















Pure Quality Shibushi

GUIDE BOOK



ShiBushi Samurai Shishimaru











Shibushi has abundant nature and rich foodstuff from land and sea.

The town's historic streets, the beaches, and waterfronts, allow you to familiarize yourself with the natural landscape.

You can enjoy relaxed moments while touring around Shibushi.

Use your five senses to explore the town.

Our hospitality will assure your have a comfortable time.

This is where your unforgettable journey begins.











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SHIBUSHI FOCUS

The best taste fostered by the sea and the land 志布志いがルメ

Recommended Gourmet Foods of Shibushi



† Triple Kagoshima Kurobuta Pork from Shibushi

Shibushi City, located on the east coast of southern Kyushu, is blessed with a mild climate and abundant sunshine, and abounds in nature with green forests, mountains and the azure ocean. It is a treasure trove of seasonal food both from the mountain and the sea.

This area is known for its springs sourced from high quality groundwater from the Kirishima mountain range, for its eel farming, and for its livestock.

The honkaku (genuine) shochu (distilled sweet potato alcohol) is brewed with pristine water and locally grown sweet potatoes that taste exceptional.

Our town is proud of our variety of dishes, sweets and souvenirs created in the warm, local nature and from the passion of the creators of these fine products. This local pride is apparent in the fact that any of Shibushi's gourmet foods, delivered with greatest care, is as exceptional as every other product.





Rich and Crispy Texture

Oysters produced in Shibushi Bay are in season in summer. The nourishment from the sea is condensed into a large. juicy meal. The more you chew, the richer the taste that spreads around your palate.

Oyster cultivation began in Shibushi Bay several years ago. They are grown in baskets located on the ocean floor using a method known as the single seed method. The fishermen grow them by polishing the shells one by one. Oysters are allowed to swim in sterilized seawater for 24 hours before shipping in order to ensure their safety and security. Try the nutritious milk of the sea from Shibushi.



Ryoshimeshi Katsuyoshimaru

This shop, run by Shibushi Fisheries Cooperative Association, operates for a limited time only. In addition to charcoal-grilled oysters and turban shells, you can enjoy seafood rice bowls and other dishes of fresh seafood caught in Shibushi Bay. Eating seafood while enjoying a view of Shibushi Bay is exquisite.

所 6617-17 Shibushi-cho Cho, Shibushi City **a** +81-99-472-5637 MAP P.12-10





Marine Products Fostered by the Black Current

Shibushi Bay has long been known as the production site of young sardines such as the Japanese anchovy and round herring called "shirasu".

Shibushi shirasu is featured with its white back and is known as "sejiro-chirimen (white-back chirimen".) It is regarded as one of the highest quality young sardines due to its lack of bitterness and fishy smell. It is arranged into various dishes and served at local restaurants, where you will be able to taste the freshest of seafood. Enjoy this opportunity exclusive to the natural origin of this seafood in the production site, Triple White-Back Chirimen Don Shibushi.



Donya Waka

This restaurant is the birthplace of many local specialty dishes that make every effort to use local ingredients. The menus include "Boiled White-Back Chirimen Don" and "Triple Shibushi Bay Don with Wild Hamo or Pike Conger". These are donburi topped with baby sardines and pike congers. In addition, there are set menus featuring kurobuta berkshire pork and black wagyu beef, totaling more than 50 dishes on the menu.

所 2-1-14 Shibushi-cho Shibushi, Shibushi City **1** +81-99-472-2607 MAP P.12-@





Enjoy the Local Delicacies

Shibushi is where you can enjoy freshly harvested local soba (buckwheat) noodles. Although most soba is harvested in November, summer buckwheat is harvested in May and June in Shibushi. Every year on June 30th, summer soba noodles are served as a good luck charm after the Shinto ritual called "Great Summer Purification" held at Anraku Yamamiya Shrine. A seasonal summer soba menu is also available at restaurants, cafes and special product shops in the city. Enjoy the flavor and taste of noodles made of freshly harvested soba buckwheat.



Minatoan

This restaurant has a long history of over 40 years. Many of the regular customers come from far off places and the quality is so well-known that they are always ready to que up at lunchtime. Inaka-Soba (rural buckwheat noodles) is the

restaurant's signature dish. It is prepared with hand-made soba noodles in a dashi broth where shiitake mushrooms. wakame seaweed and deep-fried tofu have been combined well to provide its signature taste. At this restaurant, you will be able to enjoy the original flavor of soha

所 8779-13 Ariake-cho Isakida, Shibushi City **a** +81-99-474-0364 MAP P.26-6



Taste Japan's Top Eel Growing Region

Shizuoka and Aichi are noted for their eels. However. Kagoshima Prefecture is currently the number one producer of eels in Japan, out of which more than 50% are grown in Shibushi City. In addition to the eel fry (whitebait) caught here, Shibushi has all the required conditions for eel farming, including a vast land with several rivers for eel cultivation, as well as mineral-rich underground water originating from the Kirishima mountains. The taste of eels raised with great care in such a blessed environment offers something different for visitors seeking authenticity.



Unagi Station (Eel Station)

This eel station is the first of its kind in Japan. It has a restaurant and a shop with in-house eel and various other processed seafood products. Videos introducing the people involved with eel farming can also be watched. It is a place where visitors can enjoy themselves in diverse ways.

所 1286-8 Shibushi-cho Shibushi, Shibushi City

★ +81-99-478-818 MAP P.26-4





Must-Eat Authentic Taste

Kagoshima Kurobuta pork, a high-quality Berkshire breed, is raised naturally and fed with sweet potatoes. The meat is tender and crispy and full of authentic umami taste. It is rapidly gaining in popularity not only in Japan but also overseas.

The Osumi region, which includes Shibushi City, is one of the prefecture's leading areas for the livestock industry. You will be able to enjoy Kurobuta pork in different ways, including including shabu-shabu (hot-pot), tonkatsu (pork cutlet), and kakuni (stewed pork cubes) all at reasonable prices.

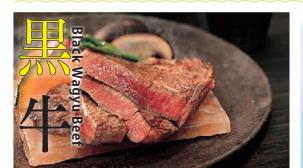
Please enjoy the authentic taste of pork, produced with great care, and savor the flavor!



The "Triple Kagoshima Kurobuta Pork from Shibushi," which includes "Kurobuta kakuni (stewed pork cubes)","Aburi kakuni (roasted pork)" and "Dashi-rolled egg with kakuni cubed pork," won the grand prize at the 9th Donburi Championship and is extraordinarily popular for local and visitors alike. Another popular item is the "Kurobuta kakuni manju," which is a bun filled with stewed kakuni cubed pork.

所 4623-5 Shibushi-cho Anraku, Shibushi City **a** +81-99-472-3835 MAP P.26-6

Grand prize winner of the nal Local Donhuri Championsh Triple Kagoshima Kurobuta Pork



Enjoy the Best Wagyu Beef in Japan

Kagoshima Prefecture is proud of being the largest producer of Japanese Black Wagyu Beef in Japan. The National Competitive Exhibition of Wagyu is held once every five years. At the 11th Competition held in 2017, Kagoshima beef was chosen as the best Wagyu cattle in Japan. About one half of the Kagoshima team consisted of the cattle raised by livestock farmers here in Osumi. The beef that won the right to be called "The Best Wagyu Beef in Japan" is produced with great care and pride. It excels in two key qualities: its fine meat quality as well as its well-balanced marbling. We are confident and proud of our product worthy of livestock fame. Please enjoy first-hand this highest-quality meat.



Shibushi-Wan Daikoku Resort Hotel

At this restaurant, you can enjoy lobster caught in the ocean near Shibushi as well as Kagoshima black wagyu beef Day-trippers can enjoy a Kagoshima black wagyu beef steak set.

丽 55-15 Shibushi-cho Natsui, Shibushi City **☎** +81-99-473-0001 MAP P.26-6





Sweet and Fruity Flavor

Blessed with a mild climate and abundant sunshine throughout the year, Shibushi City also prospers in fruit production.

As a result, Shibushi boasts the largest production of strawberries in the prefecture. In addition to the popular "Sagahonoka" strawberry, new varieties such as "Koiminori" are also available. It is also the birthplace of legendary white strawberry "Awayuki".

Shibushi is also noted for its quality melons. Musk melons such as Andes, Marriage, and Takami are in season from spring to early summer, and in winter a larger melon called Earls with an antenna-like stem comes into season and is shipped to markets throughout Japan.



organic fertilizers with reduced use of chemicals. You can eat freshly-picked strawberries on the spot or take them home. Business days and hours should be confirmed in advance.

所 1709 Matsuyama-cho Shimbashi, Shibushi City

★ +81-99-487-2100 MAP P.26-0

Strawberry Ice Cream





Enjoy the Umami Taste Gifted from the Earth

In Shibushi, we produce produce safe and secure agricultural products in an environmentally friendly manner on our vast land area in the warm, local climate. We are proud of our high-quality vegetables such as sweet potatoes, green peppers, pumpkins, eggplants, carrots and cabbages. Locally made dressings and sweets produced with our fresh agricultural produce are popular throughout Japan.

Good shochu is produced here, thanks to the high quality of sweet potatoes. The blessings of the sun and the earth is condensed here in the products of Shibushi. Enjoy Shibushi vegetables and keep yourself healthy.



Hatake Café + Kobo Norari

This café opens only on Saturdays. It is run by a farmer who moved into Shibushi from Tokyo. Lunches made from home-grown vegetables and fruit are served in a space surrounded by beautiful nature. Hand-crafted jam and syrups are also available here.

丽 11584 Shibushi-cho Cho, Shibushi City +81-80-5286-4303

(reservation required) MAP P.26-8





Soothed by the Aroma of Nature

Thanks to the clear air and water, the well-drained soil, and the temperature difference between morning and evening, the Osumi region possesses the ideal conditions for growing tea. In this blessed environment, each tea farm in Shibushi is dedicated to producing safe and secure tea based on a healthy soil and on both environmentally friendly pest and weed control and fertilization.

The products made by selected manufacturing methods are rich in variety. We recommend that you enjoy the many different flavors of tea. In addition, the local dishes and sweets made with tea are exquisite.



Wakohen is a long-established tea farm founded 72 years ago.

Direct management from soil preparation to tea production is conducted on the vast 120-hectare farm. In addition to providing tea for drinking, the farm runs an original creative tea restaurant "Saon-no-Kura," aiming to offer suggestions for food

丽 1203-7 Ariake-cho Harada, Shibushi City (inside Wakohen, Harada main shop)

☎ +81-120-050-424 MAP P.25-0

> Matcha soft-serve ice cream





Honkaku (Genuine) Shochu Brewed in a Sweet Potato Production Site

The sweet potatoes here are produced with clean spring water from the Kirishima mountain range and raised in the warm climate. Our tojic (master brewers) dedicate their passion to producing shochu.

Shibushi City has the conditions necessary for top quality shochu making. which is done in three shochu distilleries. Each of them has their own specialty.

From mid-August to early winter, when the sweet potatoes are in season, shochu manufacturing starts with these freshly harvested sweet potatoes. Shochu is a distilled alcoholic drink made from the earth of southern Kyushu.



Wakashio Shuzo Shochu Distillery

Throughout the year, visitors are welcome at the Sengokugura, a wooden barrel distillery of Wakashio Shuzo Shochu Distillery. Tasting and purchasing is also available at the shop. From September to December, it is possible to see the traditional handmade manufacturing distillation process, which to this day features the traditional method of using a clay pot with a wooden top.

丽 215 Shibushi-cho Anraku, Shibushi City **☎** +81-99-472-1185 MAP P.26-10





Toriyasu's Yakitori (Skewered Chicken)

Toriyasu, which has been in business for 50 years, is a yakitori shop specializing in take-out. Carefully selected Japanese chicken is slowly roasted with the shop's special soy sauce. Enjoy the outstanding flavor. The gote-yaki, which is roasted dark meat chicken on the bone, is one of the most popular local favorites.

販 Toriyasu

丽 2-8-45 Shibushi-cho Shibushi, Shibushi City

厨 10:00-17:00

休 Tuesdays

☎ +81-99-472-1816

MAP P. 12-10

Kurobuta Kakuni Manju

Kagoshima Kurobuta pork is simmered with Kagoshima shochu and soy sauce and then wrapped in fluffy buns. The rich taste, full of collagen, is unique to Kurobuta pork.



Grilled Eel

Shibushi eels are carefully raised in pure underground water filtered through the Shirasu volcanic soil of the Kirishima mountain range. They have plenty of desirable fat and are plump and soft. Slowly grilled eel, called Kabayaki, when paired with our secret sauce, is known in Japan as the true king of stamina food.

願 Unagi Station (Eel Station) Shop attached to Yamada Suisan Co., Ltd.

丽 1286-8 Shibushi-cho Shibushi, Shibushi City

瞬 10:00-18:00

Mondays (the following day if it is a national holiday)

★ +81-99-478-8181 MAP P. 26-4



販 Dining Banrai

丽 4623-5 Shibushi-cho Anraku, Shibushi City 爾 9:00-17:00

依 Sundays and national holidays

★ +81-99-472-3835

MAP P. 25-6

Shibushi' Sou

Choosing a souvenir to take home from walking around the town. Let us introduce all original products filled with what we the reason for our choices is that they have

Kaneyama Baumkuchen

This 16-layer baumkuchen butter cake makes a great gift. The dough is made from selected eggs produced in Shibushi, and a lavish amount of original shochu distilled by Wakashio Shuzo Distillery is carefully introduced into the process by our pastry chef, trained in Kobe, to bake the perfect cake.

厕 Cake House Kaneyama 丽 2313-7 Shibushi-cho Anraku, Shibushi City

同 9:30-19:00

Wednesdays and 3rd Sunday

☎ +81-99-473-2361





The Matured Sweet Potato which won the Japan Agricultural News "One Village One Masterpiece Award"

A local sweet potato species called "Beniharuka" is known for its sweet taste and smoothness to the palate. The harvested Beniharuka sweet potatoes are matured in a storehouse and then dried with our special method. It is characterized by its unique sticky texture, natural sweetness, and beautiful golden color.

厕 GREEN TEA CAFE AOZORA 丽 1207-1 Ariake-cho Noikura, Shibushi City

瞬 11:00-16:00 休 Tuesdays

☎ +81-99-471-4664

MAP P. 26-12



Biro Manju

The image on Biro Manju confectionary is of Biro Island floating in Shibushi Bay. The butter-filled biscuit dough is filled with a white bean paste mixed with powdered green tea produced in Shibushi. The fragrant aroma and crispy texture add to its unforgettable taste.

厕 Midoriya Seika Honten

丽 2-3-19 Shibushi-cho Shibushi, Shibushi City

丽 1st and 3rd Sunday

☎ +81-99-472-0225 MAP P. 12-19



Shibushi is a fun part of the activity of

you to some of our souvenirs. They are

believe to be the "Shibushi identity" and

long been loved by the local people.

Local Drinks

Our line-up has more than 300 varieties, including shochu from all over Kagoshima prefecture, Japanese sake, and wine. You can also enjoy the uniquely Japanese experience of drinking selected alcohol while standing in the shop or during events, when newly brewed shochu / sake are featured.

Sakeno-Komaya

2-1-14 Shibushi-cho Shibushi, Shibushi City

10:00-19:00

係 Sundays **a** +81-99-401-6699

MAP P. 12-18

Isakida Manju

This Shibushi confectionary has been popular since its establishment in 1979. It is characterized by the moderate sweetness of sweet red beans and the sticky texture of the dough. The tea version is only available on Saturdays and Sundays, so be pre-warned that the popularity and scarcity suggest you get there early.

願 Okashino-Ozono

丽 8848-7 Ariake-cho Isakida, Shibushi City 團 9:00-18:00(The shop closes early if the products are sold out. So be aware

to confirm availability in advance.)

休 Mondays

2 +81-99-474-1559

MAP P. 26-15



Set of Shiro-Waka and Kuro-Waka Shochu

"Satsuma Wakashio", brewed with white koji, possesses a glamorous aroma and refreshing sweet taste. The richness unique to black koji, a mild sweet taste and spicy aroma, are fused in "Satsuma Kuro Wakashio". Please enjoy the two clarified flavors in this shochu set.

Wakashio Shuzo Shochu Distillery 丽 215 Shibushi-cho Anraku, Shibushi City

時 8:30-16:30 (本) Sundays and national holidays (irregularly closed

on Saturdays. Please confirm in advance.) **☎** +81-99-472-1185

MAP P. 26-10

Chirimen Gift Box Set

The freshly harvested white-back chirimen used in this gift box is boiled and finished without any additives or artificial coloring. This has a well-founded reputation for its good taste and crunchiness. Recommended as a gift or souvenir.

Taniguchi Kaisan

6650-1 Shibushi-cho Cho, Shibushi City

9:00-18:00 Wednesdays

☎ +81-99-472-2234 MAP P. 12-10



Flavored Green Tea and Green Tea Powder

This assortment of tea bags and green tea powder allows you to enjoy Japanese tea at home, even if you don't have a teapot. The assortment makes a great gift, especially because it comes directly from a tea farm that has full knowledge of green tea.

丽 1203-7 Ariake-cho Harada, Shibushi City (Harada main shop) F 8:00-18:00(8:00-12:00 on Dec. 31)

休 Jan. 1

★ +81-120-050-424

MAP P. 25-9



Shibushi Furusato Nozei (Hometown tax donation)

Shibushi Furusato Nozei offers an abundance of attractions. Where else would you find the highest quality eels and other top rated items throughout Japan that can be delivered directly from Shibushi?

Shibushi-Furusato



Online shop by Shibushi Tourism and **Products Association**

We deliver rare, elite Shibushi goods to your table.

Shibushi EC



Map of Food and Souvenirs Shibushi's Food & Souvenir

Shibushi is not only filled with abundant natural blessings, but is also home to gourmet food. Please enjoy our green tea, eels, and fruits to your full content.

Also, the local goods shop known as Kowan-Dori sells delicious special products produced in Shibushi City. The shops are located inside the Sunport Shibushi Apia and the Coop Kagoshima Shibushi Store. You will find the premiere quality of eels, tea, deep-fried fish cake, chirimen fish fry. and fukuregashi sweets at these shops.

- ····· Food
- ····· Souvenirs
- ····· History and Sightseeing





Barbecue, seafood and seafood dishes Ryoshimeshi Katsuyoshimaru

丽 6617-17 Shibushi-cho Cho. Shibushi City (inside Shibushi Fisheries Cooperative Association) ★ +81-99-472-5637

Open for a limited time. So be aware to confirm opening time.



Pasta and pizza

Viamare

丽 2-25-1 Shibushi-cho Shibushi, Shibushi City
 画 11:30-14:00 and 17:30-21:00
 休 Tuesdays

★ +81-99-472-2934 MAP (B)



Japanese restaurant and Izakaya Wafu Ajidokoro Sazanami

丽 3-22-5 Shibushi-cho Shibushi, Shibushi City
 時 18:00-23:00(L.O 22:30)
 係 Sundays and national holidays

★ +81-99-472-0337





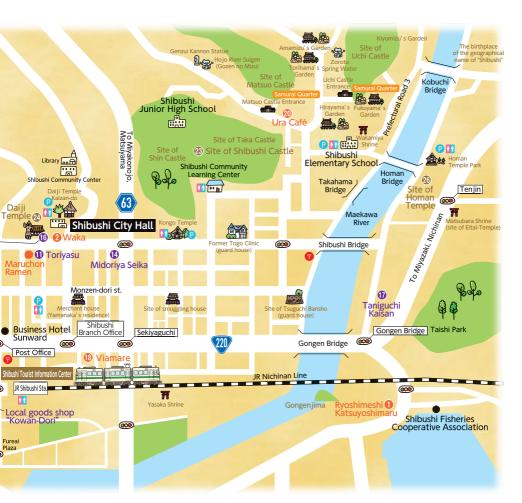
Coffee shop Ura Café

丽 4371 Shibushi-cho Cho,

Shibushi City 時 11:30-16:00 (Lunch 11:30-14:00)

係 Sundays and Mondays **☎** +81-99-401-5430



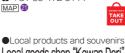




Shopping mall Sunport Shibushi Apia

丽 3-24-1 Shibushi-cho Shibushi, Shibushi City 爾 10:00-20:00 休 Open everyday ★ +81-99-472-5111







Local goods shop "Kowan-Dori"

丽 3-24-1 Shibushi-cho Shibushi, Shibushi City (inside Sunport Shibushi Apia) 目 10:00-18:00

丽 Jan. 1-2, and facility inspection days ★ +81-99-472-1616 MAP @



Japanese sweets and cakes

Tamami Seika 丽 56-22 Shibushi-cho Anraku, Shibushi City 俩 Mondays

★ +81-99-472-6121 MAP 🚳





Liquor store

Sakeno-Komaya 丽 2-1-14 Shibushi-cho Shibushi, Shibushi City 目 10:00-19:00

丽 Sundays **a** +81-99-401-6699 MAP (6)



* Open hours and closing dates are subject to change

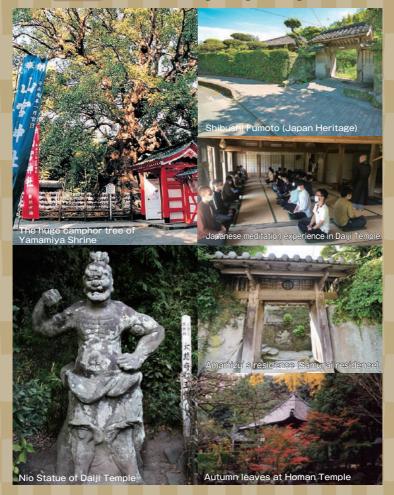
SHIBUSHI FOCUS

History

Feel the breath of ancient days

の所

A Journey through History



Shibushi, facing the big ocean where the Kuroshio Black Current arrives on the shores of Japan, has long prospered as a maritime transportation hub. During the Edo period, it was a bustling town known as "Shibushi Sengenmachi (a town of a thousand houses)".

Along with the town development, Shibushi also flourished as a culturally advanced area. The high-class shrines and temples dotting the area provided a dignified atmosphere. One of the highlights of the city is the ruins of Shibushi Castle (designated as a national cultural property) located on a hill overlooking Shibushi Bay. It originally consisted of four mountain castles. The original land allotment and the samurai residence gardens built around the castle site are still open for direct view. Most visitors feel this makes for a nice walking course. Why not stroll around the area to feel the romantic and mystical landscape.







Japanese meditation experience (Advanced reservation is required.)



Think of history through old temples

This is a Zen temple founded in the Muromachi Era (1333-1573). The temple once had more than 70 branch temples throughout the domain. It is believed that Saigo Takamori and Okubo Toshimichi received lessons from the Monk Hakushu at Nogaku Temple (in Kagoshima City), one of such branch temples.

Monk Hakushu was deeply involved with the Shimadzu clan administration. Upon the request of the 12th lord, Shimadzu Tadayoshi, and of the father of Japan, Shimadzu Hisamitsu, he served to build connections for them with the imperial court and therefore supported the Shimadzu intention to unite the court and the shogunate.

The temple is lined with the graves of the Monk Hakushu, the lords of Shibushi Castle and Ryukyuan monks. These monuments are evidence of the long time that has passed in this area and its importance to local culture.

Daiji Temple

丽 2-1-19 Shibushi-cho Shibushi, Shibushi City **☎** +81-99-472-1179 駐車場 6 cars MAP P.12-@



The Healing of the Ancient Giant Tree

This prestigious shrine is believed to have been built in 709. A giant camphor tree (designated as a national cultural property) located within the shrine precinct is believed to have been planted by Emperor Tenji. Various epiphytes grow on top of the tree, giving a wonder-making atmosphere.

On the second Saturday and Sunday of February every year, a spring festival (a designated prefectural cultural property) is held at the Anraku Yamamiya Shrine and the neighboring Yasura Shrine to pray for a good harvest for the year.



Anraku Yamamiya Shrine's New year dance

Anraku Yamamiya Shrine

丽 1750 Shibushi-cho Anraku, Shibushi City **☆** +81-99-472-3437 駐車場 100 cars MAP P.26-@





Heartwarming Historical Sentiment

This temple was built in the Nara period but was abandoned due to the abolition of Buddhism during the Meiji period. Later, a new Kannon Hall was rebuilt. It is said that praying at this temple helps provide safe delivery of babies, and the temple is visited by many people from within and outside Kagoshima Prefecture. In April every year, "Oshaka Matsuri" is held. This has been a tradition since the Edo period. The ritual includes visitors pouring sweet tea over the statue of Shaka Buddha—one pour for one year of their life—and praying for good health for the year.

On the day of the festival, there is a parade called "Shan-shan uma" in which brides ride on horses together with dancing troupes. This classic tradition attracts many spectators every year.





Site of Homan Temple

丽 2-1-14 Shibushi-cho Shibushi. Shibushi City

★ +81-99-472-8028

(Shibushi Tourism and Products Association)

駐車場 Available MAP P.12-@



The Place where Noble Soldiers once Dreamed a Dream

Shibushi Castle, selected as one of the top 100 castles in Japan, is a collective name for the following four mountain castles: Uchi Castle, Matsuo Castle, Taka Castle and Shin Castle, which are built on a hill at the river mouth of the Maekawa River in Shibushi (The entire Uchi Castle and a part of Matsuo Castle are together designated as a national cultural property). Although the exact date of construction is unknown, it is understood that

the castle existed during the North and South Dynasties (1336-1392). Currently, the improvement of the castle ground as a historical park is

underway. Visitors can enjoy walking around the historical ruins. The dynamic diorama of Shibushi Castle is displayed at the Shibushi City Archaeological Center.



A diorama showing the restored Uchi Castle is displayed here. In addition, videos explaining the history of Shibushi Castle and how the mountain castles were created are available for visitors to look over. The diorama here is a must-see point for castle lovers.

Shibushi City Archaeological Center

丽 41-6 Shibushi-cho Anraku, Shibushi Citv **☎** +81-99-472-0140

 時 9:00-17:00 (last admission: 16:30)
 Mondays (the following day if it is

a national holiday), Dec. 29-Jan. 3

駐車場 10 cars,1 mini-bus

MAP P.11-@



Walk around the "Fumoto" quarters, a town where Satsuma samurai lived



Amamizu's Garden

This garden, which is believed to have been created in the mid-Edo period, is of the Tsukiyama dry landscape garden style. The evergreen broad-leaved trees represent the distant mountains. With Shibushi Castle incorporated as a part of the scenery of the existing garden (borrowed landscape), this garden's landscape is designed to fer a wonderful depth of perceptual experience. [Designated National Cultural Property]



Hirayama's Garden

This garden is a temple garden created in the early Edo period. The large bedrock cliff and the vegetation represent the nature of the deep mountains. Traditional techniques are used in the lanterns to allow rainwater to run down the rock surface. [Designated National Cultural Property]



Fukuyama's Garden

Tsukiyama dry landscape style garden. Views of Homan Temple and the background mountains are incorporated into the scenery of this garden as borrowed scenery. The design implies that a large garden in front of the Tsukiyama mound was once used as a training ground for martial arts.

[Designated National Cultural Property]

During the Edo period, the Satsuma clan maintained a separate administration system called "Tojo (outer castle)" also known as "Fumoto". Such fumoto communities of samurai groups were located all over the domain.

In the Shibushi Fumoto quarters, samurai residences still remain with their dignified appearance providing a splendid walking course.





Kiyomizu's Garden

Tsukiyama dry landscape style garden. Landscape trees such as black pine and Japanese oak are arranged in the garden with the mountains on the opposite side of the river serving as a borrowed landscape. The garden is featured by a stone wall at the entrance, which consists of piled cobblestones

[Registered National Cultural Property]



Torihama's Garden

Tsukiyama dry landscape style garden. The natural terrain is represented by a mound inside a garden.

The exposed bedrock was cut out of the landscape to create a symbolically appreciated central island, thus giving it a dynamic impression of three-dimensions. [Registered National Cultural Property]



Nio Statue of Daiji Temple

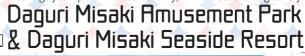
This is an Agyo statue of Misshaku Kongo standing in front of the Daiji Temple gate. It is believed to have been made in 1682. It was once buried underground due to the abolition of Buddhism in 1879 but was excavated from the ground and finally erected in this location in 1894. [Designated Prefectural Cultural Property]





Recharge your spirit in the southern sky, with the ocean and greenery

Daguri Misaki Amusement Park









The contrast between white sandy beach, blue sea, and subtropical plants creates an atmosphere full of the tropics in Cape Daguri. A wonderful swimming beach, an amusement park, and the peaceful accommodation Kokumin-Shukusha (people's inn) are all located here.

A variety of playground equipment for children is available at the amusement park. At Kokumin-Shukusha, day-trippers can enjoy the onsen with its wonderful views. This is a leisure spot where the whole family can have a fun day.

[Daguri Misaki Amusement Park]

- 丽 211-2 Shibushi-cho Natsui. Shibushi City
 - **2** +81-99-473-1061
- 時 10:00-17:00
- M Every Tuesday (the following day if it is a national holiday)
 - *Open every day during the spring, summer and winter vacations.
 - *Open hours are subject to change depending on weather conditions.
- 翔 Entrance fee
- Adults: ¥300 (less than 3 years old: free) Shibushi citizens: ¥150 (less than 3 years old: free)
- 駐車場 Ride fee is not included. MAP Available (cars, buses)
 - P.26-@



Shibushi's unique attraction - where reacquainting oneself with marine creatures is the order of the day

Shibushi Bay Daikoku Dolphin Land



Dolphin Land, located in the neighboring city, is accessible with in 5 minutes by car. You can enjoy a show of adorable and clever dolphins. You can also interact with the dolphins and even swim with them.

Other attractions include pony rides, opportunities to feed turtles and penguins, a mini aquarium, and fishing in a pond that was made utilizing the natural terrain. At this leisure spot, everyone from children to grandparents can experience the sea and marine creatures.

[Shibushi Bay Daikoku Dolphin Land]

- 1481-3 Takamatsu, Kushima City, Miyazaki Prefecture
- extended during certain periods in the summer and busy season.)
- 翔 Standard fee Adults: ¥1300 Junior HS, elementary school pupils: ¥850 3 years and over: ¥650 2 years and under: free
- 駐車場 300 cars MAP P.26-@



One of the three major festivals in the prefecture, with a long history dating back to the Edo period

Oshaka Matsuri (Buddha's birthday celebration)



Originally, the festival celebrated Buddha's birthday on April 8. Visitors pour sweet tea over the Buddhist statue located in the precinct of Homan Shrine. The number of times they pour the tea matches their age, and the prayers are for their good health throughout the year. On this day, there is a shan-shan uma (horse) procession. The main event focuses on newlyweds, and the procession features the bridegrooms pulling the reins of the horse carrying the brides. Along with the children and dancing troupe parade, the town becomes very lively and attracts many visitors from Shibushi and outside the city.

丽 Homan Temple Park, downtown ★ +81-99-472-8028

Oshaka Matsuri Executive Committee (Shibushi Tourism and Products Association)

日程 Eve Festival: April 28, Main festival: April 29

駐車場 Not available MAP P.12-00



A major summer event to revitalize the hometown

Shibushi Minato Matsuri (Port Festival)





This festival, held in mid-July every year, is the major summer event in Shibushi

The festival features a 10,000-piece fireworks display that vividly illuminates the Shibushi port, stage performances, the Sunflower Cruise, and many other wonderful events unique to Shibushi City. Every year, many tourists from inside and outside of the prefecture come to enjoy the festival.

- 丽 Shibushi Port **☎** +81-99-472-1108 Shibushi Minato Matsuri **Executive Committee** (Commerce and Industry Association of Shibushi City) 日程 Mid-July
- 駐車場 Not available MAP P.26-00

Our Picks: Shibushi Events



▲ Dago Festival at Tanoura Yamamiya Shrine

Dago flowers shaped like rice cakes are made of dumplings and vegetables and are offered to the shrine. After the festival, people scramble to collect the dago flowers and keep them as lucky charms.

Date: 1st Sunday in February Place: Tanoura Yamamiya Shrine

▲Spring Festival of Anraku Yamamiya Shrine

A portable shrine from the Anraku Yamamiya Shrine is carried to Yasura Shrine, and on the following day, it is returned to Yamamiya Shrine after the prayers for a bountiful harvest are performed in the Uchiue ritual.

Date: 2nd weekend in February Place: Anraku Yamamiya Shrine, Yasura Shrine



▲ Shibushi Oshaka Matsuri (Buddha's Birthdau celebration)

This traditional event has been celebrated since the Edo Period. Visitors pour sweet tea over the Buddhist statue located in the precinct of Homan Shrine. The number of times they pour the tea matches their age and the prayers are for their good health throughout the year. The Shan-shan uma horse procession, children procession as well as dancing troupes make the festival very lively.

Date: April 29 Place: Homan Temple Park, downtown



▲ Shibushi Minato Matsuri (Port Festival)

The festival features a 10,000-piece fireworks display that vividly illuminates the Shibushi port, stage performances, the Sunflower Cruise, and many other wonderful events unique to the city of Shibushi. Every year, many tourists from inside and outside of the prefecture come to enjoy the festival.

Date: Mid-July Place: Shibushi Port





▲Osumi Yacchiku Matsuyama-Han "Aki no Jin"

This is a major autumn event held around the site of Matsuvama Castle built by Taira Shigeyori in the 12th century. There are many great events during this festival including the "Warrior Procession" where warriors parade through the streets in armor and the "Visionary Overnight Castle," which is built exclusively during the festival. Other attractions are the treats such as shochu and samurai hot pot.

Date: 2nd weekend of November Place: Matsuyama Castle Park



▲ Shibushi Cosmos Festival

About 10 million Cosmos flowers will be in full bloom for the two-kilometer walk. These blossoms have long been a local pleasure, and they will surely be pleasing to your eye. Date: End of October - Early November Place: Noikura Kaiden Cosmos Road

▲ Tanoura Yokaqura

The twenty-five Kagura dances that have been inherited at Tanoura Yamamiya Shrine are dedicated to the gods. Many people visit to watch the dances every year and to enjoy the rare sake treats and udon noodles sold here.

Date: Every other year on the last Saturday of November Place: Furusato Koryukan near Tanoura Yamamiya Shrine



Shibushi Illumination

The symbolic tree, a steam locomotive in the railroad park, and the many trees, are all illuminated with a grand total of 140,000 winter lightbulbs. There is also an arch of lights, which is believed to bring happiness when one passes through it together with a loved one. Date: Scheduled to be held from late November to early January of the following year

Place: Shibushi Train Memorial Park





Oualitu life with ancient history

Course to explore history

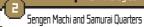












- ▶Samurai quarters ▶ Site of Shibushi Castle ► Homan Temple

Ura Café

- **3.4km** B mins by car
- Anraku Yamamiya Shrine
 - 7 mins by car
- Shibushi Citu Archaeolooical Center
- Jingaku Kokusai no Mori
 - **4**.0km 11 mins by car
 - Volveria Daguri Kokumin-Shukusha





Daiji Temple

This Zen temple, built in the Muromachi period, is associated with one of the high priests who Saigo Takamori and Okubo Toshimichi admired as their master. Enjoy a moment of contemplation in this dignified atmosphere.

> 丽 2-1-19 Shibushi-cho Shibushi, Shibushi City **a** +81-99-472-1179

- For the Japanese meditation experience. advanced reservation is required.
- 料 free 駐車場 6 cars

Walking around historical sites; Sengen Machi and Samurai Quarters





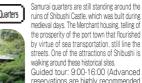
▲Shibushi Samurai Quarters ▲Homan Temple Kannon Hall

The most highly recommended item at this old house café is "Ura Yuki", a fluffy shaved ice topped with milk, kinako soybean powder and green tea. The colorful clay pot lunch, prepared one dish at a time, continues to gain in popularity. 所 4371 Shibushi-cho Cho, Shibushi City

Ura Café

★ +81-99-401-5430 閏 11:30-16:00 (lunch 11:30-14:00)





- reservations are highly recommended one week before: 9:00-17:00)
- ☎ +81-99-472-2224 (Shibushi Tourist Information Center)
- 時 Year end and new-year holidays 图 ¥200 per person

(including insurance and other costs) ^{駐車場}30 cars





The dignified feature of the large camphor tree (a national natural monument), which is believed to be 800 to 1200 years old, invokes the long history of this area.

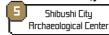
丽 1750 Shibushi-cho Anraku, Shibushi City ↑ +81-99-472-3437 駐車場 100 cars

The history of Shibushi City from the Paleolithic Age to the modern era is explained with panels, with the display of earthenware, stone tools and remains from each era. The highlight of this museum is a diorama and video commentary on the restored model of the assumed ruins of 1574 Shibushi Castle (Uchi Castle).

丽 41-6 Shibushi-cho Anraku, Shibushi City

★ +81-99-472-0140
 時 9:00-17:00 (last admission: 16:30)
 (the following day if it is a national holiday), Dec. 29-Jan. 3

駐車場 1 accessible, 10 cars, 1 mini-bus











Relax and enjoy soothing moments to heal your fatigue at "Misaki no Yu," overlooking magnificent Shibushi Bay and even Mt. Sakurajima on a clear day. 丽 203 Shibushi-cho Natsui, Shibushi City **☎** +81-99-472-1478

 時 10:00-23:00 on Tue.-Sun., 13:00-23:00 on Mon.
 (the following day if it is a national holiday) Adults: ¥520, Elementary school pupils: ¥310, 3 years and over: ¥110 駐車場 110 cars

Jingaku Kokusai no Mori



This scenic spot is located on a hill which was once a critical battlefield during the Muromachi Period. Trees commemorating international interactions and a monument displaying the globe are located along the walking path, which also provides the visitor a panoramic view of Shibushi City and the Pacific Ocean.

丽 Shibushi-cho Natsui, Shibushi City ☎ +81-99-472-2224 (Shibushi Tourist Information Center) 駐車場 10 cars



Quality life with wonderful views







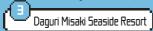


























Local goods shop "Kowan-Dori



Michinoeki-Matsuyama Yacchiku Furusato Mura

Ariake Aoriculture Historu Museum

The museum covers the topics of the history of rice field cultivation and the achievements of Noikura Jimbe and Baba Tokichi, especially their contribution to the making of Ariake paddy fields from the Meiji to the Showa periods. Traditional farming tools are on display. At the accommodation, you can experience a nostalgic, slow life in a traditional way with the use of kamado, a kitchen stove, and Goemon-buro, a bath heated directly from beneath.

- 丽 1489-1, Ariake-cho Noikura, Shibushi City
- ★ +81-99-471-4343
- 畴 Agriculture History Museum 8:30-17:00 (Accommodation requires reservation at least 2 weeks in advance)
- Mondays (the following day if it is a national holiday), Dec. 29-Jan. 3
- A Gathering room and Exhibition room: free Facility for hands-on activities: ¥2640/day, ¥1320/half day Accommodation: Shibushi citizens: ¥310/night, Others: ¥1050/night

駐車場 50 cars

Shibushi Bay Daikoku Dolphin Land

This is a great place to have fun by interacting with various animals. You can swim with dolphins, feed penguins, and try pony rides. Don't miss the restaurants and souvenir shops offering Shibushi marine products!

 B Dolphin Land: 10:00-17:00 (last admission: 16:30) Seafood market: 10:00-18:00

Check the website

Adults: ¥1300, Junior HS, elementary school pupils: ¥850, 3 years and over: ¥650, 2 years and under: free, Sunset discount: half price

駐車場 300 cars



linside Ariake Kaiden nn Satn

Statues of Raha Tokich

and Noikura Jimbe



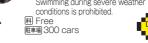
Daguri Misaki Seaside Resort

Overlooking Shibushi Bay, the white sandy beach is surrounded by subtropical plants, and visitors can enjoy the tropical summer colors!

丽 Shibushi-cho Natsui, Shibushi City +81-99-473-1061 (Daguri Misaki Amusement Park)

畸 Early Jul.- late Aug Available time: 8:30-18:00

Swimming during severe weather conditions is prohibited



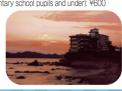


A resort hotel where you can enjoy the view of Shibushi Bay and the luxurious cuisine of local ingredients including fresh marine products, kurobuta pork and black wagyu beef. Warm seawater bathing is highly recommended.

丽 55-15, Shibushi-cho Natsui, Shibushi City **☆** +81-99-473-0001

图 Warm seawater bath "Tarasano-Yu" Adults (junior high students and over): ¥1100 Children (elementary school pupils and under): ¥600

駐車場 100 Cars







1 Local goods shop "Kowan-Dori"

We carry the most delicious of specialty products of Shibushi City, such as eel products, tea and chirimen. We also have all kinds of souvenirs.

房 3-24-1, Shibushi-cho Shibushi, Shibushi-City (inside Sunport Shibushi Apia)

★81-99-472-1616 図 10:00-18:00

料 Jan. 1-2 駐車場 215 cars



📘 🛮 Michinoeki- Matsuyama Yacchiku Furusato Mura

Please enjoy creative and delicate sweets made by an experienced pastry chef. We also carry cakes made of local fruit and other fresh ingredients as well as chocolate truffles.

厨 1526-1, Matsuvama-cho Shimbashi, Shibushi City

+81-99-487-3800 B Local products shop: 9:00-18:00

9:00-18:00 困 Tuesdays

(open if it is a national holiday) 駐車場 60 cars



Unagi Station (Eel Station)



We carry a good variety of exclusive eel and processed marine products from all over Japan. At our restaurant, try our succulent home-grown eel dishes such as Unaju (grilled eel and rice) and Hitsumabushi (chopped kabayaki eel on rice).

- 所 1286-8, Shibushi-cho Shibushi, Shibushi City
- **☎** +81-99-478-8181
- 時 Restaurant: 11:00-15:00 Shop: 10:00-18:00
- 体 Mondays (the following day if it is a national holiday) 駐車場 Standard-sized car: 90, Large-sized bus: 10 MAP P. 26-4

Unaju (grilled eel and rice) is popular



Maruchon Ramen



- 厨 2-8-41, Shibushi-cho Shibushi, Shibushi-City
- **☎** +81-99-472-0576
- 問 7:00-17:00, Sundays and
national holidays: 7:00-18:00
- 休 Thursdays 駐車場 27 cars

UMIEL Resort



This is a seaside resort area reminiscent of Southern France. Enjoy burgers and plate lunches made from local ingredients. Expose yourself to non-routine activities such as full moon yoga and hula dance. Enrich your body and mind.

- 所 140-14 Shibushi-cho Natsui, Shibushi City
- → +81-99-401-5558
 ☐ 11:30-14:30 (Reservations are required a day in advance for both eat-in and take-out. Book
- early for busy weekends.)

 Tuesdays and Wednesdays

駐車場 9 cars MAP P. 26-69

> From comfortable pubs, stylish bars to a ramen shop for closing out the day!

Shibushi Ginza Street



Head out to the Ginza district at night to enjoy local dishes and shochu. Talk to locals in this nostalgic entertainment district, and you will become a Shibushi connoisseur in just one night.

所 Shibushi Ginza Street 休 Contact individual shops for their days of closure.
MAP P. 11-

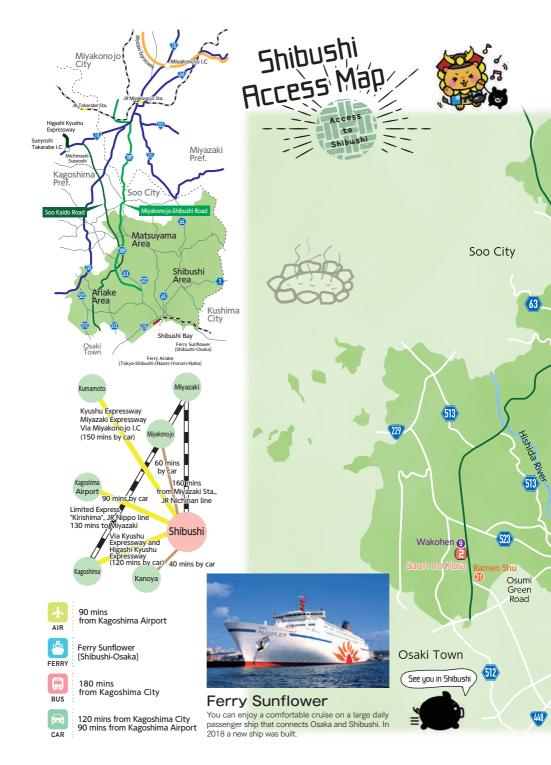
A retro-type amusement park for both adults and children.
You can take instagrammable photos.

Daguri Misaki Amusement Park

This is the only amusement park in the prefecture. In addition to the standard playground equipment such as a monorail and trains, there is a Ferris wheel overlooking Shibushi Bay and go-carts. This retro type amusement park can be enjoyed by the whole family. During the summer vacation period, enjoy the excitement of a flowing pool and 100-meter long water slide.

- 所 211-2, Shibushi-cho Natsui, Shibushi City $\mathbf{\Delta}$ +81-99-473-1061
- 10:00-17:00
 - (last admission: 16:30)
- Shibushi citizens: ¥150 (less than 3 years old: free), Others: ¥300 (less than 3 years old: free), Coupon tickets: ¥1000 (available for multiple number of people)
- Tuesdays (the following day if it is a national holiday. Open every day during spring, summer and winter vacations)

駐車場 250 cars







Tourist Information Shibushi Tourist Information Center

2-28-11 Shibushi-cho Shibushi, Shibushi City, Kagoshima Prefecture 899-7103 (inside JR Shibushi Station) TEL.+81-99-472-2224 FAX.+81-99-479-3334 http://www.sibusi-k-t.jp/

Taxi	
Sanshu Taxi Shibushi Branch	TEL.+81-99-472-2454
Minato Taxi	TEL.+81-99-472-1212
Ariake Taxi	TEL.+81-99-474-0111
Matsuyama Taxi	TEL.+81-99-487-2356
Car Rental	
Gotanda Shoji	TEL.+81-99-474-0035
Shibushi Rent a Car	TEL.+81-99-477-2308
Bus	
Sanshu Jidosha Kanoya Branch	TEL.+81-994-65-2258

Sunflower (Route: Osaka Minami Port - Shibushi Port) Ferry Sunflower Shibushi Branch TEL.+81-99-473-8185

Ferry

Accommodations

TEL.+81-99-472-1478

55-15 Shibushi-cho Natsui, Shibushi City 4100-4 Ariake-cho Futsuhara, Shibushi City TEL.+81-99-473-0001

Drop inn Linkwell 3514-1 Shibushi-cho Cho, Shibushi City 4100-5 Ariake-cho Futsuhara, Shibushi City TEL.+81-90-1713-3872

Business Hotel Biro 321-1 Shibushi-cho Shibushi, Shibushi City 4100-1 Ariake-cho Futsuhara, Shibushi City TEL.+81-99-472-5858

Business Hotel Sunward TEL.+81-99-472-2411

Hotel Polaris 3-2-11 Shibushi-cho Shibushi , Shibushi City TEL.+81-99-471-1200

Volveria Daguri Kokumin-Shukusha Shibushi no Yado Kitano 203 Shibushi-cho Natsui, Shibushi City 3-22-3 Shibushi-cho Shibushi, Shibushi City TEL.+81-99-401-4351

Shibushi-Wan Daikoku Resort Hotel Minshuku Seseragi

TEL.+81-99-475-1008

Minshuku Suzukaze TEL.+81-99-475-2340

Minshuku Aozora TEL.+81-99-475-0525

Minshuku Hoshi no Sumika 2-11-11 Shibushi-cho Shibushi, Shibushi City 4100-3 Ariake-cho Futsuhara, Shibushi City TEL.+81-99-475-0960

> Yacchiku Furusato Mura 1526-1 Matsuyama-cho Shimbashi, Shibushi City TEL.+81-99-487-3800

Shibushi City Hall

2-1-1 Shibushi-cho Shibushi, Shibushi City, Kagoshima Prefecture 899-7192

TFI: +81-99-472-1111 FAX: +81-99-473-2203 https://www.citu.shibushi.lg.jp/

E-mail: info@city.shibushi.lg.jp