



Rakudo-An



The "Dispersed Settlements" of the Tonami Plain

During the spring rice-planting season, silhouettes of houses, each surrounded by groves of trees, emerge dreamily from water-filled paddies, illuminated by the setting sun.

These dispersed settlements, villages set out on the Tonami Plain in western Toyama Prefecture, form a landscape unique to Japanese rural life, shaped by both nature and human activity. Approximately 7,000 such households lie scattered across a fan-shaped alluvial plain situated between two rivers. Generally, these kinds of alluvial plains are not suitable for rice paddies because the soil here drains almost too well. In this region, though, an abundance of snowmelt from mountains upstream provides the water that makes rice cultivation possible. People built their homes surrounded by their reclaimed rice fields to better manage the water, and over many years, this landscape was created.

The landscape of these scattered settlements is further enhanced by the trees surrounding the individual houses. These groves protect the homes from winter winds and snowstorms, as well as from the summer sun. In addition, the wood from the groves once provided fuel for daily cooking and for heating baths, as well as for building materials and tools when building new homes. In the past, people led a sustainable lifestyle by cultivating the farmland around their homes and sourcing the necessary materials for daily life from the surrounding groves.



Rakudo-An

This luxury art hotel consists of three rooms, and is nestled amidst a village of dispersed settlements. The 120-year-old traditional farmhouse, built in the imposing azumadachi architectural style unique to this region, has been restored and now features folk crafts, Scandinavian furniture and contemporary art.



Activities such as walking tours around the dispersed settlements near the hotel and observing or participating in local residents' taiko drum practices are popular. These opportunities to interact with locals have been well received by international visitors. The attached restaurant offers dishes inspired by local cuisine, using locally sourced ingredients. Additionally, 2% of the accommodation fee is donated to conservation efforts for the dispersed settlements.



Accommodation Name	Rakudo-An			
Reception Information	Business hours, regular holidays Closed each Tuesday (for Tuesday check-in and restaurant)		Business Operator Information	
	Check in/Check out Check in: From 3 p.m. Check out: 11 a.m.		Business operator name	Mizu to Takumi Co., Ltd.
	Address 645 Nomurajima, Tonami-shi, Toyama Prefecture		Address	933-0397
	Directions to the Facility [Approximate travel time] About 3.5 hours from Tokyo			3550 Uchijima, Takaoka-shi, Toyama Prefecture
	(1) JR Hokuriku Shinkansen Tokyo to Shin-Takaoka Station 2 hrs. 39 min. (2) JR Johana Line Shin-Takaoka Station to Takagi Station 29 min. (3) An 11-min. walk from Takagi Station		Inquiry hours	9 a.m. to 6 p.m.
			Person in charge	Kyoko Takano
			Tel.	0766-95-5170 / 090-2374-8516
	Reservation Period		Mail address for inquiries	info@mizutotakumi.jp / kyoko@mizutotakumi.jp
	Reservations accepted from one year prior up to 11:59 p.m. the day prior		Business operator website	http://www.rakudoan.jp/en/ http://www.mizutotakumi.jp (Japanese only)
Other Information	Wi-Fi availability	Available	Others (facility information, sightseeing information, recommendations, etc.) * Total of three rooms, maximum occupancy two per room * Hands-on activities available, see below for partial list: https://www.rakudoan.jp/en/experience/601/ - Sankyo-son (dispersed settlement) Walk (free/with staff guide) https://www.rakudoan.jp/en/experience/1102/ - Calligraphy Experience in a Tranquil Temple https://www.rakudoan.jp/en/experience/605/ - Bon-Temae Tea Ceremony Practice	
	Parking	Nine spaces available		
	Concierge services	Available to assist with arrangements and coordinate tours		
	Languages	Concierge services available in English (and some French)		
	Cancellation Policy	7 to 4 days prior: 20% 3 to 2 days prior: 50% 1 day prior: 80% Same day: 100% No shows without notice: 100%		
	Reservations via travel agents and online travel agencies	Mr & Mrs Smith		
	Web reservations			
Rate Information	Room rate (tax incl.)	From 44,000 yen (1 night, 2 meals, per person double occupancy)		
	Service charge	10%		
	Payment methods	Cash, credit card, electronic payment, QR		
	Supplemental rate information	Per person, double occupancy, per room: From 44,000 yen Per person, single occupancy, per room: From 57,000 yen		
	Included in the above rates:	Two meals per one night stay		

Accommodation Name

Moritosh

Reception Information	<p>■ Business hours, regular holidays</p> <p>Café in the facility is closed every Monday and Tuesday (open on holidays)</p>		Business Operator Information		
	<p>■ Check in/Check out</p> <p>Check In: From 3 p.m. Check Out: 10 a.m.</p>		<p>■ Business operator name</p> <p>Mizu to Takumi Co., Ltd.</p> <p>933-0397</p>	<p>■ Address</p> <p>3550 Uchijima, Takaoka-shi, Toyama Prefecture</p>	
	<p>■ Address</p> <p>405 Johana, Nanto-shi, Toyama Prefecture (in the Johana Betsuin Zentoku Temple)</p>				
	<p>■ Directions to the Facility [Approximate travel time] About 3 hours 45 minutes from Tokyo</p>				<p>■ Inquiry hours</p> <p>9 a.m. to 6 p.m.</p>
	<p>(1) JR Hokuriku Shinkansen Tokyo to Shin-Takaoka Station 2 hrs. 39 min. (2) JR Johana Line Shin-Takaoka Station to Johana Station 50 minutes (3) An 11-minute walk from Johana Station</p>		<p>■ Person in charge</p> <p>Kyoko Takano</p>	<p>■ Tel.</p> <p>0766-95-5170 / 090-2374-8516</p>	
	<p>■ Reservation start date/time, reservation deadline date/time</p> <p>Reservations accepted from one year prior up to 11:59 p.m. the day prior</p>		<p>■ Mail address for inquiries</p> <p>info@mizutotakumi.jp / kyoko@mizutotakumi.jp</p>	<p>■ Business operator website</p> <p>https://www.moritosh.jp (Japanese only) https://www.mizutotakumi.jp (Japanese only)</p>	
	Other Information	<p>■ Wi-Fi availability</p>	Available	<p>Others (facility information, sightseeing information, recommendations, etc.)</p> <p>This lodging facility opened in March 2024 on the grounds of the Johana Betsuin Zentokuji Temple, an ancient temple of the Jodo Shinshu sect in Johana, in the southwestern part of Toyama Prefecture. This "stayable Mingeikan" allows guests to experience the essence of mingei (folk crafts) and is housed in a renovated building designed by Yasukawa Keiichi, a woodworker and architect who was a disciple of Yanagi Soetsu, the founder of the Mingei movement.</p> <ul style="list-style-type: none"> * Total of 6 rooms (1 triple room, 5 twin rooms) • Triple room equipped with a bathtub; twin rooms have showers • Shared toilet facilities 	
		<p>■ Parking</p>	Three spaces available (no large vehicles; parking for large vehicles available at a municipal lot nearby)		
		<p>■ Concierge services</p>	Available to assist with arrangements and coordinate tours		
		<p>■ Languages</p>	Concierge services available in English (and some French)		
<p>■ Cancellation Policy</p>		7 to 4 days prior: 20% 3 to 2 days prior: 50% 1 day prior: 80% Same day: 100% No shows without notice: 100%			
<p>■ Reservations via travel agents and online travel agencies</p>		Rakuten Travel, Jalan.net, Booking.com, Relax, Expedia, agoda			
<p>■ Web reservations</p>					
Rate Information	<p>■ Room rate (tax incl.)</p>	From 15,000 yen (1 night with breakfast, per person double occupancy)	 		
	<p>■ Service charge</p>	10%			
	<p>■ Payment methods</p>	Cash, credit card, electronic payment, QR			
	<p>■ Supplemental rate information</p>	Per person, double occupancy, per room: From 15,000 yen Per person, single occupancy, per room: From 20,600 yen			
	<p>■ Included in the above rates:</p>	One breakfast per one night stay			



Traditional Toyama Craft: Inami Carving
Japan's Top Wood Carving Town



Inami Carving

Inami, located in Nanto City, Toyama Prefecture, is a town of faith with a history spanning over 630 years. It began in 1390 with the establishment of Zuisenji, a temple of the Jodo Shinshu sect of Buddhism. Since then, Inami has flourished as a monzenmachi (temple town).

Inami wood carving was born alongside the history of Zuisenji Temple. During the Sengoku ('warring states') period, Zuisenji was a venerable temple controlling 170 other temples, but in 1763 it was destroyed by fire. To help rebuild the temple, a sculptor was dispatched from Kyoto, and in Inami he passed on his skills to four local carpenters. This marked the beginning of Inami wood carving. As Zuisenji was restored, Inami wood carving techniques grew more sophisticated, attracting even more craftsmen to apprentice. The most notable works of Inami wood carving include decorative furnishings such as ranma (transoms). This craftsmanship is also evident in essential festival items such as lion heads (for lion dances) and float decorations. Geographically, Inami's proximity to Hida-Takayama, where high-quality wood was readily available, further contributed to the development of Inami wood carving.

Today, Yokamachi Street fronting Zuisenji Temple is lined with traditional buildings housing wood carving studios, local toy shops, sake breweries and small art museums. The street is paved with cobblestones, adding to the calm, picturesque atmosphere. There are over 200 sculptors working in Inami, a town of about 8,000 people, and as you walk through the streets, you can hear the sounds of wood carvers' mallets from somewhere nearby. The town also features newer attractions, including shops, galleries, bakeries and breweries.



Bed and Craft: Villas with "apprenticeship" experiences

This is a group of private villas in Nanto City's Inami, Japan's premier wood carving town. Each of the six lodgings is designed with a unique theme by a different artist or craftsman, allowing guests to enjoy and experience not unlike staying in an art gallery. Guests can also participate in workshops where they can apprentice with one of the town's craftspeople.



Accommodation Name	Bed and Craft: Villas with "apprenticeship" experiences				
Reception Information	■ Business hours, regular holidays (For reservations) Wednesday through Monday		Business Operator Information		
	■ Check in/Check out Check in: 4 p.m. to 9 p.m.		■ Business operator name	Corare Artisans Japan Inc.	
	■ Lodging address BnC Lounge: 3-41 Honmachi, Nanto City, Toyama Prefecture (Check in at the Lounge; lodgings are located elsewhere.)		■ Business operator address	932-0217 3-41 Honmachi, Nanto-shi, Toyama	
	■ Directions to the Facility [Approximate travel time] About 4 hours from Tokyo		■ Inquiry hours	10 a.m. to 9 p.m. (except Tuesdays)	
	(1) JR Hokuriku Shinkansen Tokyo Station to Kanazawa Station About 2.5 hrs. (2) Kaetsuno Bus Kanazawa Station to Inami, Nanto City (Transportation Plaza stop) About 1 hr. 15 min. *Or about 50 minutes from Kanazawa Station via taxi (1) JR Hokuriku Shinkansen Tokyo Station To Shin-Takaoka Station About 2 hrs. 40 min. (2) Kaetsuno Bus Shin-Takaoka Station to Inami, Nanto City (Inami Elementary School stop) about 1 hr. *Or about 40 minutes from Shin-Takaoka Station via taxi		■ Person in charge	Miyako Nakadai	
	(1) JR Hokuriku Shinkansen Tokyo Station To Shin-Takaoka Station About 2 hrs. 40 min. (2) Kaetsuno Bus Shin-Takaoka Station to Inami, Nanto City (Inami Elementary School stop) about 1 hr. *Or about 40 minutes from Shin-Takaoka Station via taxi		■ Tel.	0763-77-4138	
	■ Reservation Period		■ Mail address for inquiries	info@bedandcraft.com	
	Reservations accepted from 180 days up to 3 days prior to stay		■ Business operator website	https://bedandcraft.com/	
	Other Information	■ Wi-Fi availability	Available	Others (facility information, sightseeing information, recommendations, etc.)	
		■ Parking	One space per villa at no charge	[Things to do unique to Bed and Craft] ● Villas where you can apprentice with craftspeople Guests can experience 'apprenticing' with a craftsperson. For a full three hours, you can use the same tools and techniques as the artisan to create something uniquely your own. ● Experience the flavors of Inami For guests reserving the breakfast plan, a full breakfast using local ingredients and prepared especially for Bed and Craft will be delivered to your room. Breads are provided by Baker's House KUBOTA, a popular bakery in Inami. ● Rent an entire villa All rooms include rental of entire villa. Villas are equipped with kitchens, baths, washing machines and other appliances. Enjoy your stay as if you are living in a home. ● One craftsman per villa Each villa has been decorated by a unique Inami craftsman, treating them as their own individual works of art. Enjoy an experience that feels as though you are staying in an art gallery. ● Your town concierge Our concierge will guide you to ensure even first-time guests can fully enjoy their trip. Feel free to ask not only for information about your villa and the town itself, but also about any special requests, such as arrangements for anniversaries or other special occasions.	
■ Concierge services		Available			
■ Available languages		Concierge services available in English			
■ Cancellation Policy		From 21 days prior: 30% From 14 days prior: 50% From 7 days prior: 100%			
■ Reservations via travel agents and online travel agencies					
■ Web reservations		Available via the official website (site available in English)			
Rate Information	■ Room rate (tax incl.)	From 19,000 yen (per person rate)			
	■ Service charge				
	■ Payment methods	Pre-payment required via credit card			
	■ Supplemental rate information	Rates vary depending on villa, rate plan, season and days of the week			
	■ Included in the above rates:	One breakfast per day (on weekdays, when two guests are staying)			



World Cultural Heritage: The Shirakawa-go and Gokayama Gassho-zukuri Villages
The Nostalgic Rural Scenery of Japan



The Shirakawa-go and Gokayama Gassho-zukuri Villages

In 1995, the Shirakawa-go and Gokayama Gassho-zukuri (thatched peaked-roof houses) Villages were registered a UNESCO World Cultural Heritage sites. This recognition was based on the value of the area's rural landscape, centered around traditional gassho-zukuri wooden houses which are representative of Japan's culture of wood construction, as well as on the preservation of a cultural heritage passed down through generations.

The Shirakawa-go and Gokayama regions are surrounded by steep mountains and valleys, making them difficult to access. Until the 1950s, interaction with areas outside the region was extremely limited, earning these villages the title of "Japan's last remaining hidden places." Due to this isolation, Shirakawa-go and Gokayama, connected by the Sho River, developed a unique cultural sphere based on a shared social system and a lifestyle rooted in Jodo Shinshu Buddhism. The most remarkable feature of these hanlets is their large gable-roofed thatched houses, a style known as gassho-zukuri, which, along with the way these homes are clustered, form a distinctive rural landscape.




Gassho-zukuri houses represent a unique architectural style found only in Gokayama, Shirakawa-go and some adjacent mountainous areas. The term gassho comes from the shape of hands pressed together in prayer, resembling the steeply pitched roofs of these houses. In this region of heavy snowfall, where snow depth can exceed three meters, structural integrity capable of withstanding the weight of this snow and strong winds is of utmost importance. The gassho roof, with its resemblance to hands joined in prayer toward the sky, has protected the local way of life here for centuries. Most of the existing gassho-zukuri houses are between 100 and 200 years old, with some believed to date back as much as 400 years. It is thought that the gassho-zukuri style took its final shape in the mid-Edo period.

The Shirakawa-go and Gokayama regions are located in a deep mountainous area centered around Mount Hakusan, which stands at an elevation of 2,702 meters. It is one of Japan's most heavily snowed regions. The terrain is steep, and most of the settlements in the area are built on narrow flatlands formed along the Sho River basin.

The three villages registered as World Heritage Sites—Ogimachi, Ainokura, and Suganuma—are such settlements. Reminiscent of Japan's traditional rural landscape, these villages offer beautiful scenery throughout the four seasons and allow visitors to experience and stay in these World Heritage villages, where the traditional way of life is still alive today.



Subject matter	World Cultural Heritage, Gokayama				
Themes	History, culture Traditional crafts, traditional industry, traditional arts Sightseeing attractions Food Festivals and events Shopping Various hands-on experiences and activities				
Tour Information	■Periods and days offered, regular holidays	■Frequency	Other Information		
	Year-round, no holidays				
	■Times offered (duration)	■Minimum and maximum participants	 <p>■ Tours (Gokayama Ainokura Gassho-zukuri Village) There are 20 gassho-zukuri houses still standing within the Ainokura Gassho-zukuri Village. In the village, there are facilities including the Ainokura Folk Museum and Ainokura Traditional Industry Museum, which utilize gassho-zukuri houses, as well as a facility for experiencing traditional washi paper-making. Visitors can learn about the village's way of life, the history of the washi paper industry, and even participate in making washi paper themselves.</p>		
	(Gokayama Ainokura) 8:30 a.m. to 5 p.m. (Gokayama Suganuma) 8 a.m. to 5 p.m. (April to November) 9 a.m. to 4 p.m. (December to March)	Even solo travelers can sightsee and stay overnight			
	■Address to meet	■Minimum age for participation			
	(Gokayama) Ainokura: Ainokura, Nanto City, Toyama Prefecture (Gokayama) Suganuma: Suganuma, Nanto City, Toyama Prefecture	None			
	■ Directions location [approximate travel time] Directions from Tokyo (approx. 4-5 hours)		<p>(Gokayama Suganuma Gassho-zukuri Village) Within the Suganuma Gassho-zukuri Village, nine gassho-zukuri houses still remain. Although it is a small village, it offers not only the opportunity to enjoy the rich natural beauty of Japan's traditional landscape but it also has many facilities where visitors can experience its history and traditions. Highlights include the Gokayama Folklore Museum, which exhibits about 200 everyday tools that reflect the traditional lifestyle of Gokayama, and the Ensho (saltpeter) Museum, where you can learn about the process and history of saltpeter production, one of Gokayama's major industries, and even try using a matchlock rifle. There are also charming gassho-zukuri tea houses and souvenir shops, providing plenty to see and enjoy.</p>		
	From Tokyo (Hokuriku Shinkansen) to Shin-Takaoka Station (approx. 2 hrs. 40 min.)				
	From Shin-Takaoka Station (via the Kaetsuno World Heritage Bus) to Gokayama (Ainokura and Suganuma stops) (approx. 1 hr. 10 min.)				
	■ Reservations		<p>■ Accommodations In Japan, it is rare to find places where you can stay overnight in a World Heritage site, making this a unique and valuable experience. Accommodation rates vary by facility, but prices start at around ¥15,000 per night. At "Shoshichi," you can fully enjoy local dishes, including freshly harvested mountain vegetables and river fish, in a 200-year-old Gassho-zukuri house around a traditional irori hearth. There's also "Yusuke," which is the largest gassho-zukuri house in Ainokura. It combines a museum and a guesthouse, and is limited to just one group per day. Enjoy your stay at one of these unique accommodations.</p>		
■Location of experience (if different from above)					
Other information	■Restrooms	Available	Business Operator Information	■Business Operator name	Varies depending on the accommodations
	■Wi-Fi	Availability varies depending on the facility		■Address	
	■ Parking	Available (paid parking)		■Inquiry hours	
	■Guides	Available (Gokayama Tourist Information Center)		■ Person in charge	
	■Available languages	English		■Tel.	
	■Guide specialties and skills			■ Address for inquiries	
	■Payment methods		■Website	https://gokayama-info.jp/en/ (Gokayama Tourist Information Center)	
	■Cancellation policy		■Rate (tax incl.)		
	■ Insurance		■Service charge		
	■Prepare in advance		Supplemental rate information		
	■Other precautions				
	■ Online reservations		Rate Information		
	■Travel agent or online travel agencies				
■Others	Gokayama is a World Heritage village where people still live and maintain their way of life. The gassho-zukuri villages are not theme parks. Please be mindful of respecting the local residents and their lifestyle as you enjoy your visit.		■ Included in above rates		



**The Charms of Toyama Along the Foot of the Majestic Tateyama Mountain Range
Beautiful Natural Scenery, Culinary Delights and Spiritual Faith**



Tateyama

Tateyama, located in the central-western part of the Northern Alps, is a symbolic presence in Toyama Prefecture, with its chain of 3,000-meter-class mountains. Its current form was shaped around 300,000 years ago, and the stunning scenery seen today was created through volcanic activity and erosion from snow and rain.

Toyama Prefecture experiences a climate with heavy rainfall and snowfall. The water from the Tateyama Mountain Range, which is capped with perpetual snow, serves as a vast natural reservoir, providing a supply of cool drinking water even in the height of summer. The dynamic and diverse landscape, with a 4,000-meter elevation difference from the 3,000-meter Tateyama peaks to the 1,000-meter-deep Toyama Bay, has nurtured Toyama's rich food culture and natural scenery.

Tateyama, alongside Mount Fuji and Mount Haku, is considered one of Japan's three sacred mountains and has long been a focus of mountain worship. Tateyama's spiritual significance arises from a blend of nature worship, Shintoism, and Buddhism, forming a unique mountain faith.

From the center of Toyama City, it is possible to climb the 3,000-meter-class Tateyama as a day trip. At the foot of the mountain, you can enjoy the beautiful and rich natural scenery, and in recent years, many attractive spots have emerged, including accommodations, restaurants, sake breweries, and traditional crafts.





Healthian-wood

This facility allows you to experience the power of herbs in various forms, such as through aroma, food, and treatments. Spread across a vast 10-hectare site overlooking the Tateyama Mountain Range and Toyama Bay, there are herb gardens, restaurants, a spa, and an essential oil extraction workshop. In a restaurant that appears to float among the rice fields and herb garden, you can enjoy seasonal course meals featuring Toyama ingredients and indulge in a luxurious sauna experience along with overnight stays.

There are also tours designed for international visitors. A special tour delving deeply into the essence of Tateyama's mountain worship allows participants to experience the appeal of the sacred mountain with a guide, while also enjoying local gourmet cuisine.

Subject matter	Healthian-wood					
Themes	Nature viewing and outdoor experiences Sightseeing attractions Food Shopping Various experiences and activities					
Tour Information	■Periods and days offered, regular holidays	■Frequency	Other Information			
	Healthian-wood offers a variety of facilities. See "Other Information" for details.		The majestic Tateyama Mountain Range. The shimmering Toyama Bay. Endless stretches of rice fields. Close your eyes, and in the silence, you are enveloped by a pleasant fragrance... This is a herb paradise where people who live healthy lives gather. Through aroma, food, and treatments, both mind and body are rejuvenated, returning to their natural, abundant state. A release from the everyday, as nature gently embraces you. There is something here that stirs emotions in everyone. Now, welcome to the landscape of rejuvenated origins.			
	■Times offered (duration)	■Minimum and maximum participants	●The Garden (Herb Garden) A herb garden that offers different fragrances depending on the season. ·Closed: Open year-round (Enjoy a stroll on the deck)			
	■Address to meet	■Minimum age for participation	●The Workshop A workshop where essential oils and aromatic distilled water are extracted from herbs harvested on-site. Various seminars and workshops led by instructors with specialized qualifications are also held.			
	57-1 Nitchu Uwano, Tateyamamachi, Niikawagun, Toyama Prefecture		·Hours: Weekdays, weekends, and holidays 10:00 a.m. to 4 p.m. ·Closed: Wednesdays (Closed during New Year's holidays; may be closed in winter)			
	■ Directions location [approximate travel time] Directions from Tokyo (approx. 3 hours)		●The Table (Restaurant) Continuing with the concept of "Healthy Unique Dishes," the restaurant offers sophisticated and surprising full-course meals.			
	(1) JR Hokuriku Shinkansen Tokyo to Toyama Station (approx. 2 hrs. 40 min.)		·Hours: Weekdays, weekends, and holidays 12:00 to 3 p.m., 6 p.m. to 10 p.m. Note: Reservations required at least 3 business days in advance			
	(2) From Toyama Station via taxi (approx. 30 min.)		·Closed: Wednesdays (Closed during New Year's holidays; may be closed in winter)			
	■ Reservations		●The Hive (Private Sauna Hotel) A private sauna hotel built exclusively for a special sauna experience, nestled underground.			
	Varies depending on the facility		●The Field (Event Space) An outdoor event space featuring a distinctive triangular wooden roof.			
	■Location of experience (if different from above)		·Closed: Open year-round			
		●The Spa A spa offering luxurious treatments all by hand, using Taro essential oils. ·Hours: 10:30 a.m. to 8 p.m. (Last entry) Note: Reservations required by the day before ·Closed: Irregular holidays & the 3rd Wednesday of each month				
Other information	■Restrooms	Available	Business Operator Information		■Business Operator name	Maeda Pharmaceutical Industry Co., Ltd.
	■Wi-Fi	Available			■Address	930-0916
	■ Parking	Available			■Inquiry hours	1-18-47 Mukashinjomachi, Toyama City, Toyama Prefecture
	■Guides				■ Person in charge	Weekdays 9 a.m. to 4 p.m.
	■Available languages				■Tel.	Makiko Saeki, Yu Komori
	■Guide specialties and skills				■ Address for inquiries	076-451-3731
	■Payment methods	Cash, credit card, electronic money, QR codes			■ Website	maeda.kankou@maeda-ph.co.jp
	■Cancellation policy	Varies depending on the facility	Rate Information		■Rate (tax incl.)	
	■ Insurance	None			■Service charge	
	■Prepare in advance	None			Supplemental rate information	
	■Other precautions				■ Included in above rates	
	■ Online reservations	Available				
	■Travel agent or online travel agencies					
	■Others	Contact Maeda Pharmaceutical Industry Co. Ltd. for reservations and inquiries				

Tateyama Mountain Worship and Local Heritage Gastronomy Tour

Themes History, culture Nature viewing, outdoor Sightseeing attractions Food Shopping Various experiences and activities

Tour Information	■Periods and days offered, regular holidays	■Frequency	Other Information A special 2-night, 3-day tour that delves deeply into the essence of Tateyama's mountain worship. As one of Japan's three sacred mountains, Tateyama's appeal is experienced under the guidance of local guides who are passionate about their heritage. The tour also offers the opportunity to savor local gourmet cuisine. Day 1 =Cycling along Tateyama mountain paths on an electric-assist mountain bike. =Shojin ryori (Buddhist cuisine) at Kyosanbo: Enjoy "Mandala Gozen," a traditional Buddhist meal at Kyosanbo, a lodging temple in the Ashikuraji area, believed to have been founded in the late Edo period. =Decoding the "Tateyama Mandala," a pictorial representation of Tateyama mountain worship. =Experiencing the "Nunobashi Kanjoe" ritual, a ceremony designed to save women seeking rebirth in paradise. =Overnight stay at Hotel Tateyama, an inn that offers the charm of Tateyama and authentic Japanese hospitality. Day 2 =Special guided walk at Tateyama Murodo-daira, located at an altitude of 2,450 meters, led by a mountain guide. Enjoy the stunning views of Murodo and savor a meal unique to this location. =Overnight stay at No no Ie: A 130-year-old traditional farmhouse, available for exclusive private rental. Enjoy a luxurious and peaceful time in this serene environment, along with a catered dinner and breakfast.
	April through November		
	■Times offered (duration)	■Minimum and maximum participants	
	2 nights, 3 days	2 to 6 guests	
	■Address to meet	■Minimum age for participation	
	Tateyamamachi, Nakaniikawa-gun, Toyama Prefecture (inquire for details)		
	■ Directions location [approximate travel time] Directions from Tokyo (approx. 3 hours)		
	(1) JR Hokuriku Shinkansen Tokyo to Toyama Station (approx. 2 hrs. 40 min.)		
	(2) From Toyama Station via taxi (approx. 30 min.)		
	■ Reservations		
■Location of experience (if different from above)			
Various locations in Tateyamamachi, Nakaniikawa-gun, Toyama Prefecture (Ashikuraji area - Tateyama Murodo)			



Other information	■Restrooms	Available	Business Operator Information	■Business Operator name	
	■Wi-Fi	Varies depending on facility		■Address	930-0916 1-18-47 Mukaishinjomachi, Toyama City, Toyama Prefecture
	■ Parking	Available		■ Hours for inquiries	Weekdays 9 a.m. to 4 p.m.
	■Guides	Available		■ Person in charge	Makiko Saeki, Yuki Komori
	■Available languages	English		■Tel.	076-451-3731
	■Guide specialties and skills			■ Address for inquiries	maeda_kankou@maeda-ph.co.jp
	■Payment methods	Cash, credit card, electronic money		■Website	https://maebou-travel.com/ (in Japanese)
	■Cancellation policy	3 weeks prior: 0% 20 days prior: 20% 7 days prior: 30% one day prior or same day: 100%	Rate Information	■Rate (tax incl.)	250,000 yen ~ 300,000 yen per person
	■ Insurance	Available		■Service charge	
	■Prepare in advance	Comfortable shoes and clothing		■Supplemental rate information	
	■Other precautions	Must be at least 150 cm tall to use mountain bikes		■ Included in above rates	
	■ Online reservations				
	■Travel agent or online travel agencies				
	■Others	Contact Maeda Pharmaceutical Industry Co., Ltd. for reservations and inquiries			

Doitei Moya

~A traditional Japanese home at the base of the Tateyama foothills, a place for cultivating connections and new culture

At the foot of the majestic Tateyama mountain range, with peaks reaching heights of around 3,000 meters, lies the satoyama (a forested rural landscape), where the natural beauty nurtured by these blessings unfolds. In this area surrounded by satoyama, where one can experience a nostalgic side of the Japanese lifestyle, stands 'Doitei Moya,' a private rental villa. This traditional-style structure, over 130 years old, has been renovated to preserve its historical architecture.

The setting is the former Doi residence, once the home of a prominent local family and a hub for the community to gather and interact. Known as a place where personal connections and new culture were cultivated, like the tilling of fertile soil, today it brings together the charming people, the daily lives, and the culture of this region surrounded by forests, fields, and country homes. Limited to hosting one group per day, the facility includes a dining space called the "Daidokoro" ("Kitchen"), where guests can enjoy a taste of home cooking with meals prepared by local Tateyama residents. At night, a chef can be brought in to create a dinner of the guests' choosing. And there is an adjacent "Doma" (a spacious shared hall) where local residents can interact, as well as spaces for events and other activities available for a variety of uses.





Whether staying overnight, living, visiting, gathering, passing through, seeing, or learning, Doitei Moya is a place of connections, serving as a community hub for diverse interactions.

This is a place where visitors can immerse themselves in and experience the local community. Nearby is "Healthian-wood," a multi-purpose facility centered on themes of beauty and health, featuring an aromatherapy studio and restaurant. The area also offers a variety of activities, including traditional crafts and mountain biking, all which can be enjoyed amidst the primal scenery of the Tateyama foothills. Plans are also underway for the construction of a new private rental villa designed by architect Kengo Kuma, as well as the repurposing of a closed local elementary school into an experiential lodging facility. This site embodies the desire not only to increase the nonresident population in this gradually depopulating region, but to contribute to generating new residents who will put down roots and build their lives here.

Come and enjoy the charms of the Tateyama foothills, where a one-of-a-kind place is being created where travelers can become residents.



Accommodation Name	Doitei Moya A traditional Japanese home at the base of the Tateyama foothills, a place for cultivating connections and new culture		
Reception information	■ Business hours, regular holidays	Business operator information	
	—	■ Business operator name	Maeda Pharmaceutical Industry Co., Ltd.
	■ Check in/Check out	■ Address	930-0916
	(Check in): 3 p.m. to 5:30 p.m. (Check out): 10:00 a.m.		1-18-47 Mukaishinjomachi, Toyama-shi, Toyama Prefecture
	■ Address	■ Inquiry Hours	Weekdays 9:00 a.m. to 4 p.m.
	98-1 Nitchuuwano, Tateyama-machi, Nakaniikawa-gun, Toyama Prefecture	■ Person in charge	Makiko Saeki, Yuki Komori
	■ Directions [Approximate travel time] About 3 hours from Tokyo	■ Tel.	076-451-3731
	(1) JR Hokuriku Shinkansen Tokyo Station to Toyama Station About 2 hr. 10 min. (2) From Toyama Station via taxi About 30 min.	■ Mail address for inquiries	maeda_kankou@maeda-ph.co.jp
	■ Reservation dates and hours	■ Business operator website	https://doiteimoya.jp/ (in Japanese)
Other information	■ Wi-Fi availability	Available	Others (facility information, sightseeing information, recommendations, etc.)
	■ Parking	Free parking available	[Maximum capacity] 12 guests
	■ Concierge services	—	[Number of rooms] 3 rooms (entire villa)
	■ Available languages	—	Room 1: 21.60 m2 Western style (2 double beds)
	■ Cancellation policy	Up to 7 days prior 30% of fee Up to 3 days prior 50% Up to 1 day prior 100% Same day cancellations or no-shows without notice: 100% of fee	Room 2: 13.04 m2 Japanese style (futon)
	■ Reservations via travel agents or online travel agencies		Room 3: 22.89 m2 Japanese style (futon)
	■ Online reservations	Via the official website (in Japanese)	[Others] - Use of the shared kitchen is available to overnight guests between 6 p.m. and 10:00 a.m. the following morning (check-out time) - Use whichever rooms you like (including one bath and one shower room) - The shared kitchen and dining room are equipped with: Refrigerator, microwave, rice cooker, cooking utensils, tableware, cutlery, kettle, etc. - This facility serves as a common space for members of the community in addition to welcoming overnight guests. Others may be using the "Daidokoro" cafe space and rental space between the hours of 7 a.m. and 4 p.m. Guests are welcome to enjoy interacting with others using the facility.
Rate information	■ Room rate	Entire villa: From 100,000 yen	 
	■ Service charge		
	■ Payment methods		
	■ Supplemental rate information	Room rate subject to change depending on the number of guests and number of nights reserved	
	■ Included in the above rates		

nonoie

At the foot of the Tateyama mountain range, nestled in a region surrounded by satoyama (forested rural landscape), is 'nonoie,' a rental villa that breathes new life into a 130-year-old Japanese home through the craftsmanship of traditional carpentry.

Encircled by a grove of trees, the villa features deep eaves that lead gradually to the garden, exuding a serene, elegant presence. With a moss-covered garden, a spacious main room with vaulted ceilings, and impressive beams and pillars, nonoie is imbued with the power of nature and the weight of over a century of history, standing resilient in the harsh natural environment of the Hokuriku region.

~Experience~

The sound of the wind, the scent of the soil, an endless expanse of sky and land: Simple yet nostalgic, here is the quintessential Japanese landscape. Stroll through a herb garden, read a book on the veranda, or simply nod off. Enjoy a carefree day, indulging in the luxury of doing nothing. In your room, we provide herbal tea grown in a local herb garden, as well as natural spring water and freshly roasted coffee beans from a local coffee specialty shop.





~Eat~






In our separate cottage, partake of a traditional Japanese breakfast highlighting an array of dishes. This delicious, uniquely country-style breakfast features freshly steamed rice, accompanied by a luxurious combination of seasonal local ingredients, including foraged mountain vegetables and kelp-cured seafood. Rice grown in the terraced paddies of the region, where spring water from Mount Tateyama flows, is exceptionally delicious.

Dinner, catered from Toyama City, offers a fresh dining experience, and is not restricted to any one type of cuisine. Each dish delights, prepared with plentiful, locally sourced vegetables and with spices that excite the senses. Enjoy your meal with local Toyama sake or our carefully selected wines.



~Satoyama Mountain Bike Tours~

At the foot of the Tateyama mountain range, along an ancient path leading beyond a rural landscape, lies a treasure trove of nature where vegetation grows in abundance and animals thrive in their natural habitat. On the tour, you can experience an exciting electric assist mountain bike adventure guided by Masaki Sato, owner of nonoie and a self-proclaimed "Tall-Tale Guide." Having fallen in love with these rural landscapes, he relocated to this area and restored an abandoned old mountain trail. This unique tour offers a glimpse into the hidden history and allure of the unique tradition of Tateyama worship, providing an experience unlike any other.

Accommodation Name	nonoie					
Reception information	<ul style="list-style-type: none"> Business hours, regular holidays 		Business operator information			
	Irregular holidays		<ul style="list-style-type: none"> Business operator name 	Konoka Maekawa Kenchiku		
	<ul style="list-style-type: none"> Check in/Check out 		<ul style="list-style-type: none"> Address 		930-3221	
	Check in: 4 p.m. to 7:30 p.m. Check out: 10:00 a.m.				nonoie 691-4 Shindanio, Tateyama-machi, Nakaniikawa-gun, Toyama Prefecture	
	<ul style="list-style-type: none"> Address 					
	691-4 Shidanio, Tateyama-machi, Nakaniikawa-gun, Toyama Prefecture		<ul style="list-style-type: none"> Inquiry Hours 			
	<ul style="list-style-type: none"> Directions [Approximate travel time] About 3 hours from Tokyo 		<ul style="list-style-type: none"> Person in charge 		Masaki Sato (Owner)	
	(1) JR Hokuriku Shinkansen Tokyo Station to Toyama Station About 2 hr. 10 min. (2) From Toyama Station via taxi About 30 min.		<ul style="list-style-type: none"> Tel. 		076-464-3130	
	<ul style="list-style-type: none"> Reservation dates and hours 		<ul style="list-style-type: none"> Mail address for inquiries 		stay@nonoie.jp	
			<ul style="list-style-type: none"> Business operator website 		https://nonoie.jp/stay/	
Other information	<ul style="list-style-type: none"> Wi-Fi availability 		Others (facility information, sightseeing information, recommendations, etc.) [Maximum capacity] 6 guests [Experience] Enjoy satoyama mountain bike tours guided by Masaki Sato, general manager of nonoie. With the electric-assist functionality of an e-mountain bike to help you over the region's many hills, you can effortlessly explore both challenging trails and leisurely hidden spots. Regardless of age or fitness level, the e-bikes allow everyone to enjoy their time in this unique environment. (Half-day course (approx. 3.5 hours)) 11,000 yen per person (for 4-8 people) (Full-day course (approx. 6 hours)) 16,500 yen per person (for 4-8 people) Note: Rates vary depending on number in party. Inquire in advance for details.)			
	<ul style="list-style-type: none"> Parking 				Available	
	<ul style="list-style-type: none"> Concierge services 				Free parking available	
	<ul style="list-style-type: none"> Available languages 				-	
	<ul style="list-style-type: none"> Cancellation policy 				2 to 5 days prior: 50% 1 day prior or no shows without notice: 100% of the fee will be charged	
	<ul style="list-style-type: none"> Reservations via travel agents or online travel agencies 				-	
	<ul style="list-style-type: none"> Online reservations 				Via the official website (in Japanese)	
Rate information	<ul style="list-style-type: none"> Room rate (tax incl.) 		   			
	<ul style="list-style-type: none"> Service charge 				Weekdays/1-2 people: 88,000 yen (entire villa) Additional per person: 27,500 yen Weekends and prior to national holidays/1-2 people: 110,000 yen (entire villa) Additional per person: 27,500 yen	
	<ul style="list-style-type: none"> Payment methods 				10%	
	<ul style="list-style-type: none"> Supplemental rate information 				Consecutive nights: 10% off room rate per day Special rates apply during the year end/New Year holidays	
	<ul style="list-style-type: none"> Included in the above rates 				Meals are not included in the above rates. Note: Breakfast can be provided for 2,200 yen per person Note: A catered dinner can be arranged for 8,800 yen per person Note: Breakfast can also be prepared in the adjacent "Nonoi no Kura" cottage	



**Toyama's Traditional Craft: Takaoka Copperware
400 Years of History, Tradition and Craftsmanship**



Takaoka Copperware

Located in the northwestern part of Toyama Prefecture, Takaoka City was founded as a castle town more than 400 years ago, in 1609, by Maeda Toshinaga, the second lord of the Kaga Domain. Since then, Takaoka developed as a production center for Takaoka Copperware, which began when seven metal casting craftsmen were invited from the Kansai region to promote industry. The city produced a wide range of items, from daily necessities like pots, kettles and farming implements, to weapons for battle and Buddhist altar fittings used to pray for peace. These products have supported the lives of people in various regions up to the present day.

Takaoka Copperware is a general term for handicrafts made from metal in the casting town of Takaoka. In addition to copper, various other materials including aluminum alloy, tin, iron, gold and silver are also used in manufacturing. A distinctive feature of Takaoka Copperware is its well-established division of labor for each part of the production process, with manufacturers historically focusing solely on their specific tasks. Today, there are businesses that independently plan their own products and develop sales channels, offering unique products and experiences for visitors to enjoy.



Shimatani Syouryu Studio

Syouryu was founded in 1909 by the first generation Wakichi Shimatani, inheriting the tradition of making orin (ritual brass bells) using metal hammering techniques passed down since the Edo period. Today, after 110 years since its founding, the fourth generation Yoshinori Shimatani, along with previous generations and skilled craftsmen, continues to preserve the studio, caring for traditional practices while also engaging in new creations.

Orin were introduced to Japan along with Buddhism, and have since undergone a unique evolution in Japan. While they are used as altar fittings in Buddhist temples, in recent years the beauty of their sound has also come to be appreciated by the general public. Syouryu's orin are crafted using metal hammering techniques, repeatedly hammering brass and exposing it to flame, using tools chosen from over a hundred varieties of hammers and mallets. This process creates a one-of-a-kind sound.



Shimatani Syouryu Studio

Themes History, culture Traditional crafts, traditional industry, traditional arts Sightseeing attractions Shopping Various hands-on experiences and activities

Tour Information	■Periods and days offered, regular holidays	■Frequency	Other Information	
	Closed weekends, holidays and during the year-end and New Year holidays (Please inquire regarding hands-on experiences during weekends and holidays)		Orin (ritual brass bells) The orin was introduced to Japan from the Chinese mainland in 538 A.D. along with Buddhism, as a ritual instrument used in Buddhist practices.	
	■Times offered (duration)	■Minimum and maximum participants		
	9 a.m. to 5 p.m.	Two or more people	As Buddhism spread and flourished from around the 1100s, monks and craftsmen exchanged ideas and experimented to make the sound of the orin even more pleasant by changing its shape and thickness. Over time, the orin repeatedly evolved in a unique way in Japan.	
	■Address to gather	■Minimum age for participation		
	4-2 Sengokumachi, Takaoka City, Toyama Prefecture	Brass bells Middle school and older Tin paper Elementary school and older		
	■ Directions location [approximate travel time] About 3 hours from Tokyo			Today, the orin is an indispensable part of Buddhist ceremonies, used to calm the mind and make it easier to focus during prayers. The beautiful sound of the orin, which continues to evolve after many centuries, is known for enhancing peace of and concentration. Shimatani Syouryu Studio's orin have gained popularity in the West not only as a tool in Buddhist rites but also for its healing effects. Note: Orin-making experiences: 3.5 days Available on the U.S. site for \$3,365.
	(1) JR Hokuriku Shinkansen Tokyo to Shin-Takaoka Station 2 hrs. 40 min.			
	(2) About 10 min. from Shin-Takaoka Station via taxi			
■ Reservations			Suzugami (tin paper) Suzugami is a malleable, paper-like tray made of tin. It can be easily bent and folded, similar to origami, to change its shape. It is a popular traditional craft that is also sold overseas in the U.K. and elsewhere. The workshop allows visitors to experience making their own suzugami for their own unique tin 'paper' creation.	
Brass bells (3.5 day experience) Reservations required at least one month in advance Tin paper (15 minute experience) Reservations required at least one day in advance				
■Location of experience (if different from above)				
			Note: Suzugami-making experience: About 15 minutes 3,500 yen	



Other information	■Restrooms	Available	Business Operator Information	■Business Operator name	Shimatani Syouryu Studio
	■Wi-Fi	Available		■Address	933-0847
	■ Parking	Available			4-2 Sengokumachi, Takaoka City, Toyama
	■Guides	None available		■Inquiry hours	
	■Available languages			■ Person in charge	
	■Guide specialties and skills			■Tel.	0766-22-4727
	■Payment methods	Cash, credit card, electronic money, QR code	Rate Information	■ Address for inquiries	info@syouryu.co.jp
	■Cancellation policy	None		■Website	https://syouryu.co.jp/
	■ Insurance	None provided		■Rate (tax incl.)	
	■Prepare in advance	Please come wearing comfortable clothing.		■Service charge	
	■Other precautions	None		■Supplemental rate information	Orin (U.S. site) USD 3,365 Suzugami 3,500 yen
	■ Online reservations	Reservations can be made via the website		■ Included in above rates	
	■Travel agent or online travel agencies	(Reservations can be made through any travel agent)			
	■Others				



**Iwase, Toyama City:
The history of kitamaebune trading ships, fine cuisine and crafts**



Iwase, Toyama City

The kitamaebune shipping route, which traveled north and south along the Sea of Japan, was established in the early Edo period. From the Edo through the Meiji periods, many shipping agents operated in these coastal regions along the Sea of Japan.

In 1670, after a government granary was built in Iwase to store rice from the Kaga domain, the area developed as a hub for shipping rice. There was active trade with Osaka to the south and Hokkaido to the north, and as this trade flourished through the Meiji period, rows of shipping agent warehouses were established, forming a bustling port town.

In 1873, a great fire occurred that destroyed about 650 of the town's roughly 1,000 houses. However, since the shipping industry was at its peak at the time the town was able to quickly recover, driven by its ample financial resources. New houses were built using advanced construction techniques of the period, eventually shaping the townscape of Iwase.

Located not far from the center of Toyama City, the Iwase area not only preserves historical cultural properties such as the Mori and Baba family residences, but also features renovated traditional houses that now host a collection of restaurants and craft artisans.

Along a main street about 600 meters in length, there are six Michelin-listed restaurants, including Japanese and French cuisine. These establishments use local Toyama ingredients in their dishes, serving them on utensils also crafted in Toyama. While enjoying their food, guests can learn about how the chefs prepare their natural, seasonal ingredients, the intention behind the presentation, and the beauty of Toyama craftsmanship.

In Iwase, the craftspeople who create the tableware used in these restaurants also live in the same area. They include glass artists making dishes and decorative objects, as well as the pottery studios of ceramic artists favored by chefs. A visit here offers a great opportunity to delve deeper into the world of Toyama craftsmanship.



Subject matter	Iwase, Toyama City								
Themes	History, culture Traditional crafts, traditional industry, traditional arts Sightseeing attractions Shopping Food								
Tour Information	■ Facility hours, event dates, regular holidays		■Frequency		Other Information				
	Walks through Iwase can be enjoyed year-round. Hours at the various facilities and shops vary by business.		Walks through Iwase can be enjoyed year-round. Hours at the various facilities and shops vary by business.		In recent years, numerous fine dining spots have opened in Iwase, turning it into a culinary destination with many Michelin-listed restaurants. Easily accessible from Toyama Station, it offers visitors the opportunity to enjoy the finest cuisine.				
	■ Start and end times (time required)		■Minimum and maximum participants		●Japanese Cuisine "Fujii" This luxurious Japanese restaurant relocated and opened in Iwase in 2019. The dishes reflect the chef's desire that guests enjoy the rich bounty of Toyama. Almost all ingredients are locally sourced and purchased directly from their producers. Both lunch and dinner courses are priced at 27,500 yen (per person, tax included, service charge separate) https://www.oryouri-fujii.jp/ (In Japanese; link to an English-language reservations page from the "Booking" tab at the top.) ● Italian Restaurant "Piatto Suzuki Cinque" Here you can enjoy a full-course meal composed of appetizers, pasta, and mains made with seafood from Toyama Bay and carefully selected produce. The restaurant features an open, spacious interior, offering views of a Japanese-style garden, allowing diners to enjoy their meal in a sophisticated atmosphere. https://www.facebook.com/piattosuzuki.cinque/ (in Japanese) ● Sushi "GEJO" Opened in 2020, this restaurant, led by a chef still in his 30s, offers innovative and unconventional sushi and other dishes. It was awarded a Michelin Plate in the "Michelin Guide Hokuriku 2021 Special Edition." Ingredients are mainly sourced locally in Toyama. The omakase course is priced from 16,000 yen for lunch and 21,000 yen for dinner (tax and service charge not included). https://gejo.jp/ (In Japanese; translation available via Google Translate link) ● Craft Beer "KOBO Brewery Pub" This pub was opened in 2020 by a Czech brewer and a Slovakian beer enthusiast. They renovated an old rice warehouse on the grounds of the former Baba family residence to create this establishment. https://www.kobobrewery.jp/				
	■Address to gather		■Minimum age for participation						
	Iwase, Toyama City		None						
	■ Directions location [approximate travel time] About 3 hours from Tokyo								
	(1) JR Hokuriku Shinkansen Tokyo Station to Toyama Station 2 hrs. 10 min.								
	(2) About 25 minutes via light rail from Toyama Station (About a 10-minute walk after getting off at either Higashi-Iwase or Iwasehama) Note: Iwase is about 15 min. via taxi from Toyama Station								
	■ Reservations								
	■Location of experience (if different from above)								
Other information	■Restrooms		Available		Business Operator Information	■Business Operator name		Varies depending on the business	
	■Wi-Fi		Availability varies depending on the facility			■Address			
	■ Parking		Free parking available in lots in the Iwase area			■Inquiry hours			
	■Guides		Available			■ Person in charge			
	■Available languages		English			■Tel.			
	■Guide specialties and skills					■ Address for inquiries			
	■Payment methods		Vary depending on the facility			■Website			
	■Cancellation policy				■Rate (tax incl.)				
	■ Insurance				■Service charge				
	■Prepare in advance				■Supplemental rate information				
	■Other precautions				■Included in above rates				
	■ Online reservations								
	■Travel agent or online travel agencies								
	■Others								



Toyama Glass Studio

A hub for glass artists, connecting technology and art, industry and culture



Toyama Glass Studio

The city of Toyama is renowned as one of the world's leading centers of glassmaking, tracing its origins to the production of medicines in Toyama, a tradition with a history of more than 300 years. Glass medicine bottle production once flourished here, and before World War II, there were close to a dozen glass factories around Toyama Station. Based on this history, with its many glass artisans, Toyama City continues to develop as a center for glassmaking.

Located in the heart of Toyama City, the Toyama Glass Art Museum showcases installations created by the studio of Dale Chihuly, a leading figure in contemporary glass art.

Toyama Glass Studio serves as a hub for glass production in Toyama City, which is dedicated to developing the city as a center for glass. It connects technology and art, industry and culture, while providing a site for the activities of Toyama's glassmaking artists and an open venue for the creation of new glass art. As a place where people can engage with and enjoy becoming more familiar with glass, the facility offers hands-on glassmaking experiences. It also includes a gallery, shop, and cafe, allowing visitors to leisurely explore and appreciate Toyama's glass artistry.

At the studio, visitors can create one-of-a-kind glass pieces that are uniquely theirs. A variety of hands-on programs are offered year-round, allowing visitors to design their own glassworks alongside talented glass artists, while enjoying the creation process under the guidance of experts.

For those seeking a more distinctive experience, an original wine glass-making workshop is also available. The crafted wine glass is carefully packaged in a custom paulownia wood box, and can be delivered in time for dinner the next day.

In addition, the studio collaborates with designers, artists, and professionals from other fields to create art pieces and products. This is a must-visit destination for those interested in glass art or who are seeking unique, creative experiences alongside up-and-coming young artists.



Subject matter	Toyama Glass Studio: Hands-on wineglass-making experience					
Themes	History, culture Traditional crafts, traditional industry, traditional arts		Sightseeing facilities Shopping Experiences and activities			
Tour information	■ Periods and days available, regular holidays		■ Frequency	Other information About the wineglass-making experience Working with talented glass artists, visitors can design their own unique glass and actually create it under the artists' guidance. Using glassblowing techniques, even beginners can have a safe, enjoyable experience of the production process thanks to the skilled instruction provided by the artists. After creating your glasses, you have the option of adding your own handwritten signature on the paulownia box that will be used to store it. In addition, if you plan to enjoy dinner in Toyama City the following evening, the completed box can be delivered to the restaurant in time for your meal. - Glass-making and adding signature: 90~120 min. - Completed glasses can only be delivered within Toyama City. They will be delivered by around 4 p.m. the day after they are completed. - Overseas shipping can be handled separately.		
	Open year-round (excluding year-end/New Year's holiday)		-			
	■ Tour start and end times (time required)		■ Minimum and maximum participants			
	- Facility hours: 9:00 a.m. to 5:00 p.m. - Time required will vary by activity		2 to 4 people			
	■ Where to meet (address)		■ Eligible ages			
	152 Furusawa, Toyama City, Toyama Prefecture		Elementary school students and above			
	■ Directions Directions from Tokyo (approx. 3 hours)					
	(1) Tokyo Station to Toyama Station via the Hokuriku Shinkansen (approx. 2 hrs. 10 min.)					
	(2) From Toyama Station via taxi (approx. 20 min.) (If taking the bus from Toyama Station, take the bus bound for Toyama University Hospital, get off at Family Park-Mae stop, then walk approx. 5 min.)					
	■ Reservation start and end dates/times					
Reservations required at least two months in advance						
■ Address of activity (if different from above)						
-						
Other information	■ Restrooms Available		Business operator information	■ Business operator name	Toyama Glass Studio	
	■ Wi-Fi				■ Business operator address	930-0143 85 Nishi-Kanaya, Toyama City, Toyama Prefecture
	■ Parking Free parking available				■ Inquiry hours	9 a.m. to 5 p.m.
	■ Guides Available (courses led by glass artists)				■ Person in charge	
	■ Languages available Please be accompanied by an interpreter				■ Contact tel.	076-436-3322
	■ Guide specialties and skills				■ Address for inquiries	
	■ Methods of payment				■ Business operator website	https://toyama-garasukobo.jp/
	■ Cancellation policy Same-day cancellations: Full charge Cancellations one day prior: 50% of fee No charge for cancellations prior to that			■ Rate (tax incl.)	33,000 yen per person (tax incl.)	
	■ Insurance			■ Service charge	Maximum of 4 people Minimum of 2 people	
	■ Prepare in advance			■ Supplemental rate information		
	■ Other precautions			■ Included in above rates		
	■ Online reservations					
	■ Travel agents, online travel agencies					
	■ Others					





Saburomaru Distillery
A Toyama-based craft distillery promoting the appeal of whisky



Saburomaru Distillery

Tonami City in Toyama Prefecture is a region blessed with abundant water, greenery, and culture. Wakatsuru Shuzo, the parent company of Saburomaru Distillery, began brewing sake here in the Saburomaru district in 1862. The distillery itself has been producing whisky since 1952, maintaining a steadfast commitment to crafting whiskies with a smoky aroma.


In pursuit of further enriching whisky culture in Japan, Saburomaru has embraced a variety of challenges over the years. In 2016, it launched a crowdfunding campaign to renovate its aging facilities. Fueled by a passion for whisky-making and a vision to elevate Toyama whisky to the global stage, the campaign garnered extensive support, leading to the opening of the current Saburomaru Distillery in 2017. It was reborn as the only whisky distillery in the Hokuriku region open to the public for tours.

In addition to the building renovations, the production facilities were significantly enhanced. 2018 saw the introduction of a state-of-the-art mash tun, and in 2019, the distillery leveraged Takaoka copperware technology, a traditional industry, to invent ZEMON, the world's first cast metal pot still. In addition, traditional woodworking techniques passed down in Inami, another town in Nanto City, were employed to begin producing "Sanshiro barrels" using Toyama-grown mizunara oak.

Rather than allowing recent popularity of Japanese whisky to fade as just a passing trend, Saburomaru continues to take on new challenges to bring Japan's whisky industry and culture closer to the rich traditions of its original home in Scotland, one step at a time. By blending innovation with its own traditions, which the distillery has worked to preserve, Saburomaru is sharing Toyama's unique whisky with the world, driven by a deep passion for whisky.

The distillery tours are popular with international visitors as well, and guests can enjoy the "hand-fill experience," where they bottle whisky directly from the barrel. Guests can also shop for a wide range of whiskies, from classic expressions to rare selections, and savor seasonal Toyama cuisine at the distillery's restaurant.



Subject matter	Saburomaru Distillery: Distillery tours				
Themes	History, culture Sightseeing facilities Food Shopping Experiences and activities				
Tour information	■ Periods and days available, regular holidays		■ Frequency	Other information	
	Closed Wednesdays and during year-end/New Year's holidays		-	<p>[Distillery Tours] o Applying as individuals *Group plans also available A: Unaccompanied tours (no guide) - Includes 2 coins for whisky tasting. Coins may also be used in game machines in the museum. - Unaccompanied tours include audio guide; sign up for the tour at the Taisho Brewery. B: Guided tours - Includes 4 coins for whiskey tasting. Guide will lead the tour of a dedicated course. - Tour comes with gifts including a glass, 20ml of whisky (not for sale), and an original Saburomaru ballpoint pen.</p> <p>[Hand-filling Experience] Visitors can hand-fill bottles directly from whisky barrels. Enjoy this premium experience, available only at a whisky distillery. Those signing up for this unique experience can fill a 700ml bottle with whisky, including an original label, to be taken home as a gift. - Price: 1 to 2 people 40,000 yen per person 3 or more people 35,000 yen per person</p> <p>Along with a distillery tour, visitors are also welcome to enjoy a delicious lunch at the sake brewery restaurant Kamado Flamme Sumisaburo located on the same premises.</p> 	
	■ Tour start and end times (time required)		■ Minimum and maximum participants		
	· Factory tours available 10:00 a.m. to 2:30 p.m. (distillery closes at 3 p.m.)(Wakatsuru Shuzo restaurant open for lunch and dinner)		-		
	■ Address		■ Minimum age for participation		
	208 Saburomaru, Tonami City, Toyama Prefecture		Minors may attend tours if accompanied by a guardian		
	■ Directions [approximate travel time] Directions from Tokyo (approx. 3.5 hours)				
	(1) Tokyo to Shin-Takaoka Station via the Hokuriku Shinkansen (approx. 2 hrs. 50 min.)				
	(2) Shin-Takaoka Station to Aburaden Station via the JR Johana Line (approx. 20 min.), then a 1-min. walk (Or about 15 min. from Shin-Takaoka Station via taxi)				
	■ Reservation start and end dates/times				
Guided factory tours are by reservation only					
■ Address of the tour (if different from above)					
-					
Other information	■ Restrooms		Available	■ Business operator name	Saburomaru Distillery
	■ Wi-Fi			■ Business operator address	939-1308
	■ Parking		Free parking available	■ Inquiry hours	
	■ Guides		Available	■ Person in charge	Yuta Watanabe
	■ Available languages		English	■ Tel.	
	■ Guide specialties and skills			■ Address for inquiries	Wtaishogura@grncorp.co.jp
	■ Methods of payment			■ Website	https://www.wakatsuru.co.jp/saburomaru/
	■ Cancellation policy			■ Rate (tax incl.)	(Factory tours) Individuals Unaccompanied tours (no guide) 1,000 yen/person (tax incl.) Guided tours 4,000 yen/person (tax incl.)
	■ Insurance			■ Service charge	
	■ Prepare in advance			■ Supplemental rate information	
	■ Other precautions			■ Included in above rates	
	■ Online reservations				
	■ Travel agents, online travel agencies				
	■ Others				



The Appeal of Toyama Gastronomy

Seafood from Toyama Bay



Seafood from Toyama Bay

The Tateyama mountain range, with peaks rising to 3,000 meters, meets Toyama Bay, the deepest bay on the Sea of Japan, reaching depths of 1,000 meters. This dramatic 4,000-meter difference in elevation creates a dynamic and diverse landscape that enriches Toyama's food culture.

Toyama Bay deepens dramatically from the coast, with numerous undersea valleys providing an ideal habitat for marine life. Nutrient-rich water flows down from the Tateyama mountain range, fostering the growth of marine organisms. The bay is composed of three distinct layers: near the shore is the coastal surface water with low salinity influenced by rivers and other sources; the middle layer consists of warm currents flowing into the bay; and below 300 meters lie the unique deep waters of the Japan Sea. As a result, Toyama Bay is home to approximately 500 species of fish, including those from warm, cold, and deep-sea environments.



Shiroebi (white shrimp)

The shiroebi, or white shrimp, inhabits the submarine canyons of Toyama Bay. Measuring about 5 to 8 centimeters in length, its crystal-like translucence and pale pink hue have earned it the nickname "Jewel of Toyama Bay."



Although widely distributed in coastal waters around Japan, Toyama Bay is the only place in the world where these shiroebi are caught in quantities sufficient for commercial fishing. The fishing grounds off of Shinminato, Iwase, and Mizuhashi lie near the mouths of major rivers, and in the coastal waters are deeply incised marine regions carved by the flows from those rivers, providing an ideal habitat for the shrimp. Shiroebi can be enjoyed in various forms, including as sashimi, sushi, tempura, in kelp-cured dishes, and even sweets.

In Shinminato, efforts are progressing toward prioritizing resource conservation and ensuring sustainable harvesting of shiroebi, with the goal of preserving this limited resource for future generations.

The eight fishing boats are divided into two groups of four, alternating their fishing days to regulate the total catch. When juvenile shiroebi are caught or when sudden fluctuations in catch volumes risk affecting market prices, the fishers hold discussions and implement measures such as limiting the frequency with which nets are cast or voluntarily setting no-fishing days.

In addition to showcasing the amazing flavor of the shiroebi itself, the Toyama Bay Shiroebi Club actively promotes the efforts of shrimp fishers who work to preserve the unique blessing of Toyama Bay as a new aspect of Toyama's appeal.

On days when the shiroebi shrimping boats are not running--they take turns operating on alternate days--they are used as sightseeing vessels, allowing visitors to observe the fishing up close. From Toyama Bay, one can take in stunning views of the Tateyama mountain range, the rising morning sun, and the shimmering, translucent beauty of the shrimp, known as the "Jewel of Toyama Bay." This unique experience offers a rare opportunity to actually board a fishing boat, witness the dynamic process firsthand, and gain a deeper understanding of sustainable fishing practices, providing new insights and discoveries.

Subject matter	Toyama Bay Shiroebi Club Shiroebi Sightseeing Fishing Vessel, A sustainable fishery					
Themes	History and culture Food Sightseeing facilities Experiences and activities					
Tour information	■ Periods and days available, regular holidays		■ Frequency	Other information		
	Average year: Early April to mid-May, July through September (Tours off on Wednesdays and Sundays, please inquire in advance regarding Saturday tours)		-	Sightseeing vessel schedule (times subject to change depending on season and fishing conditions):		
	■ Tour start and end times (time required)		■ Minimum and maximum participants	4:30 Sign in for tour 4:45 Explanation of precautions and donning life vests 5:00 Depart		
	4:30 a.m. Sign in 7:30 a.m. Tour ends (includes observing fishing and the morning auction)		Minimum of 3 people, maximum of 12 people	5:20 Observe shiroebi fishing (1) observe fish school detection and net casting operations		
	■ Where to meet (address)		■ Eligible ages	5:45 Return temporarily to port 6:00 Arrive at port, bathroom break 6:15 Depart again		
	1-1100 Hachimanmachi, Imizu City, Toyama Prefecture At the Shinminato fishing port Shiroebi Sightseeing Fishing Vessel boarding entrance			6:30 Observe shiroebi fishing (2) observe net hauling and unloading of catch		
	■ Directions [approximate travel time] Directions from Tokyo (approx. 3 hours)			7:15 Return to port, observe morning auction 7:30 Tour ends		
	(1) Tokyo Station to Toyama Station via the Hokuriku Shinkansen (approx. 2 hrs. 10 min.)			For travel agencies with special requests, please contact us directly.		
	(2) Approx. 20 min. from Toyama Station via taxi			 		
	■ Reservation start and end dates/times					
	Reservations required from 60 days to 7 days prior to tour (via email, phone, Line or reservation sites)					
	■ Address of the tour (if different from above)			-		
Other information	■ Restrooms		Available	Business operator information	■ Business operator name	Toyama Bay Shiroebi Club
	■ Wi-Fi				■ Business operator address	934-0025 1-1100 Hachimanmachi, Imizu City, Toyama Prefecture
	■ Parking		Free parking available		■ Inquiry hours	
	■ Guides		Available (fishers serve as guides during the tour)		■ Person in charge	
	■ Available languages		Please be accompanied by an interpreter		■ Contact tel.	0766-82-7707 (in the Shinminato Fisheries Cooperative Association)
	■ Guide specialties and skills				■ Address for inquiries	info@shiroebiclub.net
	■ Methods of payment		Cash or PayPay		■ Website	https://shiroebiclub.net/ (in Japanese)
	■ Cancellation policy		If the organizer decides to cancel the tour due to weather forecasts or other conditions on either the day before or the day of the tour, or if shiroebi fishing itself is suspended, no cancellation fee will be charged. However, if the cancellation is due to customer circumstances, the following cancellation fees will apply. One day prior to tour: 50% of rate Day of tour: 100% of rate (including for no-shows)			
	■ Insurance			Rate information	■ Rate (tax incl.)	Adults: 5,000 yen/person Elementary and middle school students: 3,000 yen/person
	■ Prepare in advance				■ Service charge	
	■ Other precautions				■ Supplemental rats	
	■ Online reservations				■ Included in above rates	
■ Travel agents, online travel agencies						
■ Others						

Toyama's Culinary Culture: Kombu Cuisine

From the Edo period through the Meiji period (the 17th through the 18th centuries), Kitamaebune trading ships traversed a route along the Sea of Japan coast, carrying goods such as rice, sake, and clothing to sell in Hokkaido. In return, with the money they earned they brought a rich assortment of seafood, including kombu (kelp) and herring, introducing kombu to Toyama. During the Meiji era, many people from Toyama emigrated to Hokkaido, where they engaged in fisheries, including kombu harvesting, and sent kombu back to their families and relatives. This gave rise to a unique kombu culture in Toyama, which gradually became deeply rooted in the region.

Kombujime, a dish made by sandwiching fresh-cut sashimi between layers of kombu, was created by combining Hokkaido kombu brought in by the Kitamaebune ships with fish caught in Toyama Bay. The fish, infused with the rich umami of the kelp, becomes deeply flavorful, with a texture that matures into a pleasant firmness that enhances the taste. This kombu-based dish is an essential part of Toyama's culinary culture and is a must-try for visitors.



Kombu House

Experience the history and culture of Takaoka through kombu, carried back by the Kitamaebune

Kombu House in Takaoka City, Toyama Prefecture, is a special inn dedicated entirely to kombu (kelp). Limited to one group per day, guests can savor, enjoy, and stay overnight in this unique setting. The overarching theme of the facility is "Kombu Wellness," aiming to promote good health and nurture life through kombu, aligning with the concept of wellness to restore and balance the mind and body.


Kanayamachi in Takaoka is a neighborhood where rows of houses with latticework facades harmonize beautifully with stone-paved streets. Kombu House is in a restored machiya (traditional townhouse) that has been transformed into an inn featuring a bar, salon, and bath while preserving the Japanese-style rooms unique to such houses. The walls of the guest rooms are painted in a color reminiscent of the deep sea, inspired by kombu, that creates a serene and calming interior.

The Kombu BAR on the first floor offers kombu shochu, kombu-flavored sake, and even cocktails and non-alcoholic drinks using kombu broth. A wide variety of kombu types are also carefully selected and used according to each dish, with kombu, usually a supporting ingredient, taking center stage. The exquisite kombu dashi (broth), supervised by a master dashi artisan, and the full-course meals featuring various kinds of kombu, are truly exceptional.

Kombu is also used in the salon, a calming space offering private rooms where spa treatments invite guests to immerse themselves in kombu from head to toe, offering the ultimate in relaxing experiences.

Guests can also enjoy a kombu bath, with kelp gently swaying in the water. The natural ingredients and lubricating component of the kombu gradually dissolve into the water, softening it and moisturizing the skin. Relax in the bath and let your body slowly absorb the beauty-enhancing properties of kombu.

With literally "everything kombu," this inn offers a truly one-of-a-kind overnight experience.

Lodging name		KOMBU HOUSE			
Lodging information	■ Business hours, regular holidays		Business operator information		
	Irregular holidays		■ Business operator name	KOMBU HOUSE	
	■ Check in/Check out		■ Address	933-0841	
	(Check in) 4:00 p.m. (Check out) 10:00 a.m.			3-2 Kanayamachi, Takaoka City, Toyama Prefecture	
	■ Address				
	3-2 Kanayamachi, Takaoka City, Toyama Prefecture		■ Inquiry Hours		
	■ Directions [Approximate travel time] About 4 hours from Tokyo		■ Person in charge	Shiko Takenaka (owner)	
	(1) Hokuriku Shinkansen from Tokyo Station to Shin-Takaoka Station About 2 hrs. 40 min. (2) From Shin-Takaoka Station via taxi About 10 min.		■ Tel.	090-6276-9034	
	■ Reservation dates and hours		■ Mail address for inquiries		
		■ Business operator website	https://www.kombuhouse.net		
Other information	■ Wi-Fi availability		Available		
	■ Parking		Free parking available		
	■ Concierge services		—		
	■ Languages		—		
	■ Cancellation policy		From 7 to 4 days prior: 20% of room rate From 3 to 2 days prior: 50% of room rate One day prior: 80% of room rate Same day: 100% of room rate		
	■ Reservations via travel agents or online travel agencies				
	■ Online reservations		Via the official website		
Rate information	■ Room rate (tax incl.)		Room rate: Approx. 40,000 yen per person per night (Rate will vary depending on number of people and day. Confirm details on the reservation site.)		
	■ Service charge				
	■ Payment methods				
	■ Supplemental rate information				
	■ Included in the above rates		Above rate is for one night, two meals included		
		Others (facility information, sightseeing information, recommendations, etc.)			
		[KOMBU HOUSE Maximum capacity] 4 guests (Others) ● Kombu BAR A Dashi-themed Menu Kombu dashi, which makes full use of kombu's nutrients, offers a refined umami flavor while enhancing the appeal of other ingredients and harmonizing overall taste. Kombu is rich in minerals, dietary fiber and other nutrients, and the menu offers a range of dishes that allow guests to truly savor the rich, delicious flavor of kombu. Full-course Meals: Short course: 7,700 yen (tax incl.) Normal course: 11,000 yen (tax incl.) ● Kombu Spa (Reservations required) - With personalized, careful counseling tailored to each guest's needs, we provide a wellness menu designed to heal and balance the mind and body. The salon's theme, "Kombu Wellness," reflects the goal of alleviating everyday fatigue and stress, guiding guests toward a healthy and energized body. - Estheticians offer careful counseling to address individual concerns and goals, providing treatments tailored to each guest's needs.			
		