

Kyoto by the sea

- The source of Japan -

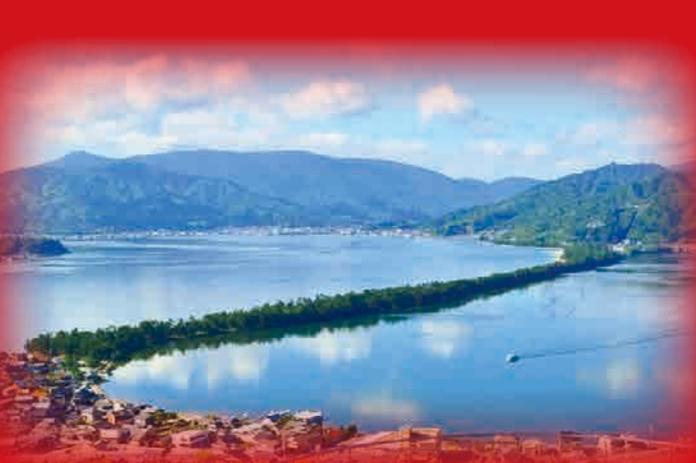
Approx. 2 hours
from Kyoto Station
to Amanohashidate
Station!!



Amanohashidate

- The source of Japan -

“Kyoto by the sea” is where civilization blossomed before any other region in Ancient Japan, as a result of culture from the Asian continent crossing the sea to this bountiful, nature-blessed land. That is, this is the origin of Japan. Visit “Kyoto by the sea” and experience a yet-undiscovered Japan.



A Shinto and Buddhist Sanctuary

Near “Amanohashidate”, one of Japan’s three most famous scenic views, are numerous sacred sites worshipping the archetypal deities and buddhas of Japan, such as “the God of Food and Textiles”, “the God of the Sun”, and “the Buddha of Wisdom.” Also located in this area is “Chirimen Street” where lingers the vestige of a modern town that flourished as a major producer of “Tango Chirimen”, a fabric used in high-end Japanese kimonos.



An Exploration of Early Modern and Modern Relics

The red-brick structures of “Maizuru”, which prospered as a port town. The castle town of “Fukuchiyama” built by Akechi Mitsuhide, a feudal warlord. The townscape of “Ayabe”, which evolved together with the global textile manufacturer “Gunze”. Enjoy the unique atmosphere of each town.

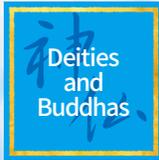
A Lush Land of Nature’s Gifts

Highlights include the 230 funaya boat houses that line the bay in “Ine”, as well as the blue waters and sheer cliffs along the coastline (geopark) of Tango Peninsula. Hot springs and fresh seafood are particularly abundant in this area.



Food in “Kyoto by the sea”

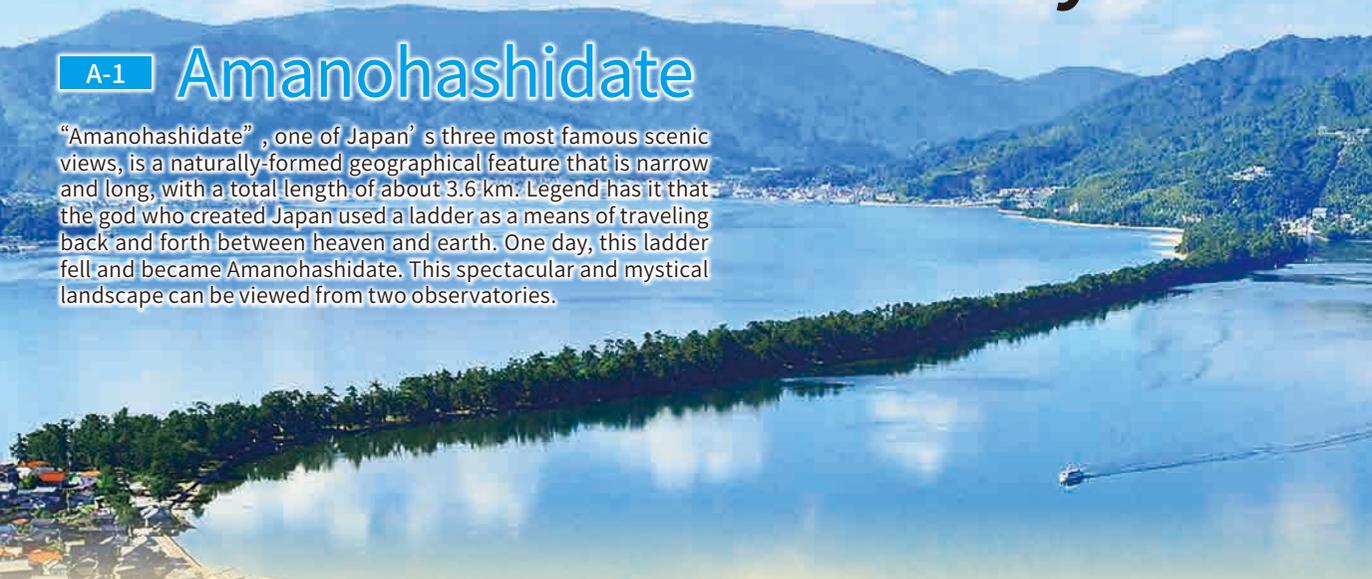
“Kyoto by the sea” is also well-known as the hometown of “Toyouke-no-okami”, the God of Food and Textiles, marking this area as the “birthplace of Japan’s food culture”.



A Shinto and Buddhist Sanctuary

A-1 Amanohashidate

“Amanohashidate”, one of Japan’s three most famous scenic views, is a naturally-formed geographical feature that is narrow and long, with a total length of about 3.6 km. Legend has it that the god who created Japan used a ladder as a means of traveling back and forth between heaven and earth. One day, this ladder fell and became Amanohashidate. This spectacular and mystical landscape can be viewed from two observatories.



A-2 Chionji Temple

Enshrined in Chionji Temple is one of Japan’s three important statues of Monju: “Monju Bosatsu”, the Buddha of Wisdom. Wisdom in this case refers to the ability to make correct judgments and respond appropriately. According to legend, “Monju Bosatsu” bestowed wisdom upon a dragon that was wreaking havoc in the region. The repentant dragon is said to protect this region to this day.

Many worshippers visit Chionji Temple to receive wisdom. It is said that eating the “Chie-no-Mochi” rice cake, sold in front of the gate on the grounds of the temple, will bring even greater blessings.



Amanohashidate Sightseeing Boat

Connecting the two ends of Amanohashidate in approx. 12 minutes, the sightseeing boat offers passengers a view of Amanohashidate from the sea.



Rental Bicycle

In addition to walking, visitors can rent a bicycle at a nearby shop for a ride across Amanohashidate.



A-3 Nariaiji Temple

Nariaiji Temple is located on the side of a mountain overlooking Amanohashidate. The principle image is the “Migawari Kannon (Self-sacrificing Kannon)” who, according to legend, saved people from starvation by carving off her own flesh. This buddha is also known as the “Bijin Kannon (Beautiful Kannon)”, who is said to bestow worshippers with beauty of the body and soul. Nariaiji Temple is also a popular flower-viewing spot, with cherry blossoms and rhododendrons in the spring and maple leaves in autumn.



Oil Sardines of Takenaka Canning

Sealing in the true flavor of the fish, this popular canned item of fresh small sardines carefully cleaned by hand and packed in oil is a masterpiece.



A-4 Motoise Kono Shrine

Since ancient times, Motoise Kono Shrine gave worship to “Toyouke-no-okami”, the God of Food and Textiles, which is the ancestral god of this region. The shrine also enshrined, for a time, “Amaterasu-omikami”, the God of the Sun, which is the ancestral god of the Imperial Family. Because these two gods are currently enshrined in Ise Shrine, this shrine is referred to as “Motoise (Original Ise)”.

Due to its background, Motoise Kono Shrine is of high prestige. The main hall has the same architectural style (shinmei-zukuri style) as Ise Shrine. The Suetama balls of five colors on the balustrade are a treasure allowed only in Ise Shrine and this shrine.



A-5 Manai Shrine

The Okumiya (inner shrine) of Motoise Kono Shrine, Manai Shrine is where the god who created Japan, as well as numerous other gods, such as “Toyouke-no-okami” and “Amaterasu-omikami”, were enshrined in ancient times. The ancient site of worship from approx. 2,500 years ago still remains on the grounds of the shrine. The gods are said to have traveled between heaven and earth using the ladder, “Amanohashidate”, erected at this location.



A-6 Mt. Oe

Motoise shrines, such as “Motoise Naiku Koutai Shrine” which enshrined “Amaterasu-omikami” and “Motoise Geku Toyouke Daijinja Shrine” which enshrined “Toyouke-no-okami” can also be found on Mt. Oe, famed in oni (demon) legends.

On cold early mornings in autumn, visitors may catch a view of an “unkai (sea of clouds)” from “Onitake Inari Shrine” near the top of Mt. Oe (only accessible by car).



A-7 Chirimen Street

“Kyoto by the sea” is the hometown of “Toyouke-no-okami”, the God of Food and Textiles, and can also be considered the “Birthplace of Textiles”. In the modern age, this region prospered as a major producer of “Tango Chirimen (a fabric imparted with an uneven surface by a special technique)” that is the silk fabric used in high-end Japanese kimonos. A townscape with the modern atmosphere of this period still remains at Chirimen Street, a perfect backdrop for a stroll in a rental kimono.



A-8 Old House of the Bito Family

Built in 1863, this former residence of an old family of chirimen merchants showcases a blend of Japanese and Western designs. The family’s furniture and accessories are on display, creating a retro-style atmosphere.



Chirimen Accessories

A variety of accessories created from silk “Tango Chirimen” fabric can be purchased at the tourist information center.



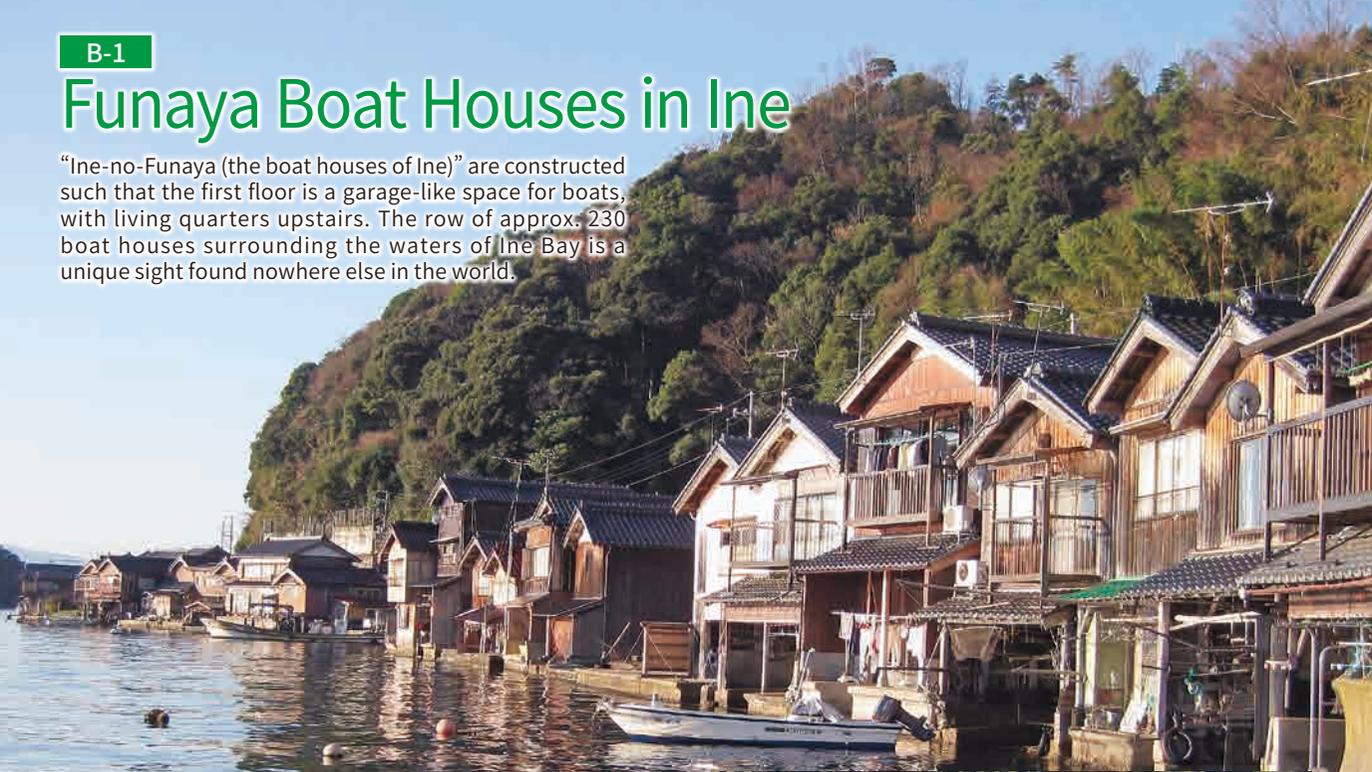
Nature

A Lush Land of Nature's Gifts

B-1

Funaya Boat Houses in Ine

"Ine-no-Funaya (the boat houses of Ine)" are constructed such that the first floor is a garage-like space for boats, with living quarters upstairs. The row of approx. 230 boat houses surrounding the waters of Ine Bay is a unique sight found nowhere else in the world.



Recommended Souvenir



Sake from Mukai Shuzo (open every day)

In the sake business for approx. 260 years since establishment in 1754, Mukai Shuzo is currently headed by a female master brewer. The brewery's hit sake, "Ine Mankai", is created from an ancient variety of rice, which gives it a red color, and has a fruity flavor.



B-2 Ine Bay Boat Tour

The "Ine Bay Boat Tour", an approx. 25-minute tour of the Ine Bay, offers a view of the boat houses that cannot be seen from land. Birdfeed is available for purchase at the pier and inside the boat. Hold some out from the boat and watch the seagulls gather.



Rental Bicycle

Take a leisurely ride around Ine on a rental bicycle.

San'in Kaigan Geopark

Jutting into the sea, the Tango Peninsula has a Ria coast and boasts a diverse landscape of sheer cliffs and other features.

B-3 Tateiwa

Located on Nochigahama Beach, "Tateiwa" looms at a height of 20 meters, creating a spectacular contrast with the blue sea. (Nearest bus stop is "Tenki-tenki Mura")



B-5 Yuhigaura

A fantastic spot for sunsets, the golden reflection on the sea surface just before sunset is known as "sun mirror". Take time out to sit on the bench and enjoy the sunset. Yuhigaura is also great for swimming in the summer. (Nearest train station is "Yuhigaura-kitsu-onsen")

B-4 Kotohikihama Beach

Sand constantly cleansed by the sea water and daily clean-up by the locals result in an amazingly beautiful beach. Unmarred by impurities, the silky sand is called "Naki-suna (singing sand)". Enjoy listening to the "squeak-squeak" as you stroll along the beach. (Nearest bus stop is "Kotohikihama")



B-6

"Shoku-no-Miyako" Tango Kingdom

(Free admission, closed Tuesdays in winter)

On the vast grounds are a market selling fresh vegetables as well as restaurants that serve dishes using plenty of local ingredients such as seafood. Savor the "food culture" of "Kyoto by the sea".

Shuttle buses available from Amino Station and Mineyama Station. (Free of charge)



B-7

Goshonaba Honke

(Free admission, closed Wednesdays)

Goshonaba Honke is the house of a wealthy merchant who built his fortune in the early modern period, using ships for coastal trade. Try the local favorite eats, "Bara-zushi" and "Bota-mochi". (Nearest train station is "Kumihama")

Topics

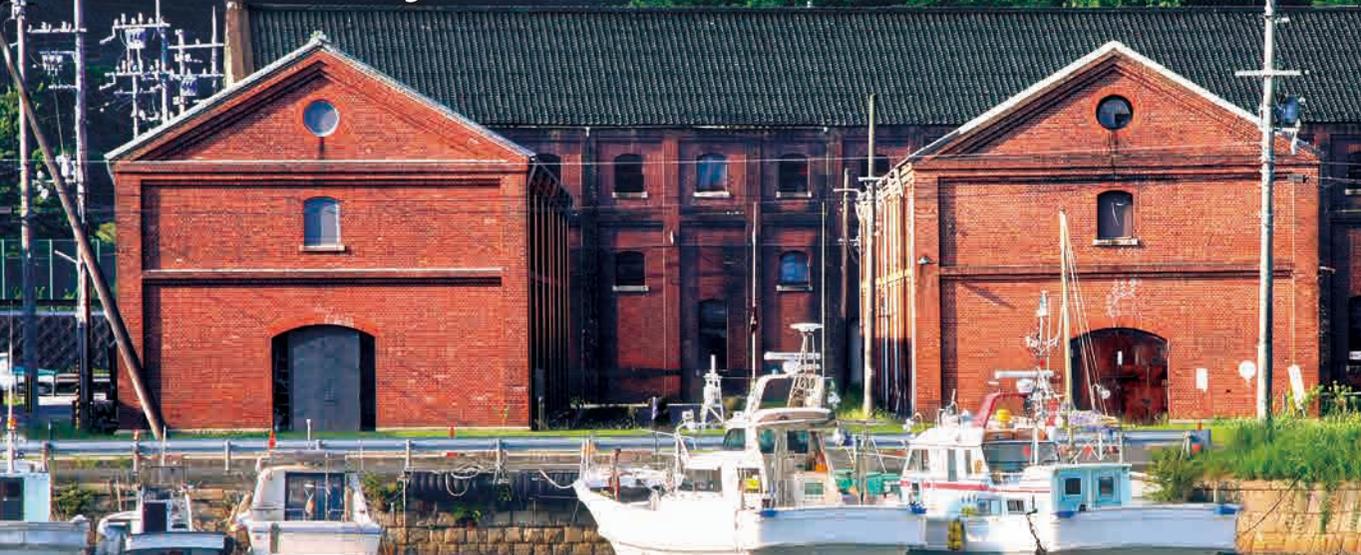
Hot Springs and Gourmet Ryokan Inns Galore

This area is home to numerous hot springs, as well as ryokan inns that serve "Japanese cuisine" featuring fresh seafood.





An Exploration of Early Modern and Modern Relics



C-1 Maizuru Brick Park (Free admission)

Red-bricked structures can be found throughout Maizuru, which developed as a port town in the modern age. In particular, the red-bricked warehouses at Maizuru Brick Park are brimming with retro charm and have also been designated an Important Cultural Property of Japan. Another highlight is the 5,300-year-old dugout canoe that was excavated in Maizuru and is considered one of the oldest in the world.



C-2 Maizuru World Brick Museum

The theme of Maizuru World Brick Museum is the various bricks from around the world. Also part of the group of red-bricked warehouses, this building is a great treasure even among the other brick structures currently in existence.

A Timeless, Retro Port Town

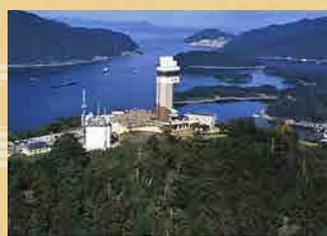
C-3 Harbor Sight-seeing Cruise

The sightseeing boat for a tour of Maizuru Bay departs from the pier on the east side of the Maizuru World Brick Museum. Catch a close-up view of the Self-Defense Force vessels on a stopover at the SDF base.



C-4 Gorogatake Park (Free admission)

The view from Gorogatake Park, a prime spot for an expansive view of the entire Maizuru Bay and its complex geography, was selected the best among the 100 famous landscapes of the Kinki region. Climb the "Goro Sky Tower", which soars towards the vast sky, for a fantastic 360-degree panoramic view.



C-5 Maizuru Repatriation Memorial Museum

Kyoto Maizuru Port served an important role in the "repatriation" of Japanese people who remained overseas after the end of the Second World War. The historical materials on display in the museum continue, today, to tell of the past. Of the museum's collection, 570 items became part of UNESCO's Memory of the World Register in 2015.



C-6 Fukuchiyama Castle

A Town Built by Feudal Warlord, "Akechi Mitsuhide"

Fukuchiyama Castle was built by the feudal warlord, "Akechi Mitsuhide". The three-layered, four-storied castle tower is beautiful in its practical design and presents a stately appearance. The stone walls created by ruggedly-stacked stone pagodas, in addition to natural rock, is also a sight to see.



C-7 Yurano Garden

An expanse of lawn situated just near Fukuchiyama Castle, Yurano Garden is lined with shops serving lunch, coffee, and sweets. It's the perfect place for a stroll.



C-8 Goryo Shrine (Free admission)

Enshrined in Goryo Shrine is the spirit of Akechi Mitsuhide, who is revered by the local residents to this day for his wise governance, such as carrying out construction to protect the town from flooding from Yura River. "Kanae Ishi (granting stone)", which is said to reward worshippers for their endeavors, can also be found on the grounds of the shrine.

C-9 Ayabe Gunze Square

(Free admission, closed Tuesdays [or the following day if a holiday falls on a Tuesday])

A Town that Grew Together with Global Textile Manufacturer "Gunze"



Ayabe Rose Garden

Planted in Ayabe Rose Garden are 1,200 bushes of 120 types of roses. The "Rose Festival" is held during the rose season, for about a month from late May, and for about a month from mid-October. Don't miss "Anne's Rose", cultivated from a seedling received from Anne Frank's father.



Gunze Memorial Hall (Former Head Office of Gunze)

At this spot, together with the nearby Gunze Memorial Hall (former Head Office of Gunze), buildings that are designated Heritage of Industrial Modernization convey the history and culture of the region, which prospered as a town of sericulture and silk reeling.

Gunze Museum

Housed in four repurposed cocoon warehouses built in the 1910s, Gunze Museum features exhibits highlighting Gunze's technological advancements and more.

Ayabe Tokusankan

Available for purchase at Ayabe Tokusankan are local specialties such as produce, rice, sake, snacks, Japanese tea, and craftwork. Also available are accessories crafted from handmade washi paper (Kurotani washi). Pour yourself a cup of Gyokuro or other Japanese tea at the café, and enjoy.



Recommended Souvenirs

Kurotani Washi

Kurotani washi is famous as washi paper made using a traditional hand-crafting technique that has been passed down for 800 years. Not only is the washi paper so strong, it's untearable by hand, it is also said to last a thousand years.



Japanese Tea

The valley of Yura River, which runs north to south through "Kyoto by the sea", is known among connoisseurs as "a renowned producer of Japanese tea". The extremely high-quality tea produced here is a consecutive winner at National Tea Fairs.

C-10 Oomoto-no-Shin-en (Free admission)



Oomoto-no-Shin-en is the sacred grounds of a folk religion that strived to realize world peace. With rows of numerous invaluable buildings, such as the "Miroku-den", a shrine that is a Registered Tangible Cultural Property of Japan, "Chosei-den", one of the largest wooden structures of the 20th century, and "Konohanan", an Important Cultural Property of Japan, Oomoto-no-Shin-en is a spiritual power spot.

Food

“Kyoto by the sea” is also well-known as the hometown of “Toyoke-no-okami”, the God of Food and Textiles, marking this area as the “birthplace of Japan’s food culture”.



Taiza Crab (From November through March)

The quintessential winter delicacy of “Kyoto by the sea” is the Matsuba crab. Of the Matsuba crabs, Taiza crab is famous as the Matsuba crab of the highest quality. The freshness of Taiza crab, landed at Taiza Fishing Port on the Tango Peninsula, is kept high by day fishing.



Tango-produced Koshihikari

“Kyoto by the sea” is said to be the first place in Japan where the God of Food (Toyoke-no-okami) planted rice. The quality of “Tango Koshihikari”, carefully grown on such land, is of the highest rank (Special A).



Photo courtesy of Kyoto Prefectural Fishery Cooperation

Tango Torigai (Cockles) (From May through June)

The giant Tango Torigai cockles, which at their largest has a shell of about 10 cm in diameter, are significantly larger and thicker than typical cockles. Consistent production and availability of such large cockles is possible only in “Kyoto by the sea”.



Chie-no-Mochi

Chie-no-Mochi, a soft rice cake covered with a heap of sweet bean paste, is available at four shops, all established in 1690 and located in front of the gate, on the grounds of Chionji Temple in Amanohashidate. “Monju Bosatsu” bestowed the method for making Chie-no-Mochi upon a worshipper in a dream, thus starting the history of Chie-no-Mochi. It is said that a person who eats Chie-no-Mochi will be blessed with wisdom from “Monju Bosatsu”.



Nikujaga (Stewed meat and potatoes)

Maizuru is the birthplace of “nikujaga”, beloved throughout Japan as the taste of good old home cooking. “Nikujaga” came into being when, in an attempt to make beef stew that the founding Commander-in-Chief of the Old Navy in Maizuru had in England, Japanese condiments (such as soy sauce and sugar) were used.



Fukuchiyama Confections

Fukuchiyama is one of the top producers of large, high-quality chestnuts called “Tamba Kuri”, black beans called “Tamba Kuromame”, and red beans called “Tamba Dainagon”. Various sweet shops offering confections abundant with these ingredients and more can be found throughout Fukuchiyama.



Bara-zushi

Loaded with toppings like flakes of sweet-and-savory braised mackerel and shredded egg omelet, this sushi has long been served in most of the households in the Tango Peninsula area.



Ine Buri (Yellowtail) (From December through February)

Ine is home to one of Japan’s three biggest yellowtail fisheries, allowing visitors to enjoy fresh, fatty yellowtail. While yellowtails are very tasty as sashimi with a dip in soy sauce, “Buri Shabu”, a hot-pot dish of thinly sliced yellowtail swished in steaming, flavorful dashi broth, is a marvel.



Sake (Local sake)

“Kyoto by the sea” is also the birthplace of sake. There are 13 sake breweries in the area, each creating their own unique sake, while on a small scale. Such a region is rare even in Japan.



Fruits

Cultivation of various types of fruit, like melons, watermelons, pears, peaches, strawberries, grapes, and blueberries, thrives in the Tango Peninsula area. The use of sandy soil with excellent drainage results in fruits that are sweet and juicy.

Sightseeing Train Tango Kuromatsu

Enjoy your journey on a dining train!

Tango Kuromatsu offers passengers an ever-changing window view of the beautiful sea and the peaceful mountain range, as well as a gourmet experience that is uniquely “Kyoto by the sea”.

A Grill-it-yourself Experience

The “Grill-it-yourself Experience” will be held outside of the train station.

Enjoy the experience of grilling and feasting on fresh fish found only in the Sea of Japan.

① Kyo-sudare bamboo blinds used as window shades ② A Japanese-style atmosphere with walls adorned with pine motifs ③ Shelves displaying local specialties



Confections



Presented with confidence is a wide variety of confections featuring local ingredients, prepared with meticulous care that is uniquely Kuromatsu.



Traditional Japanese Cuisine

Enjoy dishes showcasing the flavors of ingredients unique to “Kyoto by the sea”. The abundant variety of ingredients is also sure to satisfy.

*Photographs are for illustrative purposes only. Menus and experiences are subject to change due to seasonality.



Enjoy “Kyoto by the sea” the economical way with the free passport!

The free passport offers unrestricted use of trains, buses, sightseeing boats, cable cars, lifts, and rental bicycles.

*Content of the free passport is subject to change due to seasonality.



By sightseeing boat



By train



By cable car



By bus



- To the bathhouses in the Ine area
- To the hot springs in the Kyotango area
- Also for sightseeing in the Maizuru area

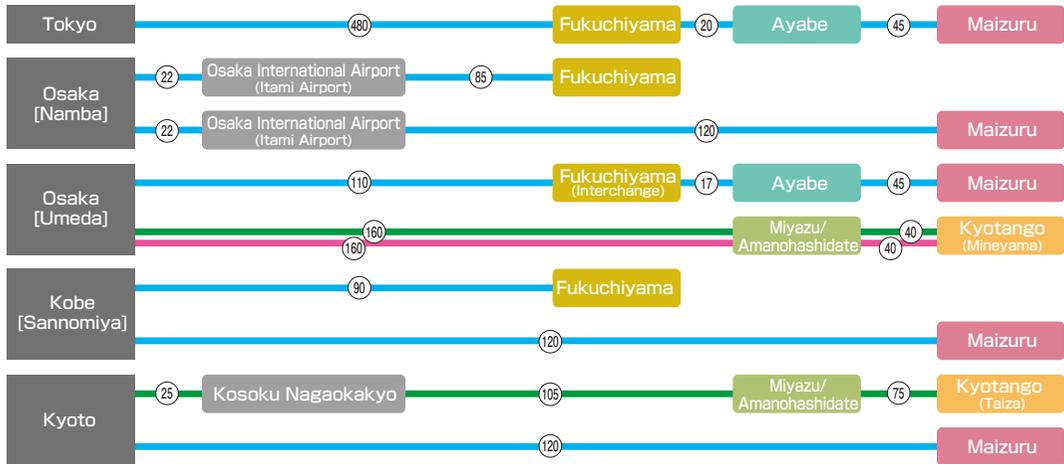
For information on the free passport:

Kyoto Tango Railway Tel: 0772-25-2323 (Weekdays 9 am to 6 pm)
 Tango Kairiku Kotsu Co., Ltd. Tel: 0772-42-0323 (Weekdays 9 am to 5:45 pm)
 Kyoto Kotsu Co., Ltd. Tel: 0773-75-5000 (Weekdays 9 am to 6 pm)



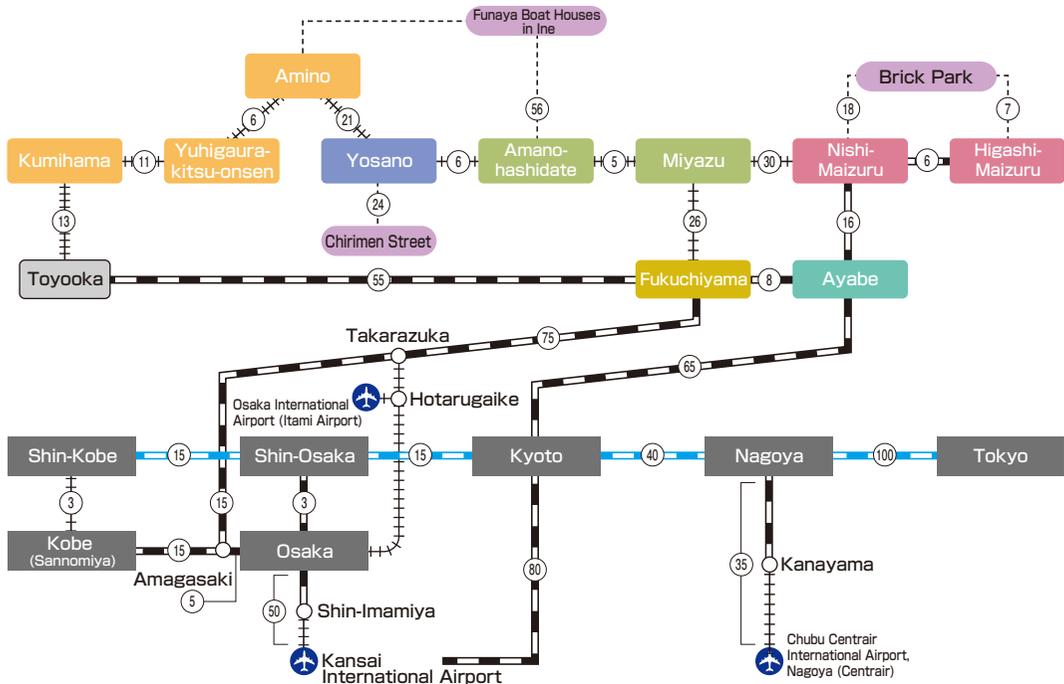
Getting to "Kyoto by the sea"

Highway bus



⓪ indicates required travel time (minutes). Travel time is subject to change depending on traffic conditions, etc.
 ■ Kyoto Kotsu <Highway bus> 0773-76-8800 <Fixed-route bus> 0773-75-5000 <http://www.kyotokotsu.jp/>
 ■ Tango Kairiku Kotsu 0772-42-0338 <http://www.tankai.jp/>
 ■ Hankyu Bus 06-6866-3147 <http://bus.hankyu.co.jp/>
 *Travel time is subject to change depending on operating conditions, buses used, traffic conditions, etc.

Railway / Fixed-route bus



⓪ indicates required travel time (minutes). Travel time is subject to change depending on traffic conditions, etc.
 *From Osaka International Airport to Takarazuka: ⓪ From Osaka International Airport to Osaka: ⓪
 *Travel time refers to the minimum amount of time required when Limited Express and Rapid train services are used (excluding lines with very limited operation).

——— Shinkansen
 JR
 Other railways
 Fixed-route bus

"Kyoto by the sea" Tourism Zone

TEL : 0772-22-3770 E-mail : info@uminokyoto.jp
 URL : www.uminokyoto.jp

Tourist Information Centers of "Kyoto by the sea"

● Fukuchiyama / TEL. 0773-22-2228
 ● Maizuru / TEL. 0773-75-8600
 ● Ayabe / TEL. 0773-42-9550

● Amanohashidate / TEL. 0772-22-8030
 ● Kyotango / TEL. 0772-62-6300
 ● Ine / TEL. 0772-32-0277
 ● Yosano / TEL. 0772-43-0155