



2019
No. 46
Winter

Ishikawa Tourism Newsletter

Special Feature

Experience the Taste of Winter in Ishikawa

Ishikawa's winter food is particularly delicious, with seasonal fish and much more.

Crab



The Representative of Winter Delicacies

Packed Full of Rich Umami

Kano-gani

A male snow crab caught in Ishikawa Prefecture. It is characterized by its tightly packed meat, rich umami and sweet taste. It comes marked with a light blue tag.

Koubako-gani

A female snow crab fished from November 6 to late December. Its rich tasting innards, along with the pleasant texture of its eggs make it an exquisite treat.

! Eat Crab! !

Kaga Crab Gohan 1

Offered in 5 restaurants in the Kaga City Area, Kaga Crab Gohan is served using whole Koubako-gani fished at Hashidate Port. Served in Kutani porcelain and Yamanaka lacquerware, the dish is also popular for its beautiful appearance.



- Kagayouri Bantei (near Daishoji Temple) Lunch Only
- Kuimonyafurusato (Kaga Onsen Station) Until 4pm
- Casa Fortuna (Kaga Onsen Station Area) Lunch Only
- Kappo Kaga (Yamashiro Onsen) Lunch Only
- Hotel Arrowle (Katayamazuru Onsen)

<http://visitkaga.com/about/gastronomy/crab.php>

All-You-Can-Eat Crab Restaurant 2

- Benkichi (Onomachi 5-7, Kanazawa City) <http://www.benkichi.jp/>
15 minutes from the station on foot

Oysters



Sweet Flavor

Oysters grown in the peaceful Nanao Bay area are, despite their small size, famous for their meaty texture and sweet taste. Don't miss out on a chance to catch these rich tasting, nutritious oysters in season!

Noto Oysters

! Eat Oysters! !

Secchu Jumbo Oyster Festival 2020 (Anamizumachi) 3

In a charcoal fire area stretching 400 metres in total, you can cook and eat Noto Oysters yourselves. There is also other seafood and other delicacies available to try, as well as a stage show to enjoy.



- Date | February 8-9, 2020 (Sat/Sun)
- Venue | Asunaro Plaza (Anamizumachi)
- Access | 58 minutes by limited express train from JR Kanazawa Station → Get off at Wakura Onsen → 33 minutes by Noto Railway → Get off at Anamizu Station (last stop) → 10 minutes on foot

Nanao Bay Oyster Festival (Nanao City) 4

You can try Nanao farmed oysters at various local restaurants. In addition to grilled oysters, you can enjoy the different oyster cuisine of each restaurant, including full course meals.

- Date | January 1 (Sunday) – March 31 (Tuesday) 2020

<http://notokaki.nanaowan.com/restaurants.html>

Kanazawa Oden



Oden is a food that is often eaten in the winter in Japan, but Kanazawa Oden is characterized by its unique local ingredients such as Kaga vegetables, kurumabu, and seasonal seafood.



Bai-gai (Japanese Ivory Shell)

Characterized by their distinctive texture and rich, flavorsome innards. The rich stock from this shellfish makes the oden soup all the more delicious.

Kani-men

A koubako-gani shell stuffed with crab meat and innards. This seasonal treat can only be enjoyed between November 6 and December 29.

Kurumabu

A type of yaki-fu (baked wheat gluten) cut into donut shapes. They absorb plenty of oden soup.

Gensuke Daikon

This white radish's chunky texture prevents it from falling apart during cooking, making it ideal for oden.

▶ Eat Kanazawa Oden! ▶

5 6

Akadama Main Branch (Kanazawa City, Katamachi, Kanazawa City)
<http://www.odan-akadama.com/>

Kanazawa Oden Ippukuya (Omicho Market)
<http://www.kachigumi.co.jp/ippukuya/>

Chikuwa (Katamachi, Kanazawa City)
<https://chikuwa.owst.jp/en/>

Kuroyuri (Kanazawa Station)
<https://www.odan-kuroyuri.com/>

Winter News/Recommended Winter Events

Here are some spots where you can enjoy the winter of Ishikawa, and recommended seasonal activities.

Kenrokuen Light-Up, Winter Stage 6

Kenrokuen Garden shows various colors depending on the season. In winter, you can take in the subtle and profound beauty of the garden's snowy landscape. You can also see yukitsuri (literally meaning "snow hanging"), a method of protecting the pine trees in the garden with ropes in order to prevent the branches from breaking under the weight of snow. Park entry is free during light-up.

● **Date** | January 24 (Friday) - February 2 (Sunday) 2020
February 8 (Saturday) - 16 (Sunday)
17:30 - 21:00 (Park entry until 20:45)

● **Access** | 20 minutes by Kanazawa tour bus from Kanazawa Station → Get off at Kenrokuen and Kanazawa Castle



Kanazawa Geigi No Mai 5

Kanazawa has three teahouse districts (Higashi, Nishi and Kazuemachi) where the fine arts of the geisha continue to be passed down. For a limited time, a special lecture will be held at the Ishikawa Ongakudo (Japanese-style Room) adjacent to Kanazawa Station where you can experience traditional dances, taiko drumming, and games by Kanazawa Geisha. An English earphone guide is also available for free.

● **Schedule** | During the period from October 7 2019 - March 26 2020 (Total of 30 times)
14:00 - 15:00
January 13 (Monday), 17 (Friday), 19 (Sunday), 20 (Monday), 22 (Wednesday)
February 3 (Monday), 7 (Friday), 9 (Sunday)
March 1 (Sunday), 10 (Tuesday), 15 (Sunday), 16 (Monday), 20 (Friday), 23 (Monday), 26 (Tuesday)

* For further dates, see the link below:

https://www.pref.ishikawa.lg.jp/muse/event/geigi_no_mai.html

● **Venue** | Ishikawa Ongakudo, Japanese-Style Room (Shouwamachi, Kanazawa City)
1 minute walk from Kanazawa Station
About 50 (in order of application)
● **Applicants** | Individuals: 1,000 yen (Tax inc.)
● **Fee** | Groups (15 people and over): 800 yen (Tax inc.)
● **Reservations** | Executive Committee for the Improvement of Geigi Skills
(Ishikawa Prefectural Culture Promotion Division)
dentoubunka@pref.ishikawa.lg.jp
076-225-1371
● **E-mail**
● **Tel**



What's New

Samurai and Townspeople Cultural Experience 6

It is now possible to experience samurai and Edo merchant class culture at a long-established store that has been providing Ishikawa traditional fermented foods since 1875. You can look at Japanese swords up-close while listening to an explanation from the current shop master, a descendant of a samurai family. Applicants can also pose for a commemorative photo while wearing a hakama (informal kimono) and holding a mock sword. (English available)

- **Date**
- **Duration**
- **Fee**
- **Venue**
- **Access**
- **Enquiries**
- **Reservations**
- **Other**

Every day (Please contact in advance)
 Around 20 to 30 mins
 2000 yen (Tax exc.) *1 drink included
 Shijimaya Honpo, Yayoi Shop (Yayoi 1-17-28, Kanazawa City)
 15 minutes by bus from JR Kanazawa Station →
 Get off at Numatacho
 TEL: 076-241-4173
 Mail: shijimaya@kabura.jp (Prior booking necessary)
 Fermented food lunch also available (2,000 yen excluding tax;
 reservation required one week in advance). Up to 15 people
 can take part in the Samurai and Townspeople Cultural
 Experience. Fermented food lunches are available up to
 24 people.
<https://www.kabura.jp/contents/samurai/>



Keta Shrine

On the first of every month, a free bus runs between Kanazawa and Keta Shrine. 7



On the first of every month, a free return bus runs twice from Kanazawa Station to Keta Shrine and Myojoji Temple in Hakui City. At Keta Shrine, a designated National Important Cultural site famous for matchmaking, you can receive a free "Tsuitachi Musubi", a marriage prayer service held on the first of each month, while at Myojoji Temple, you can see ten Important Cultural Properties including the Main Hall and the five-storied pagoda. (Myojoji Temple requires a separate admission fee). In addition, you can also return to Kanazawa station on the "Hanayome Noren 2" chartered bus, which travels along Chirihama Nagisa Driveway, the only sandy beach in Japan on which you can drive a car.

- **Departure Time** | Kanazawa Station
 Afternoon Departure: 7:20
 Afternoon Departure: 13:00
- **Duration** | Around 4 and a half hours
- **Enquiries** | Keta Shrine
 TEL: 0767-22-0602



Myojoji Temple

21st Century Museum of Contemporary Art, Kanazawa 6

From December 20th (Friday) 2019 to February 3rd (Monday) 2020, the 21st Century Museum of Contemporary Art, Kanazawa will be closed for toilet refurbishments, as well as other general facility improvements. <https://www.kanazawa21.jp/en/>



Shanghai-Komatsu Flights Increased to 6 Per Week from Winter 8

Currently, flights between Shanghai and Komatsu operate four times a week (Mondays, Thursdays, Fridays and Sundays). However, with the winter flight schedule commencing on October 27, a further two flights shall be added (Tuesdays, Saturdays), meaning a weekly total of six flights will be in operation.

● Operating Schedule

Monday, Tuesday, Thursday, Friday, Saturday, Sunday					
Shanghai (Pudong)		Komatsu		Shanghai (Pudong)	
9:30	→	12:35	13:30	→	15:35

