



## Kyoto Cuisine

By Public Transport

Dining

Kyoryori, or Kyoto cuisine, demands that special attention be paid to the presentation and the plates, and requires refined technical skills to prepare and present these dishes. This is due to Kyoto's long history as the imperial capital. Kyoryori calls for seasonal produce to be prepared and seasoned only to bring out and enhance the natural flavors.

|               |  |
|---------------|--|
| Location/View |  |
| Access        | Individual travel: from JR Nishimaizuru St. ~ JR Kyoto St. |
| Season        | Year-round   |
| Related links |  |



**Contact Us** [ Kyo-Ryori Association ]  
TEL:075-221-5833

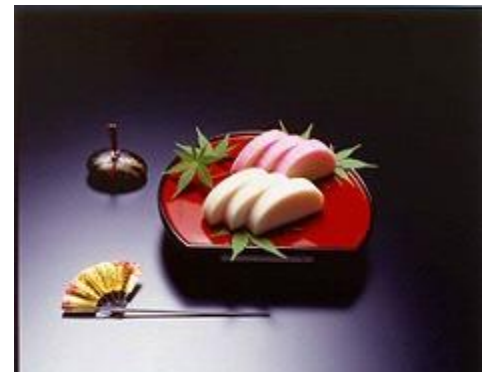
## Maizuru Kamaboko (Maizuru Fish Cake)

By Foot

Dining

It is known that Sea of Japan is a treasure trove of seafood resources. Maizuru Kamaboko (fish cake) is a delicacy that is made of fresh fish from Sea of Japan, which also employs traditional techniques passed down from generation to generation. This Kamaboko is full of the unique flavor of Maizuru as well as it has won the Minister's Prize of Japan Ministry of Agriculture, Forestry and Fisheries for its outstanding taste. Besides, the workshops to experience the making of Kamaboko have also opened, are popular with customers, extremely in fashion.

|               |              |
|---------------|--------------|
| Location/View | Maizuru city |
| Access        |              |
| Season        | Year-round   |
| Related links |              |



**Contact Us** [ MaizuruKamaboko Corporate Association ]  
TEL:0773-75-0865

## Kyogashi (Kyoto confectionery)

By Public Transport

Dining

Kyogashi, or traditional Kyoto confectionery, has had a longstanding role in the imperial court, temples and shrines as an offering to the gods and ancestors, or as part of a traditional rite, as well as among noble families and tea masters as a delicious accompaniment to tea. In the world of Kyogashi, the seasons change once every two weeks. Thus it is of utmost importance that the design of the sweets will always be appropriate for that specific time of year. With Kyoto's aesthetic sense found in the seasons and events throughout the year, Kyogashi sweets have evolved into something exquisitely refined and elegant.

|               |   |
|---------------|---|
| Location/View |   |
| Access        | Individual travel: from JR Nishimaizuru St. ~JR Kyoto St. |
| Season        | Year-round  |
| Related links |   |



**Contact Us**



## Maizuru Port Toreto Center (Seafood Market & Restaurant)

By Foot

Shopping

At Toreto seafood market, not only can customers buy fresh and delicious seafood, such as "Japanese Rock Oyster" and "Tango Japanese Cockle", which are caught from Maizuru Bay in the market at that day, but also sellers provide seafood processing service for customers so as to taste them on spot.

|               |   |                        |         |
|---------------|---|------------------------|---------|
| Location/View | 905 Shimohukui Maizuru city ,624-0946 <a href="#">MAP</a>   |                        |         |
| Access        | About 10 min walk from port (About 1km)   |                        |         |
| Season        | Year-round Open: 9:00-18:00<br>Close: Wednesdays (Holiday is open)  | Parking for tour buses | 8 buses |
| Related links | Maizuru Port Toreto Center (Seafood Market & Restaurant)<br><a href="https://toretore.org/en/">https://toretore.org/en/</a> |                        |         |

Contact Us [ Maizuru Port Toreto Center ]  
TEL: 075-414-5301 | E-MAIL: [info@toretore.org](mailto:info@toretore.org)



## Nishiki Market

By Public Transport

Shopping

The Nishiki Market has a long history as a shopping district, dating back some 400 years to the Edo Period. Nishiki-koji Street runs parallel to Shijo-dori Street, just one block north. In the market, you can purchase any seasonal produce in Kyoto such as kyoyasai (vegetables) and kyotsukemono (pickles), in addition to yuba (tofu skin), unagi (freshwater eel), tsukudani (fish boiled in soy sauce), kamaboko seasoned steamed fish cake, dried fish, and dried foods, to name but a few. Some shops will let you taste their food, and in others you can have a meal.

|               |  |  |  |
|---------------|--|--|--|
| Location/View | Nishidaimonzi-cho, Shijo-agaru, Tominokozi-dori, Nakagyo-ku, Kyoto city, 604-8054 <a href="#">MAP</a>  |  |  |
| Access        | Travel by tour: 120 min. via car from berth (About 100km)<br>Individual travel: 3 min. Short walk from JR West Maizuru Sta. ~ JR Kyoto Sta. ~ Subway Kyoto Sta. ~ Shijo Sta. |  |  |
| Season        | Year-round   |  |  |
| Related links |  |  |  |

Contact Us



## Nishijin Textile Center

By Public Transport

Shopping

The Nishijin Textile Center offers a kimono show that displays the beauty of Japanese apparel, as well as an exhibition on the history of the Nishijin district and important historical artifacts. Visitors are also welcome to try their hand at these traditional textile skills, or they can try on a traditional juni-hitoe 12 layer kimono or a more modern komon type kimono. In the giftshop one can purchase souvenirs such as Nishijin-ori kimono belts, ties, kimono accessories, and interior items.

|               |   |                        |          |
|---------------|---|------------------------|----------|
| Location/View | Horikawa- Imadegawa Minami-iru Kamigyo-ku, Kyoto JAPAN<br>,602-8216 <a href="#">MAP</a>   |                        |          |
| Access        | Travel by tour: 90 min. via car from berth (About 100km)<br>Individual travel: 10 min. walk from JR west Maizuru Sta. ~ JR Kyoto Sta. ~ Subway Kyoto Sta. ~ Karasuma-Imadegawa Sta. |                        |          |
| Season        | Year-round  | Parking for tour buses | 15 buses |
| Related links | Nishijin Textile Industrial Association<br><a href="http://www.nishijin.or.jp/eng/eng.htm">http://www.nishijin.or.jp/eng/eng.htm</a>  |                        |          |

Contact Us [ Nishijin Textile Industrial Association ]  
TEL: 075-432-6131  
Website: <http://www.nishijin.or.jp/eng/eng.htm>





## World Cultural Heritage -Historic Monuments of Ancient Kyoto-

By Public Transport

Main Attractions

World Heritage sites are a testament to what we have managed to retain from the past. The Historic Monuments of Ancient Kyoto consists of 17 temples, shrines and a castle, including Toji Temple, Kiyomizu-dera Temple and Nijo Castle as well as Enryakuji Temple, situated atop Mt. Hiei in Otsu City, Shiga Prefecture. The mission for the current generation is to ensure that these cultural heritage sites are preserved for future generations.

|               |  |
|---------------|--|
| Location/View | Kyoto city/Uji City  |
| Access        | Travel by tour:90 min. via car from berth(About 100km)<br>Individual travel: from JR Nishimaizuru St. ~JR Kyoto St.                            |
| Season        | Year-round   |
| Related links | World Cultural Heritage -Historic Monuments of Ancient Kyoto-<br><a href="https://www.pref.kyoto.jp/isan/">https://www.pref.kyoto.jp/isan/</a> |

**Contact Us[ Kyoto Prefecture Tourism Association ]**TEL:075-411-9990 | Website: <https://www.kyoto-kankou.or.jp/>

## Amanohashidate (Bridge to the Heavens)

By Public Transport

Topics

A 3.6 kilometer-long sandbar separates Asokai inland sea and Miyazu Bay and has around 5,000 evergreen pines of various sizes. Due to its appearance, this sandbank is called Amanohashidate, or the Bridge to the Heavens. Amanohashidate is one of the Three Scenic Views of Japan and is a well-known destination for visitors.

|               |   |                        |          |
|---------------|---|------------------------|----------|
| Location/View | AmanohashidateMonju,Miyazucity,Kyoto ,626-0001  |                        |          |
| Access        | Travel by tour:About 50 min. via car from berth(About 40km)<br>Individual travel:About 50 min. via car from port(About 40km)      |                        |          |
| Season        | Year-round  | Parking for tour buses | 37 buses |
| Related links | Amanohashidate Tourism Association<br><a href="https://www.amanohashidate.jp/lang/en/">https://www.amanohashidate.jp/lang/en/</a> |                        |          |

**Contact Us[ Amanohashidate Tourism Association ]**TEL:077-222-8030 | Website: <https://www.amanohashidate.jp/lang/en/>

## Funaya boathouses of Ine

By Public Transport

Main Attractions

The lower floor of these funaya boathouses is for boat mooring and the upper floor is the living area. There are around 230 of these funaya and they are situated in neat rows like a grid that surrounds Ine Bay. At the Ineura inlet, you can see this unique scenery and the lives of people who coexist with the sea. In July 2005, Ine Town became the first fishing settlement to be designated as an Important Preservation District for Groups of Traditional Buildings.

|               |   |                        |         |
|---------------|---|------------------------|---------|
| Location/View | Kameshima,Hirata, Hide,Ine-cyo,Yosa-gun,Kyoto   |                        |         |
| Access        | Travel by tour:90 min. via car from berth (About 65km)<br>Individual travel:90 min. via car from port(About 65km) |                        |         |
| Season        | Year-round  | Parking for tour buses | 5 buses |
| Related links | Ine Tourist Information<br><a href="https://www.ine-kankou.jp/en">https://www.ine-kankou.jp/en</a>                |                        |         |

**Contact Us[ Ine Tourist Information ]**TEL:077-232-0277 | Website: <https://www.ine-kankou.jp/en>



## Miyama Kayabuki no Sato (Thatched-Roof Village)

By Public Transport

Main Attractions

There are many kayabuki thatched roof houses in Miyama Town. 38 out of the 50 houses in the community of Kita in Chiidistrict, have traditional thatched roofs. There is widespread admiration for the dedication of Miyama Town to preserve these historical neighborhoods including a group of buildings made by traditional techniques. In December 1993, Miyama Town was designated as an Important Preservation District for Groups of Traditional Buildings.

|               |   |                        |          |
|---------------|---|------------------------|----------|
| Location/View | Miyama-cho, Nantancy, Kyoto ,601-0712   |                        |          |
| Access        | Individual travel:90 min. via car from port(72Km)                                   |                        |          |
| Season        | Year-round  | Parking for tour buses | 17 buses |
| Related links | Kyoto Miyama<br><a href="https://miyamanavi.com/en/">https://miyamanavi.com/en/</a> |                        |          |



**Contact Us[ Miyama Tourism Association ]**

TEL:0771-75-9030 | Website: <https://miyamanavi.com/en/>

## Maizuru Brick Park

By Public Transport

Main Attractions

Maizuru Brick Park, is rebuilt from seven red brick warehouse buildings, which is designated as a national important cultural property by Japanese government. There are cafes and exhibition areas in Halls 2 and 3, while there are various on-site events and art and culture festivals to be held aperiodically in Halls 4 and 5.

|               |   |                        |         |
|---------------|---|------------------------|---------|
| Location/View | 2-1039 KitasuiMaizuru city ,625-0080  |                        |         |
| Access        | Individual travel:20 min. via car from port(8km)  |                        |         |
| Season        | Year-round Opening hours of each buildings<br>9:00 am to 5:00 pm<br>Closed Dec.29 to Jan.1        | Parking for tour buses | 7 buses |
| Related links | Maizuru Brick Park<br><a href="https://akarenga-park.com/eng/">https://akarenga-park.com/eng/</a> |                        |         |



**Contact Us[ Maizuru Brick Park ]**

TEL:075-414-5301

## Kotohiki-hama (The Singing Sand Beach)

By Public Transport

Main Attractions

Kotohiki-hama Beach is a 1.8km long white sand beach with green pine trees. The beach is famous for the peculiar sound its sands make. If you walk on the beach by scuffing your feet on the sand it makes a squeaking sound said to be similar to the koto, a kind of Japanese harp. The beach takes its name from that harp, the koto; hiki, meaning "to play"; and hama, meaning "beach". A certain area of the beach is also known as Taiko-hama, because the sands there give off a drum-like sound when scuffed; from taiko, meaning "drum".

|               |  |                        |         |
|---------------|--|------------------------|---------|
| Location/View | Amino-cho Kakezu, Kyotango City, Kyoto, 629-3112   |                        |         |
| Access        | Individual : 75 min. via car from port (60km)  |                        |         |
| Season        | Year-round   | Parking for tour buses | 3 buses |
| Related links | Kyotango City Tourism Association<br><a href="https://visitkyotango.com/">https://visitkyotango.com/</a> |                        |         |



**Contact Us[ Amino-cho Branch, Kyotango City Tourism Association ]**

TEL: 0772-72-6070(English is available on weekdays only)