

Leading Ume Producer
of the World



**JAPAN
WAKAYAMA
MINABE
TOWN**



Visiting MINABE in the seasons

Ume blooms, cherry blossoms, trad fests. When life is in rhythm with the seasons, Nature's helping hand is there.



2 1



MINABE mascots: ume bloom "Woochan" right, ume fruit "Plala" left

Carp streamers in sky-swimming



(1) Carp streamers swimming above Shimanose dam
(2) 9 hundred cherry trees bloom early April around Shimanose dam
(3) Fresh green landscape of Kiyokawa village

SPRING



Lion dance at the Kiyokawa-Tempo Shrine autumn fest is a designated cultural heritage of Wakayama Prefecture.

AUTUMN



Horse galloping, a throbbing event of the Suga Shrine fest on October 9 every year



"Oni" demon dance is one of the highlights not to be missed at the Takagi-Tempo Shrine.

4 5



6

The premier grade ume apricot "Nankoume"



(4) Kashima Shrine fireworks take place on August 1 to thank the gods for having saved the town from giant earthquakes in the Edo period.
(5) Kashima, the isle of gods in Minabe Bay
(6) Summer, the harvest season of ume. The premier brand of ume apricot, "Nankoume"

SUMMER

1



WINTER



Minabe ume groves. The best ume blooming time is early February, featuring a yearly ume fest

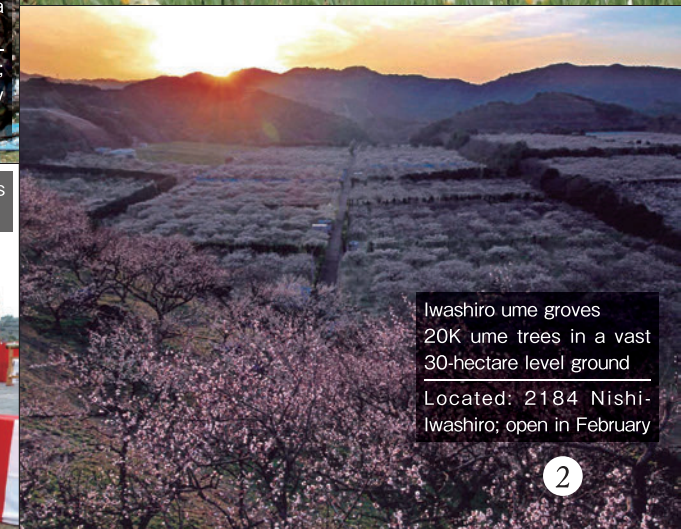
Located: Oshine, Minabe-town; open late January to early March



A very popular rice cake throw-away event at ume groves



The powerful sound of the drums reverberates through the entire body



Iwashiro ume groves. 20K ume trees in a vast 30-hectare level ground. Located: 2184 Nishi-Iwashiro; open in February

2

Diving/hot spring spots along the Kumano Kodo ancient trail

Feeling and experiencing

Visitors enjoy walks for MINABE's historic heritages, onsen rests, seafood restaurants, and diving in a scenic sea.

the town of MINABE



HISTORY TREADS

Walking the shore route of Kumano Kodo trail

MINABE was a post village along Kiiji trail (the main route of old Kumano Kodo connecting to Osaka and Kyoto), hosting the vestige sites of Oji shrines. MINABE was a rare site where the ancient trail came so near to the sea.



- (1) The fan-shaped Senrinohama beach is where the ancient travelers came across a sea along the otherwise hilly, woody trail.
(2) A row of stone statues overlooking the beach
(3) Iwashiro Oji, most well-known of the 99 old Kumano Oji shrines
(4) The Senri Oji is also called "The Oji of Shells" from dedicating the shells picked up on the beach.



Let's look for shells and glass pieces!



Suga Shrine

Featuring a vermillion-lacquered shrine building; said to have originated in tribute to Kyoto's Gion Yasaka Shrine



Kashima Shrine

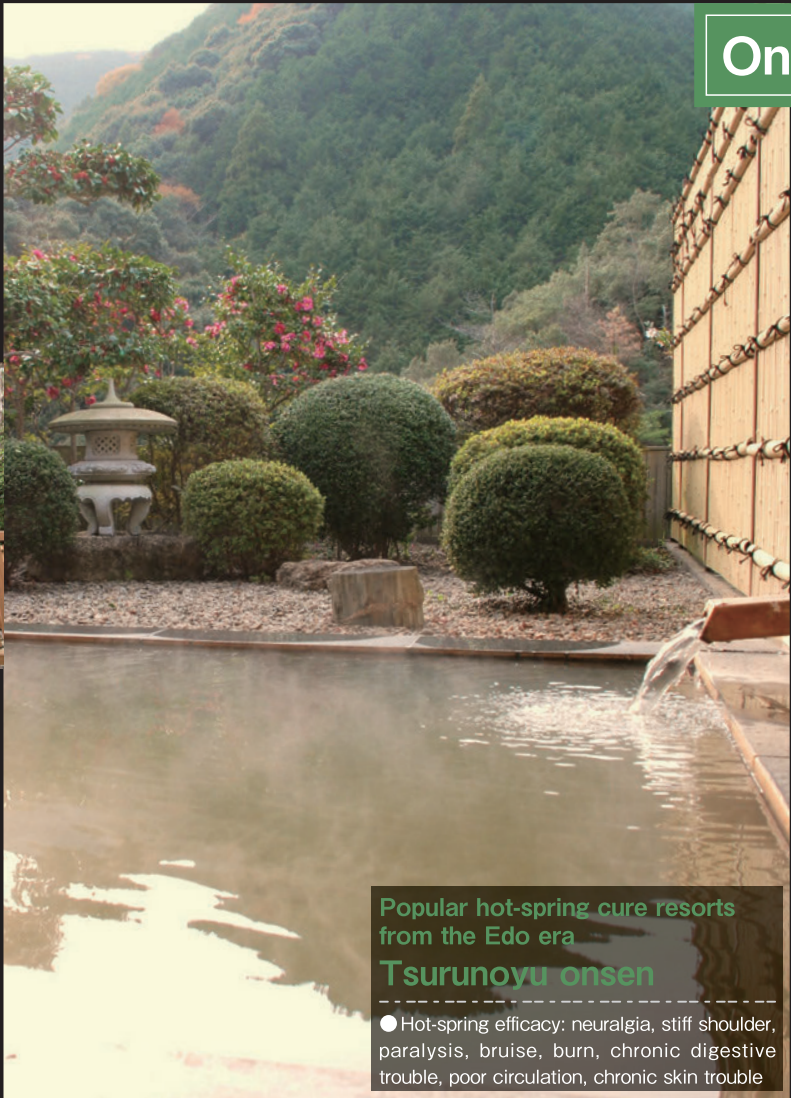
Transferred from Kashima Ite; its shrine building was moved from the Minabe Oji Shrine



Ohe residence

The house of the Edo billionaire family Ohe remaining as a national cultural heritage; welcome to take pictures from outside

Onsen



Popular hot-spring cure resorts from the Edo era Tsurunoyu onsen

● Hot-spring efficacy: neuralgia, stiff shoulder, paralysis, bruise, burn, chronic digestive trouble, poor circulation, chronic skin trouble

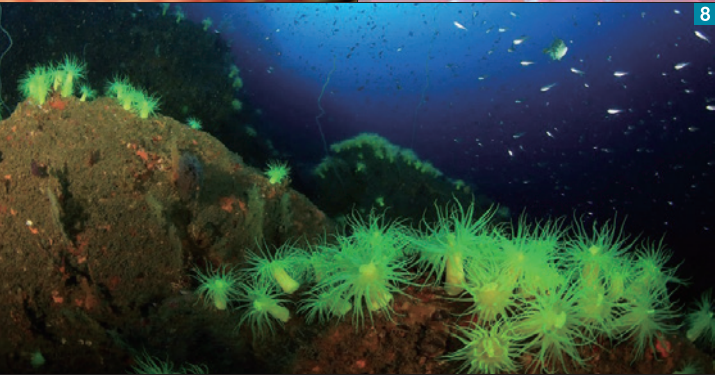


Breezy ocean view Minabe/ Senrihama onsen

● Hot-spring efficacy: cut, burn, chronic skin trouble, weak constitution, chronic female disorder, neuralgia, muscular pain, stiff shoulder, paralysis, fatigue

Ocean Encounters

- (5) MINABE sea hosts a rich colony of table corals.
(6)(7) The lovely tropical fishes off Minabe shore
(8) MINABE is the world's only home to ohkawari sea anemones.
(9) Stand up paddle boarding (SUP) Experience.
(10) Senrinohama beach is a beach with the highest density of Loggerhead Turtle's egg-laying in Honshu. It is the working of the life that I want to protect carefully.



Sea Delicacies



Ise lobster MINABE is a major fishing site of Ise lobsters grown in the Kuroshio Current.



Sanma saury sushi (offered only in autumn and winter) Wakayama area's trad sushi having a mildly salted sanma slice on sushi rice with a citrus flavoring.



Shirasu young sardines The fishermen here harvest shirasu sardines year around. Freshly boiled shirasu and salted ume fruit on top of hot rice make up the delicious shirasu-don.



Utsubo (sea-gang) Its collagen-rich white flesh is suited for drying, pot cooking or frying.



Kue longtooth grouper (high-quality fish) Big fish of often over 1 m, caught in very small numbers. Their fatty white flesh is loved for eating raw or pot cooking.

Kishu Binchotan charcoal

It's used not only as a long burning cooking fuel but also as a water purifier (mineral water maker), as a far-infrared emitter in bathtubs, so on and so on.



With its metal-like hardness and gloss, it's designated as Wakayama cultural heritage.



Sesame-flavored ice cream mixed with Kishu binchotan powder

Sound of healing



Wind bell/bracelet handicraft classes

Interested to make a soothing wind bell or a minus-ion powered bracelet using binchotan? For your class experience, please book two weeks before (¥1,400 per person).

Handing down the Kishu binchotan craft Kishu Binchotan Promotion Center

Offers a display of wide-ranging charcoals, participation in wind bell/bracelet handicraft classes, and firsthand observation of Kishu binchotan charcoal making.

Address: 1267 Kiyokawa, Minabe-town; Tel. 0739-76-2258; 8:30~17:00, closed on Saturdays, Yearend, New Year days (no admission fee)

Ume Experiences

Nankoume is the premier grade ume apricot developed in MINABE. It's large and has soft flesh. Visitors can enjoy varied experiences with nankoume.

- 1 Take part in ume fruit picking in June.
- 2 Try dyeing cloths with ume-derived dyes.
- 3 Make original nankoume liquor/juice to your taste.
- 4 Make an additive-free jam from nankoume and sugar.
- 5 Make original dried nankoume to your taste.



Visit us for all about ume Minabe Ume Promotion Center



Ume soft ice cream
Sour-sweet ice cream on sale at the Ume Promotion Center

Offers information on MINABE history and culture, the history and science of ume. Also sells a wide variety of ume products.

Address: 538-1 Taniguchi, Minabe-town; Tel. 0739-74-3444; 9:00~17:00, closed on Tuesdays (opened all days in February, no admission fee)



Ume Dyeing

Handkerchiefs, stoles and other fabrics dyed with ume tree derivatives are popular souvenirs for their elegant colors.



Sweet

Umeshu Daifuku

A Japanese confection made with the filling of a whole fully ripe ume that is pickled in ume liquor and generous amounts of custard and fresh cream.



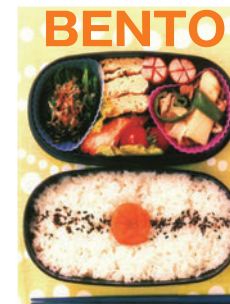
Sweet

Bread made with "Ume eggs"

Soft and fluffy bread is what you get when you use eggs of Kishu Umedori chicken bred on a diet of ume plum vinegar. An assortment of dessert breads, and dressed breads containing ume and vegetables all harvested in MINABE, are offered.

Ume

MINABE is Japan's leading ume producer. In 2015, the "Minabe-Tanabe Ume System" was designated a world agricultural heritage by FAO (UN Food and Agricultural Organization).



Ume on rice, the bento basic

Umeboshi(a pickled ume)

Dried premier nankoume ume is best for onigiri (rice balls) and bento (Japanese lunchboxes), and among the best souvenirs to other countries. It comes with different tastes from salty to honey sweet, and free samples are ready at most stores.



Sweet

Nankoume Liqueur

Fruity ume liqueurs are produced with ripe ume. The bright red tsuyuakane is a liqueur made with red ume. Additive-free ume liqueur is the mix of ume, liquor and sugar only.

Dishes with Dried Ume/Jam

Gyoza Dumplings with Ume

These dumplings containing minced meat and ume pulp give a refreshing taste at a bite, and is a local favorite.



Peperoncino in Minabe Style

Japanese-Italian combo dish with pasta, nankoume vegetables, shirasu young sardines harvested in Minabe.



Ume-based Lunch Set

Served with a bowl of noodle topped with local seaweed and dried-bonito flakes, ume-cucumber-fish rolls, shrimp tempura, this is a lunch set worth trying.

Wakayama "Ponch"

Assorted sweet of candied nankoume, fruits, ume syrup marshmallows and other produce of Wakayama.



Pizza with Shirasu and Nankoume

Made extra delicious by an ume paste sauce and freshly boiled shirasu.

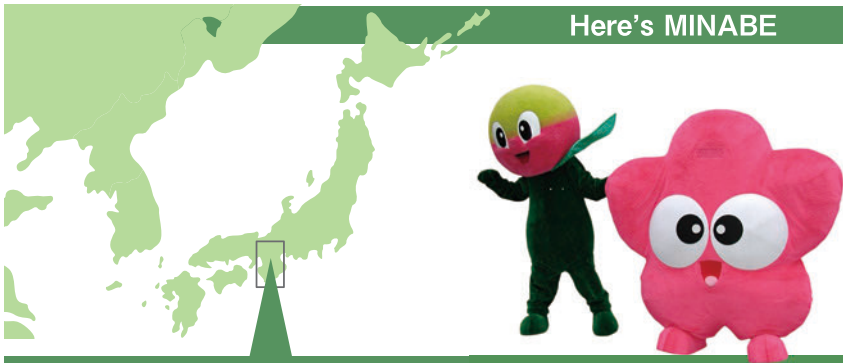


Cheese Cake with Ume Jam

Ideal combination of cheese cake and sweetened ume.



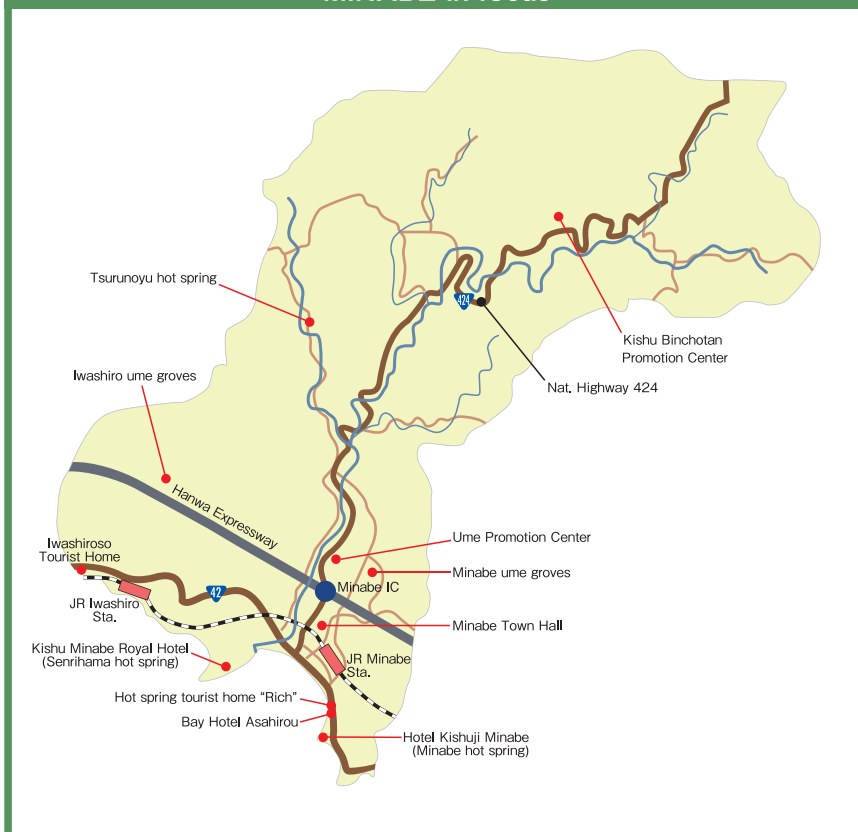
Here's MINABE



Kinki Region Access



MINABE in focus



Access

By JR train

To Minabe Sta. on JR Kinokuni Line from Kyoto/Osaka/Kobe:

- 1¼ h by express train from JR Tennoji Sta.
- 2 h by express train from JR Shin-Osaka Sta.
- 2½ h by express train from JR Kyoto Sta.
- 3 h by express train from JR Sannomiya Sta. (Transfer at Osaka Sta.)
- 8 min by local train from JR Kii-Tanabe Sta.

By car

- 2 h to Minabe interchange from Osaka (1½ h from Kansai Intl. Airport)
- 2½ h from Kyoto or Kobe
- Half an hour from Nanki-Shirahama Airport

By express bus

- 2½ h to Minabe town hall from JR Osaka Sta. (2 1/6 h from JR Namba Sta.) (10 round trips/day)
- 3 h from Kyoto Sta. Hachijo exit (2 round trips/day)
- 10½ h from Tokyo Ikebukuro east exit (1 round trip/day)

Rental cars, Taxis

Deguchi Sekiyu Car Rental

Address: 1437-2 Haneta, Minabe-town
Tel: 0739-72-2147

Minabe Taxi

Address: 377-15 Shiba, Minabe-town
Tel: 0739-72-2133

Accommodations in MINABE



Kishu Minabe Royal Hotel

Address: 348 Yamauchi, Minabe-town
Tel: 0739-72-5500
www.daiwaresort.jp/minabe/



Hotel Kishuji Minabe

Address: 1540 Haneta, Minabe-town
Tel: 0739-72-3939
www.kishuji-minabe.jp/



Iwashiroso Tourist Home

Address: 321-1 Nishi-iwashiro, Minabe-town
Tel: 0739-72-3546



Bay Hotel Asahirou

Address: 1589-2 Haneta, Minabe-town
Tel: 0739-72-5000
www.asahiro.com/



Tsurunoyu Hot Spring

Address: 47 Kumasegawa, Minabe-town 47
Tel: 0739-75-2180
Regular holiday: Tuesday (except public holidays and in February)
www.tsurunoyuonsen.jp/



Hot spring tourist home "Rich"

Address: 942-1 Haneta, Minabe-town
Tel: 0739-72-4120
<http://minshuku-rich.com/>

For more information:

Minabe Town Tourist Association

Address: 742 Shiba, Minabe-cho, Hidaka-gun, Wakayama-ken
Tel: 0739-74-8787
Tel: 0739-74-3276 (MINABE Town Hall, ume sect.)
www.aikis.or.jp/~minabe/

