

Discover all that Nara's Satoyama area has to offer

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The natural splendor of the East of Nara City

A mere 20-minute drive from Nara Park will take you into the abundant nature of Nara's mountain villages.

The East of Nara City is made up of seven districts—Tawara, Yagyu, Oyagyu, Higashisato, Sagawa, Tsukigase, and Tsuge—that form part of the Yamatokogen plateau 200–600 meters above sea level. The area has prospered through the growing of plants such as tea and rice, and gained renown for its master swordsmen and its plums.

It is a region in which history, culture, and nature are a living, breathing part of everyday life.



Scenery of Higashisato

Yagyu

Yagyu is the land of master swordsmen that gave birth to the Yagyu Shinkage-ryu school of swordsmanship. This district covers seven towns—Yagyu, Yagyushimo, Obo, Okugahara, Oji, Nyu, and Kitanoyama—and is dotted with historic sites such as stone Buddhist statues, shrines, temples, estates where members of the Yagyu clan are interred, and other cultural properties.

The original mountain village scenery is still strongly in evidence, making this area ideal for relaxed walking.



Head deeper into Amanoivatate-jinja Shrine and you will find enshrined there the Itto-Seki, a boulder split perfectly in two. It is said to have been sliced with a single strike when Yagyu Munetoshi (who was the founder of the Yagyu Shinkage-ryu school and who later became a monk and took the name Sekishusai) battled a tengu, a mythical creature proficient in swordplay.

1 Itto-Seki at Amanoivatate-jinja Shrine

[Address] 789 Yagyu-cho, Nara-shi
[TEL] 0742-94-0002 (Yagyu Tourism Association)

Oyagyu

From the nationally recognized rice terraces of Ninnikusen to its cosmos flowers, Oyagyu is an area full of nature and sites such as Enjo-ji Temple.



Enjo-ji is a famous temple located at the entrance to the Yagyu area that houses statues such as the Dainichi Buddha, said to be an early work by the famed sculptor Unkei, and the Amitabha Buddha that is the temple's principal icon. In front of the Ronmon, a two-story gate, is a jodo type of garden that dates back to the end of the Heian period with scenery that astounds, from its Chinese bellflowers in summer to the maple leaves of autumn.

A Enjo-ji Temple

[Address] 1273 Ninnikusen-cho, Nara-shi
[TEL] 0742-93-0353
[Prices] Adults ¥500, children aged 12 to 18 ¥400, children aged 6 to 11 ¥100



This samurai residence was the home, after he retired, to Oyamada Shurei, the chief retainer to the Yagyu clan that helped to restore its financial situation. The stone wall, built by a stone mason from Owari Province in 1841, is a particular highlight. Part of this residence is now open to the public as an archive of documents related to Oyamada Shurei and the Yagyu clan.

H Former Residence of the Yagyu Clan's Chief Retainer

[Address] 155-1 Yagyu-cho, Nara-shi
[TEL] 0742-94-0002 (Yagyu Tourism Association)
[Prices] Adults and children aged 16 years and above ¥350, children aged 6 to 15 ¥170



Hotoku-ji Temple was constructed by Yagyu Munenori, lord of the Yagyu clan, in 1638 to memorialize his father, Sekishusai. Later, the temple became the Yagyu clan's family temple and it is home to around 80 of the family's gravestones. The principal icon of worship is a statue of the historical Buddha seated. The temple itself is located atop a plateau that offers a panoramic view of the Yagyu homelands and it also renowned for its autumn scenery.

I Hotoku-ji Temple

[Address] 445 Yagyushimo-cho, Nara-shi
[TEL] 0742-94-0204
[Prices] Adults and children aged 16 and above ¥200, Children aged 15 and under free

Get a real sense of Yagyu's history



Enhance your hike! Map recreates what Yagyu district, the land of the master swordsmen, once looked like

Explore the Yagyu neighborhood with smartphone in one hand! These digital maps include tourist spots such as historical sites related to the Yagyu clan, like the homes of its members, the remnants of its government office, and the remains of its castles.

Scan here to download the digital map recreating Yagyu, the land of master swordsmen, as it once was (Japanese only)



Yagyu Kaido Highway



An ancient route that has wound its way through history

The Yagyu Kaido is a historic highway that follows the valley between Mt. Kasuga and Mt. Takamado, running from the built-up part of Nara City all the way to Yagyu. Places alongside the highway such as Setarin and Ninnikusen have unusual names connected to Buddhism and its sacred sites in India, which suggests that the highway was already somewhere people practiced Mountain Buddhism by the Nara and Heian periods. Moreover, after the Yagyu Shinkage-ryu school of swordsmanship became popular, the highway seems to have been used by warriors looking to gain the skills taught here. There are three hiking courses to enjoy: the Takisaka-no-michi Path, with its soothing crystal-clear air and babbling brooks; the Kengo-no-michi Path, that takes the walker to Enjo-ji Temple and through village scenery; and the Yagyu Kasagi-no-michi, with views of a cedar tree said to have been planted by Yagyu Jubei and Kasagi-dera Temple.

Scan here to download the Yagyu Kaido hiking map (Japanese only)



Tawara

Tawara is just 15 minutes by car from Todai-ji Temple or Kasugataisha Shrine and has a fresher, cooler climate at its altitude of 400–500 meters above sea level. The areas between the mountains are covered in extensive rice paddies and tea fields. Traditional crafts and food culture are alive and well here, and people from the area have open their farms and workshops to the public in a program they call the Tawara Yamazato Museum. Tawara is also famous as a film location.



The Tawara Yamazato Market sells specialties such as fresh local vegetables, tea, rice, eggs, apples, and konjac. Tawara Yamazato Bento meals made by the market's kitchen are known for their size, with main dishes and four vegetable sides.

62 Tawara Furusato Hotto Station

[Address] 774-1 Myoga-cho, Nara-shi



Halfway up a tea field on a hill, is a site built to memorialize O no Yasumaro, whose tomb was found in 1979 during work to replant the tea field. With the discovery of cremated remains and tomb inscriptions, it was confirmed that this was the grave of O no Yasumaro, who helped compile the Kojiki ("Records of Ancient Matters").

K Grave of O no Yasumaro

[Address] 451 Konose-cho, Nara-shi



Tsukigase Plums

Tsukigase is known as one of Japan's finest locations for plums. It is said this history began with the planting of plum trees at the Tenjinja Shrine in Tsukigase-oyama, associated with the scholar and politician Sugawara no Michizane, in 1205. It is said that in 1331, the people of the village were taught how to make the smoked plums that ladies at the court of Emperor Go-Daigo used to make dyes. This led to many plum trees being planted. From the Edo period to the Meiji period, writers and artists came to see the plum blossoms and records remain of their praise for the sight.

The use of smoked plums in Chinese medicine is something that came to Japan from China in or before the Nara period. They were also used in safflower dyes or to help fix the color for lipsticks, and at one time there were 400 households in

Tsukigase producing smoked plums. However, with the invention of chemical dyes in the Meiji period, demand for smoked plums suddenly dropped off. The area's salvation came with an organization pressing for Tsukigase to be recognized as a place of scenic beauty. Thanks to a campaign to preserve the plum groves launched by entrepreneurs from a nearby town (in what is now the city of Iga), people's awareness of the need to preserve the plum grove valley grew, and in 1922 it was the first location in Japan to be crowned a place of scenic beauty. In the present day, only one single household is still passing down the techniques behind smoked plums, but plums still play a significant role in supporting tourism in Tsukigase, and are treasured as a vital part of the lives of the people that live here.



The Tsukigase hot springs (onsen) are located where the borders of three prefectures—Nara, Kyoto, and Mie—meet and the silky waters are said to enhance your skin and relieve fatigue. Men and women can enter the popular outdoor bath, which has a great view, on alternate days.

15 Umenosato, Tsukigase Onsen

[Address] 2681 Tsukigaseoyama, Nara-shi
[TEL] 0743-92-0388

[Prices] Adults and children aged 12 and above ¥700, children aged 6 to 11 ¥350, children under 6 enter free
During the plum festival: Adults and children aged 12 and above ¥800, children aged 6 to 11 ¥400



Tsukigase



The museum sells specialty products that use plums and provides information on Tsukigase. It also exhibits documents such as paintings, calligraphic works, and books by famous people who have visited Tsukigase.

B Tsukigase Ume Museum

[Address] 21-6 Tsukigasenagahiki, Nara-shi
[TEL] 0743-92-0300

This area along the Satsuki River valley has been dubbed Tsukigase Plum Valley for the approximately 10,000 plum trees there. This beautiful scenery led to the grove being the first place in Japan to be designated a place of scenic beauty in 1922. The season from mid-February to March is particularly beautiful. The plum festival brings the area to life with large numbers of tourists.

C Tsukigase Plum Valley

[Address] Tsukigaseoyama, Nara-shi
[TEL] 0743-92-0300 (Tsukigase Tourism Association)

Hot springs and experiences to appreciate nature in Tsukigase



Romantopia Tsukigase sells Tsukigase specialties and works to provide information on ways to experience the many charms the area has to offer. Able to enjoy a relaxing stay at the RV park or tent campsite, visitors are recommended to savor time away from their everyday lives to witness the beautiful scenes each season presents.

10 Romantopia Tsukigase

[Address] 707-10 Tsukigasenagahiki, Nara-shi
[TEL] 0743-92-0810

Tsuge



Tsugemikumari-jinja Shrine is one of four shrines (alongside those in Uda, Yoshino, and Katsuragi) in what was once Yamato Province dedicated to the mikumari water deities who are said to have been the focus of faith at the shrine for centuries. The three main deities worshipped here are Hayaakitsuhiko, Ame-no-mikumari, and Kuni-no-mikumari. The main hall, which is nestled in the forest, features a single-bay width, Kasuga-zukuri architectural style, cypress bark roof, and vermilion lacquering. The guardian lion-dog (komainu) status are masterpieces from the late Kamakura period.

E Tsugemikumari-jinja Shrine

[Address] 182 Tsugetomoda-cho, Nara-shi
[TEL] 0743-82-0097



Hari Terrace Roadside Station is one of the biggest in western Japan and is located where the Meihan Expressway (Hari Interchange) and National Route 369 cross. The car park can take up to around 500 cars, and is also a popular stop for those on motorbikes or in larger vehicles. It is a vital hub with road access to various places within Nara Prefecture, and the roadside station also features farm shops selling local vegetables and other products.

D Hari Terrace Roadside Station

[Address] 345 Hari-cho, Nara-shi
[TEL] 0743-82-5533



There is a cluster of burial mounds (kofun) atop the small hills that stretch north from Tsugenodake, comprising three mounds: the keyhole-shaped western kofun, and round western and southern kofun. The eastern and western kofun in particular are some of the biggest in Yamatokogen from the mid-Kofun period, and have been designated as Nara Prefecture Historic Sites. The area has been made into a historical artifacts park.

G Sanryo-bo Kofun-gun Historic Park

[Address] 1581 Tsugeminaminosho-cho, Nara-shi



Tsugenodake is located around 4 km south of Hari Terrace Roadside Station. This mountain is also known as Tsuge Fuji for its beautiful triangular shape and the top of its single peak reaches 631.2 m above sea level.

F Tsugenodake

[Address] Tsugeminaminosho-cho, Nara-shi

Do

Learn the secrets to all there is to do from those in the know!

Many talented artisans and craftspeople have made this area their home and are able to offer some very special experiences.



Cherry Blossom in Higashisato (Spring)



Stained Glass Making

Hone your artistic sensibilities in a traditional studio

In this studio in Satoyama, you will find numerous examples of stained glass from various parts of Europe, as well as photos recording the great deal of stained glass work that takes place throughout the Kansai region.

◆ Stained glass making from ¥5,000 per person

⑩ Monozukuri Workshop & Cafe "Merry Garden"

[Address] 296 Yokota-cho, Nara-shi
[TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservations required, parties of at least two



Apple-Picking

Enjoy the expansive landscape of apple orchards

This apple orchard was created to breathe new life into land previously used to grow tea and opened in 2015. From autumn to early winter, you can discover the wide range of apple varieties that has grown to include Fuji, Kogyoku, and Shinano Sweet apples. The couple that run the orchard carefully consider the soil as they grow the apples, and the result is apples that taste as good as they look.

◆ Apple-picking (up to three apples per person) for adults and children aged six and above: ¥1,000. Ready-picked apples also available to buy and take home.

◆ Apple blossom viewing possible from late April to mid-May

⑨ Kubota Apple Orchard

[Address] 765 Yadawara-cho Nara-shi [TEL] 070-3615-5512
Reservations required, car parking available



Pottery Experience

From everyday ceramics to flower vases and tiles

In a little studio in a home hidden away in a mountain village in the Tawara area, pottery is crafted that can do so much to bring cooking to life and that will become well-loved parts of people's everyday lives. The clay used is kaolin.

◆ Pottery experience: from ¥4,500 per person (excl. shipping fee)
Fired pottery pieces will be sent one to two months later

⑧ R Studio

[Address] 350 Yadawara-cho Nara-shi
[TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservations required, parties of at least two. Ceramics painting and other experiences also available



Woodwork Experience

Fun for All the Family

A woodwork classroom that echoes to the pleasing sounds of craftsmanship

Why not try your hand at using wood from here in Nara to create pieces that will enrich your everyday, from seasonal ornaments to glass curios. One popular class is how to make a wall clock using Yoshino cedar.

◆ Wooden clock making: ¥3,000 (time required: 60-90 mins.)

◆ Mini chopping board making: ¥2,000 per person (time required: 60-120 mins.), etc.

④ Tonto Millwork Shop

[Address] 345 Yokota-cho Nara-shi
[TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservation required at least one week in advance, experiences open to children (aged 4 and above) and adults



Yagyuware Making

Making magical earthenware with Yagyu soil

Yagyuware is the name given to vessels made by forming shapes out of clay from the Yagyu region, coating it in an original Yagyuware glaze, and then firing. Many pieces feature patterns such as plant life drawn in the vivid red of a copper red glaze on their soft celadon green, for a charming, yet simple, aesthetic.

◆ Hand-making experience: ¥3,000 per person (excl. shipping fee)
Fired pottery pieces will be sent at a later date

⑨ Yagyuware pottery Yagyuodo "Ikura"

[Address] 246 Yagyu-shimo-cho Nara-shi [TEL] 0742-94-0039
Reservations required, parties of up to 40. Irregular closed days



Ninjutsu (Ninja Skills) Experience

1-Day Mastery

In the valleys of Sakahara and Yagyu, you can try out authentic ninjutsu training, which includes mastering swords, throwing star, and blowpipe skills. Trainees will receive a ninjutsu license certificate.

◆ Ninjutsu experience: ¥3,000 per person (open to children aged three and above)

⑥ Yagyu Ninjutsu Academy

[Address] 2188 Sakahara-cho Nara-shi
[TEL] 06-6974-1186/090-8165-2488
Reservations required, parties of at least ten and up to one hundred



Japanese Confectionery Making

Seasonal confections made in a mountain village

Learn how to create seasonal Japanese confectionery. Sample the confections for the coming season alongside matcha green tea from Yamatokogen, all amidst the area's abundant nature.

◆ Japanese confectionery making (tea room) experience: ¥2,700 per person (parties of at least four)
Time required: 2 hours *10% off for hotel guests

⑦ Izayoisanso

[Address] 1402 Nyu-cho Nara-shi
[TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservations required, parties of at least four



Manual Work Experiences in Tsukigase

A fine selection of accessible experiences

This facility allows visitors to experience aspects of life in Tsukigase throughout the year. These varied experiences resemble ordinary manual work and start with harvesting agricultural produce.

◆ Hand-picked sencha/black tea making experience: ¥2,500 per person (incl. experience fee, tour admission, and cost of tea to take home)
No. of participants: at least four *large groups should inquire
When: mid-May to mid-October *experiences may vary by season

⑧ Romantopia Tsukigase

[Address] 707-10 Tsukigase-nagahiki Nara-shi [TEL] 0743-92-0810
Reservations required, open 9 a.m. to 5 p.m.; irregular closed days
*Open throughout the plum festival
Other experiences include mochi making, tea picking, and konjac making



Fermentation Experience

1-day fermentation journey at Yamatokogen

Using water and ingredients bursting with life from the famed tea- and rice-growing area of Nyu, you can make use of naturally cultivated bacteria to create fermented items that your body will love.

◆ Original fermentation plans are available to cater to customers' wishes

⑨ La Zucca Fermentation Laboratory

[Address] 696 Nyu-cho Nara-shi
[TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservation required at least one week in advance
Example: Fermented plum syrup making experience: from ¥6,600 per person



Tie-Dye Experience

Recreate the hues of the region's four seasons with vegetable dyes

Try dyeing fabrics with dyes from local plants or weaving goods from dyed wool. These tie-dye experiences can be found in a studio hidden in the woods. Spend a relaxing time engrossed in handicraft.

◆ Tie-dye experience: ¥5,500 per person (time required: 180 mins.)

⑩ Harugama Workshop

[Address] 130-2 Furusato-cho Nara-shi
[TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservation required (parties of three to ten)



Making organic Japanese-grown black tea

Stunning tea-field scenery and a quaint tea factory

Tawara Natural Farm grows tea and vegetables free from pesticides, herbicides, and chemical fertilizers. They also run Japanese-grown black tea making experiences that use tea leaves carefully grown here. Make the most of your time in Tawara by relaxing in nature.

◆ Japanese-grown black tea making: from ¥2,500 per person (including tea factory tour)

⑩ Tawara Natural Farm

[Address] 614-2 Higasa-cho Nara-shi
[TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservations required



Countryside Experience in a Traditional Home

Cook rice on a traditional hearth

Pass through the gate, step into the entrance hall, and then onto into the room with the soil floor and you will find a hearth. Rice cooked quickly atop a wood fire in a traditional hearth is very special. Experience harvesting seasonal vegetables and wild plants, and making rice seasoned and cooked with various ingredients and making miso soup with traditional utensils to get an authentic taste of Japan's history.

◆ Rice cooking on a traditional hearth experience: from ¥2,000 for adults, and from ¥1,500 for children aged 11 or less
◆ Blueberry-picking experience
¥1,000 per kilo of blueberries to take home
*Prices may vary depending on seasonal produce

⑩ Grandma's Country Home

[Address] 2441 Sakahara-cho Nara-shi [TEL] 090-3925-3052 (Okuda Co., Ltd.)
Reservations required In addition, field harvesting experiences, wild plant picking, dried persimmon making, etc.



Guided Nature Tours

Guided tours to experience nature and history

On the Takisaka-no-michi Path part of the Yagyu Kaido highway and in the primeval forests of Mt. Kasuga, take part in a program that includes walking through the woods, getting a feeling for them, and exploring. Guides can also cater to customers' wishes, so feel free to get in touch.

◆ Takisaka-no-michi Path course to discover nature and history:
1 to 2 people: ¥10,000 per person 3 to 5 people: ¥8,000 per person
6 to 10 people: ¥5,000 per person
Time required: approx. six hours (no cancellations for rain)

⑩ BOKUNARA

Reservations required at least one week in advance, parties of up to ten
Inquiries to: info@bokunara.net



The Bat Museum

Discover the fascinating world of bats

Of the 100 or so varieties of mammal that inhabit Japan, around one-third are bats. This museum houses many specimens of Japanese bats and ecological photos, as well as bat-inspired cultural materials, i.e., bat merchandise.

◆ Admission fee: ¥200

⑩ The Bat Museum

[Address] 213-3 Hirooka-cho, Nara-shi
Reservations required Inquiries to: kouru@abri.or.jp
As well as bat viewing sessions close to the museum, the museum can organize viewing sessions further afield or sending instructors to groups for learning for nature



Restorative Hot Springs

Restorative hot springs are the secret to locals' beautiful skin

On the border where the north-eastern part of Nara Prefecture meets Kyoto and Mie prefectures, nestled in abundant nature, lie hot springs. Take in the scenery, which changes with the seasons, while spending a relaxing time enjoying the outdoor bath with its great views, indoor baths, the sauna, and good food.

- ◆ Admission fees: ¥700 for adults and children aged 12 and above ◆ ¥350 for children aged 6 to 11; children under 6 enter for free ◆ ¥600 for those aged 65 or above (proof required) ◆ ¥450 for those with disabilities (proof required).
- ◆ During the plum festival period (mid-February to late March): ¥500 for adults and children aged 12 and above, and ¥400 for children aged 6 to 11.

⑤ Umenosato Tsukigase Onsen

[Address] 2681 Tsukigase-oyama Nara-shi [TEL] 0743-92-0388

10:30 a.m. to 9:30 p.m. (last entry 8 p.m.)
Closed Tuesdays (except public holidays) *Excluding New Year holidays, February, March, and August 13 to 15



Konjac Making Experience

Heartwarming experience making konjac with local grandmas

Try making Tsugemaro konjac, the flagship product at the Roba-no-kyujitsu farm shop. This konjac is made from the root vegetable grown locally in Yamatokogen, and features no additives. The stabilizer used to solidify the konjac is Japanese scallops from Hokkaido.

- ◆ Konjac making experience: ¥2,000 (incl. two pieces to take home)

⑦ Tsuge Honpo

[Address] 27-1 Ogi-cho Nara-shi [TEL] 090-3925-3052 (Okuda Co., Ltd.)

Reservations required at least two weeks in advance, parties of between one and fifteen



Seasonal Harvest Experiences

Special agricultural experience in the abundant nature of the farm Aohani Farm, run by the social welfare service corporation Aohani-kai, is surrounded by nature and offers visitors seasonal harvest experiences including blueberry and sweet potato picking.

- ◆ Blueberry picking: Admission charges ¥500 for adults and children aged 12 and above, ¥200 for children aged 6 to 11
- ◆ Sweet potato picking: No admission charge, ¥400 per kilo

⑧ Aohani Farm

[Address] 50-1 Somanokawa-cho Nara-shi [TEL] 0742-81-0420

Reservations required
Blueberry picking: 9 a.m. to 5 p.m. from late July to mid-September
Sweet potato picking: 9 a.m. to 4 p.m. from mid-October to early November (weekends and public holidays only)



Forest Appeal Experience

An outdoor activity facility that visitors of all ages can enjoy as they please at BBO sites, campfire spots, and more besides. Another popular attraction is the nature experience program that offers Scandinavian learning methods such as Skogsulle and Strövrana.

- ◆ Facility use fees (day trips): general admission ¥400 (Nara City residents ¥200), Children (aged 3 to 18) ¥200 (Nara City residents ¥100)

⑨ Nara City Seishonen Yagai Katsudo Center

[Address] 25-1 Sakahara-cho Nara-shi [TEL] 0742-93-0029

Reservations required



Tea-Tasting Experience

Compare different teas from the historic Yamato Province

Yuchaan offers tea-tasting to compare the flavors of different Yamato teas (teas grown in Satoyama). There are five varieties of tea to sample, and a guessing game that has been played for many years. To finish, visitors will also receive a confection to accompany their tea.

- ◆ Tea-tasting: ¥2,500 per person (incl. confection)
*Organic tea grown without agricultural chemicals

⑩ Takenishi Farm Yuchaan

[Address] 458 Nakanosho-cho Nara-shi [TEL] 0742-81-0383

Usually open on weekends and public holidays (closed during the tea harvest period in May and June) 11 a.m. to 5 p.m. (also open weekdays if reserved in advance)



Paper-Making Experience

(Incl. tea and Japanese confectionery)

Chance to make your very own, original pieces of washi paper

Enjoy the opportunity to make original washi paper. After making the paper, participants are treated to some delicious Yamato tea and seasonal Japanese confectionery.

- ◆ Paper-making experience: ¥2,000 (incl. Yamato tea and seasonal Japanese confectionery from Suizenzaki), time required: 60 mins.

⑪ Higasa Works

[Address] 396-2 Higasa-cho Nara-shi [TEL] 0742-81-1071

Reservations required



Workations and Events

Venue for different people to come together in different ways

The renovated center, previously a central school lunch kitchen, has been reborn as a center for interaction in many forms for those inside and outside the Tsukigase region. Use includes all-you-can-drink Yamato tea grown in Tsukigase and other refreshments. Spend a pleasant time in ONOONO, where people can find it easy to meet.

- ◆ Drop-in fee: ¥1,100 for one day's use
For more details and inquiries about use for events, please inquire.

⑫ Tsukigase Workation Room ONOONO

[Address] 2350-1 Tsukigase-oyama Nara-shi [TEL] 0743-99-2179

9 a.m. to 5 p.m. (weekdays, weekends, and public holidays), irregular closed days



Land of the Master Swordsmen: Yagyu Cosplay Photography

Cosplay photography welcomed in spots around the village

Yagyu is famed as the birthplace of Yagyu Shinkage-ryu, one of the oldest schools of swordsmanship in Japan and its historical heritage can be found dotted around the area—Hotokuni-ji Temple, where members of the Yagyu clan are interred; Masakizaka Ken-Zen Dojo, the sword school affiliated with the Yagyu feudal lords; and Former Residence of the Yagyu Clan's Chief Retainer. Come and enjoy cosplay photography against the perfect backdrop of Yagyu.

- ◆ Free (charges to enter some facilities or use changing rooms separate)

⑬ Yagyu Tourism Association

[Address] 155-1 Yagyu-cho, Nara-shi

[TEL] 0742-94-0002 (contact person: Daito/Kureda) or

direct line 090-3925-3052

Closed New Year holidays only

*For information on photography, please see the Yagyu Tourism Association website



LOHAS Experiences and Forest Workshops

Chance to improve your mental and physical state

In a hidden house deep in Nara's beautiful nature, discover a special experience that will refine the senses. Why not savor a valuable opportunity you will not find in any city to smoke food and make macrobiotic cuisine, among other activities? Beginners are also welcome! Those looking to refresh themselves mentally and physically should definitely give it a try.

- ◆ Honey extraction and honey pound cake making: ¥4,000
- ◆ Seasonal fermented juice making (incl. lunch): ¥3,500
- ◆ Cooking class using macrobiotics: ¥2,500
- ◆ Flower wreath making (incl. lunch): from ¥4,500

⑭ Tsukigase Morinosaron

[Address] 896-1 Tsukigase-oyama Nara-shi

[TEL] 090-1860-2086

Reservation required at least ten days in advance, parties of at least four



Hand-Mixed Soap-Making Experience Drink Included

Make your own original soap

The Hoshimeguri Soap Workshop manufactures facial soap, and visitors can make their own, original soaps in shapes of their choosing from the powdered soap remnants. The session includes café drinks and confectionery.

- ◆ Fee: ¥1,500

⑮ Hoshimeguri Soap Workshop

[Address] 3031 Mima-cho Nara-shi

[TEL] 0742-81-1310/070-4460-6425

Hours: 10 a.m. to 5 p.m. (reservations required, please inquire)

Closed New Year holidays

Course 01

Takisaka-no-michi Path and Enjo-ji Temple Walking Course

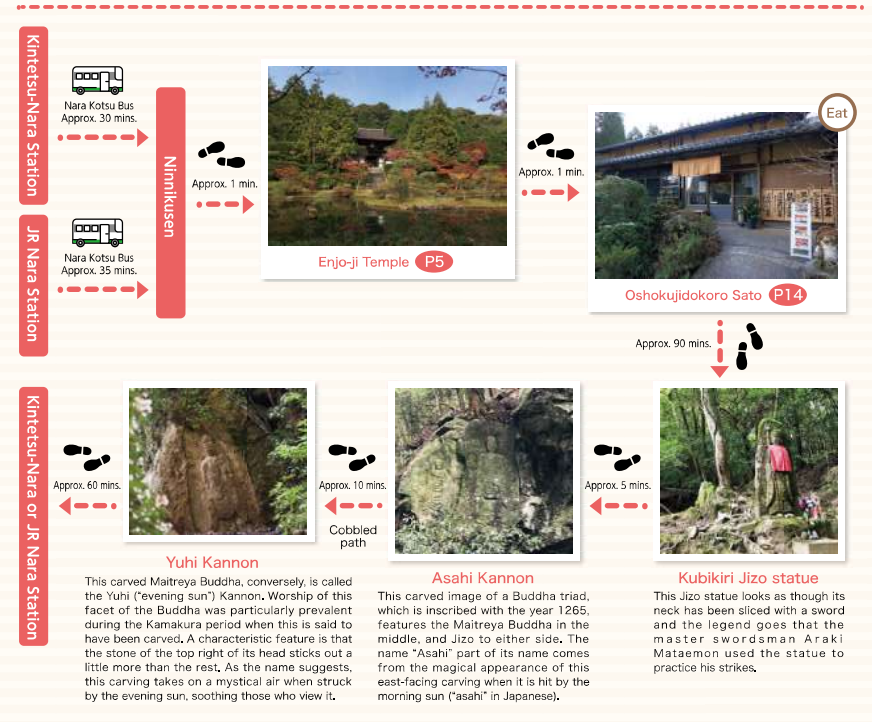
Discover Enjo-ji Temple, famed for its impressive Dainichi Buddha statue and beautiful Heian-style jodo garden.

Why not take a stroll along the Takisaka-no-michi Path and follow in the footsteps of the Yagyu sword masters who once trod this route?

Summary

This course starts with a bus journey to Enjo-ji Temple, then a relatively gentle walk back to Kintetsu-Nara Station.

Listen to the babbling brooks and rustling leaves in the trees, and experience the cool, refreshing air on this active course that feels like you're strolling back in time.



Eat & Drink

The clean air of the mountain villages is almost good enough to eat, but is even better paired with the region's cuisine!

In the eastern region, you can find a certain charm you won't find in urban areas, such as restaurants specializing in local ingredients and those with extraordinary views.



Rice Terraces in Oyagyu (Summer)



Baked Confections and Bread That Bring a Touch of Joy to the Everyday

Café with a focus on homemade bread and baked confections. As well as experiencing the seasons of Satoyama, diners can enjoy these treats at their own pace.

Sample menu ◆ Drip coffee ¥500 ◆ Scone (with jam) ¥500

Okāsi

[Address] 1177 Myoga-cho Nara-shi [TEL] 0742-55-9729
Mondays, Fridays, and Saturdays 11 a.m. to 5 p.m. (last orders at 4 p.m.)



Soulful Lunchbox Meals Full of Love for the Region

As well as lunchbox meals of the day based on local vegetable sides, another popular dish is the chicken and egg on rice that uses local branded eggs. As well as stopping quickly on your way somewhere, we recommend enjoying your food on the attached terrace space.

Sample menu ◆ Lunchbox of the day ¥670 ◆ chicken and egg on rice ¥570
◆ curry ¥570 ◆ cutlet curry ¥720 ◆ egg on rice ¥520
◆ cutlet on rice ¥670

2 Tawara Yamazato Bento

[Address] 774-1 Myoga-cho Nara-shi [TEL] 0742-81-0817
11 a.m. to 1:30 p.m., closed Tuesdays



Tuck in to the Fruits of the Tawara Mountains and the Refreshing Air

The Tawara area where the café is located has wonderful-quality air and is somewhere to experience the changing of the seasons. The café's wild plant set meal, which used local wild plants, vegetables, eggs, and rice, is packed with the owner's desire to provide meals that anyone can enjoy with peace of mind. It's tasty enough to want to eat every day!

Sample menu ◆ Wild plant set meal ¥650
◆ Tea grill set meal ¥900
◆ Salmon/mackerel set meal ¥900
◆ Deep-fried shrimp set meal ¥950
◆ Tunnel ramer ¥750
◆ Shaved ice ¥300 (summer only)
◆ Red bean soup (with mochi) ¥550, etc.

3 Café Green Tunnel

[Address] 137-1 Ono-cho Nara-shi [TEL] 0742-81-0774
Open from 11 a.m. to last orders at 3:30 p.m., closed Wednesdays and Fridays.
At the weekend, there is a morning market next to the café.
9 a.m. to 4 p.m. or while stocks last, offers fresh seasonal vegetables, mochi, side dishes, etc.



A Café to Enjoy Sunlight Streaming through the Trees

This log cabin restaurant is the perfect place to unwind with dishes made from local vegetables and other Japanese ingredients. The carefully handmade cuisine is very popular, particularly recommended are the omurice (fried rice topped with omelet) that uses homemade smoked bacon and local fertilized eggs or the pasta and pizza with a self-grown and homemade basil paste.

Sample menu ◆ Lunch of the day ¥1,320
◆ Soare ribs lunch ¥1,892
◆ Original curry ¥935
◆ Omurice ¥1,012

5 Country Cafe Herclub

[Address] 3020-3 Mima-cho Nara-shi [TEL] 0742-81-0829
Irregular closed days (temporarily closed over the New Year holidays)



For Tea-Based Recipes, Look No Further

Suisenzuki offers seasonal dishes that use agricultural produce from the Tawara area and ingredients such as rice and sweet potato grown at Aohani Farm. Highly recommended are dishes that use Yamato tea from Tawara. They also have a full range of dishes to take home or other goods for sales.

Sample menu ◆ Green tea egg-fried rice ¥660 ◆ Yamato tea warabimochi ¥230

4 ART & CAFÉ Suisenzuki

[Address] 396-2 Higasa-cho Nara-shi [TEL] 0742-81-0188
10 a.m. to 4 p.m. (last orders at 3:30 p.m.), closed Tuesdays



An Oasis Amidst the Mountains Full of Smiles

This shop for customers looking to buy wooden or papercraft items from the social welfare service corporation Aohani-kai also houses a café. It also has a terrace and plaza, so is also welcoming for those with kids. The specialty soap on sale at the attached Hoshimeguri Soap Workshop has also won many fans.

Sample menu ◆ Beef curry ¥700
◆ Margherita pizza ¥700
◆ Blueberry juice ¥400

6 Manten Garden & Café

[Address] 3031 Mima-cho Nara-shi [TEL] 0742-81-1310
Closed Wednesdays (Wednesdays and Thursdays during winter. Also closed New Year holidays. Irregular closed days.)



Yagyu's Oldest Restaurant

Discover what Yagyu was like during the mid-20th century. As well as its Juubee udon noodles with ingredients arranged to resemble the family crest of the Yagyu clan, the displays in the restaurant and its exterior will have you snapping photos aplenty.

Sample menu
◆ Juubee udon noodles ¥700
◆ Set meals each ¥1,200 (grated yam, wild plants, jubel noodles, meat on rice, yakisoba noodles, etc.)

7 Juubee Dining-room

[Address] 83-3 Yagyu-cho Nara-shi [TEL] 0742-94-0500
11 a.m. to 2 or 3:30 p.m., closed Mondays and Tuesdays (open public holidays)
*Groups of up to 28



Limited to One Party Per Day! Traditional Japanese-Style Restaurant Hidden in a Mountain Village

The chicken hotpot with local chicken comes highly recommended. Duck and wild boar are also available in winter. Enjoy a taste of luxury and conversation with the proprietress.

Sample menu ◆ Seasonal sukiyaki, hotpots, etc., from ¥5,000

8 Obanachaya

[Address] 2186 Sakahara-cho Nara-shi [TEL] 090-3055-2350
Reservations only. Lunch service from 12:30 p.m., dinner from 5 p.m. Irregular closed days. *Parties of up to 15



Full of Local Goodies

This restaurant runs with the kind assistance of local women, and provides its diners with the blessings of the mountains, such as seasonal vegetables and wild plants. It can provide meals to groups of up to 45 people according to your budget. They can also provide buffet-style meals or somen noodles served in a bamboo flume that you have to catch.

Sample menu
Usual menu ◆ Magnolia leaf sushi and soba noodles set ¥600
◆ Handmade warabimochi ¥300

9 Yaguchaya

[Address] 359-3 Yagyu-cho Nara-shi [TEL] 090-3925-3052
11 a.m. to 4 p.m., weekends, weekdays are group reservations only
Countryside cuisine available using local seasonal ingredients in accordance with customers' budgets.



Ingredients from the Neighboring Field in Five Seconds

The diligent proprietress of this older-style restaurant operates it year-round, and the most popular dishes are the set meal of the day and the oden stew set meal that use vegetables from the field behind the restaurant. The fried rice is also additively tasty!

Sample menu ◆ Set meal of the day ¥800 ◆ oden stew set meal ¥750
◆ fried rice ¥650

10 Ippuku Shokudo

[Address] 1300 Ninnikusen-cho Nara-shi [TEL] 0742-93-0456
10 a.m. to 4 p.m., no days off excl. January 1 to 3
*Parties of up to 15

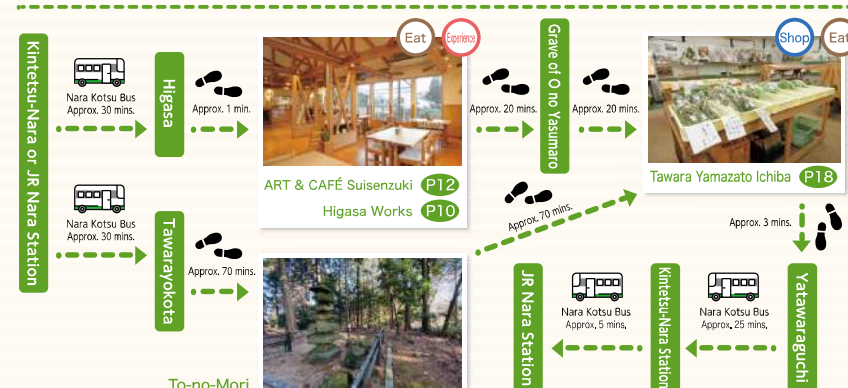
Course 02

Tawara Tea Fields Walking Course

Look out across the expansive tea field scenery and why not stop to enjoy lunch made with local ingredients or a papermaking experience?

Summary

In the Yamato-tea-producing region of Tawara, you can find a slice of tranquility amidst the vivid green tea fields. If you also fancy sampling a lunch made with local vegetables and other ingredients, this walking course around the mountain villages of Tawara is the one for you. For souvenirs to take home, why not consider fresh agricultural produce or items that use them such as jam, consider visiting a farm shop.





Dessert Is Time Savoring the Seasons in the Enjo-ji Temple Gardens

Run by local women, this restaurant is always busy. For its signature Sato set meal, the seasonal vegetable tempura is phenomenal. Whatever the season, the view outside to the Enjo-ji Temple gardens will soothe your mind.

- Sample menu ◆ Recommended: Sato set meal ¥2,000 (¥3,000 when it is matsutake mushroom)
◆ udon noodles pot set meal ¥1,800
◆ set meal of the day ¥900 (only ten meals made each weekday)
◆ udon noodles with deep-fried tofu ¥600
◆ chicken and egg on rice ¥800 ◆ keema curry ¥1,100

⑪ Oshokujidokoro Sato

[Address] 1234 Ninnikusen-cho Nara-shi [TEL] 0742-93-0671
11 a.m. to 2 p.m., closed Wednesdays and December 25 to 31, open from January 1 *Parties of up to 45



Popular Set Meals Using Local Vegetables Harvested Each Morning

From udon noodles topped by large sheets of deep-fried tofu from a local tofu shop to its famed curry dams, this restaurant has an extensive menu, and is open to hot spring users and non-users alike.

- Sample menu ◆ Umenosato set meal ¥1,450 (meal changes depending on the season)
◆ udon noodles with deep-fried tofu ¥780 ◆ pork on rice ¥900, etc.

⑫ Umenosato Tsukigase Onsen Oshokujidokoro Umekokoro

[Address] 2681 Tsukigase-oyama Nara-shi [TEL] 0743-92-0388
11 a.m. to 8:30 p.m. (last orders 8 p.m.), closed Tuesdays (except public holidays)
*Excluding New Year holidays, February, March, and August 13 to 15



Indulge in a Healthy, Veg-Packed Lunch with Stunning Lakeside Views

The set meal of the day features a full plate of cuisine that uses plenty of fresh vegetables grown in Tsukigase. The views of the lakeside from the counter also offer a range of scenes throughout the changing seasons.

- Sample menu ◆ Set meal of the day ¥1,000 ◆ keema curry with salad ¥950
◆ udon/soba dishes from ¥680 (set meals also available), etc.

⑬ Kohan-no-Sato Tsukigase

[Address] 4267-5 Tsukigase-momogano Nara-shi [TEL] 0743-92-0066
11 a.m. to 3 p.m., closed Thursdays (no closed days between mid-February and the first week of April)



Popular among Local Workers and Tourists

Atop a small slope, the view from the counter at this restaurant is spectacular. The friendly proprietor recreates the nostalgic tastes of the food he once ate as a businessman. Recommended is the Indian omurice with an aurora sauce.

- Sample menu ◆ Lunch of the day ¥1,400
◆ Indian omurice ¥1,000

⑭ Café mimosa garden

[Address] 938-15 Tsugatomoda-cho Nara-shi [TEL] 090-8535-2817
10 a.m. to 5 p.m. (meals from 11), closed Wednesdays and the second and fourth Thursday of each month



Add Spice to Your Life!

Close to Hari Terrace, there is a riders café that provides specialty curries with careful attention to use ingredients from Nara and elsewhere in Japan and more than 20 types of spice. After your meal, unwind with tiramisu made using Yamato tea alongside a delicious coffee.

- Sample menu ◆ Beef tendon, butter chicken, and beef tendon & butter chicken curry each ¥1,200
◆ Yamato tea tiramisu ¥500, fresh-roasted coffee ¥400

⑮ Lightning, 1 Volt

[Address] 790-1 Hari-cho Nara-shi [TEL] 070-8392-3952
11 a.m. to 6 p.m., closed Mondays and Fridays, only open weekends and public holidays December to March



All-You-Can-Eat Raw Egg on Rice with Fresh, Local Eggs

With a focus on taste, the eggs here are raised in an area of abundant nature. The raw egg on rice, with eggs laid that morning, is a must-try! The egg sandwiches, which are truly filling thanks to the seven eggs that go into them, are also very popular!

- Sample menu ◆ Raw egg on rice ¥500 (incl. tax)
◆ egg sandwich ¥500 (incl. tax)

⑯ Somanokawa Kitchen

[Address] 52-1 Somanokawa-cho Nara-shi [TEL] 090-1903-4158/0742-81-0619
10 a.m. to 3 p.m. (last orders 2:30) Open year-round



Relaxing Lunches amongst Nature in a Traditional Home Deep in Nara's Quiet Mountain Area

The restaurant Kuriya is the place to enjoy healthy food that makes use of ingredients from Nara and that takes pride in its menu of dishes that utilize seasonal ingredients blessed by nature. In the relaxed atmosphere of a hidden-away home, diners can find contentment with meals and uncooked desserts. Particularly suited to those who want to wash away their daily fatigue.

- Sample menu ◆ Seasonal lunch ¥2,530 (incl. tax)
◆ Desserts from ¥770

⑰ Kuriya

[Address] 853 Nyu-cho Nara-shi [TEL] 0742-55-9224
Only open weekends

Sagawa



⑱ Kuzujinja Shrine

Tranquil fields spread out alongside the Kasagi Kaido highway that runs through Sagawa. At the autumn festival, at Kuzujinja Shrine in the area, they conduct various ritual performances that have been designated important intangible folk cultural properties, including ritual sumo wrestling bouts and okinimai (dance of the old men). A 25-meter-tall ginkgo tree in the shrine grounds has been granted protected status and in autumn the grounds are shrouded with its golden leaves.

[Address] 3 Shimosagawa-cho, Nara-shi



Relish Japanese Cuisine with Homegrown Rice and Seasonal Ingredients

Japanese restaurant run by an owner who has developed professional cooking skills in Kyoto and Osaka, and who makes use of seasonal vegetables and homegrown rice.

- Sample menu ◆ Lunch: Shokado Bento (fine Japanese cuisine served in a distinctive box) ¥2,400
◆ Dinner: Chef's choice sushi course ¥5,700, chef's choice course ¥4,200

⑲ Washoku-Kukan Ikkyu

[Address] 567 Tsugesiraishi-cho Nara-shi [TEL] 0743-82-1933
11:30 a.m. to 1:30 p.m. and 4:30 to 9 p.m., closed Wednesdays
*Groups of up to around 20



Restaurant Beloved by Locals

Loved by local residents, this restaurant offers light meals like udon noodles for lunch, and an izakaya pub menu in the evenings. If you make a reservation, you can also use the seating area with karaoke. Great attention is paid to the ingredients and many of the vegetables come from the restaurant's own garden.

- Sample menu ◆ Cutlet on rice ¥1,070 ◆ Sugi-no-Ya set meal ¥1,800 ◆ duck hotpot ¥3,850
◆ kaiseki course cuisine from ¥4,400

⑳ Sugi-no-Ya

[Address] 2016-2 Iu-cho Nara-shi [TEL] 0743-82-1502
10:30 a.m. to 2 p.m. and 4 to 8:30 p.m., closed Tuesdays and December 30 to January 2



Yamato Tea Stimulates the Senses and Refreshes Mind and Body

A Yamato tea café run by a tea farmer who grows organic tea without use of agricultural chemicals. The café is a space to slowly savor the tea while also taking in the changing seasons. Visitors can also hear about ways of brewing the tea and other tea-related trivia.

- Sample menu ◆ Roasted green tea rice and vegetable-packed lunch ¥2,500
◆ tea menu (with tea confectionery) ¥800 ◆ cake set ¥1,300
*Consumption tax discount with purchases of tea

㉑ Takenishi Farm Yuchaan

[Address] 458 Nakanosho-cho Nara-shi [TEL] 0742-81-0383
11 a.m. to 5 p.m., usually open weekends and public holidays (closed during the tea harvesting season in May and June) *Weekdays reservation required



Special Lunches by a Master of French Cuisine Born and Raised in Tsukigase

A chef of French cuisine who received the Bronze Egg award in the RED U-35 competition now offers lunches that use local vegetables. As well as main courses such as roast beef on rice and curry, there are desserts too as cheesecake and shaved ice that uses seasonal fruits. The restaurant also offers takeout and can cater to various wishes, such as for hors d'oeuvres. Visitors not using the campsite are also welcome.

㉒ Owl

[Address] 2674-2 Tsukigase-oyama Nara-shi [TEL] 0743-92-0391
12 to around 4 p.m., open weekends and public holidays

Course 03

Yagyu, Land of Master Swordsmen, History Course

Explore historical sites that convey the history of the sword arts, all alongside views of Yagyu's serene valley scenery.



Shop

Shopping is even more enjoyable when chatting with locals.

Farm shops that stock vegetables and teas grown in the local highlands climate are loved by local people, but also have many loyal fans such as the restaurant chefs that frequent them.



Plum blossoms in Tsukigase (Winter)



Handy Farm Shop at the Hari Terrace Roadside Station

Discover vegetables that take on the deliciously fresh air and water of the Yamatokogen highlands. The most popular item are the fresh eggs from the Yoshimoto Egg Farm. You can also indulge in some egg dishes at the Iwari-Kobo café.

◆ Vegetables ◆ rice ◆ eggs ◆ fruit ◆ confectionery ◆ processed foods ◆ café

① Tsugenohatake Kogenya

[Address] 345 Hari-cho Nara-shi (inside Hari Terrace) [TEL] 0743-82-5633
10 a.m. to 5 p.m., opens at 9 a.m. on weekends and public holidays (excl. winter)
Irregular closed days and closed for New Year holidays
*Holidays/opening hours for the café separate



Place to Buy Tsukigase Specialties on the Way Home from the Hot Springs

Tsukigase has many specialties to offer, from fresh vegetables to Yamato tea, dried plums, plum jam, kakimochi rice crackers, shiitake mushrooms on the log, and natural eggs. Discover your favorite Yamato teas and dried plums from among the many variations.

◆ Tea, seasonal vegetables ◆ plums ◆ shiitake mushrooms on the log ◆ processed plum products (dried plums, candied plums, etc.) ◆ kakimochi rice crackers (big, fluffy, and crisp inside)

② Tsukigase Onsen Fureai Ichiba

[Address] 2681 Tsukigase-oyama Nara-shi [TEL] 0743-92-0801
9 a.m. to 5 p.m., closed Tuesdays
*No closed days during the plum festival



Tsukigase's Stunning Scenery and Specialties

Tsukigase is famed for its plums. This farm shop is an ideal location on the lakeside. As well as during the plum season, it is a great spot to stop by if you are coming to enjoy the cherry blossom and autumn leaves seasons or here bike touring or on a drive. Tea grown in the area is Yamato tea, and there is an extensive lineup of that here too.

◆ Yamato tea ◆ dried plums ◆ processed plum products ◆ fresh local vegetables ◆ shiitake mushrooms on the log ◆ kusa mochi

③ Kohan-no-Sato Tsukigase

[Address] 4267-5 Tsukigase-momogano Nara-shi [TEL] 0743-92-0056
May to January: 10 a.m. to 3 p.m., closed Thursdays
February to April (plum blossom and cherry blossom seasons): 9 a.m. to 5 p.m., no closed days



Only Open Weekends Amid the Soothing Mountain Village Scenery

As well as seasonal vegetables and fruits, the home-style foods on offer include handmade sekihan (Japanese red bean rice) and wild plant glutinous rice. The average age of the shop's staff is 80. The shop interior has the warmth of a home and evokes the nostalgic lifestyles of mountain villages. The women here are full of character and customers come from within the city, but also from outside the prefecture.

④ Ohnobashi Farmer's Market Suehiroya

[Address] 1676 Ogi-cho Nara-shi [TEL] 090-6759-7878
Saturdays and Sundays, 7 a.m. to 4 p.m.



Farm Shop Only Open Weekends That Brings Regular Customers from Far and Wide

The abundant lineup of products and fresh vegetables from a wide area also attract many repeat customers from Kyoto and Osaka. Of those products, the yomogi mochi made with 100% handpicked mugwort, and the shrimp mochi made with freshly roasted shrimp, are praised for their fragrant smell and are quick to sell out.

◆ Yomogi mochi ◆ shrimp mochi ◆ rice ◆ fresh local vegetables and fruit ◆ flowers

⑤ Sakahara Farmer's Market Cosmos

[Address] 818-1 Sakahara-cho Nara-shi [TEL] 0742-93-0174 (Saturdays and Sundays only)
Saturdays and Sundays, 8 a.m. to 12 p.m.



Farm Shop Popular among Cyclists Full of the Blessings of the Mountain Villages

As well as fresh vegetables, the shop sells various products from rice to eggs, apples, konjac, jam, and handmade acrylic scrubbing brushes. Every Saturday, repeat customers come flooding in to buy a lot for themselves and others.

◆ Rice ◆ tea ◆ eggs ◆ seasonal vegetables and fruits

⑥ Tawara Yamazato Ichiba

[Address] 774-1 Myoga-cho Nara-shi [TEL] 090-7553-3251
Wednesdays 8:30 a.m. to 12 p.m., weekends 8:30 a.m. to 4 p.m.; closed Wednesdays from January to April



Natural Food Café That Brings Together the Best of Yamatokogen

This shop sells side dishes made with local vegetables, naturally fermented bread, desserts, and processed foods and miscellaneous goods from Yamatokogen. There is also a café space where customers can enjoy lunch or coffee. Bread, confectionery, and croquettes can also be taken away to eat.

⑦ Yamato Kogen Hinode Market

[Address] 2514-1 Hari-cho Nara-shi [TEL] 090-3612-3872
10 a.m. to 4 p.m., irregular business days. Information on opening days on social media
Instagram @tsuge_hinode Facebook @tsuge.hinode



Healthy Confections and Gifts Make Perfect Souvenirs

Attached to the Herclub restaurant, this shop sells a wide range of items such as confectionery that uses agricultural produce mainly grown organically. Its heartwarming lineup full of healthy ingredients also includes jam, syrup, bread, craft goods, soap, and woodcraft.

◆ Dried yams, homemade bread, pound cake, homemade blueberry amazake drink, etc.

⑧ Aohani Gift House

[Address] 3020-3 Mima-cho Nara-shi [TEL] 0742-81-5757
10 a.m. to 5 p.m., closed New Year holidays



A Weekend-Only Farm Shop run by Local Women

The striking sign outside this agricultural produce farm shop in Baba. Tsuge draws the attention. As well as Tsuge rice and fresh seasonal vegetables grown with the delicious water and air, the shop's shelves are packed with glutinous rice dishes, handmade konjac and other processed products.

⑨ Grandma's Holiday

[Address] 834 Tsugebaba-cho Nara-shi [TEL] 090-1915-0066
Weekends and public holidays 8:30 a.m. to 3 p.m. (irregular closed days on public holidays)
Closed for winter January and February

Tsuge



Hayama Lily-of-the-valley Clumps, a nationally designated natural monument

In Tsuge's Hayama area, you can find native clusters of lily-of-the-valley, at the southern limit of where these flowers will naturally grow, and these important clusters have been designated a Japanese natural monument. From late May to early July, the delightful flowers bloom and herald the coming of summer.

[Address] Tsugehayama-cho, Nara-shi

Course 04

Fully Enjoy Tsukigase Course

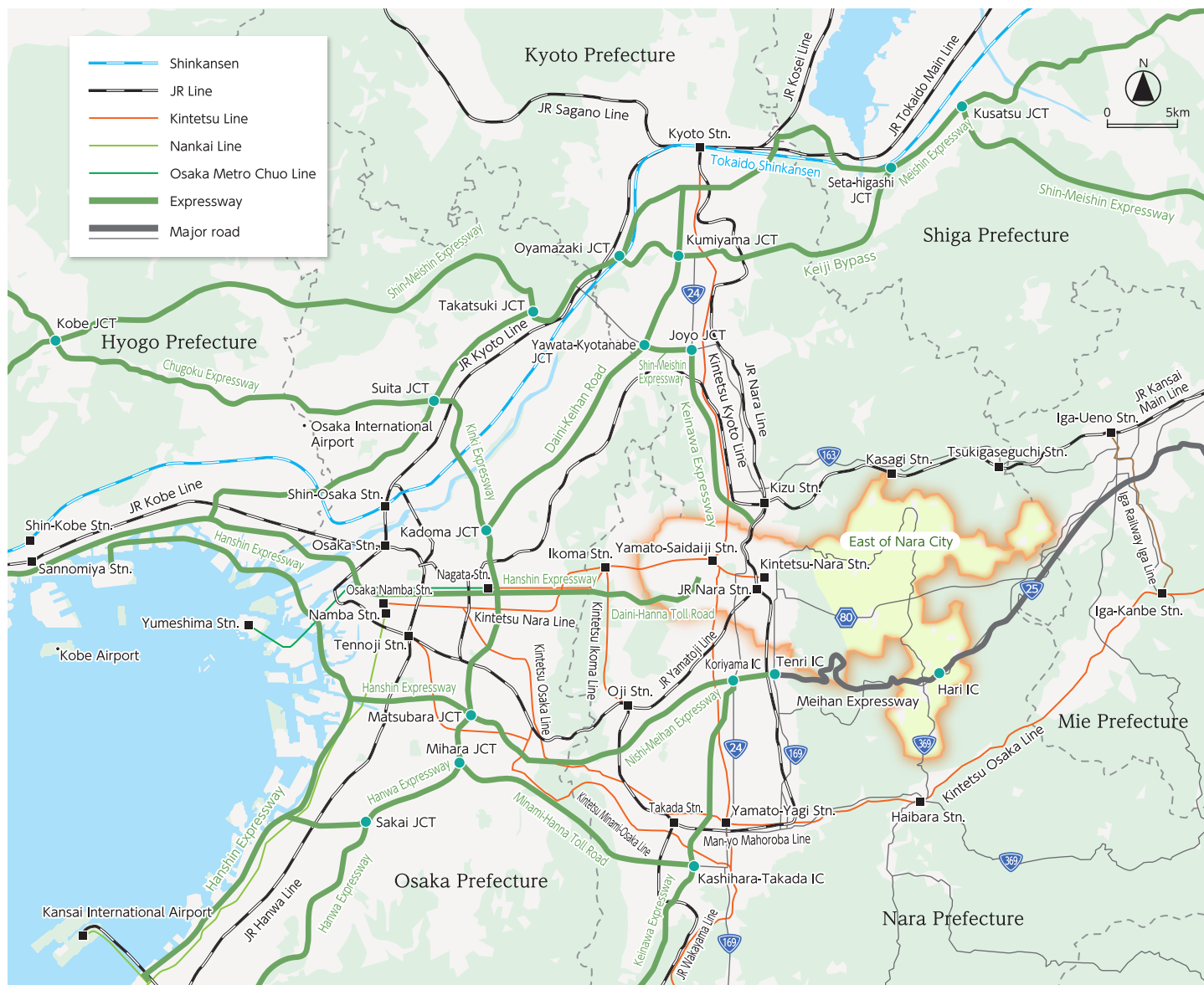
"Each season has a different manual work experience to get the most from.
At a campsite surrounded by nature you can witness a full sky of stars!"

Summary

When its 10,000 plum trees come into full bloom, Tsukigase is a wondrous place! It also offers manual work experiences and outdoor activities you will not find in any built-up urban environment. Come to Tsukigase and make new, treasured memories with your friends or family.



Access Map



Coming by Car

- **From Nagoya**
From the Higashi-Meihan Expressway, take the Meihan-Expressway until the Hari Interchange, where you should turn north onto National Route 369.
Or you can take the Nishi-Meihan Expressway to the Koriyama Interchange and turn north onto National Route 24.
- **From Kyoto**
From the Keinawa Expressway, turn south at the Kizu Interchange onto National Route 24.
- **From Osaka**
Take the Daini-Hanna Toll Road to Nara.
Or you can take either the Nishi-Meihan Expressway to the Tenri Interchange and turn north onto National Route 169. Or you can take either the Meihan Expressway to the Hari Interchange and turn north onto National Route 369.
- **From Wakayama**
From the Keinawa Expressway, turn north at the Kashihara-Takada Interchange onto National Route 24.

Visit the website to discover the wonders of the East of Nara City

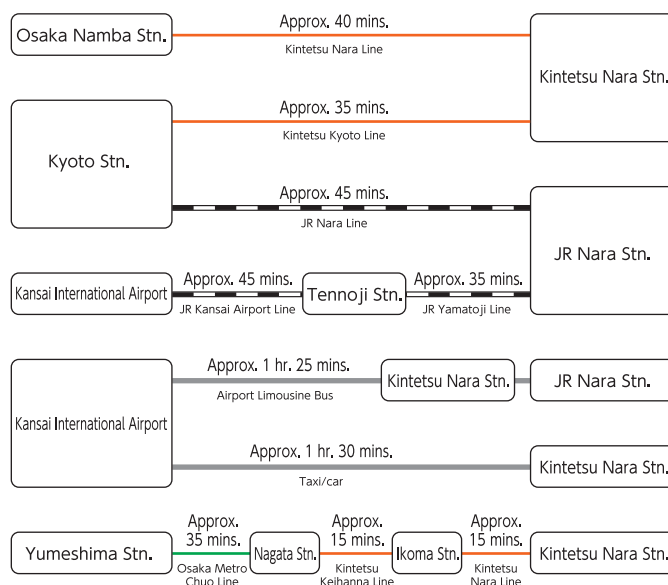


Find information on seasonal events and various tours



<https://www.city.nara.lg.jp/site/naraharu/index.html>

Coming by Train



[Published] Nara City Eastern Branch Office
(4735 Oyagyu-cho, Nara-shi)

[Inquiries] 0742-93-0001 (weekdays 9 a.m. to 5 p.m.)

Photos in this guidebook are for illustrative purposes only.
Information is correct as of March 1, 2025.
Details are subject to change so please check before visiting.

For some facilities, reservations via Okuda Co., Ltd. are required.

[TEL] 090-3925-3052 (direct line to the regional coordinator)

[E-mail] info-yagyu@officeokuda.com

[LINE ID] @230yxerl

(For LINE, either do an ID search from the "Add friends" menu or use the QR code scan function to scan this code)



Note: Nara City and Okuda Co., Ltd. have signed a cooperative agreement.