

East Tokushima Tourism Authority

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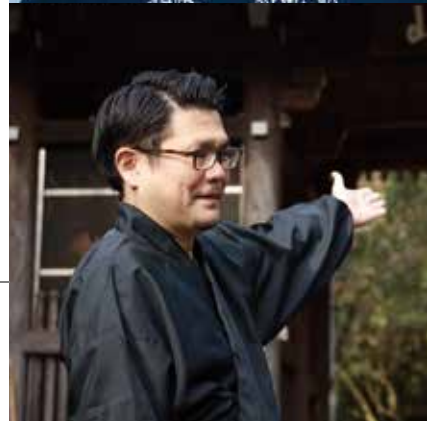
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Experience Tokushima





Meet our people, Create your memories

Photos and videos are simply records of your travel; it's experiences using all five of your senses that actually make memories. To truly experience at Tokushima, simply visiting tourist spots, looking at sights, and trying different foods will not be enough. It is encounters with the people involved with Tokushima's cuisine and crafts that will broaden your understanding of the unique features and history here that will make your trip to Tokushima unforgettable.

The people involved behind the cuisine and crafts dearly loved by Tokushima locals will be your guide on these special experiences. Sharing time with these people will make your trip here more memorable and you will surely want to come back to Tokushima to visit us again. Try joining one of these exciting activities in East Tokushima and see for yourself!



Taste the Local Food

Sake,Vegetables,Fish,Fruits

Participate in a variety of food experiences, such as observing the production of sake, beer and tea, harvesting fruits and vegetables, making traditional preserved foods, and fishing on a fishing boat. You will be impressed by the taste of the food when you hear about the commitment of its creators.

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Create the Original Product

Pottery,Wooden Craft, Awa washi paper

The craftsmanship of the artisans is meticulous, down to the smallest detail, and just watching them work in silence is enough to draw you in to the charm of "tradition. Just by watching the craftsmen at work, you will be drawn into the charm of "tradition." Experiencing the techniques and buying the finished products will make your trip even more memorable.

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Taste the Local Food

Sake,Vegetable,Fish,Fruits

Kamikatsu Town

The secret of Tokushima's rare fermented tea



Awa bancha tea starts with handpicked leaves from the mountain village of Kamikatsu, but the rare fermentation process used here (designated as an Intangible Cultural Asset) produces a distinct taste from lactic acid with many health benefits. Mr. Takagi, a young leader of Awa bancha producers, will guide you around his farm and explain how he continues this tea-making tradition.

Activity Information

1. Learn about Awa bancha from Mr. Takagi, a farmer
2. Awa bancha tea tasting
3. Tour of the tea fields
4. Pack a bag of tea leaves to take home

[Included]
Awa bancha (200g)

Operator

Takagi Awa bancha Plantation

70 Aza-Nakano, Oaza Ikumi, Kamikatsu-cho,
Katsuura County, Tokushima, Japan

Period of Availability

Monday - Friday / All year round

Times Available

13:00 ~ 17:00

Time Required

2 hours

Number of Participants

2 to 6 people

Experience fee

6,000 yen

Itano Town

Tea time with a peach farmer



"P-chyna cafe" is a lovely sweets shop featuring peach sweets, run by a peach farmer in Tokushima's peach orchard region. Ms. Nishimori invites guests for a special tea time with cake decoration and lots of peachy-keen facts.

Activity Information

1. Learn about growing peaches from the cafe owner.
2. Make a cake with fresh cream and peach confiture topping to resemble a rose flower.
3. Have tea time with your special peach-filled dessert set.
4. Enjoy the souvenir "homemade fruit confiture" at home with pancakes or yogurt, or in tea or herbal tea.

[Included]
• bottle of homemade fruit confiture
• Shopping tickets for use in P-chyna Cafe.

Operator

P-chyna cafe

116-2, Aza-Umagoe, Kawabata, Itano-cho,
Itano County, Tokushima, Japan

Period of Availability

July 1 - August 11, September 1 -
May 31 of the following year
Closed on Fridays

Times Available

11:00 ~ 13:00

Time Required

2 hours

Number of Participants

2 to 6 people

Experience fee

5,500 yen

Craft Beer and lunch at a Mountain Brewery



Irish Brewery Manus Sweeney fell in love with Japan (and his wife Sayaka), and decided to open a craft beer brewery in the mountains of Kamiyama. Gaze upon the gorgeous scenery and make an original beer glass while enjoying a beer tasting, lunch, and this couple's playful, laid back personality.

Activity Information

1. Welcome drink
2. Make an original beer glass and coaster
3. Brewery tour and stroll around area
4. Craft beer tasting
5. Lunch: dishes made with local ingredients

[Included]
• Special beer set
• Original beer glass
• Coaster

Operator

KAMIYAMA BEER

280-1, Aza-Nishiuetsumo, Jinryo, Kamiyama-cho,
Myozai County, Tokushima, Japan

Period of Availability

Monday - Friday

Times Available

10:00 ~ 15:00

Time Required

5 hours

Number of Participants

4 to 12 people

Experience fee

15,000yen

Sipping the Plum Wines of Misato



The Misato district is a valley of fireflies and plum trees, and the sweet juice of the plums produce umeshu, a syrupy plum wine. The best way to enjoy umeshu is to sip it on a mountainside terrace, enjoying lunch and letting the sweeping vistas (and the alcohol) slow down time. Mr. and Mrs. Sugitomo of Oobatake Winery are your local guides to this personalized experience.

Activity Information

1. Welcome drink and chat with the owner in their garden
2. Lunch and home-cooked appetizers with assorted plum wines
3. Optional experiences according to the season (Depending on the season, you can enjoy plum blossom viewing, plum harvesting, and plum drying.
4. Make your own plum wine to take home

[Included]
• Plum Wine Making Set
• Plum Wine

Operator

Oobatake Sake Brewery

422 Aza-Toge, Misato, Yoshinogawa City,
Tokushima, Japan

Period of Availability

Monday - Friday / All year round

Times Available

11:00 ~ 15:00

Time Required

4 hours

Number of Participants

2 to 8 people

Experience fee

15,000 yen

Award-winning Sake from a Downtown Brewery



Tokushima is one of the major sake brewing regions with connections to the Kansai area. Saito Brewery has been making sake for over eighty years in the Sako neighborhood of Tokushima City. The mineral-rich waters of the underground Akui River provide complexity to their sake. Your brewery tour with the owner may include seasonal brews, tasting from the barrel, and or even the newest batch of the year.

Activity Information

1. Learn about sake brewing from the brewer, Mr. Saito
2. Tasting session of various sake types
3. Brewery tour

[Included]
• 2 bottles of sake

Operator**Saito Sake Brewery**

7-1 Sako Nanaban-cho, Tokushima City,
Tokushima, Japan

Period of Availability

Monday - Friday / All year round

Times Available

10:00 ~ 14:00

Time Required

2 hours

Number of Participants

2 to 6 people

Experience fee

7,000 yen

Sweet Potatoes and Lotus Root:
A farm-to-market-to-kitchen experience

Get the full experience of harvesting some of Tokushima's most famous vegetables. Matsushige Seika, a prize-winning organic farm, will let you harvest ruby-red Naruto kintoki sweet potatoes from the sandy soil or renkon (lotus root) from muddy fields. Follow the crops into the processing plant and see how they wash, sort, and pack them for market. Finally, farm matriarch Mrs. Tamura will show you some simple and delightful recipes that you can try in your own kitchen.

Activity Information

1. Farm tour by the owners, explaining the various crops.
2. Experience digging up lotus root or Naruto kintoki sweet potatoes.
3. Experience the process of preparing the vegetables for market
4. Taste homemade lotus root pickles and learn simple recipes

[Included]
• Naruto kintoki 1kg and Lotus root 1kg

Operator**Matsushige Fruit and Vegetable Co.**

122-4, Sumiyoshikaitaku, Sumiyoshi Matsushige-cho,
Itano County, Tokushima, Japan

Period of Availability

Monday - Friday, Sunday
(July to April: lotus root harvesting, August to November: Naruto kintoki harvesting)

Times Available

10:00 ~ 12:00

Time Required

2 hours

Number of Participants

4 to 10 people

Experience fee

5,000 yen

Komatsushima Port Seafood Experience: Catch, Choose, and Cook



Local fishing ports allow an intimate opportunity to enjoy Japan's bountiful seafood, but Komatsushima has the perfect full experience for those without seafaring. You'll visit the Komatsushima Fish Market in the morning and select the freshest fish with the help of a market staff member. Then jump on a boat and pull up the nets to see what can be caught in the local seas. By then, you'll be hungry, so you'll visit a local restaurant where the chef will have prepared the fish you first selected for the freshest seafood lunch you've ever had.

Activity Information

1. Visit the morning fish market at Komatsushima Port
2. Select your favorite fish to eat for lunch
3. Experience net fishing on a fishing boat.
4. Visit a processing plant at the fishing port.
5. Enjoy a special seafood lunch at a local restaurant

Time Required

4 hours

Number of Participants

Only 4 people are accepted.

Experience fee

15,000 yen (tax included)

If you want to take home a hamo shabu-shabu, you can pay an additional 5,000 yen. The price does not include seafood for lunch. Please purchase the fish of your choice at the market.

Operator

Komatsushima Fishing Association

1-15, Minami-Komatsushima-cho, Komatsushima City, Tokushima, Japan

Period of Availability

Early April - Early December

Morning market is closed on Wednesdays and Sundays

(Hamo is caught by fixed nets in July and August).

Times Available

9:00 ~ 13:00

Sweet Potato Sweets: Confectionery Making Class



Naruto kintoki is one of Japan's most famous brands of sweet potato, grown in the sandy fields of northern Tokushima. Nakano Farm in Kitajima Town specializes in desserts with this delectable sweet potato. Join the owner in a fun sweets making class with tools used for Japanese confectionery. Traditional tricks for cute modern treats.

Activity Information

1. Talk with the owner Ms. Nakano about making sweets
2. Sweet potato confectionery making class.
3. Taste your creations

[Included]
Special sweets assortment

Operator

Nakano Farm

40-13, Takabohyakuichi, Kitajima-cho, Itano County, Tokushima, Japan

Period of Availability

All year round

Times Available

15:00 ~ 17:00

Time Required

2 hours

Number of Participants

2 to 8 people

Experience fee

6,000yen

“Study” the ins and outs of Japanese organic farming



The “Tokushima Organic Agriculture Support Center,” a school normally only open to farmers, is a training facility where they study organic vegetable cultivation techniques from soil preparation to harvesting. You get a special “half day pass” to attend classes, where you’ll visit fields, learn about the reasons why organic vegetables taste so good, as well as healthy and ethical consumption. Class ends with a shopping trip to one of Tokushima’s largest and most popular markets for organic produce.

Activity Information

1. Learn the basics of organic vegetables (how to select vegetables and how to cook them well).
2. Experience harvesting in the field at the training facility’s farm.
3. Enjoy shopping at “Aisai Hiroba”, one of the largest farmer’s markets in Tokushima.

[Included]

Organic vegetables harvested from your visit (may not be available depending on the season)

Operator

Tokushima Organic Agriculture Support Center

11-4 Aza-Mamachi, Kushibuchi-cho,
Komatsushima City Tokushima, Japan

Period of Availability

Early September - Early March

Times Available

13:00 ~ 16:00

Time Required

3 hours

Number of Participants

4 to 10 people

Experience fee

5,000 yen

Pickled in Sake: Nara-zuke Making from an Imperial Supplier



Nara-zuke is made by pickling vegetables such as melons and cucumbers in sake lees. Though famous as a standard souvenir of Nara Prefecture, in fact Tokushima Prefecture is the largest producer of Nara-zuke pickles in Japan. This is a specially-created two-day experience to see the process of how these crisp white melons are transformed into amber-gold delicacies. You will try part of the pickling process by hand (this experience is only available from June to August). You will learn about the history of Nara-zuke and how to eat it from the artisans of Tatsumiya Foods Co., which is designated as an official supplier of Nara-zuke to the Japanese Imperial family.

Activity Information

- (DAY1, half day) Learn the history of Nara-zuke
Harvest white melons for the pickles
(DAY2, half day) Salting of white melons
Taste the Nara-zuke pickles and learn how to cook with them

[Included]

2.5kg of Nara-zuke

Operator

Tatsumiya Foods Co.

187 Aza-Inui, Okuno, Aizumi-cho, Itano County,
Tokushima, Japan

Period of Availability

Monday through Friday,
June through August

Times Available

10:00 ~ 17:00

Time Required

5 hours (4 hours for the first session,
1 hour for the second session)

Number of Participants

4 to 10 people

Experience fee

7,000 yen

Kiwi Fruit Orchard Visit in Tokushima’s Only Village



Tokushima is known for growing a diverse variety of produce, and this visit to the Higashino family’s kiwi farm in Sanagochi Village is the perfect example of the prefecture’s farming versatility. After touring the vine orchard, find out how Japanese eat this fuzzy fruit and enjoy homemade desserts and jams. Meeting local farmers in this mountain village is a wonderful half-day trip.

Activity Information

1. Listen to local farmers talk about how to eat it
2. Kiwi fruit Orchard visit/tour
3. Harvest experience
4. Taste homemade desserts and other kiwi fruit products

[Included]

Kiwi fruit 2kg

Operator

Sanagochi Kiwi Fruit Orchard

84-1 Aza-Miyamae, Murakami, Sanagochi-Village,
Myodo County, Tokushima, Japan

Period of Availability

mid-October to mid-November

Times Available

13:00 ~ 15:00

Time Required

1 hour 30 minutes

Number of Participants

4 to 10 people

Experience fee

5,000 yen

Japanese Tiger Prawn Harvesting Experience and Naruto local lunch



Japanese people enjoy various kinds of shrimp, but there is a saying that goes: “Ise-ebi (lobster) for the shape, Japanese tiger prawns for taste.” It means that Japanese tiger prawn is the one of the greatest ingredients. In this experience, you will ride on a small boat and retrieve a basket which was set up overnight to catch some prawns. The advantages of live prawns are their scent, texture, and color. Let’s quickly bring them to the place where we will have lunch. You can enjoy them “raw,” “boiled,” or “grilled.” and the udon noodles with wakame seaweed tempura, which is also a specialty of Naruto.

Activity Information

1. Take prawns nurtured in a big pond with sea water full of minerals from Naruto Strait, which used to be a salt farm. Then put those fresh prawns into a box filled with sawdust.
2. Owner’s family explains about prawns as a luxury ingredient, the feed for cultivation, a history of salt farms, the effects of using sea water from Naruto Strait.
3. Choose your preferred recipe “raw,” “boiled,” “grilled.”
4. The lunch menu served with a bowl of udon noodles with wakame seaweed tempura, a specialty of Naruto

Operator

Naruto Kurumaebi Limited Company

156 Ejiriyama Mitsuishi Naruto-cho, Naruto City
Tokushima, Japan

Period of Availability

January, February, August to November

Times Available

9:30 ~ 12:30

Time Required

3 hours

Number of Participants

1 to 6 people

Experience fee

8,000yen ~ 18,000yen per person
depending on the participants number

Create the Original Product

Pottery, Wooden Craft, Awa washi paper

Ishii Town

Wood and Metal: The Craft of “Ohitsu” (Wooden Tubs)



If you've seen a sushi chef mixing rice with vinegar for sushi in a round wooden container, you've seen an "Ohitsu." The wood grain is simply elegant, but also naturally controls the moisture of the rice. Ohitsu and other wooden containers bound by copper strips are an essential part of the Japanese kitchen. Okada Seitaru is one of the few woodwork stores in Tokushima that crafts a variety of round containers by hand. Come and discover the traditional skills behind these indispensable tools.

Activity Information

1. Craftsman/Owner Mr. Okada explains about the making of Ohitsu and other wooden containers.
2. Factory tour and product tour
3. Try part of the crafting process under the guidance of craftsman

[Included]
Pre-made Original products Okada Seitaru Products : Taru, Oke, Ohitsu

Operator

Okada Seitaru

30-2, Aza-Higashikakuen, Aihata, Ishii-cho,
Myozai County, Tokushima, Japan

Period of Availability

Tuesday to Thursday of the 1st and
3rd week of the month.

Times Available

10:00 ~ 14:00

Time Required

2.5 hours

Number of Participants

2 to 6 people

Experience fee

15,000 yen

Kitajima Town

The Warmth of Tokushima's Woodworks



Tokushima has had a long history of woodworking and its mountains provided a lot of lumber since the Edo Period. "Table Kobo kiki" makes tables, chairs, and accessories for modern living spaces. You can choose your favorite wood from a wide variety to create your own original clock or cup holder. You can even burn a message or picture with special laser printing. The Kimuras, owners of the shop, will guide you through the process, finishing your creation with polishing and oiling.

Activity Information

1. Store and workshop tour
2. Create an original clock or cup holder
 - Draw a message or design
 - Laser printing
 - Polishing and oiling

[Included]
Original clock or cup holder

Operator

Table Kobo kiki

35-1, Hyakuteigai, Takabo, Kitajima-cho,
Itano County, Tokushima, Japan

Period of Availability

All year round

Times Available

10:00 ~ 14:00

Time Required

1 hour 30 minutes

Number of Participants

2 to 10 people

Experience fee

10,000 yen (1 small clock or 2 cup holders)

15,000 yen (1 large clock or 3 cup holders)

Please choose either a clock or a cup holder.

Discover Tokushima's Unique Picnic Box



Kids in Tokushima packed lunch and sweets in a three-tiered wooden box and had picnics in the mountains. This Yusanbako box is making a comeback for its portability and versatility. Join a professional table coordinator, Ms. Shimauchi, who is also actively promoting the revival of this local traditional custom. Learn how to fit the food into the drawers, and enjoy a lunch in this delightful Yusanbako. You will be able to take this compact craft home with you as a memory of your time in Tokushima.

Activity Information

1. Table coordinator Ms. Shimauchi explains Yusanbako's history
2. Arrange food in Yusanbako.
3. Indoor picnic Yusanbako lunch in Ms. Shimauchi's atrium studio.
4. Explore Ms. Shimauchi's personal collection of Yusanbako

[Included]
Yusanbako box to take home

Operator

ON THE TABLE "Yusanbako Project"

1-39-1, Minami Showa-cho, Tokushima City,
Tokushima, Japan
(In the table coordinate studio ON THE TABLE)

Period of Availability

2nd week : Tuesdays and Wednesdays,
4th week : Wednesdays, Thursdays and Fridays

Times Available

11:00 ~ 14:00

Time Required

3 hours

Number of Participants

4 to 10 people

Experience fee

20,000 yen

Japan's oldest papercraft at the Tokushima's only remaining studio



The traditional art of papermaking (washi) started in Tokushima 1,300 years ago with the Inbe Clan growing flax and mulberry bark here in Awa (former name for Tokushima). The last remaining Awa-washi papermakers are holding strong to perpetuate the craft in the hills of Yoshinogawa City at the Awagami Factory.

The Awagami Factory has developed washi paper that can be printed with inkjet printers, and artists from all over the world visit their studio to produce and print their works. You also have the rare opportunity to experience the traditional and cutting-edge technology here by making paper the old-fashioned way, as well as inkjet printing your favorite photo on washi paper.

Activity Information

1. Guided tour of Awagami Factory's history, washi craftsmanship, and see papermakers at work
2. Papermaking workshop (stripping mulberry bark, creating paper with silkscreen frame)
3. Print your favorite photos digitally on their specialized washi paper.

[Included]
Three postcards, Two sheets of Japanese paper
Photo-printed washi paper

Operator

The Awagami Factory

141 Aza-Kawahigashi, Yamakawa-cho,
Yoshinogawa City, Tokushima, Japan

Period of Availability

Closed on Mondays. If Monday is a national holiday, the museum is closed the following day (irregular).

Times Available

13:00 ~ 17:00

Time Required

2 hours

Number of Participants

2 to 10 people

Experience fee

15,000 yen

Forging Knives from an Old-School Blacksmith



Japanese knives are renowned for their superb craftsmanship. This is a trip to meet the father-son team of Okubo Blacksmiths, who have been making sword-sharp knives since 1926. Watch the blacksmiths hammer away in an atmospheric earthen forge. They are a dying breed of smiths who know the entire process from start to finish. Witness their skills, test the sharpness of their blades, get your name engraved on one of their knives for you to take home.

Activity Information

1. Knife seminar. Learn the differences between different blade materials and Japan's blacksmith history.
2. Test a Japanese knife's sharpness and effects on food by cutting vegetables.
3. Tour of the forge

[Included]
One Japanese kitchen knife produced by Okubo.
(Options: free name engraving)

Operator

Okubo Blacksmith

107-2, Mitanisadaoka, Katsuura-cho,
Katsuura County, Tokushima, Japan

Period of Availability

All year round

Times Available

Monday through Friday

Time Required

2 hours

Number of Participants

2 to 6 people

Experience fee

15,000 yen

Pottery Rhapsody in Tokushima Blue



Seirangama Pottery Studio's name is composed of the characters for "blue" and "indigo," and this fun workshop goes all in with this theme. After a quick explanation, you'll take a seat in a 100-year-old renovated Japanese house and experience both the hand-building technique, which is easy for beginners, and pottery making using an electric potter's wheel. After making your two pieces, the owner Mr. Matsushita will create a piece for you from a design of your choosing. After you're done, the artisans will fire and glaze the pieces in all shades of blue and indigo, reflecting the sky, ocean, and rivers of Tokushima.

Activity Information

1. Introduction of Seirangama and explanation of today's pottery at the studio.
2. Making one-of-a-kind pottery pieces using hand-building technique and electric potter's wheel (one piece each)
3. The owner creates a piece based on your wishes (one piece)

Operator

Seirangama

216-3, Sebe, Kamiita-cho, Itano County,
Tokushima, Japan

Period of Availability

Monday - Friday

Times Available

13:00 ~ 15:00

Time Required

2 hours

Number of Participants

2 to 3 people

Experience fee

12,000 yen

The joy of pottery in the middle of nature



Pottery studio "Mayugama" is located on a hill surrounded by seasonal flowers and trees. It's the perfect setting to enjoy the charm of ceramics with Mr. Sato, one of the few potters in Japan who can handle celadon, a temperamental pale-blue glaze. You will be able to create your own piece with authentic hand-building techniques, and the master himself will throw a dish of your choosing on his wheel for you. (See note below)

Activity Information

1. Observe the works of Mr. Sato in his studio
2. Basic pottery lesson
3. Special workshop where Mr. Sato makes a piece

[Included]
Original hand-built Work Work by Mr. Sato
**Please note: It will take considerable time (several weeks to two months) to fire and glaze the pieces. Please inquire regarding shipping options.

Operator

Pottery Studio Mayugama

1055-3, Aza-Jonouchi, Ishii, Ishii-cho,
Myozai County, Tokushima, Japan

Period of Availability

Monday - Friday

Times Available

11:00 ~ 14:00

Time Required

3 hours

Number of Participants

5 to 20 people

Experience fee

19,000 yen

Innovative Indigo: Dyeing with a Next-Generation Artisan



"Watanabe's" is an indigo-dyeing studio located in Kamiita-cho, a town known for its production of Awa indigo dye (recently known as "Japan Blue"). Mr. Watanabe is part of a new generation of young artisans who are perpetuating the entire process from cultivating the plants to fermenting the dye compound called sukumo, and dyeing the final product. You can take home a piece of Japan Blue by choosing one of five accessories from the studio workshop and dyeing it in the studio's vats. Joining this tour helps artisans like this continue to revive traditional crafts in a modern way.

Activity Information

1. Informative talk by Mr. Watanabe about indigo dyeing culture, with Japanese wasanbon sugar sweets and coffee/tea
2. Visit the indigo fields and dyeing workshop.
3. Create original indigo-dyed goods. Choose 1 item (T-shirt, pouch, hat, cushion cover, or apron)

[Included]
Indigo-dyed original product

Operator

Watanabe's

314-10, Sebe, Kamiita-cho, Itano County,
Tokushima, Japan

Period of Availability

Monday - Sunday / All year round

Times Available

10:00 ~ 14:00

Time Required

3 hours

Number of Participants

2 to 6 people

Experience fee

16,500 yen

Amulet Making for a Safe Henro



The pilgrimage to 88 temples in Shikoku associated with Kobo-Daishi is called "Henro." Asano Sohonten has been selling pilgrimage goods near Kirihataji temple, the tenth temple of the pilgrimage, for 130 years. In this course, you will make a protective amulet bracelet from prayer beads to ensure a safe journey. After trying on a pilgrim outfit, Mr. Asano will lead you to the temple and guide you through a simple yet meaningful ceremony to honor the ancestors. After visiting the temple, you can be on your way with a protective charm for your next adventure.

Activity Information

1. Informative talk by Mr. Asano about the pilgrimage and various accessories
2. Amulet bracelet making
3. Try on pilgrim's outfit
4. Guided walk to Kirihataji temple by Mr. Asano
5. Simple ceremony to honor the ancestors (explanation by Mr. Asano)
6. Visit Kirihataji temple

[Included]
Protective amulet bracelet Special gift from Asano Sohonten

Operator

Sumotori-ya Asano Sohonten

173 Kirihatakannon, Ichiba-cho, Awa City,
Tokushima, Japan

Period of Availability

All year round

Times Available

10:00 ~ 14:00

Time Required

2 hours

Number of Participants

2 to 8 people

Experience fee

9,000 yen

Please note the following regarding experiences

1.

Food allergies

If you are participating in a food-related experience and have a food allergy, please notify us in advance when you apply. We will prepare accordingly, to the extent possible.

2.

Alcohol consumption

Please travel by public transportation (train, bus, taxi, etc.) or with a designated driver. If it is necessary for you to drive a car after an experience, we are unable to offer alcohol.

3.

Pick-up and Drop-off

Please make travel arrangements to the experience location on your own. Depending on the experience, there may pick-up and drop-off services available; please inquire for details at the time of reservation.

4.

Prices

The price of the experience includes everything listed on the introduction page of each experience.

Any additional items arranged or purchased locally are not included in the experience fee.

All prices are in Japanese yen and include tax.

Travel agent's commission (margin) is not included.

5.

Item Shipment

Items that cannot be taken home the day of the experience will be mailed with the cost of shipping separately charged. We ship within Japan as much as possible. Please note that some items may not be able to be shipped overseas.

6.

How to apply to an experience

If you would like to apply to an experience, you may do so from the following web page on the East Tokushima DMO website: <https://www.east-tokushima.jp/experience>

7.

Experience Information

The experience information listed here may be subject to sudden changes by the provider. Please inquire to confirm experience details when you apply.

8.

COVID-19 Countermeasures

In order to prevent the spread of COVID-19 infection that is prevalent worldwide, the experience provider may ask you to use a disinfecting alcohol spray, to have your temperature checked, and to wear a mask. Your compliance and understanding are appreciated.