



Travelling to Makurazaki City

- Kyushu Expressway Kagoshima I.C. → Ibusuki Skyline → Prefectural Route 20 (for Minami Satsuma City) → Nansatsu Jukan Expressway → Makurazaki City (approx. 90 mins.)
 - Kagoshima Chuo Station → Makurazaki (approx. 100 mins.)
 - Kagoshima Airport → Makurazaki (approx. 105 mins.)
 - Ibusuki Makurazaki Line Kagoshima Chuo Station → Makurazaki Station (approx. 150 mins.)
- *Journey times are approximate.

Bicycle Rental

Electric-assisted bicycles can be rented at Makurazaki Tourist Information Center or Makurazaki Osakana Center.

[2 hrs.] From ¥500
[Hours] 9:00 – 17:00
☎ 0993-78-3500
(Tourist Information Center in front of Makurazaki Station)



MAKURAZAKI CITY PROMOTION VIDEO



10minutes featuring the appeal of undiscovered Makurazaki City... [Access the video here](#)

Makurazaki City is the home of "Dashi (Soup stock)", which has attracted much attention due to a worldwide boom in Japanese food. We are streaming a 10-minute promotional video of Makurazaki City which summarizes a journey of discovering the nearly-forgotten "archetypal scenery of Japan"!

YouTube Video streaming now!
Makurazaki City Tourism PV

Enquiries
City Office, Department of Fisheries, Trade and Industry, Tourism & Communication Section
27, Chiyoda-cho, Makurazaki City, Kagoshima Prefecture, 898-8501 TEL 0993-72-1111

Tourist Information Center in front of Makurazaki Station
200, Higashi-Honmachi, Makurazaki City, Kagoshima Prefecture, 898-0014 TEL 0993-78-3500

Makurazaki City Tourist Information site

<http://makutabi.jp/>

Makurazaki City Area Map

- #### Institutions & Telephone numbers
- 1 City Office, Department of Fisheries, Trade and Industry, Tourism & Communication Section
☎ 0993-72-1111
 - 2 Makurazaki Osakana Center
☎ 0993-73-2311
 - 3 Satsuma Shuzo Meijigura
☎ 0993-72-7515
 - 4 Nanmeikan
☎ 0993-72-9998
 - 5 Makurazaki Katuo Public Corporation
☎ 0993-72-7021
 - 6 Makurazaki Fisheries Center
☎ 0993-73-1092
 - 7 Nagisa Onsen
☎ 0993-72-5080



Discover the true "Japan"

TRADITIONAL JAPAN

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MAKURAZAKI CITY



10minutes featuring the appeal of undiscovered Makurazaki City...

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Katsuobushi Japan's No.1 Port town

Makurazaki is a port town at the southernmost tip of Satsuma Peninsula. The town which has boasted the most volume of Katsuo (bonito) uploading from distant seas and katsuobushi is the home of "Dashi (Soup stock)", which is used as a base in Japanese cuisine.



Katsuobushi factory tour

Tour for enjoying the town of katsuobushi

Beautiful sea, gleaming fruits of the sea and jewel-like katsuobushi are the greatest appeal of Makurazaki. Fill your stomach and soul in the 'home of Japanese cuisine', Makurazaki!

- 200, Higashi-Honmachi, Makurazaki City
☎ 0993-78-3500 (Tourist Information Center in front of Makurazaki Station)
- 64, Matsuno'o-cho, Makurazaki City
☎ 0993-72-1111 (Makurazaki City Office, Department of Fisheries, Trade and Industry, Tourism & Communication Section)



Dashi tasting

Katsuobushi shaving trial



Bonito straw-roasting

You can try your hand at making bonito tatakai by roasting bonito over straws at the Makurazaki Osakana Center.

- 33-1, Matsuno'o-cho
☎ 0993-73-2311 (Makurazaki Osakana Center)



Makurazaki Morning Market

Held once a month. Many fresh seafoods and farm produce of Makurazaki are sold.

- 266, Shiomi-cho
☎ 0993-72-3341 (Makurazaki Asaichi Shuttensha Kyogikai)



Makurazaki Osakana Center

Foods of Makurazaki, including katsuobushi, processed foods and farm produce are available under one roof. You can enjoy sashimi of fresh fish bought in stores.

- 33-1, Matsuno'o-cho
☎ 0993-73-2311 (Makurazaki Osakana Center)



Cross section of honkarebushi has a gem-like gleam

Katsuobushi overseas

The appeal of "Dashi (Soup stock)", the key player in Japanese cuisine.

Katsuobushi, with the largest volume of production in Makurazaki, is also made in Brittany, France, to deliver to the world authentic "Japanese cuisine", which is a UNESCO-designated Intangible Cultural Heritage.



Captivating Views



Sun setting on Tategami-iwa Rock

Makurazaki City's iconic "Tategami-iwa Rock". It is also called Candle Rock during the season when the sun sets at its top, and its beauty and mysteriousness captivate many Japanese and foreign tourists.

Hinokami Park / Tategami-iwa Rock

A scenic spot with an up-close view of Tategami-iwa Rock. It is busy with campers and the flowing-water swimming pool is also popular in the summer.



A town with dotted with art



Open-air baths with a spectacular sunset view

Nagisa Onsen

Enjoy the fantastical views of Tategami-iwa Rock and sunset over the East China Sea from the open-air rock baths.



- 217, Iwado-cho
☎ 0993-72-5080 (Nagisa Onsen)
8:00-22:00 (Open all year)

Nanmeikan (Museum of Art)

An art museum on a hill with a view of Makurazaki City. It exhibits works by local artists, award-winning artworks and the Tashiro Collection (Takeo Yamaguchi, Kinoshita Ebihara, etc.)

- 175, Yamate-cho
☎ 0993-72-9998 (Nanmeikan)

Aozora Art Museum

The whole city is used as an art museum by placing sculptural works to provide restful areas for tourists and residents.

A station at the southernmost tip of Japan

Makurazaki Station

The new station building opened in 2013. Many railway fans visit the station at the southernmost tip of mainland Japan. Be sure to see the highlights, including the statue of Yamasachihiko and the station sign made by the 36th Kimura Shonosuke.



Find the heart-shaped paving stone!

Japan's leading tea producing region



View of tea plantations

At one of the largest tea producing region, Makurazaki City, you can enjoy a majestic view of tea plantations across the plateau against the Kaimondake volcano.

Highlights! Events Information



Fireworks by Kyushu's only 90cm fireworks shell

Satsuma Kuroshio "Kibaran-kai" Makurazaki Port Festival

Held every summer to celebrate bumper catch and safe fishing. The dance by residents, procession of miniature Shinto shrine and the fireworks at night attract many visitors.

- Makurazaki Kaigan-dori Street
☎ 0993-72-1111 (Makurazaki City, Fisheries, Trade and Industry Section)

Katsuo Festival

The festival is held on May 5th to pray for children's wellbeing. Katsuobushi shaving and Pole-and-line Katsuo (bonito) fishing create a buzz.

- Makurazaki Kaigan-dori Street
☎ 0993-72-1111 (Makurazaki City, Fisheries, Trade and Industry Section)



Makurazaki Gourmet Guide

Appeal of a port town is that it offers fresh and delicious seafood. Savor the delights that are only available in Makurazaki!



Katsuo Ramen

The local specialty is packed with the flavors of bonito, as it is prepared with a Soup stock made of a sumptuous amount of honkarebushi. It has a distinctively light flavor.



Makurazaki Katsuo Funado-meshi

A gem of bonito cuisine, inspired by fishermen's meal. It is a two-times winner of the Gourmet Grand Prix, hosted by a Kagoshima shopping district.



Makurazaki Katsuo Otoro Don

A tremendous dish consisting of deep fried fatty bonito fillet served on rice. It is a winner of the Gourmet Grand Prix.

Tracing the roots of food



Kago pig is the root of Kurobuta pig

The Berkshire pig imported from Britain in the Meiji period was modified as "Kago pig", which became Japan's first brand of pork, and is the origin of Kagoshima Kurobuta pork.



Black tea

The place where it was introduced in Japan. In the Meiji period, the Assam tea plant was brought into Japan for the first time. The tea plant produced many variety of quality black teas in Japan.

South Satsuma is the home of shochu



Meijigura



Authentic potato shochu

Satsuma Shuzo Meijigura / Authentic shochu

"Satsuma Shiranami" is a leading shochu brand of Kagoshima. The historic and traditional distillery offers tours, where you can try a variety of authentic shochu brands, while learning the culture of shochu-making.

- 26, Tategami-honmachi
☎ 0993-72-7515 (Satsuma Shuzo "Meijigura")

Recommended Sightseeing Courses

Why not go on a journey of experiencing art, history and culture in an atmospheric port town with the aroma of Katsuobushi in the air?

START

Matchmaking Course
Attract good relationships by touring the matchmaking spots in the town of "matchmaking", Makurazaki.

Makurazaki Station
Bicycle: Approx. 15 mins. Car: Approx. 5 mins.

Ameno-minakanushi Shrine (Myoken Shrine)
The huge rock on the premises is believed to grant wishes when you make a wish three times.
Bicycle: Approx. 10 mins. Car: Approx. 5 mins.

Minakata Shrine
The husband-wife torii are said to attract good relationships when you go through them; one on your way in and the other on your way out of the shrine.
Bicycle: Approx. 15 mins. Car: Approx. 5 mins.

Satsuma Shuzo Meijigura

START

Classic Course

Makurazaki Station
Bicycle: Approx. 3 mins. Car: Approx. 5 mins.

Aozora Art Museum (Art Street)
Bicycle: Approx. 15 mins. Car: Approx. 5 mins.

Satsuma Shuzo Meijigura
Bicycle: Approx. 15 mins. Car: Approx. 5 mins.

Hinokami Park
Bicycle: Approx. 3 mins. Car: Approx. 10 mins.

Peace Prayer Observation Deck
Bicycle: Approx. 15 mins. Car: Approx. 5 mins.

Makurazaki Osakana Center

START

Enjoy Art Course
Makurazaki is filled with art. Take a journey to see numerous challenging works of art.

Makurazaki Station
Bicycle: Approx. 3 mins. Car: Approx. 5 mins.

Aozora Art Museum (Art Street)
Bicycle: Approx. 10 mins. Car: Approx. 5 mins.

Nanmeikan
Take your time to savor the world of art in quietude.
Bicycle: Approx. 15 mins. Car: Approx. 5 mins.

Satsuma Shuzo Meijigura

"Konkatsu Project"
Makurazaki City is a sister city of Wakkanai City in Hokkaido, as they each have a station at the end of mainland Japan; the southernmost and northernmost tips. Both cities are running the "Konkatsu Project", named after their local specialties "Kombu" and "Katsuobushi". Local authorities and private enterprises are working together in a variety of fields, including an exchange between the two cities, and discovery of tourism resources.

Currently developing original recipes using kombu and bonito.

Enmusubi (matchmaking) dashi-ai soba noodles

Sea Breeze Course
Be soothed by the "ambience of Makurazaki", as you experience the streets lined with vibrant Katsuobushi factories, and the sea breeze.

Katsuobushi factories
You can see smoke rising from smokehouses, a sight unique to a city of Katsuobushi.
Bicycle: Approx. 15 mins. Car: Approx. 5 mins.

Nagisa Onsen