



HIGHLIGHT

- We would like to introduce OKD beer, a craft beer made with figs and plums.
- Let's enjoy the original Japanese craft beer since figs and plums are both Japanese fruits.
- Learn and explore 300 years of history with hospitality of the locals.

Local resources

The Okada area, where OKD beer is named after, was the centre of Chita's prosperous cotton production for over 300 years. Six craft beers are brewed from Aichi figs and plums, a unique Japanese fruit. During this strolling through history and culture, you can enjoy brewery tours and beer tasting, experience the weaving process and visit one of the oldest post offices in the prefecture.

Category

Price Information

■ Price (tax excluded)

¥8,000JPY ~ ¥22,000JPY

■ Options (tax excluded)

**OKD beer 1 bottle (330ml)
/¥700 JPY
Souvenirs/around ¥1,000 JPY**

■ What is included

Strolling around Okada, beer brewery visit, beer tasting, guide fee

■ Exclusive of

Souvenirs, Additional beer, Chita Cotton Weaving Experience

Language

■ Multilingual support

Japanese English Chinese Other
()

■ Interpreter guide

Yes No

■ Languages of interpreter guide

English only (Owner of brewpub can speak German)

■ Additional information

NA

About application

■ Period and frequency

Every Thursday, Friday, Saturday and Sunday (except for the New Year Holidays)

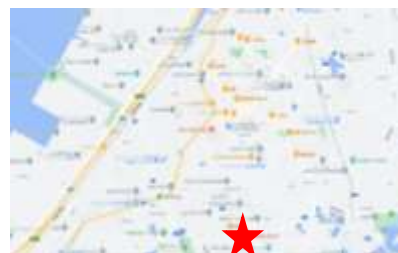
■ Time required/Begins at

90 Minutes/14:00~(negotiable)

■ Min and Max number of participants

2~10 people

ACCESS



Address: 4 Nakatani, Okada, Chita City, Aichi Prefecture

Access:

From Asakura Station (Meitetsu Tokoname Line), take the Chita Bus bound for Higashi Okada (approx. 20 mins) and get off at Okada.

Tour intro

The owner was born and raised in Okada, Chita City, which is located in the southern part of Nagoya. Based on his experience of living in America and Germany, he brews several kinds of craft beer, "OKD beer", using figs and plums. You can enjoy OKD beer with a meal at the restaurant focusing on local consumption of locally produced food and visit the brewery which is also a renovated old house.

The Okada area, where OKD beer was named, was the centre of Chita's prosperous cotton production for about 300 years. Even now, you can still feel the old streets of Okada while strolling around the town with a bottle of OKD beer in your hand.

Itinerary

- ① Walk around the streets of Okada (45 mins)
 - ② Beer brewery tour (15 mins)
 - ③ Various beers tasting experience (including souvenir shopping) (30 mins)
- * Times shown are for reference only. The Okada Stroll time is flexible according to the wishes of participants.

Useful Info

■ Must know points before applying

- No alcohol tasting for drivers of vehicles such as cars, motorbikes, bicycles, etc.
- No alcohol tasting for minors (according to Japanese law), pregnant or nursing women.

■ Meeting point

Hanjotei Restaurant
Address: 4 Nakatani, Okada, Chita City, Aichi Prefecture

■ Cancellation fees

2 days prior to scheduled Dept date: Free
1 day prior to scheduled Dept date: 50%
On the scheduled Dept date: 100%

■ Caution

- Alcohol will be served.
- Tastings and meals are not exclusive hence might be shared with other Japanese.
- Brewery visit might be cancelled in case the owner is absent.
- Chita cotton weaving is available upon request. (Additional charges apply)
- Please note that when walking around there is heavy traffic in some parts of the town.

■ Just in case (No show, bad weather, delay, etc)

- In case of stormy weather, it may not be possible to explore the city
- Itinerary subject to change in case of delay.

■ Insurance issues

NA

■ Inventory management

Yes No

■ Cutting-off

1 week

■ Business hours of Contacts

9am~5pm

■ Contacts

Chita Peninsula Tourism Association chita.pen.dmo@gmail.com

Amenities

■ Wifi

Yes No

■ Online reservation

Yes No
()

■ Credit card

Yes No
()

■ Restroom

Western
Japanese
NA

■ Earthquake-resistant device

Yes No

■ Emergency food

Yes No

■ Lifesaving certification eligible

Yes No

■ Firefighting equipment

Yes No

■ Disaster Prevention Manual

Yes No

■ Emergency power supply

Yes No

■ Evacuation map

Yes No

■ Accessible facilities

Yes No

■ Links (For reservation)

<https://okdbrewing.theshop.jp/>

■ Dietary preference

Dietary preference (vegetarian menu, etc): Partly available

Regional Info

■ Main tourist attractions, places and accommodation around

Souri Pond Plum Garden, Tokoname ware, Chubu Centrair International Airport

■ Tours available before and after

• Taste Doburoku, a traditional drink of Obu City in southern Nagoya, while watching its production process



HIGHLIGHT

- Experience the actual process of Doburoku making via a unique sake brewery tour.
- Enjoy Doburoku, an organic sake brewed from rice grown without pesticides.
- Enjoy a unique sweet taste with granulated rice texture, which is different from the traditional sake.

Local resources

Doburoku (home-brewed unrefined sake), the origin of sake, has been popular since ancient times. However, it is rarely brewed in nowadays. Obu city, which is located in the southern part of Nagoya, is one of the few places. Let's enjoy Doburoku, the organic sake brewed from Obu rice grown without pesticides.

Category

Price Information

- Price (tax excluded)

¥7,000JPY ~

- Options (tax excluded)

**Doburoku 1 bottle (300ml)
/¥1,500 JPY
Lunch/¥1,300 JPY ~**

- What is included

Doburoku workshop visit, Doburoku tasting, Guide fee

- Exclusive of

Food & drink expenses, Souvenirs

Language

- Multilingual support Japanese

English Chinese Other
()

- Interpreter guide

Yes No

- Languages of interpreter guide

English only

- Additional information

NA

About application

- Period and frequency

Closed on Mondays and New Year Holidays

- Time required/Begins at

90 Minutes/14:00~(negotiable)

- Min and Max number of participants

About 4 people

ACCESS



Address: 5-155 Kyowa-Cho, Obu City, Aichi Prefecture

Access:

7 minutes walk from Kyowa Station (JR Tokaido Main Line)

Tour intro

Doburoku (home-brewed unrefined sake) is a traditional Japanese sake. Usually, typical sake is made from fermented rice, which is separated into sake lees and liquid by straining. However, Doburoku is not strained at all, giving it a unique sweet taste with granulated rice texture.

Besides learning about the history, traditions and culture of Doburoku, visitors can observe the process of making Doburoku from Koji (malted rice), and even try stirring the raw materials during fermentation.

The Doburoku produced at Three seeds is made from Sasashigure, a pesticide-free rice grown in Obu City, south of Nagoya, and has a featured taste which is different from the traditional sake.

You can also enjoy sweets made from Doburoku.

Itinerary

- ① Introduction of Doburoku (30 mins)
- ② Visit workshop (30 mins)
- ③ Food & drink tasting (30 mins)

*Times shown are for reference only. Duration of the visit is flexible according to the wishes of participants.

Useful Info

■ Must know points before applying

- No alcohol tasting for drivers of vehicles such as cars, motorbikes, bicycles, etc.
- No alcohol tasting for minors (according to Japanese law), pregnant or nursing women.

■ Meeting point

Hatakezoku ~ A café that loves nature and food ~
Address: 5-155 Kyowa-Cho, Obu City, Aichi Prefecture

■ Cancellation fees

2 days prior to scheduled Dept date: Free
1 day prior to scheduled Dept date: 50%
On the scheduled Dept date: 100%

■ Caution

- Alcohol will be served.
- Tastings and meals are not exclusive hence might be shared with other Japanese.
- Please do not eat Natto on the day and the day before as it may affect the fermentation of Doburoku.
- Raw materials stirring experience is not always possible subject to the production process.

■ Just in case (No show, bad weather, delay, etc)

Itinerary subject to change in case of delay

■ Insurance issues

NA

■ Inventory management

Yes No

■ Cutting-off

1 week

■ Business hours of Contacts

9am ~ 5pm

■ Contacts

Chita Peninsula Tourism Association chita.pen.dmo@gmail.com

■ Wifi

Yes No

■ Online reservation

Yes No
()

■ Credit card

Yes No
()

■ Restroom

Western
 Japanese
 NA

■ Earthquake-resistant device

Yes No

■ Emergency food

Yes No

■ Lifesaving certification eligible

Yes No

■ Firefighting equipment

Yes No

■ Disaster Prevention Manual

Yes No

■ Emergency power supply

Yes No

■ Evacuation map

Yes No

■ Accessible facilities

Yes No

■ Links (For reservation)

<https://www.threeseeds-agri.com/>

■ Dietary preference

Dietary preference (vegetarian and vegan menu, etc): Available

Regional Info

■ Main tourist attractions, places and accommodation around

Atsuta Jingu Shrine, Okazaki Castle, Toyota Plant

■ Tours available before and after

- A walk through the streets lined with old Japanese houses while enjoying craft beer
- Enjoy Kabuto beer, which makes use of the brewing culture developed by a long-established vinegar shop in the town where canal flows



HIGHLIGHT

- Immerse in an exciting Hako-zushi (pressed sushi) making and tasting experience with your own original ingredients
- Encounter the culture of Hako-zushi (bento), which is different from Nigirizushi (sushi shaped by hand)
- Experience the history and culture of sushi using rice mixed with local vinegar

Local resources

Hako-zushi (pressed sushi)/box sushi has been popular for longer than Nigirizushi (sushi shaped by hand). The 5 basic ingredients for Hako-zushi are round salmon, shiitake mushroom stew, rolled omelet, boiled crab paste and cucumber, which do not include raw fish. Other stuff is also available upon request. The rice and eggs are locally produced and consumed. Let's enjoy the food culture of this region.

Price Information

- Price (tax excluded)

¥8,400JPY ~

- What is included

Hako-zushi making and tasting, guide fee

- Exclusive of

Site fees

- Options (tax excluded)

Original ingredients / (Upon request)
Miso soup / ¥500 JPY

Language

- Multilingual support Japanese

English Chinese Other

()

- Interpreter guide

Yes No

- Languages of interpreter guide

English only

- Additional information

NA

About application

- Period and frequency

Closed on the 1st days of every month and New Year Holidays

- Time required/Begins at

75 Minutes/11:00~(negotiable)

- Min and Max number of participants

About 4 people

ACCESS



Address: 12-1 Hagisone, Agui-Cho, Chita-gun, Aichi Prefecture

Access:

15 minutes walk from Uedai Station (Meitetsu Kowa Line)

Tour intro

Hakozushi (pressed sushi) has been made at home for ceremonial occasions such as weddings and funerals, and has become one of the local dishes, as the origin of the word "sushi" means "to celebrate (Kotobuki)" in Chita Peninsula, southern Nagoya. It was spread throughout Japan for festivals and weddings since long ago.

You can experience making your own Hakozushi using your original recipe with your favourite ingredients in, and then eat it on the spot.

Itinerary

① Experience Hakozushi making (45 mins)

② Then eat it (30 mins)

*Times shown are for reference only.

Useful Info

■ Must know points before applying

- Nothing particular (Even children and the elderly can also try it)

■ Meeting point

Mikiraisu, Ltd

Address: 12-1 Hagisone, Agui-Cho, Chita-gun, Aichi Prefecture

■ Cancellation fees

2 days prior to scheduled Dept date: Free

1 day prior to scheduled Dept date: 50%

On the scheduled Dept date: 100%

■ Caution

- Location is to be confirmed. Please enquire beforehand
- Please contact us in advance if you are allergic to crustaceans (shrimps, crabs, etc)

■ Just in case (No show, bad weather, delay, etc)

Itinerary subject to change in case of delay

■ Insurance issues

NA

■ Inventory management

Yes No

■ Cutting-off

1 week

■ Business hours of Contacts

9am~5pm

■ Contacts

Chita Peninsula Tourism Association chita.pen.dmo@gmail.com

Amenities

■ Wifi

Yes No

■ Online reservation

Yes No
()

■ Credit card

Yes No
()

■ Restroom

Western
 Japanese
 NA

■ Earthquake-resistant device

Yes No

■ Emergency food

Yes No

■ Lifesaving certification eligible

Yes No

■ Firefighting equipment

Yes No

■ Disaster Prevention Manual

Yes No

■ Emergency power supply

Yes No

■ Evacuation map

Yes No

■ Accessible facilities

Yes No

■ Links (For reservation)

<http://www.mikirice.biz/>

■ Dietary preference

Dietary preference (vegetarian menu, etc): Negotiable

Regional Info

■ Main tourist attractions, places and accommodation around

Handa Canal, Tokoname ware, Chubu Centrair International Airport

■ Tours available before and after

- A walk through the streets lined with old Japanese houses while enjoying craft beer
- Enjoy Kabuto beer, which makes use of the brewing culture developed by a long-established vinegar shop in the town where canal flows



HIGHLIGHT

- Taste 2 re-issued Kabuto beers, both of which that won gold medals at the Paris Expo
- Stroll along the Handa Canal lined with black-walled warehouses to experience the history of brewing culture
- Visit the half-timbered red brick building

Local resources

Handa town, with its black-walled warehouses lining the canal, is the home of Mizkan. Besides the famous vinegar products, it also has a huge beer brewery. The red-brick brewery is one of the greatest architectural treasures in Japan.

Category

Tradition Cuisine City Nature Art Relaxation Outdoor

Price Information

- Price (tax excluded)

¥7,000JPY ~ ¥20,000JPY

- Options (tax excluded)

Wandering around Handa

town/¥1,000 JPY

Chita beef meal/Around ¥5,000JPY

- What is included

Red brick building visit, Kabuto beer tasting, Guide fee

- Exclusive of

Cost of additional food, Wandering around Handa town, Chita beef meal

Language

- Multilingual support Japanese

English Chinese Other

()

- Interpreter guide

Yes No

- Languages of interpreter guide

English only

- Additional information

NA

About application

- Period and frequency

Closed on the periodic inspection days of facilities and New Year Holidays

- Time required/Begins at

90 Minutes/10am~1pm(negotiable)

- Min and Max number of participants

4 ~ 10 people

ACCESS



Address: 8 Enokishita-Cho, Handa, Aichi Prefecture

Access:

5 minutes walk from Sumiyoshicho Station
(Meitetsu Kawa Line)

Tour intro

The tradition of brewing industry in southern Nagoya has been long thriving and handed down to today. Speaking of alcohol in Japan, people might think of sake. However, Handa has a history of producing beer as long as sake. Two kinds of Kabuto Beer was made by Matazaemon Nakano and Zenpei Morita, the 4th generation of Mizkan, a long-established vinegar company. The red brick building, a space where you can feel the history and culture, was created as a brewery for the Kabuto Beer. And what's more, the black-walled warehouses lining the canal might be the best place to stroll and learn about local brewing history.

Itinerary

- ① Visit Handa red brick building (60 mins)
- ② Experience Kabuto beer tasting (30 mins)

*Times shown are for reference only. Duration of the visit is flexible upon your wish, if you would like to take a walk around Handa such as Konya Kaido, along the Handa Canal, or visit the Mizkan Museum.

Useful Info

■ Must know points before applying

- No alcohol tasting for drivers of vehicles such as cars, motorbikes, bicycles, etc.
- No alcohol tasting for minors (according to Japanese law), pregnant or nursing women.

■ Meeting point

Handa red brick building
Address: 8 Enokishita-Cho, Handa, Aichi Prefecture

■ Cancellation fees

- 2 days prior to scheduled Dept date: Free
- 1 day prior to scheduled Dept date: 50%
- On the scheduled Dept date: 100%

■ Caution

- Alcohol will be served.
- Tastings and meals are not exclusive hence might be shared with other Japanese.
- Konya Kaido, walking along the Handa Canal Wall, Mizkan Museum visit and meal of Chita beef are available (Additional charges apply). Please contact us for more information.

■ Just in case (No show, bad weather, delay, etc)

- In case of stormy weather, it may not be possible to explore the city Itinerary subject to change in case of delay.

■ Insurance issues

NA

■ Inventory management Yes No

■ Cutting-off 1 week

■ Business hours of Contacts 9am~5pm

■ Contacts

Chita Peninsula Tourism Association chita.pen.dmo@gmail.com

Amenities

■ Wifi Yes No

■ Online reservation Yes No ()

■ Credit card Yes No ()

■ Restroom Western Japanese NA

■ Earthquake-resistant device Yes No

■ Emergency food Yes No

■ Lifesaving certification eligible Yes No

■ Firefighting equipment Yes No

■ Disaster Prevention Manual Yes No

■ Emergency power supply Yes No

■ Evacuation map Yes No

■ Accessible facilities Yes No

■ Links (For reservation)

<http://minamichita-kk.com/>
<https://handa-akarenga-tatemono.jp/>

■ Dietary preference

Dietary preference (vegetarian menu, etc): Negotiable

Regional Info

■ Main tourist attractions, places and accommodation around

Tokoname ware, Chubu Centrair International Airport, Atsuta Jingu Shrine

■ Tours available before and after

- Experience making and tasting Hakozaushi, a local cuisine which is popular in the southern Nagoya with a history longer than Nigirizushi
Experience the Tokoname Ware, Chubu Centrair International Airport, Atsuta Jingu Shrine



HIGHLIGHT

- See miso and Tamari Soy Sauce being made in wooden barrels that have been used for over 100 years
- Touch and move the actual brewing equipment
- Learn the fermentation process in natural state to explore the secret of Japanese health and longevity

Local resources

Miso and Tamari Soy Sauce are brewed according to traditional methods in the Brewery tradition museum in southern Nagoya. Visitors can gain a deeper understanding of the history and culture of brewing by watching the natural fermentation process in wooden barrels that have been used for over 100 years.

Category

Price Information

■ Price (tax excluded)

¥7,000JPY ~ ¥20,000JPY

■ Options (tax excluded)

Souvenirs/Around ¥1,500 JPY

■ What is included

Brewery tradition museum ticket, brewery tour, miso and Tamari Soy Sauce tasting, guide fee

■ Exclusive of

Souvenirs

Language

■ Multilingual support Japanese

English Chinese Other

()

■ Interpreter guide

Yes No

■ Languages of interpreter guide

English only

■ Additional information

Video description of the brewing history and methods

About application

■ Period and frequency

Closed on Saturdays, Sundays, National Holidays, Obon and New Year Holidays

■ Time required/Begins at

120 Minutes/10:00~(negotiable)

■ Min and Max number of participants

2~10 people

ACCESS



Address: 51 Komukae, Taketooyo-Cho, Chita-gun, Aichi Prefecture

Access:

5 minutes walk from Taketooyo Station (JR Taketooyo Line)

Tour intro

Located in southern Nagoya, Chita Taketoyo is known for its miso and Tamari Soy Sauce brewing. Chita region is one of Japan's leading sake producing areas, has long prospered with the brewing industry since ancient times. At the Brewery tradition museum, you can see and touch the tools and materials used to brew miso and Tamari Soy Sauce in the past.

Inside Nakasada-Shoten's miso brewery, a quaint and elegant building, you can see the lined historical wooden barrels, where miso and Tamari Soy Sauce are carefully stored at room temperature to preserve their traditional taste.

Itinerary

- ① Introduction to the brewing (30 mins)
- ② Visit Brewery tradition museum (30 mins)
- ③ Brewery tour (30 mins)
- ④ Tasting and shopping (30 mins)

*Times shown are for reference only.

Useful Info

■ Must know points before applying

- Nothing particular

■ Meeting point

Nakasada-Shoten Address: 51 Komukae, Taketoyo-Cho, Chita-gun, Aichi Prefecture

■ Cancellation fees

2 days prior to scheduled Dept date: Free

1 day prior to scheduled Dept date: 50%

On the scheduled Dept date: 100%

■ Caution

- The visit is not exclusive hence might be shared with other Japanese.
- Due to the natural fermentation process, there is no air conditioner in the brewery

■ Just in case (No show, bad weather, delay, etc)

Itinerary subject to change in case of delay

■ Insurance issues

NA

■ Inventory management

Yes No

■ Cutting-off

1 week

■ Business hours of Contacts

9am~5pm

■ Contacts

Chita Peninsula Tourism Association chita.pen.dmo@gmail.com

Amenities

■ Wifi

Yes No

■ Online réservation

Yes No
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■ Credit card

Yes No
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■ Restroom

Western
Japanese
NA

■ Earthquake-resistant device

Yes No

■ Emergency food

Yes No

■ Lifesaving certification eligible

Yes No

■ Firefighting equipment

Yes No

■ Disaster Prevention Manual

Yes No

■ Emergency power supply

Yes No

■ Evacuation map

Yes No

■ Accessible facilities

Yes No

■ Links (For reservation)

<https://www.ho-zan.jp/company/denshoukan.html>

■ Dietary preference

NA

Regional Info

■ Main tourist attractions, places and accommodation around

Handa Canal, Tokoname ware, Chubu Centrair International Airport

■ Tours available before and after

- Experience making and tasting Hako-zushi, a local cuisine which is popular in the southern Nagoya with a history longer than Nigirizushi
- Enjoy Kabuto beer, which makes use of the brewing culture developed by a



HIGHLIGHT

- Learn about the link between Shinojima Island and Ise Jingu Shrine, a well-known power spot
- Explore the ritual of dedicating sea bream to Ise Jingu Shrine, a traditional Japanese festival
- Enjoy local fresh seafood of the island such as the famous sea bream

Local resources

The sea bream of Shinojima has a firm body and a sweet taste that spreads in your mouth. It is so delicious and used to be presented to the Ise Jingu Shrine every year since ancient time. You can learn about the relationship between Shinojima Island and the Ise Jingu Shrine on the other side of the coast through the sea bream. And then we eat every bit of this delicious fish.

Category

Price Information

- Price (tax excluded)

¥13,000JPY ~

- What is included

Food including Sea bream sashimi, Jujū miso, etc; Entrance fee for each site; Guide fee

- Exclusive of

Ship ticket, alcohol, Souvenirs

- Options (tax excluded)

Chita's local sake/¥Around 2,000 JPY
Souvenirs/¥Around 2,000 JPY

Language

- Multilingual support Japanese

English Chinese Other
()

- Interpreter guide

Yes No

- Languages of interpreter guide

English only

- Additional information

NA

About application

- Period and frequency

All year round

- Time required/Begins at

210 Minutes/11:00~(negotiable)

- Min and Max number of participants

About 4 people

ACCESS



Address: 28 Uraiso, Shinojima, Minamichita-Cho, Chita-gun, Aichi Prefecture

Access:

3 minutes by shuttle bus from Kowa Station (Meitetsu Kowa Line), 25 minutes by Meitetsu sea sightseeing boat from Kowako Port or 10 minutes by Meitetsu sea sightseeing boat from Morozakiko Port

Tour intro

Shinonome Island is located where the tides of Mikawa Bay and Ise Bay meet. Sea bream caught there has a firm flesh and a sweet taste that spreads in your mouth. Known as "Onbe sea bream dedication festival", sea bream from Shinonome are ordered to dedicate to the Ise Jingu Shrine every year for more than 1000 years by the emperor's royal family, who are very fond of the sea bream since ancient times.

In this tour, you will learn about this history and culture of Shinonome and Ise Jingu Shrine while visiting the island's famous landmarks such as Shinmei Jinja Shrine and Hachiojisya Shrine.

In Japan, sea bream is considered to be a lucky charm. Let's enjoy traditional bream dishes such as sashimi, earthenware pot and jujū-miso (soybean paste).

Itinerary

- ① Meals such as sea bream sashimi and jujū miso (120 mins)
- ② Visit Shinmei Jinja Shrine (30 mins)
- ③ Visit Hachiojisya Shrine (30 mins)
- ④ Visit the Onniehidai dried bream kitchen (30 mins)

*Times shown are for reference only. Duration of walking time on the island is flexible and can be arranged upon request.

Useful Info

■ Must know points before applying

- Nothing particular

■ Meeting point

Shinonome Tourism Association Address: 28 Uraiso, Shinonome, Minamichita-Cho, Chita-gun, Aichi Prefecture

■ Cancellation fees

- 2 days prior to scheduled Dept date: Free
- 1 day prior to scheduled Dept date: 50%
- On the scheduled Dept date: 100%

■ Caution

- In case of stormy weather, it may not be possible to travel to or from the island, or to inland areas due to the cancellation of boats. so please allow ample time when scheduling.
- Entry to off-limits areas is prohibited since inhabitants are living in the island.
- Due to many stairs on the island, it might be difficult for elderly people to complete in the whole tour.
- Some restaurants have tatami mat rooms and chairs may not be available.

■ Just in case (No show, bad weather, delay, etc)

■ Insurance issues

NA

■ Inventory management

Yes No

■ Cutting-off

1 week

■ Business hours of Contacts

9am~5pm

■ Contacts

Chita Peninsula Tourism Association chita.pen.dmo@gmail.com

Amenities

■ Wifi

Yes No

■ Online reservation

Yes No
()

■ Credit card

Yes No
()

■ Restroom

Western
Japanese
NA

■ Earthquake-resistant device

Yes No

■ Emergency food

Yes No

■ Lifesaving certification eligible

Yes No

■ Firefighting equipment

Yes No

■ Disaster prevention manual

Yes No

■ Emergency power supply

Yes No

■ Evacuation map

Yes No

■ Accessible facilities

Yes No

■ Links (For reservation)

Minamichita-town Tourism Association <http://minamichita-kk.com/>
Shinonome Tourism Association <http://www.shinonome-aichi.com/>

■ Dietary preference

Since fish is the main dish, it may be difficult to provide alternative

Regional Info

■ Main tourist attractions, places and accommodation around

Cape Irigo, Atsumi Peninsula; Toba-Kashikojima, Shima Peninsula; Ise Jingu Shrine

■ Tours available before and after

- Experience the Tamari Soy Sauce culture, whose traditional material-picky production method has been strictly kept for 140 years
- Enjoy Kabuto beer, which makes use of the brewing culture developed by a long-established vinegar shop in the town where canal



HIGHLIGHT

- Enjoy the freshest Japanese pufferfish, caught locally and prepared by our expert chefs
- Enjoy distinctive fresh seafood from the island such as pufferfish and octopus
- You will be able to talk to the local fishermen directly to explore the islander's life

Local resources

Many foreigners might resist pufferfish, but the puffer fish caught on Himakajima Island is fresh and prepared by professional chefs. The island is lined with sculptures of its famous octopus, making it an octopus theme park.

Category

Tradition Cuisine City Nature Art Relaxation Outdoor

Price Information

■ Price (tax excluded)

¥23,000JPY ~

■ Options (tax excluded)

Chita's local sake/Around 2,000 JPY
Souvenirs/Around 2,000 JPY

■ What is included

Island tour, communication with local fishermen, full course meal of pufferfish and octopus, guide fee

■ Exclusive of

Ship ticket, alcohol, Souvenirs

Language

■ Multilingual support Japanese

English Chinese Other
 ()

■ Interpreter guide

Yes No

■ Languages of interpreter guide

English only

■ Additional information

NA

About application

■ Period and frequency

All year round

■ Time required/Begins at

210 Minutes/12:00~(negotiable)

■ Min and Max number of participants

About 4 people

ACCESS



Address:

48 Nishihama, Himakajima, Minamichita-Cho, Chita-gun, Aichi Prefecture

Access:

3 minutes by shuttle bus from Kowa Station (Meitetsu Kowa Line), 25 minutes by Meitetsu sea sightseeing boat from Kowako Port or 10 minutes by Meitetsu sea sightseeing boat from Morozakiko Port

Tour intro

Blessed with the mild climate and abundance of seafood, the environment of Himakajima Island is beautiful and enchanting. Visitors may enjoy conversations at the fishing port with fishermen who rarely talk, about fresh seafood including pufferfish, octopus and young sardines.

As many foreigners might resist pufferfish, professional chefs who cook will explain that pufferfish in Japan can only be prepared by experts and is safe to eat. After that, you will enjoy a variety of pufferfish dishes such as "Tessa" (pufferfish sashimi), which will surprise you with its softness, and "Karaage" (fried pufferfish), which is crispy and juicy, as well as "Zosui" (porridge) to finish the meal.

The specialty of Himakajima Island is "Whole boiled octopus", which does not become hard even after boiling. Let's enjoy the full course of octopus such as sashimi, fried octopus, octopus shabu-shabu, and vinegared octopus.

Itinerary

① Island tour and communication with local fishermen (90 mins)

② Meal (full course of pufferfish and octopus) (120 mins)

*Times shown are for reference only. Duration of walking time on the island is flexible and can be arranged upon request.

Must know points before applying

- Nothing particular

Meeting point

Himakajima Tourism Association Address: 48 Nishihama, Himakajima, Minamichita-Cho, Chita-gun, Aichi Prefecture

Cancellation fees

2 days prior to scheduled Dept date: Free

1 day prior to scheduled Dept date: 50%

On the scheduled Dept date: 100%

Caution

- In case of stormy weather, it may not be possible to travel to or from the island, or to inland areas due to the cancellation of boats. so please allow ample time when scheduling.
- Entry to off-limits areas is prohibited since inhabitants are living in the island.
- Due to many stairs on the island, it might be difficult for elderly people to complete in the whole tour.
- Only licensed chefs are eligible for the pufferfish cooking in Japan, so you can rest assured and enjoy your meal

Just in case (No show, bad weather, delay, etc)

- Landing on the island may not be possible if the ship is cancelled due to stormy weather
- Itinerary subject to change of ship operating condition

Insurance issues

NA

Inventory management

Yes No

Cutting-off

1 week

Business hours of Contacts

9am~5pm

Contacts

Chita Peninsula Tourism Association chita.pen.dmo@gmail.com

Wifi

Yes No

Online reservation

Yes No
()

Credit card

Yes No
()

Restroom

Western
Japanese
NA

Earthquake-resistant device

Yes No

Emergency food

Yes No

Lifesaving certification available

Yes No

Firefighting equipment

Yes No

Disaster prevention manual

Yes No

Emergency power supply

Yes No

Evacuation map

Yes No

Accessible facilities

Yes No

Links (For reservation)

Minamichita-town Tourism Association <http://minamichita-kk.com/>

Himakajima Tourism Association <https://www.himaka.net/>

Dietary preference

Since fish is the main dish, it may be difficult to provide alternative

Regional Info

Main tourist attractions, places and accommodation around

Cape Irigo, Atsumi Peninsula; Toba-Kashikojima, Shima Peninsula; Ise Jingu Shrine

Tours available before and after

- Experience the Tamari Soy Sauce culture, whose traditional material-picky production method has been strictly kept for 140 years
- Enjoy Kabuto beer, which makes use of the brewing culture developed by a long-established vinegar shop in the town where canal