Title	Shodoshima Island: the heart of Japanese soy sauce culture and folk art  Region: Shodoshima, Kagawa Pre				
Overview	ake a look at the different aspects of this island: from its food culture to its inusual art museum		Available Languages	Available Languages	■Japanese■English□Chinese□Other
	This large island in the Seto Inland Sea is home to many producers of diverse culinary products, from soy sauce to olive oil and somen noodles. Experience soy sauce production by visiting a century-old soy sauce artisan laboratory as well as by having a local lunch featuring a lecture -including tasting session- about the world of soy sauce. Visit the "yokai" art museum and learn more about these imaginary creatures that			Support material avalable in foreign languages	■Yes ∕ □No
				Guide/Interpreter	■Yes∕□No
	I .Meet the world of "yokai" through a unique art museum			Guide information	Shodoshima Tourist Guides
Unique Selling Points	The yokai art museum is a vast collection of art works featuring yokai – imaginary creatures typical of Japanese ancient folklore that can be considered scary but harmless monsters or spirits. This niche aspect of Japanese culture is actually very much connected with Japanese philosphy and spirituality and there is lots to be learnt at this museum, where a fun audioguide even makes these imaginary creatures become your guides.	172		Participation requirements	Participants must be able to walk for a few hours Soy sauce factory visit requirement: do not eat natto on the day of the tour!
Unique Selling Points	II. A lecture on soy sauce including tasting session  At a local restaurant, enjoy a specifically created menu using the many local products of the Shodoshima island. During lunch, get to know more about the long history of soy sauce production on the island. At the same time, try different types		General information	Cancellation policy	Up to 10 days before tour: 10% Up to 4 days before tour: 30% Day befroe tour: 100%
Unique Selling Points	of soy sauce to understand the differences and the best pairings with each food.  III.Visit a soy sauce craftsman  One of the most representative Japanese products, soy sauce has a long history and its production has changed through the			Notes	Depending on the weather, the actual itinerary may change.
	only a few places in Japan still follow the ancient production method, utilizing wooden barrels sometimes as old as 150 years. A great insight into the history of this island.			In case of bad weather, emergency, delay or no show	In case of no show, the tour wil automatically be cancelled with full cancellation charge after 15 minutes from the planned starting time In case the tour must be cancelled because of force majeur events,
Itinerary	Starting times differ depending on ferry to Shodoshima. Upon arrival in Shodoshima, visit the yokai art museum. Later, transfer to restaurant Transfer to soy sauce Return				guests will be contacted by the morning of the day the tour is scheduled
				Insurance included	■Yes ∕□No
Reservation Information	■Tour availability	Starting times	Pricing information	Inventory	■Yes∕□No
	Year-round. Not available on Mondays and Tuesdays	10:00am, cutomizable		Contact and booking information	Shodoshima Tourism Association: 0879-82-1775
	■Tour duraton	■Min/Max participants  1–9 participants		Support hours	9:00~17:00
	6 hours  Access	Inquire for larger groups		Email address	pr@shodoshima.or.jp
<meeting access="" and="" point=""></meeting>	60 min ferry from Takamatsu port. 35 min by fast ferry.	akamatsu		Price, nett - incl. consumption tax	Contact us for pricing
	70 min ferry from Okayama port.	Port Terminal Gift of the Sun 文 法接受施以股		Options	
	■Meeting Place ■Tonosho Tourist Center 6191010 Ko, Tonosho~cho, Shozu~gun, Kagawa Prefecture TEL:0879-62-1666	全主注視数センター の 日 Stowenir store		The above price includes:	Yokai Art Museum entrance tickets, private taxi transportation, Lunch, Soy sauce lecture, soy sauce souvenir, soy sauce factory visit, guide
		Okido Hotel  3.7 ± 0133  3.8 ± 0133  Convenience store		The above price does NOT include:	Transportation to Shodoshima