

# 南房総

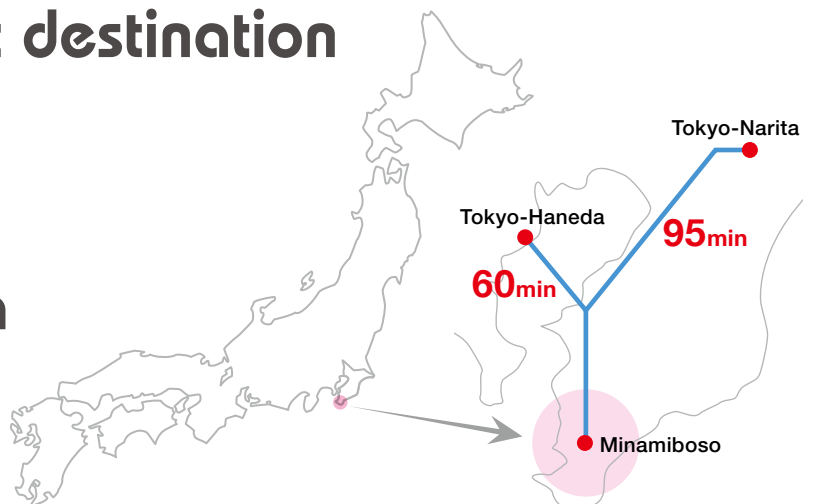


## Minami-Boso

South Boso Peninsula Chiba, Japan



**Minamiboso - a scenic destination  
just 60-minute drive  
from Haneda  
95-minute from Narita**



# Welcome to Minamiboso City



**Yutaka Ishii**  
Mayor Minamiboso City

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Minamiboso City, the southern part of the Boso Peninsula of Chiba prefecture, is surrounded by Tokyo Bay and the Pacific Ocean. The city is blessed with the Kuroshio Current which brings warm mild winters and some areas are frost-free throughout the year.

Located only 90mins from Tokyo and 1hr from the Haneda Airport, Minamiboso City still has Japanese traditional rural scenery. Many domestic visitors come to our lovely beaches in the summer and come to pick flowers in our lush flower fields in the early spring.

Although the numbers of international tourists coming to Japan is increasing, those who come to Minamiboso city are still low. From now on, we are promoting several initiatives in order to build up our city's brand and provide excellent hospitality to our guests.

We would be grateful if you come down to Minamiboso city when you travel Japan to experience Japanese cultures and our abundant nature.

We sincerely await your visit to Minamiboso City.

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# Directions to Minamiboso



## To Minamiboso



### Get a rental car

It is only a 60-minute drive from Haneda via Aqualine and a 95-minute drive from Narita to Tomiura IC, the gateway to Minamiboso. Renting a car allows you to visit various points of interest even on a short visit. Using a drop-off service, you can return the car to a different office from your place of departure.

#### Rent and stay, and get 1000 yen cash back!

Rent and stay, and get 1000 yen cash back! Rental car users who stay overnight in Minamiboso will get 1000 yen cash back per person.



### Get a Highway Bus

Alternatively you can choose a highway bus to Minamiboso that leaves Tokyo station every 30 minutes (bound for Tateyama Station or Shirahama Station, 30 services a day). Some leave directly from Haneda airport (4 services a day).

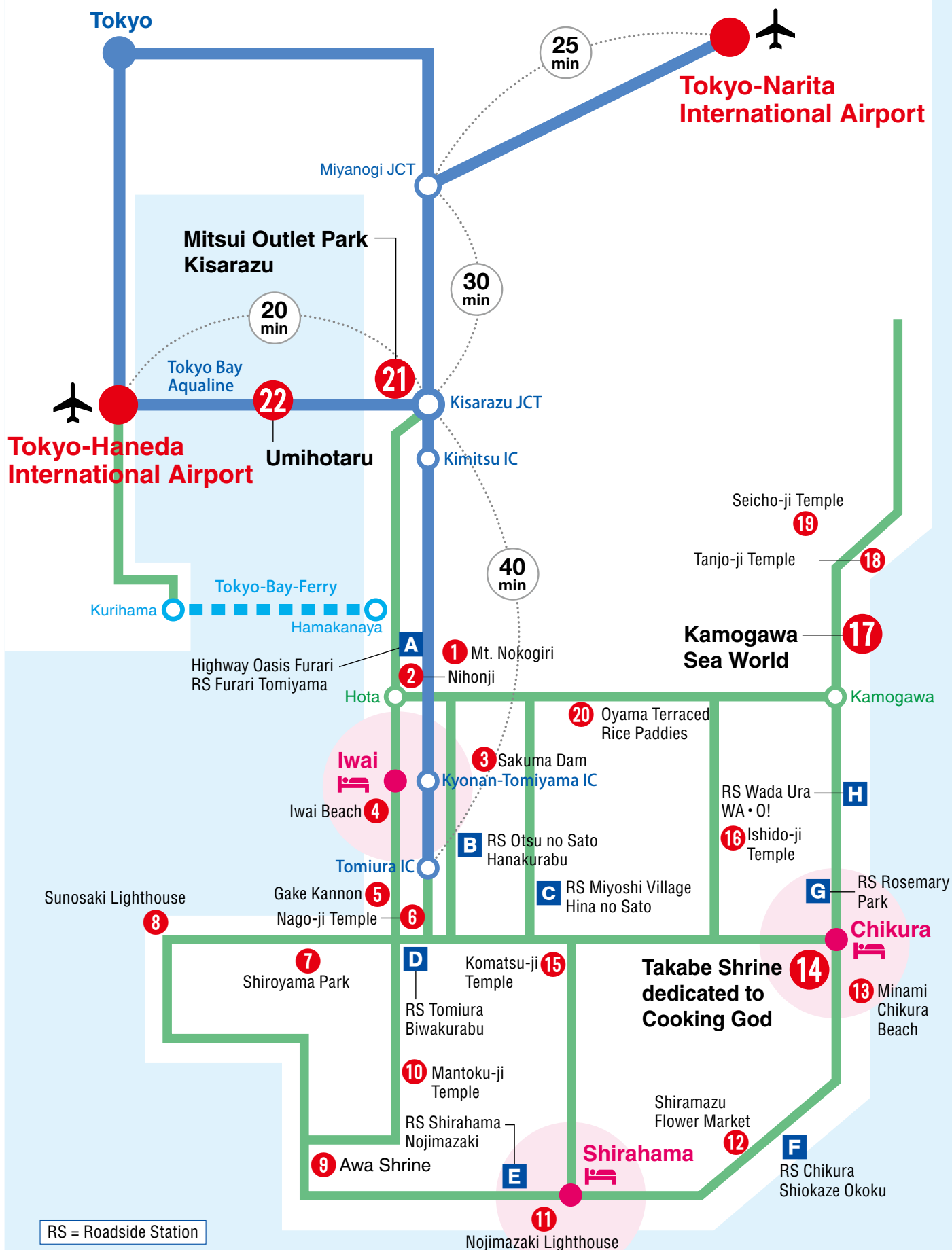


### Get Japan Rail Pass

Japan Rail Pass allows you to ride JR trains anywhere in Japan during the designated period at low cost. From Tokyo, the Sobu Honsen Line, Keiyo Line, and Uchibo Lines all take you to Minamiboso. 38,880 yen for seven days. Also valid for the Shinkansen.



## Perfect location to start your trip in Japan



### 17 Kamogawa Sea World

Kamogawa Sea World is a favorite with the locals. It features performances by dynamic killer whales, lively dolphins, comedic sea lions, and more. The exhibits include Eco Aqua Dome, a re-creation of a natural river in Japan, and Rocky Island where penguins and sea mammals feature on a man-made rocky shore. Estimate at least half a day for the visit.



### 21 Mitsui Outlet Park Kisarazu

The largest mall in the Greater Tokyo area with 248 shops, Kisarazu Outlet Park has trendy multi-label stores carrying luxury overseas brands, as well as a food court with a variety of food vendors.



### 22 Umi Hotaru

Umi Hotaru is a service area right in the middle of Tokyo Bay on the Aqualine bridge. A great place to have a cup of coffee or lunch, get some souvenirs, and enjoy the splendid view of Tokyo Bay.



## 1 Mt. Nokogiri-yama

Mt. Nokogiri (Saw Mountain), so called because of its shape, houses Nihon-ji Temple on its southern slope. The cable car from Kanaya reaches the top of the mountain in 10 minutes, then you can hike down through the temple grounds.



## 2 Nihon-ji Temple

With its 1300 year old history, Nihon-ji is the oldest temple opened by Priest Gyoki under the orders of Emperor Shomu in the Kanto Area. The precinct covers over 330,000 m<sup>2</sup> of the southern side of Mt. Nokogiri. There is a great hiking trail which takes in the Great Stone Buddha, the Hundred Foot Goddess of Kannon, and the 1,500 Arhats.



## 4 Iwai Beach

Iwai Beach is a calm sandy beach extending over a length of 3 kilometers in a moderate arc open to Tokyo Bay. For over a hundred years, it has been a popular bathing resort. About 6,000 school children visit Iwai Beach every year on study tours to experience drag seine net fishing, boat fishing, and other activities. On a clear day, Mt. Fuji can be seen on the other side of Tokyo Bay.



## 5 Gake Kannon

Daifuku-ji Temple is also known as Gake Kannon or Cliff Temple. Just as the name describes, it stands on the cliff overlooking the city and Tateyama Bay.



## 6 Nago-ji Temple

Established in 717 by the priest Gyoki. Buildings from Kamakura period, such as the main hall, the two story pagoda, and the deva gate are worth seeing. Its walking trail takes you to the hill behind the temple, making it the nice hiking. One can also enjoy gorgeous cherry blossoms in spring.



## 8 Sunosaki Lighthouse

Sunosaki Lighthouse sits at the mouth of Tokyo Bay. It stands on a highland, and is a great place to watch ships go by and enjoy the splendid view of Mt. Fuji when the weather allows.



## 9 Awa Shrine

Amenotomi no Mikoto, the founder of Awa area established this shrine, dedicated to Ameno Futodama no Mikoto. It has been placed in the highest rank among the shrines in Awa.





## 10 Mantoku-ji Temple

The temple houses an image of the Supine Buddha, which is 16 meters in length and 4 meters in height. Take off your shoes, join your palms in prayer at the center, go around the Buddha three times clockwise, say a prayer at his feet, and your wish is said to come true.



## 16 Ishido-ji Temple

A temple with 1,300 years of history. The main building, the two-story pagoda, Yakushi-do hall and other features have been designated as national cultural assets.



## 18 Tanjo-ji Temple

A temple built on the spot where Priest Nichiren from the Kamakura Period (1185 – 1333) was born. People also take a boat to see sea bream gather in the bay in front of the temple.



## 11 Nojimazaki Lighthouse

This historical lighthouse built in the early Meiji period guides boats from the Pacific Ocean safely to shore.



## 19 Seicho-ji Temple

Seicho-ji Head Temple, standing at the top of Mt. Kiyosumi, is the temple where Priest Nichiren (1222 – 1282) had his training at a young age. Strolling around the forest within the precinct, one can see a 1,000-year old Japanese cedar, a 1,200-year old well, the main hall which houses Koku Bosatsu, a bodhisattva who ensures academic success, and more. The temple also serves as a training center for groups of all kinds, and for those who wish to stay in the temple, lodgings and vegetarian meals are provided. It is also the birthplace of Kyokushin Karate.



## 13 Minami Chikura Beach

The sandy beach faces the Pacific Ocean and can be busy with people swimming and sunbathing in the summer. It is also known as a good surf spot as surfers visit here all year round.



## 15 Komatsu-ji Temple

Located among quiet hills, it is also known as “the temple with autumn leaves”. During the fall season at the end of November, the place suddenly bustles with visitors from all over the nation.



## 20 Oyama Senmida Terraced Rice Paddies

Oyama Senmida has been chosen as one of the best 100 terraced rice paddies in Japan. The sceneries the rice paddies offer in different seasons have attracted crowds from tourists to photographers.



# Takabe Shrine The only one in Japan enshrining the Culinary God



Takabe Shrine, located in Chikura Cho, Minamiboso City, is the only shrine in Japan that enshrines Iwaka Mutsukari no Mikoto, the god of cooking. Chefs from all over the nation visit here to pray for their success in the kitchen.



Some 1,800 years ago, a Japanese dignitary stopped in Awa no kuni (now the Minamiboso area) while traveling in the eastern region.

An aide, Iwakamutsukari no mikoto, cooked a dish using a bonito and some white clams that he had harvested, and served it to his master. Deeply impressed by the delicacy of the dish, the dignitary commended his aide and rewarded him with the position of personal chef.

Located in Chikura-cho, a town that retains a rich fishing village ambiance and is also famous for its flowers, the Takabe Shrine is dedicated to Iwakamutsukari no mikoto and is the only structure in Japan created to enshrine a culinary god.



Hocho-shiki performances are open to the public on May 17, October 17 and November 23, each year.

## Since the Heian Era

The sacred ritual called "Hocho-shiki" dates back to the beginning of the Heian Era, or over 1,100 years, and has been passed down from generation to generation.

It is said to have originated when a local ruler, who had an extensive knowledge of cuisine, instructed an aide to develop new cooking methods which the leader later designated as a ritual. The aide became known as the "father of the Japanese culinary renaissance".



## Philosophy behind the cutting board

The Hocho-shiki ritual is designed to express deep appreciation of all food ingredients.

Given the active trade and cultural exchange between Japan and China at the time that Hocho-shiki was developed.

It is not surprising to discern ancient Chinese cultural and philosophical influences, including the philosophies of gratitude and five elements, in both the performance itself and the tools used during the ritual, such as cutting boards.



Takabe Shrine also appears in some popular comic book series with the theme of cooking or dining.



# Washoku - Savor the excellence in Minamiboso



## Its charm made it a UNESCO Intangible Cultural Heritage

Dining out is probably one of the major reasons to visit places for many people. Aligned North to South, surrounded by sea, and with four distinct seasons, Japan is blessed with an abundance of food sources. Using these ingredients, a unique food culture has developed from region to region.

Washoku, or Japanese cuisine, is known for the attention given to an ingredient's individual flavor or texture, a healthy balance, and detailed appearance reflecting the beauty of nature and the seasons. Thus, Washoku, as one of the best cuisines in the world, was designated as a UNESCO intangible cultural heritage in 2013.



Minamiboso, with its long coastlines and fertile farmlands that spread inland, is no exception. For centuries, people have engaged in fishing and farming, and its rich food resources enable people to savor the unique taste of each season. In a way, Minamiboso offers visitors the excellent Washoku experience.

## Washoku course dinner

**The Ryokan you are staying at serves you the perfect Washoku.**

A typical dinner served at a Ryokan basically follows the Kaiseki style of cuisine. Just like a French full course dinner, Kaiseki has its own style. The first three to five tiny plates are seasonal hors d'oeuvre, or appetizers. Then between nine to eleven dishes follow, and they include soup, sashimi, a fried dish, a grilled dish, a simmered dish, rice, miso soup, pickled vegetables and finally dessert. Using fresh seasonal ingredients, it is also worth paying attention to the carefully chosen serving dishes and color coordination of the meal.





### Seafood

Surrounded by the sea, one may say that Japan abounds in seafood. Each fish has its peak season. When Washoku is served, chefs carefully choose the best seasonal fish. A sashimi plate usually contains three to five different kind of fish. When you are in a group, you might be able to enjoy Funamori, a variety of sashimi served in a large sized wooden boat-shaped container for four to five people. Fish can also be served grilled, simmered, or steamed. Simple seasonings such as salt or soy sauce allow you to appreciate the delicate flavor of each main ingredient.



### Abalone, turban shells, lobsters

Awabi abalone, sazae turban shells and spiny ise-ebi lobsters can be found on the rocky shores of Minamiboso. Traditionally, and to this day, local women free dive and gather these abalone and turban shells, while lobsters are caught by coastal net fishing. They are served as sashimi, grilled or simmered.

### Ever eaten flowers?

Have you ever eaten flowers? In Minamiboso City there are restaurants where you can enjoy flower cuisine, such as pot marigolds sprinkled over loose chirashi-zushi, or fried as tempura. It's a unique way to enjoy your food that can only be experienced in Minamiboso.



### Sushi

Originally, sushi was fish pickled for preservation. But in the Edo period, people in Edo started using fresh fish instead of pickled fish. They put raw fish slices or shellfish on top of small vinegared rice balls which were rolled by hand. This is called "nigiri-zushi" typically known as "sushi" in Japan and all over the world.

## Washoku Etiquette

### Learn how to enjoy Japanese cuisine in the proper manner

With over 1,000 years of history, a certain style of appreciating Japanese cuisine has developed, such as how to pick up and place your chopsticks. Being aware of table etiquette will help you appreciate Washoku even more.



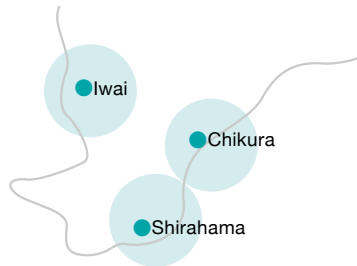


# Relax at Hot Springs



## Iwai

"Hideaway" hot springs that relax your body and mind.



## Shirahama and Chikura

You have more than 30 hot spring inns in the area to choose from, some with a panoramic view of the pacific ocean or open-air public baths.

## Hot spring hopping in Minamiboso

Come to Minami Boso Hot Spring Village and enjoy the vast blue sea that extends as far as the eye can see, a lush green forest, locally grown seasonal food, and a variety of hot springs all at the same time.

Shirahama Hot Spring, located at the southernmost point of the Boso Peninsula, provides a panoramic view of the Pacific Ocean, and on a clear day, you can even see the distant Izu Seven Islands.

Chikura Hot Spring, an old hot spring that exudes the atmosphere of a fisherman's town, is also known for its skin beautification properties.

We offer a complete lineup of Yuyad (hot spring hotels and inns), from outdoor baths that boast incredible views, reserved baths that allow you to enjoy a hot spring and the scenery all to yourself, to a private spring source that flows from within the premises, so you can soak and relax in the warm waters down to your very soul.

Come and spend a leisurely and relaxing time at Minami Boso Hot Spring Resort, and discover the healing effects of the different hot springs in bountiful nature and colorful flowers of the seasons.

## Japanese-style room

The floor of a Japanese-style room is completely covered with 'tatami' made from rush straw; one mat measures 6×3 feet. The size of a room is indicated by the number of mats it contains: 4.5, 6, 8, 10 or more tatamis. You will find in your room a 'tokonoma' (an alcove in the guest room), 'fusuma' (a set of sliding doors), 'shoji' (sliding screens covered with white Japanese paper on thin wood laths

admitting a soft diffused outside light to the room), 'zabuton' (floor cushions); a 'kyodai' (a mirror cabinet), etc. According to the needs of the moment, a Japanese-style room can serve as a dining room, a living room or bedroom.







## Goto Yoshimitsu, the master of dragon carving

Goto Yoshimitsu (1815-1902) was born in what is now known as Chikura-cho, Minamiboso City, and worked as a carving master from the end of the Edo period to the beginning of the Meiji period. In the southern part of Chiba prefecture, one can find examples of his work at over 50 shrines and temples, and on more than 50 festive portable shrines and floats. Using trees from the elm family such as zelkova, he carved dragons with such skill that he was called Yoshimitsu of the Dragon. One piece of work completed at the age of 15 shows how gifted he truly was. He was active until his death at 88, and his skill and spirit was handed down to his apprentices who continued his legacy. Take advantage of your time in Minamiboso and pay a visit to one of his dragons.



## The Cave of Princess Fuse and the Legend of the Eight Dog Warriors

Nanso Satomi Hakkenden, or The Story of the Eight Satomi Dog Warriors, is an epic novel about eight warriors from the Satomi clan, written by Takizawa Bakin in the Edo Period. A considerable part of the story takes place in Minamiboso. There is a cave at the entrance of the hiking trail on Mt. Tomisan, which is said to be the place where Princess Fuse lived with her loyal pet dog Yatsufusa. When she kills herself at the site of the cave, eight crystal balls carried inside her scatter into the air, and the legend unfolds. At the end of the novel, the local people organize a festival dedicated to Princess Fuse, and the eight dog warriors come to pay their respects.



## Dragon Ball and the Story of the Eight Dog Warriors

Dragon Ball, originally a comic book and later adapted to both anime and computer games, is based on the story of the Eight Dog Warriors. When the main character Son Goku successfully collects seven crystal balls, Shenlong the dragon god appears and grants his wish, hence the name Dragon Ball. In Minamiboso, make sure you look out for Shenlong dragon carvings at temples and shrines.





# Feel the Breeze of Flowers



Blessed with a mild climate, non-frost areas of Minamiboso have spring flowers starting to bloom in December. The area skips winter, and soon it is covered with the carpet of flowers. Visitors can enjoy not only viewing but actually picking these flowers, growing healthy with the sea breeze.



## Flower Map

- Narcissuses
- Rape blossoms
- Island poppies
- Stocks
- Common snapdragons
- Rape blossoms
- Calendula marigolds
- Island poppies
- Narcissuses
- Island poppies
- Stocks
- Common snapdragons
- Island poppies
- Rape blossoms
- Calendula marigolds



Narcissus Road



Boso Flower Line



Flower Fields in Shiramazu

## Rape Blossom Fields

This flower that cover whole fields in golden yellow is the prefectural flower of Chiba. One can find the yellow fields all over Minamiboso, creating great photo shooting spots.



## April is the season of cherry blossoms



### Hakkenden Museum

The building is a reconstruction of a medieval style castle on the former castle site of Satomi clan.



### Sakuma Dam Park

Yoritomo cherry blossoms begin to bloom in mid-February, I can enjoy the cherry tree until mid-April and Somei-weeping-double cherry blossom.



# Strawberry Picking



## So south Boso of strawberries is delicious.

In warmer southern Boso in the grace of the Kuroshio, winter weather is good, from the fact that important sunshine time in strawberry cultivation can be sufficiently obtained, has been said to be very fine strawberries can be taken. Juicy strawberries full of sweet, please enjoy.

So also will depend on the weather, why it is coming garden from when the inquiry. You can enjoy up to around the beginning of May.



### Strawberry Picking Facility

Roadside Station Tomiura Biwa Club Phone 0470-33-4611  
Tomiura Ichigogari Center Phone 0470-20-4401  
Shirahama Ichigogari Center Phone 0470-38-5145



## Biwa (loquat) picking

### Boshu-biwa

These large and juicy specialty products of early summer in the Boso have been sent as offerings to the Imperial Family starting long ago. All-you-can-pick-and-eat sessions of these "Boshu biwa" are a popular activity and long-time Minamiboso standard.

Boshu loquat season is, in the annual House loquat May, open field loquat is only you Tanoshimiida until mid-June. By all means, please check your "Minami Boso of seasonal taste" that does not taste only at this time on this occasion.



### Biwa Picking Facility

Roadside Station Tomiura Biwa Club Phone 0470-33-4611  
Roadside Station Furari Tomiyama Phone 0470-57-2601



## Melon picking

Melons are considered a luxury you can have only on special occasions. One plant yields just one fruit and needs a lot of care. You can visit the melon growing green house and taste some samples. Available all year round.



## Mandarin orange picking

With its mild climate, mandarin oranges grow on the southern slopes on the hills in Minamiboso. From October to December, certain orange orchards let you pick and eat as much fruit as you want.







# The city with the most Roadside Stations in Japan! Here are Minamiboso's eight Roadside Stations.

## A Roadside Station Furari Tomiyama



The Tomiyama Area is filled with spots connected to the “Nanso Satomi Hakkenden” legend and easily accessible by the Futtsu-Tateyama Expressway. Enjoy the activities, tastes, and charm of the mountains and sea!

### **Packed with fresh tastes and information from the Tomiyama Area!**

Accessible by both the expressway and regular roads, this “Highway Oasis” is crowded with people enjoying the roadside station and its surrounding facilities. The market run directly by the Iwai Fisheries Cooperative is packed with freshly caught local fish, while the farmer's market is filled with vegetables of both quality and quantity. At the food corner, you can have extremely fresh seafood as well as dishes made with local ingredients. The facility also has an information desk.

Highway Oasis Furari Michi no Eki Furari Tomiyama /1900 Nibu, Minamiboso City 299-2214/0470-57-2601/Open from 9a.m. to 6p.m. (restaurants open from 9a.m. to 8p.m.)

## B Roadside Station Ootsu no Sato Flower Club



### **An area with a hometown feel, filled with flowers at full bloom and superb fruits**

Enjoy colorful flowers throughout all seasons and relax at this soothing facility with a vast 13,200m<sup>2</sup> of total space. There are plenty of hands-on activities available, including vegetable and fruit harvesting, flower arrangement classes and of course flower picking. Rent a melon plant or Boshu biwa tree and staff will look after your plants, sending you just the results: freshly harvested fruit.

Michi no Eki Otsu no Sato Hanakurabu /320 Otsu, Tomiura-cho, Minamiboso City 299-2412/0470-33-4616/Open from 9a.m. to 5p.m.



## C Roadside Station “Miyoshi Village” Hina no Sato



The Miyoshi Area is surrounded by peaceful rural landscape, and has a flourishing dairy farming industry. Try natural foods and dairy products in between taking a hike up the country mountains!

### **Miyoshi's pride: fresh vegetables and milk!**

Adjacent to this roadside station is a farmer's market where you can buy fresh local fruits and vegetables. Miyoshi has a flourishing dairy farming industry, so everyday, milk from locally raised cows is processed on-site into low-temperature pasteurized “Miyoshi Milk” and original dairy products. Their soft-serve ice cream made of fresh milk has a rich, refined taste, but be sure not to miss their seasonal products either. The foot bath that overlooks the country mountains is also well recommended.

Michi no Eki Miyoshi Mura Hina no Sato /82-2 Kawada, Minamiboso City 294-0814/0470-36-4116/Open from 9a.m. to 6p.m. (closed at 5p.m. from October to February)

## D Roadside Station Tomiura Biwa Club



Producer of large “Boshu biwa” loquats. The Tomiura Area, with its abundance of ocean and mountain nature, is also home to the Best Roadside Station in Japan, the Roadside Station Tomiura Biwa Club!

### **All biwa, all the time. A stylish cafe and more.**

The Roadside Station Tomiura Biwa Club was awarded “Best Roadside Station in Japan” in 2000. Their shelves are filled with original products made using locally produced Boshu biwa loquats, such as biwa leaf tea and biwa jelly. The biwa curry with house-made loquat puree, biwa soft-serve ice cream, biwa parfait and other sweets all available at the cafe are extremely popular. Tourist information is also readily available, and highway bus ticket and car rental reservations can be made here.

Michi no Eki Tomiura Biwakurabu/123-1 Aoki, Tomiura-cho, Minamiboso City 299-2416/0470-33-4611/Open from 10a.m. to 6p.m.





## E Roadside Station Shirahama Nojimazaki



The seaside road in the Shirahama Area offers a grand view and is perfect for drives. You can enjoy the view of the flowers, and eat lunch at a mountain or ocean cafe after taking a walk around the lighthouse.

### A roadside station where you can get information on flowers too.

Buy freshly picked vegetables and flowers grown by local farmers here at this roadside station located on the southern tip of the Boso Peninsula. A "Flower Information Hall" is available, where you can get pamphlets and other information on flowers. Give them a call if you'd like to find out when the blooming season of local flower fields are.

Michi no Eki Shirahama Nojimazaki /9240 Takiguchi, Shirahama-cho, Minamiboso City 295-0103/0470-38-5519/Open from 9a.m. to 5p.m.

## F Roadside Station Chikura Sea Breeze Kingdom



You can enjoy seafood to your heart's content in the Chikura area, filled with restaurants that are very particular with their ingredients. There are also many fashionable cafes. You'll find yourself wanting to come back for multiple trips to this charmingly attractive area.

### Cradled by the marine blue wind

Just as the name "Chikura Sea Breeze Kingdom" promises, the deep blue sea glittering in the sun's rays spreads out right in front of the facility. Climb inside and take the wheel of the boat displayed on the field outside. Afterwards, go inside the building and visit the many gift shops and restaurants where you can enjoy fresh and plentiful seafood. Taste fish that comes directly from the port and buy ocean-related trinkets to give out as souvenirs.

Michi no Eki Chikura ・ Shiokaze Okoku /1051 Senda, Chikura-cho, Minamiboso City 295-0025/0470-43-1811/Open from 9a.m. to 5p.m. (restaurants from 11a.m. to 8p.m.)



## **G** Roadside Station Rosemary Park



Interact with nature at the birthplace of Japanese dairy farming, the Maruyama Area. You can also explore history at Minamiboso's oldest temple!

### **Enjoy the view of British gardens**

The Western architecture and this reproduction of literary master Shakespeare's birthplace easily catches the eye. Inside the Newplace building is an information desk, and you can explore the facilities freely. Flowers from every season and the gracefully moving windmills add to the English garden, which has a completely foreign atmosphere. Facilities like the Izumi Style Performance School Hall, Hanamaru Market and Rosemary Hall are also spread out across the grounds.

Michi no Eki Rosemary Park/1501 Shirako Minamiboso City 299-2521/0470-46-2882/Open from 9a.m. to 5p.m.

## **H** Roadside Station Wadaura WA.O!



Whale statues welcome you to the Wadaura Area, which has a flourishing whaling industry. Enjoy the beauty of the long coastline or hike along Bride's Way.

### **The Maiwai-whale welcomes you!**

Opened in November 2012, Wadaura WA.O! is the newest of Minamiboso's roadside stations. This is a new style of roadside station, with "eating" and "walking" as an added concept. In addition to the Tourist Information Center, there's even a "Whale Museum." Everything from original boxed sweets to vegetables picked that morning, dried fish to products made with flowers line the shelves. At the restaurant "Wada-Kitchen Wadahama," you'll be sure to lick your lips over Wadaura specialties like whale and local fish cuisine! There's also the "fried marinated whale lunch set" for 500 yen that frequently sells out.

Michi no Eki Wada Ura WA・O!/243 Nigaura, Wadachō, Minamiboso City 299-2703/0470-47-3100/Opening from 9a.m.to 7p.m.



# Minamiboso Hands-on Education Guide

## Minamiboso Wonderland: Learning and Playing in The Great Outdoors

Minamiboso City – the southern tip of the Boso Peninsula. The city is surrounded by two very different bodies of water – the grand expanse of the Pacific Ocean to the East and the calm waves of Tokyo Bay to the West. Being able to see both the sunrise and sunset over the ocean is just one of many special advantages to being on the Boso Peninsula, and lush green mountains and fields add another angle to its appeal. Come enjoy learning and playing amongst the rich nature on this unparalleled stage. This is Minamiboso City.

### The Gentle Waves of Tokyo Bay and the Diverse Appeal of Minamiboso's Waters

#### Ocean and Fishing Experiences

Minamiboso is bordered on the west by the calm, quiet waves of Tokyo Bay and on the east and south by the Pacific Ocean and the warm, offshore Kuroshio current. The environments of the two can be very different. Because the means of fishing varies by location, the fishing culture in Minamiboso has developed differently. We are proud to say that fishermen in Chiba prefecture catch the most spiny lobster, anchovies, and bass in the country. This is perhaps the result of the development of several different kinds of fishing techniques. Furthermore, one of the 5 places in the country that is legally allowed to catch whales is located within Minamiboso City, which can make for some truly unique experiences.

#### 1 Dragnet Fishing

Participants can enjoy recreating an old-fashioned style of fishing by setting a wide net and dragging their catch up on the beach. Students can learn about the history and methods of dragnet fishing, and then work together to heave in the net. Seeing live fish is sure to be a memorable experience!

>Estimated time : 60 minutes +

>Group size : 30 - 500 people



#### 2 Diving Experience

Male and female divers still fish in a traditional method that is representative of Minamiboso City. You can speak with current divers about the beaches where they work and the techniques that they use, both historical and contemporary. Then, participants will be able to experience life as a fisherman along the beach.

>Estimated time : 120 minutes +

>Group size : 20 - 200 people



#### 3 Fishing and Sightseeing Boat

Learn about fishing and the habits and habitat of fish from current fisherman, get on a boat, and experience fishing. The fishermen will take you to where schools of fish are located, teach participants about detection devices, about the reefs in which fish live, and how to determine the depth at which the fish are gathered.

>Estimated time : 120 minutes

>Group size : 10 - 200 people



#### 4 Seawall and Shore Fishing

Minamiboso City, bordered by both the Pacific Ocean and Tokyo Bay, has many excellent places to fish from the shore. You can participate casually with just a pole and some bait. Come and catch a few fish and learn about marine life!

>Estimated time : 120 minutes

>Group size 10 - 500 people



#### 5 Whale Fishing Harbor Observation

Every year from June 20th until August 31st, whales that are caught are butchered at a local port. By law, fishermen are only allowed to catch 26 whales. This port is one of only 5 in the country that are allowed to fish for whales, so this is a unique opportunity to learn about the history of catching and eating whale.

>Estimated time : 60 minutes +

>Group size : 30 people +

#### 6 Red Algae Drying

Help dry red algae that has been gathered by divers while getting to know those divers as well as other people who work in the ocean. Dried algae is used as a thickener in a number of gelatinous foods and sweets. This can also be combined with a kanten (edible gel) making class.

>Estimated time : 120 minutes

>Group size : 20 people +



## 7 Beachcombing

Walk along the beach and gather shells, sea-glass, pottery shards, and other things you find along the way. Then, you can enjoy making "marine art" using the shells and things that you collected.

>Estimated time : 120 minutes  
>Group size : 10 - 100 people.



## 8 Seashell Craft Making

Use shells of different shapes and colors to make your own original work of art. The duration, degree of difficulty, and other factors can be varied to fit your group.

>Estimated time : 120 minutes  
>Group size : 10 people +



## 9 Seaweed Oshiba Craft Making

There are many different types of seaweed that can be collected from Minamiboso City's waters. Using this seaweed and your imagination, create an oshiba (dried, pressed leaves) work of your very own.

>Estimated time : 120 minutes + >Group size : 20 people + >Indoor activity

## 10 Tokoroten Making

Participants can make their own tokoroten, a traditional snack, by boiling red algae and then cooling it into a gel. During this experience, participants will learn about traditional home-made foods and traditional food culture.

>Estimated time : 60 minutes >Group size: 10 people + >Indoor activity

## 11 Barbecue

Come and enjoy a barbecue lunch. Our most popular menu includes fresh, locally caught fish. This can also be combined with the dragnet fishing experience.

>Estimated : 80 minutes +  
>Group size : 30 - 400 people  
>Can be done indoors



## 12 Fishery Visit

Come and visit the Chiba Prefectural Fisheries Research Center where research regarding fish and fishing takes place. The foremost fishing research center in Chiba prefecture, this facility also cultivates abalone. Learn about fishing and marine life from the researchers here, and take a tour of the abalone cultivation area.

>Estimated time : 120 - 180 minutes  
>Group size : 20 people +  
>Indoor activity



## The Birthplace of Japanese Dairy Farming, One of the Few Biwa Growing Areas in Japan

### Agricultural Experiences

During the Edo Period, the 8th Shogun Tokugawa Yoshimune brought cows to Japan from India, put them to pasture in Minamiboso, and began making dairy products, establishing Minamiboso as the birthplace of Japanese dairy farming. As of 2005, Chiba prefecture ranks 4th in the nation for dairy production, behind Hokkaido, Kagoshima, and Ibaraki prefectures, and is in 1st place nationwide for agricultural output.

## 13 Biwa Gathering

Biwa, or loquats, grown in Minamiboso are presented to the emperor each year. Our biwa are considered a special product, grown in a tradition that dates back to the Edo period. Because the biwa are grown on the sloped sides of mountains, they can be very labor-intensive and difficult to grow. Listen to the growers' talk about growing methods, and then try your hand at picking some biwa fruit.

>Estimated time : 120 minutes  
>Group size : 120 people



## 14 Vegetable Picking

Vegetables in all colors of the rainbow are grown in each season here in Minamiboso. From potatoes, giant radishes, carrots, and cabbage to leafy greens and root vegetables – come and experience picking vegetables in one of our fields.

>Estimated time : 120 minutes  
>Group size : 20 - 200 people

## 15 Dairy Farm Experience

Since Minamiboso is known as the birthplace of dairy farming in Japan, you can experience things like bottle feeding calves, milking a cow, and feeding the animals. Participants can also enjoy activities such as ice cream and butter making.

>Estimated time : 120 minutes  
>Group size : 30 - 80 people



## At the Footsteps of a Shrine Mentioned in Japan's Oldest Chronicle – the Only Shrine in the Country of its Kind

### Food and Cooking Experiences

Minamiboso is home to the only shrine in Japan that worships a god of cooking. This shrine is revered by chefs, miso and soy sauce makers, and many other people who are involved in the business of food. It's even possible for you to cook food using foods you caught or gathered yourself.

## 16 Knife Ceremony Watching

Watch a ceremony in which a man dressed in ceremonial robes uses only a knife and a set of long chopsticks to prepare a fish – without touching it with his hands once. This ceremonial offering began as a presentation to the imperial court during the Heian period (794-1185).

>Estimated time : 120 minutes  
>Group size : 50 people +





## 17 Dried Mackerel Making

Learn how to use a cooking knife to open up a horse mackerel, clean out its intestines, rinse it with salt water, and dry it in the sun. Participants will work with whole fish – head and tail attached. The finished product will be delivered to you at a later date.

>Estimated time : 60 minutes +  
>Group size : 30 - 500 people



## 18 Food Smoking Experience

Learn how to prepare and smoke a variety of fish. Participants can eat the fish they smoke right there on the spot.

>Estimated time : 120 minutes  
>Group size : 10 - 200 people



## 19 Soba Making

Try your hand at kneading buckwheat flour into dough and making soba noodles. You can also learn how to make broth and prepare a dipping sauce for the noodles. Participants will also learn how katsuo bushi, or “dried bonito fish flakes”, are prepared, and then use the katsuo bushi in preparing their dipping sauce.

>Estimated time : 120 - 180 minutes  
>Group size : 10 - 50 people



## 20 Sazae Curry Cooking

After learning about the environment in which sazae (“turban shell” fish) live in, when they are in season, and how to choose them, participants will learn how to make sazae curry, starting from removing the meat from the shells. At the end, everyone gets to eat the curry they made!

>Estimated time : 120 minutes >Group size : 50 people

## 21 Salt making workshop

Using clean sea water collected offshore, participants will attempt to make natural sea salt.

>Estimated time : 120 minutes >Group size : 10 - 500 people

## 22 Potato Chip Making

Learn the basics of cooking through making kids' favorite, potato chips!

>Estimated time : 180 minutes  
>Group size : 10 - 500 people



**Learn from the Lives and Wisdom of the People of Minamiboso, a town blessed with Mountains, Fields and Oceans**

## Traditional Craft Making

Sea transport using Tokyo Bay developed greatly during the Edo period (1603 to 1868) and Minamiboso's crafts began to be shipped to Edo and other large cities, allowing Minamiboso's craft culture to develop greatly. Boshu uchiwa (flat, bamboo and paper fans) were one of those products, and the area is considered to be one of the 3 major areas for the production of uchiwa fans.

## 23 Uchiwa Fan Making

The fans made in Minamiboso have a unique, characteristic shape. Taught by a local bed and breakfast owner, this class teaches participants how to complete a boshu uchiwa fan using locally grown bamboo. Making use of the flexibility of the bamboo, participants can make a strong, semi-circular fan.

>Estimated time : 60 - 90 minutes  
>Group size : 10 - 300 people



## 24 Straw Working Crafts

Local senior citizens will teach participants how to make crafts using only straw from rice-stalks. You can learn to make wreaths, treasure boats, turtles, ropes, other traditional crafts, and even postcards using straw.

>Estimated time : 60 - 90 minutes >Group size : 10 - 300 people

## 25 Basketweaving

Use natural materials to make this traditional item used in daily life.

>Estimated time : 120 - 180 minutes >Group size : 10 - 50 people

## 26 Charcoal Making

After learning about forests, wood, and charcoal making, participants will make their own charcoal by putting pulpwood into the kiln and taking the finished product out of the kiln.

>Estimated time : 120 minutes + >Group size : 10 - 40 people

## 27 Pottery

In a lush green pottery village, learn the art of hand-worked pottery. Even first-timers can create their own original piece of pottery in about 2-3 hours. After creating your pottery, you can also add the finishing touches with a coat of paint.

>Estimated time : 120 - 180 minutes >Group size : 10 - 40 people





## Access



一般社団法人

南房総市観光協会

Minamiboso City Tourism Association

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