

GETTING TO KURAYOSHI

Major routes to KURAYOSHI region.
For more Information



by CAR

TOTTORI AIRPORT
1h.
YONAGO AIRPORT
1h30min.
OKAYAMA
2h.
OSAKA
3h30min.
HIROSHIMA
3h30min.

by BUS

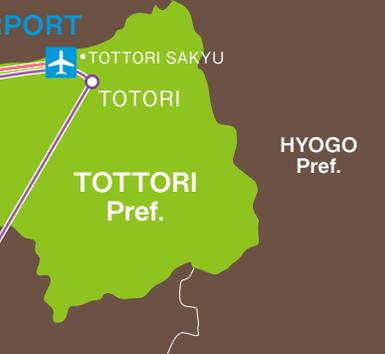
OKAYAMA
2h30min.
OSAKA
3h40min.
HIROSHIMA
4h

by TRAIN

OKAYAMA
2h40min.
OSAKA
3h.
HIROSHIMA
3h30min.

by AIR PLANE

HANEDA[TOKYO]
⇄TOTTORI Pref.
1h10min.



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1-day Pass for 24h
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Child(6-11 years old) **¥1,000**

3-day Pass for 72h
Price **¥4,000**
Child(6-11 years old) **¥2,000**

*Available for purchase at each ticket offices. For information about the ticket offices and the tourist facilities, please visit the webpage: <http://visit-touristpass.jp/sanin/>

More and more facilities are joining the discount service! For the latest information, please visit the webpage: <http://visit-touristpass.jp/sanin/> For purchase and inquires: JTB Corp. sanin@jga.co.jp (It may take time to respond to the inquiries) As of December 15, 2018

Sanin Pass 検索

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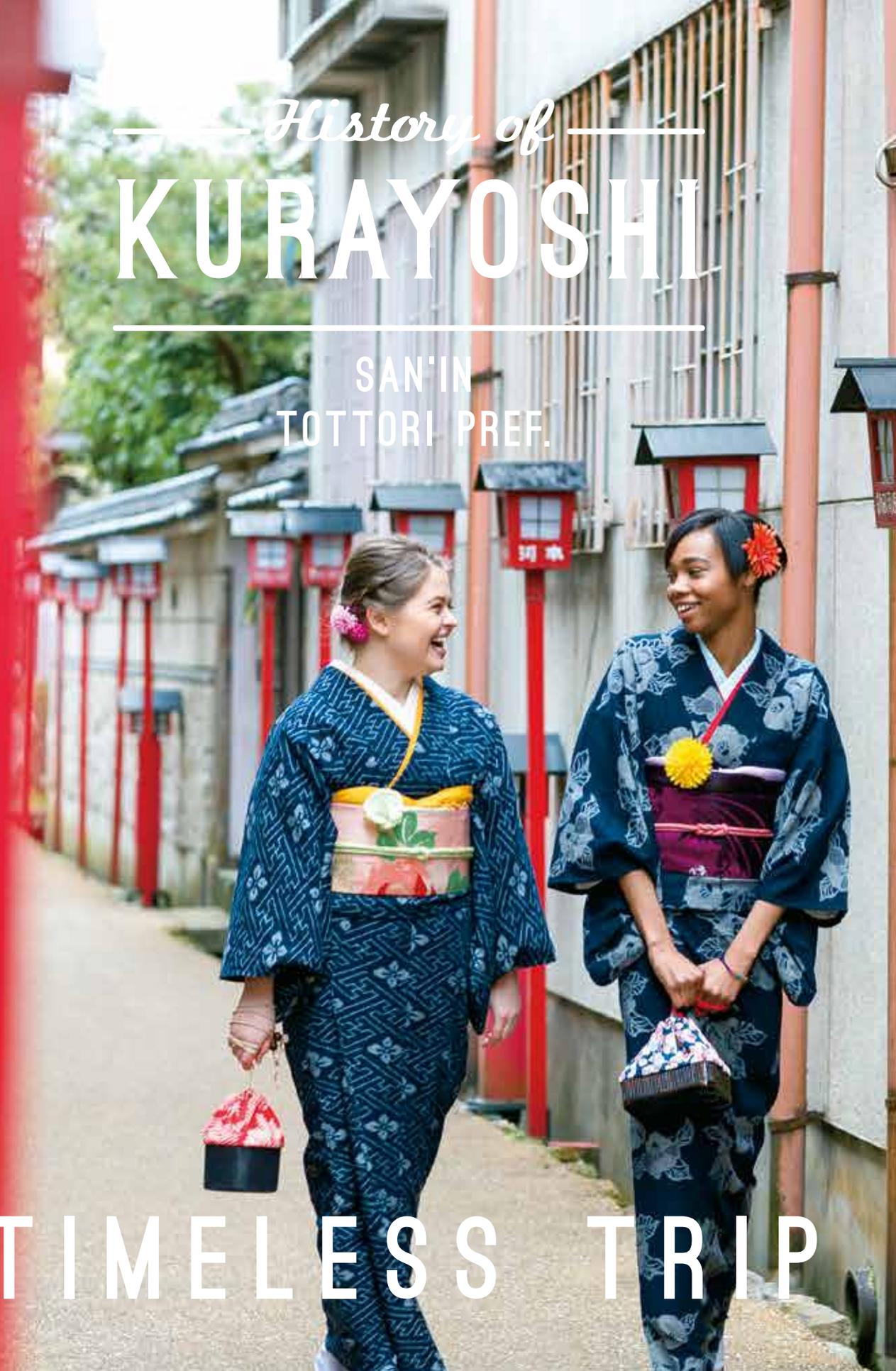
Facebook <https://www.facebook.com/kurayoshikanko/>
<https://www.kurayoshi-kankou.jp>

TIMELESS EXPERIENCE History of KURAYOSHI SAN'IN TOTTORI PREF.

History of KURAYOSHI

SAN'IN
TOTTORI PREF.

TIMELESS TRIP



History of KURAYOSHI

SAN'IN
TOTTORI PREF.

Tottori Prefecture is depicted in an age-old Japanese legend – the White Rabbit of Inaba. Another legend of a heavenly maiden is told to this day in Central Tottori's Kurayoshi City. This maiden is said to have come down from heaven and married a young wood cutter. She bore two children, but later returned to heaven. In hope of seeing their mother, the children climbed to the top of the mountain and called out to their mother with their flute and drum. One child struck his drum (*utsu*) while the other played his flute (*buki*). This is how the name "Utsubuki Mountain" was derived. Located in the heart of the city, Utsubuki was also home to a feudal castle and at its foot, Kurayoshi developed as a castle town. It is said that the name "Kurayoshi" comes from the words "good living" as it is surrounded by greenery and has a quiet, peaceful environment.



Kurayoshi City is roughly located in the center of Tottori Prefecture, near Osaka Prefecture. Kurayoshi can be accessed in 2.5 hours from JR Osaka Station on the "Super Hakuto" express train. There are also regular flights from Tokyo to the prefecture's two airports in Tottori and Yonago cities. You can reach Kurayoshi in approximately 1 hour by car from either of these airports.

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TIMELESS TRIP

In feudal times, Kurayoshi flourished as a castle town and many historical buildings such as the white-walled storehouses (Shirakabe Dozogun) still stand today in the nationally designated Important Preservation District. Kurayoshi also offers a fun trail route on the old railway tracks, therapeutic hot springs and other Japanese attractions. Stroll through the old streets and discover the rich qualities of this town dubbed as the "Little Kyoto of Sanin". Here you will feel the good old country warmth and comfort that cannot be experienced in major cities. For Japanese people, this is where you can step back in time and enjoy the townscape of the good old days. The "real Japan" awaits you here in timeless Kurayoshi.



Emotional Street

01

History of
KURAYOSHI

SAN-IN
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白壁土蔵群

SHIRAKABE DOZO-GUN

At the foot of Mt. Utsubuki, Tamagawa River quietly flows through the traditional townscape of Kurayoshi's central district. White-walled storehouses and ritzy *machiya* townhouses depict the flourishing period of Edo and some traits of Meiji Period. The stone bridges that arch over Tamagawa River connect the storehouses and townhouses. Be soothed by looking over one of these stone bridges and find colorful carps gracefully swimming in the water.



TOTTORI PREF.

History of SHIRAKABE DOZO-GUN

This prominent district features storehouses and townhouses that have been transformed into local craft studios and shops selling accessories, sweets and souvenirs. Enjoy a walk through the streets of traditional Japan.



Variety of stores in Akagawara

Try soy sauce flavored ice-cream at an old soy sauce brewery or the classic Japanese snack *taiyaki* cake found at a popular store in the Shirakabe Dozogun area. Enjoy freshly stone-ground coffee with red beans at a café or visit Kurayoshi Winery and find some exquisite bottles of wine made in Japan. Homemade soba noodle shop and other interesting shops are waiting to be found. Many buildings in this area have red roof tiles (akagawara) called "Sekishu Gawara" which are unique to this region.



流

Historic street and the setting of a highly acclaimed manga

The street running east-west in central Kurayoshi was once called Yabase Orai. In Edo Period, important commodities such as cotton and metal were transported on this highway as it connected the inland castle town to the coastal town of Yabase, playing a crucial role in the local economy. Its remnants can still be seen 200 years on and the nostalgic atmosphere soothes visitors as they slip back into those historical days. Kurayoshi was also home to a highly acclaimed manga artist, Jiro Taniguchi, who was awarded in Europe for his elaborate illustrations. He is particularly well recognized in France and his book "Haruka na Machi-e"

(Quartier Lointain) was filmed in France. The story depicts places in Kurayoshi and the main character, a 48 year-old man, finds himself traveling back in time in 1955 in his hometown. If you walk through the streets with the book, you can discover some of the manga scenes and see how accurately Jiro sketched buildings around town (such as the street arcade and the temple where the main character's mother rests). In Japan, the architecture of the mid-Showa Period is called "Showa Retro" and Kurayoshi is known for its retro townscape (depicted in Jiro's book).

Protection against disasters



The white-walled storehouses are traditional style buildings of Japan built with wooden frames, earthen walls and finished off with plaster. The walls are over 30cm thick and are fire resistant, mold proof and keep items secure from theft. Rice, wine and silk cocoons were some of the many things stored in these warehouses. Nowadays, the exterior of buildings are preserved while the interior are transformed into souvenir shops and cafés. The *machiya* townhouses feature red roof tiles known as *Sekishu Gawara*. The red color is due to the *Kimachi* stones used to glaze these traditional tiles and they are commonly seen throughout the Sanin Region. The tiles are fired over 1,200°C and are widely used today for their anti-freeze and waterproof qualities.

Wear that Japanese kimono you've always wanted to try on and take a pleasant stroll around town. The local kimonos are gentle on the skin made from traditionally weaved cotton fabric called Kurayoshi Kasuri. The intricately weaved white patterns on the indigo-dyed fabric create a special quality and beauty. Walk along the white-walled storehouses and greet friendly locals as you hear the soothing sounds of the flowing water. With the obi belt tied around your waist, you will notice that something is different. You will see that this is the real Japan you've always wanted to experience.

History of
KURAYOSHI

SAN-IN
TOTTORI PREF.
SHIRAKABE DOZO-GUN



THE NOSTALGIC

The old railway tracks of Kurayoshi Line Trail Route

Kurayoshi Line was a 20km national railway line that connected Kurayoshi City's Agei Station (currently Kurayoshi Station) to Yamamori Station in Tohaku-gun's Sekigane Town (currently Sekigane-cho, Kurayoshi City).

This was a single track railway with 9 stations. Today, it is one of the few old railway lines existent in Japan with large sections of tracks and buildings intact.

Discover why this route is gaining popularity as you walk along the track remains between former Sekigane and Taikyuji stations, Taikyuji Station remains and the concrete bridge constructed in war times.

Picture the locals and tourists of olden days taking this line and enjoy scenic views of tranquil fields as you travel down Kurayoshi's memory lane.

Map of former national railway line



● Old national Kurayoshi Line (1912-1985)



Trek and be soothed by scenic views

Visitors can freely walk along the old tracks of Kurayoshi Line. Picture looking out the window of a train as you walk along the railway remains or wait for that train to come as you stand on the old platform. Guided tours are regularly available. These tours grant exclusive entry to the track tunnel (normally closed to the public) and participants receive souvenirs such as stamps and postcards. Although the tracks between the old stations of Nishi Kurayoshi and Ogamo are no longer visible, this section is now a pleasant 3.9km cycling path overlooking fields and beautiful cherry trees. Rent a bicycle at Shirakabe Dozogun's Tourist Information Center or just enjoy a relaxing stroll. Many sections of the tracks are now public roads and parks. Please be mindful of traffic rules and other people around. Please also refrain from parking on the road and trespassing in private property. The old railway track is a valuable asset that we all need to cherish. Help us preserve this important heritage.

THE NOSTALGIC
 旧国鉄倉吉線

FORMER JNR KURAYOSHI LINE

STORY



The popular railway line loved by locals.

The old Kurayoshi Line opened in 1912 and was operated by Japanese National Railways (or JNR). Before privatization (currently JR Group), JNR was a state owned public corporation that established a railway network, extending to local regions. These local lines were indispensable for the lives of people as other transportation modes and highways had not developed. As time went by, JNR began to close local lines and many are now no longer in use. The tracks and trains of the good old days, however, still remain vivid in people's memory and are loved by railway fans.

Compared to other regions, many sections of Kurayoshi Line have surprisingly remained intact. Nowadays, these tracks are attracting attention and people are trekking these remains: Sekigane - Taikyujii tracks, old Taikyujii Station and concrete overpass built in war years. The section between the old stations of Nishi Kurayoshi and Ogamo has turned into a pleasant 3.9km cycling path overlooking fields and beautiful cherry trees. Rent a bicycle at Shirakabe Dozogun's Tourist Information Center or just enjoy a relaxing stroll.

This old line was once a part of people's livelihood. As you walk along the tracks, you can almost hear the bustling sounds of people riding the train and enjoying the same country scenery.



The old Kurayoshi Road crossing / Former Taikyujii Station building / Former Sekigane Station building / Killa 07 / Igi Daiichi Crossing / Yamamori Station
 Picture by Noriyuki Ishiga, Doshisha Univ. Railways Fan Club

— Trekking Course —

② Embankment between Kami Ogamo and Yamamori stations

In one section, the tracks are on an embankment, between the old Kami Ogamo and Yamamori stations. Here you can see how the train crossed fields and farms on this raised strip of land. You can also picture the tracks and people walking along fields or looking out the train window back in those days.



① Starting Point

The tracks appear on the roadside at a wide T-intersection. In Matsugawara, tracks and railway signals still exist alongside local houses and streets. In some sections, the tracks are half-buried and have blended into this scenic country landscape.

④ Former Taikyujii Station

Surrounded by greenery, the tracks and platform of this old station have almost remained intact. The station name sign (a replica) can be seen on the platform and you can visualize a train arriving at the platform as you wait to hop onboard. This is one of the most popular railway trekking spots.



2.9km (60min)

One way trekking route

Yamamori

③ Overpass remains

This bridge passed over a local street. The abutment remains to this day and the old plaque still reads "Completed September 1941". As soon as you cross the bridge, you will find the old platform of Taikyujii Station.



⑤ Bamboo Forest

The trees are regularly trimmed or cut down, but 3 bamboo trees are left growing in the tracks creating an enchanting atmosphere. You will feel mesmerized as you walk along the tracks through this beautiful bamboo tunnel. A stunning and rare sight and a great spot for photos!

☪ Sekigane Hot Spring



2.9km Route
 Trekking along the old national line.

- Distance: 2.9km
- Tour season: April-June, September-November
- Minimum tour number: 15 people

* There is also a 4.5km tour departing from Kurayoshi City's Sekigane Branch Office.
 * Booking Deadline: 10 days before tour date
 * You will need to make your own travel arrangements when you reach the final destination at old Taikyujii Station.

Enquiries Kurayoshi Tourism Mice Association
 Ph : (0858)24-5371 / Email : info@kurayoshi-kankou.jp



Different space utilizing the circular structure.

Circular Figurine Museum

Japan's oldest circular school building is now transformed into Japan's newest and coolest figurine attraction! Along with many other schools in Japan, this school building was built with limited building materials in around 1955 to meet the growing population of the boom boomers. When it was no longer needed, it was left vacant for many years but remained an important landmark for the community. Efforts have been made to preserve this building and today it is a hot spot of figurine collections. Thanks to the support of Good Smile Company, Kaiyodo (long-established company) and other sponsors, this newly transformed museum displays over 2000 figures and plastic models grouped under 3 themes: Military, Character or Japanese Culture. There is an area for visitors to hold and play with some items and regardless of age, there is something fun for everyone.

Open all year 9:00 – 17:00 (closes 18:00 in summer. Closed days notified in advance)
1-2971-2 Kajimachi, Kurayoshi City



Gosho Aoyama Manga Factory

Gosho Aoyama, author of the world-famous cartoon "Case Closed" (Detective Conan), was raised in the neighboring town of Hokuei. There you can find a popular museum dedicated to Aoyama's life, original sketches and cartoons. Detective fans can also try out some of Conan's gadgets and solve tricks.

Open 9:30 – 17:30 all year (reception closes 17:00)
1414 Yura-shuku, Hokuei Town, Tohaku-gun

サブカル

History of
KURAYOSHI
SANTO
TOTTORI PREF.
SUBCULTURE

Kurayoshi's pop culture phenomenon

In the traditional and historical town of Kurayoshi, a new subculture of anime, manga and figurines has emerged! With a new figurine factory (Good Smile Company's only factory in Japan), renovated figurine museum (in Japan's oldest circular school building), and collaborated events with the animated "Hina Bitter" band, this is undoubtedly the place to discover fun and new things!

GOOD SMILE COMPANY

Good Smile Company is a Japanese manufacturer, designer and distributor of plastic figures and hobby products. Its Nendoroid serious (anime and video game character figures with a larger head and smaller body) is gaining a lot of attention overseas and its Kurayoshi Factory is manufacturing popular "Made in Japan" products.

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Diana's Chikuwa Parfait

The animated story of a high school band "Hina Bitter" is set in an imaginary town called "Kuranogawa" which shares many aspects with Kurayoshi City. This has drawn the attention of fans from all over Japan and abroad and Kurayoshi now has a sister-city relationship with Kuranogawa. Fans can savor Hina Bitter's Chikuwa (fishcake) Parfait at Café Diana. The fishcake is available in different colors. Choose your favorite character's color: orange, yellow, purple, pink or black. The lightly flavored chikuwa surprisingly complements the sweet ice-cream.

Open 8:30 – 20:00 (closed Sunday)
801 Yoneda-cho, Kurayoshi City

History of
KURAYOSHI
SANTO
TOTTORI PREF.
EXPERIENCE

体験

Many activities offered Experience traditional Japan

Many activities are available for visitors who want to experience Japanese culture and tradition. From traditional doll craftwork to exploring the historical area in a beautiful kimono dress, you can choose your own unique Japanese experience.



Hakota Dolls

Hakota Doll originated in Edo Period and is a doll unique to this region. Long ago, parents gave these dolls to children as a good luck charm, wishing them safety and good health throughout their life. It is also called "Haako san" and has been a popular toy for little girls. There are 12 steps to making this doll. First, layers of Japanese washi paper are glued together on a wooden mold. When the paper dries, the wooden mold is removed and a shining white "skin" lacquer called *gofun* is applied. Certain parts are painted with black ink then glazed with *nikawa* glue. Finally, the detailed features are painted. Visitors can freely watch these dolls being made by local craftspeople. You can also take part in the face-painting workshop. Surprisingly, the face of the doll often resembles that of the painter. Make your travel experience special by creating your own Hakota Doll.

Open 10:00 – 17:00 (closed Wed)
2529 Uomachi, Kurayoshi City
Face-painting workshop: 1,200 yen
For reservations, call (0858) 24-5371 (Kurayoshi Tourism Mice Association)
Email: info@kurayoshi-kankou.jp

Kurayoshi Kasuri

Kurayoshi Kasuri is the production of cotton fabric intricately woven with patterns called *egasuri*. It began 200 years ago when Daisuke Inashima introduced *egasuri* patterns of flowers, birds, mountains and water. This traditional craftwork flourished and has been passed down since Edo Period. Today, the elaborate work of *kasuri* weaving is preserved and acclaimed for its beauty and quality. Different patterned *kasuri* kimonos are available for hire. Make the most of your stay by hiring a kimono, taking photos around town and enjoying the traditional townscape of Kurayoshi. You can also hire traditional shoes and bag. Rest assured, a hair stylist will help you put on your kimono and arrange your hair. Male kimonos are also available. Couples can also have a special Japanese experience.

Meeting point: 1-2441 Shin-machi, Kurayoshi City (10:00am or 1:00pm)
Kasuri hire and walk (*yukatas* in summer): 5,000 yen (minimum booking of 2 required)
3 hours required as follows: ① 10:00 Dress, 11:00 Stroll, 13:00 Return
② 13:00 Dress, 14:00 Stroll, 16:00 Return
Reserve at least 7 days in advance. Ph: (0858) 24-5371 (Kurayoshi Tourism Mice Association)
Email: info@kurayoshi-kankou.jp



Delicious Japanese saké Brewed with nature's finest ingredients

Kurayoshi is blessed with natural wonders and scenic beauty. This is the place to rejuvenate and enjoy nature's blessings with all your senses. In the Shirakabe Dozogun area, the aroma of freshly brewed soy sauce and Japanese saké can be enjoyed all year round. For this reason, this district was selected as one of the "100 Most Fragrant Landscapes" of Japan. The pure waters that flow from Mt. Daisen's riverbeds together with the rice, soy beans and wheat grown in this region are some of the bounty this region has enjoyed for centuries. The natural blessings make our wines extra special. Be sure to sample some of our finest saké.



Alcoholic beverages JAPANESE SAKÉ



Gensui Saké Brewery

Located at a prominent corner of the Shirakabe Dozogun district, Gensui Saké Brewery has been making traditional Japanese saké for over 170 years (since Kaei Period [1848-1854]). Water, rice, climate and environment are some of the many factors that determine the quality of saké. Tottori Prefecture is not only blessed with greenery but also clean air and pristine waters and has become the home of many high-end sakés. The wintery cold fronts of Sea of Japan coast bring in heavy snowfall, making Tottori even more suitable for brewing. For this reason, Gensui's location is ideal for saké making and locally grown rice has been used to create some of the best rice wines. Brewers and skilled artisans of Gensui have also been preserving the traditional method and putting all their heart and soul into producing top-quality saké. Gensui's saké is a pleasant drink with a refreshing aroma that preserves the flavor of rice. The store displays seasonal sakés and popular brands such as the slightly dry and highly aromatic Daiginjo. Enjoy sampling quality saké brewed by artisans at this red roofed *machiya* townhouse with wooden lattices.

Open 8:00 – 19:00 (all year)
2573 Higashi Naka-machi, Kurayoshi City



March 2017 1st Place at Tottori Pref. Sake Awards
May 2018 Awarded at Japan Saké Awards

Daiginjo Tobin Kakoi

Traditional techniques are used to make this renowned rice wine. For pressing, saké bags are hung over a tank and the wine drips into large glass bottles called *tobin*. In its unpasteurized state, the wine is matured in low temperatures. This painstaking method creates a balanced and refreshing taste.

Sugitama (Sakabayashi)

Sugitama is a ball of fresh pine leaves hung outside to inform the production of new saké. With the turn of seasons, its color changes, from bright to faded green (summer *saké*), and begins to brown from autumn to the end of the year, signaling the release of the most luxurious saké (*hiya-oroshi*).



Alcoholic beverages JAPANESE WINE

Locally grown grapes Carefully brewed Japanese wine

Although saké and shochu (distilled spirit) have come to represent Japanese alcoholic drinks, "Made in Japan" wines are now gaining a lot of attention. Japanese wines are made from 100% Japanese grapes and produced in Japan. With a superior flavor, the wine not only complements western food but Japanese dishes as well. There are some shops in Kurayoshi that mainly sell western Japan's wines. There is also a winery here that produces wine using Tottori Prefecture's grapes. Be sure to sample Kurayoshi's fine wine.



Wine Storehouse

A shop dedicated to "Made in Japan" wines can be located in one of the white-walled storehouses (Shirakabe Dozogun). For 500 yen, you can sample Japanese wine. The shop owner also has a winery where he orders locally grown grapes and produces his own wine. His bottles can be purchased at his shop. "Hakushu Chardonnay" is a sweet, full-bodied wine with fine acidity. "Hakushu Koshu" is a fruity and well balanced dry white wine. "Miyu Cabernet Sauvignon" is a medium bodied and fruity red wine. "Miyu Mellow" is a smooth, medium bodied red wine. Why not find your favorite bottle today?

Open 10:00 – 17:00 (closed irregularly)
2583 Higashi Naka-machi, Kurayoshi City



Kurayoshi Winery

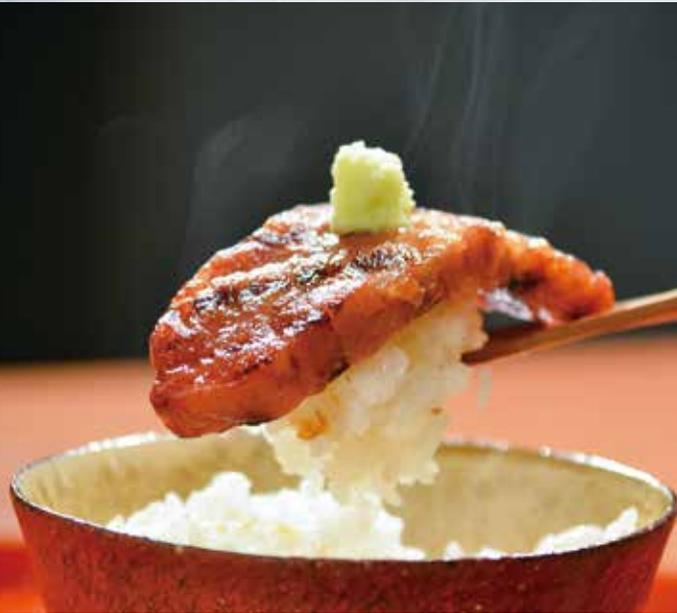
Kurayoshi Winery is a small winery located in the nationally designated Important Preservation District for Groups of Traditional Buildings. This small winery was once a *machiya* townhouse built in mid-Meiji Period (1889-1904) and the traditional exterior structure remains intact. The grapes are brought in from a vineyard in the neighboring town of Hokuei where sandy fields are prominent and agricultural land is blessed with sunlight, well-drained soil and rich minerals from the nearby sea. The vineyard's selected varieties are carefully nurtured in a chemical-free environment. Freshly picked bunches are then supplied to Kurayoshi Winery where the grapes are carefully prepared and fermented in a traditional way. The 1st floor of the building is dedicated to winemaking. The shop is also located on the same floor where visitors



can take part in wine tasting. On the 2nd floor, the bar overlooks the winery and wine lovers can savor a bottle of choice wine from the cellar together with locally grown food. The timber interior of thick beams and pillars create a warm and cozy atmosphere that will make your wine experience extra special.

Open 10:00 – 17:00 (closed Wed & Thu)
2627 Nishi Naka-machi, Kurayoshi City

Japanese Best Beef Tottori Wagyu



Gyukotsu ramen

Tottori was one of the few breeding places of cattle in Japan during the Edo Period. It's no wonder *gyukotsu*, a hearty beef-bone soup, has been loved by locals for over 65 years. Kurayoshi is dotted with noodle shops that serve this unique soup with *ramen* (noodles), and it was only recently that people in other regions have discovered this special dish. *Gyukotsu ramen* restaurants have opened in Tokyo, Osaka and Hawaii, gaining popularity nation-wide. The beef-bone soup is slowly simmered, containing collagen, with mouth-melting *umami* flavors. The noodle shop, Koga, on the main road of Kurayoshi Station, serves 3 types of *gyukotsu ramen*: *shio* (salt), *shoyu* (soy sauce) and *miso*.

Open 11:00 – 21:00 (all year)
583-2 Yamane, Kurayoshi City



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KURAYOSHI
SAN'IN
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Soul Food

Tottori Prefecture has a history of breeding high grade wagyu cattle since Edo Period. The Tottori pedigree is known for its rich oleic acid, the main component of olive oil. Although Tottori Wagyu's national market share is a meager 0.7% and is a unique brand, here in Kurayoshi, you can enjoy this delicacy to your heart's content (see details below).

Akamaru Gyuniku Beef Shop

In 2017, Tottori Wagyu became Japan's number 1 beef when it won 1st prize at the National Wagyu Cattle Contest in Miyagi. This prized beef is sold here in Akamaru and is branded "Tottori Wagyu Olein 55" as it has fat comprised of at least 55% oleic acid and gives the meat a mouth-melting (*umami*) texture. "Wagyu Beef Bacon" is a highly recommended product that goes well with rice. The tender, thick meat has a crispy grilled surface, unmatched anywhere in Japan. The best cut is selected, prepared and packaged, ready for consumption without heating. You can take it anywhere and enjoy eating it with a nice glass of beer. You can also take away *gyudon* beef on rice and enjoy superior wagyu with just a 500 yen coin. This dish is cooked in irresistible salty-sweet sauce. Small croquettes are also available – a great hand-sized snack for people on the go.

Open 11:00 – 19:00 (closed Mon)
69 Asahida-cho, Kurayoshi City

Hawai Akamaru Gyuniku Restaurant

This is a restaurant located in Hawaii, in the neighboring town of Yurihama. It offers wagyu *yakiniku* BBQ meals and affordable lunch dishes such as the sirloin or organ meat lunch deal. Various *yakiniku* set meals and high grade wagyu courses are also available. A wide selection of side dishes can also be ordered with *yakiniku* meals and enjoyed with wine.



Lunch: 11:00 – 15:00 Yakiniku: 17:00 – 21:00 (L.O 21:30 on Sat) (closed Mon)
1455-1 Tajiri, Yurihama Town, Tohaku-gun

Japan's Sweets Tottori Kashi

Anko (red bean paste) is a traditional filling for Japanese sweets. This paste is made by boiling *azuki* beans and sweetened with sugar. It has become known as a health food and is attracting attention all around Japan and overseas. One of the most popular confections that contain *anko* is the fish-shaped *taiyaki* (meaning grilled red sea bream). *Mochi* rice cakes and sweet dumplings are also popular sweets with *anko* and are sold in many stores around town.

Taiyaki

Yonezawa Taiyaki Store is known for its specialty in making great crispy sweets called *taiyaki*. This store was built in 1948 and its Showa Retro features remain to this day making it one of Kurayoshi's tourist attractions. You can see the owner carefully cooking these sweets and filling the batter with *anko* from end to end. This traditional method has been preserved here and the ingredients are all homemade and preservative-free. When you bite into this hot waffle-like cake, you will see how it is filled with delicious *anko*, having just the right sweetness. There is an eat-in area for you to sit and enjoy this confection inside the store. *Obanyaki* and *takoyaki* are also delicious. When you are in the Shirakabe Dozogun area, be sure to visit this popular store.

Open 10:00 – 19:00 (closed Tue)
2 Sakae-machi, Kurayoshi City



Utsubuki Koen Dango

With a 130-year long history, this original confection has been loved by the locals to this day. Each dumpling is hand made using the finest ingredients, preservative-free. People of all ages can enjoy 3 different flavors on each skewer: *azuki* (brown), *maccha* (green) and *shiro-an* (white). These simple flavors were presented at a large tea ceremony in Japan and received high reviews. They were also served in tea ceremonies abroad and have been acknowledged as palatable across the world (such as France, Australia and America). Visitors can purchase and eat these dumplings with tea or coffee at the store café.

Store: 6:00 – 18:00 Café: 8:00 – 18:00 (only closed on New Year's Day)
459-1 Saiwai-cho, Kurayoshi City





History of
KURAYOSHI
SAY IN
TOTTORI PREF.

hot spring Famous & secret

MISASA



Izanro IWASAKI

Just twenty minutes away from Kurayoshi Station by car, you will find Misasa Onsen, one of the world's leading radon hot springs. You will find the national treasure Nageiredo Hall on Mount Mitoku nearby, and there is a time-honored tradition of *purifying your mind and body at Misasa Onsen before journeying to Mitoku*. The practice of bathing in Misasa and climbing Mt. Mitoku is known as "Purifying the Six Roots of Perception and Healing the Six Senses" and is designated as Japan Heritage (recognized by the nation of Japan as stories full of Japanese culture and tradition). Izanro IWASAKI is a long-standing *ryokan* that has a stroll garden with a central pond, a rich variety of hot spring baths, and *kaiseki* meals that use seasonal ingredients anyone can enjoy.

365-1 Misasa, Misasa Town, Tohaku-gun

Famous hot spring & secret hot spring

Mt. Mitoku Nageiredo Hall, Sanbutsuji Temple

Mt. Mitoku is referred to as the home of "Shinto *kami* and Buddhas". It is a religious site for mountain worship, which combines Buddhist and ancient Shinto practices. There you can find Japan's national treasure, Nageiredo Hall, an ascetic training ground now dubbed Japan's "most dangerous national treasure". Its beauty and dangers lure many pilgrims each year.

1010 Mitoku, Misasa Town, Tohaku-gun



Misasa Violin Museum

Found on the streets of Misasa Onsen, this is the foremost museum for exhibiting string instruments. On the 1st floor, you can learn in detail about what goes into making a stringed instrument, and there are occasionally performances in the 2nd floor hall. You can also see up close instrument makers and students working in the workshop, also located on the same grounds.

199-1 Misasa, Misasa Town, Tohaku-gun



SEKIGANE



Green Squalle Sekigane

Sekigane Onsen, also known as the "Silver Springs", is a hidden hot spring area well known for its discovery by a traveling priest, who was able to locate the springs through the power of Buddhism. Radium and radon springs are known to be very effective for health, used often for pain relief. Green Squalle Sekigane can be found on high ground, and offers good deals from Japanese style rooms with beautiful views to reasonably priced rooms for backpackers. There are also 200,000 comic books available in the facility, a popular attraction for visitors to the Manga Kingdom of Tottori. You can also learn more about sightseeing spots in VR after enjoying a hot bath.

1397-3 Sekigane-shuku, Sekigane-cho, Kuraoyshi City

HAWAI



Sennentei

Hawai Onsen is located in the town of Yurihama, which neighbors Kurayoshi City. This mystical hot spring area uses water from springs in Lake Togo. Legend has it that it was a koi fish (carp) that showed humans where the natural springs were, so it became known as the Koi Springs. As koi can also mean "love" in Japanese, it is a popular destination for couples. You can find foot baths and parks around Lake Togo, and there are even 6 walking paths created for your pleasure. Sennentei is a ryokan (Japanese inn) located at a prime location with a panoramic view of Lake Togo, and the red bridge that leads to the front entrance has been said to be reminiscent of the inn in the animated film "Spirited Away".

4-62 Hawai Onsen, Yurihama Town, Tohaku-gun



History of
KURAYOSHI
SANTO
TOTTORI PREF.

Night Spot

Get the most out of your Japan experience

There are many spots in Kurayoshi that allow you to feel the ambience of Japan while enjoying the nightlife and great eats. In the neighboring Misasa Onsen, there are *izakaya* bars and even an amusement center for kids to enjoy, a historical reminder of what hot spring areas were like in an older Japan. Within the vicinity of Kurayoshi Station, there are many restaurants that serve carefully prepared dishes that use in-season ingredients, some even recognized by Michelin. Some of these fine establishments are introduced here.



Misasa Area

Chadaya

A long-standing *izakaya* in Misasa Onsen. Near Misasa Bridge, the design of the building is old-fashioned and even showcases red paper lanterns, a symbol of Japanese style restaurants. They mainly serve *okonomiyaki* and *yakisoba* noodles made on a hot skillet, while also offering seafood bowls and *sashimi* using fresh fish from the Sea of Japan. Other entrees include steak, *dashimaki-tamago* (rolled egg omelets), and other foods for travelers to enjoy. The food, atmosphere, and services here are loved by foreign guests, which include foreign language support and Wi-Fi services.

Open 17:30–00:50 (closed Wed)
903-1 Misasa, Misasa Town, Tohaku-gun



Izumi Game Hall

Izumi Game Hall was founded in Misasa Onsen in 1961, and has been in operation ever since. A *gorakujo*, or game hall, used to be a part of every hot spring resort, but have all disappeared from existence. This game hall has maintained the same look and atmosphere since the old days, making it a very special place. There is a variety of “analog” games, including a shooting game with air rifles and corks where you play to hit dolls or snacks, smart ball machines that use a spring to propel beads into holes, and even pachinko machines where you have to manually insert the beads.

Open 15:00–22:00 (closed irregularly)
912-2 Misasa, Misasa Town, Tohaku-gun

Kurayoshi Area

Modern

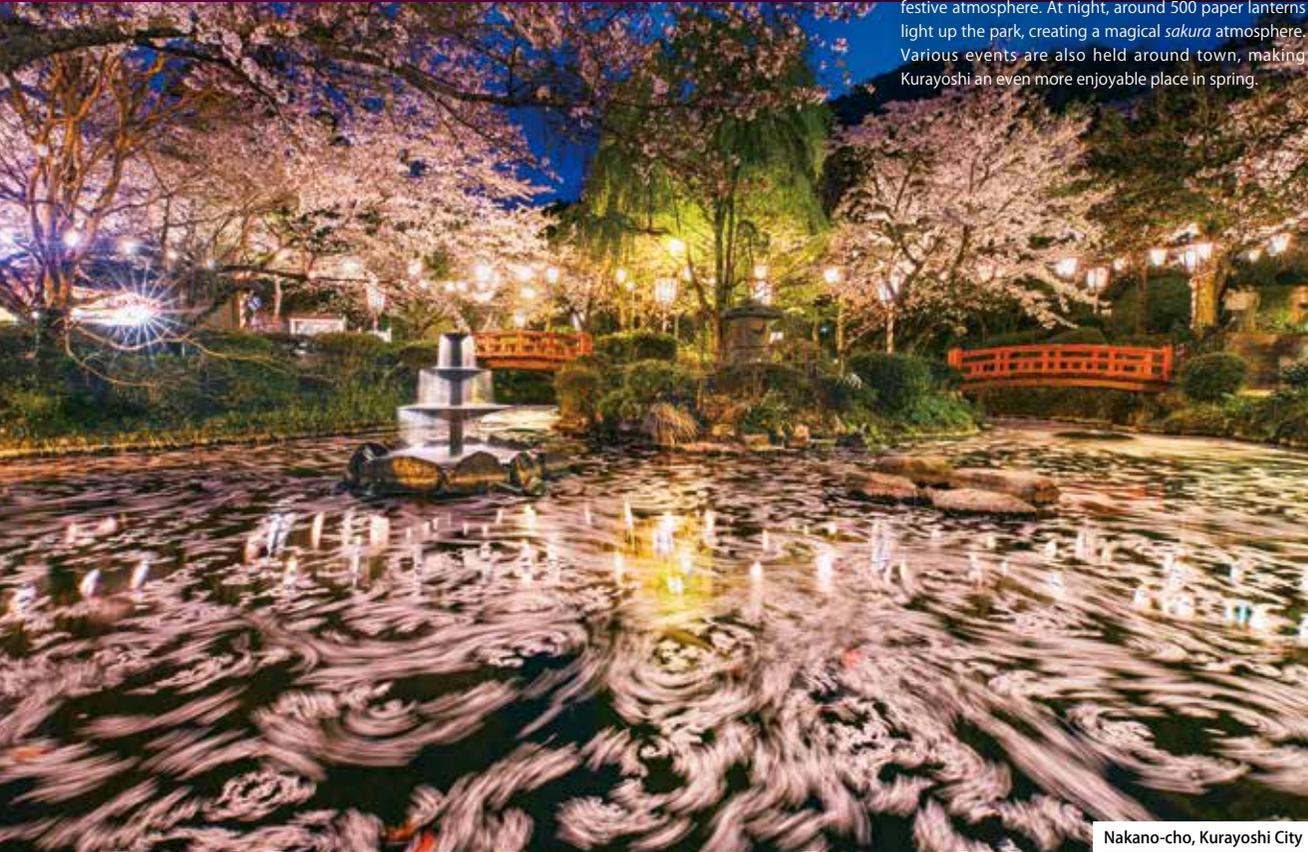
This establishment stands out as it is a remnant of the Showa Period with an antiquated exterior and trinkets and old books lining up its interior. Old-fashioned home style dishes are mainly served here. Popular dishes such as *hayashi* rice, spaghetti Napolitan, and ramen (noodles) with beef tendon are also found on the menu. The *hayashi* roux and beef tendon contain Tottori wagyu beef, which is full of deep and rich flavors. Enjoy looking at items from the Showa Period, and spend time as if you've traveled back in time.

Open 11:00 – 22:00(closed Wed & Every 3rd Tue)
1075-52 Taisho-machi, Kurayoshi City



Event Kurayoshi Spring Festival

Utsubuki Park is known to be the best place for viewing cherry blossoms and azaleas in Sanin Region. From late March to early May, these flowers bloom and Utsubuki becomes lively with food stalls and visitors enjoying the festive atmosphere. At night, around 500 paper lanterns light up the park, creating a magical sakura atmosphere. Various events are also held around town, making Kurayoshi an even more enjoyable place in spring.



Nakano-cho, Kurayoshi City

Kurayoshi Utsubuki Festival



This 2-day festival takes place on the first weekend of August every year. On the first day, women carry a mikoshi (portable shrine) around Shirakabe Dozogun and Kurayoshi Ginza Shopping Street. This is followed by the dramatic Ox Oni (demon) parade and elegant Mitsuboshi folk dance. On the 2nd day, Kurayoshi Ohashi Bridge area is lined with food stalls and stage performances. The festival ends with several thousand fireworks launched, lighting the night sky.

Held at various places around Kurayoshi



Hase Goo Sazuke and Kannon Market

Many worshippers gather at 10:00pm on the 3rd Saturday of February to compete for the temple's amulet (goo) each year at Hase Temple (a long-established Tendaishu temple). This amulet is believed to bring prosperity to business, good harvest and family safety. The temple's "Kannon Market" is held the following day and the Shirakabe Dozogun area becomes crowded with food stalls and visitors.

Hase Goo Sazuke: 2960 Nakano-cho, Kurayoshi City / Kannon Market: Shirakabe Dozogun area

i Tourist information

JR Kurayoshi Station Tourist Information Center

JNTO Category II



Conveniently located on 1st Floor of JR Kurayoshi Station. Sightseeing brochures and information provided by friendly staff.

Open 9:00 – 17:00 Ph: (0858) 24-5370
E-mail: info-kokusai@nashinohana.com
1F JR Kurayoshi Station Building, 195-12 Agei, Kurayoshi City

Languages: English, Chinese and Korean

Kurayoshi Shirakabe Dozogun Tourist Information Center

JNTO Category II



This office is located in a renovated retro building, in the Shirakabe Dozogun district. A range of services are available and tourists can enjoy looking at the building's Showa features.

Open 8:30 – 17:00 Ph: (0858) 22-1200
E-mail: info@kurayoshi-kankou.jp
2568-1 Uomachi, Kurayoshi City

Languages: English, Chinese and Korean

JNTO certified tourist information center Category II has at least 1 English speaking staff available.

Handy items for sightseeing



Kurayoshi Shirakabe Dozogun Kikitabi Audio Guide

"Kikitabi" is a device connected to a terminal that allows you to freely stroll through the Shirakabe Dozogun area while listening to information on buildings and historical sites. The audio guide will automatically play when you reach each point of interest.

Rental fee 500 yen per device

- Kurayoshi Shirakabe Dozogun Tourist Information Center

Language: English, Chinese and Korean



Rent a bike "Kurarin"

Kurayoshi offers little treasures that are easily overlooked when riding a car. Many narrow streets, canals and little shops are waiting to be discovered. Why not enjoy sightseeing on a bike?

First come, first served. Bicycles must be returned at a tourist information center and cannot be left anywhere else.

Rental fee 500 yen per bike (rent and return at the places below)

- JR Kurayoshi Station Tourist Information Center
- Kurayoshi Shirakabe Dozogun Tourist Information Center



Tottori Han Bus Ride 3-Day Bus Pass

This 3-day pass gives you access to all buses in Tottori Prefecture. You can also get entry discounts and special deals when you present this pass at supporting tourist facilities. Make the most of your stay and get access to great places around Kurayoshi.

Cost 1,800 yen (purchase at the following places)

- JR Kurayoshi Station Tourist Information Center
- Kurayoshi Shirakabe Dozogun Tourist Information Center

For details, please inquire at the tourist information center.