To the Journey of Japanese Comfort

Take Free

## Tsubame & Yahiko

#### Introduction to

## Girls-Only Trip

## in Tsubame & Yahiko, Niigata

Looking ahead to the next hot spots you'll want to visit

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# A Girls-only Trip to Niigata

Close to Tokyo, Niigata is a fantastic place for a quick trip. Tsubame city, renowned for its craftsmanship, and Yahiko village, filled with places where you can mend your spiritual power, are particularly noteworthy. Invite a few good friends and go on a girls-only trip, right now!





#### Tsubame Coffee

A stylish café established next to a beauty salon. Tsubame Coffee roasts its high quality beans simply and strives to deliver its coffees as quickly and freshly as possible, creating a delicious brew that will satisfy even the most ardent coffee fan. The relaxing interior is sure to soothe away the fatigue of your trip. 2760-1 Yoshida, Tsubame City; Tel: 0256-77-8781: 11 am-6 pm; Closed Mon Tue



- relax the way you want. Right: The adjoining shop carries lifestyle goods as well as exclusive items

> It was so moving seeing craftsmanship that has been handed down for 200 years!



The workshop is filled with the satisfying rhythm of copper being

#### Gyokusendo

mered out

Founded 200 years ago, Gvokusendo is a renowned traditional crafts and hammered copperware shop i Tsubame that has been in operation since 1816. Gyokusendo's copperware, hammered from single sheets of copper, grow more beautifu with use. Visitors can tour the shop's workshop without reservations if visitors are 4. o less. Making it easy to see craftsmanship up close and personal.

2-2-21 Chuo-dori, Tsubame City; 1: 0256-62-2015; 9 am-12 pm, 1 pm-5 pm; Closed Sun., hol





Lower right: Only Gyokusendo possesses the skills needed to hammer a kettle out of a single sheet of copper without seams. Left: It's also fun to see Gyokusendo's buildings, which are registered Tangible Cultural Properties.

#### STOCK BUSTERS

At this factory outlet shop, you can purchase housewares and kitchenware from some 150 companies for cheap. STOCK BUSTERS also carries overstock from local factories and producers as well as "Made in Tsubame" items like kitchen knives and copperware. Come and see what bargains are waiting for vou.

2-16 Butsuryu Center, Tsubame City el: 0256-63-2511; 10 am-6 pm; Never closes

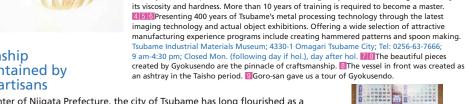




#### A town of craftsmanship which has been maintained by countless unnamed artisans

Located in almost the exact center of Niigata Prefecture, the city of Tsubame has long flourished as a leading center of craftsmanship and manufacturing. Metalworking got its start in Tsubame with the production of Japanese nails 400 years ago. In the late Edo period, the technique of hammered copperware Tsuiki copper ware production was introduced. With the passage of time, the form of metalworking changed, from Japanese nails pipes to Western tableware, and today Tsubame has attained global recognition as one of Japan's main production centers for metal tableware and housewares. The ability of Tsubame's craftspeople and factories to meet every need from stunning handmade pieces to mass production is thanks to the efforts that have been made to pass down techniques and skills over the centuries. And it has been Tsubame's countless unnamed artisans who preserved these techniques and skills. Come to Tsubame and explore the craftsmanship they watched over.

Photo: Mizuho Tadokoro



The demand for metal tableware grew with Japan's Westernization movement and the

popularization of Western food during the Meiji period. In turn, cutlery production became

one of the city of Tsubame's main industries. 2 Tour facility for the nation's leading factory

manufacturing kitchen knives made of material composite in integrated production. Tojiro

Open Factory; 9-5 Yoshida Higashisakae Town, Tsubame City; Tel: 0256-93-4195; 10 am-6 pm

(factory closes at 5 pm); Closed Sun., hol. (Closed irregularly Sat.) Bhammering steel to adjust



The Tsubame-Sanjo Industry Calendar, Many events in Tsubame are scheduled based on the local industry calendar

## Girls-only Trip Spots in Tsubame

There were countless discoveries awaiting you in this artisan town! Participate in classes and demonstrations that will sharpen your sensitivities and hone all five senses.

The portions were huge, but I ended up eating every bite!

#### Koushu Hanten

Tsubame is also a mecca for seabura ramen. In 1930's, cutlery production flourished in Tsubame, and the simple meal that is ramen was a favorite of those who worked in the cutler factories. Today, seabura ramen remains as popular as ever and has become a Tsubame specialty And Koushu Hanten is one of the most popular seabura ramer restaurants in the city. Even if you have to wait in line, you won't regret dining here!

49-4 Tsubame, Tsubame City; Tel: 0256-64-3770: 11 am–2:30 pm, 5 pm–7:50 pm

Note: Closes when supplies run out; Closed Mon. (following day if hol.; closed 1 Tue. per month



Top: The shop's filling avoza are also a perennial favorite Gyoza (4 pieces) ¥800. Bottom: Seabura pork back fat adds just the right amount of body to the rich soy sauce-based soup. The flavor is surprisingly clean and simple. Chuka Soba ¥850

> Tonight we celebrate with our very own beer cups!



Right: At first glance, polishing may look easy, but it requires a lot more effort than expected. Left: Polishing improves the quality of a piece

#### Tsubame-shi Migakiya Ichibankan

For a great variety of metal products, it is the final process of polishing that determines its guality and value. Visitors to Tsubame-shi Migakiya Ichibankan can participate in a metal polishing class for beginners. Come in contact with true craftsman skill and experience how amazing Tsubame

3633-7 Koike Subame City Tel: 0256-61-6701



I came for a little treasure hunting and came home with half the Storel



Upper right / lower right: The store is filled with hings you'll use every day such as cutlery and cups! Left: There's so much stuff you'll have difficulty choosing



#### A visit to the "Ovahiko-Sama" shrine, a favorite destination since ancient times, to receive good fortune in matchmaking.

Sacred Mt. Yahiko towers in the center of the Echigo Plain. There, our intrepid travelers visited Yahiko Shrine to ask for guidance from the gods. Nicknamed "Oyahiko-Sama" since ancient times, the shrine is a familiar presence to locals. There are many historical anecdotes about the shrine, and even today there is an unending stream of visitors to it and the Yahiko Hot Spring in front of it.

Another source of Yahiko Shrine's popularity is its reputation for bringing good luck in matchmaking. Take the Mt.Yahiko Ropeway to the Sancho (Summit) Station and walk further 10 minutes to reach the sanctuary where the shrine's god Ame-no-kagoyama-no-mikoto and goddess Umashihoya-hime-no-mikoto are enshrined, then make a prayer for good fortune in romantic relationships.

The Sea of Japan as seen from the top of the mountain is also a highlight of visiting the shrine. Forget the passing time, let yourself relax, and experience the vastness of "Oyahiko-Sama."



Every day at 7 am offerings such as rice, sake, and salt are made to the gods (Onikkusai). Attendees are given lucky rice.

#### Panorama Tower

A viewing platform and elevator that rotates 360 degrees as it ascends. Sit down and relax as you slowly spin and rise some 100 meters into the air. Enjoy your time in the sky as the view of the Sea of Japan and the Echigo Plain grows ever more expansive.

2898 Yahiko, Yahiko Village, Nishikanbara-gun; Tel: 0256-94-4141; 9 am-5 pm; Adults (12 and over) ¥650

Right: The top of Mt. Yahiko is the same elevation as Tokyo Skytree - 634 meters - and the tower rises above that! Left: The view from above is sure to have all sorts of unexpected surprises

It feels like you're

floating on the

clouds!









The Sea of Japan as seen from Mt. Yahiko. On sunny days you can see all the way to Sado Island. The Tako Zelkova Tree is a tree believed to be 1,000 years old. 3 The "Spring of Monk Shinran" is said to have gushed forth when Shinran, founder of the Jodo-Shinshu Sect of Buddhism, planted his cane here. 4 Niigata's distinctive rural landscape stretches away below. 5 One of the many treats you can find while exploring the town. "Yahiko Musume" Green Sovbeans with minced squid croquettes are ¥150 each. 6 The setting sun seen from the top of Mt. Yahiko will stun with its beauty and vastness. 7 An old fashioned tunnel in Yahiko Park. 8910 Yahiko Hot Spring wells up from the ground in front of the gates to Yahiko Shrine. The streets are lined with hot spring hotels such as Nadaiya, renowned for its cuisine. IIINakamuraya's hot spring steamed buns were awarded the gold prize at the Niigata Exhibition, ¥80 each, IBunsuido's soft Panda Cake. Sweet bean paste ¥150. Edamame (Yahiko Musume: Green Soybeans) paste ¥160.





Top: Yahiko Shrine has a rich and long history – its name is even inscribed in the ancient Man'yoshu poetry anthology. Lower right: Yahiko Shrine is also famous for good luck in matchmaking; be sure to offer a prayer at the shrine's sanctuary at the top of the mountain. Lower left: The "Heavy/Light Wishing Stones" will tell you if your wish will come true. Bow twice, clap four times, and pick up the stone - if it is light, your wish will come true; if it is heavy, you will need more effort to make it

There's still so much to see and do in Tsubame and Yahiko!



#### The air is so refreshing!

Yahiko Shrine

The deity enshrined here is Ame-no-kagoyama-no-mikoto, great-grandson of the goddess Amaterasu-Omikami. The Emperor at that time called Jinmu ordered Ame-no-kagoyamano-mikoto to govern the land of Echigo. Accordingly, since ancient times the shrine has been given the reverent nickname 'Oyahiko-Sama." Just visiting the shrine which stands at the foot of the scared Mt.Yahiko will eases the tension of your mind and soul.

2887-2 Yahiko, Yahiko Village Nishikanbara-gun; Tel: 0256-94-2001

#### Mt.Yahiko Ropeway **Observing Cafeteria**

This cafeteria is located on the viewing platform at the ninth station on Mt. Yahiko. Just the view from its tables is a treat. Also be sure to try the restaurant's numerous unique mountain cuisine dishes!

2829 Yahiko, Yahiko Village Nishikanbara-gun; Tel: 0256-94-4141; 9 am–5 pm; Closed Dec -Mar

Right: It's 45 centimeters tall! The flavor is somehow nostalgic. Tree parfait ¥700. Left: The Yahiko Shrine rabbit motif egg is so cute Sun Setting on the Sea of Japan Ramen ¥920.



## Girls-only Trip Spots in Yahiko

Visit the scared power place of Yahiko for good luck and prepare both body and mind for finding love!



#### Sakaya Yayoi

This Japanese-style liquor shop is located on the road leading to Yahiko Shrine. Enjoy selections of locally brewed Niigata sake in the tasting room on the 2nd floor. The building is an old Japanese-style home which was moved to Yahiko Village; make a few memories for your trip in the comfortable interior.

Talking with the shop staff was so much fun!

> 1239-4 Yahiko, Yahiko Village Nishikanbara-gun Tel: 0256-04-5841 1st floor 8:30 am-6:30 pm 2nd floor 8:30 am-6 pm



Maruyama Okyo.

#### Café Gallery Yoin

he liquor shop is a 200 year-old rivate home that vas moved and ebuilt here. German architect nd Niigata

sident Karl Beng

esigned the ebuilt structu

The old architecture is the former residence of a priest named Suzuki and was originally constructed in 1802. Minister Tomomi Iwakura also staved here when Emperor Meiji toured the Hokuriku region. The restored structure is now used as a gallery space and café. Yoin is filled with things to look at, including its elegant ceiling, sliding screen paintings, and historical artworks.

1190 Yahiko, Yahiko Village, Nishikanbara-gun; l: 090-7275-9207 (Nabeshima); Only open Sat., Sun., and hol.; 11 am-4 pm; Closed Dec.-Mar.







#### So much to see and do! Yoshidaya

ahiko

北北

1115

Tsubame

FACTORY FRONT

As you might expect, this card case specialty

shop carries a massive variety of card cases in addition to standard metal ones, you can find popular leather card cases and even wood cases, a rarity in Japan! The shop also

offers a selection of choice Tsubame-Sanio items. Selling nothing but the most shining examples of design and quality, mgnet is the

perfect place to find a gift.

14-3 Higashiota, Tsubame City Tel: 0256-46-8720; 9 am–7 pm; Closed Mon., hol.

Get your hands on "Made in Tsuhame" card with a variety of metals including magnesi and brass

selling fresh local products and souvenirs.

onigiri rice balls, made with 100%

frequent purchase for locals as well.

5866-1 Kugami, Tsubame City; Tel: 0256-98-0770:

delicious drinks.

10 am-4 pm;

Open all-year around

Koshihikari rice, are also popular and a

9 am–6 pm; Closed Mon. (Varies by facility

The roadside station's Temari-no-yu hot spring and

Omotenashi Hiroba

1121 Yahiko, Yahiko Village, Nishikanbara-gur Tel: 0256-94-3154 (Yahiko Tourist Association)

with its sure-fire skin-beautifying properties

Walking Spots

&

A Japanese restaurant renowned for its special "Wappa Meshizen," a Niigata specialty. The lavish amounts of salted salmon and salmon roe brought in from the nearby fishing harbor on top of steaming hot rice makes Yoshidaya's "Wappa Meshizen" a visual as well as culinary delight.

941-2 Yahiko, Yahiko Village, Nishikanbara-gun Tel: 0256-94-2020; 10 am–3 pm, 5 pm–8:30 pm; Closed irregularly

Yoshidaya also offers innumerable other fresh treats such as seasonal sashimi and wild rock oysters. The restaurant carries a diverse selection of local sake, i Kanbai and Secchubai.



#### Sakura no Yu

Fed with the waters of the Yahiko Sakuraigo Hot Spring welling up at the foot of sacred Mt. Yahiko, Sakura no Yu is the perfect place to stop by and soak up Japanese hot spring culture. Sakura no Yu has a full range of facilities, including a free flowing large outdoor bath fed directly from the spring, stone sauna, and massages. The on-site restaurant offers delicious cuisine made with local ingredients.

#### 1970 Oaza Fumoto, Yahiko Village,

Nishikanbara-gun; Tel: 0256-94-1126; 10 am–10 pm; Closed irregularly You can bathe in the sun on the foot bath terrace and elax while gazing out at the garden. The stones in the path stimulate the pressure points on the soles of your

#### Yahiko Keirin Velodrome

The only public Keirin track in Japan operated by a village. A 400 meter lap, the fierce competition on the straight after the final corner is exciting! Admission is free, so feel free to come and see exciting Keirin racing.

2621 Yahiko, Yahiko Village, Nishikanbara-gun Tel: 0256-94-2066 Business days vary by races Closed irregularly

The all glass Spith Sta studio broadcasts the track's race ve over CS and the Internet.

Located among the mountains in Yahiko Spring

Open all-year around ntry free

cared power place. The shrine is said to bring good ortune in business, success in school, recovery from liness, and peace and prosperity in the home.

#### Yonouduya

Exposition, such as the "Kumogakure (Hidden in Clouds)." A café corner is located in the shop where visitors can enjoy a relaxing café break enjoying the Yonouduya's elegant garden.

Tel: 0256-94-1823; 8:30 am-5 pm:

Fhere are two shops in Tsubarne – the main shop and shop on the national route – as well as two shops in Yahiko. Yonouduya is famous for the flavors of its confections, crafted by artisans who take the greate care making them one by one.





#### Kitchen Bijou's Lipstick Shaped Peeler

Vegetable peelers tend to be cold and merely functional, but not this cute lipstick-shaped version. Not only does it look fun, it's also designed to be easy to use even with long nails This one's a given if you're getting a souvenir for any women in your life.

Toiiro Open Factory 55-18 Yoshida Higashisakae Town Tsubame City; Tel: 0256-93-4195; 10 am-6 pm: Closed Sun., hol. (Closed irregularly Sat.) You'll feel more trendy just putting it in your kitchen! ¥1,500 (Plus tax) each.

#### Sasa Dango from Kameya



that people ask for them in Yahiko. Still hand-made one

Filled with ever-so-slightly-sweet bean paste, the chewy rice cake is

Narisawa Shoten's Curry Beans

by one. Enjoy this simple and unchanged flavor.

Kameya 2918 Yahiko, Yahiko Village, Nishikanbara-gun;

flavored with Japanese mugwort. ¥700 for 5 (1 bag)

Tel: 0256-94-5471

9:30 am-5 pm;

Closed irregularly



1-17 Sugoro, Sanjo City; Tel: 0256-32-2311; 9:30 am-5:30 pm



1298 Yahiko, Yahiko Village, Nishikanbara-gun; Tel: 0256-94-2025; 8 am-7 pm: Never closes

you won't stop!

Narisawa Shoten

This popular treat from a favorite local confectioner is now a Yahiko specialty! ¥500 for one 350 g bag.

Perfect for snack time or with a glass of beer!

Narisawa Shoten deep fries broad kind of

beans in oil and covers them with a savory,

sweet, and spicy flavorings - once you start,









### Yu Shrine

Park. Yu Shrine is a subordinate shrine to Yahiko Shrine and is dedicated to Oonamuchi-no-mikoto and Sukunahiko na-no-mikoto. Known to many as Ishiyakushi-Daimyojin, a shrine which aids in the healing of illness, Yu Shrine is also famous as the source of the Yahiko Hot

Yahiko, Yahiko Village (inside Yahiko Park); Tel: 0256-94-3154 (Yahiko Tourist Associati

Shrouded by trees, Yu Shrine is one of Yahiko's famou

This sweet shop sells seasonal traditional Japanese confections which have won numerous awards in National Confectionary

2935-5 Yahiko, Yahiko Village, Nishikanbara-gun Closed irregularly





**Tsubame** & Yahiko

### **Souvenirs**

After you've enjoyed a fun-filled trip, be sure to share mementos with family and friends

#### "Made in TSUBAME" Aluminum ice cream spoons



These specialty ice cream spoons are polished by the Migakiya Syndicate, a collection of Tsubame metal polishing craftsmen. You have to experience the ultra-smooth finish that makes any ice cream seem like it was the most expensive brand in the store.

TsubameSanjo Regional Industries Promotion Center;

Closed 1st Wed. of the month, New Year's holidays

Made of aluminum, the spoons are highly thermally conductive and convey your body heat. They practically glide through ice cream! ¥970 each.

#### Iyahiko Tama-Usagi – An offering worthy of Yahiko Shrine



The origin of these traditional sweets lies in the tale of the lucky rice cakes (Usa mochi) which were presented to the gods of Yahiko in ancient times. Rakugan sweets made with rice flour are the standard, and other variations are colored cakes and cakes filled with sweet bean paste.

Echigomisonishi Yahiko – Sasaya shop 1239 Oaza Yahiko, Yahiko Village, Nishikanbara-gun; Tel: 0256-77-8562; 9 am-5 pm;

Closed irregularly

lyahiko Tama-Usagi are made with wasanbon Japanese refined sugar and mijinko rice flour. Elegant and just slightly sweet, they melt in the mouth. ¥500 (plus tax) for 25.

#### Original tenugui hand towels from the Okamikai Yahiko Hot Spring Association

The design for these traditional *tenugui* hand towels was chosen via a contest run by the Okamikai Yahiko Hot Spring Association and bear a motif based on the torii gate at the Yahiko Shrine. Carry the good fortune of Yahiko Shrine with you wherever you go.

Available at Yahiko Hot Spring inns, hotels, and souvenir shops. Made by Fujioka Somekojo (Echigo Kamekon-ya). Note the red torii. Comes in two colors - navy and pink. ¥1,200 each

