

Welcome to Ibaraki Prefecture



Day Trip from Tokyo



Traditional crafts that respectfully reflect ancient Japanese culture. Ibaraki Prefecture is home to many traditional crafts which are the pride of Japan. Please experience the craftsmen's techniques and methods that have been passed down for many years, rooted in the culture and climate of Ibaraki.

Experience Ibaraki Traditional Culture

伝統文化

水府提灯



I b a r a k i T o u r i s t D e s t i n a t i o n s

笠間焼

Kasama-yaki Pottery

A traditional craft that represents Ibaraki and that began in the 18th century

The long history of Kasama-yaki Pottery can be traced back to the second half of the 18th century. Kasama-yaki Pottery rose to prominence mainly through use as household containers. Today, the production area has evolved to accommodate a variety of styles. Therefore, Kasama-yaki Pottery now encompasses a diverse range of styles from household items to highly artistic works. A free and easy-going environment has attracted creators. Currently more than 250 potters are involved in Kasama-yaki Pottery.

At the Seitou Fukuda Kiln, visitors can experience techniques such as hand forming, electric potter's wheels, and painting for decorating unglazed pottery with pictures and characters.



Suifu Chochin Paper Lanterns

Suifu Chochin Paper Lanterns that originated in the Edo Period

Suifu Chochin Paper Lanterns, a representative craft of Mito, are said to have originated in the Edo Period. At that time, lower-class samurai in the Mito Domain were encouraged to make paper lanterns in order to support their livelihood. A special characteristic of Suifu Chochin Paper Lanterns is the use of Nishinouchi paper, a highly water-resistant paper produced in the suburbs of Mito. Craftsmen create a sturdy lantern structure by entwining the threads onto bamboo rings made from a single strip of bamboo, a technique known as ippongake. All of this work is performed by hand.

At Suzuki Mohei Shoten, visitors can experience a workshop for making authentic paper lanterns, from assembling the frame to attaching paper.



水府提灯

Suifu Chochin Paper Lanterns

笠間焼

Kasama-yaki Pottery

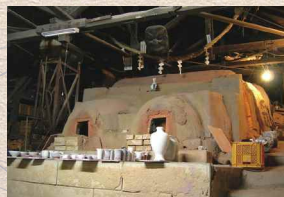
Visitors are welcomed to experience Kasama-yaki Pottery and Aikido in Kasama City, as well as the traditional culture of Suifu Chochin Paper Lanterns that are representative of Mito City. After experiencing traditional culture, please enjoy cuisine made with local ingredients that are only available in Ibaraki.



Approx. 90 minutes
from Tokyo by car

Seitou Fukuda Kiln

754 Shimoichige, Kasama City
TEL : 029-672-0670
Hours : 9:00 AM to 5:00 PM



Pottery that has represented Kasama City since 1796. Seitou Fukuda produces innovative products that reflect the times. Visitors can experience a pottery-making workshop (hand forming, electric potter's wheels, and painting for decorating unglazed pottery with pictures and characters), as well as indoor ascending kilns, workspaces, and a history museum. * Pottery-making workshop (90 minutes; fees start from 1,650 yen)



Approx. 10 minutes
by car

Auberge de Y

707-1 Minami Yoshiwara, Kasama City
TEL : 029-672-4284



This *auberge* (inn) features a well-maintained Japanese-style garden, Western-style garden, and authentic Japanese residence. At this fine secluded restaurant, diners can savor home-grown organic vegetables, fresh herbs, and Italian and Japanese dishes made with local ingredients in a casual atmosphere. Visitors can also enjoy cooking classes and harvesting experiences based on the time of year.



Approx. 10 minutes
by car

Kasama Inari Jinja

1 Kasama, Kasama City
TEL : 029-673-0001

Founded approximately 1,370 years ago, Kasama Inari Jinja is one of Japan's three largest Inari Jinja. The shrine is dedicated to Uka-no-Mitama-no-Kami, the deity of cultivating industries. Kasama Inari Jinja is visited by 3.5 million worshippers every year. Monzen-dori Street is lined with shops where visitors can savor inari sushi made with ingredients such as soba and walnuts. Inari sushi is made using fried tofu. It is said that the name comes from how fried tofu, which is a favorite food of the fox who was a servant of the god Inari, was offered at shrines. Another theory regarding the name is that the color of fried tofu resembles the color of a fox's fur.



Approx. 90 minutes
from Tokyo by car

Suzuki Mohei Shoten

1-7-5 Hakamatsuka, Mito City
TEL : 029-221-3966 Hours : 9:00 AM to 6:00 PM
Closed on Saturdays, Sundays, and holidays



Founded in 1865. In addition to traditional paper lanterns, Suzuki Mohei Shoten has created products that are attractive as interior decorations and works of art by utilizing features inherent to paper lanterns, including the gentleness of light and the beautiful shape. Please enjoy the wide selection of lanterns woven using traditional techniques.

* Held twice every Friday from October to April; (1) from 10:00 AM, (2) 2:00 PM (excluding holidays) * Workshop for making chochin (paper lanterns) (90 minutes; fees start from 3,000 yen) * Number of Applicants Per Party: from 1 applicant, Minimum Number Needed for Workshop: 4 (Maximum Number: 10)



Approx. 5 minutes
by car

Yamaguchirou Honten

1-5-20, Daikumachi, Mito City
TEL : 029-231-1231 Hours : 11:00 AM to 11:30 PM
(last order at 10:00 PM) Closed on irregular days

Founded in 1872, Yamaguchirou Honten is one of the most well-known restaurants in Ibaraki Prefecture. It serves kaiseki cuisine where diners can savor the blessings of Ibaraki throughout the changing four seasons. Ingredients include Hitachiwagyu beef and anglerfish. Diners can also enjoy a traditional Japanese experience unique to Ibaraki by making reservations for a meal accompanied by dances or geisha entertainment by the Mito Maikata Dance Troupe, or acrobatics by the Mito Daikagura Group.



Approx. 90 minutes from Tokyo by car

合気道

Aiki Shrine (Aikikai Foundation, Ibaraki Branch Dojo)

27-1 Yoshioka, Kasama City
Homepage : http://www13.big.or.jp/~aikikai/e_new.html
* Aikido workshop



Aiki Shrine is the world's only shrine related to Aikido. After undergoing rigorous training, Ueshiba Morihei, the founder of Aikido, built the Aiki Shrine and Dojo in Kasama City between 1918 and 1920, thus completing the martial art of Aikido. Today, the area is said to be a sacred place for Aikido. In particular, the Rei Taisai Festival in April attracts many visitors from Japan and overseas, including Aikido practitioners.



Ibaraki Tourist Destinations

Ibaraki Golf Courses are Rich with Variety

From a wide variety of golf courses, players can select a course which matches their playing style. Choose from courses created by designers of world-class courses, courses that are the site of pro tournaments, and forest courses where players can relish beautiful nature during their round.



Ibaraki Golf Attractions



ゴルフ

The highlight of Ibaraki Prefecture's 114 golf courses is its accessibility from central Tokyo, Narita Airport and Haneda Airport. Recommended as a day trip, allowing you to experience golf in a dynamic natural setting that varies from season to season.

Windsor Park Golf And Country Club
Shishido Hills Country Club
Ishioka Golf Club
The Royal Golf Club



Ibaraki Golf Attractions



Ibaraki Tourist Destinations

Ibaraki Golf Attractions

Introducing four unique golf courses from among the numerous courses in Ibaraki. How about indulging yourself in an elegant day at the outstanding golf courses of Ibaraki Prefecture?

Windsor Park Golf and Country Club

Approx. 100 minutes
from Tokyo by car

3473 Shiogo, Shirosato Town
TEL: 029-688-2221
18 holes Par 72 7,112 yards
Hill Course (OUT course, IN course)



The appealing Championship Course is strategically rich and features a complex course design that takes advantage of natural terrain. Since the majority of the 18 holes are independent, golfers can concentrate on their own play without worrying about other golfers.

Shishido Hills Country Club

Approx. 80 minutes
from Tokyo by car

1340 Minamikoizumi, Kasama City
TEL: 029-677-2141
36 holes Par 144 14,279 yards
EAST/WEST course
(OUT course, IN course)



Opened in 1974. Shishido Hills Country Club features 36 holes created in the rich nature of majestic natural forest, and is divided into two courses: the EAST Course, which is also known as the Forest Valley Course, and the WEST Course, which continues to be the hosting venue for the Japan Golf Tour Championship, Japan's yearly major golf championship.

Ishioka Golf Club

Approx. 80 minutes
from Tokyo by car

1050-1 Seraku, Omitama City
TEL: 029-958-5111
18 holes Par 72 7,071 yards
Forest Course (OUT course, IN course)



This world-renowned course was selected for the Rolex World's Top 1,000 Golf Courses. The course was built over a period of about 10 years based on design by Jack Nicklaus, one of the greatest golfers ever. Take on the challenge of a world-class strategic tournament course involving terrain, ponds, and deep bunkers, that is said to be the best in Japan by Jack Nicklaus.

The Royal Golf Club

Approx. 90 minutes
from Tokyo by car

200 Okura, Hokota City
TEL: 029-139-7511
18 holes Par 72 8,143 yards
Course (OUT course, IN course)



It boasts one of the most difficult and first-rate courses in Japan with a total length of 8,143 yards featuring some of the world's most dynamic terrain. It has as course rate of 78.4. From course design to interior design, this golf course is a true world standard that aggregates the wisdom of specialists.

*The listed facilities are taking measures to prevent the spread of COVID-19. For reservations and more details, please inquire directly to each listed facility.



Japanese Sake and Foods Ibaraki

In addition to enjoying Japanese sake as a liquor, you can savor its marriage and pairing with cuisine using seasonal ingredients grown in the rich nature of Ibaraki Prefecture. You are invited to an encounter with Japanese sake that can only be tasted in Ibaraki.

日本酒
と料理



Ibaraki Tourist Destinations

日本酒

**Ibaraki Prefecture possesses
some of the finest sake
breweries in the Kanto region**

This Japanese sake from Ibaraki is made from delicious rice grown in fertile soil and crystal clear water. The brewing of sake is overseen by toji, master brewers who have inherited tradition and techniques. Currently, Ibaraki Prefecture has about 40 sake breweries. Each sake brewery uses the local water and traditional techniques to make their own unique sake, as well as famous sake brands that are highly acclaimed in Japan and abroad.



料理

Foods & Local Specialties

Delight in a variety of cuisine made using ingredients from the warm climate and fertile land of Ibaraki. Examples include Hitachi Aki Soba noodles, a speciality of Ibaraki Prefecture which has been famous for soba noodles since the Edo Period, as well as fresh vegetables from local farms.



Japanese Sake and Foods Ibaraki

日本酒と料理


日本酒と料理

Ibaraki Tourist Destinations

Ibaraki Sake brewery

Introducing the three of the finest sake breweries representing Ibaraki Prefecture. Also, please enjoy pairings with restaurants for savoring the combination of Ibaraki sake and cuisine.

Sudohonke


 Approx. 90 minutes from Tokyo by car

1215 Obara, Kasama City
TEL: 029-677-0152



A sake brewery surrounded by Japanese zelkova trees, some of which are over 800 years old. Sudohonke uses 100% locally-produced high quality rice to produce junmai daiginjo sake with no filtration (zero carbon consumption). Based on the family principles of "liquor, rice, soil, water, and wood," the brewery has valued harmony with nature from long ago. Sudohonke insists on the finest culturing, technology, and tradition in sake brewing. Its products have received numerous awards in Japan and overseas. Sake tastings are also available (reservation required).

Matsuei Sushi


 Approx. 10 minutes by car

1-1-21 Higashidaira, Kasama City
TEL: 029-677-0317 Hours: 12:00 PM to 2:00 PM,
5:00 PM to 10:00 PM Closed on Mondays
* Please make reservations for full-course meals,
etc., two to three days in advance.

Matsuei Sushi was created by a master sushi chef who was born in Kasama and then traveled the world from Tokyo to Qatar, India, Switzerland, and America (Trump Tower in New York). The Omakase Course allows diners to savor flavors unique to that day, varying according to the season and available ingredients. This full-course meals includes sumptuous à la carte dishes, nigiri sushi, and pairings with Japanese sake.



Inaba Shuzo

 Approx. 80 minutes from Tokyo by car

1485 Numata, Tsukuba City
TEL: 029-866-0020

Inaba Shuzo is a sake brewery located at the foot of Mt. Tsukuba. It was founded in the late Edo Period. The Minanogawa is a well-known feature of Inaba Shuzo. It has been loved as a sacred sake of Tsukubasan Jinja by many people since long ago. Visitors can enjoy the original scent and taste of sake made using traditional handmade techniques by brewers and without filtration.



Sakagura Café


1485 Numata, Tsukuba City
TEL: 029-866-0020

Hours: 11:00 AM to 2:00 PM (last order)
Closed on Wednesdays

Part of the brewery has been renovated into a café where visitors can find pleasure in sake tasting and freshly-brewed sake. Also, the café offers reservations for sake paired with cuisine. Café-goers can savor a number of famous Inaba sakes together with meals made from seasonal ingredients from which Edo-style sushi chefs have elicited the finest flavors.



Kiuchi Brewery Honten

 Approx. 90 minutes from Tokyo by car

1257 Kounosu, Naka City
TEL: 029-270-7955



Founded in 1823, Kiuchi Brewery Honten produces sake made using high-quality well water, high-quality sake rice cultivated under a special harvesting contract, and the handmade skills of toji brewmaster who has inherited the traditions and techniques of nanbu toji who represent Japan. Many people may be familiar with the craft beer Hitachino Nest that is made in Japan by Kiuchi Brewery.

Sake + Soba Noodles: Nakaya

1257 Kounosu, Naka City
TEL: 029-270-7955

Hours: Monday to Friday: 11:30 AM to 2:30 PM; Saturdays, Sundays, and holidays: 11:30 AM to 2:30 PM, 5:30 PM to 8:00 PM (last order is 7:30 PM)
Closed on Thursdays

A shop where you can savor a menu using fresh seasonal vegetables from Ibaraki Prefecture, including Hitachi Aki Soba. Delight in a completely new combination of sake and food, including Japanese sake and Hitachino Nest Beer.



偕楽園

衆と偕に楽しむ場所
A place of recreation to be enjoyed by locals



Mito Plum Blossom Festival Heralds the Arrival of Spring

Kairakuen was opened in 1842 by the 9th feudal lord of Mito, Nariaki Tokugawa, as a place of recreation to be enjoyed by locals. It is one of Japan's three great gardens and is recognized as a Japan Heritage Site. Among 3,000 plum blossom trees in 100 varieties, the Six Trees of Mito are distinctive in terms of fragrance, shape, and color. Each blossoms at different times from January through March, so come and explore a wide variety of colorful plum blossoms!

Rokumeiboku The Six Trees of Mito

水戸の六名木



烈公梅
Rekkobai



白難波
Shiro Naniwa



虎の尾
Tora-no-o



月影
Tsukikage



江南所無
Konanshōmu



柳川枝垂
Yanagawa Shidare



弘道館

Take a little detour to Kodokan

A clan school of the Mito Clan, Kodokan was established one year before Kairakuen based on the concept of 'Ichō Isshi (living rigorously and tolerantly)'. Unlike Kairakuen, which was meant for relaxation, Kodokan was considered as a place to study hard. It was the largest clan school at the time, comparable to a university today, students engaged in Samurai education which included martial arts, medicine, astronomy, horse riding, history, and philosophy. Later, the education inspired many of the revolutionaries involved in the Meiji Restoration.

Kairakuen

[Location] 1-3-3 Tokiwacho Mito City, Ibaraki Prefecture

[Hours] 6:00-19:00 (mid-February to September 30th), 7:00-18:00 (October 1st to mid-February)

Kodokan

[Location] 1-6-29 Sannomaru, Mito City, Ibaraki Prefecture

[Hours] 9:00-17:00 (February 20th to September 30th), 9:00-16:30 (October 1st to February 19th)

*In order to prevent the spread of COVID-19, the Ibaraki prefectural government has installed the online Ibaraki Amabie-chan system. Please register and thank you for your cooperation.

*Please check the latest information of your arrival locations before travelling.



IBARAKI GUIDE

Ibaraki Prefectural Tourism & Local Products Association
1-5-38 Sannomaru, Mito City, Ibaraki Tel: 029-226-3800

For more information
<https://english.ibarakiguide.jp/>



'Amabie-chan'

