

Tokoname ware master course, feeling a thousand years of history



Learning Tokoname ware [INAX Live Museum]



The large chimney and large kiln, where earthen pipes were baked in the Taisho era (1912-1926), are open to the public. You can learn about the history of pottery and modern craftsmanship from a guide in the museum. [Available in English]

Guided Tour : 20people
Duration : 30MIN~
Bus : 5



Eating in Tokoname ware [Bar & Bistro Kyouei-Gama]



The bar & bistro has been renovated from a kiln which has been producing earthen pipes since the Meiji era (1868-1912). Dishes with fresh local seasonal vegetables are served in Tokoname ware.

Capacity : 20~80people
Bus : None



Touching Tokoname ware [Ceramic tour]



You can observe the production of kyusu (teapots), plates, bonsai pots, etc., while listening to the characteristics of Tokoname ware and the artist's idea on their works.

Guided Tour : ~40people
Duration : 30MIN~
Bus : 7



Feeling Tokoname ware [Pottery Footpath]

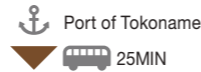


With a guide, you will tour the old town where pottery is a part of daily life. There are many stores along the path that sell products directly from potteries, so you might encounter your favorite pieces.

Duration : 60MIN~
Bus : 7



Handa's brewing culture, having influenced Japanese cuisine



Learning brewing culture [Handa Canal / MIZKAN MUSEUM (MIM)]



The Handa Canal is a historic spot that supported the brewing of sake, vinegar, and other products through the shipping industry during the Edo era (1600~1868). At the "MIZKAN MUSEUM", you can learn about Mizkan's commitment to vinegar production and the appeal of food culture.

Capacity : 30people
Duration : 30MIN~
Bus : 8



Experiencing brewing culture [Kunizakari Museum of Sake]



Kunizakari has a history of about 180 years. Sake tasting and plum wine making (in spring) experiences can also be arranged. Creating original labels such as "First call at Tokoname Port" is also recommended.

Capacity: 20people
Duration : 40MIN
Bus : 3



Eating brewing culture [Bishu-Hayasushi]



In the Edo period (1603-1868), "haya-sushi (nigiri-zushi)" using sake lees vinegar led to the increasing popularity of nigiri-zushi. You will have the opportunity to compare the "Bishu-Hayasushi," reproduced sushi of that time, which is about twice the size of today's nigiri-zushi.

Capacity : 20(chairs), 45(tatami seats)
Bus : 1

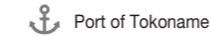


Handa's Dashi culture, developed with the prosperity of brewing culture [Handa Municipal Museum]



Handa city is "the town of Dashi (floats)" which owns a total of 31 floats. In the museum, one float is always on display for visitors to see. You can learn about the history of the floats from a curator.

Capacity : 80people
Duration : 30MIN
Bus : 2



Himakajima Island, a place blessed with seafood



Catching seafood [Himakajima Fishing experience]



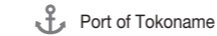
You can try Jibiki-Ami fishing, a traditional fishing method where you catch fish in a net and drag the net back up to shore on the beach of Himakajima. You can also taste them which are cooked.

There are more marine activities in this island.
Capacity : 15people~ Duration : 30MIN

Eating seafood [Himakajima Dishes]



Fresh seafood caught in the sea near Himakajima throughout the four seasons is provided. You can enjoy rich seafood while listening to local fishermen and cooks about the delicious and good way to eat.
Capacity : 40(chairs) Duration : 2h



The brewing industry helped to cultivate dashi (floats) karakuri.



Viewing of "Hand Dashi Festival"



"Handa Dashi Festival" is a majestic festival event which is held once every five years, and there is a magnificent line-up of 31 Dashi (floats) together. For cruise ship guests, it is considered securing routes and specially arranged balconies so that there is no need to worry about crowds. After the show, you can enjoy a stroll along the Handa Canal.

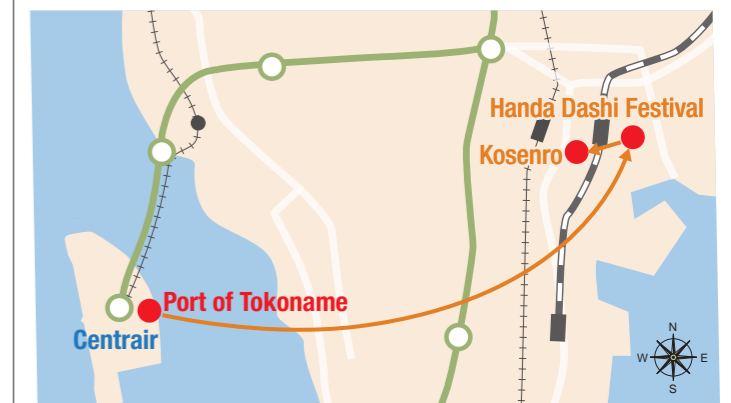
Capacity(previous) : 2,500people
Duration : 2h Bus : 6



Lunch, matching Handa's brewing culture



A restaurant in the city offers meals using miso, tamari, and soy sauce made at breweries in Handa City. Sake made in Handa which goes well with the meals is also served.
Capacity(Kosenro) : 20(chairs)



and more

Morita Aji no Yakata



Morita produces sake, miso, tamari and soy sauce, and you can learn about traditional manufacturing methods of miso at warehouse which is used.

Capacity : 45people
Duration : 60MIN
Bus : 3

Hanroku Garden



It is the garden of the Nakano Hanroku House. Nakano Hanroku was a millionaire prospered through the shipping and brewing industries from the Edo period (1600~1868). The garden of the Nakano family, which Hanroku loved, is open to the public. You can eat the local cuisine of pressed sushi made by chefs, or you can make your own pressed sushi and have it.

Capacity : 20(chairs)
Duration : 30MIN
Bus : 2

Red spider lilies on the Yakachi Riverside



From late September to early October every year, there are over 3 million red spider lilies blooming over 1.5km from east to west. The scenery like a red carpet is breathtaking.

Duration : 30MIN
Bus : 5

Kanko Noen Hana Hiroba



It is a "pick-your-own" farm that takes advantage of the climate unique to Minamichita, which is warm throughout the year. You can enjoy a stroll through the flower fields that decorate the vast grounds seasonally. Sunflowers are in full bloom from June to December every year.

Duration : 40MIN
Bus : 3

Akio Morita Library



It is a memorial museum that introduces the "personalities" of Akio Morita, the 15th head of the Morita family and one of the founders of SONY, and his wife Yoshiko.

Capacity: 10people
Duration : 30MIN
Bus : None

Toyohama Sakana Hiroba Fish Plaza



Toyohama Fishing Port boasts the highest capture of seafood in Aichi Prefecture. Fresh-caught seafood abounds in this lively market.

Capacity(Restaurant) : 40(chairs)
Duration : 60MIN
Bus : 18

TOKONAME-ya



You can enjoy dishes with local seasonal fish and local sake which are served in Tokoname ware.

Capacity : 30(chairs)
Bus : 7
(in case you visit Pottery Footpath)

Iwayadera Temple, one of the sacred places of Chita Peninsula (Chita Shikoku)



This temple has a history going back 1,300 years, and draws worshipers from all over Japan. You can experience yoga and zazen (Zen meditation) at the temple.

Capacity : 40people
Duration : 2h
Bus : 1

