



## Longtooth grouper

By Public Transport

Dining

A rare and expensive member of the Serranidae family of fish, the kue or longtooth grouper can measure over 1m in length. Unlike its rather grotesque appearance, its white flesh has just enough fat content to be delicious, giving it a refined taste. Once you taste the skin with high quality gelatin and the bony parts called "ara", you will not forget its delicious flavor!

Location/View	<a href="#">MAP</a>		
Access	Travel by tour:25 min. via car from berth(10 km) Individual travel:25 min. via car from port(10 km)		
Season	Year-round	Parking for tour buses	2 buses
Related links	Flavors pf Wakayama <a href="https://en.visitwakayama.jp/themes/flavors-of-wakayama/">https://en.visitwakayama.jp/themes/flavors-of-wakayama/</a>		

**Contact Us[ Tourism Exchange Division, Wakayama Prefectural Government ]**  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## Soy sauce · Kinzanji-miso

By Public Transport

Dining

Wakayama Prefecture is the birthplace of soy sauce. During the process of making name-miso paste, someone noticed that the dark liquid that settled at the bottom of the miso barrel was useful as a seasoning for food, and they created a process for manufacturing this liquid. In the Edo Period, the town of Yuasa received the protection of the Kishu Tokugawa clan and soy sauce production flourished. Almost 100 families were engaged in making this important liquid. To this day, there are businesses in the area that still make soy sauce in the time-honored fashion.

Location/View	Yuasa Preservation District for Groups of traditional buildings		
Access	Travel by tour:40 min. via car from berth(25 km) Individual travel:40 min. via car from port(25 km)		
Season	Year-round	Parking for tour buses	4 buses
Related links	Visit Wakayama (Yuasa Soy Sauce / Kinzanji Miso) <a href="https://en.visitwakayama.jp/venues/venue_418/">https://en.visitwakayama.jp/venues/venue_418/</a>		

**Contact Us[ Tourism Exchange Division, Wakayama Prefectural Government ]**  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## Agaradon (Original Rice bowl)

By Public Transport

Dining

In the Tanabe dialect, "agara" means "we" and the word "agaradon" rice bowl roughly translates to "seasonal produce prepared and presented on a bed of rice." Tanabe is ideally placed to enjoy the best seasonal produce, such as seasonal fresh seafood, Kumano beef, to name but a few. A number of products are local specialties, such as "umeboshi" pickled plums, "namba-yaki" (a type of steamed and minced fish), "gobo-maki" burdock rolls, etc. You can enjoy a "donburi" rice bowl replete with local colors.

Location/View	Around Kii-Tanabe Station		
Access	Travel by tour:45 min. via car from berth(35 km) Individual travel:45 min. via car from port(35 km)		
Season	Year-round	Parking for tour buses	4 buses
Related links	Tanabe Tourism Association Agaradon (Original Rice bowl ) <a href="http://www.tanabe-kanko.jp/umai/don/">http://www.tanabe-kanko.jp/umai/don/</a>		

**Contact Us[ Tourism Exchange Division, Wakayama Prefectural Government ]**  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>





## Umeboshi (Pickled plum)

By Public Transport

Shopping

Each year Wakayama Prefecture produces around 70,000 tonnes of "ume" plums. This is equivalent to around 60% of the plum production of the entire country. Minabe Town alone produces some 20,000 tonnes annually, or around 17% of the plum production of Japan. Both in name and reality, Minabe is known as the number one plum town in the country.

Location/View	Plum Promotion Hall		
Access	Travel by tour:35 min. via car from berth(30 km) Individual travel:35 min. via car from port(30 km)		
Season	Year-round	Parking for tour buses	10 buses
Related links	U <a href="https://en.visitwakayama.jp/venues/venue_90/">https://en.visitwakayama.jp/venues/venue_90/</a>		

**Contact Us** [ Tourism Exchange Division, Wakayama Prefectural Government ]  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## KishuBinchotan

By Public Transport

Shopping

Wakayama Prefecture produces some 1,700 tons per year of KishuBinchotan charcoal, mainly in Tanabe City, Minabe Town, and Hidakagawa Town. The region produces the largest share of "hakutan" hard charcoal in Japan. Wakayama charcoal is made from the prefectural tree, the "ubame" oak, and charcoal artisans use techniques handed down through the generations to create this high-quality charcoal.

Location/View	Kishu charcoal Promotion Hall		
Access	Travel by tour:60 min. via car from berth(45 km) Individual travel:60 min. via car from port(45 km)		
Season	Year-round	Parking for tour buses	5 buses
Related links	Kishu charcoal Promotion Hall <a href="https://www.minabe-kanko.jp/sightseeing/1135">https://www.minabe-kanko.jp/sightseeing/1135</a>		

**Contact Us** [ Tourism Exchange Division, Wakayama Prefectural Government ]  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## Fruit Picking

By Public Transport

Shopping

Sweet mikan (mandarin orange) can be harvested almost all year round in the southern part of the prefecture. Visitors can also experience picking other fruits such as grapes and strawberries, depending on the time of year. Please enjoy the fruits of the season when you visit.

Location/View			
Access	Travel by tour:15 min. via car from berth(6 km) Individual travel:15 min. via car from port(6 km)		
Season	Year-round	Parking for tour buses	3 buses
Related links	Wakayama tourism <a href="https://www.wakayama-kanko.or.jp">https://www.wakayama-kanko.or.jp</a>		

**Contact Us** [ Tourism Exchange Division, Wakayama Prefectural Government ]  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>





## Shirahama

[By Public Transport](#)[Main Attractions](#)

Shirahama is famous for clear ocean waters and beautiful white sands, as well as the strong Kuroshio current, the rugged coastline and the Sandan-peki Rock Cliff. Located in the midst of all this is the symbol of Shirahama, Engetsu Island, which features a natural arch in the middle. Shirahama beach is reminiscent of the southern islands and popular among people who wants to relax by the sea.

Location/View	<a href="#">MAP</a>		
Access	Travel by tour:60 min. via car from berth(50km) Individual travel:60 min. via car from port(50km)		
Season	Year-round	Parking for tour buses	5 buses
Related links	Nankishirahama Tourism Association <a href="http://www.nankishirahama.jp.e.aee.hp.transer.com/">http://www.nankishirahama.jp.e.aee.hp.transer.com/</a>		

**Contact Us[ Tourism Exchange Division, Wakayama Prefectural Government ]**  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## Yuasa Preservation District for Group of Traditional Buildings

[By Public Transport](#)[Main Attractions](#)

Yuasa is known as the birthplace of soy sauce in Japan. The old townscape of Yuasa is home to many old buildings, such as soy sauce storehouses. This photogenic town, selected by the Government of Japan as a Important Preservation District for Groups of Traditional Buildings, is a wonderful place to go for a stroll.

Location/View	<a href="#">MAP</a> Yuasa Preservation District for Groups of traditional buildings		
Access	Travel by tour:35 min. via car from berth(25km) Individual travel:35 min. via car from port(25km)		
Season	Year-round	Parking for tour buses	2 buses
Related links	Wakayama tourism federation <a href="https://en.visitwakayama.jp/itineraries/yuasa-and-shirahama/">https://en.visitwakayama.jp/itineraries/yuasa-and-shirahama/</a>		

**C Contact Us[ Tourism Exchange Division, Wakayama Prefectural Government ]**  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## Dojo-ji Temple

[By Public Transport](#)[Main Attractions](#)

Dojoji Temple is the oldest temple in existence in Wakayama Prefecture still extant. At the main temple building, visitors can get a close-up look at a statue of Buddha that has been designated as a national treasure.

Location/View	1738, Kanemaki, Hidakagawa-cho, Hidaka-gun, Wakayama ,649-1331 <a href="#">MAP</a>		
Access	Travel by tour:20 min. via car from berth(7km) Individual travel:20 min. via car from port(7km)		
Season	Year-round	Parking for tour buses	10 buses
Related links	Dojo-ji Temple <a href="http://www.dojoji.com/e/index.html">http://www.dojoji.com/e/index.html</a>		

**Contact Us[ Tourism Exchange Division, Wakayama Prefectural Government ]**  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>





## Kiiji (Kumano Kodo) Pilgrimage

By Public Transport

Topics

The Kiiji, or the Kinoji as it is sometimes called, runs from the western tip of the Kii Peninsula to the Three Grand Shrines of Kumano and used to be the name of the entire pilgrimage routes to Kumano. Since the modern era, the Kiiji goes by one of three different names depending on the section: the route from Koyasan to Kumano Hongu is called Koheji, the route from Tanabe City heading east to the Three Grand Shrines of Kumano is called the Nakaheji, and the route from Tanabe City running south to the coast is called Oheji.

Location/View			
Access	Travel by tour:70 min. via car from berth(55km) Individual travel:70 min. via car from port(55km)		
Season	Year-round	Parking for tour buses	10 buses
Related links	Tanabe City Kumano Tourism Bureau Kumano Kodo Pilgrimage Routes (World Heritage) <a href="http://www.tb-kumano.jp/en/kumano-kodo/">http://www.tb-kumano.jp/en/kumano-kodo/</a>		

**Contact Us** [ Tourism Exchange Division, Wakayama Prefectural Government ]  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## Benkei Festival

By Public Transport

Topics

At the Benkei Festival, participants reenact the critical meeting between Benkei and Tanzo, and how the battle between the Heike and Genji clans played out against the dramatic backdrop of the Kumano Suigun Navy. On the day of the festival, there are various lively events, such as the Benkeigetata sandal dance, the BenkeiYosakoi dance and the Benkei-Oniwaka Drums.

Location/View			
Access	Travel by tour:45 min. via car from berth(35km) Individual travel:45 min. via car from port(35km)		
Season	Early October	Parking for tour buses	5 buses
Related links	Visit Wakayama <a href="https://en.visitwakayama.jp/venues/6lwDYYUnrGAlkcmAAa26s/">https://en.visitwakayama.jp/venues/6lwDYYUnrGAlkcmAAa26s/</a>		

**Contact Us** [ Tourism Exchange Division, Wakayama Prefectural Government ]  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>



## Town built within the semi-fortified compounds of a temple

By Public Transport

Topics

Jinai-machi is home to the most historical temple buildings in Gobo City. Historical buildings are grouped around Hidakabetsuin Temple, where visitors can get a real feel of the history and culture of the region. The local people are also famous for their warm hospitality.

Location/View	Around Hidakabetsuin Temple		
Access	Travel by tour:10min. Via car from berth(4km) Individual travel:10 min. Via car from port(4km)		
Season	Year-round	Parking for tour buses	Negotiable
Related links	Gobo City Tourism Association <a href="http://gobokanko.com/jinai">http://gobokanko.com/jinai</a> Wakayama tourism federation <a href="https://www.wakayama-kanko.or.jp/spots/101/">https://www.wakayama-kanko.or.jp/spots/101/</a>		

**Contact Us** [ Tourism Exchange Division, Wakayama Prefectural Government ]  
TEL:073-441-2789 | E-MAIL:[e0625001@pref.wakayama.lg.jp](mailto:e0625001@pref.wakayama.lg.jp)  
Website: <https://en.visitwakayama.jp/>

