences that reveal how sake culture thrives here.

**Nishinomiya City Office**

**Address:** 10-3 Rokutanji-cho, Nishinomiya City





*Program*

## Tamba Ware Village: 800 Years of Pottery Heritage

Step into Japan's 800-year Pottery Tradition:  
Experience "Pottery Stays," a New Way to Travel

### Welcome to Japan's Pottery World: Each Region Tells Its Own Story

Japanese pottery has shaped daily life for over 10,000 years. These beautiful vessels enhance the dining experience, while also serving as practical tools in daily life. With the warmth of handcraftsmanship and a sense of functional beauty, they have evolved into diverse forms that continue to enrich modern living.

Each region has developed its own pottery style over the centuries. Some areas craft earthenware from local clay, while others create porcelain from special stones. Different firing temperatures and glazes give each

region its own look and feel.

Many pottery enthusiasts travel across Japan to discover these regional differences. They're searching for pieces that reflect the local culture and craftsmanship of each area.

### Meet Tamba-yaki Pottery: Ancient Craft Thriving in Mountain Villages

The Tachikui area in Tamba-Sasayama City has been producing Tamba ware for over 800 years and is recognized as one of Japan's Six Ancient Kilns. Walk through this peaceful mountain valley and you'll

discover about 60 pottery studios scattered across the hills. Each studio makes pottery for everyday use, but every potter has their own style. Look for the impressive climbing kiln built into the hillside in 1895 - it's the oldest working step-like Tamba ware kiln in Japan. Once a year, potters still use it to fire their special pieces, just as artisans did centuries ago.

### Meet the Potters Behind the Clay: Find Your Perfect Piece

Here's what makes Tamba-yaki pottery different: no middlemen, just you and the potter. Each pottery artist sells their own work,



Traditional pottery making in action. Each piece is carefully shaped by hand.



Shozo Kiln: Three family members create simple, timeless pottery. Beautiful gradient glaze series by third-generation Shusaku Ichino.



Gojin Nomura's bold ceramic planters. Dream pieces for succulent and exotic plant lovers. His striking designs make plant displays into art pieces.



The Inaemon Kiln has been passed down through 11 generations, dating back to the 1600s. Offers workshops, pottery boutique, and a weekend café.

**Discover the World of Tamba Ware**  
at "Sue no Sato" in Tachikui

This complex lets you discover, create, and connect with Tamba-yaki pottery all under one roof. Its "Potters' Alley" brings together works from around 50 local kilns, alongside hands-on pottery classes, restaurants, and galleries. Don't miss the brick-built climbing kiln, constructed using Tachikui's traditional techniques.

### Live Like a Potter: Experience Tamba-yaki Pottery's Culture and Stories

Want to dive deeper into Tamba-yaki pottery? Try *Tohaku* Pottery Stays, a two-day experience where you live with working potters. You'll stay with pottery families, sharing meals at their table and learning about their craft firsthand. Join your potter hosts as they work through their daily routine: mixing clay, shaping pieces on the pottery wheel, and opening kilns to check finished pottery. You'll also explore the village with local guides who know every studio and story. This experience goes

beyond regular sightseeing. You'll understand pottery making from the inside and build real connections with the artisans.

### Tamba Tachikui Ceramic Cooperative

**Address:** 3 Kamitachikui, Konda-cho, Tambahasayama City



Just 50 minutes by car from Itami Airport, Tachikui sits in a peaceful mountain valley. Pottery making here dates back over nearly 850 years.



*Tohaku* isn't just pottery classes - it's a two-day experience living with a master potter. Watch clay transform in their hands, learn their artistic techniques, and discover your own interest in the craft. Your potter guides will show you around their town, welcome you into their studios, and teach you hands-on pottery methods.



**What makes Tamba-yaki pottery unique?**

While each studio has its own style, all Tamba-yaki pottery shares a warm, earthy character. The traditional "ash glazing" technique creates Tamba's distinctive appearance. During the three-day firing process in climbing kilns, wood ash naturally falls onto each piece. This ash mixes with the glazes to create the pottery's colors and patterns. Because the ash falls randomly, no two pieces look exactly alike.

### More Programs: Traditional Crafts

#### Learn the Art of Swordsmithing: Make Your Own Small Knife



Experience the rare art of traditional Japanese forging. Create your own small knife using the same methods as historic Japanese sword makers. You'll experience fire forging, tempering, and hand polishing. Custom engraving is available to make it uniquely yours.

**Kikyo Hayamitsu Sword Forge**  
**Address:** 28 Uryu-Rakanguchi, Yano-cho, Aioi City  
**Schedule:** Twice daily, Wednesday through Saturday (reservation required)



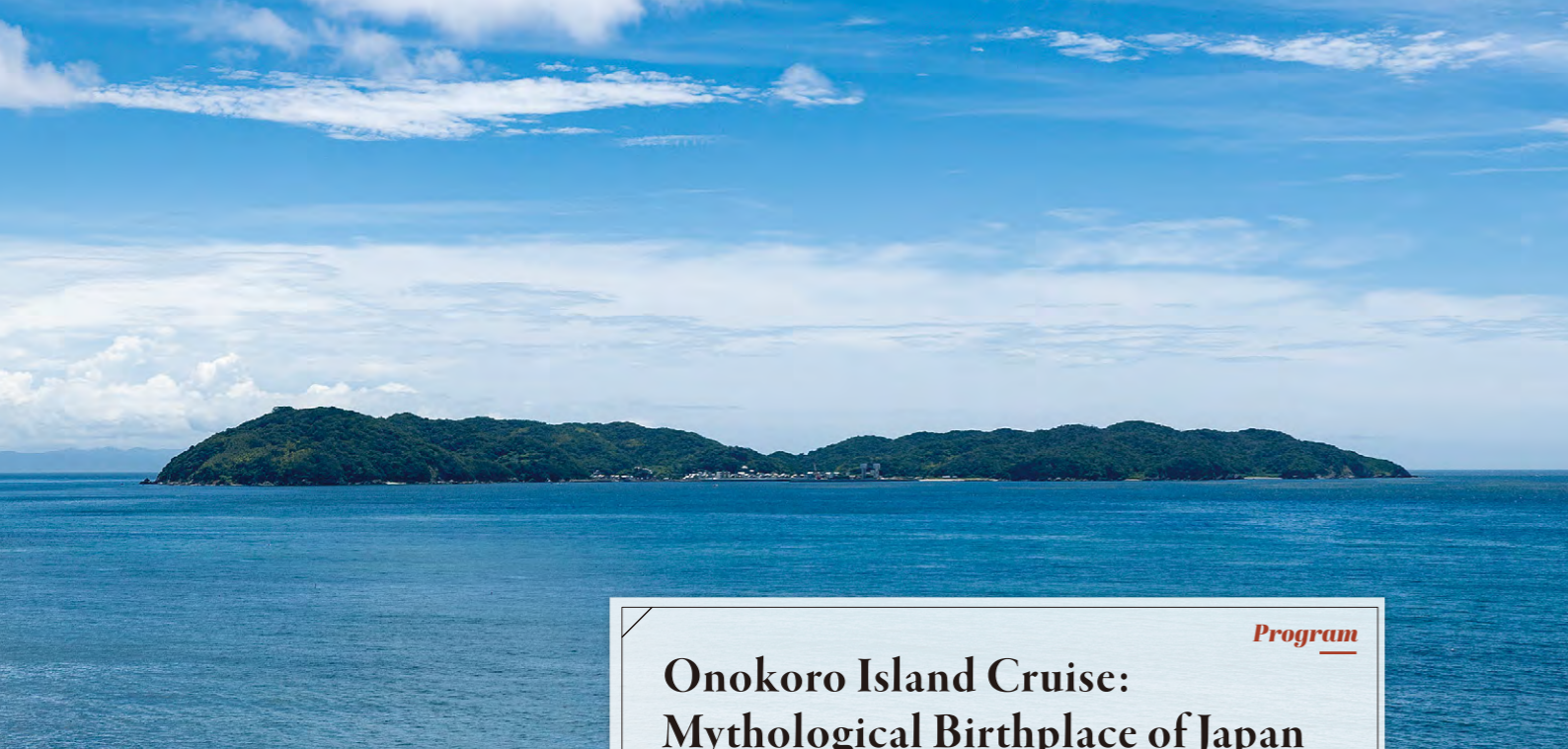
#### Japanese Blacksmithing: Knife Making in Miki, the City of Metalwork



Experience traditional blacksmithing in Miki, one of Japan's most famous metalworking towns. Work with one of the few master artisans who forge metal by hand. Feel the intense heat as you hammer 1,200-degree iron into your own knife using traditional techniques.

**Kazuyuki Tanaka Knife Mfg. Co., Ltd.**  
**Address:** 923-9 Ishino, Bessho-cho, Miki City  
**Note:** Inquiries are handled by Miki City, Enmusubi Division, Policy Planning Department.





Reach Nushima in just 10 minutes by ferry from Habu Port on Awaji Island. Nushima is home to about 360 people.

## Onokoro Island Cruise: Mythological Birthplace of Japan

Program

### The Island Where Deities *Izanagi* and *Izanami* Descended to Give Birth to Japan

#### Nushima: A Mythical Island Floating South of Awaji

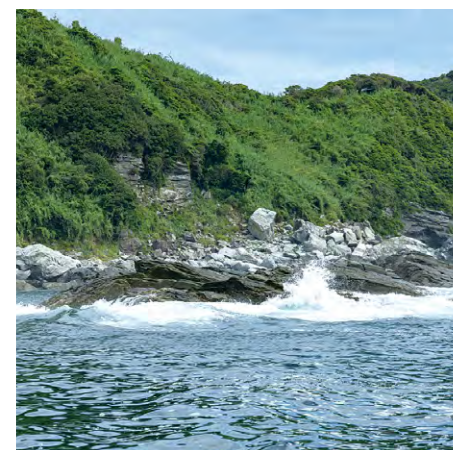
Nushima is a small island, 10 kilometers (6 miles) around, off southern Awaji Island. This island plays a deep role in Japan's creation story. According to the *Kojiki* (one of Japan's oldest historical records), the deities *Izanagi* and *Izanami* stood on heaven's floating bridge and stirred the ocean with a jeweled spear. Drops from the lifted spear formed Japan's first island. The *Kojiki* places this event between Awaji and Shikoku, and many believe Nushima is that sacred island. The island's location on a major fault line creates unique landscapes that also fascinate visitors.

#### Circle the Island by Boat: Cliffs, Currents, and Dramatic Scenery

The Onokoro Cruise brings you face-to-face with Nushima's natural wonders. Onokoro means "the first island" in the ancient myths, fitting for a journey that circles this legendary place. Your boat will be captained by a local fisherman who makes his living from these waters. His expert boat handling brings you close to jagged cliffs, fault lines, and unusual rock formations. The 50-minute cruise passes quickly as one unique scene follows another, each accompanied by the guide's explanations and stories that draw you in.



Kamitategami-iwa Rock stands 30 meters tall. A heart-shaped hollow in its center has sparked rumors of bringing luck in love.



Hirabae, a reef between Kamitategami-iwa Rock and Shimotategami-iwa Rock, serves as the stage for fishermen's ceremonies praying for abundant catches.



Working fishermen who make their living from Nushima's waters captain the Onokoro Cruise boats.



At the base of the massive 80-meter Byobu-iwa Rock lies a mysterious cave about 50 meters deep, known as *Anaguchi* ("cave entrance").



Nushima-hachimangu Shrine has been treasured for generations as a place to pray for ocean safety and good catches. Inside the worship hall, a rare inverted compass on the ceiling symbolizes prayers for safe voyages.

#### Island Shrines Reveal Centuries of Fishing Culture

About halfway through the cruise, you'll see Kamitategami-iwa Rock, a must-see formation that rises from the sea like a spear. Ancient myths connect this rock to Japan's creation story. As you continue, you'll see rock faces with "wrinkles of the earth" formed 100 million years ago. The scale shows you the power of nature, something far beyond human history. After the cruise, explore the island on foot. Visit Onokoro Shrine, Nushima Hachiman Shrine, and Itsukushima Shrine. These sacred places show you how faith has sustained this fishing community for generations. You can also hire an optional walking guide to learn more about the island's culture and history.



From Nushima-hachimangu Shrine (founded in 1436), you can see the entire small fishing port below. Located about 500 meters from Nushima Port.



Onokoro Shrine honors deities *Izanagi* and *Izanami*. About one kilometer away from the port up a small hill, the grounds include stone statues of both deities.



Itsukushima Shrine, affectionately called *Benten-san* by islanders, stands right by Nushima Port. Look for the magnificent black pine tree.

#### Nushima Onokoro Cruise

Address: Nushima Port, Minami-awaji City

For More Information



#### More Programs: Awaji Island

##### Awaji Incense: Factory Tour & Workshop



In 595, fragrant wood washed ashore on Awaji Island. This event started the island's incense-making tradition. Today, Awaji City is home to numerous incense factories. Visit these workshops to learn about the island's aromatic heritage through factory tours and hands-on incense-making experiences.

Hyogo Incense Cooperative Association

Address: 621 Gunge, Awaji City



##### Awaji Ningyo Joruri: Traditional Puppet Theater



Step back in time and experience Awaji *Ningyo Joruri*, National Important Intangible Folk Cultural Property. Dating back more than 500 years, this art form lives on through the island's last remaining puppet theater company. Watch a performance and tour backstage to discover what makes this traditional art so captivating.

Awaji Ningyoza (Awaji Puppet Theater)

Address: 1528-1 Fukura-Ko, Minamiawaji City

Closed: Wednesdays



# More Programs: Traditional Arts & Crafts

Japan's traditional crafts blend timeless skills with artistry still alive and thriving today. Try these crafts for yourself and connect with the spirit of each region. Come and experience the living traditions of Hyogo.

## Japanese Candle Making & Painting: A Traditional Craft Experience



Traditional Japanese candles from Hyogo, each one handcrafted using 100% natural plant materials.

### Make Traditional Japanese Candles from Natural Plants

These candles use natural wax from *haze* tree berries (a waxy tree fruit) and wicks made from *igusa* (Japanese rush grass). Unlike regular candles, they burn brighter, resist wind better, and last longer. Over 400 years ago, candle making became a thriving local business in Himeji.

In this hands-on workshop, you'll follow the same traditional methods as skilled artisans. First, carefully build up layers of warm wax around the wick. Then paint detailed designs on the smooth surface. Each step takes focus and patience, yet many visitors find the process surprisingly calming. You'll finish with your own handmade Japanese candle, a unique souvenir you can truly use.



Paint your handmade candle and make it your own! All in about 30 minutes.



At **Matsumoto Shoten**, established in 1877, candle makers teach both traditional techniques and modern aromatherapy candle making.

**Matsumoto Shouten Co., Ltd.**  
Address: 11-3 Mizunami-cho, Imazu, Nishinomiya City  
Schedule: Friday through Monday



## Taka Town's Living Traditions: Japanese Craft & Performing Arts



Traditional papermaking in action. Artisans mix *kozo* pulp with natural binder, creating each sheet by hand without air bubbles.

### Sugihara Paper: 1,000 Years Pursuing the Perfect Natural Shade of White

Eight centuries ago, Japanese nobles treasured this paper more than gold, and the government used it for every official document. Today, Taka Town still makes it the same way: local *kozo* (paper mulberry), no chemicals, just a purely natural shade of white.

Achieving this legendary color requires traditional techniques - artisans wash the materials in clear, freezing river water. At Sugiharagami-no-Sato, watch centuries-old methods in action. See papermakers transform plant fibers into smooth white sheets, learn the traditional process, then try making your own. Add natural dyes and decorative materials to create your unique piece. This hands-on workshop takes about 30 minutes.



Sugiharagami-no-Sato: workshops, museum, research center, and gift shop with a *Michi-no-Eki* (roadside station) all in one location.



Choose from four paper types: two postcards, greeting card, calligraphy paper, or A3 size. After the 30-minute workshop, drying requires an additional hour.

### Sugiharagami-no-Sato (Traditional Paper Craft Village)

Address: 768-46 Torima, Kami-ku, Taka-cho, Taka District  
Closed: Wednesdays



## Natural Indigo Dyeing with Fermentation

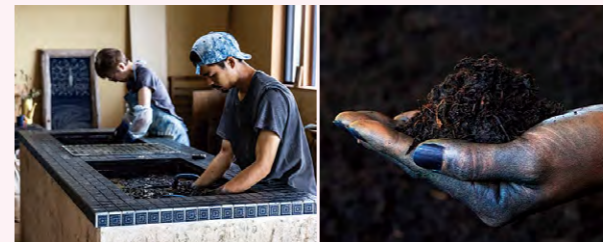


Your indigo creation, changes shade with each dip, from pale sky-blue to deep indigo. Experiment with a variety of patterns using traditional tools and techniques.

### Experience sustainable dyeing with Awaji Island's "Japan Blue"

In Japan, indigo has long been considered a lucky color. During the Meiji era (the late 1800s), it was praised internationally as "Japan Blue." *Ai-zome*, traditional indigo dyeing using the leaves of the indigo plant, has been a part of Japanese daily life for centuries. On Awaji Island, you can experience traditional indigo dyeing using *Onokoro ai*, a locally grown natural indigo produced organically without pesticides or chemical fertilizers.

In this workshop, choose your item, whether hand towels, T-shirts, or locally woven *Banshu-ori* stoles, then dip it repeatedly in the dye bath until you achieve your perfect shade of blue.



Dip, rinse, repeat until you've captured your perfect blue. Take home the indigo piece you dyed yourself. A creation that's truly your own.

Indigo plants from Awaji Island are naturally fermented with microorganisms to create the dye. This process produces soft, deep blue tones impossible with chemical dyes.



*Onokoro ai* cultivates its own indigo plants from seed to harvest. Indigo fields stretch across the property, and you can hear directly from the growers about their sustainable practices.

### Onokoro Ai /AWAJI AI LAND project

Address: 1185 Kamaguchi, Awaji City  
Schedule: Saturdays, Sundays, and national holidays at 10:00 a.m., 1:00 p.m., and 4:00 p.m.  
Note: Weekday sessions are available by reservation only.



## Awaji Roof Tile Factory Tour & Workshop



### Discover Awaji's "Smoky-Silver" Clay Tiles Through Four Creative Workshops

Traditional clay roof tiles are a hallmark of Japanese architecture. Originally introduced from China, they have evolved beyond decorative roofing to serve as fire and earthquake-resistant materials, ideal for a country prone to natural disasters. Awaji Island is one of Japan's three major tile production regions, with over 400 years of history. Awaji Clay Tiles are especially known for their iconic ("smoky-silver") finish, made possible by the island's distinctive clay.



### 1 Watch Master Artisans Make Demon Tiles

Decorative roof tiles with fierce demon faces protect buildings from evil spirits. You can watch artisans making these traditional tiles and see both century-old antiques and impressive modern versions.



**Tatsumi Co., Ltd.**  
Address: 976 Tsui, Minamiawaji City

### 2 Create Your Own Tile Art

Create your own tile artwork using traditional clay. You can choose from six shapes such as flat pieces or lamp-shade tubes, or work with a solid block of clay to bring your own design to life.



**Yasutomi Shiratsuchi Kawara**  
Address: 105-2 Matsuho Wakita-Ko, Minamiawaji City

### 3 Feel Like a Karate Master! Tile-Breaking

Try your hand at tile breaking, just like in karate demonstrations. Put on a martial arts uniform and break through the tiles yourself. With different tile strengths available, everyone can succeed and enjoy the challenge.



**Taniike Kenji Kawara Workshop**  
Address: 764 Tsui, Minamiawaji City

### 4 Make Traditional Tile Coasters

Make your own tile coasters using Awaji Island clay and traditional carving tools. The coasters are highly absorbent, making them great for daily use.



**GALLERY Tsuchiza**  
Address: 2124-2 Tsui, Minamiawaji City

# Access to Hyogo



## Airports to Hyogo

<b>Kobe Airport (UKB)</b>	Direct flights to 12 domestic airports throughout Japan. (Currently operating international charter flights, with scheduled international flights expected to begin around 2030.)
<b>Tajima Airport (TJH)</b>	Operates flights only to Osaka (Itami).
<b>Osaka International Airport (Itami / ITM)</b>	Approximately 40 minutes from Kobe by car.
<b>Kansai International Airport (KIX)</b>	Approximately 60 minutes from Kobe by car or train.

## Shinkansen Stations in Hyogo

Toward Osaka, Kyoto, Tokyo

<b>Shin-Kobe</b>	All trains stop
<b>Nishi-Akashi</b>	Kodama only
<b>Himeji</b>	Hikari and Kodama
<b>Aioi</b>	Kodama only

Toward Hiroshima, Hakata (Fukuoka)

## Major Airports Serving Kobe

Airport	Bus	Train	Shinkansen
<b>Osaka (Kansai) / KIX</b>	60 min	90 min	60 min
<b>Osaka (Itami) / ITM</b>	40 min	60 min	–
<b>Kobe / UKB</b>	15 min	20 min	–

## From Kobe to Major Cities

Destination	Train	Shinkansen	Airplane
<b>Osaka</b>	25 min	15 min	–
<b>Kyoto</b>	50 min	30 min	–
<b>Hiroshima</b>	–	70 min	–
<b>Tokyo</b>	–	165 min	65 min
<b>Hokkaido</b>	–	–	125 min
<b>Okinawa</b>	–	–	105 min

## From Kobe to Other Cities in Hyogo

Destination	Car	Train	Bus
<b>Himeji</b>	70 min	40 min	–
<b>Toyooka</b>	150 min	180 min	180 min
<b>Tamba-Sasayama</b>	50 min	70 min	–
<b>Sumoto(Awaji)</b>	60 min	–	90 min



Official Website



## Published by:

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