

Kashihara Six Senses

Filled with cuisine,

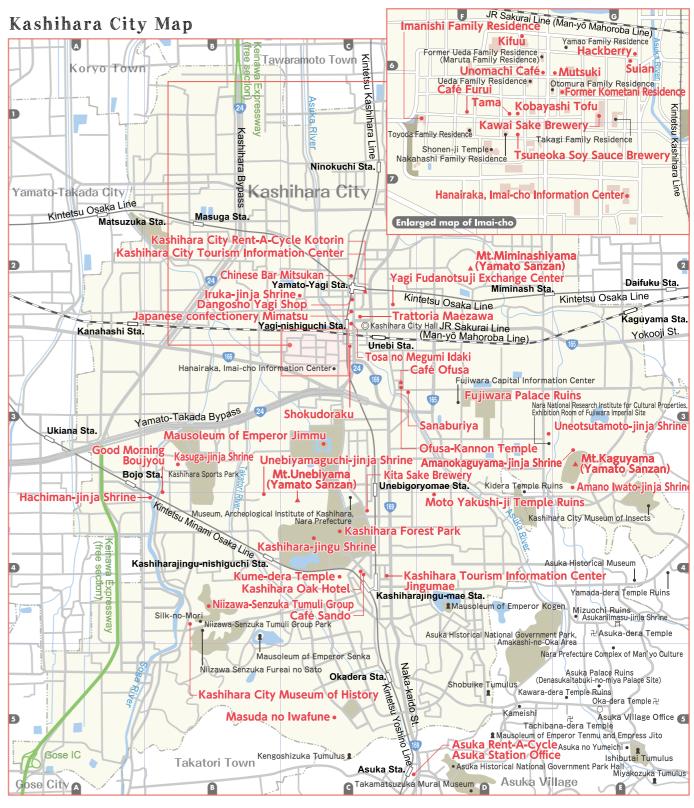
cafés,

and seasonal spots

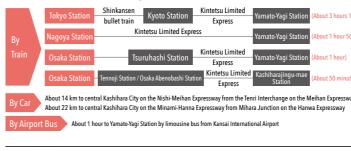
Enjoy Kashihara with all the five senses, even the sixth sense!



tave a trip



Directions to Kashihara City



Neurise Association

*The information published in this pamphlet is valid as of February 15, 2019 if not indicated otherwise. There may be changes from this information, so please inquire with each facility for the latest information and details. *The various costs printed in this pamphlet are the total prices with the 8% consumption tax already included.

 Tourism Information Centers

 The central and southern areas of Nara Pref.

 Kashihara City Tourism Information Center

 1-6-8 Naizen-cho

 9 a.m. - 7 p.m.

 Open year-round MMP C-2

 Asuka Region Tourism Information

 Kashihara Tourism Information

 Center Jingumae

 652-2 Kume-cho

 9 a.m. - 7 p.m.

 Open year-round MMP C-4

Kashihara City Volunteer Tour Guides Volunteer guides introduce Kashihara, providing clear explanations of its highlights, cuisine, history, and culture. Guide charge: Free (1,000 yen per guide for transportation expenses / Separate charge for food expenses if time overlaps with meal times)

(Kashihara City Tourism Association)

☎0744-20-1123

kashiharashikankoukyoukai kashihara_tourism https://www.kashihara-kanko.or.jp/



The Avocado Bowl, the most popular dish, uses a whole avocado and is topped with a soft-boiled egg and Italian pancetta. Trv it during lunchtime rom 11 a.m. to 3 p.m.

> The café interior, a renovated row house from the early Showa period, has a counter (4 seats), tables (6 seats) and a tatami room (4 people). "Koma-tsunagi" means a ring used to tie horses and cows to the house in the Edo period in Imai-cho. The coffee uses beans roasted at Tomitava in the neighborhood.

> > The carefully maintained original

appearance of a mid-Edo-period

enovations spanning 13 generations.

townhouse with repairs and



Try the Koma-tsunagi tiramisu in a Yoshino cedar container.

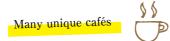
Mutsuki

This café opened in April 2018. Its menu features the owner's homemade sweets, light meals, and seasonal drinks that pair well with the flavor of the ingredients. The tiramisu made with many layers of dried persimmons, matcha mizuyokan jelly, home-made red bean jam, cheese cream, and more, is this café's top recommendation. It has a good bittersweet taste! 1-9-12 Imai-cho MAP G-6

An extraordinarily comfortable café to relax in whenever your visit.

Hackberry

Located in an old, traditional, self-renovated house. It bustles with many customers throughout the day, and its extensive menu features Japanese and western fusion lunches homemade cakes, western pancakes, and more. Its stylish, warm interior is great. 1-3-3 Imai-cho MAP G-6





It has a seagull motif because its first location was near Uno Port in Okayama

Enticing with its attractive menu and friendliness. nomachi Café Nara

The second location of this popular Okayama café opened in December 2018 in Imai-cho. In addition to photogenic parfait and lassi you'll want to upload to social media, there are also toast, curry, and more. The back terrace is recommended for relaxing during the warm seasons. 4-3-6 Imai-cho MAP G-6

The seasonal crème brûlée parfait with





house where you can experience the Edo period lifestyle.

Former Kometani Residence

Once owned by the Kometani family, it is now an Important Cultural Property open to the public. It has an impressive architectural style with a gabled roof, hon-kawarabuki tile-roofing, and a hirairi main entrance. The interior has a wide earthen floor, a rarity in Imai-cho, a veranda facing the back garden, and other features, and photographs are encouraged. 1-10-11 Imai-cho MAP G-6



For the start of a stroll, learn the history of Imai-cho.

Hanairaka, Imai-cho Information Center

This archival center in an old educational museum from the Meiji period is located in the southeast corner of Imai-cho. It has displays that explain the history of Imai-cho. It also has coin-operated parking spaces, making it the perfect spot for people arriving by car. 2-3-5 Imai-cho MAP G-7



Experience

the lifestyle

A truly treasured castle-like building rebuilt in 1650.

Imanishi Family Residence

Living on the west side of Imai-cho, this family held the rank of Sotoshiyori (town elder). It is said that during the summer siege of Osaka, because the fifth generation head of the family protected the west entrance to Imai-cho from Toyotomi Hideyori, he was offered the name of Imanishi by Tokugawa leyasu. The splendid building and interior courtyard are worth seeing. 3-9-25 Imai-cho MAP F-6

4-6-13 Imai-cho MAP F-6



Take a rest

A Japanese café renovated from a treasured, traditional, 300-year-old house.

Café Furui

The quintessence of Imai-cho's traditional architecture, the space has the original appearance of an Imai-cho house such as beams and latticed windows. It has a sweets and café menu with items such as black sesame pudding, as well as light meals such as Kakinohazushi(sushi wrapped with persimmon leaf), soba noodles and more. There is also a tea garden next door where pets are allowed, so come here to have a relaxing time.



sense 1 Sight

Get lost in the Edo period A stroll through Imai-cho

A place where lifestyle and history coexist, Imai-cho still has the appearance of the Edo period. Imai-cho was once so prosperous that there was a saying that "70% of Yamato's gold can be found within Imai. Many dignified buildings still remain. About one third of 1,500 buildings are traditional. Enjoy a relaxed ramble ar



Discover fresh soy sauce fermented through the power of nature Tsuneoka Soy Sauce Brewery

The brewer maintains the traditional production method of soy sauce prepared in Yoshino cedar vats since its establishment in the Meiji period. The moromi main mash is fermented over a long time period by carefully laying it out for one to two years. The resulting soy sauce has a well-rounded aroma and is full of flavor. It's available in sample sizes, such as a 200 ml bottle, so it's great as a souvenir.

3-2-34 Imai-cho MAP F-7 See p.10 for product information

A flourishing venerable warehouse,

Deep flavor



A historic sake brewery operated since the Edo period.

Kawai Sake Brewery

With its main house designated as a national Important Cultural Property, this is Imai-cho's only sake brewery. The building offers a glimpse at wealthy merchants with its tatami room and other features on the second floor. It is possible to visit (for a fee) the exhibition room showing precious sake brewing equipment during the period outside the brewing season (around spring to October).

1-7-8 Imai-cho MAP G-6 See p.10 for product information



Heal yourself with the fragrance of flowers

Although it is the second largest city in the prefecture after Nara City, Kashihara City has many tranquil landscapes. Lovely flowers welcome you to historic landmarks and temples. The representative highlights are introduced here.





Enkutei garden behind the main temple building. The damask rose essence juice is the most popular. Cool off with

shaved ice while listenin to the wind chimes in summer 6-22 Ofusa-cho MAP C-3

Spellbound by the fragrance of roses

d

Ofusa-Kannon Temple This commoners' temple is beloved as a temple for health. About 4,000 flowers, including English rose, in about 3,800 varieties of rich rose fragrance and colors overflow the grounds. 6-22 Ofusa-cho MAP C-3

Roses mid-May to mid-June / mid-October to early Novembe

famous. 502 Kume-cho MAP C-4

C

Known as a

flower temple

Kume-dera Temple

younger brother of Prince

Shotoku at the wishes of

garden is opened in early

summer to the public with

3.500 flowers of about 40

varieties. The Thunberg's

azaleas in May are also

meadowsweets in March and

Empress Suiko. A hydrangea

early June to early July

Violet flowers floating on water Moto Yakushi-ji **Temple Ruins** This temple was built by the

b

This temple was the predecessor to Yakushi-ji Temple in Nishinokyo of Nara City. The roughly 14,000 water hyacinths growing in the surrounding fallow fields will enrich your heart with their lovely faint violet color.

late August to early Se

MAP D-3

Kidono-cho MAP D-4

a A sprawling carpet of flowers

Fujiwara Palace Ruins Multicolored flowers thrive in this vast area of land, including about 2.5 million canola blossoms, 11 varieties of lotus flowers, and cosmos flowers that completely cover 30.000 square meters. Takadono-cho. etc.

s early to mid-April early July to mid-August early to mid-October



Mountains that appear in Japanese myths and waka poetry.

Yamato Sanzan

Yamato Sanzan (three mountains of Yamato) is the general term for Mt.Kaguyama, Mt.Unebiyama, and Mt.Miminashiyama in Kashihara City. The mountains are unchanged since ancient times. Mt.Kaguyama, known as "heavenly Mt.Kaguyama," was said to have descended from heaven in the Fudoki (ancient local reports), Mt.Unebiyama has the shrine of Emperor Jimmu at its base. MAP E-3/C-4/D-2

See hidden history in a casual atmosphere

Located in the center of Nara Prefecture, Kashihara City is alive with the history of various eras. Open up your senses and take a relaxed walk to discover several legends amidst the casual atmosphere.

The location of Japan's first capital

Fujiwara Palace Ruins

Fujiwara capital was a large city and the first capital in Japanese history during the time spanning the Asuka period and the Nara period. The palace ruins remain as an expansive field with the appearance from 1,300 years ago. You can enjoy seasonal flowers and views of the Yamato Sanzan mountains. MAP D-3

Enshrines the Amano Iwato Rock

Amano Iwato-jinja Shrine This ancient shrine enshrines the rock that concealed the sun goddess Amaterasu according to legend, and lacks a main shrine building. The "miracle of 7 bamboo trees" originates from here, in which old bamboo trees wither and



7 new trees are grown each year. 772 Minamiura-cho MAP E-3



walk around the most sacred Mt. Kaguyama

he area around Mt.Kaguyama he subject of religious beliefs. as many old shrines. From the tarting point, it takes about 10 minutes to climb the hill-like mountain with an elevation of 152.4 meters.

Kashihara Festivals 💳

There are regional festivals held throughout Nara Prefecture, Kashihara City too has many traditional events passed down for generations. Kume-dera Temple

Nerikuyo May 3 at Kume-dera Temple

A festival before the busy farming season in spring. A roughly-100-meter bridge lined with 25 bodhisattvas that evokes the bridge of Amida Buddha that connects our transient world and the Buddhist Pure Land. MAP C-4



sense 1 Sight

This is the place to see Nara's characteristic scenery!

Because the view from the Fujiwara Palace Ruins to Mt.Kaguyama has no concrete buildings, it seems like a location in a movie by director Kawase Naomi.



114 Kinomoto-cho MAP D-3

Horanya Fire Festival August 15 at Kasuga-jinja Shrine and Hachiman-jinja Shrine

A summer fire festival representative of Nara which is also a Prefectural Intangible Folk Cultural Property. It is a majestic, bustling festival in which 16 torches are dedicated at Hachiman-jinja Shrine and Kasuga-jinja Shrine in Higashibojo-cho. MAP B-3·4

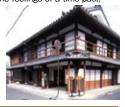
Feel the Edo period Yagi Fudanotsuji Exchange Center

The Hirataya inn was on the crossing of the old roads known as Shimotsu-Michi St. and Yoko-Oji St. Looking at the building with its old appearance, let you experience the feelings of a time past

atmosphere.

when this was a crossing for people going east for the Ise pilgrimage and south for the Omine pilgrimage.

2-1-1 Kitayagi-cho MAP C-2



utamoto-iinia Shrine

Experience its guiet, sacred

The authentic Szechuan mapo tofu, a signature dish that expertly combines Szechuan peppers and chili peppers, as well as the steamed meat dumplings made with Baaku pork from Izumisawa Farm in Gojo are mustorders! Eat them while they're piping hot.



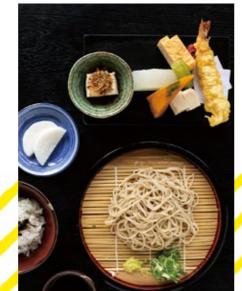




Enjoy the lively local ambiance Chinese Bar

Mitsukan

A popular restaurant in the northwest area of Yamato-Yagi Station known as "Ura-Yagi" (Yagi backstreets). There are so many fans attracted to their healthy flavors brought out the best in seasonal ingredients from classics to original creations using seafoods and vegetables. You should also try the Chinese medicine drinks made by the owner's wife. 4-4-5 Naizen-cho MAP C-2



Homemade soba noodles and à la carte dishes

The soba noodles made each morning by the owner

recommended, with soba noodles served in broth or

separately in a basket as well as a seasonal item and

tempura. At night, in addition to soba, it turns into a

are thin with a smooth texture. The Imaizen is

Suian

sake.

little restaurant serving

seasonal fish and vegetables.

Enjoy this with local Nara

1-4-35 Imai-cho MAP G-6

It's best to visit as early as possible at lunch as there are many local regulars. There are counter seats and a tatami room in the restaurant.

Soba Noodles

Half-size servings are also available so let the staff know

(Japanese Bar)

Tosa cuisine in a hidden

Tosa no Megumi Idaki

restaurant is nestled in the street outside

Yagi-Nishiguchi Station. The lightly grilled

bonito sashimi has its fat still on for a

melt-in-your-mouth delicious flavor of

fried moray eel with a springy texture.

1-9-10 Yagi-cho MAP C-2

glossy fish meat. You should also try the

This locally-famous Kochi cuisine

house on a backstreet





The owner, fascinated by Kochi's local sake and fish, serves with excellent hospitality and fresh seasonal ingredients.

06







The interior, a renovated 300-year-old warehouse, is a modern Japanese style space with unchanged traditional beams of bright, plain wood.



Casually beautiful, authentic Japanese cuisine Kifuu

The owner, who trained at a Japanese restaurant for 17 years, opened this kaiseki restaurant in 2016. The lunch full-course meal, about 11 seasonally flavored dishes such as sashimi, a grilled dish, and a seasonal rice dish in an earthenware pot, is tremendously popular every day. 4-2-14 Imai-cho MAP F-6





6 French

ed Jerusalem artichokes that topped with ripe nameko mushrooms and dried enoki mushrooms from Totsukawa Village in Nara Prefecture finished with a fermented mushroom sauce





Tama

Refined French cuisine that will spark joy

Cuisine served with beautiful presentation that seems like a painting on the dishes, made with local Nara fresh vegetables, meat, and fish selected by the chef. After feasting with your eves. it's time to savory the intricate flavors of sauce and different textures of the ingredients. 4-5-14 Imai-cho MAP F-6

Various types of delicious restaurants in Kashihara City

There are many lovely restaurants you will want to go to, such as a French cuisine and soba noodles restaurant in a renovated Machiya traditioal townhouse, a bar and izakaya where locals gather, and more.



Beef and mushroom pasta with butter soy sauce, and sea urchin carbonara with homemade pasta. The pasta lunch set comes with an organic vegetable salad (with homemade dressing) and homemade focaccia.

Elegance in a relaxed atmosphere

Trattoria Maezawa

Strives as much as possible for its sauces, bouillon, pizza dough, etc. to be homemade, and uses plenty of organic vegetables centered on ingredients from Nara Prefecture. Popular menu items are the Yamato Beef steak and the sea urchin carbonara with homemade pasta. Relax in the open atmosphere.

sense 3

2nd floor, 1-7-38 Yagi-cho MAP C-2

Scallop tartare with local vegetables, finished with Uda saffron sauce and tomato essence foam (lower right)



sense 5

Touch

Over 2,000 years from the Jomon period to the Edo period!

Touch and experience Japanese history Kashihara City, where the histories of the various eras of Japan live on, is a treasure trove of cultural assets.

By enjoying learning at the experience-based history museum, you'll have double the excitement when actually touring the ancient tumuli and historic landmarks.



See, touch, and experience Kashihara City Museum of History

This museum displays everything from Kashihara City's historic ruins to excavated materials on a scale of over 2,000 years. It's also interesting to see the work environment of the staff who restore the artifacts.

distance as researchers!

858-1 Kawanishi-cho MAP B-4



Foodie Spot A Chinese restaurant filled with a local atmosphere.

Shokudoraku

The surprising volume of food comes from the owner's wish to fill the bellies of local university students. The restaurant is supported by locals, such as one family of four generations that comes to eat there. 1-4-3 Minamiyagi-cho MAP C-3



Look forward to what you can touch!

Take a walk among the tumuli! liizawa-Senzuka umuli Group

The park adjoining the museum is actually a group of about 600 prominent Japanese ancient tumuli. A promenade is set up among the tumuli, and it's a nice feeling to take a relaxed walk on it. MAP B-4

You can see the burial accessories excavated from the tumuli cluster at the museum. Some of the items are from as far-away as Persia and China too.

Take a history tour on a rented bicycle

Riding from Kashihara to the Asuka area is a popular trip on rented bicycles. Take a freewheeling tour while enjoying the historic ruins and nostalgic scenery here and there. Renting an electric bicycle will be recommendable for Asuka area.

-You can rent a bicycle here

•Kashihara City Rent-A-Cycle Kotorin It's on the first floor of the Kashihara City Tourism Information Center, so it's convenient to do alongside gathering

1-6-8 Naizen-cho MAP C-2

Asuka Rent-A-Cvcle Asuka Station Office At a convenient location outside Kintetsu Railway Asuka Station. There are also three other offices, so check them out! 13-1 Koshi, Asuka-mura MAP C-5

The Asuka area, the village

of ancient romance, is nearby. It's recommended to visit

them all together!

Asuka Village has a nostalgic

agricultural village atmosphere

unchanged since old times, with historic features preserved under

Asuka law. Visit the precious

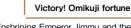
scenery you can only find here.



Café Sando

Café Sando has been loved by local regulars and pilgrims to Kashihara-jingu Shrine for about 50 years. Filled with the appeal of a homely coffee shop from the good old days, fostered by the kind couple who run it. There are daily set meals for lunch.





and omamori amulets

Kinshi Mikuji

Features a design of the lucky bird

that guided Emperor Jimmu to

victory during the hard-fought battle

with local ruling families during the

legendary founding of Japan.

A sacred area at the foot of Mt.Unebiyama

903 Kume-cho MAP C-4

Kashihara-jingu Shrine

Kashihara-jingu Shrine is built on the site of where Emperor Jimmu, the first emperor of Japan, was said to be enthroned. The expansive grounds measuring about 530,000

square meters give a refreshing feeling filled with a pure atmosphere, You'l want to have a maiestic visit in the early morning surrounded by silence. 934 Kume-cho MAP C-4







Feel the sacred atmosphere Mausoleum of Emperor Jimmu

This is the imperial tomb of Emperor Jimmu, Japan's first emperor. Walk the long gravel approach to the large torii gate made of unpainted natural wood. You can visit it together with Kashihara-iingu Shrine as it adjoins to the north. You can also receive an imperial tomb visit stamp at the Mausoleum Regional Office. Okubo-cho MAP C-3

Enshrining Emperor Jimmu and the Empress. Kashihara-jingu Shrine is known as a "power spot" for better fortune and luck. Check out the omikuji fortunes



Avu Mikuii With the fish that has a close connection to Emperor Jimmu this omikuji fortune derives from the legend that a sweetfish predicted his victory in battle





Grounds filled with nature including the Forest Park where evergreen trees such as camphors and oaks grow thickly, and Fukada Lake with its quiet grace. Take a walk while feeling divine healing after your shrine visit.



Listen to the early morning stillness in the land where Japan began

Kashihara-jingu Shrine is a sacred place representative of Kashihara City. On the expansive grounds of Mt. Unebiyama, have a morning shrine visit to cleanse your soul. Separate yourself from your busy life and return to nature's rhythm.

Japanese confectionery Mimatsu

Fruit Daifuku Rice Cake

An exquisite balance of fruit, lightly wrapped white bean jam, and refined gyuhi mochi. The juicy daifuku rice cakes also have cute packaging, making them perfect as souvenirs. 1-8-5 Yagi-cho MAP C-2

Tsuneoka Soy Sauce Brewery

Murasaki 200 ml Ponzu Soy Sauce 300 ml Jun-Koikuchi 300 ml

Tsuneoka Soy Sauce Brewery brings out the flavor by resting the product for four seasons after preparing it in spring each year. The strongly-flavored soy sauce is brewed for over one year. The Murasaki soy sauce, prepared over two years, is an exquisite item with even further depth and robustness. 3-2-34 Imai-cho MAP F-7



Kita Sake Brewerv iyokiku Yama no Kami

Yamato no Kaori 720 ml The Mivokiku sake uses Yama

no Kami sasayuri yeast from Omiwa-jinja Shrine, and Yamato no Kaori sake has a casual taste. This venerable brewery faithfully upholds the dedication of its founder. 8 Gobo-cho MAP C-4

/enerable sake brewery founded in 1718. It produces Nara-esque

How about pouring a drin! into a smiley-face sake c Kawai Sake Brewery

Honjozo Genshu Shusse Otoko 720 ml Junmaishu Unebi 720 ml

Sake cup with logo This 280-year-old sake brewery melts into the Imai-cho streetscape. Its representative sake Shusse Otoko is perfect for presents. Get the playful sake cup set. 1-7-8 Imai-cho MAP G-6

It has a selection of slightly dry sake that pair well with food.

Kobayashi Tofu

10

Kinugoshi Dofu (Silken Tofu) Yamato Age

This tofu shop, where the owner does everything from production to delivery himself, has had many fans for many years. The large, Yamato Age pieces, fried at a high temperature, is a great mixture of thin fried aburaage tofu and thick fried atsu-age tofu.

4-5-12 Imai-cho MAP F-6 You can buy konjac, tofu, fried tofu, soy milk, and more from the vending machine outside the shop.





The flavorful Honjozo Soy Sauce

The smooth.

ustomers

owenir

nellow flavor

ields many repeat

is prepared in Yoshino cedar vats.

Jses seasonal fruits, including over 10 kinds in summer, such as vatermelon and fig. The nitarashi dango (sweet oybean flour dumplings) grilled at the shop are also commended

Dangosho Yagi Shop

Kinako dango

(sovbean flour dumpling) This is the place for snacks and presents in Kashihara! Featuring dango dumplings with a light texture made with rice flour and the secret-recipe sweet sauce. They're freshly made and covered with soybean flour in the shop. 1-3-8 Naizen-cho MAP C-2



A full selection of Kashihara souvenirs you'll want to buy, from the signature items of shop with a long history to noteworthy new items. Find your favorites.

Discover the delicious milk caramel-like flavor of So cheesel Kashihara Oak Hotel

Asuka Otome

This is an original sweet from the Kashihara Oak Hotel using traditional old "So" cheese. The Japanese-style butter cake pairs well with the flavor of the traditional cheese boiled down from cow's milk. 905-2 Kume-cho Jingu-mae MAP C-4

The beautifully-colored cake has three kinds of Japanese chestnuts, plums, and matcha and adzuki beans. It matches the rich flavor of So cheese with its not-toosweet taste and moist texture.

The faintly expanding sweet flavor of So cheese



These confectionary creations w devised by local confectioner Sasanotomi as sweets for Kashiharajingu Shrine. The So cheese reproduced by the local Nishii Ranch is used to add flavor.

1-6-8 Naizen-cho MAP C-2

You can enjoy them sitting in the chairs in e shop Sticky, gentle flavor

This venerable shop

dango for 140 years.

nas made kinako



You'll arrive after a walk of around 5 minutes up a sligh elevated hill in a residential area. It measures about 11 meters east to west, 8 meters south to north, and with a height of 4.7 meters. It's made of granite and said to weigh about 800 tons.



The truth is still shrouded in mystery.

GO YUTA

Masuda no Iwafune

Foodie Spot

This massive mysterious stone suddenly appears within a bamboo grove. It's not clear who put it here or why, but there are various theories, such as that it was a stone monument to a prominent monk Kobo-Daishi, an astrological monument, or a prat of tumulus under construction. It became a sightseeing spot of Yamato Province during the Edo period. 8 Shirakashi-cho MAP C-5

Bread and self-serve breakfast

This is a new style of café from Rustic

Bakery, a famous bread store. You order the

"drink bar" option (all the self-serve drinks

you want, including tea gruel), and then freely

relax in the old, traditional house. Make it a

also has a

esthouse (B&B

ase inquire for

breakfast set for an additional charge!

839-1 Higashiboio-cho MAP B-4

Good Morning Boujyou



Dotted with old

Iruka-jinja Shrine

healing illness above the neck, as well as giving blessings for academic achievement 335 Shoko-cho MAP C-2

Akahada ware chopstick rest, Nara painti Yoshino cedar chonsticks and cedar items made by the brother-in-law of a

chopstick wholesaler, and chopstick rests and small dishes with Nara paintings by an artist on Akahada ware. A selection of refined local items 1-9-12 Imai-cho MAP G-6

There is a corner with assorted items in the café so drop by when you have tea.

۲ Yoshino cedar chopsticks and Akahada ware

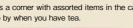
shapes: horse. soldier, bell, and vessel. From simple 2-piece boxes to 30-piece boxes are

Four Haniwa figure

souvenir modeled on Haniwa pottery.

Smooth koshian red bean iam is nestled within soft castella sponge cake. There are also white bean jam and cream flavors, as well as limited-time-only chocolate.

Mutsuki Mutsuki Chopsticks (3 pairs)







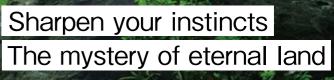






The Bambi Bread with its exquisite wheat aroma and melt-in-your-mouth texture.

practice of fortune-telling, its bark is used to burn the bones of deer in Mt.kaguyama. 608 Minamiura-cho MAP E-3



Legends passed down for millennia, and historic ruins and sacred places that have been preserved. Refresh yourself by stimulating your dormant "sixth sense" in these places that said to be "power spots."

