



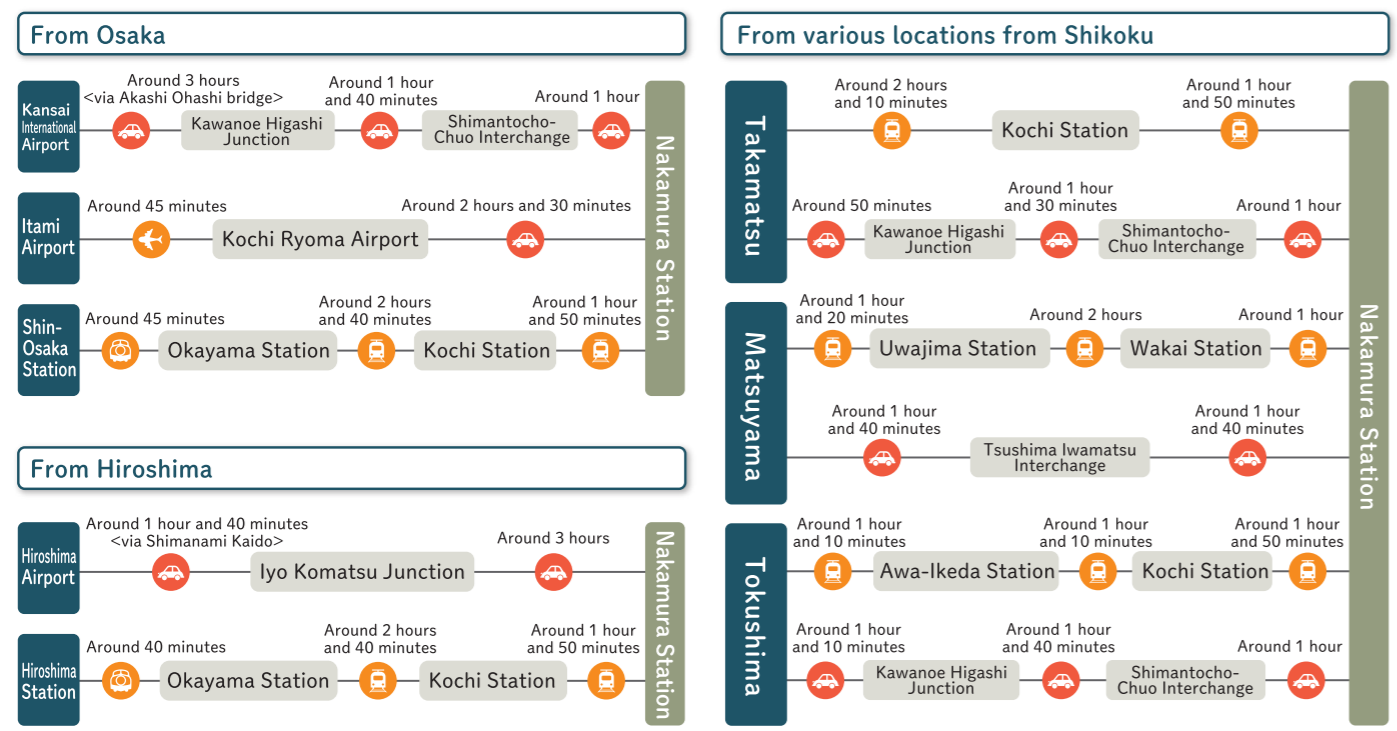
Shikoku Access Map

Shikoku the journey with in.
 You will have a special time in the countryside of Shikoku.
 Shikoku the journey within.



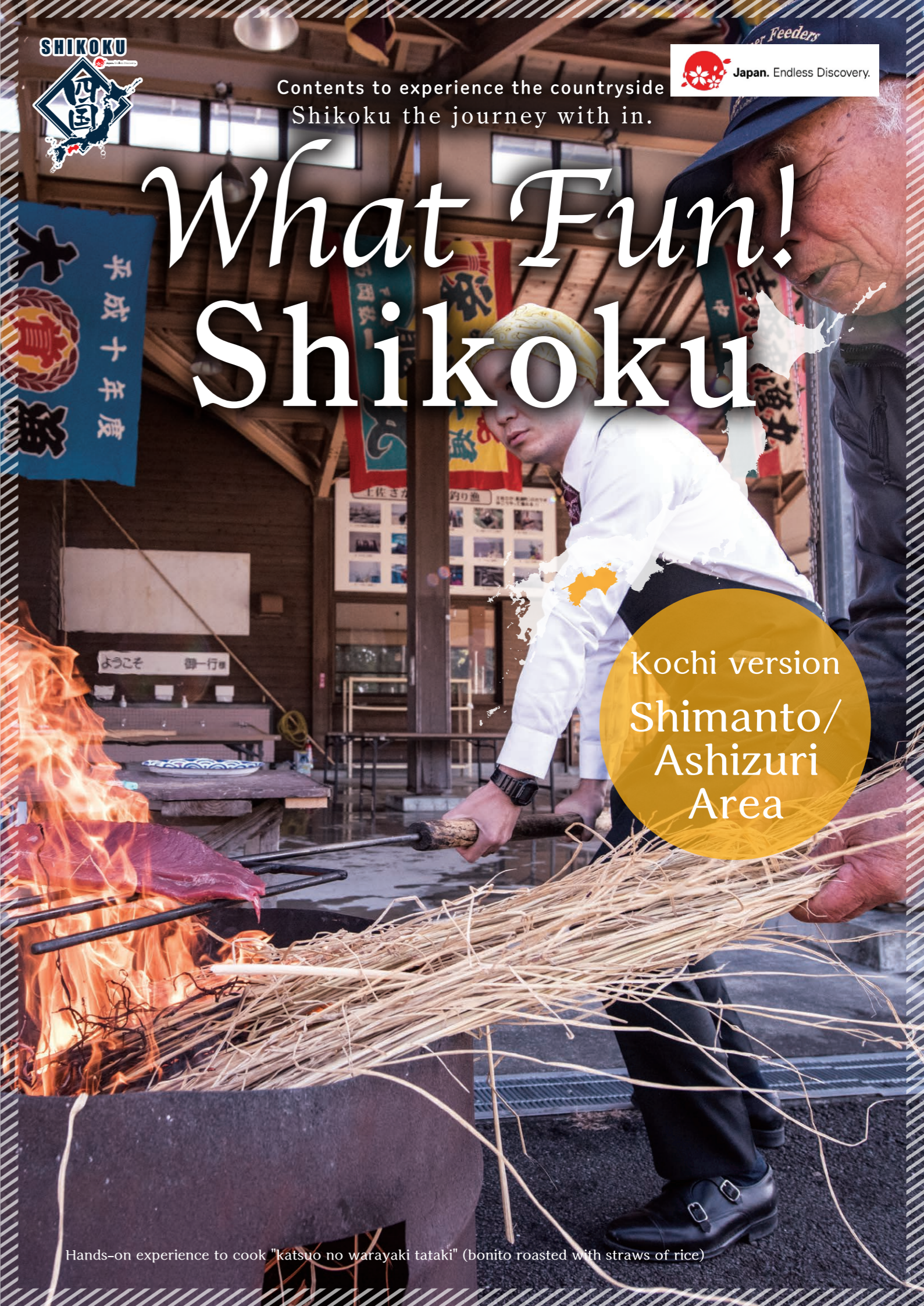
Access to Shimanto/Ashizuri

Shinkansen bullet train Train Bus or rent-a-car



Inquiries/Application

All the photos in this brochure are shown to provide rough images. Your actual experiences are subject to change. Secondary use of these photos is prohibited.



Japan. Endless Discovery.

Contents to experience the countryside
 Shikoku the journey with in.

What Fun! Shikoku

Kochi version
 Shimanto/
 Ashizuri
 Area

Hands-on experience to cook "katsuo no warayaki tataki" (bonito roasted with straws of rice)

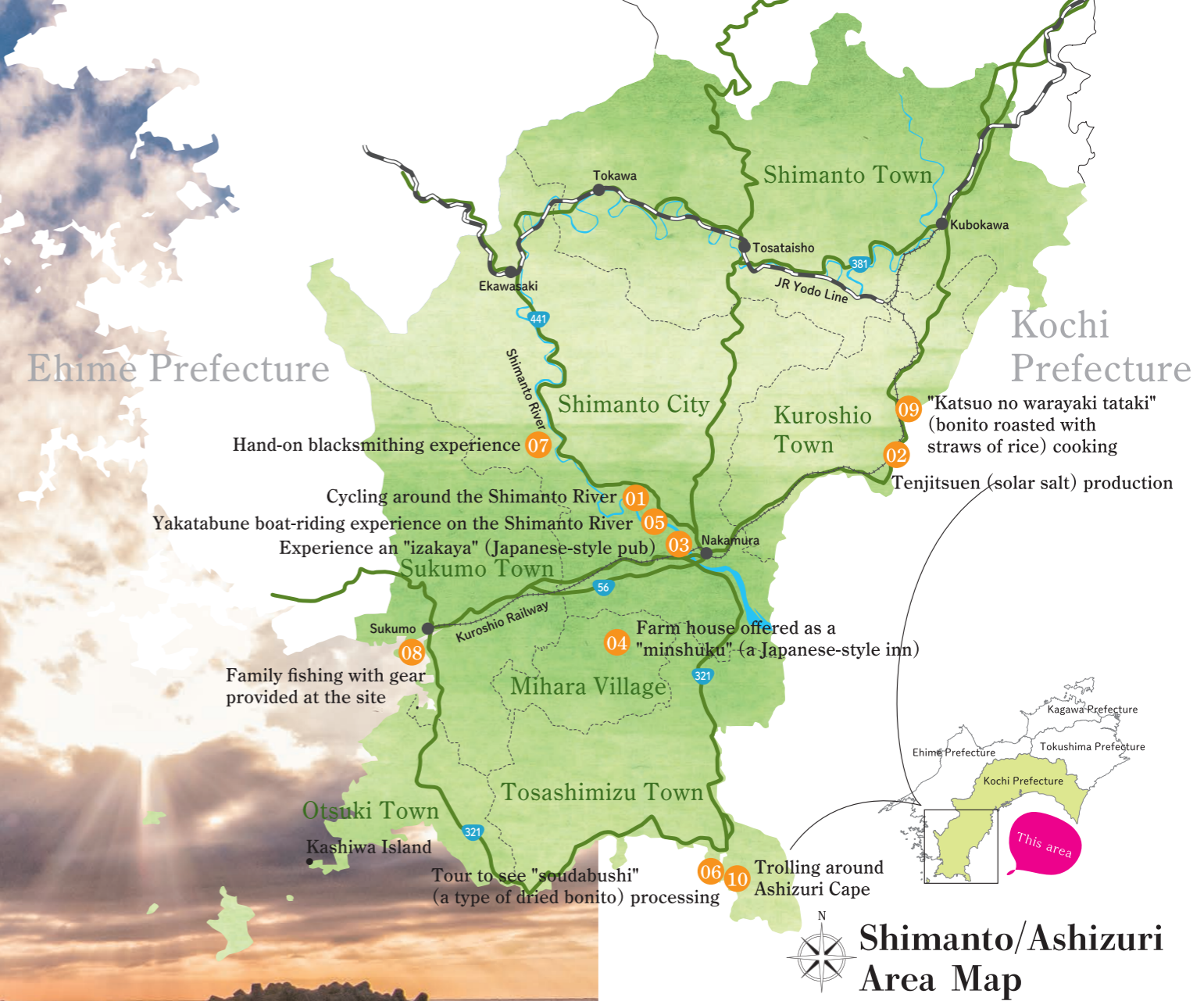
Contents to experience the countryside
Shikoku the journey with it.
**What Fun!
Shikoku**

Kochi version
Shimanto/
Ashizuri
Area



In the bosom of the magnificent
views created by nature in Shikoku

The Pacific Ocean seen from Tosashimizu City



Kashiwa Island



Shimanto River

Chinkabashi (low water crossing) and seasonal flowers, which are part of the original scenery of the Shimanto River.

You can feel the pure water closer by cycling around the Shimanto River which is a quick nature experience. It is ideal for sightseeing which ends at a chinkabashi. Upgraded rental services such as effortless power-assisted bicycles and turn-by-turn voice navigation systems with sightseeing information are offered.

01 Shimanto City

Chinkabashi (low water crossing) and seasonal flowers, cycling to see the original scenery of the Shimanto River.

Standard bicycle 600 yen, mountain bike 1,000 yen (for up to 5 hours), power-assisted bicycle 2,000 yen (5 hours) Shimanto Tourist Association 383-15, Ishiyama, Shimanto City, Kochi Prefecture <http://shimanto-kankou.com/> Application to the day/application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp 1 person Standard cycle - 35 units, mountain bike - 50 units, power-assisted bicycle - 10 units 8:30 - 17:30 Open every day Around 3 hours



04

Mihara Village

Enjoy the slow life at a farm house offered as a "minshuku" (a Japanese-style inn) and watching a night sky full of stars.

Enjoy your stay at a minshuku with "doburoku" (unrefined sake) and local food.

Simple home-made dishes made from fresh ingredients and fermenting doburoku must be refreshing to your body and soul. The farm house offered as a minshuku is what country trip lovers cannot resist. It offers a comfortable time as if you were at your family home. You can see a star-filled night sky.

Stay with two meals 6,500 - 8,800 yen Mihara Village, Hata District, Kochi Prefecture Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp 1 person 12 persons All year Year-end through New Year holidays/temporary closings

Yakatabune boat-riding experience on the Shimanto River A yakatabune boat cruise with stunning views on the Shimanto River which is referred to as the last clear stream in Japan

Relaxing cruising on a yakatabune boat on Shimanto River, the last clear stream in Japan. You can enjoy the restful landscape of Shimanto with a chinkabashi together with seasonal food.

Adult: 2,000 yen, children: 1,000 yen Shimanto City Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp 1 person or over 200 persons Open every day 9:00 - 17:00 Canceled depending on weather 50 minutes



05 Shimanto City

Enjoy a relaxing time at an "izakaya" (Japanese-style pub) with local people! Specialty dishes and mingling with local customers at the izakaya

Shimanto City

Enjoy local sake from Kochi Prefecture which is famous for sake brewing and specialty dishes from the Tosa region at the izakaya. We offer you comfortable evenings you can enjoy mingling with store owners and local customers.

Around 3,000 yen or over Nakamura, Shimanto City, Sukumo City, Tosashimizu City, Kuroshio Town Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp 1 person Inquiries required Inquiries required Inquiries required Inquiries required



02 Kuroshio Town

Hands-on experience of production of the gift from the sea and the sun, "tenjitsuen (solar salt)" (Saltybu) Experience producing salt by only the sun and the wind

Tenjitsuen is natural salt which is produced by seawater dried by the sun and has a gentle sweet taste. Feel real nature by this hands-on experience to produce natural salt. You can take the salt home as a souvenir.

1,500 yen for primary school students or older (with a tenjitsuen souvenir) Saltybu 333, Nada, Kuroshio Town Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp 1 person 30 persons All year 9:00 - 16:00 Irregular holidays, closed from January 1 to January 6 90 minutes



06 Tosa shimizu City

Tour to see "soudabushi" (a type of dried bonito) processing/production of "dashi-joyu" (stock and soy sauce mixture)

Tour to see a "fushinaya" (processing plant) of soudabushi Hands-on experience to produce dashi-joyu

"Soudabushi" is a specialty of Tosashimizu City. The soudabushi from "Takemasa Shoten" founded in 1912 is produced by using traditional manufacturing processes and is used by high-class Japanese-style restaurants. After the tour to see the fushinaya, you can compare the taste of soudabushi for the Kansai area and Kanto area, and can experience how to produce dashi-joyu by shaving soudabushi by yourself.

Inquiries required Takemasa Shoten Nakahama, Tosashimizu City Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp 1 person or over 30 persons Inquiries required 9:00 - 16:00 1 hour

You can create your own original kitchen knives and knives with traditional techniques!

With full-fledged technique! Hands-on "tatara seitetsu" (traditional blacksmithing in Shimanto) experience

You can create your own tool by forging iron at "Tatara seitetsu Koshiki Tanshiki Kurogane" at the side of the Shimanto River. The tool you create is ideal as a souvenir which will remain in your memories.

13,000 yen Koubou Kurogane 944, Ten-nouzan, Kuchiyana, Nishitosa, Shimanto City, Kochi Prefecture Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp 1 person or over 6 persons All year 9:00 - 17:00 Irregular holidays 8 hours



07 Shimanto City



Experience ocean fishing without bringing your own gear

Parents and children can go fishing without your own gear

Instructors tell you all how to prepare, land and catch fish. It is easy-going leisure which can be enjoyed by all family members.

- ③3,000 yen/person (including cost for gear and bait) ④Sukumo City Tourist Association
- ⑤1-703, Ekimae-cho, Sukumo City
- ⑥Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp
- ⑦2 persons ⑧8 persons ⑨Entire year excluding year-end through New Year holidays
- ⑩① 9:00, ② 13:00 ⑪Open every day ⑫Around 3 hours



09 Fully enjoy freshly caught bonito from Tosa sea which is famous for its fishing! Hands-on experience to cook "katsuo no warayaki tataki" (bonito roasted with straws of rice)

Tosa is the most famous place in Japan to fish for bonito. Ex-fishermen and their wives who are experts about bonito will tell you how to prepare the fish by using the whole bonito, how to straw-grill bonito and how to most enjoy it. Even if you don't like fish, bonito dishes served here deserve a try!

- ⑬For primary school students or older (3-4 persons) 4,000 yen, (5 persons or over) 3,200 yen
- * For groups of 4 persons or less, additional costs may be required depending on the market price of bonito.
- ⑭Kuroshio Katsuo Taikentai ⑮Kuroshio Town ⑯Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp
- ⑰3 persons ⑱200 persons ⑲All year ⑳11:00 - 15:00
- ㉑Every Tuesday ㉒Around 2 hours



10 Sightseeing on the sea/fishing experience Experience trolling in the waters off Ashizuri Cape located at the southernmost point of Shikoku

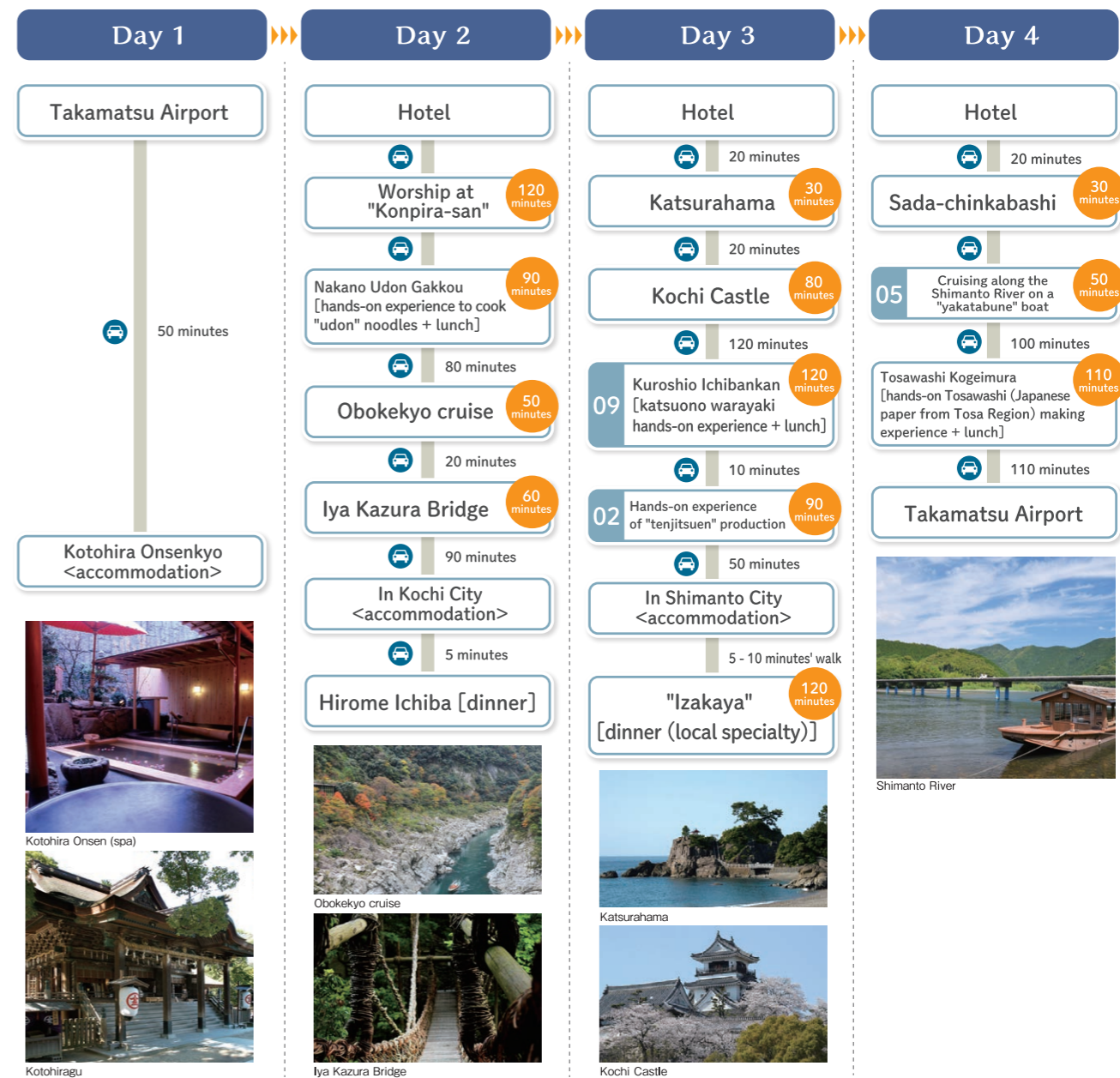


Experience trolling in the waters off Ashizuri Cape located at the southernmost point of Shikoku. You can carry out all the fish you catch. For the fish which can eat as sashimi (sliced raw fish), the captain of the ship will teach you how to slice the fish. You can also enjoy the superb view around Ashizuri Cape from the sea.

- ⑳(Chartered ship) 50,000 yen ㉑Ashizuri Gyogyo Taiken Club ㉒Tosashimizu City
- ㉓Application to the Hata Wide Area Tourist Association by email: taiken@hata-kochi.jp ㉔1 person or over
- ㉕10 persons or over (per ship) ㉖All year ㉗8:00 - 19:00 ㉘Open 7 days a week ㉙Around 5 hours

Model course

4 days to see rarely visited regions - Kochi/Shimanto/Iya



Model course

1-day plan to fully enjoy Shimanto/Ashizuri

