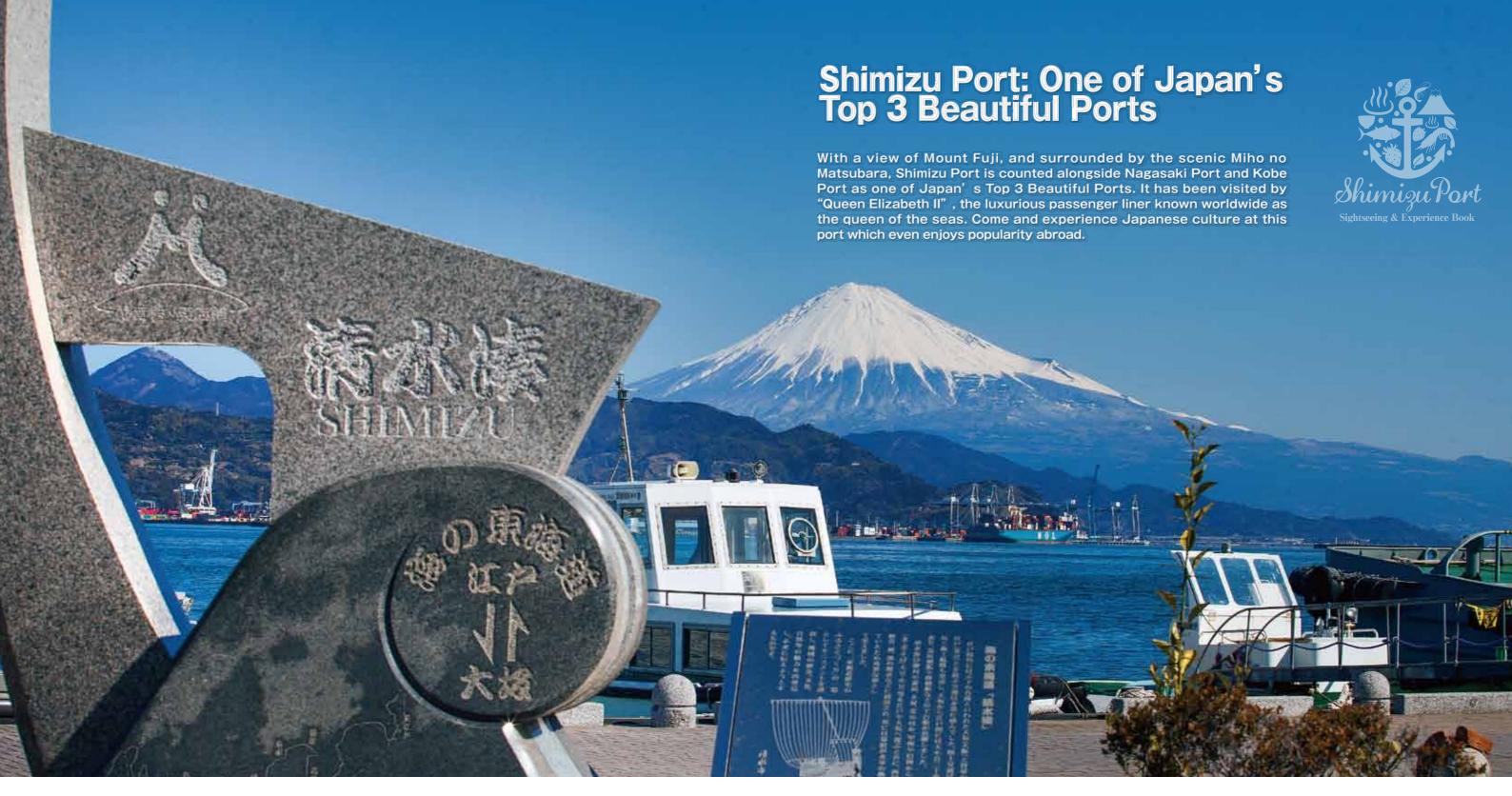


[Direct your general inquiries here]

Shimizu Port Passenger Ships Promotion Committee
6-8 Asahi-cho, Shimizu-ku, Shizuoka-shi TEL:054-354-2432 FAX:054-353-1022

# Shimizu Port Sightseeing Experience Book





# Ranked first in Japan for Tuna catch!

Nothing quite says "Japanese food" like sushi. Bluefin tuna in particular is a representative sushi topping. The tuna catch at Shimizu Port accounts for nearly 50% of the total for all of Japan, making it the largest by far. The tuna sold at Shimizu Port is so fresh, you are sure to find some delicious fish.

# Number one in Japan for black tea import volume!

Shizuoka Prefecture is famous for its tea production regions including Makinohara, Mikatabara, and Nihondaira, but Shimizu Port is also number one in Japan for import volume of black tea from Sri Lanka and India.

[Direct your general inquiries here] Shimizu Port Passenger Ships Promotion Committee 6-8 Asahi-cho, Shimizu-ku, Shizuoka-shi TEL:054-354-2432 FAX:054-353-1022

# How to use this pamphlet



#### Precautions

Be certain to read the precautions carefully and inquire with facilities in advance.

#### Pacility Data

This pamphlet contains detailed data for various facilities.
Information may differ from what is written here, including facility addresses and experience locations, as well as operating hours depending on the season, so be certain to check in advance with the facility. Please check whether the facility is capable of providing service in languages other than Japanese before calling.

V=VISA | M=MASTER | J=JCB | A=AMERICAN EXPRESS
Visit the website with the QR code

#### 6 Access time form Shimizu Port

# 4 Understanding Icons



Time required for an experience



Restriction on number of people who can join in an experience simultaneously

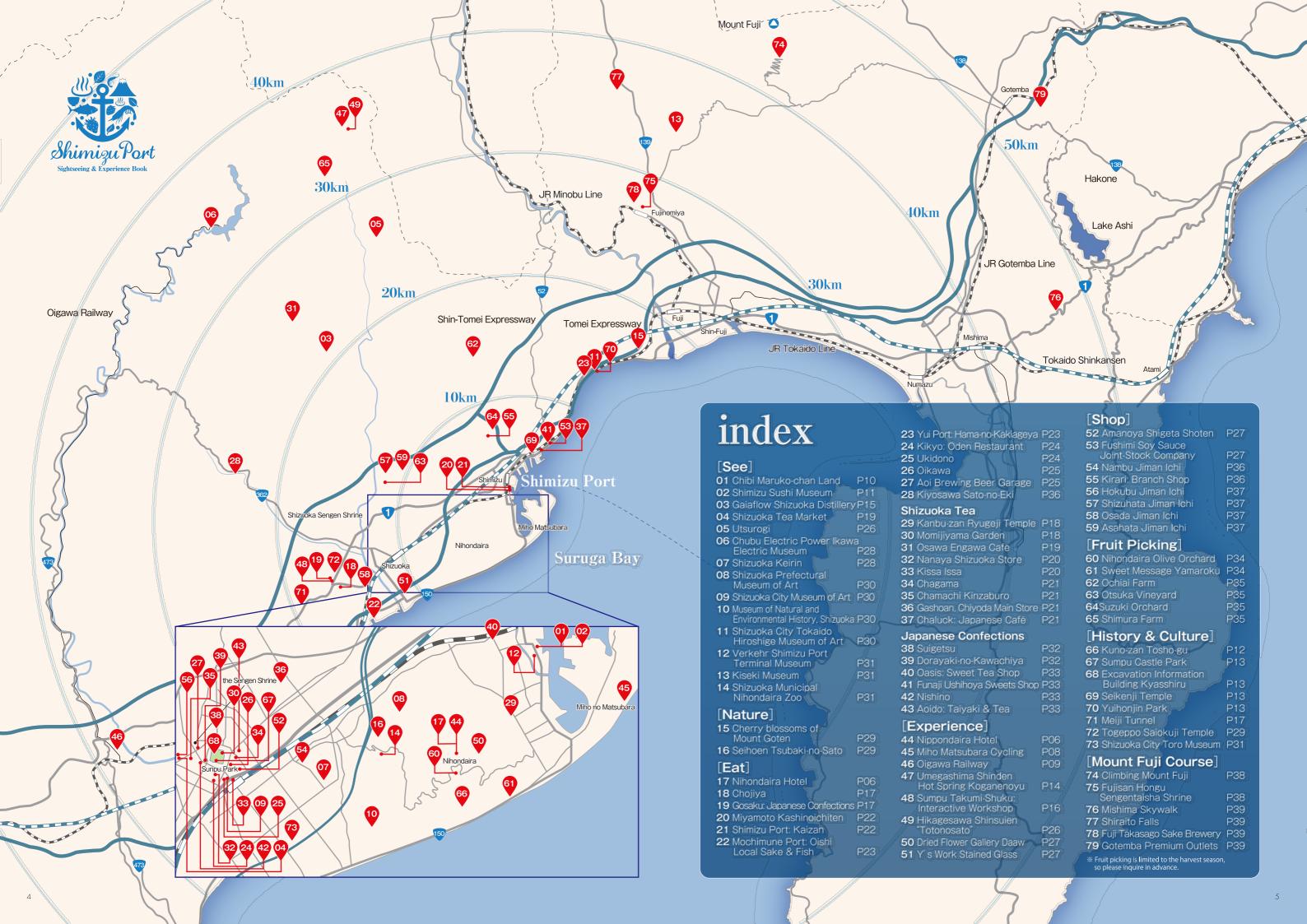


Indoor or outdoor experience



Service in languages other than Japanese

※ Prices are listed in Japanese yen (¥).



# Nippondaira Hotel Special Course

Nihondaira has won first place in rankings of the top 100 tourist destinations in Japan for its stunning view of Shizuoka City, the World Heritage Site Mount Fuji, and Mihono-Matsubara pine groves. Come and experience the true heart of Japan at this museum on the peak of the mountain, often called a "museum of scenery"

Enjoy an exquisite sencha experience, and stroll through the garden wearing yukata

#### NIPPONDAIRA HOTEL

Experience

Eat

# 

Try tea with a mellow and refined flavor. Normally just one variety of tea leaves is used. Guests can try multiple experiences (Please inquire in advance)

Here you can enjoy the mellow flavor of Tenkabito tea specially chosen by one of only 11 tea instructors in Japan to hold 10th level, the highest rank of tea appraisal, from Ashikubo tea farms, which have a long history established as the private tea farm of leyasu Tokugawa. Change into yukata, a traditional Japanese robe, and gaze upon Mount Fuji from a Japanese style room with tatami mat, and take commemorative photographs with Nodate set.

Reservation required Group of 4 - 15 people

- Inquire at least 1 month in advance to check availability
- Reservations onlý taken in Japanese
- The price given above is for 1 person in a



Address









1500-2 Mabase, Shimizu-ku, Shizuoka-shi 03-3271-5670 (Tokyo) 052-380-5040 (Nagoya)

Hours 11:30 - 15:00 | Credit Cards: V | M | J | A Closed Open 7 days/week









# Enjoy a wonderful sencha experience with Japanese cuisine

# NIPPONDAIRA HOTEL

 $\begin{tabular}{lll} Tea Set Plan & Starting at $$\$8,\!500$ \\ & (Tax and service charge included) \end{tabular}$ 

Enjoy colorful Japanese food using ingredients of the four seasons, and the experience of making tea yourself. Try the true taste of Japan with a view of Mount Fuji

Guests can try authentic cuisine using seasonal ingredients in a private Japanese style room with an excellent view of Mount Fuji on clear days. After lunch, enjoy a sencha experience. Japanese tea instructors use carefully selected, highly unique teas from Shizuoka Prefecture to teach the differences in "umami" depending on how it is prepared. Come try actually preparing tea yourself, and enjoy Shizuoka, the home of Japanese tea.

Reservation required Weekdays only

-Inquire at least 1 month in advance to check availability

- Reservations only taken in Japanese - Cuisine varies from season to season

data 🖨 18min













052-380-5040 (Nagoya) 11:30 - 15:00 | Credit Cards: V | M | J | A Closed Open 7 days/week http://www.ndhl.ip.







# Enjoy wonderful tea and an authentic "Shizuoka" experience

# NIPPONDAIRA HOTEL

# Afternoon Tea Set High Class

Starting at \$15,000\$ (Tax and service charge included)

Authentic Japanese sweets using seasonal ingredients and the finest afternoon tea, served in the top floor upper salon or upper lounge private room, with a magnificent view of Mount Fuji and Suruga Bay. Drinks served include cocktails using tea. Enjoy Japanese traditional sweets and tea, a view of Mount Fuji and Suruga Bay, and an authentic "Shizuoka" experience.

Reservation required Weekdays only

- Inquire at least 1 month in advance to check
- Groups of 2 to 10
- Reservations only taken in Japanese
- Cuisine varies from season to seasor









Upper lounge private room or upper salon 1500-2 Mabase, Shimizu-ku, Shizuoka-shi

03-3271-5670 (Tokyo) 052-380-5040 (Nagoya)

14:00 - 17:00 | Credit Cards: V | M | J | A

Closed Open 7 days/week





Eat

Eat

Find the heart of Japan in a traditional tea ceremony experience

#### NIPPONDAIRA HOTEL

# Afternoon Tea Set Standard Set

Starting at ¥5,000 (Tax and service charge included)

Experience afternoon tea and the traditional tea ceremony in a room with Japanese traditional tatami mats, while enjoying the view of Mount Fuji. There is nothing like the experience of choosing your favorite tea leaves and preparing the tea yourself. Enjoy Shizuoka, the home of Japanese tea, with afternoon tea.

Reservation required Weekdays only

- Inquire at least 1 month in advance to check availability

  - Reservations only taken in Japanese
- Cuisine varies from season to seasor



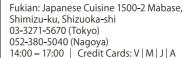
Address











Closed Open 7 days/week









World Heritage Sightseeing by Bicycle Miho-no-Matsubara

Experience

# MIHO-NO-MATSUBARA CYCLING

# Bicycle Rentals for just \\$500 per rental

Rental bicycles are available for rent at 7 locations in the Miho area, for just ¥500 per rental. Please return your bicycle to the facility you rented it from.

Miho Matsubara is counted among the three most scenic pine groves in Japan. Cycling is a great way to get from Shimizu Station to the coastline, which is also famous as a sightseeing destination of Shizuoka.

Follow "Kami no Michi", a promenade lined with pine trees over 200 years old, from Miho Shrine to Miho-no-Matsubara. There are many bicycle rental spots located around Shimizu Station and the Miho area, making them easy to use.

Reservation not required

Some facilities offer service in English Time period and day of the week are set for the experiences











Shizuoka City Tourist Bicycle Network Association (in the Suruga Planning and Tourism Bureau) 054-251-5880

Hours

Varies by facility Varies by facility







Try a trip by train, fun to see and fun to ride

Experience

# **OIGAWA RAILWAY**

## Shin-Kanaya Station to Senzu Station one way trip¥2,520

(Base Ticket: ¥1,720 + Steam Locomotive Extra: ¥800). Half price for children (elementary school age)

Ride either a steam locomotive or electrified train on the Oigawa Main Line, which stretches 39.5 kilometers from Kanaya Station to Senzu Station in Kawane, or ride the Abt-system train on "Southern Alps Abt Line" (Ikawa Line), Japan's only Abt-system railway which stretches 25.5 kilometers from Senzu Station to Ikawa Station. You won't want to miss out on limited edition goods only sold on the train including "SL Dorinyaki" (sweet bean paste and pancake sandwiches stamped with steam locomotive wheels). Special Thomas the Tank Engine trains have also been running on the line since 2014. Check the website for these limited time offers.

Reservation not required Reservations available Same day ticket sales available

Time period and day of the week are set for the experiences





(Shin-Kanaya Station)









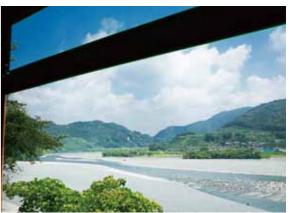
Phone # Hours

Credit Cards

0547-45-4112 Operating every day (closed for winter holidays) Closed Open 7 days/week
V|M|J|A |HP: http://oigawa-railway.co.jp/









Experience the world of Japanese animation!

# CHIBI MARUKO-CHAN LAND

Immerse yourself in the world of anime ¥600

Find a reproduction of the Sakura family home and Maruko's elementary school. Have your picture taken with Maruko and

Here you can experience the world of "Chibi Maruko-chan", an animated show set in Shimizu that is particularly popular in Japan. Inside the museum there are replicas of main character Maruko's house and elementary school and neighborhood park, and events are held on the weekend to take pictures with Maruko. At the Chibi Maru Photo Studio, you can even change into rental costumes (separate fee) and take pictures dressed as your favorite character with illustrations from the anime in the background. There are also original goods for sale.

Reservation not required

Staff can only provide service in Japanese



S-Pulse Dream Plaza 3F, 13-15 Irifune-cho, Shimizu-ku, Address 054-354-3360 (S-Pulse Dream Plaza representative)

10:00 – 20:00 (last entry 19:30) Open 7 days/week

V | M | J | A Credit Cards http://www.chibimarukochan-land.com/











Learn the history of sushi and try making sushi yourself

See

# SHIMIZU SUSHI MUSEUM

# Tour and sushi making experience

After learning about the history and culture of sushi, a skilled sushi chef will teach how to make sushi by hand. Enjoy eating sushi you have made yourself.

Nothing quite says "Japan" like sushi. Inside the museum, which recreates the old townscape of the Shimizu Port area, you can learn about the history and culture of sushi, or try on costumes in the image of Jirocho Shimizu (Chogoro Yamamoto, 1820 - 1893), a real local hero often compared to Robin Hood. At "Tairyo Ichiba" (the big fishing market) you can try making sushi by hand. A skilled sushi chef will teach the basics of making sushi, so come and try making your own sushi with fresh fish, including snapper and flounder sliced and diced right before your very eyes. Reservations must be made at least 1 week in advance.

Reservation required The sushi making experience is only available if accompanied by a

Japanese speaker.

data 🖨 2min

Groups of 25 to 40 peopleReservations only taken in Japanese









Address Phone #

Hours

S-Pulse Dream Plaza 2F, 13-15 Irifune-cho, Shimizu-ku, Shizuoka-shi 054-354-3393 (cafeteria, Tairyo-Ichiba) Sushi-making experience: 14:00 – 18:00

(please inquire in advance) Closed

Open 7 days/week | Credit Cards: V | M http://www.dream-plaza.co.jp/enjoy dreamplaza/sushim/







Tour Tosho-gu, a Shinto shrine dedicated to Ieyasu Tokugawa History & Culture

# Kuno-zan Tosho-gu

# Tour of the national treasure Kuno-zan Tosho-gu: ¥500 –

You won't be able to take your eyes off the main shrine, which was built in 1617 in dedication to leyasu Tokugawa, founder of the Tokugawa Shogunate. The tower gate and shrine to the gods are just a few of the sights worth seeing.

This shrine is designated as a national treasure for its "Gongen-zukuri" style architecture (Shinto shrines in which the main hall and worship hall share one roof and are connected via a passageway). Other notable features include the scenic landscape scene from the stone stairway with 1,159 steps leading from the first torii gate and the museum which has a collection of over 2,000 items including personal possessions of leyasu Tokugawa and the weapons and gear of various Tokugawa shoguns. Take the ropeway or the walking trail from the base of Mount Kuno to reach the shrine.

Reservation not

data 👄 15min

Pamphlets are available in English. Mandarin, Italian, Taiwanese, Korean, Thai, Spanish, French, and German









Address 390 Negoya, Suruga-ku, Shizuoka-shi Phone # 054-237-2438 9:00 - 17:00 \*Closes at 16:00 from October to Hours

March Closed Open 7 days/week Credit Cards Not accepted

https://www.toshogu.or.jp/







# SUMPU CASTLE PARK

# Sumpu Castle Park Walk: Free



required Staff can only provide service in Japanese

<Admission Fee> Higashi Gomon /Tatsumi Yagura: ¥200 Hitsujisaru Yagura: ¥100 Momijiyama Garden

#### The site of Sumpu Castle, a park and place of relaxation for local residents

This the site of Sumpu Castle, built by leyasu Tokugawa (founder of the Tokugawa Shogunate), and the place he spent his final years. Its double moat and beautiful stone walls remain intact. Today, it has been redeveloped as a park for local residents, and visitors can tour Higashi Gomon (the east gate), Tatsumi Yagura (the southeast turret), and Hitsujisaru Yagura (the southwest turret), as well as Momijiyama Garden (separate admission fees).



Hours

Closed







Address 054-251-0016 (Ninomaru Groundskeeper Office) Phone # 9:00 - 16:30 (last entry 16:00) Open 7 days/week \*Paid entry facilities are closed on Mondays (or closed the next day if Monday is a public holiday)

http://sumpu-castlepark.com | Credit Cards: Not accepted

# SEIKENJI TEMPLE

# Admission Fee: ¥300



Reservation not required

Staff can only provide service in Japanese Reservations only taken in Japanese

#### Visit a 1,300 year old temple with ties to Ieyasu Tokugawa.

Seikenji Temple was built approximately 1,300 years ago. It is known for repeated visits by leyasu Tokugawa, and features a scenic garden reflecting the intent of leyasu, as well as Garyubai (sleeping dragon plum tree) said to have been grafted by leyasu himself. The structure of leyasu's "Learning Room" is preserved in the west side of the large abbot's chamber.













Address 418-1 Okitsuseikenji-cho, Shimizu-ku Phone # Shizuoka-shi 054-369-0028 Hours

8:30 - 16:00 | Closed: Open 7 days/week Credit Cards Not accepted http://seikenii.com/index.html

# Learn about the history of Shizuoka and Sumpu Castle: Free

**EXCAVATION INFORMATION BUILDING** 

KYASSHIRU



Reservation not Staff can on**l**y provide service in Japanese

Guide boards in English Capacity for the outdoors is unlimited

#### See the foundations of the main castle tower. currently being excavated!

Sumpu Castle, which has a colossal main tower foundation said to be even larger than Edo Castle in Tokyo, is currently being excavated. The tour zone where you can see the stone walls up close, as well as the "Excavation Information Building Kyasshiru" which exhibits archaeological survey news and unearthed artifacts, are open every day. Come see up close and personal the real castle tower foundation excavated for the first time in 120 vears!









Address 1-1 Sumpujokoen, Aoi-ku, Shizuoka-shi 054-221-1085 (Shizuoka City History and Phone # Culture Division) Hours 9:00 – 16:30 (last entry 16:00) Closed

December 29th to January 3rd





# YUIHONJIN PARK

http://www.shizuoka-bunkazai.jp/castle-info/

# Miyukitei, Yuihonjin Memorial Building ¥150



Reservation not required Staff can only provide service in

Reservations must be made at least 1 nonth in advance for matcha (with snacks). Please inguiré if vou wish to have the formal tea ceremony Please contact for group visits.

#### Tour Yui, a post town with vestiges of the Edo Period

Yui-Juku was the 16th post station counting from Nihonbashi in Edo (now Tokyo). Many places with vestiges of the Edo Period (1603-1868) can be found along the road. Among these, Miyukitei is particularly notable for its traditional Japanese architecture. There is also a tea room and washing room, and a garden, making this the perfect place to enjoy sencha in a Japanese atmosphere.



Address

Phone #

Hours

Closed









297-1 Yui, Shimizu-ku, Shizuoka-shi 054-375-5166 | Credit Cards: Not accepted 9:00 – 17:00 (last entry 16:30)





Take a day trip to this hot spring surrounded by nature, at an elevation of 800 meters

# **Hot Spring**

# **UMEGASHIMA SHINDEN** HOT SPRING KOGANENOYU

Admission: Adults ¥700

Open at night every 3rd Saturday of the month (Night Admission: Adults ¥400, Children ¥100) Short Bath "Hitoppuro": Adults ¥400, Children ¥100 per hour

Located in the Abeoku Area of Shizuoka City, this day trip hot spring facility operated by the city is surrounded by greenery. The main bath and stone outdoor bath are filled with colorless transparent sodium bicarbonate hydrogen salt hot spring water. Its water is slightly thick in texture, and renowned for refreshing and moistening the skin of bathers. After enjoying the hot spring, relax in the open hall, which has a capacity of 200 people. At the neighboring Koganenosato, you can find restaurants and souvenir shops offering local flavors.

Reservation not required

Staff can only provide service in Japanese Time period and day of the week are set for the experiences





Address Phone # Hours

Closed Credit Cards

5342-3 Umegashima, Aoi-ku, Shizuoka-shi 054-269-2615 April to November: 9:30 – 17:30 (last entry 17:00) December to March: 9:30 – 16:30 (last entry 16:00)
Monday (Open on public holidays) Not accepted http://www.koganenoyu.com/







Come tour a whiskey distillery started right here in Shizuoka

# **GAIAFLOW SHIZUOKA DISTILLERY**

# Distillery Tour: Inquire for prices

Take a tour of the whiskey making process in a distillery blessed with clean air, abundant water, and rich nature

At an elevation of 190 meters at the south foot of the Southern Alps, you can feel close to the natural greenery at this whiskey distillery. The whiskey is fermented in cedar barrels made in Shizuoka Prefecture and distilled in direct-fired distillation kettles fueled by thinned wood. Its splendor, mildness, and delicacy make for a product unique to Shizuoka. See the manufacturing process as you walk through the distillery.

Reservation not required

Staff can only provide service in Japanese Time period and day of the week are set for the experiences















See

data 🖨 48min

Address Phone # Hours Closed Credit Cards 555 Ochiai, Aoi-ku, Shizuoka-shi 054-292-2555 10:00 - 17:00 Saturday, Sunday and public holidays

https://shizuoka-distillery.jp/index.html

Established over 420 years ago, serving famous food served to travelers long ago Eat

# CHOJIYA

# Grated Yam Soup Set: Starting at ¥1,440

Grated yam soup, once made to wish for safe travels, is rich in nutrients! Pour it on barley rice and slurp it from the bow

This restaurant was established in 1596. It is notable for its thatched roof, located in the post town Mariko which was portrayed in the "Fifty-Three Stations of the Tokaido" by famous ukiyo-e artist Utagawa Hiroshige. Here you can try grated yam soup, a famous dish eaten by travelers during the Edo Period (1603 - 1868). The adjacent history museum exhibits related works of art and actual travel gear of historical figures such as Matsuo Basho and Jippensha Ikku.

Staff can only provide service in Japanese English menu available



Phone #

Hours Closed





7-10-10 Mariko, Suruga-ku, Shizuoka-shi 054-258-1066 11:00 – 19:00 (last order)

Credit Cards

V M J A https://www.chojiya.info

Thursday, last Wednesday of







Experience the traditional craftwork of Shizuoka

#### **Experience**

# **SUMPU TAKUMI-SHUKU:** INTERACTIVE WORKSHOP

Indigo dyeing experience: ¥1,130 – Lacquered shell chopsticks: ¥2,130

We recommend the white handkerchief or Tenugui (Japanese ornamental hand towel) indigo dyeing experience (40 minutes) and the lacquered chopstick making experience (60 minutes)

Shizuoka is rare even among Japanese cities for the number of traditional crafts and techniques inherited and in practice. At this facility, you can learn about and experience over 100 traditional crafts from 7 categories with a history stretching back over 400 years, including indigo dyeing, Suruga-style bamboo stick vessels, and various ceramics. In addition to indigo dyeing, also known as "Suruga Japanese indigo dyeing" revived by the human national treasure Keisuke Serizawa, visitors can experience a variety of Shizuoka traditional crafts including bamboo crafts, wooden sandals, lacquerware, and joinery made without using nails.

Reservation required Staff can only provide service in Japanese







3240-1 Mariko, Suruga-ku, Shizuoka-shi 054-256-1521 9:00 – 17:00 (last entry 16:00)\*Open until 18:00

Hours for summer vacation Open 7 days/week Credit Cards Not accepted

data 👄 32min

Address

Phone #

http://www.sunpurakuichi.co.jp/takumi/





# **GOSAKU: JAPANESE CONFECTIONS & TEA**

# Warabi Manju: ¥160



Reservation

Staff can only provide service Orders can be taken in English

## Take a break with Japanese sweets and coffee that go great together

Here you can enjoy kintsuba made with mugwort grown in Nagano Prefecture, as well as warabi mochi made with real bracken, and more. Try them together with original coffee blends made to go great with Japanese sweets. "Warabi Manju" made from warabi mochi with sweet bean paste is a popular delicacy.



Hours

Phone # | 054-284-2702



http://www.539.co.jp/



11:00 – 16:00 \*From 10:00 on Saturday, Sunday and

public holidays (closed when sweets sell out)

Thursday | Credit Cards : Not accepted

2989-3 Mariko, Suruga-ku, Shizuoka-shi





→ 30min



Utsunoya, Suruga-ku, Shizuoka-shi Foundation) Always open

Hours Closed 054-221-1443 (Shizuoka City Culture Open 7 days/week

# **MEIJI TUNNEL**

# Tour of Japan's first toll tunnel (Free)



Reservation not required

# Take a walk through Japan's first toll tunnel

This tunnel was opened in the year 1876 under Utsunoya Pass to connect Shizuoka City and Fujieda City, becoming Japan's first toll tunnel. In 1904, it was renovated from wood to brick walls. Retro lamps light the tunnel, giving it a wonderful atmosphere. Today, it is open for free, pedestrians only











# KANBU-ZAN RYUGEJI TEMPLE

#### Garden Admission: ¥300

Enjoy a special experience, drinking matcha under the thatched roof of the main hall, which is a designated cultural property, while gazing at the temple garden. Matcha (with snacks) ¥500, reservation required

Soak in the view of the Shimizu Port townscape and Suruga Bay, as well as magnificent Mount Fuji, from this temple on a hill. The main hall with its thatched roof modeled after Mount Fuji, the collection of over 200 ceiling paintings and nirvana paintings, and the natural monument sago palms and cactus are all worth seeing. A temple café has also been opened, serving coffee and tea. In the main hall, you can enjoy matcha while gazing upon the temple garden.

Reservation not required Staff can only provide service

English language pamphlets available Matcha requires reservations



Phone #







2085 Muramatsu, Shimizu-ku, Shizuoka-shi, 054-334-2858

Hours Closed Open 7 days/week Credit Cards Not accepted http://www.ryugeji.jp/









# Enjoy Shizuoka tea in one of Shizuoka's most scenic gardens

# MOMIJIYAMA GARDEN

# Tea Ceremony Service: ¥510

The tea ceremony here is held while seated at a table and chairs rather than on tatami mats. Casually enjoy sencha, matcha, and gyokuro made in Shizuoka Prefecture, along with sweets.

This garden located in a corner of Sumpu Castle Park comprises four gardens that portray scenic spots of Shizuoka, Sato-no-Niwa features arbors with blooming flowers. Umi-no-Niwa depicts the beach of Miho Matsubara, Yamazato-no-Niwa is modeled after Mount Fuji, and Yama-no-Niwa has rivers and waterfalls. Enjoy the tea ceremony seated at a table and chair, and take a break with Shizuoka tea and tea snacks to better enjoy the beautiful scenery in all four seasons. Admission is ¥300.

Reservation not required Staff can only provide service in Japanese

Reservations must be made



Address

Phone #

Hours

Closed

Credit Cards









1-1 Sumpujokoen, Aoi-ku, Shizuoka-shi 054-251-0016 9:00 - 16:30 (last entry 16:00) Monday (Open on public holidays) Not accepted http://sumpu-castlepark.com/momijiyama



# Shizuoka Tea



# Have Shizuoka tea leisurely on the veranda café

# **OSAWA ENGAWA CAFE**

# Seating Fee: ¥300

Enjoy hospitality with tea and refreshments from Shizuoka, Japan's largest tea-producing prefecture.
You' re sure to love soaking up the sun in the relaxed space on the Engawa (patio).

In the Osawa district, located in a mountainous area of Shizuoka City known for tea production, 15 tea farmers open their patios for tea every 2nd and 4th Sunday of the month. Try the tea served by each house, as you can enjoy differences in tea and refreshments served by each tea farmer. This is a special place indeed, where you can meet local farmers and experience the Japanese natural

Reservation not required

scenery.

Address

Phone #

Hours









054-292-2656 11:00 - 15:00 (until 14:00 from November to March)

Only open on 2nd and 4th Sunday of the month Credit Cards

Not accepted http://tsunagari-osawa.com/engawa cafe







# Tea market tour in Shizuoka, the city of tea

#### Shizuoka Tea · See

# SHIZUOKA TEA MARKET

# Early morning tea market tour: Free

Tour a market for tea, which is traded from early in the morning. Savor the quality for yourself with all of your senses (A video documentary will be shown if no tea trading is being conducted at the time).

Shizuoka Tea Market is a place for trading tea from Shizuoka Prefecture and across Japan. On your tour, you can see buyers looking for products by testing the quality of sample tea displayed in dishes, as well as tea market staff mediating price negotiations between producers and sellers. Don't miss the unique hand gestures they use when deciding the price and conditions, like "teai" and "teuchi"

Reservation required Staff can only provide service in Japanese

Visitors with a strong odor such permitted entry













94 Kitaban-cho, Aoi-ku, Shizuoka-shi 054-271-4316

April to July: 6:30 -, August to October: 7:00 -, November to March: 9:00 -

The market is open until 16:00. \*Times may vary according to the season.\*Tea may not be stocked depending on the weather.

April to May: 7 days/week, June to September: Sunday and public holidays, October to March: Monday, Saturday, Sunday, and public holidays http://www.city.shizuoka.jp/234 000023.html







# Selection of matcha gelato from 7 stages

#### Shizuoka Tea

# NANAYA SHIZUOKA STORE

#### Shizuoka Tea Ice Cream ¥340 –

Premium Matcha Gelato No. 7 (¥530), using matcha from tea farms that awarded the Minister of Agriculture, Forestry and Fisheries Prize. It contains 7 times as much matcha as normal tea ice cream.

Marushichi Seicha, a tea wholesaler established over 100 years ago, conceived these sweets using Shizuoka matcha with the goal of spreading the joy of tea far and wide. Gelatos No. 1 to No. 6 are ¥340 each. The matcha flavor gets stronger all the way up to No. 7, which is said to be incredibly strong. No. 4 in the middle has the perfect balance of bitter and sweet flavor. Come try the ultimate matcha sweets.

Reservation not required Staff can only provide service in Japanese



Address

Phone #

Hours

Closed

Credit Cards











2-3-1 Ryogae-cho, Aoi-ku, Shizuoka-shi 054-251-7783 11:00 - 19:00 Wednesday (Open on public holidays)

Not accepted http://nanaya-matcha.com/





# Try tea served from a teapot

# KISSA ISSA

# Issa Tea Set: ¥500

Try one of the three "daily teas" . The staff prepares the first cup, after which customers pour their own tea. Comes with tea snacks.

This Japanese tea café is operated by the Shizuoka Tea Industry Cooperative Association. Tea supplied by nearly 50 companies in Shizuoka City are on the menu, with 3 varieties changed weekly introduced as "Today's Tea". Choose your favorite tea from among these and enjoy them with tea snacks or Japanese sweets. The staff will teach you the best way to prepare the tea, so you can easily enjoy tea served from a teapot.

Reservation not required Staff can only provide service in Japanese

During busy hours or for groups, customers will be









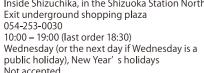


Inside Shizuchika, in the Shizuoka Station North

Credit Cards Not accepted

Address

Phone #



#### Shizuoka Tea





## **CHAGAMA**

# Sencha prepared with an espresso machine: ¥324



Reservation not

Service is available Japanese speakers (English speaking staff are not always present)

# Offering tradition and innovative ways of enjoying tea

This shop is directly managed by Marumo Mori Co., Ltd., established 1877. It offers the tradition and culture of tea along with new ways of drinking tea, including samples of 70 different types of tea, as well as sencha espresso and hojicha espresso made with an espresso machine for just ¥324.

data Address

Phone #

Hours

Closed







Passage Takajo 1F, 2-10-7 Takajo, Aoi-ku, Shizuoka-shi 054-260-4775 10:00 - 19:00 | Credit Cards: V | M | J | A

Shizuoka Tea

## CHAMACHI KINZABURO

## Try Shizuoka tea sweets ¥460 (excluding tax)



Reservation required

Experiences only available on weekdays

#### Luxurious matcha sweets

The long-established tea wholesaler Maeda Kinzaburo Shoten sells only top quality tea leaves and sweets.

Come try our luxurious treat, including cereal on matcha jelly, red beans in matcha soft-serve ice cream, and matcha chocolate with a crisp texture.

data

Address

Phone #

Hours

Closed



054-252-2476

public holidays

http://kinzaburo.com/



27 Dodayu-cho, Aoi-ku, Shizuoka-shi,

. Wednesday | Credit Cards: Not accepted

CHALUCK: JAPANESE CAFÉ



9:30 – 18:00 \*10:00 – 17:00 on Sunday and

# Monday (Open on public holidays) http://www.ochanet.com/chagama/

# Gashoan Maripuku Parfait ¥850

GASHOAN, CHIYODA MAIN STORE



# Tea is used in both the sweets and pasta

This store is directly managed by Oyaizu Seiichi Shoten, a tea maker located in Shizuoka City. It serves parfaits. Anmitsu (a Japanese dessert), and other sweets made using matcha and hojicha produced by the company, as well as matcha pasta lunch. There is also a wide selection of tea and snacks for souvenirs.

Reservation not required
• Make reservations to guarantee a seat

- · Customers may be required to wait when the shop is crowded
- · Menu is subject to change without notice

# data

Address

Phone #

Hours

Closed



054-267-3008



7-1-47 Chiyoda, Aoi-ku, Shizuoka-shi

http://www.gasho-an.com/

11:00 - 17:00 (last order 16:00) \*Saturday, Sunday

and public holidays – 18:00 (last order 17:00)

Open 7 days/week | Credit Cards: V | M | J | A





age 24min

Hours

Address Shizuoka-shi 054-369-2301 Phone # 10:00 – 17:00 | Credit Cards: Not accepted Tuesday / Wednesday

http://www.chaluck.jp

# Green tea experience matcha sweets café ¥2,160



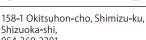
Green Tea Experience: 30 minutes Café: 30 minutes

# This folk house style café is overflowing with the charm of tea

The long-established tea wholesaler Yamanashi Shoten (established 1925) manages this folk house style café. It offers an experience program that will satisfy your curiosity and your hunger.









Shizuoka Tea



This is the first facility in Japan where intermediate wholesalers gathered to sell their fish directly. There is no doubting the freshness and affordable prices of seafood carefully chosen here by seasoned professionals!

# Eat your fill of tuna at Shimizu Port

# MIYAMOTO KASHINOICHITEN

# Bluefin Tuna Bowl: ¥1,458

Enjoy this luxurious bowl of rice with plenty of tuna on top Tuna lovers won't be able to get enough of this dish.

Shimizu Port is famous for landing the largest volume of tuna. This establishment, located on the grounds of the fish market, primarily serves tuna dishes. It has gained popularity for freshness and value only possible as a middleman wholesaler. Bluefin tuna served is certified high quality, purchased by the tuna-obsessed president of the company himself. But tuna is just one of many great seafood items on the menu; don't miss the "Anago Ten-don", a rice bowl dish topped with a whole conger eel.

Reservation not required









Address 149 Shimazaki-cho, Shimizu-ku,

Shizuoka-shi

1F Kashinoichi Ichiba-kan, Shimizu Port Market 054-351-9141 | Closed : Wednesday 10:00 – 18:00 | Credit Cards: Not accepted http://www.kasinoichi.com/miyamoto









Eat

Eat

# Natural tuna landed at Shimizu Port, for a reasonable price

# SHIMIZU PORT KAIZAN

# Shimizu Port Only Menu: Inquire for prices

This special menu available only here uses Bluefin tuna and other fresh seafood landed at Shimizu Port.

Try seafood cuisine using a fresh catch including Bluefin tuna procured through proprietary routes from major tuna trading companies at Shimizu Port and served at reasonable prices. Every meal is sure to be fresh and good quality because ingredients are purchased by staff with over 30 years of experience buying seafood. Enjoy flavors that are the pride of Shimizu in a spacious restaurant with a view of Shimizu Port.

Reservation required Reservations cannot be made during the New Year's holidays or major consecutive holidays

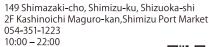
Reservations from 11:00 to 11:30 for Saturday, Sunday,











Open 7 days/week Credit Cards | V M J A http://www.shimizu-maguro.com







# Freshly caught whitebait

# MOCHIMUNE PORT: OISHI LOCAL SAKE & FISH

#### Mochimune-don ¥1.300

Mochimune Port is known for its large catches of whitebait. Fishing is done by boats working in threes, each playing a role to land fresh catches of whitebait.

Whitebait fishing is done from the end of March to the middle of January the following year. At "Oishi: Local Sake & Fish" you can try fresh whitebait landed at Mochimune Port. Excellent seafood cuisine is served at affordable prices, and the "Mochimune-don" (¥1,300) topped with raw sakura shrimp and both raw and boiled whitebait. You can also enjoy seasonal local fish dishes served boiled or grilled.

Reservation required Staff can only provide service in

Address

Phone #

Hours

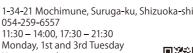
Closed

Reservations required for groups of 4 or more









Credit Cards Not accepted https://www.facebook.com/ DeJiuDeYuOoishi









Eat

# Nutritious and delicious! Kakiage (mixed tempura) with ruby red sakura shrimps Eat

# YUI PORT: HAMA-NO-KAKIAGEYA

Kakiage-don: ¥750

This luxurious rice bowl dish is served with 2 kakiage patties (vegetable and seafood tempura) full of sakura shrimp dipped in the restaurant's special sauce.

This fisherman's co-op managed restaurant is right in front of Yui Port. Sakura shrimp, landed only from Suruga Bay in all of Japan, are rich in minerals including calcium, iron, and zinc. Enjoy freshly fried kakiage full of the fragrance and sweetness of sakura shrimp. Customers often line up outside the store for their popular dishes, including rice bowls and soba noodles topped with kakiage, as well as curry udon noodles.

Reservation not required

Staff can only provide









Shizuoka-shi 054-376-0001 Phone # Hours 10:00 – 15:00 \*Only open Fridays, Saturdays, and Sundays when sakura shrimp is out of season Monday / Day after public holidays / New

Year' s holidays Credit Cards

Not accepted http://www.yuikou.jp/enjoy.html









# KIKYO: ODEN RESTAURANT

# Oden: 1 piece ¥100, ¥150, ¥200

The black broth has great umami flavor that soaks into the oden. Be sure to try the black happen (fish cake) which has all the flavor of sardines and mackerel, available only in Shizuoka.

This oden restaurant is run by a female proprietor, and is marked by its red lanterns. It serves oden in a delicious broth perfected over time, for an elegant and delicate taste, 20 varieties of oden are served in summer, and 25 varieties are served in winter. Great specialties include "Kikyo-yaki", made with grated and grilled yam. You can also enjoy conversation with the friendly proprietor.

Reservation required Staff can only provide

Reservations only taken in



Address

Phone #

data 👄 35min

Inside Aoba Yokocho, 1-8-7 Tokiwa-cho, Aoi-ku, Shizuoka-shi 054-255-3454

17:30 - 22:30 Hours Closed Sunday

Not accepted | HP : None Credit Cards







# Enjoy food from the four seasons of Japan at a traditional Japanese restaurant with ties to the Tokugawa Clan

## Eat

# UKIDONO

#### Ukidono Bento: ¥2,700

The lunch menu is filled with uniquely Japanese flavors. There are also seasonal bento sets, offering Japanese cuisine with a refined taste.

Fugetsuro has a long history in the townscape of Shizuoka, first serving as the home of Yoshinobu Tokugawa for 20 years, then as a guesthouse for nearly 120 years. In this corner of the estate is the restaurant Ukidono, which serves kaiseki cuisine, and the 6,942 square meter Japanese garden beloved by Yoshinobu. Here you can enjoy delicious food using seasonal ingredients while gazing at a garden that is beautiful in every season, with cherry blossom petals falling in spring, verdant foliage in summer, and red and gold leaves in autumn.

Reservation required | Staff can only provide service in Japanese













17:00 – 21:00 (last order 20:00) Monday (only open for lunch on public holidays and substitute holidays) Closed

HP

http://www.fugetsuro.co.jp/ukidono/index.html







# Drink local sake brewed in Shizuoka's precious breweries

# **OIKAWA**

#### Daily Assorted Sashimi (3 servings): $\forall 2.268$

Seasonal seafood purchased at the market. Enjoy with a cup of local sake

This Izakaya (Japanese style pub) serving common people stands on a backstreet of the Takajo neighborhood. It has strong ties with Shizuoka sake breweries, and serves 30 varieties of seasonal Shizuoka sake rarely seen elsewhere, as well as over 100 different handmade dishes. Their specialty dish "Oikawa-yaki" (¥490) is delicacy: tomato wrapped in pork and grilled. Feel welcome to come alone or hold parties here.

Reservation not required

Staff can only provide service











Address 1-4-1 Takajo, Aoi-ku, Shizuoka-shi Phone # 054-272-6551 17:00 - 24:00 Hours Closed Sunday Credit Cards | Not accepted





# Try freshly brewed beer in Shizuoka

# **AOI BREWING BEER GARAGE**

## Local Shizuoka beer ¥800

In addition to staple beers such as golden ale and IPA, you can also try new tastes befitting Shizuoka, such as "Ocha ale" made with deep-steamed tea.

This craft beer brewery was started in Shizuoka. In addition to staple beers such as golden ale, grass wheat ale, and IPA, the brewery always has 5 to 6 seasonal brews on tap such as beer made with tea produced in Shizuoka and beer made using mikan oranges. At the beer restaurant "Beer Garage", you can try buttermilk fried chicken and authentic burgers that perfectly complement the beer.

Reservation not required

Staff can provide conversational English



Phone #

Hours









30 Miyagasaki-cho, Aoi-ku, Shizuoka-shi 054-294-8911 17:00 - 24:00 \*From 15:00 on Saturday, 15:00 -23:00 on Sunday

Closed Credit Cards

Tuesday Not accepted http://aoibrewing.com/







Eat

Eat

# Get a taste of Japan in the home of wasabi cultivation

#### **UTSUROGI**

#### Wasabi Field Tour and Soba Noodle Making Experience: ¥2,000

The soba noodle making experience is open to everyone elementary school age or older, and teachers will carefully instruct you in how to knead, stretch, and cut the dough into noodles.

Utougi District is at an elevation of 600 meters and is famous as both the place where wasabi cultivation originated and for producing quality wasabi even now. The district is surrounded by pristine streams known as a treasure by the local people, and people carefully tend the wasabi with a long history that is the pride of the district. At Utsurogi, which sells local tea, wasabi, and other agricultural products, you can take a tour of the beautiful green wasabi farms and try the soba noodle making experience.

Reservation required Closed during the tea season Staff can only provide service

data 👄 60min

Address

Phone #

Hours

Closed







280-1 Utsurogi, Aoi-ku, Shizuoka-shi, 054-298-2900 10:00 - 15:00 \*9:00 - 16:00 on

Sundays and holidays 3rd Tuesday, the tea season, New Year's holiday

Credit Cards V|M|J|A http://utougi.hiho.jp/









# Find the joy of catching and eating your own fish

#### Experience

See

# HIKAGESAWA SHINSUIEN "TOTONOSATO"

# Masu Trout Fishing (with bait): ¥2,000

Rent a fishing rod and try fishing in 3 different ponds.

This interactive facility lets you get in touch with nature and water. Facilities include a fishing pond and hand-catching pond for farm bred masu trout. The ponds are filled natural water from mountain streams, and lively river fish swim in their clear waters.

Take the fish you have caught and grill them luxuriously on a skewer with salt. Adjacent facilities include the restaurant Totonoie and Tototei, and the barbecue site.

Reservation required Staff can only provide service

Time period and day of the week are set for the experiences



5036-2 Umegashima, Aoi-ku, Shizuoka-shi 054-269-2380 10:00 - 17:00 from July to September, 10:00 -

16:00 from October to June Closed Monday (Totonoie is closed on weekdays from December to March)

Credit Cards

Phone #

Hours

Not accepted http://totonosato.com/







# **AMANOYA SHIGETA SHOTEN**

#### Assorted snacks and sweets ¥300



Reservation not

Staff can only provide service in Japanese

#### Even adults are welcome to enjoy the fun of visiting the local candy shop

The narrow interior of the store, with a history stretching back over 85 years to its establishment, is packed with old-fashioned Japanese snacks and sweets. Buy the mix you're looking for, at ¥10 a piece or in assortments starting at ¥100. The "Sakura-bo (cherry sticks) available only in Shizuoka are a must-buy.

data

Address

Phone #

Hours

Closed





17-1 Tenma-cho, Aoi-ku, Shizuoka-shi 054-252-2676 10:00 - 19:00 Sunday / public holidays \*Including New Year's and Bon holidays

Credit Cards Not accepted http://www.amanova-shigeta.com/



Shop

→ 30min

# FUSHIMI SOY SAUCE JOINT-STOCK COMPANY

# Dark Soy Sauce (1 liter) ¥400



Reservation required Staff can only

. Japanese

experiences

provide service in

Time period and day of the week are set for the

# Buy authentic soy sauce at the brewery

The brewery building, erected in 1921 and facing Minobu Kaido road, catches the eyes of passers by. You can find dark soy sauce with a unique flavor and distinctive scent and umami. From the glass door marked with the name "Kikko Fuji" to the interior with its central wooden pillar and iron safe, the whole place has an atmospheric charm to it.

data Address

Phone #

Credit Cards

Hours





272 Okitsunaka-cho, Shimizu-ku,

Shizuoka-shi 054-369-0009 8:00 – 18:00 | Closed: Sunday Not accepted http://kikkofuji.com/

Y'S WORK STAINED GLASS

Stained Glass Crafts: ¥1,500 -



Shop

# **DRIED FLOWER GALLERY DAAW**

Flower Drying Experience: \(\fomage 2,000\) + cost of materials



Reservation

The staff is in the field Please call to confirm

# Making wreath with beautiful fleeting colors

This dried flower store with an excellent view is located on the slopes of Nihondaira. Over 100 flowers raised from seeds by the owner are stocked through the year. In addition to flowers on display for sale, there are also craft workshops for making wreaths and swag.

data

Address

Phone #

Credit Cards

Hours



Shizuoka-shi

054-334-2908

Not accepted



4069-131 Muramatsu, Shimizu-ku,

11:00 - 18:00 | Closed: Thursday





Experience



Address Phone # Hours Credit Cards

data

439-7 Nakajima, Suruga-ku, Shizuoka-shi 054-282-0501 10:00 -19:00 | Closed: Sunday, public holidays



# Reservation



# Try your hand at beautiful stained glass

This stained glass shop handles doors, table stands, and more. You can experience making your own glass beads, nightlights, ornaments, and kaleidoscopes. Try making glass craftwork with a beautiful combination of colored glass and lighting.





Not accepted



http://www.ysworksg.com









# CHUBU ELECTRIC POWER IKAWA ELECTRIC MUSEUM

# Electric Museum Admission: Free

Get a view of the dam lake from the observation deck on the 2nd floor. and visit areas of the museum that make it easy to learn about how hydroelectric power works with a mix of pictures and video.

This museum introduces the relationship between the dam and the local area, with a focus on the mechanisms of generating hydroelectric power. Besides introducing the history of electric power generation on the Oi River watershed starting in the Meiji Period (1868 - 1912), the museum exhibits models that faithfully recreate turbines and generators. The observation deck is another must see, with a 180° view of the 103.6 meter tall, 243 meter wide Ikawa Dam. You can also enjoy a walk on the promenade around the shores of Lake Ikawa.

Reservation not required Tours are self-quided, so there is no support on site.

No parking is available for medium or large buses
Videos and panels are displayed in
Japanese, so interpretation is











1956-1 Nishiyamazawa, Ikawa, Aoi-ku, Shizuoka-shi 054-273-9004(Administration Gr, Shizuoka Branch) 9:00 – 16:00 \*Only from March to November Monday (Open on public holidays, closed the following day). Closed from December to February. Open 7 days/week in May, August

https://www.chuden.co.jp/ikawa-pr/



See

See



See swift bicycle races just on the other side of the fence

# SHIZUOKA KEIRIN

# Bicvcle Race Admission: Free

Enjoy the bicycle races for free admission. You can also sit and relax as you watch the races in the paid seats.

Enjoy Japan's unique style of bicycle racing known as "Keirin" with Mount Fuji in the background. The facility offers comfort that is top class in all of Japan, and you can even watch the races from inside glass-walled rooms on rainy days. Come as a whole family and use the "Beginner", a facility for novice race fans with a kid's space and women's only facilities. Here you can experience the thrill of bicycles racing by at 70 kilometers per hour.

Reservation not

Reservations must be made if you wish to receive guidance in English (Réservations are only taken in Japanese)





2-9-1 Oshika, Suruga-ku, Shizuoka-shi

Phone # Irregular holidays \*Check the website or call for event dates and times

Credit Cards







# **CHERRY BLOSSOMS OF MOUNT GOTEN**

# "Hanami" Cherry Blossom Viewing Experience: Free

Over 800 trees including varieties such as Somieyoshino and Oshima Sakura bloom on Mount Goten. Here you can truly enjoy Japan in the spring, as cherry blossom petals dance in the breeze.

Mount Goten is a famous spot for cherry blossom viewing, as the whole mountain is covered in the color of cherry blossoms come spring. The flower start blooming in the middle of March, so the "Kanbara Mount Goten Cherry Blossom Festival" is held at the end of March every year. The Mount Goten Footpath connects the foot of the mountain to "Sakura Suspension Bridge" and "Goten-yama Plaza", and many visitors come to admire the scenic views of Suruga Bay and Mount Fuji even outside the cherry blossom season.

Reservation not required

data







Address Kanbara, Shimizu-ku, Shizuoka-shi Phone # 054-385-7730 (Shizuoka City Hall, Kanbara Branch Office) Hours Open any time

Closed Open any time





# SEIHOEN TSUBAKI-NO-SATO

Admission to see camellia, winter peonies, and Kawazu cherry trees: ¥700



Staff can only provide service in Japanese

Only open from the middle of January to the middle of March. May be closed in the event of inclement

Nature

24min

#### Come and see the camellia, the flower of Japan, as well as winter peonies and Kawazu cherry trees

Mount Fuji can be seen in the distance, and the city of Shizuoka stands right below this garden. Nearly 700 camellia plants from 500 species bloom in bright shades of red, white, and pink as the open season approaches for this 6,000 m. You can also see Kawazu cherry blossoms and winter peonies from the middle of February to early March.



Phone #

Hours







2113-4 Ikeda, Suruga-ku, Shizuoka-shi 054-262-1228 Open 7 days/week during the garden's open

Credit Cards

season (sometimes closed due to the weather) Not accepted | HP: None

# TOGEPPO SAIOKUJI TEMPLE

Iapanese Garden Admission: ¥300



Reservation not

Staff can only provide service in Japanese

Reservations required for groups Groups: 30 members or more Price: ¥250/person

# Enjoy a garden with natural beauty

This garden was built by Socho, a famous renga poet, using donations from the daimyo Imagawa Ujichika. It offers a splendid view sights borrowed from nature, including a rock garden, as well as a miniature Mount Fuji and Mount Tenchu. It has been selected as a scenic spot and historic site by the Japanese government and is known as an excellent spot for moon gazing as the temple of bamboo.



Credit Cards



Not accepted | HP: None







Address 054-259-3686 Phone # Hours

3316 Mariko, Suruga-ku, Shizuoka-shi 9:00 - 17:00 | Closed: Open 7 days/week



# SHIZUOKA PREFECTURAL MUSEUM OF ART

#### Art Museum Admission: Adults ¥300



English information is available regarding facilities

#### See famous works from around the world right here in Shizuoka

Works of art by masters of landscape painting from various eras in Japan and the West can be found in the collection and on display here, including Claude Monet, Paul Gauguin, and Ito Jakuchu. The adjacent Rodin Wing features 32 sculptures by Auguste Rodin, including "The Gates of Hell".



data Address

Phone #

Hours

Closed







See 53-2 Yada, Suruga-ku, Shizuoka-shi

054-263-5755 | Credit Cards: Not accepted 10:00 - 17:30 (last entry 17:00) Monday (open on public holidays and substitute holidays, closed the following day) http://spmoa.shizuoka.shizuoka.ip/

MUSEUM OF NATURAL AND

**ENVIRONMENTAL HISTORY, SHIZUOKA** 



# age 22min

# Address Phone #

Hours Closed

# SHIZUOKA CITY TOKAIDO

#### Learn about the natural environment of Shizuoka: ¥300



Reservation Staff can only Japanese

day of the week are

#### See, feel, and think about wildlife and the history of nature

Putting great emphasis on the power of specimens and materials this museum has reduced text panels so you can think and enjoy the museum together with the staff. It was made inside the renovated grounds of Prefectural Shizuoka Minami High School, so it makes unique use of school equipment, including the classroom and desks.



Address

Phone #

Hours

Closed

Credit Cards







5762 Oya, Suruga-ku, Shizuoka-shi

054-260-7111 10:00 - 17:30 (last entry at 17:00) Monday (Open on public holidays) Not accepted http://www.fujimu100.jp



25min

See

data

Address

Phone #

Hours

Closed

# SHIZUOKA CITY MUSEUM OF ART

#### Art Museum Admission: Varies depending on the exhibit



Reservation not

Admission to exchange zone and shop is free

Summary annual schedule for the facility is available

See

# A museum like a city plaza that you can visit casually

This art museum is located on the 3rd floor of Aoi Tower at Shizuoka Station North Exit. Exhibits from a wide variety of genres are held in the exhibit room, including design and traditional arts, with a focus on fine art. The "Exchange Zone" is used to regularly hold introductions to various types of art, lectures, and film screenings









Aoi Tower 3F, Koya-machi, Aoi-ku, Shizuoka-shi 🚘 34min

054-273-1515 10:00 - 19:00 | Credit Cards: V | M | J | A \*Shop only Monday (Open on public holidays), New Year's holidavs



# http://www.shizubi.ip

# HIROSHIGE MUSEUM OF ART

## Art Museum Admission: ¥510



required

- Advance reservations Reservations not
- taken by phone in English Reservations are taken by email

#### This is Japan. See ukiyo-e art from the Tokaido region up close.

This art museum is located inside of Yui Honjin Park, on the site of the lodge officially designated for passing daimyo at Yui-Shuku, a post town on the old Tokaido road. A variety of exhibits are held. centered on the works of Hiroshige Utagawa, a famous ukiyo-e painter of the Edo Period. There is also a Wood Block Printing Experience Area in the entrance hall.



054-375-4454

9:00 - 17:00







297-1 Yui, Shimizu-ku, Shizuoka-shi

Monday (Open on public holidays), New Year' holiday | Credit Cards: Not accepted http://tokaido-hiroshige.ip/



See

# **VERKEHR SHIMIZU PORT** TERMINAL MUSEUM

#### Museum Admission: ¥400



Reservation not

Staff can only Japanese

#### Learn about people and the sea at a "Museum of the sea"

Exhibits include models of ships with connections to Shimizu Port and ship related items. The second floor temporary exhibit room holds six art and history exhibits per year. At the adjacent canning museum, you can also learn about the history of canning in Shimizu, Shizuoka.









Address 2-8-11 Minato-cho, Shimizu-ku, Shizuoka-shi 054-352-8060 Phone : 9:30 - 16:30 | Credit Cards: Not accepted Monday (Open if Monday is a public holiday or substitute holiday)

data



http://www.suzuyo.co.jp/suzuyo/verkehr/



See

Hours Credit Cards

Phone #

054-285-0476 9:00 – 16:30 | Closed: Monday (or closed the following day if Monday is a public holiday) Not accepted

http://www.shizuoka-toromuseum.jp



# KISEKI MUSEUM

#### Kiseki Tour: ¥700



Reservation no Staff can only provide service in . Japanese

Time period and day of the week are set for the

#### See and touch a diverse collection of rare stones.

This museum exhibits mysterious and unique stones collected from around the world, including rare stones, gemstones, fossils, and ores. There are limited time exhibits as well. You can also experience searching for more than 40 types of gem stones at the adjacent "Stone Collecting House". (30 minutes, ¥500)



Phone #

Hours



0544-58-3830







9:00 – 17:00 | Closed: Wednesday (Open on nublic holidays) Credit Cards Not accepted http://www.kiseki-jp.com/index.html



€ 65min

See

# Staff can only provide service in Japanese (Same for

- Groups of 30 or more are eligible for
- group prices English explanations are available for permanent displays
- Audio guides will be available starting in April 2018 (Japanese Eng**l**ish, Mandarin,

#### Experience the life of Yayoi Period people at this interactive museum!

SHIZUOKA CITY TORO MUSEUM

See the natural scenery of Japanese farming villages: ¥300

This museum is located adjacent to the Toro Ruins. In the "Yayoi Experience Exhibit" on the 1st floor, you can experience simulated experiences from the Yayoi Period (300 BC - 300 AD) such as rice planting and threshing for free. Don't miss the items excavated from the Toro Ruins now designate as important cultural properties, on display in the 2nd floor permanent exhibit.



**History & Culture** 5-10-5 Toro, Suruga-ku, Shizuoka-shi



# SHIZUOKA MUNICIPAL NIHONDAIRA ZOO

# Animal Watching Admission: ¥610



Reservation Staff can only

> Reservations for bus parking are only taken in Japanése (Reservations are not required for regular passengei

provide service in

#### Feel the excitement of seeing animals up close and in person!

This zoo has made great efforts to devise new animal exhibit methods. At the Wild Animal House 299, you can see polar bears swimming in the water, seal swimming up and down tubular aguariums, and even lions and tigers up close. Come at the right time and you can see the animals feeding as well.

# data

Phone #



http://www.nhdzoo.ip/

1767-6 Ikeda, Suruga-ku, Shizuoka-shi

Address 054-262-3251 9:00 - 16:30 (last entry 16:00) Monday (Closed the following day if Monday is a holiday) | Credit Cards : Not accepted



26min

See

You won't believe how much food you get! One serving is sure to satisfy you Eat

#### **SUIGETSU**

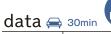
## Famous Doravaki ¥205

These huge Dorayaki (pancake and sweet bean paste sandwiches) have three times the normal volume of Anko (sweet bean paste), blowing everyone away. Many people come for the lightly sweetened paste with a mild texture.

Dorayaki served here is huge, at 3 times the normal size. The product was developed to give people something that would satisfy their craving in a single serving. Word of mouth spread, and the media soon picked up on it, making it a popular product attracting orders from across the country. Anyone who gets this dorayaki as a souvenir is sure to rejoice.

Reservation required

Reservations only taken in Japanese









Address Phone # Hours Closed Credit Cards

2-21-1 Ando, Aoi-ku, Shizuoka-shi 054-246-6708 10:00 - 18:00 Wednesday Not accepted None







Eat

# Delicious freshly made dorayaki that you' ll want to wait in line for

# DORAYAKI-NO-KAWACHIYA

# Dorayaki ¥120

These fluffy pancakes have peanut butter as their secret ingredient, and the homemade sweet bean paste leaves individual beans intact. You' re sure to love the volume and reasonable price as well.

Watch the staff cook the Dorayaki pancakes right in front of you on iron grills in the store. Dorayaki cooked by the store owner, dedicated to Japanese sweets for 47 years, is enough to have customers lined up every day. Their sweet bean paste, cooked slowly over 16 hours, is made using deep sea water from Yaizu, carefully selected honey, and granulated sugar. Quantities are limited to 5 pieces for each customer, so that as many people can get them as possible. Dorayaki is sold just twice a day, at 12:00 and 16:00.

Reservation not required

Staff can only provide











Address 12-1 Baba-cho, Aoi-ku, Shizuoka-shi Phone # 054-271-4363 10:00 – 20:00 (store closes when ingredients run Hours

Sunday afternoons and Mondays Closed Credit Cards Not accepted







# **OASIS: SWEETS AND TEA SHOP**

#### Fruit Cream Anmitsu: ¥620



Reservation

# Sumptuously sweet homemade dishes

This sweets shop is located on the corner of a quiet residential street, just off the main road. They serve 16 types of Anmitsu (a traditional Japanese dessert) made with plenty of fruit. Everything is homemade, including the agar, rice dumplings, and bean paste. Get a taste of Zenzai and Oshiruko (types of red bean soup) using these delicious ingredients as well.



Address

Hours









4-13 Sakuragaoka-cho, Shimizu-ku, Shizuoka-shi

Phone # 10:00 - 17:00 | Closed: Monday Credit Cards Not accepted None

054-352-9584

#### A 10min

Eat

# **FUNAJI USHIHOYA SWEETS SHOP**

## Try Shizuoka Japanese sweets: ¥700 -



Reservation

Reservations only taken in Japanese

#### Delicate confections reflecting the four seasons of Japan

This sweets shop has been in business for over 100 years since its establishment, in Okitsu, the town of Anko (sweet bean paste). It always offers a selection of more than 10 types of delicate confections unique to Japan, using seasonal flowers such as roses, azalea, and irises. Be sure to try their most famous products including "Namadora" and "Kintoki" as well.









AOIDO: TAIYAKI & TEA

Taiyaki: ¥150

Japanese Confections

Address Phone # Hours Credit Cards 385-9 Okitsunaka-cho, Shimizu-ku, Shizuoka-shi 054-369-0341 9:00 - 19:00 | Closed: Monday

Not accepted

→ 15min

Reservation not

# **NISHINO**

# Dumplings: ¥118



Reservation not

Staff can only provide service in Japanese

## A selection of freshly made dumplings so diverse you won't know where to begin

This shop cooks its dumplings fresh after you make your order. Glutinous rice is cooked then put in a rice cake machine, and rolled into shape by hand. Bite through the crispy freshly cooked skin and enjoy the chewy and soft texture of dumplings underneath. They come in many flavors, including Mitarashi, Kusayaki, Isobe, and sesame soy sauce.



Address

Phone #

Hours

Closed



054-252-9389

9.00 - 18.00



Sunday, last Monday of the month

Not accepted | HP: None



Eat

Address Phone # Hours Closed

# Piping hot taiyaki stuffed with sweet bean paste

The sweet bean paste used in taiyaki (fish-shaped confections) here contains sugar from sugar beets and black sesame seeds. which gives it a rich body and sweetness that is not overwhelming. Their fragrant crust has a special ingredient: roasted soybean flour from Hokkaido. You will love the sweet bean paste that fills taiyaki all the way to the edges left by the baking mold.



Credit Cards



Not accepted | HP: None





Eat

Zenith 1F, 3-14-1 Takajo, Aoi-ku, Shizuoka-shi 👝 32min 054-247-7005 11:00 – 19:00, Sunday 10:00 – 18:00 Monday

# NIHONDAIRA OLIVE ORCHARD

## Nihondaira Olive Harvest Festival: ¥5.000

An olive picking experience with a view of Mount Fuji and freshly squeezed olive oil tasting (Content and price are subject to change).

This olive orchard in Nihondaira started operations in 2015. There are now 5,000 olive trees planted on 12 hectares of farms around Shizuoka Prefecture. At harvest events held from the end of October to late November, you can enjoy the view from the orchard while taking part in olive picking and oil extraction experiences. Olive oil produced here is also available for purchase at "Crea Table", an olive oil specialty shop in the city.

Reservation required

Staff can only provide service











Garden Square Building 1F "Crea Table", 11-1 Address Koya-machi, Shizuoka-shi, Aoi-ku Phone # 054-251-2277

Hours 11:00 - 19:00 Closed

Monday (Open if Monday is a public holiday, closed the following Tuesday

Credit Cards http://www.creafarm.jp









eet Me

Fruit Picking

# Specially chosen Ishigaki Strawberries delivered by strawberry specialty shops

# **SWEET MESSAGE YAMAROKU**

# Strawberry Picking: ¥2,000

January 1st to early May: Adults starting at ¥ 2,000, children starting at ¥ 1,800 (fees vary depending to the season), basic time 2 hours. You can also choose "All day picking" for an additional fee.

Pick "Ishigaki Strawberries" grow in Ishigaki (stone walls), which are particular to this region. Their motto is "Putting small groups first", and each group can leisurely enjoy strawberry picking in its own separate greenhouse. You will love the location on Suruga Bay with a sweeping view from the Izu Peninsula to Cape Omaezaki. The facility also makes and sells original gelato made from milk delivered direct from the farm.

Reservation required

Time period and day of the week are set for the experiences











Address 140-2 Zo, Shimizu-ku, Shizuoka-shi Phone # 054-336-3615 10:00 - 16:00 (farm), 10:00 - 18:00 (shop) Closed Monday and Tuesday (Open on public holidavs)

Credit Cards | Not accepted

http://www.s-yamaroku.com



# **OCHIAI FARM**

# Blueberry Picking: ¥1,000



# Staff can only in Japanese

Time period and day of the week are set for the Same day available

# Find the appeal of blueberries

This farm is upstream on the Okitsu River, where they raise 600 blueberry plants from nearly 20 varieties. The berries are raised on drip lines without pesticides, so they are sweet and fresh!











Staff can only

provide service n Japanese

Time period and

Address Phone # Hours Closed Credit Cards 276-2 Do. Shimizu-ku, Shizuoka-shi 090-5111-5945 9:00 - 15:00 Monday, Thursday, rainy days Not accepted http://www.ochiainouen.com/



Phone # Hours Closed Credit Cards

Open every day during the picking season Not accepted

https://www.otsukabudouen.jp/



## Grape picking: Starting at ¥1,500/kg



Reservation

Staff can only provide service in Japanese

Time period and day of the week are set for the

# Find all sorts of colorful grapes

You can experience grape picking at this vineyard in Fukudagaya, nestled between the Abe River and Mount Shizuhata. Several cultivars are grown here, including Pione, the ever popular Shine Muscat, and Seto Giants. Admission is free, and you will be happy to find cold tea and food samples for free as well.



Address



054-294-9767





→ 30min

**Fruit Picking** 

88 Fukudagaya, Aoi-ku, Shizuoka-shi

# **SUZUKI ORCHARD**

# Mikan Orange Picking: ¥500



# day of the week are set for the

#### Try fresh mikan oranges on an orchard with a history

Take a short detour from the Shin Tomei Expressway Shimizu Interchange to reach this orchard. Early ripening Unshu and Aoshima Unshu are some of the high-quality varieties grown on this orchard with 100 years of history. Since the trees are planted on flat ground rather than terraces, you can enjoy orange picking with the whole family.



Address

Phone #

Hours



054-366-5210

Not accepted | HP: None



9:00 - 16:00 (Open from October to December)

Open 7 days/week during the picking season



**Fruit Picking** 

Address

Phone # Hours Closed Credit Cards

data

2512 Umegashima, Aoi-ku, Shizuoka-shi 090-7434-0230 10:00 – 15:00 (open from April to November)

http://umegashima-shimuranouen.com



#### Shiitake Mushroom Picking Course: Starting at ¥1,500 (Groups of 2 or more)

SHIMURA FARM



Staff can only provide service in Japanese

Large buses are

#### Enjoy a delicious mouthful of shiitake mushrooms raised with loving care

This farm in Umegashima Ojirohara, located upstream on the Abe River, produces tea and log-grown shiitake mushrooms. Only oak tree logs are used for growing shiitake, and the varieties grown here are carefully chosen. Enjoy a luxurious treat, as you grill these thick juicy mushrooms over a charcoal flame.



Irregular

 $V|\tilde{M}|J|A$ 







a0min

Mushroom

# Try country-style cooking with boar meat

# Shop & Eat

# KIYOSAWA SATO-NO-EKI

# Try wild game including boar meat: ¥140 –

Here you can try cuisines using boar meat, including Yakiniku, hot pot, croquettes, and Oden. Try dishes with the power of a wild boar!

This exchange facility is located in the mountainous Kiyosawa District. In addition to cuisine using boar meat such as the "Boar Yakiniku Set" (¥864), the "Boar Hot Pot Set" (¥1,200) boiled with vegetables, and freshly fried "Boar Croquettes" (¥140 each), the establishment also sells country-style snacks such as "Kiyosawa Yomogi Kintsuba" made with plenty of mugwort, and "Soba Manju". It is often visited by repeat customers.

Reservation not required

# data

Address Phone #

Closed

Credit Cards





054-295-3783 9:00 - 16:00Monday (Open on public holidays, closed the following day), December

28th to January 4th Not accepted http://www4.tokai.or.jp/satonoeki







# NAMBU JIMAN ICHI

# Leaf Ginger: Starting at ¥ 150



Reservation not Staff can only provide service in Japanese

Please inquire in advance if visiting with a tour bus

#### A market where producers and consumers can meet face to face

With its rich assortment of fresh vegetables and flowers, this market draws crowds from the morning. The names of producers are written on produce shipped here, and when the producers themselves come to the market, they interact with customers directly, teaching recipes and preservation methods, and giving advice.



Phone #









5-4-70 Magarikane, Suruga-ku, Shizuoka-shi 🛭 😝 28min 054-203-4118 9:00 – 18:00 | Closed: Open 7 days/week

Credit Cards

http://www.ja-shizuoka.or.jp/shizuoka



Shop

# KIRARI: BRANCH SHOP

#### Buy local specialties from Shimizu



Reservation not provide service

Reservations required for groups of 20 or

Adjacent café has a capacity of 12

## This is the place to buy specialties from Shimizu

This branch shop started with the keyword "Made in Shimizu, Shizuoka", sells a wide selection of specialties from Shimizu. Everything is available from carefully selected "Top grade product" to processed goods using the characteristics of the region. It is also a great place to buy souvenirs

# data

Address

Phone #

Hours

Closed





054-365-1600 9:00 - 17:00 | Credit Cards: V | M | J | A Tuesday (Open on public holidays) http://www.ja-shimizu.org/kirari/



Shop

# HOKUBU JIMAN ICHI

#### Tea Farm Sampler (4 can set): Starting at \(\frac{1}{2}\).



Reservation Staff can only provide service in Japanese

Please inquire in advance if visiting with a

# A brand new type of farmer's market

Many farmers from inner Shizuoka all the way to the coastline bring their sincerely made products to this market as part of local production and local consumption. At the "Wakuwaku Workshop", operated with a different menu each day, you can see sweets made right in front of you for sale. Of all the "Jiman Ichi" markets, Hokubu Jiman Ichi has the best selection of teas.



Address

Phone #

Hours





86 Kitaban-cho, Aoi-ku, Shizuoka-shi 054-272-2100 9:30 - 18:00 | Closed: Open 7 days/week

Credit Cards V M J A http://www.ja-shizuoka.or.jp/shizuoka



Shop

# SHIZUHATA JIMAN ICHI

## Aoshima Unshu Mikan Oranges (bag): ¥300



Reservation Staff can only in Japanese

Please inquire in advance if visiting with a tour bus

#### A satellite store tailored to environmental needs

This direct sales store is the fifth Jiman Ichi market, located at the entrance to the Shin Tomei Expressway. Products offered here include produce such as shiitake and wasabi, which was said to be cultivated first in Shizuhata. There are also pictures and pamphlets offering tourism information.

**ASAHATA JIMAN ICHI** 

Asahata Lotus Oranges: Starting at ¥1.080









Shop

Address 1458-32 Shimo, Aoi-ku, Shizuoka-shi 054-294-1400 Phone # 9:30 - 15:00 | Closed: Wednesday Hours Credit Cards V M J A http://www.ja-shizuoka.or.jp/shizuoka



Reservation

Staff can only

in Japanese

provide service

Please inquire in

advance if

tour bus

visiting with a

# OSADA JIMAN ICHI

# Osada Peaches (pack): Starting at ¥680



Staff can only provide service in Japanese

> Please inquire in advance if visiting with a

#### Direct sale store offering locally caught fresh fish

This market offers not only fresh vegetables harvested by the producers every morning but the first store directly managed by a fishermen' s co-op in Shizuoka Prefecture, so you can find fresh seafood landed at the local Mochimune Port for sale. Local customers flock here to find the fresh, safe, and secure selection of locally produced food.

9:00 - 18:00 | Closed: Open 7 days/week

http://www.ja-shizuoka.or.jp/shizuoka



Address

Phone #

Credit Cards



054-268-3111

V|M|J|A









Shop



Address Phone # Credit Card

data

found in the supermarket.

054-249-1005

V|M|J|A



A massive selection of seasonal produce

This market offers a massive selection of fine products including

fresh vegetables flowers handmade crafts and more. More than

300 producers, producer's associations, and groups have great

confidence in their products sold here. There is a never ending

flow of customers who come to buy local products that can't be



Shop

30min

9:00 – 18:00 | Closed: Open 7 days/week http://www.ja-shizuoka.or.jp/shizuoka



Come to Mount Fuji, Japan's highest peak at 3,776 meters

**Experience** 

# **CLIMBING MOUNT FUJI**



Mount Fuji is Japan's highest peak, and has been registered as a world heritage site. It is visited by many mountain climbers from abroad as well, and is the pride of Japan, a mountain that every Japanese person hopes to climb at least once. Cafeterias and souvenir shops can be found at the fifth station, which is accessible by car. If you wish to climb to the summit, it is recommended that you stay in a mountain hut overnight as part of a 2 day, 1 night schedule. The mountain is open to general climbers from July 10th to September 10th.

data 👄 50min

Phone #











16-1 Chuo-cho, Fujinomiya-shi (Fujinomiya Contact addres Tourist Association) 0544-27-5240



See

The main shrine of Sengen Shrine, which has over 1,300 subordinate shrines

## FUJISAN HONGU SENGENTAISHA SHRINE

Fujisan Hongu Sengentaisha Shrine was built at the foot of

Mount Fuji to quell "Asama no Okami", the god of Mount Fuji which has erupted repeatedly in the past. It is the main shrine of "Sengen Shrine", which has over 1,300 subordinate shrines across Japan. The main building has been designated as an important cultural property, and it is known as a location with mystical energy because of the national designated special natural monument "Wakutama Pond" on the premises of the



data 👄 52min

1-1 Miya-cho, Fujinomiya-shi 0544-27-2002

Phone # 6:00 - 19:00 | Credit Cards : Not accepted Always open for self-guided tour http://fuji-hongu.or.jp/sengen/





Come see sake brewing carried See on from the Edo Period

# FUJI TAKASAGO SAKE BREWERY



Founded in 1830. In addition to touring the site of sake brewing which has been unchanged for over 180 years, you can also try free sake tasting. Try an easy-to-drink sake made with groundwater from Mount Fuji. You can also buy a bottle of your favorite sake.

Reservation required

data 👄 52min









9-25 Takara-machi, Fujinomiya-shi 0544-27-2008 8:30 - 18:00 \*10:00 - 17:30 on Saturday, Sunday and public holidays Open 7 days/week | Credit Cards: V | M | J | A

http://www.fuji-takasago.com/



See the dynamic falls, as beautiful as silk

# SHIRAITO FALLS



This is the largest waterfall at the base of Mount Fuji, with a height of 20 meters and a width of 150 meters. Nearly all of the water pouring over the falls is spring water from Mount Fuji. 12° C spring water flows at a rate of 1.5 tons per second year round. and the area is rich in negative air ions.

#### data 🖨 60min



Address

Hara, Kamiide, Fujinomiya-shi 0544-27-5240 (Fujinomiya Tourist Association) Open 24 hours

Open 7 days/week (Parking lot open 8:30 – 16:30) http://fujinomiya.gr.jp/ (Fujinomiya Tourist





Enjoy the 360° panoramic view from Japan's longest suspension footbridge

#### MISHIMA SKYWALK

At 400 meters, this is Japan's longest suspension footbridge. Enter the gate of the bridge for the sight of vast Suruga Bay and Mount Fuji before you, and marvel at the contrast with the azure sky. The suspension bridge has a maximum height of 70 meters, making for a thrilling view of the valley below. Make sure to stop by

the souvenir shops and restaurants as well.

# data



313 Sasahara Shinden, Mishima-shi 055-972-0084 9:00 - 17:00 Open 7 days/week (Traffic restrictions may be

enacted in case of inclement weather)

V|M|J|A| http://mishima-skywalk.ip/



# Go shopping at the foot of Mount Fuji Shop



# **GOTEMBA PREMIUM OUTLETS**

## data

Address Phone # Hours

1312 Fukasawa, Gotemba-shi 0550-81-3122

10:00 – 20:00 (Until 19:00 from December to February, with changes according to the

Credit Cards

Once per year (3rd Thursday in February) V | M | J | A | UnionPay | Alipay | Diners | Others (Credit cards not accepted at some shops) http://www.premiumoutlets.co.jp/gotemba SHOPS Adidas, Armani Factory Store, Burberry, Coach, Gucci, Miki House, Nike, Pokémo Store, Prada, etc.



📥 110min