

Ishikawa Tourism Newsletter

Autumn Recommendations

Introducing spots where you can fully
enjoy Ishikawa's autumn and activities
that you can only enjoy in this season



Autumn leaves News

Hakusan Shirakawago White Road

Hakusan City - Shirakawa Village Ono District, Gifu Pref. **1**

Best time to see: Early October - Late October
The White Road is a 33km road that connects the holy mountain Hakusan and the World Heritage Site Shirakawa Village. You can enjoy viewing a colorful display of autumn leaves against the glorious backdrop of Mt. Hakusan.

One-way toll waived with stay at an onsen resort

If you stay at lodgings in an onsen resort in Kaga Onsen Village (Awazu, Katayamazu, Yamashiro, or Yamanaka onsens), Tatsunokuchi Onsen, Hakusan Onsen Village, or Kanazawa Onsen Village, your toll will be waived for a one-way trip.

Campaign Period: Until November 10th

How to have fee waived: Show your receipt at the front desk of the onsen you stay at to get cash back, or receive a ticket for one free trip

<https://www.hot-ishikawa.jp/rindou/>

Optional tour from Kanazawa Station to
Shirakawago via Hakusan Shirakawago
White Road

White Ring Co.,

http://whitering.co.jp/home_jp.html

Kakusenkei Gorge

Kaga city, Yamanaka Onsen **2**

Best time to see: Early November - Late November
Access: 25 minutes by train from Kanazawa Station → Get off at JR Kaga Onsen Station → 24 minutes by Kaga CAN Bus on the Interior Route → Get off at Yamanaka Onsen Kiku no Yu/Yamanaka-za

Yamanaka Onsen
Tourism Association

<http://www.yamanaka-spa.or.jp/>



Kenrokuen Garden **3**

Kanazawa city

Best time to see: Early November - Early December

One of Ishikawa's representative tourist spots. Beautiful autumn leaves can be seen throughout the garden, but they are particularly beautiful around Hisagoike pond, Kasumigaike pond, and the fountain area.

Access: 20 minutes by Kanazawa Loop Bus from Kanazawa Station → Get off at Kenrokuen-shita

<http://www.pref.ishikawa.jp/siro-niwa/kenrokuen/index.html>

Natadera Temple **4**

Komatsu city

Best time to see: Early November - Late November
At Natadera temple, a temple with over 1300 years of history, you can view an invigorating, colorful display of autumn leaves against a dramatic backdrop of rocky mountainside, creating a magnificent contrast.

Access: 25 minutes by train from Kanazawa Station → Get off at JR Kaga Onsen Station → 35 minutes by Kaga CAN Bus on the Interior Route → Get off at Natadera Temple

<http://www.natadera.com/>



Activities

Geisha Evening in Kanazawa **3**

At Kaikaro, a tea house in the traditional geisha district of Higashichaya-gai, you can experience the songs, dances and games of Kanazawa's geisha. Explanation of the activities in English is available.

Period of Availability: October 3rd (Monday) to November 11th (Friday)
Every Monday, Wednesday, and Friday from 6pm to 7pm

Location: Higashichaya-machi (Kaikaro)

Cost: ¥3,500-¥7,500

Available spots: 68 people each time

How to purchase tickets: Buy advance tickets online, or buy tickets day-of at the venue (advance tickets are ¥500 off).

<http://geisha.artexinc.com/index.html>



Kanazawa Geigi no Mai **3**

You can view the traditional performance of the Geisha of Kanazawa's three teahouse districts for a special price.

Campaign period: Total of 27 times from 2pm to 3pm, October 15th (Saturday) to March 28th (Tuesday), 2017

Location: Ishikawa Ongakudo (Prefectural Music Hall)

Cost: Single ticket ¥1000 Group ticket ¥800

How to purchase tickets: Call 076-225-1372

<https://www.pref.ishikawa.lg.jp/muse/event/documents/geiginomai2016.pdf>

Fruit Picking **5**

Kaga Fruit Land

Picking Period:

Grape picking...Until the end of October

Apple picking...From October to December

Operating hours: 9am to 4pm

Cost: Grape picking...¥1,300 - ¥1,600

Apple-picking...¥1,200

Access: 25 minutes by train from Kanazawa Station → Get off at JR Kaga Onsen Station → 30 minutes by Kaga CAN Bus on the Exterior Route → Get off at Kaga Fruit Land



Transport News

Mitsuboshi Route Free Ticket

Enjoy cheap, efficient, and comfortable travel from Shinjuku along the Mitsuboshi Alps Line, going through the Shinshu region, the Alps, the Hida region, and finally Kanazawa with this new bus ticket.

http://www.keioinfol plaza.jp/en_top

Mitsuboshi Route Shinjuku Ticket

Go from Shinjuku to Matsumoto, connecting at Takayama and continuing on to Kanazawa with this one-way ticket.

¥8,200



Mitsuboshi Route Shinjuku Ticket Plus

Same as the above ticket, but with unlimited rides on buses in Matsumoto, Takayama, and Kanazawa for one day

¥9,820



Mitsuboshi Alps Free Ticket

4 days of unlimited travel in the Shinshu and Higa regions, bound for Kanazawa or Toyama

¥16,900



Wajima Excursion Bus 6

Explore Wajima's tourist spots on this bus

Runs on Weekends and public holidays until November 27th (Sunday)

◆ Fare:

¥500 (Unlimited rides for one day) (250 yen for children)

◆ Where to buy:

Wajima Travel Center (Inside Furatto-Homu rest stop) or on the Wajima Excursion bus

<http://www.hokutetsu.co.jp/archives/13696>



◆ Service Route ◆

Furatto-homu rest stop



Wajima Museum of Lacquer (Urushi) Art



Wajima-nuri Lacquerware Hall



Workshop Tenements



Kiriko Museum



Shiroyone Senmaida Terraced Rice Fields



Furatto-homu rest stop

(Five buses daily)

Event news

Kenrokuen Yukizuri 3

From 1st November

Yukizuri rope snow-covers, which protect tree branches from heavy snowfall, will be put up in Kenrokuen garden on 1st November. Each rope is manually attached one by one. Come and visit the garden to watch as the garden shifts into the winter season.

Access: 20 minutes by Kanazawa Loop Bus from Kanazawa Station → Get off at Kenrokuen-shita



Kenrokuen Light-up—Autumn 3

18th November – 3rd December, 17:30 – 21:00

Admission to the garden is free during the light-up period. The illuminated snow-covers and autumn leaves during November should not be missed.

Access: 20 minutes by Kanazawa Loop Bus from Kanazawa Station → Get off at Kenrokuen-shita



Shiroyone Senmaida terraced rice paddies Aze no Kirameki Light-up 6

October 15th (Saturday)–March 12th (Sunday)
For 4 hours after sunset

The rice paddies twinkle in the darkness with 21,000 Solar LEDs every night from mid-October to mid-March. The LED lights change color every 30 minutes. With the rice fields changing the color from pink to yellow against the backdrop of the ocean, they are truly something to behold.

Access: 2 hours by express bus for Noto from Kanazawa Station → Change buses at Wajima Eki-Mae → 20 minutes by special bus → Get off at



Michelin Guide 2016 Toyama/Ishikawa (Kanazawa)

The 2016 Michelin Guide for Toyama, Ishikawa and Kanazawa is out, with 196 restaurants and 85 inns in Ishikawa listed. Why not use the Guide to prepare for your travels in Ishikawa?

Online version:

<http://gmttoyamakanazawa.gnavi.co.jp>



Melon Bread Ice Cream opens shops in Taiwan, Hong Kong

Kanazawa's popular sweet, melon bread ice cream, is now being sold overseas for the first time in a shop in Taiwan. There are plans for another shop to be opened in Hong Kong in October of this year.

The Second Most Delicious Melon Bread Ice Cream in the World, Taiwan Xinyi Branch
台北市信義區松壽路28號NEO19 1F

<http://melonpan-ice.com/>



It is said that tea ceremony first came to Japan from China in the Nara period (710-794 AD), and the nobility started regularly having tea parties in the Muromachi period (1336-1573 AD). By the Warring States period (1467-1590 AD), it had become an essential pastime for the samurai class. For them, the quiet serenity of the tea ceremony was a much-needed escape from violent and troubled times, as well as a way to entertain guests.



Tea ceremony, the pastime of samurai

Toshiie Maeda, Lord of the Kaga Domain, was particularly interested in tea ceremony, even studying it under tea ceremony master Sen no Rikyu, and his love for tea ceremony helped establish it in Kaga domain. In the Edo period (1603-1868 AD), Kaga was a powerful domain, second to the Tokugawa Clan which ran the shogunate. Knowing that the shogunate was wary of their influence, the Maeda clan was careful to avoid showing their military might, instead encouraging cultural pursuits in the domain by forging connections with prominent tea ceremony masters of the time, and taking their advice to recruit and employ artisans who excelled in their fields of art and craftsmanship, thus fostering an environment in which new artisans could thrive. It was in this environment that traditional crafts like Ohiyaki pottery, which is still produced to this day, were developed.

Special
feature

Ishikawa's Tea Ceremony and Culture

Ishikawa has a rich and varied history of traditional culture and crafts, starting from feudal times and continuing to flourish to this day, which is in large part due to the influence of the development of a thriving local tea ceremony culture. In this issue, we'll explore how tea ceremony is intertwined with Ishikawa's culture.

The essence of tea ceremony lives on in Ishikawa

There is a saying in tea ceremony, "Ichigo-ichie", which means "each encounter is once-in-a-lifetime". It is in this spirit that tea ceremony practitioners serve their guests, treating the encounter as a precious opportunity and trying to give the guest the best service they can. The host will often change the décor, such as hanging scrolls and flowers, as well as tea-making tools to match the season and occasion. The Kaga region, where tea ceremony became so wildly popular, became well-known for its high-quality hanging scrolls and tea-making tools, spurring the professional development of the artisans who made these goods.



Kaiseki is a light meal served before tea in order to avoid drinking tea on an empty stomach, which can be a bit too stimulating for some. This practice of going to extra trouble to be hospitable and care for the guest's needs is at the heart of modern tea ceremony and traditional Japanese dining, and it was from this that Kaiseki cooking was born. Since the Edo era, Kaiseki cooking at tea ceremonies in Kanazawa has selectively used ingredients that are in season in order to appeal to the guest. This way of thinking has influenced modern Kaga cooking, emphasizing the importance of the selection of dishes and ingredients, and showing care for the guest, thus preserving the traditional etiquette of the tea ceremony.



Another vital part of tea ceremony is the traditional sweets. In order to fully draw out the flavor of the tea, sweets are served with it. These traditional sweets have now become a part of people's lives. Whether they be eaten in times of celebration, or as a way to note the changing of the seasons, they are a part of many people's everyday lives, and Kanazawa's traditional sweets are known to be some of the best in the nation.

Let's Experience Tea Ceremony Culture

Kenrokuen Garden Shiguretei **3**

Available from 9:00 a.m. to 4:30 p.m. Matcha green tea (includes fresh wagashi sweet): ¥720



Kanazawa Castle Gyokusen'inmaru Garden **3**

Available from 9:00 a.m. to 4:30 p.m. Matcha green tea (includes fresh wagashi sweet): ¥720



Nomura Samurai House **3**

Available from 8:30a.m. to 5:30p.m. (4:30p.m. from October to March) ¥300 (Includes dry wagashi sweet)



Photographs provided by: Kanazawa City

Kanazawa Nakamura
Memorial Museum **3**

You can view famous tea-ceremony art pieces gathered over the years by the former President of local Nakamura Sake Brewery.
9:30 a.m. to 5:00 p.m. Fee ¥300



Photographs provided by: Kanazawa City

Ohi Museum **3**

A history museum where you can learn about Kanazawa's tea ceremony culture and history.
9:00 a.m. to 5:00 p.m. Fee ¥700

