

# Ishikawa Tourism Newsletter

## TOPICS

## Experience Ishikawa's Culinary Culture



### Agehama Salt Farming Experience 1

The Noto peninsula is the only place in Japan where Agehama-style salt farming, a tradition with over 500 years of history, is still practiced to this day. The salt produced by craftsmen using this method is rich in minerals and has a mild flavor. In the summer, you can try salt-farming for yourself at the Suzu Salt Farm Village and take home the salt you make as a souvenir.

(May-September, ¥500-¥3,500) **Reservations required**

Suzu Salt Farm Village Rest Stop (Suzu)

<http://www.hot-ishikawa.jp/kanko/english/20021.html>

Last December, chefs of Relais & Châteaux, an organization of high-class hotels and restaurants from around the world, visited these spots and gave them favorable reviews, saying, "We were able to learn about Japanese traditions; it was a truly excellent experience". Why not experience the depth of Ishikawa's culinary culture for yourself when you visit?

Introducing places where you can experience Ishikawa's well-known gourmet culture.

### Miso and Shōyu Factory Tour 2

Kanazawa's Ōno District has been one of the top five shōyu (soy sauce) production areas in Japan since the Edo period (1603-1868). With the clear water from subterranean streams flowing down from Mt. Haku-san, and traditionally farmed salt from the Noto Peninsula, shōyu production flourished in the region and developed along with Kaga cuisine. Ōno's Yamato Soy Sauce and Miso Co. offers tours where you can learn about how shōyu and miso are made, and try making shōyu yourself.

(¥1,000-¥3,800) **Reservations required**

Yamato Soy Sauce and Miso Co., Ltd.

<http://www.yamato-soysauce-miso.com/>



### Sake Brewery Tours

Ishikawa prefecture is a region where many local sakes are produced, making use of Mt. Haku-san's underground stream water as well as the delicious locally-produced rice. In winter, one can visit sake breweries to view the brewing process and sample the product.

**Breweries with Tours Available**

- Sōgen Sake Brewery (Suzu) <http://www.sougen-shuzou.com/>
- Chikuha Kazuma Sake Brewery (Noto) <http://chikuha.co.jp/>
- Fukumitsuya Sake Brewery (Kanazawa) <http://www.fukumitsuya.co.jp/>
- Higashi Sake Brewery (Komatsu) <http://www.sake-sinsen.co.jp/>



### Seihakusai Hikiyama Festival Registered UNESCO Intangible Cultural Property 3

In December of 2016, Ishikawa's Seihakusai festival, one of 33 float festivals of Japan, was registered as UNESCO Intangible Cultural Properties. This registration recognizes these festivals as representing a vital part of regional culture, particularly the elegant decorations which characterize them. These float festivals are held to pray for peace and safety from disaster for the region, and center around parading around floats made with traditional craft techniques cultivated and preserved over many generations, using materials that minimize harm to the local regional environment.

Seihakusai is held in Nanao every year in May. The festival floats, known as Dekayama, are 12 meters high and weigh 20 tons, the largest floats of their kind in Japan. Three of these giant floats make their way through the narrow streets of the town. Onlookers can actually participate themselves, helping to pull the floats. Young men shouting in time while using an 8m-long giant lever to steer the Dekayama around street corners is a must-see part of the festival.

**Held in 2017 from  
May 3<sup>rd</sup> (Wed)~5<sup>th</sup> (Fri)**

### Kanazawa Selected for Travel + Leisure's 50 Best Places to Travel in 2017 4

The travel magazine Travel + Leisure included Kanazawa on its list of "50 Best Places to Travel in 2017", the only city to be chosen from Japan.

See the whole list at:

<http://www.travelandleisure.com/trip-ideas/best-places-to-travel-in-2017#intro>



# Transport Information

## Wajima Wakura Onsen Express Bus

The Wajima Wakura Onsen Express Bus is convenient for travelling across the Noto region.

**Period of Operation** March 26<sup>th</sup> (Sun) 2017~

**Bus Fare (One-way)** Adult ¥1,500 Child ¥750

**Time Table**

No reservations required

### • Wakura Onsen to Wajima

Wakura Onsen Bus Terminal	8:50	12:30
Wakura Onsen Station	9:00	12:40
Wajima Station (Rest Stop "Furatto Hōmu")	10:05	13:45
Wajima-nuri Lacquerware Museum	10:12	-

### • Wajima to Wakura Onsen

Wajima Station (Rest Stop "Furatto Hōmu")	11:00	14:00
Wakura Onsen Station	12:05	15:05
Wakura Onsen Bus Terminal	12:15	15:15



## Myōjōji Temple 3

Myōjōji Temple, located in Hakui, was built in 1294, and is the head temple of Nichiren Buddhism in the Hokuriku region. Within the temple grounds are 10 buildings designated as Nationally Important Cultural Properties. A free shuttle bus runs between the temple and Hakui station every day.

- Hakui Station to Myōjōji Temple:  
Departing at 9:40/12:05/13:50
- Myōjōji Temple to Hakui Station:  
Departing at 11:35/13:10/15:20

In addition to the times listed above, it may be possible to accommodate other times if you contact them in advance.

## Mt. Hakusan Ski Express Bus

This bus connects Kanazawa Station, Hakusanichirino Hot Spring Ski Area, and Hakusan Seymour Ski Area.

**Period of Operation** Saturdays, Sundays, and Holidays until March 12th 2017 (Sun)

**Bus Fare** Hakusanichirino Hot Spring Ski Area/¥1,300  
Hakusan Seymour Ski Area/¥1,080  
Value Ski Coupon: Round-trip Bus Ticket and Ski Lift Day Pass  
Hakusanichirino Hot Spring Ski Area/Adult ¥5,100/Child ¥3,800  
Hakusan Seymour Ski Area/Adult ¥4,800



No reservations required

**Timetable**

	Kanazawa Station Eastern Exit Bus Stop #1	Musashi-gatsuji-Omicho-ichiba	Korinbo (in front of Atrio)	Katamachi (in front of Pasion)	Ski Areas
Hakusanichirino Hot Spring Ski Area Route	7:45	7:50	7:52	7:53	9:05
Hakusan Seymour Ski Area Route	8:05	8:10	8:12	8:13	9:05

	Ski Areas	Katamachi (in front of Pasion)	Korinbo (in front of Atrio)	Musashi-gatsuji-Omicho-ichiba	Kanazawa Station Eastern Exit Bus Stop #1
Hakusanichirino Hot Spring Ski Area Route	16:30	17:42	17:43	17:45	17:50
Hakusan Seymour Ski Area Route	16:30	17:22	17:23	17:25	10:30

Operation may be cancelled due to lack of snow, weather, or administrative reasons.

## Komatsu Airport Shuttle Bus via Kanazawa City Center

The Komatsu Airport Shuttle Bus, which passes through the center of Kanazawa, is a convenient way to get to and from Kanazawa Station and Komatsu Airport.

**Route** Korinbo, Musashi-gatsuji-Omicho-ichiba, Kanazawa Station Western Exit→Komatsu Airport

**Bus Fare (One-way)** Adult ¥1,130 Child ¥620

No reservations required

**Timetable and other details available at:**  
[http://www.hokutetsu.co.jp/en/en\\_airport](http://www.hokutetsu.co.jp/en/en_airport)

## News

### Duty-Free Shopping Counter 4

For tax-exempt shopping around Kanazawa city center, visiting a Duty-Free Shopping Counter is a convenient one-stop way to get the necessary paperwork done.

- **Korinbo Daiwa**  
1<sup>st</sup> Floor Information Desk 10:00-19:30  
Tax exemption is possible for total purchases of over ¥5,000 made at participating shops in the Korinbo, Katamachi, and Tatemachi shopping districts.
- **Meitetsu Mza**  
1<sup>st</sup> Floor Kuromon Lane Tax Exemption Counter 10:00~19:30  
Tax exemption is possible for total purchases of over ¥5,000 made at participating shops in the Musashi, Hisoko, Yokoyasue, Owaricho, and Omicho shopping districts.

### Search for "Treasures in Japanese optional tours" for Day-Trips from Ishikawa

A new website lists day tours across Japan, including those in Ishikawa Prefecture. Some tours include watching traditional geisha performances in tea houses, and making traditional Japanese sweets. There are many tours that allow you to enjoy Ishikawa's culture, so be sure to check it out when planning your trip to Ishikawa.

<https://www.opt-tours.jp/JPsightseeing/>



### Komatsu Airport Currency Exchange Machine 5

At Komatsu airport, a currency exchange machine is available where you can convert USD, EUR, TWD or other currencies to make your trip to Ishikawa more convenient.

**Hours of Operation** 7:00~21:00

**Location** Komatsu Airport Terminal 1

**Convertible Currencies**

- Foreign Currency → Japanese Yen (paper bills only):  
USD, EUR, CNY, KRW, TWD, AUD, SGD, GBP, CAD, CHF
- Japanese Yen → Foreign Currency (available in set amounts):  
USD (200, 400), EUR (200), CNY (1,000), KRW (200,000), TWD (4,000), AUD (300), SGD (200)



# Kaga Cuisine & Restaurant Culture

## Ishikawa's Rich Culinary Culture

During the Edo period (1603~1863), the land currently known as Ishikawa prefecture was called Kaga domain, and was ruled by the Maeda clan, who devoted the use of much of their riches into promoting local production as well as cultural endeavors, resulting in the development of many traditional crafts and culture. Kaga-style cuisine, one such product of their patronage, utilizes a wide variety of ingredients and the special traditional cooking techniques of master cooks. It is known for its minute attention to detail.

There are many historical ryoteis (luxurious, traditional restaurants serving premium Japanese cuisine, often with entertainment provided by geisha) in Ishikawa prefecture which offer travelers a taste of this delicious local cuisine.

In order to better understand and enjoy Ishikawa's traditional cuisine, in this issue we'll be talking about the history of Kaga cuisine.



## Geographic Conditions Unique to Kaga Cuisine

Ishikawa prefecture is blessed with many natural assets; it is surrounded by mountain and sea, allowing access to many fresh ingredients, and has the fertile Kaga plains, which produce a wealth of rice and vegetables. It is also located in the middle of central Japan, and thus is at the northernmost point where foods from the south can be produced, and vice versa. It is called a "treasure house of ingredients" for its wide range of ingredients available throughout the four seasons.

Kaga cuisine is also known for being very hearty. Ishikawa is located between the Kansai and Kanto regions, and under the rule of Toshiie Maeda, ancestor of the Maeda clan whose master was Hideyoshi Toyotomi (feudal lord and chief Imperial minister who completed the 16th century unification of Japan), Kaga domain was influenced heavily by Kyoto's culture, including its delicate cuisine. However, over the years it also came to be influenced by the richer, heartier samurai cuisine of Edo, the capital of the Shogunate, and the mixing of the two resulted in a new, unique style of cooking.

Furthermore, the ones supporting the development of techniques and the high-quality cooking unique to Kaga cuisine are its cooks. One could say that their ability to use fresh and bountiful ingredients to their fullest potential is an important aspect of Kaga cuisine. The Maeda clan were ardent practitioners of tea ceremonies for many generations, and when they held a tea ceremony for guests, they would prepare the usual tea-making utensils, bowls, and flower arrangements, but also kaiseki cooking—light course meals served before a tea ceremony. As such, they hired many cooks to serve their guests, thus preserving and developing the techniques of Kaga cuisine for generations to come.



## Traditional Ryoteis Preserving Culture

Along with the food itself, the atmosphere of the ryoteis is something you must experience. The elegant dishes, the calming style of the Japanese-style room, and the elegantly arranged furniture all combine to create a unique restaurant experience that is part of the Kaga cuisine culture. Below we discuss the elements that make these restaurants so special.

In these traditional ryoteis, the dishes and utensils are of course products of local traditional crafts, such as Kutaniyaki porcelains, Wajima lacquerware, Kanazawa lacquerware, and Yamanaka lacquerware. At ryoteis with a long history, many now-valuable pieces, gathered and preserved over many generations, are still used to serve food. Being able to touch such first-class items as this is one of the appeals of such traditional restaurants.

The buildings themselves are also a part of the overall aesthetic. The vermillion walls, said to be the ideal backdrop for the elegant movements of a geisha, are still preserved to this day, and some ryoteis even have ultramarine walls, unique to Kanazawa, that are said to have been a favorite of the samurai. Why not spend some time in the calming space of one of these rooms?

Experience traditional Japanese dining for yourself

—“Treasure of Hyakumangoku”—

For people who are unaccustomed to going to traditional Japanese restaurants, 18 such restaurants are participating in a promotional campaign which allows you to enjoy Kaga cuisine for one set price, including all fees, at a restaurant of your choice.

**Special campaign prices:**  
**Lunch ¥10,000/Dinner ¥20,000**

Details on participating restaurants can be found at:  
<http://www.kanazawa-ryotei.jp/kaga/>