Travelling to Makurazaki City

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

Bicycle Rental

ල්ල 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

Makurazaki Sta.-

Makurazaki /



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"!

MAKURAZAKI CITY

¬// //└─ Kagoshima-Chuc

Ibusuki Sky Line

Minamikvushu

Kaneyama

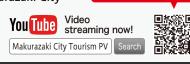
Suisha I

Chiran

Kawanabe IC

Sta

Kawanabe IC



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 http://makutabi.jp/

Makurazaki City Tourist Information site Maku-tabi





Institutions & Telephone numbers

- City Office, Department of Fisheries, Trade and Industry, Tourism & Communication Section
- 0993-72-1111 2 Makurazaki Osakana Center
- **\$** 0993-73-2311
- Satsuma Shuzo Meijigura
- **\$** 0993-72-7515
- 4 Nanmeikan
- **\$** 0993-72-9998
- G Makurazaki Katuo Public Corporation

Chrysanthemum cultivated

Mimitori Pass

under electric lights

Scenic View Point

⇐ To Bonotsu-cho. Minamisatsuma City

- **\$** 0993-72-7021 Makurazaki Fisheries Center
- \$ 0993-73-1092
- 🛛 Nagisa Onsen
- \$ 0993-72-5080

226



269



Sakurayama JHS

Ruins of Kaneyamaguchi

Ruins of Kago Sta. Minamikata Shrine H Black tea mother tree

atahirayama Park

Makurazaki HS Makurazaki JHS

> 🏦 Nanmeikan 🖪 225 akurazaki Makurazaki

Satsuma Shuzo Meijigura 3 City Hall Katuo Public Corporation **5** Makurazaki Osakana Center

Daiba Park

Satsuma Shuzo's Hinokami Distillery

Tategami JHS

Hinokami Park 🖷 Peace Prayer Observation Deck Tategami-iwa Rock

Tategami Shrine **H 6** Makurazaki Fisheries Center



0

/Jakurazaki Ci

Mt. Kurata



H Oyamazumi Shrine





Katsuobu Port town

ki is a port town at the hernmost 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.

Tour for enjoying the town of katsuobushi

Beautiful sea, gleaming fruits of the sea and jewel-like katsuobushi

0993-78-3500 (Tourist Information Center in front of Makurazaki Station)

0993-72-1111 (Makurazaki City Office, Department of Fisheries, Trade

the 'home of Japanese cuisine', Makurazaki

🗖 64, Matsuno'o-cho, Makurazaki City

🗖 200, Higashi-Honmachi, Makurazaki City

and Industry, Tourism & Communication Section)

are the greatest appeal of Makurazaki. Fill your stomach and soul in

Captivating Views

Makuazaki 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 capitivate many Japanese and foreign tourists.

Sun setting on Tategami-iwa Rock

Open-air baths with a spectacular sunset view Nagisa Onsen

Katuo Public Corporation

Makurazaki

HTategami Shrine

Uodokoro Naniwa \$ 0993-72-0481 Makurazaki-no-aiidokoro Ichifuku 📞 0993-72-3347 0993-73-2311 1 Kedogawa Beer House 0993-72-4741

delicious seafood. -zakil





Black tea black teas in Japan.



A town with dotted with art Nanmeikan (Museum of Art)

An art museum on a hill with a view of Makurazaki City. t exhibits works by local artists, award-winning artworks and the ashiro Collection (Takeo Yamagushi, Kinosuke Ebihara, etc.)

175. Yamate-cho 0993-72-9998 (Nanmeikan)

works to provide restful areas for tourists and residents.

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.











n Makurazaki Kaigan-dori Street 🗖 0993-72-1111

Makurazaki City, Fisheries, Trade dustry Section





Aozora Art Museum

he whole city is used as an art museum by placing sculptural



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

A station at the southernmost tip of Japan



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!





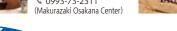










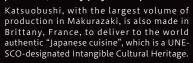


Cross section of honkarebushi has a gem-like gleam ►

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



Katsuobushi factory tour



Bonito straw-roasting ou can try your hand at

making bonito tataki by roasting bonito over straws at the Makurazaki Osakana Center

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

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. natsuno'o-cho

0993-73-2311



Dashi tasting

Held once a month. Many fresh seafoods and

Market

Katsuobushi shaving trial

farm produce of Makuraaki are sold. 🗖 266, Shiomi-cho \$ 0993-72-3341

Makurazaki Morning

(Makurazaki Asaichi Shuttensha Kyogikai)

atsuobushi, which has been reeatedly dried in the sun for a few nonths to a year to get rid of mois-

Honkarebushi (Premium dried bonito)

the summer.



Makurazaki Gourmet Guide

Appeal of a port town is that it offers fresh and

Savor the delights that are only available in Makura

Tracing the roots of food

Kago pig is the root of

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.

Kurobuta pig



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

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

Meiiigura



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.

South Satsuma is the home of 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 history and culture in an atmospheric port

START Matchmaking Course

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

Makurazaki Station

Approx. 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

o Approx. (Charles Approx. 10 mins. 5 Smins.



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 Apporx. Approx. 15 mins. 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)



START

Classic Course

Makurazaki Station ♂ Approx. ★ Approx.
3 mins. ★ 5 mins.

ozora Art Museum (Art Stree Approx. Approx. 5 mins.



atsuma Shuzo Meijigura Approx. Approx. 5 mins.



Hinokami Park ♂ Approx. ★ Approx.
 3 mins. ★ 10 mins.



Peace Prayer Observation Deck Approx. Approx. 5 mins.



Makurazaki Osakana Cente

Why not go on a journey of experiencing art, town with the aroma of Katsuobushi in the air?

START

Enjoy Art Course

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

Makurazaki Station

♂⊙ Approx. ★ Approx.
3 mins. ★ 5 mins.





Approx. Approx. 5 mins.

Satsuma Shuzo Meijigura

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.





Nagisa Onsen





