



多治見 土岐 瑞浪 [TAJIMI·TOKI·MIZUNAMI]: THE ESSENTIALS

GETTING HERE

- Tajimi:** JR Nagoya Station → [JR Chuo Main Line • 35 min • ¥670] → Tajimi Station
- Toki:** JR Nagoya Station → [JR Chuo Main Line • 41 min • ¥760] → Tokishi Station
- Mizunami:** JR Nagoya Station → [JR Chuo Main Line • 47 min • ¥970] → Mizunami Station

MAIN FEATURE

Mino Yaki

Tajimi, Toki, and Mizunami are the home of Mino Yaki, which is one of the most famous kinds of ceramic ware in Japan and boasts more than a 50% share of all the pottery goods made and sold in the country. Toki City, in fact, has the highest output of ceramics of any city in Japan. All of this makes it evident that Gifu Prefecture is one of the giants - if not *the* giant - of the entire industry. Walking around these three towns, you will come across many pottery workshops, ceramics museums, specialty shops, and even eateries that place a strong emphasis on the dishes they use to serve their food. There are many opportunities to get your hands on some masterpieces of pottery at very reasonable prices, so do keep an eye out for this kind of bargain when making your way here! Tajimi and Toki are also home to some of the largest ceramics festivals in the country - during both autumn and spring - where Gifu's high-quality pottery is available for cheap!



Located adjacent to one another, these three towns have many things in common. One of their shared elements is the climate, which is extremely hot in the summer and cold in the winter, though they do not see the amount of snowfall that other regions in Gifu Prefecture do. Tajimi City, in particular, is known for having recorded the hottest temperature (on one particular day) ever measured in Japan. Another bond - the most important one - shared between the cities of Tajimi, Toki, and Mizunami is that of Mino Yaki ceramic ware. As Mino City has Mino Washi, so too does this area in Gifu's Tono region have Mino Yaki, a type of pottery famous nationwide. Many pottery workshops still exist and are used in each of the three cities, which specialize in different products. Artisans in Tajimi largely make Western tableware, sake cups, and tiles; their counterparts in Toki make earthenware sake bottles and mortars as well as porcelain bowls; and those in Mizunami have brought forth a new brand of ceramic ware called Mizunami Yaki, which blends Japanese and Western styles into one.



1 Kokeizan Eiho-ji Temple (Tajimi)

Two of the structures on the grounds of this historic Buddhist temple are designated National Treasures, and the stunning garden - which features a pond, bridge, and waterfall - is a national Place of Scenic Beauty. This site is particularly beautiful during the fall season with the changing of the colors. It is said that crossing the bridge to the main hall symbolizes traveling to a place of enlightenment, so upon returning, be sure to take the long way around to the exit without crossing back over! ♫1-40 Kokeizan-cho, Tajimi City ♫7 am ~ 5 pm ♫Tajimi Station → [Tohetsu Bus on the Kukuri Line • 12 min] → "Kokeizan-guchi" bus stop → [7-minute walk] ♫0572-22-0351



2 Pottery-Making (Tajimi)

Aside from pottery displays and shops, the following ceramics studios also have spaces where visitors can try making their own clay masterpieces (¥ from ¥3,000!)

Kobei-gama: A distinguished workshop whose 6th generation master was designated a Living National Treasure. ♫4-124 Ichinokura-cho, Tajimi City ♫Tajimi Station → [Tohetsu Bus on the Shimo-hadagawa Line • 12 min] → "Minami Ichinokura" bus stop → [3-minute walk] ♫0572-22-0509 ♫http://www.kobei-gama.co.jp (JPN)

Kokei-gama: A picturesque studio whose atmosphere is distinctly Japanese. You can try painting ceramics as well. ♫2-29 Sumiyoshi-cho, Tajimi City ♫Tajimi Station → [Tohetsu Bus on the Kukuri Line • 9 min] → "Kokeizan-guchi" bus stop → [3-minute walk] ♫0572-22-0129 ♫http://kokeigama.jp (JPN)

3 Making the Rounds of the Pottery Studios (Toki)

Each workshop goes about the creative process of making pottery in its own unique way, so going from one to the next, watching the craftsmen work their magic and comparing the final products, is a great way to enjoy the town. In particular, the Oroshi and Dachi areas of the city have many pottery workshops to explore.

Oroshi Ceramic Ware Cooperative

♫Tokishi Station → [Tohetsu Bus on the Toki-Oroshi=Dachi Line • 15 min] → "Oroshi" bus stop ♫0572-57-3528 ♫http://www.kamamoto.jp/ (JPN)

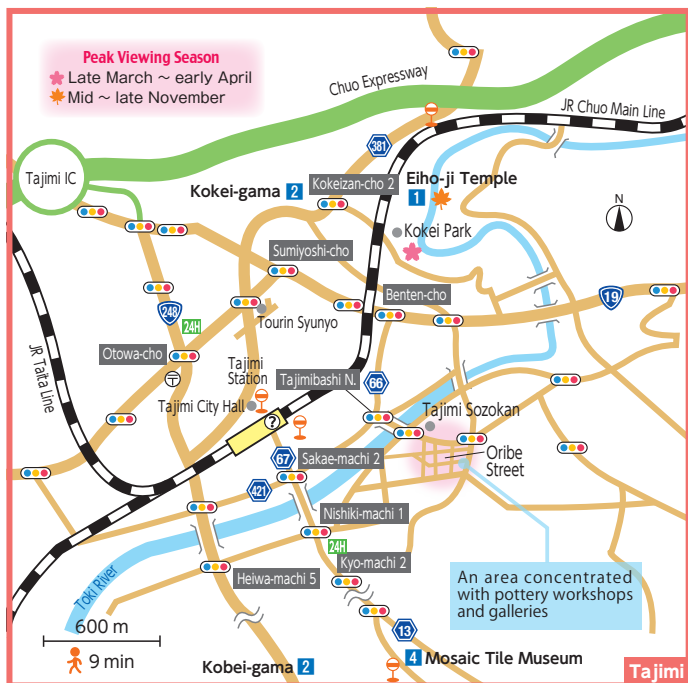
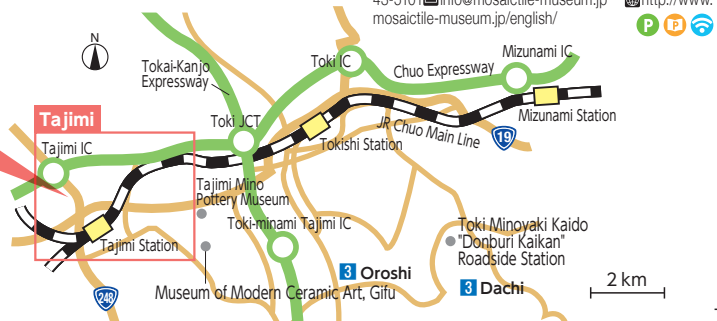
Pottery Studios of Dachi

♫Tokishi Station → [Tohetsu Bus on the Toki-Oroshi=Dachi Line • 25 min] → "Dachi" bus stop ♫0572-59-4188 ♫http://kamayanet.web.fc2.com/ (JPN)

4 Mosaic Tile Museum (Tajimi)

The Mosaic Tile Museum is located in Kasahara-cho of Tajimi City: Japan's number one area for producing mosaic tiles. The construction and design of the museum was led by architect Terunobu Fujimori, and it showcases many unique art exhibits that were created from an enormous collection of domestically produced tiles. Some activities include workshops that allow you to create various mosaic-tiled items (such as picture frames or tape dispensers) and browsing the selection of mosaic-tile-themed merchandise in the gift shop.

♫2082-5 Kasahara-cho, Tajimi City, Gifu ♫Exhibition hall admission: ¥300 (free for high schoolers and younger). Tile item workshop: from ¥500 ♫9 am ~ 5 pm ♫Mondays (if Monday is a national holiday, the closing day will be the following weekday), and the new year's holiday period ♫From bus stop 2 of JR Tajimi Station take a Tohetsu Bus (Kasahara Line, around 20 min) and get off at the "Mosaic Tile Museum" bus stop ♫0572-43-5101 ♫info@mosaictile-museum.jp ♫http://www.mosaictile-museum.jp/english/



<http://www.city.tajimi.lg.jp/sightseeing/index.html>



[NAKATSUGAWA]: THE ESSENTIALS 中津川

<http://n-kanko.jp> (JPN)

GETTING HERE

JR Nagoya Station → [JR Chuo Main Line • 1 hr 30 min • ¥1,280] → Nakatsugawa Station

To Magome-juku:

Nakatsugawa Station → [Kita Ena Bus on the Magome Line • 25 min • ¥540 (¥270 for elementary school students)] → "Magome" bus stop

MAIN FEATURE

The Picturesque Post Town of Magome-juku

The 43rd station of the 69 along the Nakasendo in the Edo → Kyoto direction (refer to Minokamo City for more information about the Nakasendo), Magome was a thriving site of traffic and cultural exchange during the Edo period (1603 ~ 1868). Built on the mountainside, it is unique among the post towns of the Nakasendo because of its steep slope. Compared to the other stations constructed on level ground, Magome-juku has a very distinct ambience to it, and the slope makes it such that walking uphill towards Tokyo offers different scenery and a different experience than does walking downhill towards Kyoto!

The attractive *ishidatami* stone pavement of the road adds to the old-world vibe of the area, and to this day - despite Magome not being all that large - there is a disproportionate number of *ryokan* inns lining the route still in business. The specialty foods of the region include soba buckwheat noodles, *goheimoichi* glazed sticky rice balls on skewers, and roasted chestnuts, so be sure to try these when traveling to Magome-juku! If you continue walking uphill on the Nakasendo past the last buildings that comprise the main stretch of the post town, you will come across an observation point from which you can enjoy a gorgeous vista of majestic Mt. Ena and the surrounding mountain scenery, so don't stop when you think you have reached the town limits!

<http://www.kiso-magome.com> (JPN)



SPOTLIGHT

The Kurikinton: A Luxury Confection

Called one of Japan's Three Great *Wagashi* (Japanese confection) Areas, Nakatsugawa City takes great pride in its *kurikinton*, a chestnut-based sweet that originated here - though Ena City makes the same claim! While there are many superb confections made in Nakatsugawa, the *kurikinton* tends to overshadow the others to some extent because of its status as a luxury item. It is made by boiling chestnuts with sugar, then mashing them, and finally wringing that dry with a tea towel, leaving the final product in a shape resembling that of a chestnut. The *kurikinton* has a smooth texture and refined flavor, and it goes beautifully with a cup of tea. Since times of old, the inhabitants of this area have eaten chestnuts in various forms, such as steaming and mixing them with rice. The *kurikinton* appeared as an item available in *wagashi* shops around the year 1900 and has been a beloved presence in peoples' lives ever since! It is available for purchase during the same period in which chestnuts are harvested, from September to January. Note, however, that *kurikinton* only last for a few days after being made; it is possible to preserve them for longer by refrigerating them, but you will want to eat them fresh while their taste is at its best. <http://kurikinton.info> (JPN)



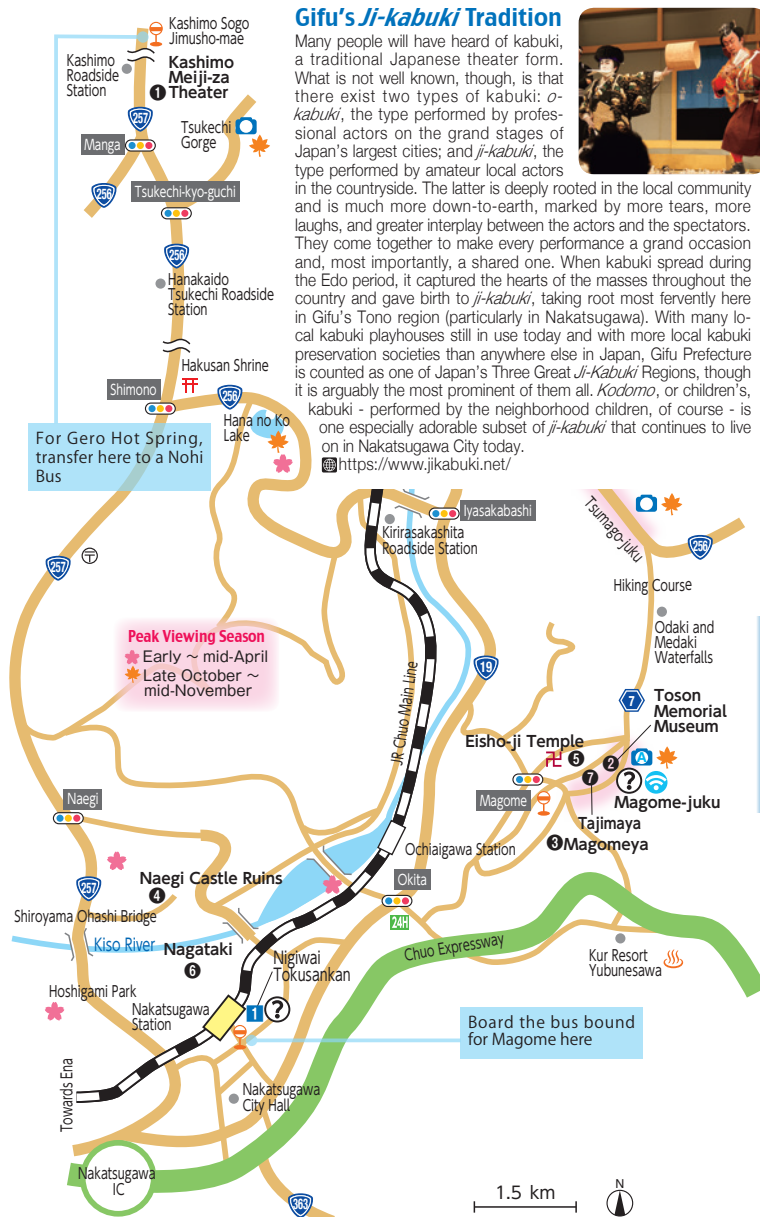
1 Get your hands on some at the Nigiwai Tokusankan: Located adjacent to Nakatsugawa Station, this facility also houses the city's Tourist Information Center, where you can make inquiries in English. 1-1 Sakae-machi, Nakatsugawa City 8:30 am ~ 6 pm X New Year's holiday season, The 3rd Sunday of February ☎0573-62-2277

Located at the southeastern edge of Gifu Prefecture, the city of Nakatsugawa borders Nagano Prefecture to the east. In fact, some districts of present-day Nakatsugawa were actually part of Nagano until relatively recently, making this a very unique area of Gifu with many foods and traditions that are not found elsewhere in the prefecture! It is a land blessed with pristine rivers and lush woodlands, and it is famous in Japan for its abundant harvest of chestnuts collected in the mountain foothills. Nakatsugawa is said to be the birthplace of *kurikinton*, an incredibly popular Japanese confectionary delicacy made using these chestnuts. Comfortably cool in the summertime, Nakatsugawa also boasts dazzling autumn scenery, specifically at Tsukechi Gorge, where serene waterfalls and clear emerald waters create an eye-catching contrast with the surrounding hot autumn colors. Finally, Nakatsugawa has preserved much in the way of traditional Edo period culture, in the form of both Magome-juku - a fabulous old post town on the Nakasendo route - and the theater of local kabuki.

Gifu's Ji-kabuki Tradition

Many people will have heard of kabuki, a traditional Japanese theater form. What is not well known, though, is that there exist two types of kabuki: *o-kabuki*, the type performed by professional actors on the grand stages of Japan's largest cities; and *ji-kabuki*, the type performed by amateur local actors in the countryside. The latter is deeply rooted in the local community and is much more down-to-earth, marked by more tears, more laughs, and greater interplay between the actors and the spectators. They come together to make every performance a grand occasion and, most importantly, a shared one. When kabuki spread during the Edo period, it captured the hearts of the masses throughout the country and gave birth to *ji-kabuki*, taking root most fervently here in Gifu's Tono region (particularly in Nakatsugawa). With many local kabuki playhouses still in use today and with more local kabuki preservation societies than anywhere else in Japan, Gifu Prefecture is counted as one of Japan's Three Great *Ji-Kabuki* Regions, though it is arguably the most prominent of them all. *Kodomo*, or children's, kabuki - performed by the neighborhood children, of course - is one especially adorable subset of *ji-kabuki* that continues to live on in Nakatsugawa City today.

<https://www.jikabuki.net/>



Detailed MAP ▶ <http://n-kanko.jp/docs/eigo0426.pdf>

[NAKATSUGAWA] 中津川



1 Kashimo Meiji-za Theater かしも明治座



A designated Important Tangible Folk Cultural Property of Gifu Prefecture, this local kabuki playhouse has been preserved by the locals and used as a stage for *ji-kabuki* ever since its construction in 1894. Visitors are able to explore the building, from the main hall to the basement used for manipulating the revolving stage. On the 1st Sunday of every September, Meiji-za plays host to the annual Kashimo Kabuki Extravaganza, a day filled with five shows - including *kodomo kabuki* - that will serve as the best possible introduction to *ji-kabuki*. **Q** 4793-2 Kashimo, Nakatsugawa City **Q** 10 am ~ 4 pm **X** Monday, New Year's holiday season **→** [15-minute walk] **Q** 0573-79-3611 **Q** <http://meijiza.jp> (JPN)



2 Toson Memorial Museum 藤村記念館



Magome was the birthplace of Japanese literary great Toson Shimazaki, whose bestselling historical novel *Before the Dawn* depicted the downfall of the Tokugawa shogunate and the early years of the Meiji Restoration during which Japan opened its doors to the west and began its transformation into the nation it is today. The Toson Memorial Museum in Magome-juku pays homage - in the very place where he grew up - to him and his work. **Q** 4256-1 Magome, Nakatsugawa City **Q** 9 am ~ 5 pm (December ~ March: 9 am ~ 4 pm); Last entry: 15 min before closing **X** December ~ February: Wednesday **Y** ¥500 (Middle and elementary school students: ¥100; Group discounts available for adults) **Q** "Magome" bus stop **→** [10-minute walk] **Q** 0573-69-2047 **Q** <http://toson.jp> (JPN)



Walk the Nakasendo from Magome to Tsumago



The trail from Magome-juku to Tsumago-juku, the next post town over on the Nakasendo located in Nagano Prefecture, is one of the nicest and best maintained stretches of the entire route. You can enjoy the seven kilometer hike over the Magome Mountain Pass, which will take around three hours to complete. The countryside path is brimming with traditional Japanese charm and boasts beautiful *ishidatami* stone-paved portions, waterfalls along the road, and scenic observation points. There is a baggage forwarding service available at the Tourist Information Office in either post town (times and price detailed below); just hand over your luggage in one town and it'll be waiting for you in the next! The map linked here is a great resource for those making the hike, which is said to be slightly easier in the Magome **→** Tsumago direction, as Magome is at higher elevation. Journey the Nakasendo and feel like a traveler of old! Luggage forwarding service: Bags can be forwarded from Magome's Tourist Information Office from 8:30 am to 11:30 am, and can be picked up at Tsumago's Tourist Information Office between 1 pm and 5 pm. **Y** ¥500 per bag **X** Winter season **Q** <http://www.kiso-magome.com/m-age2/map/nakasendo-highway.pdf>



3 Magomeya まごめや



The area around Magome-juku is famous for its buckwheat noodles, and you can taste for yourself why this is the case here at Magomeya. One recommended dish, "*sato oroshi* soba," features grated daikon radish, perilla, and edible wild plants and is eaten with a dipping sauce brimming with the flavor of bonito fish! Hot soba dishes are also available. **Q** 4571-1 Magome, Nakatsugawa City **Q** 11 am ~ 2:30 pm **X** None **Q** "Magome" bus stop **→** [1-minute walk] **Q** 0573-69-1111 **Q** <http://www.magomekan.co.jp> (JPN)



One pair of Japanese cypress chopsticks for those who spend over ¥1,000 on their meal (Valid until March 31, 2021)



4 Naegi Castle Ruins 苗木城跡



The Naegi Castle Ruins is a short hike - a round trip journey from JR Nakatsugawa Station will take about two hours - where you can enjoy a breathtaking view of the Kiso River, Mt. Ena, and the surrounding Nakatsugawa City spread out wide before your eyes. At various points along the hike it is possible to see cherry blossoms (in the spring), a beautiful sunset from atop a tall bridge, and the remains of abandoned railroad tracks. We recommend either exploring on your own, or taking a guided tour in English that also visits Magome-juku on the Nakasendo Highway. **Q** 2799-2-1 Naegi, Nakatsugawa City, Gifu **Q** info@tono-cycling.com **Q** <http://tono-cycling.com/en/inbound/>



5 Eisho-ji Temple 永昌寺



A Buddhist temple and inn that welcomes guests from around the world, Eisho-ji is a unique choice of accommodation that offers many things that traditional hotels and Japanese-style *ryokan* inns cannot match. The standard evening meal consists of Japanese cuisine suitable to the Western palate, but instead of this you can also request to be served *shojin ryori*, a type of vegetarian cuisine developed according to the dietary restrictions of Buddhist monks and thus containing zero animal protein. Guests are also able to experience Zen meditation here at the temple. Bookings and reservations for *shojin ryori* must be made at least 3 days in advance. **Q** 5358 Magome, Nakatsugawa City **Y** 1 night + 2 meals: from ¥6,000 (¥8,000 if including *shojin ryori*) **Q** "Magome" bus stop **→** [10-minute walk] **Q** 0573-69-2051



A washcloth, good luck charm, or drawstring pouch (No expiration date)



The Zen Meditation Experience

Zen meditation, or *zazen* in Japanese, is performed in order to rid oneself of the worldly desires one possesses and of everything that keeps one tethered to this world, from various troubles and sources of anxiety to anger. The point of this Buddhist training ritual is to stop thinking and to concentrate one's mind on one's breathing. At first, it may be difficult to refrain from moving while seated for an extended period of time, and there will surely be a stray thought or two (or many more!) passing through your head. Ultimately, however, you will calm down and be able to clear your mind, leaving you feeling refreshed when the meditation session has ended. At Eisho-ji Temple (see above), you can enjoy a one-hour lesson in *zazen*, though "enjoyment" of course partly defeats the purpose of the meditation! Regardless, *zazen* is a fundamental element of traditional Japanese culture and the Japanese spirit, so don't pass up this fantastic opportunity!



6 Nagataki 長多喜



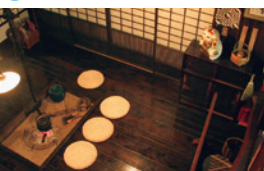
This unusual Japanese-style inn has six different old private houses on its 33,000-square-meter premises in which guests can lodge. Three of these are beautiful thatched roof houses that are the embodiment of traditional architectural techniques rarely seen in Japan (Gifu Prefecture is of course an exception to this, thanks to Shirakawa-go and the like). The seasonal *kaiseki* multi-course banquets are another appealing element of Nagataki. **Q** 1649 Komanba, Nakatsugawa City **Y** 1 night + 2 meals: from ¥22,356 **Q** Nakatsugawa Station **→** [Taxi 5 min] **Q** 0573-65-3133 **Q** <https://www.booking.com/hotel/jp/nagataki.ja.html>



Complimentary confection or drink (No expiration date)



7 Tajimaya 但馬屋



A 110-year-old inn with an atmosphere that harks back to the good old days in Japan, Tajimaya embraces both the old and the new. Guests can enjoy meals of home-grown rice and healthy foods around an *irori* hearth in the floor while soaking in the tranquil ambience. On the flip side, all guest rooms are equipped with Wi-Fi access. **Q** 4266 Magome, Nakatsugawa City **Y** 1 night + 2 meals: from ¥9,200 **Q** "Magome" bus stop **→** [7-minute walk] **Q** 0573-69-2048 **Q** <http://kiso-tajimaya.com/index.html?lang=en>



One pair of chopsticks made from Kiso *hinoki* cypress trees for every pair of guests (Valid until March 31, 2021)





[ENA]: THE ESSENTIALS

<https://www.kankou-ena.jp/pdf/english.pdf>

恵那

GETTING HERE

JR Nagoya Station → [JR Chuo Main Line • 1 hr • ¥1,110] → Ena Station

MAIN FEATURE

1 Ena Valley: A Sight of Year-Round Beauty

Formed by the construction of the Oi Dam (the first hydroelectric dam built in Japan) downstream, Ena Valley is a man-made lake upon which sightseeing boats cruise, allowing visitors spectacular views of the wonderful scenery. The four seasons are clearly delineated here, with each showing off a different side of the area. In the springtime, around 200 sakura cherry trees bloom along with azaleas and wisteria flowers, bathing the lake in a sea of pink and purple. Verdant green abounds in summer, and the fireworks event held above the lake in late July brings people together in this place where they can all enjoy the cool of the evening. The reflection of the fiery red and golden yellow maple trees in the lake's surface makes Ena Valley one of the most well known autumn foliage spots in Gifu. And finally, the wintertime sees many birds in the area, making Ena Valley a popular birdwatching site.

In addition to its distinct seasonal states, Ena Valley boasts a very unique element that sets it apart from other nature spots. This element is the presence of exceedingly unusual rock formations that grace the shoreline of the lake, having been carved into eye-catching shapes by erosion over time. Perhaps more stunning than the surrounding foliage itself, these rocks - named after animals and objects that they resemble - are truly a breathtaking sight. Note that the first cruise of the day is usually the best, since the surface of the lake will be still and undisturbed, adding yet another layer of idyllic beauty to this spot.

Ena Valley Sightseeing Boats

☎ 2709-104 Oi-cho, Ena City ☑ April ~ November: 9 am ~ 4 pm, December ~ March: 10 am ~ 3 pm ¥¥1,280 (Children: ¥640) ☑ Ena Station → [Tohatsu Bus on the Ena-kyo Line • 14 min] → "Ena-kyo" bus stop → [5-minute walk] ☎ 0573-25-4800
🌐 <http://www.tohsyoh.jp/tohsyohwp/wp-content/themes/tohsyoh/pdf/english.pdf>



Iwamura Castle Ruins

Along with Nara Prefecture's Takadori Castle and Okayama Prefecture's Matsuyama Castle, Iwamura Castle is considered one of Japan's Three Great Mountaintop Castles as well as one of its 100 best castles overall. And, impressively, this is in spite of the fact that no castle stands here today! Iwamura Castle was demolished during the Meiji era (1868 ~ 1912), but unlike Gujo Hachiman Castle, it was not then reconstructed afterwards. What remains is the original moss-

covered stone base, a beautiful construction in itself that has been extremely well preserved. Although it was first built in the year 1185, Iwamura Castle did not take on the appearance of a "classic" Japanese castle - as people imagine them today - until the 16th century. At the time when it was extant, however, it was the highest "classic" castle in all the land, located at an elevation of 717 meters above sea level and thought to be exceedingly difficult to attack.

Iwamura Castle is also famous for being one of the few strongholds in Japanese history to boast a female castle lord. This woman was Oda Nobunaga's aunt and took charge of the castle when her husband, the former lord, died, leaving her widowed with no children. She met a sad fate in the end, but is remembered fondly by the Japanese today. Iwamura Castle also went by the name "Kirigajo" (the "misty castle") for two reasons. The first is that this area is draped in fog quite often. The second - and more interesting - reason harks back to a legend surrounding the castle; it is said that when snake bones were thrown into the "Kirigai" well located near the castle, mist would gush forth, shrouding the entire mountain in a blanket of fog and thus rendering any enemy attacks futile. With all of this fascinating history and legend behind them, the Iwamura Castle Ruins are well worth a visit! ☑ Shiroyama, Iwamura-cho, Ena City ☑ Ena Station → [Akechi Railway • 30 min] → Iwamura Station → [40-minute walk]

Surrounded by mountains such as Mt. Ena, the city of Ena is an area blessed with a lush natural environment - including scenic Ena Valley - through which the beautiful Kiso and Agi Rivers flow. Ena is a veritable treasure trove of historical sites including Oi-juku, a post town on the Nakasendo; the ruins of Iwamura Castle, one of Japan's greatest mountain castles; and the Japan Taisho Village, which preserves the atmosphere of the early 20th century. It is home to a lookout point near Ibama Station that offers what was chosen as the "Best View of Japan's Traditional Countryside Landscape" - a vista of Iwamura's basin region filled to the brim with picturesque rice paddies that will impress day or night, any season of the year! Finally, Ena City's local specialties, from *goheimochi* (glazed sticky rice on a skewer) to *hoba* sushi (sushi wrapped inside a magnolia leaf in order to keep it fresh and easily transportable) to *hoso-kanten* (thin strings of agar gelatin), are all old-fashioned foods that bring about nostalgic memories for the Japanese.



SPECIALTY PRODUCT

"Onna Joshu"

Meaning "Lady of the castle" in Japanese and therefore named after the one-time lord of Iwamura Castle, who is said to have possessed otherworldly beauty, this sake brand has been well-received throughout the world. It is made with locally grown brewer's rice and well water selected as one of Gifu's "50 Remarkable Waters." Pick up a bottle or two of this fantastic sake symbolic of the region at the Iwamura Brewery. ☑ 342 Iwamura-cho, Ena City ☑ 9 am ~ 8 pm (Brewery tour: 9 am ~ 5 pm) ☑ Ena Station → [Akechi Railway • 30 min] → Iwamura Station → [20-minute walk] ☎ 0573-43-2029 🌐 <http://torokko.shop-pro.jp/JPN>

Small sake cup (No expiration date)



1 Oi-juku Post Town on the Nakasendo 中山道 大井宿



As with the other post towns along the Nakasendo in Gifu Prefecture, Oi-juku (the 46th station from the Edo direction) was a place through which many people and goods passed. You can still see remnants of the Edo period character preserved in the appearance of many buildings throughout the town, first and foremost at the Nakasendo Hishiya Archives - a former merchant house that has been restored to its original state (¥200; Primary and secondary school students: ¥100). The main gate of Oi-juku's Official Inn and a provisional lodge built specifically in preparation for a visit from the Meiji Emperor (in the year 1880) are some of the other attractions in town that retain their old charm. ❶ Oi-cho, Ena City ❷ Ena Station → [10-minute walk] ❸ 0573-25-4058 (Ena City Tourism Association)



2 Hiroshige Museum of Art, Ena 中山道広重美術館



An exceedingly popular art form during the Edo period, *ukiyo-e* woodblock prints are highly recognizable in all parts of the world, partially because of the fame of Hokusai's "The Great Wave." Utagawa Hiroshige was one of the great masters of this *ukiyo-e* tradition who was active during the end of the Edo period, and this museum houses many of his masterpieces. In addition to appreciating the beauty of these works, you can also experience first-hand what print-making is all about by impressing blocks inked with different colors onto a print of your very own! ❶ 176-1 Oi-cho, Ena City ❷ 9:30 am ~ 5 pm (Last entry: 4:30 pm) ❸ Monday (Or the following business day instead when Monday is a holiday), New Year's holiday season ¥¥510, or ¥410 for groups of 20 or more; Admission to special exhibitions: ¥820, or ¥660 for groups of 20 or more (under 18 years old: free) ❹ Ena Station → [3-minute walk] ❺ 0573-20-0522 ❻ <http://hiroshige-ena.jp/english>

Admission price discounted to the group rate regardless of number of people (Valid until March 31, 2021)



3 Japan Taisho Village 日本大正村



The Taisho era of Japanese history (1912 ~ 1926) was a time of great cultural blending; after Japan opened its doors to the West in the latter half of the 19th century, Japanese and Western culture came together and brought forth a distinct atmosphere that pervaded the country. The architecture of this time, clearly different from what came before it, remains intact in the Japan Taisho Village. From the wooden post office to the Taisho Village Archives to the Toy Museum, there is much to see here as you walk around town (the latter two facilities are among the four covered by the museum pass). ❶ 456 Akechi-cho, Ena City (Japan Taisho Village Tourist Information Center) ❷ 9 am ~ 5 pm (December 15 ~ end of February: 10 am ~ 4 pm)

❸ December 29 ~ January 3 ¥ Multi-museum pass: ¥500 (Children: ¥300) ❹ Ena Station → [Akechi Railway: 49 min] → Akechi Station ❺ 0573-54-3944 ❻ <http://www.nihon-taishomura.or.jp> (JPN)



4 Akechi Railway 明知鉄道



Running southwest from Ena Station, the Akechi Railway takes you through the gorgeous highlands of Ena's countryside. From the rustic scenery of rice paddies to the majestic sights of the mountainous regions, beauty surrounds you endlessly along this local train route. There are also dining cars that are incredibly popular, where you can savor Japanese cuisine featuring seasonal ingredients - edible wild plants in the spring, sweetfish in the summer, mushrooms in the fall, and Japanese yam in the winter - while taking in the serene views. ❶ 0573-54-4101 ❷ <https://www.aketetsu.co.jp> (JPN)



5 Amakara あまから



A shop that specializes in *goheimochi*, Amakara utilizes a unique sweet and salty sauce made from sugar, soy sauce, sesame seeds, and walnuts, which is used to glaze the mashed rice grilled on skewers. With a tradition going back 53 years, this restaurant knows how to prepare this local specialty food just right in order to whet the appetites of everyone passing by! ❶ 295-12 Funahashi, Oi-cho, Ena City ❷ 9:30 am ~ 6:30 pm ❸ Monday (Or the following business day instead when Monday is a holiday) ❹ Ena Station → [2-minute walk] ❺ 0573-25-3029

One complimentary bottle of any non-alcoholic drink (Valid until March 31, 2021)



6 Yamaoka-eki Kantenkan 山岡駅かんてんかん

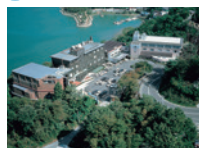


The town of Yamaoka boasts abundant production of *hoso-kanten*, vegetable gelatin cut into thin strings, which is an extremely healthy traditional Japanese food packed with dietary fiber. At Yamaoka-eki Kantenkan, you can enjoy *hoso-kanten*-based cuisine in an assortment of forms, from *kanten* soba to *kanten kaiseki* multi-course meals! ❶ 3058-4 Tazawa, Yamaoka-cho, Ena City ❷ 8:30 am ~ 5 pm (November ~ end of March: 8:30 am ~ 4 pm) ❸ Monday (Or the following business day instead when Monday is a holiday) ❹ Ena Station → [Akechi Railway: 39 min] → Yamaoka Station ❺ 0573-56-3140 ❻ <https://www.kantenkan.net/> (JPN)

7 gram pack of *hoso-kanten* (No expiration date)



7 Enakyo Grand Hotel 恵那峡グランドホテル



This hotel prides itself on the open-air hot spring baths from which guests can gaze over Ena Valley in all its glory. The *onsen* water here has very high salt content and will warm you to the core! ❶ 2709-77 Oi-cho, Ena City ¥1 night + 2 meals: from ¥13,650 ❷ Ena Station → [Tohatsu Bus on the Ena-kyo Line: 13 min] → "Kanpo no Yado-mae" bus stop → [5-minute walk] ❸ 0573-25-5375 ❹ http://www.enakyo.co.jp/en_top/index.html

Complimentary drink at the lobby coffee shop upon arrival (Valid until March 31, 2021)



8 Ena Sanso 恵那山荘



Standing among the lush nature of the highlands in Ena, Ena Sanso is an inn where you can take full advantage of the natural surroundings by going trekking, enjoying birdwatching, or engaging in any number of other activities. ❶ 2390-165 Higashino, Ena City ¥1 night + 2 meals: from ¥7,500 ❷ Ena Station → [Akechi Railway: 14 min] → Inuma Station → [Shuttle bus: 16 min + reservation required] ❸ 0573-66-7773 ❹ <http://enasansou.net/> (JPN)

Complimentary 300 ml bottle of cold sake at dinner for groups of two to four (Valid until March 31, 2021)



9 Ichikawa いち川



This 400-year-old traditional *ryokan* inn presents guests with top-notch Japanese cuisine and also offers meals conforming to the "macrobiotic" dietary approach, which emphasizes grains and locally grown vegetables. ❶ 95-1 Oi-cho, Ena City ¥1 night + 2 meals: from ¥16,200 ❷ Ena Station → [7-minute walk] ❸ 0573-25-2191 ❹ <http://ichikawaryokan.jp/> (JPN)

Complimentary cup of coffee (Valid until March 31, 2021)