

Others



Salt Making workshop

Okunoto Salt Farm Village

You can experience salt making by the traditional "Agehama" style, which has been performed only in Noto region for 500 years. Drawing water from the sea, throwing it over the sand terraces, letting it dry in the sun, raking the sand terraces and boiling down the brine in cauldron—This handmade production method produces a salt with a mellow taste rich in minerals.

Duration 2h

Capacity 30

Hours (May to Sep) 13:30 to 15:50
*not held in case of rain

Holidays Open daily

Reservation Required

Tel +81-(0)768-87-2040

Website <https://www.suzu.co.jp/enden/>

