



Citrus Fruits (Buntan(pomelo), Konatsu(citron), Naoshichi)

By Public Transport

Dining

Enjoy delicious citrus fruits, including the popular "buntan" (pomelo), which has a refreshing fragrance and honey-like sweetness, "konatsu" (citrus tamurana), which has a cooling sweetness, and "naoshichi" (citrus taguma-sudachi), which has a fine scent and taste and is used to make mild vinegar.

Location/View	
Access	
Season	Spring
Related links	



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Kibinago (banded blue-sprat)

By Public Transport

Dining

Sukumo Bay is known nationwide as an excellent fishing ground for "kibinago," a small fish about 10cm in length. The best way to enjoy the lean meat of this fish is as sashimi. The season for "kibinago" with roe is in May and June, and for small ones is between October and November. They are also delicious grilled with salt, cooked in soy sauce, dried or vinegared.

Location/View	
Access	Travel by tour:~20 min. via car from berth(~20km from port) Individual travel:~20 min. via car from port(~20km from port)
Season	April - November
Related links	



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Shimizu Saba (Shimizu mackerel)

By Public Transport

Dining

"Shimizu saba" (Shimizu mackerel) that grows up in the Black Current off the Ashizuri peninsula is a kind of blue mackerel, and they have the most fat on them from autumn to winter. In addition to sashimi and tataki, the fish can also be eaten as "sugata-zushi" (whole fish sushi). The meat is fatty like "toro" (fatty tuna) and has a melting sweetness to it.

Location/View	
Access	
Season	Winter
Related links	



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Shimanto River

By Public Transport

Main Attractions

Stretching 196 kilometers, the Shimanto River is the longest in Shikoku. It is also known as the last clean stream in Japan, and to this day, traditional river fishing takes place here. There are many old bridges from upstream to downstream that are designed to be submerged during floods, and they still provide passage to residents today. They are also symbols of the Shimanto River. You can go sightseeing on this river riding on houseboats and canoes.

Location/View	Shimanto city, Kochi
Access	Travel by tour: About 50 ~100 min. via car from berth(35km~ 70km) Individual travel: About 50 ~100 min. via car from port(35km~ 70km)
Season	Year-round
Related links	General Cooperation Hata Area Tour Information Office http://hata-kochi.jp/

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Cape Ashizuri

By Public Transport

Main Attractions

This cape is located at the tip of the Ashizuri peninsula at the southernmost point of Shikoku. It is on the western end of Tosa Bay opposite Cape Muroto on the eastern end. Standing at the tip of the cape is the white-walled Cape Ashizuri lighthouse. The inside is normally closed to the public, but on Lighthouse Day on November 1st, it is especially opened. There is also a nature trail that goes by the lighthouse and through a tunnel of camellia trees.

Location/View	Ashizurimisaki, Kochi
Access	Travel by tour: About 105 min. via car from berth(About 68km) Individual travel: About 105 min. via car from port(About 68km)
Season	Year-round
Related links	

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Pilgrimage to the 88 Temples around Shikoku

By Public Transport

Main Attractions

The year 2014 marks 1,200 years since Kukai (Kobo-Daishi) opened the way for the Shikoku Pilgrimage. There are 16 temples in Kochi, and among these are Kongofukuji Temple and Enkoji Temple, the 38th and 39th temples on the circuit in western Kochi.

Location/View	Kongofukuji ; 214-1 Ashizurimisaki, Tosashimizu city, Kochi Enkoji ; 390 Nakayama, Hirata-cho, Sukumo city, Kochi
Access	Travel by tour: 27~105 min. via car from berth(12.8~ 68km) Individual travel: 27~105 min via car from port(12.8~ 68km)
Season	Year-round
Related links	

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Daruma Sunset

By Public Transport

Main Attractions

The "Daruma Sunset" is a symbol of winter at Sukumo Bay. Called a "lucky sunset," it has also been selected as one of Japan's 100 most beautiful sunsets. From mid-November to mid-February, when the difference in temperatures between the air and sea water is largest, this Daruma-like sunset can be seen above the horizon on clear days when there is a heavy chill.

Location/View	Ohshima, Sukumo city, Kochi ,788-0014
Access	0 min.(you can appreciate it at the port quay) Travel by tour:~30 min. via car from berth(5km~ 30km) Individual travel:0~ 30 min. via car from port(About 30km)
Season	November - Mid February
Related links	



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Tour to experience cooking the local food, feeding the fish

By Public Transport

Topics

Enjoy the blessings of the sea through fishing jobs such as feeding fish at an aquafarm after learning the basics from local fishermen, basket fishing and preparing sashimi and "tai-meshi" (sea bream cooked with rice) with a local women's group. (Tour contents vary depending on the time of year.)

Location/View	181-46 Sakaki, Kozukushi-cho, Sukumo city, Kochi Fisheries Cooperative Association of Sukumo-bay, Sakaki branch office ,788-0274
Access	Travel by tour:About 33 min. via car from berth(About 16km) Individual travel:About 33 min. via car from port(About 16km)
Season	April - November
Related links	



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Tour to experience harvesting "Konatsu" (citron)

By Public Transport

Topics

Experience what it's like to harvest the speciality of Sukumo City, "konatsu" (citrus tamurana), which is harvested in the spring. You do it together with local farmers in the field, so there's nothing to worry about. The fruit that you pick is yours to eat. Konatsu is a mellow citrus fruit with a sweet epidermis and slightly sour juice.

Location/View	Mukuzu, Sukumo city, Kochi ,788-0022
Access	Travel by tour:3 min. via car from berth(1km)
Season	March - Early May
Related links	



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Sea Side Gallery T-shirt Art Exhibition

By Public Transport

Topics

Stakes are driven into the sand, and ropes are stretched between them to hang white T-shirts like laundry. These T-shirts, with printed designs by each creator, flap in the wind as if they were dancing. This exhibition was the precursor to the "Seaside Gallery," which uses the expansive sandy beach as an art museum.

Location/View	Irino-no-hama, Kuroshio-cho, Hata-gun, Kochi
Access	Travel by tour:About 55 min. via car from berth(About 38.8km) Individual travel:About 55 min. via car from port(About 38.8km)
Season	May 3 - May 7
Related links	



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Welcome Events for cruise ship

By Foot

Topics

Various events are held at the Sukumo Port, including a welcome ceremony upon arrival, product exhibits inside 84 Terminal on the quay, "tataki" seared bonito cooking lessons, taste testing and demonstration sales of local cuisine such as "tai-meshi" (sea bream cooked with rice), musical performances by students and children's exchange events, and other activities for passengers to experience Sukumo depending on the season of the port call.

Location/View	1915-1, Shinkou, Sukumo city, Kochi (around Sukumo 84 Marine Terminal) ,788-0028
Access	~2 min. walk from port(About 200m)
Season	
Related links	



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