

A M A K U S A

天草

Let's Visit Japan's Treasure Islands!



2011 KYUSHU
天草海道博
AMAKUSA KAIDO EXPO

~ An Expo of Action and Discovery - Experience Amakusa!
Five major marine routes encompassing some 100 sea passages offer myriad ways to experience the sights and sounds, colors and flavors, and the vitality of life that is Amakusa.
Enjoy a warm island welcome and take part in our island hospitality.
Amakusa Kaido Expo is full of discoveries and interactions.
Period: March 19, 2011 ~ March 31, 2012

 Amakusa City Division of Commerce, Industry, and Tourism
<http://www.city.amakusa.kumamoto.jp>
10-8-2 Nakamura-machi, Amakusa City, Kumamoto Pref. 〒863-0048
Tel: 0969-23-1111 Fax: 0969-23-1999

 Amakusa Treasure Island Tourism Association
<http://www.t-island.jp>
15-7 Chuoshin-machi, Amakusa City, Kumamoto Pref. 〒863-0023
Tel: 0969-22-2243 Fax: 0969-22-2390

*The information of this guidebook is valid as of Dec. 2010 but may be subject to change after that date.



Islands and Dolphins

Enjoy the playful behavior of a pod of dolphins

Dolphins represent the diversity of life in the seas of Amakusa

In the beautiful blue waters off the shores of Tsujishima Island near Itsuwa-machi live about 200 wild Indo-Pacific Bottlenose Dolphins.

Tidal currents and rolling seabeds are a fertile environment for an abundance of small fish, creating rich feeding grounds for the dolphins.

Dolphin herds also prevent sharks from entering this area, which, in turn, allows free diving - the method of choice for local fishermen.

Without the nets usually associated with fishing, dolphins and humans coexist in harmony among these Treasure Islands.

The Soothing Experience of Dolphin-Watching

Local boatmen and guides have a thorough knowledge of both the sea and marine life, giving you a 98% chance of encountering a dolphin herd at any time of the year. The boat approaches so close to the dolphins, you almost feel as if you are right in the water with them.



Amakusa Dolphin Information Mr.Obasa, Amakusa Dolphin Information

"The great thing about Amakusa Dolphin-watching is that you can easily encounter dolphins less than 10 minutes after leaving the dock. You can just hop in the boat as you are, and, during the one-hour trip you'll be able to watch dolphins to your complete satisfaction. The experience of watching these beautiful creatures will, I hope, be a moving one, and I also hope that this opportunity helps raise awareness about environmental issues. For the future, I would like to train special guides for Amakusa Dolphin-Watching and offer eco-tourism-based dolphin-watching activities in order to preserve this rich marine ecosystem for generations to come."



Premium Dolphin-Watching with a Guide

A guided cruise among the beautiful islands of Amakusa with a special program featuring the ecosystems and dolphins of the area, makes for a precious and memorable experience for young and old. With a group of 15 or more, the boat will depart at a time you request (reservation required).

* Please note that any cruise may be cancelled due to weather conditions.

Amakusa Treasure Island Tourism Association
☎0969-22-2243

Dolphin-Watching Inquiries and Reservations

● Amakusa Dolphin Information [B-3]

Price ¥2,500 for junior-high students and older, ¥1,500 for elementary school students
500 for children age 2 yrs to elementary school

Cruise approximately 1 hour **Tel** 0969-26-4500 (8:00 ~ 20:00)

Association Members ●Dolphin Club ☎0969-33-0198 ●Maruken Suisan ☎0969-33-1131 ●Dolphin-pal Center Megumimaru ☎0969-33-0388 ●Dolphin Marine World ☎0969-33-1633 ●Amakusa Kaisen-Kura ☎0969-52-7707

Other Service Operators ●Tourist Home Izumi ☎0969-33-1643 ●Itsuwa Tourist Boats ☎0969-33-0881 ●Island Lodge Amakusa ☎0969-33-0748 ●Itsuwa-machi Dolphin Tourist Boat Landing ☎0969-33-1378

●Tourist Home Hikarihama-so ☎0969-32-0034 ●Dolphin-Watching Booking Center ☎0969-32-1771 ●Sea Cruise ☎0969-56-2458

●Tsujishima Island Dolphin-Watching Office ☎0969-33-1249 ●Kozuka Rod and Line Store ☎0969-33-1937



【QR Codes】

For local information, please scan the QR Codes with your cell-phone.

5 Cruises/day: Departures

① 10 : 00	② 11 : 30	③ 13 : 00
④ 14 : 30	⑤ 16 : 00	

Amakusa-Goshoura Geopark

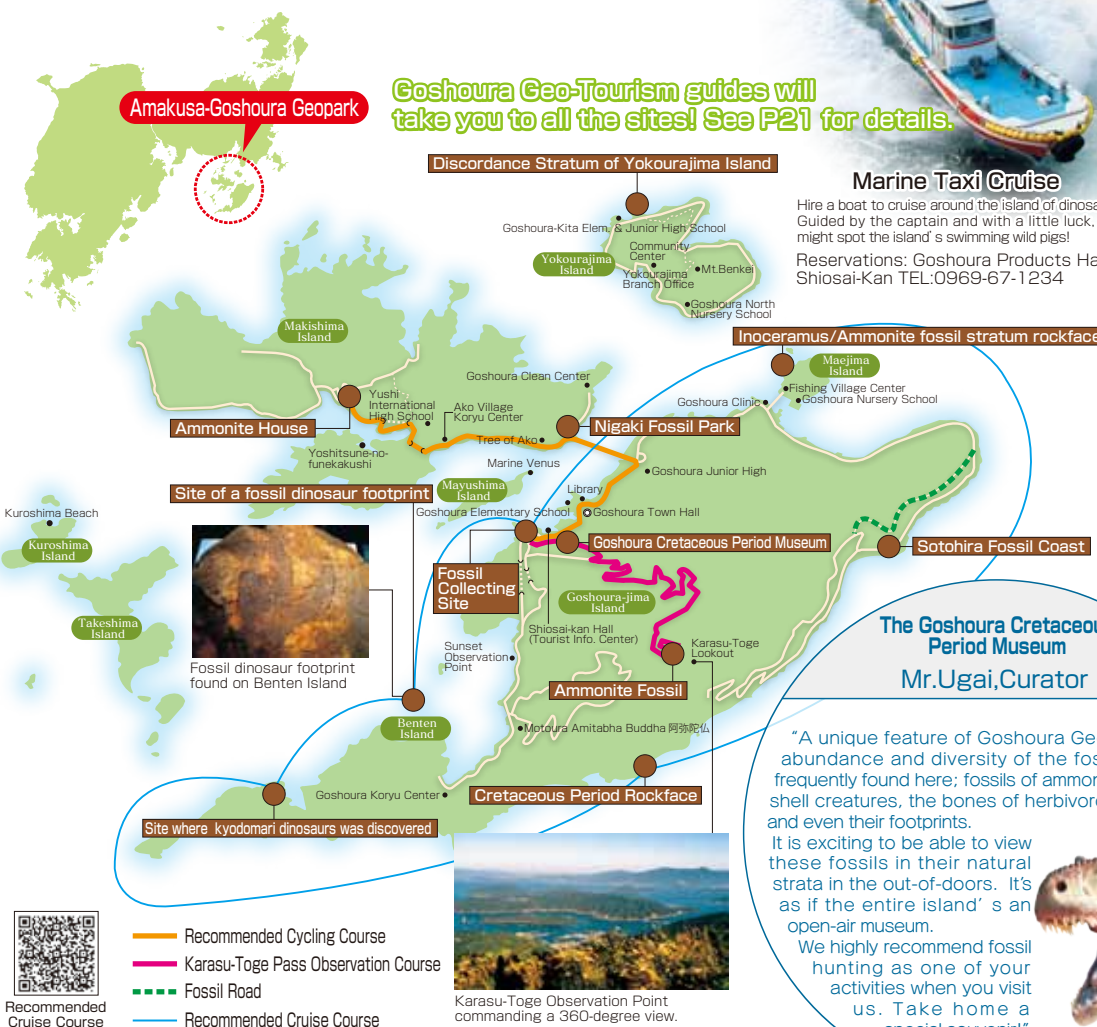
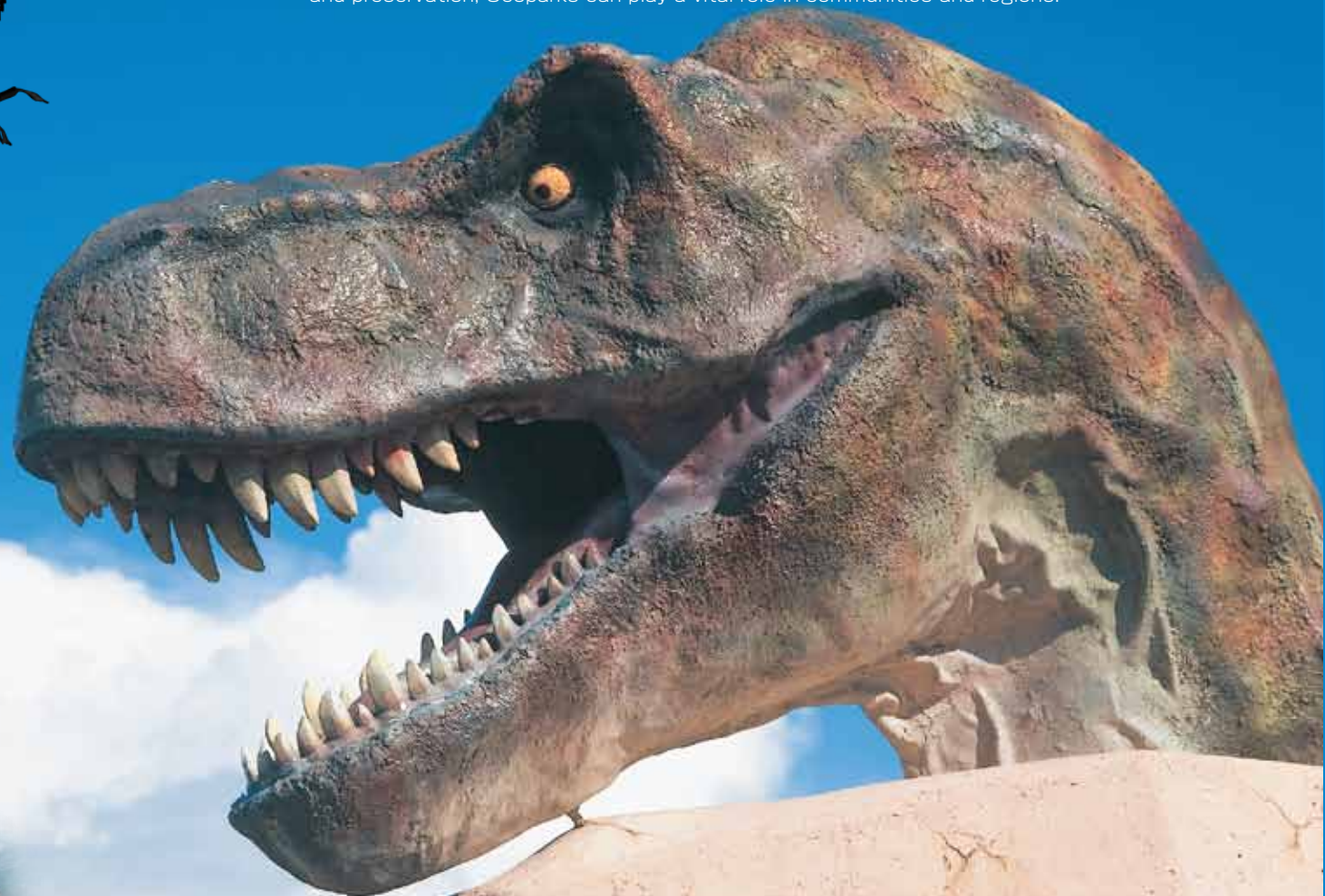
Travel back
one hundred million years in time
Feel the dynamic life
of the earth at Amakusa-Goshoura Geopark!

Amakusa-Goshoura became a member of the
Japanese Geopark Network in Oct. 2009

In Japan 14 regions have become members of the Japanese Geopark Network - four of which (as of Dec. 2010) are members of the Global Geopark Network which promotes these unique regions on the international stage. Amakusa-Goshoura became a member of the Japanese Geopark Network in October 2009.

Learn all about the ancient environments and fossils found on the island. Try your hand a fossil hunting at the Fossil Collection Site.

Why don't you take part in a dinosaur island experience with us?



A statue of a Tyrannosaurus at the Goshoura Harbor (next to Shiosai-Kan)

● Fossil Collecting [E-6]



Take part in fossil collecting at a site near the Goshoura Cretaceous Period Museum. Fossils of bivalve and spiral shell creatures are often found here. With a little luck, you may be able to find such rare fossils as ammonites which you can add to the museum collection.

- The Goshoura Cretaceous Period Museum
- Tel: 0969-67-2325
- Activity: App. 60 min
- Rock hammer rental: ¥200



● Ammonite House [E-6]



A fossil ammonite Eupachydiscus as it was found in the earth. The fossil is 60 cm in diameter and is the largest ever found in Kyushu.



- The Goshoura Cretaceous Museum
- Tel: 0969-67-2325 ■ Admission free



● The Goshoura Cretaceous Museum [E-6]



This museum was established when dinosaur fossils were discovered in Goshoura in July 2002. Among the thousand fossil displays you can see teeth of Japan's largest carnivorous dinosaurs, bones of herbivorous dinosaurs, and fossils of Japan's oldest large mammals. Within a five-minute walk from the museum are two fossil collection sites.

- The Goshoura Cretaceous Period Museum in the Goshoura Island Development Center
- Tel: 0969-67-2325
- Open: 8:30~17:00 (admission until 16:30)
- Closed: Mondays (except on national holidays; the next weekday is closed instead) and Dec 29~Jan 3
- Admission: Adult ¥200, High-school ¥150, Children ¥100 (Preschoolers Free)



Have Fun in the Seas of Amakusa

Let's go to the Seas of Amakusa!

Leisure Islands Amakusa

Located within the Ariake, Yatsushiro (or Shiranuhi), and East China seas, the islands of Amakusa offer a wonderful diversity of marine-related activities.

In addition to the ever-popular dolphin-watching, visitors can enjoy sea-bathing, kayaking, cruises, fishing, and scuba diving in a beautiful natural environment.

Take an underwater-walk or a ride in a glass-bottom boat in the Ushibuka Marine Park. In winter the sea is crystal clear and colorful corals and tropical fish can be seen easily. Come to the Seas of Amakusa for an especially memorable time.

●Mogushi Beach [H-1]

With its extensive white sands and crystal-clear emerald-green sea, Mogushi Beach is one of the most beautiful natural beaches in Kyushu, and a must-see for sun lovers. Drama fans will be interested to note that the beach was the location of the climactic duel in the NHK series "Musashi." And for nature buffs, May and June are the months when sea turtles come ashore to lay their eggs.

■Ushibuka Branch of Amakusa City Marine Industry Division: 0969-73-2111



●Glass-bottom Boat [H-2]



Tsukinoshima Island and Hogashima Island were designated as among Japan's first Underwater (Marine) Parks in 1970. A variety of corals, including alcyonarian and anthozoan, present a gorgeous flower-garden view under the sea. Glass-bottom boats depart from Ushibuka Port.

Cruise app. 80 min

5 departures/day

① 8:40 ② 10:10 ③ 11:40 ④ 13:40 ⑤ 15:20

■Tickets: adult : ¥ 2000, Elementary & Junior High School Students: ¥ 1000, Children (3 ~ 5 yrs): ¥ 200, Infants (2 yrs and younger): free

■Blue Marine Service: 0969-73-1173



●Sea Kayaking [B-4]



At low tide you can actually walk to Kamejima Island, but kayaking is the sport for most who visit Itsuwa-machi. Experience the absorbing pleasures and beauty of the sea in Itsuwa-machi. Note that reservation must be made 3 days in advance and that as groups only for 4th graders and older. Children younger than 4th grade can book for a double kayak with an accompanying adult.

■Kayak: single (2 hrs): adult ¥2,400 ~ Junior High School Students and younger ¥2,200 ~
■Itsuwa Marine Leisure Center 0969-32-2223



For scuba-diving information call the numbers below:

- Captain Boat (Shikaki-machi, Amakusa City): 0969-24-3035
- Diving Shop Tomikawa (Ushibuka-machi, Amakusa City): 0969-73-4660
- Bowline Scuba (Chikami, Kumamoto City): 096-319-3200
- Ushibuka Diving Service (Onuki-machi, Amakusa City): 0969-72-8821

Diving

Amakusa Saikai Seashore with its beautiful clear water is a designated Marine Park offering a selection of fine diving spots. How about an undersea excursion and encounters with colorful coral reefs and vivid tropical fish?



A crystal-clear indigo-blue paradise in harmony with marine life

●Wakeboarding



Wakeboarding is easy to get the hang of even for beginners. Imagine the thrill of skimming over the sea as a boat speeds you over the waves at the end of a line! The perfect leisure sport for Amazing Amakusa!

■Amakusa Shiro Tourism Association: 0964-56-5602



Winds of Southern European Culture

Marine Road of Amakusa: A Flourishing Culture from the West

Western Christianity Arrives from Overseas

Amakusa's western-most location in Japan and an excellent harbor led to early encounters with many cultures from over the seas throughout its long history.

Especially noteworthy is Christianity. Introduced to Japan in the mid-16th century by Portuguese and Spanish missionaries, Christianity took root in this region when Luis de Almeida was befriended by a local lord, Konishi Yukinaga. A Catholic seminary, the Amakusa Collegio, was founded here for the training of missionaries, and European knowledge, as well as religion, was taught.

On its return from Rome, the Tensho Embassy brought with it a Gutenberg Press. With the press the Collegio published works which came to be known as "Amakusa books"

● Sakitsu Catholic Church [F-2]



Standing tall in a peaceful fishing village is the Gothic-style Sakitsu Catholic Church. The present church was restored in 1934 during the ministry of Fr. Halbout, a French missionary. The scenery around the church was selected for "100 Shores of Japan" and "100 Evocative Scenes of Japan".

- 539 Sakitsu, Kawaura-machi, Amakusa
- Office hours: 9:00 ~ 17:00 (Mondays closed)
- Tel: 0969-22-2243 (Amakusa Treasure Island Tourism Association)
- Admission: free

* Mass is held on Sunday mornings, please refrain from sightseeing at this time.
* A church is place of prayer. Please keep a respectful manner in the church.
* Use address based GPS navigation for the church.



● Municipal Amakusa Collegio Reference Hall [F-2]

Reference information and historical materials explain how European culture was brought to this land in the 16th century through the activities of the Amakusa Collegio and the publishing of Amakusa Books. Displayed are the first books printed by letterpress in Japan, and a replica of the Gutenberg Press is on view in the hall. Also on display are a model of a 16th century European ship that sailed to Japan, and old Western musical instruments. A video show tells the journey of the Tensho Embassy, a group of Catholic boys sent to meet the Pope in 1582.

- 175-13 Kawaura-machi, Shirakikawachi Amakusa
- Open: 9:30 ~ 18:00 (Enter by 17:30), Closed: Mondays (or the following weekday after a Monday national holiday) and Dec.29th ~ Jan.3rd
- Tel: 0969-76-0388
- Admission: Adult ¥200, High-School ¥150, Younger student ¥100

Group discount: 20 or more



● Site of Nanban-ji Temple (Shokaku-ji Temple) [C-5]



Nanban-ji (literally, Temple of the Southern Barbarians) was built in 1589 by Lord Kotsu'ura Tanenao of Kotsu'ura Castle. At its peak, the temple had more than 3,500 adherents. The temple was destroyed during the anti-Christian suppressions and a Buddhist temple Shokaku-ji was built on the exact site for the propagation of Buddhism following the Amakusa-Shimabara Rebellion. In 1975 during remodeling work on the main building, Christian gravestones were found under the building floor.

- 3550 Kotsu'ura, Ariake-machi, Amakusa City
- Tel: 0969-53-1111
- (Ariake Branch of Amakusa City Office)



● Santa Maria House [B-6]



Reference materials and relics relating to the Hidden Christians are displayed in this house. Most of the items, collected by the director, were found in this area. Included are 50 of the famous Maria/Bodhisattva statues - items of devotion among the Hidden Christians of this area.

- 578 Oura, Ariake-machi, Amakusa City
- Open: 9:00 ~ 17:00 year round (closes at 16:00 Dec. ~ March)
- Tel: 0969-54-0501
- Admission: Adult ¥300, High-School & Junior High School: ¥200, Elementary School: ¥100



● Amakusa Municipal Rosary Museum [E-1]



Displayed here are items introducing the religion, culture, and way of life of Amakusa Christians. Reproduction of a room used by Hidden Christians, with a ceramic vessel into which prayers were chanted to muffle the sound during worship.

- 1749 Oe, Amakusa-machi, Amakusa City
- Open: 8:30 ~ 17:00, Closed: Wednesdays (or the weekday after a Wednesday national holiday), Dec.30th ~ Jan.1st
- Tel: 0969-42-5259
- Admission: Adult ¥300, High-School ¥200, Younger Students ¥150



A Gothic-style church reaches high above a peaceful fishing village

Amakusa: Land of Living Faith

Faith and Prayer despite Suffering

Oe and Sakitsu Catholic Churches, Where the Flame of Faith has been Preserved

Under the Edo-era government, the oppression of Christianity and the persecution of Christians became increasingly severe. With the Meiji Era, however, freedom of religion was officially recognized and Christians of Hidden Faith began to reveal themselves. Today, the churches of Oe and Sakitsu are cherished as symbols of spirituality and fortitude.

Let members of The Amakusa Treasure Island Association be your guides. See P23 for details.

●Amakusa Shiro Memorial Hall [A-7]



The historical background of the Rebels of Amakusa-Shimabara as well as the influence of European culture is introduced through exhibits and a powerful 3-D film show using state-of-the-art visual technology.

- 977-1 Oyano-machi-naka, Kami-Amakusa City (within Amakusa Shiro Park)
- Open: 9:00~17:00 (Enter by 16:35 from May~Nov., and by 16:20 from Dec.~Apr.)
- Closed: 2nd Wed of Jan, 2nd Wed of June, and Dec. 29th~Jan.1st
- Tel/Fax: 0964-56-5311
- Admission: Adult¥600, Junior-High or Younger¥300, Infants free
- *10% discount for groups of 20 or more.

●Oe Catholic Church [E-1]



Oe Catholic Church was one of the first churches built after the ban on Christianity was lifted. The present church building was built in 1933 through the concerted effort of local parishioners and Fr. Garnier from France who dedicated his life to the spreading of the Gospel message.

- 1782 Oe, Amakusa City
- Open: 9:00~17:00, Closed: Mondays
- Tel: 0969-22-2243 (Amakusa Treasure Island Association)
- Admission: free

- * Mass is held on Sunday mornings, please refrain from sightseeing at this time.
- * A church is place of prayer. Please keep a respectful manner in the church.
- * Use address based GPS navigation for the church.



Informative displays introduce the Christian Heritage of Amakusa

●Amakusa City Christian Reference Hall [C-4]

On the hilltop of Shiroyama Park near the Mound of 1000 Martyrs (killed during the rebellion) and other Christian graves, the Amakusa Christian Heritage Hall reopened in July 2010. Overlooking the center of Hondo City, the hall houses four display zones of which tell the story of local Christian history with particular focus on the Amakusa-Shimabara Rebellion. On display is the camp flag of Amakusa Shiro - designated as a National Important Cultural Property.



- 19-52 Funano-o-machi, Amakusa City
- Open: 8:30~18:00 (Enter by 17:30)
- Closed: Dec.30th~Jan.1st
- Tel: 0969-22-3845
- Admission: Adult¥300, High-School ¥200, Younger Students¥150
- *20% discount for groups of 20 or more



Amakusa Shiro's holy Banner



Romanesque Oe Catholic Church stands on a hilltop

Timeline from the Introduction of Christianity

1566: (Warring States Period) Christianity introduced to Amakusa

A new western European culture is introduced together with Christianity.



1589: The Golden Age of Amakusa Christian Culture

A Catholic seminary - the "Collegio" - opens in Amakusa and the Christian population is estimated at 250,000 in the islands.

- ◆1603 Edo Shogunate Government is established by Tokugawa Ieyasu (The Edo Period begins)
- ◆1612 The Tokugawa regime increases the severity of Christian persecution -

1613~ Period of Christian Oppression

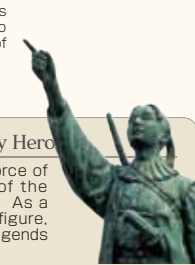
Crop failures are devastating on a national scale. Famine and starvation sweep Amakusa. Taxes are maintained at crippling high levels and the persecution of Christians continues. The people of Amakusa are in desperate straits.



- ◆1633 The Edo Government announces Japan's isolation policy. Foreigners are restricted to Nagasaki and Hirado. (First National Isolation Order)

1637: (Kan'ei 14) Rebellion Breaks Out in Amakusa and Shimabara

Discontent breaks into protest over the ruinous taxes and ban on Christianity. People turn to Amakusa Shiro for leadership and the Rebellion of Amakusa and Shimabara takes hold of the region.



Amakusa Shiro Tokisada, a Legendary Hero

Amakusa Shiro, famous as the unifying force of the Rebellion, was named commander of the rebels when he was only 16 years of age. As a young, handsome and rather mysterious figure, Amakusa Shiro has left many stories and legends still repeated today.

1638: (Kan'ei 15th) Hara Castle falls on Feb. 28th marking the end of the Rebellion

- ◆1639 The Edo Government issues Japan's Isolation Policy #5.

1641: Amakusa is placed under the direct control of the Edo Government. Suzuki Shigenari is inaugurated as the first local governor.

Suzuki Shigenari makes great contributions to restoring the region after the devastations brought during and after the rebellion. He also commissions the building of temples and shrines to bring peace to hearts of the people. He demonstrates his dedication to the people by halving his salary which is paid in local rice. Though a representative of the Shogunate, he advocates on behalf of the local population despite dangers to himself. When his son takes over after his death, his request for a reduced salary is granted.



1659: During the 2nd generation of the Suzuki governorship, a requested deduction of the lord's salary in rice tribute is granted.

1907: A group of Japanese writers renowned for "Five Pairs of Shoes" visits Fr. Garnier

A group of famous writers, Yosano Hiroshi (Tekkan), Kitahara Hakushu, Kinoshita Mokutaro, Yoshii Isamu, and Hirano Banri travel through Kyushu primarily to visit sites of Christian culture. They meet Fr. Garnier and, impressed by the Christian history, exotic environment, and beautiful natural environment of Amakusa, they collectively publish their journals of this trip entitled "Five Pairs of Shoes". Their experiences during this trip greatly influences their literary activities and gives birth to a style referred to as Southern European (literally Southern Barbarian). A new wind of creativity blows through Japanese literature.



1933: Oe Catholic Church is built during the ministry of Fr. Garnier

1934: Sakitsu Catholic Church is built during the ministry of Fr. Halbout



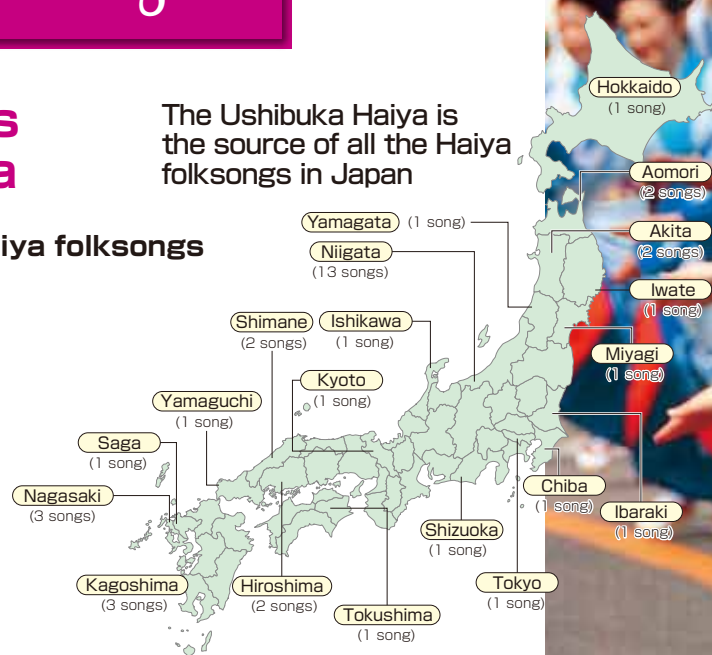
Traditional Performing Arts A Rich Heritage of Performing Arts

The South Wind Sings the Song of the Haiya

Ushibuka is the birthplace of the Haiya folksongs sung throughout Japan

The Haiya-Bushi or Haiya Melody was originally a song performed by the women of Ushibuka to welcome visiting boats. Ushibuka, with its excellent natural harbor and fishing grounds, has long flourished as a port town and refuge from storms for boats and ships from the farthest reaches of Japan. The Haiya, sung during celebrations and drinking bouts, spread nationwide during the Edo Period, and is considered to be the source of the popular rhythmical Okesa and Jinku folksong tunes sung in different regions of the country. An exciting Ushibuka Haiya Festival is held annually in April.

The Ushibuka Haiya is the source of all the Haiya folksongs in Japan



**Ushibuka volunteer guide will be happy to show you around!
See P25 for details.**



Amakusa Hondo Haiya Festival



The Amakusa Hondo Festival is one of the two Amakusa Haiya events of summer. Women in seasonal kimonos and men sporting traditional headbands dance through the streets to the pulsing beat. Want to join us? Spur-of-the-moment volunteer dancers are welcome!

■Inquiries: Amakusa Hondo Haiya Festival Organization Committee (Hondo Chamber of Commerce and Industry)
■Tel: 0969-23-2001
■Time: End of July~Beginning of August



Amakusa Hondo Haiya Festival Fireworks Display



Main event of the Ushibuka Haiya Festival Grand Parade of Ushibuka Haiya Dancers



Fleet of fishing boats

●The Ushibuka Haiya Festival brings the colors of spring to Amakusa

The Ushibuka Haiya Festival is the largest event welcoming spring to Amakusa. During the 3-day festival the entire community is immersed in the Haiya melody with 5,000 dancers young and old, men and women, winding their way through the narrow streets. Side events include a fisheries fair and a parade of fishing boats. Inquiries: Ushibuka Haiya Festival Organization Committee
Tel: 0969-73-2111 Time: in mid-April

Traditional Handcrafts of Amakusa



Amakusa Earthenware Dolls

Traditional local toys. There are about 100 different figures including a mountain hag and a sumo wrestler. Unglazed molded figures undergo bisque firing and are hand-colored.



Amakusa Balls

Traditionally sea sponge, vegetable sponge, or fern was used as a core, which was wrapped with cotton and shaped into a ball. These beautiful objects are popular as ornaments and souvenirs.



Amakusa Oshie Pictures

Parts of an image are made separately of colorful stuffed fabrics and then arranged on a background board to complete the picture. Oshie Pictures are greatly appreciated as wall hangings.



Amakusa Brahman Kites

It is said that Portuguese missionaries introduced Brahman kites to Amakusa at the beginning of the Edo Period. The bamboo-stick-frame kites are now a very popular folk art.

Discover the Culture of Amakusa Amakusa Cultural Exchange Center



This unique western-style building of the early Showa Period (c. 1930) was first appreciated for its modern construction techniques. In March 2006 it was nationally recognized as a Tangible Cultural Asset and now offers a place for the hands-on learning of traditional crafts and skills while preserving its architectural importance.

■8-25 Funano' o-machi, Amakusa City
■Open: 9:00~17:00 Closed: Mondays (or the following weekday after a Monday national holiday), the day after a national holiday, and Dec. 29~Jan. 3rd
■Tel/Fax: 0969-27-5865 ■Admission: free
■Hands-on Activities: Charges are based on program/materials



White Porcelain World of Artisans

Amakusa Porcelain: Generations of Enchantment

Amakusa Porcelain: the Highest of Quality

The western coast of Amakusa is Japan's top producer of kaolin in both quality and volume. Amakusa produces 80% of the nation's output (20,000 tonnes per year) and ships not only to the famous porcelain producers of Kyushu, but also to the Kansai and Chukyo regions. Hiraga Gennai, the famous pharmacologist, physician, author, painter, ceramicist, and inventor of the Edo Period, praised it as being of "matchless quality in the world".

Traditional, Beautiful, Amakusa Porcelain - Generations of Art and Skill

Items made from the high-quality kaolin of Amakusa are renowned for their strength and beautiful translucency when fired. Amakusa porcelain is a nationally recognized traditional craft, and many artisans have located their kilns throughout the area.

●Amakusa Grand Pottery Fair



Both local and outside artisans come together here to display and sell their wares. During the fair you can try your own hand at throwing a pot or two on a wheel. There is also a ceramics exhibition of the works of selected applicants.



■Time: End of October~beginning of November
■Tel: 0969-23-1111 (Amakusa City Div. of Commerce, Industry, and Tourism)

●Amakusa West Coast Spring Pottery Market, Amakusa West Coast Pottery Fair



Pottery fairs are held in Reihoku-machi and Amakusa-machi along the west coast of Amakusa. Visit the shops with their displays of the newest pottery works and demonstrations of glazing techniques. Have fun at the fairs while enjoying the fantastic views along the west coast of Amakusa.



■Time: May/Golden Week; Autumn: First half of October
■Tel: 0969-42-1111 (of Business & Construction Div., Amakusa Branch)
Tel: 0969-35-1111 (Reihoku-Machi Business Promotion Div.)



① Takahama Pottery Juho Kiln

Tel: 0969-42-1115
Famous for its thin, white, translucent products.



③ Uchida Sarayama Pottery

Tel: 0969-35-0222
The style is rough and simple yet elegant - resembling the ceramics of previous eras found in this area. The products complement a diversity of tastes and lifestyles.



② Maruo Pottery

Tel: 0969-23-9522
Though the Maruo Kiln was established in 1845, the seemingly modern designs of its products are suited for today's lifestyles and has won many fans.



④ Mizunodaira Pottery

Tel: 0969-22-2440
The fifth generation Genshiro invented the famous aka-namako-Yuu 'Red sea-cucumber glaze' which is still the signature of the Mizunodaira kiln.



⑤ Ikoi-Toge Gama Kiln

Tel: 0969-32-1525

Using natural local materials as much as possible, the pottery of Ikoi-Toge Gama Kiln presents a heavy, natural feel and quality.



⑥ Tokyu-Kobo

Tel: 0969-32-2502

Opening on a small hilltop in 1999, the products of the kiln reflect the warm and gentle nature of the potter.



⑦ Amakusa Soji Hisashi Gama Kiln

Tel: 0969-42-0287

All pieces are hand-made using such local Amakusa materials as kaolin, clay, glazing, and ash - working together to maximize the qualities of each component.



⑧ Amakusa Hakuji Tobo Yasu

Tel: 0969-42-0545

In the tradition of Takahama Pottery, Amakusa Hakuji Tobo Yasu continually experiments with new glazes in its creation of new ceramic styles.



⑨ Zozo Gama Kiln

Tel: 0964-58-0975

To best describe the designs of Zozo Gama Kiln, think Innovative and Original.



⑩ Yoyo Gama Kiln

Tel: 0964-56-4601

With clay from Shigaraki and Amakusa, this kiln produces a contemporary playful design for everyday use.

Amakusa Pottery Hands-On Programs

●Try the Wheel



Trickier than it looks? See if you can handle a spin with the wheel!
■Fee: ¥1,000~ (*Shipping fees not included)
■Try at: ①②③④⑤

●Decorate it



Set your own design on unglazed pottery. You'll hardly be able to wait to receive your pottery after it's been fired and sent directly to you.
■Fee: ¥600~ (*Shipping fee not included)
Try at: ①②③④⑤⑥⑦⑧⑨⑩

●Try a Hand-Built Pot



Make your own unique cup, mug, or plate: the only one in the world!
■Fee: ¥1,500~ (*Shipping fees not included)
■Try at: ①②③④⑤⑥⑦⑧⑨⑩⑪⑫⑬⑭⑮⑯⑰⑱⑲⑳㉑㉒㉓㉔㉕㉖㉗㉘㉙㉚㉛㉜㉝㉞㉟㊱㊲㊳㊴㊵㊶㊷㊸㊹㊺

●Make Your Own Azulejo



Azulejo is a decorated tile often used in Portuguese-style buildings. What special designs will make the tiles your own?
■Fee: ¥1,000~
■Try at: ①②③

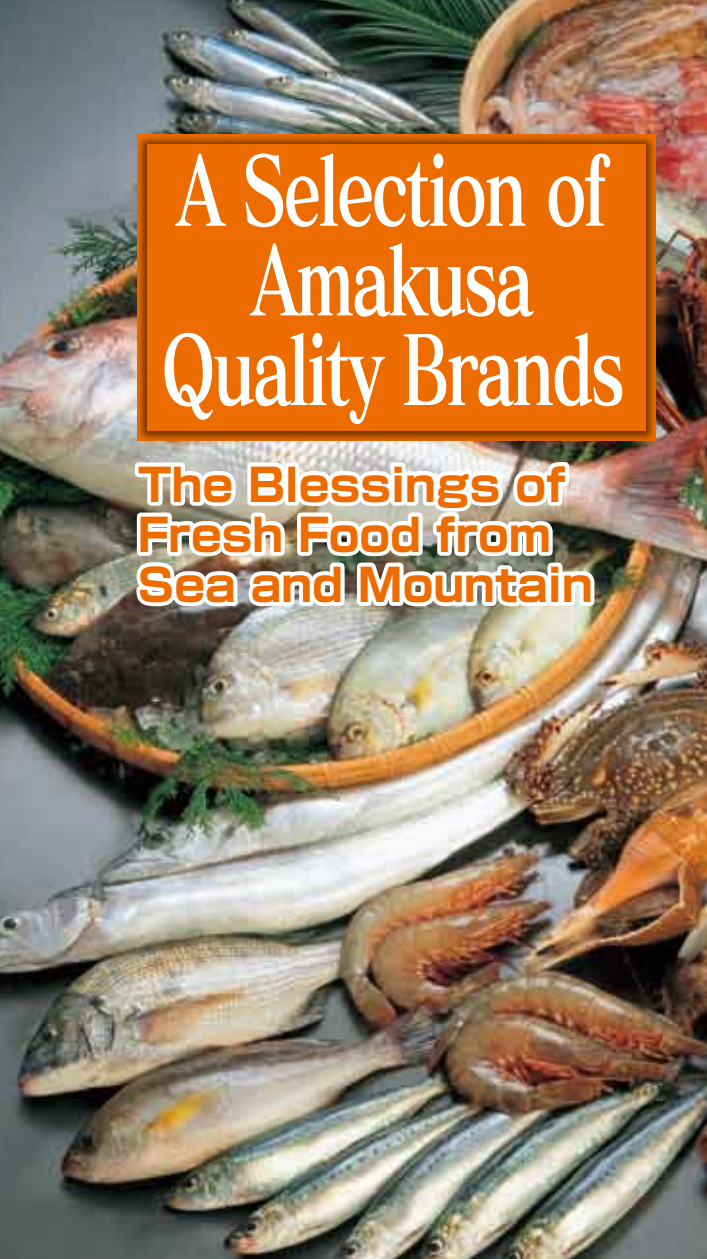
[List of Potters and Kilns]

① Jonan Kiln	Tel: 0969-22-3513	⑲ Gyoryu-monki	Tel: 090-9588-5155
② Hamanajara Kiln	Tel: 0969-23-3915	⑳ Oni-ike Pottery Hikari Kiln	Tel: 0969-32-1371
③ Kobo 'Kiki'	Tel: 0969-24-2833	㉑ Rei-kobo	Tel: 0969-23-9389
④ Rakuten Kiln	Tel: 0969-23-6887	㉒ Utsugi Kiln	Tel: 0969-72-6482
⑤ Junto Kiln	Tel: 0969-23-8122	㉓ Ichiyama Kujiraya	Tel: 0969-34-1156
⑥ Yamano-kuchi Pottery	Tel: 0969-24-2072	㉔ Unnshu Kiln	Tel: 0969-35-0945
⑦ Asaniji Kiln	Tel: 0969-24-4946	㉕ Amakusa Karatsu Gosanki Kiln	Tel: 0969-36-0868
⑧ Suke Kobo	Tel: 090-7389-7811	㉖ Kameyama Sanee	Tel: 0969-36-0868
⑨ Reinan Kiln	Tel: 0969-22-3393	㉗ Kobo Kaze	Tel: 0969-35-2041
⑩ Reizan Pottery	Tel: 0969-22-5339	㉘ Mugen Kiln	Tel: 0969-35-0940
⑪ Amayo Kiln	Tel: 0969-23-0141	㉙ Tenjuku Kiln	Tel: 0969-36-0860
⑫ Potter Yuko Okada	Tel: 0969-23-3815		



A Selection of Amakusa Quality Brands

The Blessings of Fresh Food from Sea and Mountain



Please your palate with a seasonal banquet of local produce.

Gourmet Events!



Ushibuka Lobster Fair
End of August through December

A luxurious overnight stay night at a local inn accompanied by a gourmet dinner including fresh boiled lobster and lobster sashimi.

Tel: 0969-73-2111: Amakusa Treasure Island Association, Ushibuka



Amakusa Hondo Donburi Fair
October~December

Enjoy the popular donburi fair of original recipes served in ceramic dishes provided by local potters. During the fair, all the restaurants in Hondo take part in a Stamp Rally.

Tel: 0969-23-1111: Amakusa Treasure Island Association, Hondo



Goshoura Bukkin Fair
November~March

In the Goshoura dialect, "Bukkin" refers to the pufferfish, blowfish, or globefish. Enjoy boiled, fried, and fresh bukkin sashimi!

Tel: 0969-67-1080: Amakusa Treasure Island Association, Goshoura



Amakusa Shimoda Hot-spring Inn Shrimp Gourmet Plan
End of August through December

Twelve or more dishes are served using fresh seafood including lobsters. Room and dinner plan offer a great deal!

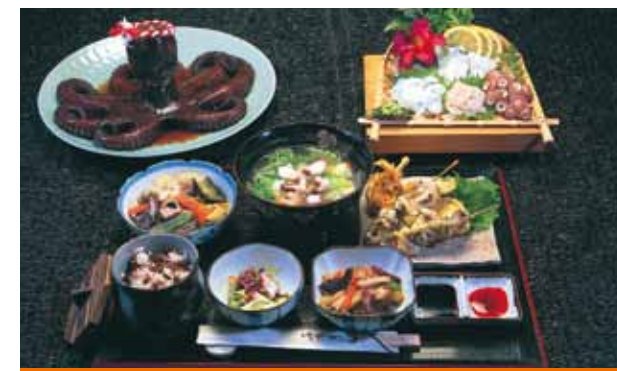
Tel: 0969-42-3239: Shimoda Hot-spring Inn Association



Autumn-Winter Amakusa Abalone Fair
September~December

The One-Night Stay Campaign offers an excellent sashimi selection including such treats as fresh plump abalone and sea urchin. All inns and tourist homes offer a set dinner of two abalones and sea urchins.

Tel: 0969-33-0276: Amakusa City Chamber of Commerce and Industry, Itsuwa-machi



Amakusa Ariake Octopus Dishes
All year round

A popular menu of Ariake octopus dishes: Try the octopus steak and seven other octopus recipes!

Tel: 0969-53-1111: Amakusa Treasure Island Association, Ariake



Amakusa Champon Noodles

With its close relations with neighboring Nagasaki (famous for Champon noodles), Amakusa borrowed then developed its own Amakusa Champon noodle dish. National Routes 324 and 389 are known as the Champon Highway boasting the nation's Top 3 Champon Noodles.

Tel: 0969-22-2243: Amakusa Treasure Island Association



Sendago Soup with Dumplings

Sendago is a family-style dish of potato dumplings introduced by missionaries. In recent years, sweet potato dumplings have gained popularity among locals.

Tel: 0969-42-3375
Shimoda Hot-spring Center Shirasagi-san



Reihoku Lettuce

Little-known Reihoku-machi is one of the great lettuce producers of the region. Peaking in winter, this crisp refreshing lettuce is popular fresh, and is also delicious when cooked with fish.

Tel: 0969-35-2174
Reihoku-machi Ag. Co-op



Kuruma-Ebi Prawns

These are large sweet prawns with a meaty texture. Amakusa Prawns are one of the top-brands in Japan both in quality and marine-farming production.

Tel: 0969-27-7371
Amakusa Fishery Co-op



Amakusa Black Wagyu Beef

The production of Black Wagyu beef has a long and active history in Amakusa. Its excellence in flavor, tenderness, and juiciness justifies its fame.

Tel: 0969-32-6888
JA Direct Store "Amakusa Toretate Market"



Shimon Potatoes

Shimon potatoes - an excellent source of both fiber and magnesium - are drawing increased attention as a health-food. Kuratake-machi is a famous producer.

Tel: 0969-64-2405
Ebisu Chaya



Amakusa Salt

Salt from the open sea of Amakusa contains high levels of naturally occurring calcium, magnesium, and potassium. This mild salt goes well with any cooking.

- Tel: 0969-42-5477
Amakusa Salt Association
- Tel: 0969-33-0610
Natural Foods Kenyukai
- Tel: 0969-73-4525
Salt Workshop Treasure Island
- Tel: 0969-33-1834
Salt Farm
- Tel: 0969-33-1135
Dolphin Salt
- Tel: 0969-23-7253
Amakusa Way of Salt
- Tel: 0969-79-0400
Rosario Salt
- Tel: 0969-64-3500
Kuratake Co.



Noble Scallops

The beautiful Noble Scallop, prized by collectors for its ornamental shell, is wonderful as sashimi, sauté-ed in butter, or steamed in sake.

Tel: 0969-79-0012
Amakusa Fishery Co-op, Sakitsu



Shochu 'Amakusa'

The only distillery in Amakusa proudly offers a mild shochu - 'Amakusa' - made from carefully selected rice and pure water.

Tel: 0969-46-2013
Amakusa shuzo



Amakusa Daio Chickens

After years of effort, the Amakusa Daio chicken - the largest species in Japan - was successfully revived. This heritage species is renowned for its tender meat and fine flavor.

Tel: 0969-22-6888
JA Direct Store "Amakusa Toretate Market"



Koppa-mochi

Koppa-mochi was traditionally made by Amakusa farm-families as a preserved food or gift. Boiled potatoes are dried and processed with pounded rice and malt syrup.

Tel: 0969-22-2243
Amakusa Treasure Island Tourism Association



Dekopon Oranges

This sweet and juicy citrus with the cute plump head is popular throughout Japan. Amakusa's mild climate is the original home of this delicious fruit.

Tel: 0969-32-6888
JA Direct Store "Amakusa Toretate Market"



Amakusa Bankan Oranges

A refreshingly tart flavor mixed with sweetness is the trademark of this orange so suited to the warm, mild climate of Amakusa. Some 90% of the prefecture's bankan crop is grown here.

Tel: 0969-32-6888: JA Direct Store "Amakusa Toretate Market"



Amakusa Green Bamboo Shoots

A hint of sweetness in the delicate flavor is a special character of Amakusa bamboo shoots. So mild that they can be eaten without processing gives them the title King of Bamboo.

Tel: 0969-24-4770: Amakusa Green Bamboo Shoot Producers Coop

Enjoy the rich blessings of Amakusa nature.

Local Products of Amakusa

Perfection and the Artisan



Amakusa Quality Products

Inquiries regarding products:

Chamber of Commerce and Industry:
1-25 Hondo, Sakae-machi,
Amakusa City, 863-0022
Tel: 0969-23-2001, Fax: 0969-24-3340
http://www..hondo-cci-or.jp/amakusa-kinsei/
E-mail: hondo@hondo-cci.or.jp

'Amakusa Renaissance / Amakusa Products Quality Approval Committee' is engaged in the recognition and development of high quality Amakusa brands made from local ingredients and raw materials. After careful examination, approved products are given the Amakusa Quality Product seal and receive public relations and marketing support from Kumamoto Prefecture, Amakusa City, local Chambers of Commerce, and the Commerce and Industry Association. Nineteen products have been approved as of Dec. 2010.



Fig Cookies: Shiro-no-Hatsukoi
Amakusa-ame Honpo
Tel: 0969-23-6827

Deliciously sweet and tart, these chewy cookies are made of Amakusa figs and Portuguese red wine.



Amakusa Fig Jam: Hatsukoi
Amakusa-ame Honpo
Tel: 0969-23-6827

The second of the Shiro-no-Hatsukoi product series. A fig content of 60% preserves the natural fig flavor.



Sea Urchin and Mullet Roe
Maruken Suisan
Tel: 0969-33-1131

Mullet roe is mixed with high quality sea urchins, both of which are products of Amakusa.



Amakusa Kamaboko Tenryo
Matsushita Kamaboko Shop
Tel: 0969-22-2219

Fresh fish sausage made of lizardfish harvested in Amakusa's open seas.



Amakusa Aranami Taimeshi
Maruki Suisan Gyogyo
Tel: 0969-42-5311

Mix with rice and cook together. Makes an easy but authentic Sea Bream Rice.



Amakusa Aranami Tai-no-misozuke
Maruki Suisan Gyogyo
Tel: 0969-42-5311

Sea bream from the Amakusa seas coated in miso paste.



Ryoshino Okimeshitai
Maruki Suisan Gyogyo
Tel: 0969-42-5311

Now everyone can enjoy this traditional fisherman's favorite: Sea bream lavishly marinated in a special sauce of soy sauce and mirin.



Amakusatai-no-Nijuso
Tawaki suisan
Tel: 0969-63-0339

Fresh, firm sea bream of two different flavors and colors are especially appreciated for festive occasions.

New Flavors Created in Amakusa



Take an Amakusa Style Break

With simple ingredients common in Amakusa 'Take an Amakusa Style Break'. Bring back a memory of traditional Amakusa or experience it for the first time. Enjoy the new yet authentic flavors of Amakusa local cuisine.

For inquiries

telephone 0969-33-2525, FAX 0969-33-1305, or visit <http://www.kumashoko.or.jp/amakusacity/>



Kimodako, Shiodako, Takokyu
Amakusa Ariake
Tel: 0969-53-1565

Trio of Delicacies
Very rare selection of octopus dishes with special flavors and textures



Kaminari Sea Urchin
Maruken Suisan
Tel: 0969-33-1131

Long-spined sea urchin flavored and preserved in Yuzu (citrus junos).



Shio-an Koishi
Nagata Reika
Tel: 0969-32-2221

Sun-dried salt, long loved by locals, is used not only in making a sweet bean jam but also in the rice pastry in which the jam is wrapped.



Citrus-Flavored Miso; Bankan Ponzu (Citrus Vinegar Sauce)
Shokusai-Kobo Niji
Tel: 090-1162-2606

[Miso] *Garlic miso for meat, grilled fish, oden, etc.
*Plum miso for rice, onigiri, marinade, salad, etc.
*Ginger miso for raw vegetables, grilled meat, yakitori, grilled onigiri, etc.
*Mustard miso for meat, fried fish, meuniere sauce, etc.
[Bankan Ponzu] for boiled tofu, deep pot cooking [Bankan Ponzu] for tempura, gyoza-dumplings

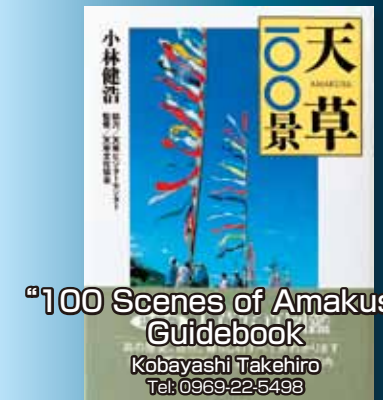


Amakusa White Porcelain Accessories
Accessory Koike
Tel: 0969-22-3865

White Amakusa porcelain with silver makes an unparalleled accessory.

Porcelain Stereo Speaker Anguri
Chiba Heigoro Sekizai
Tel: 0969-24-1073

Speakers made with Amakusa porcelain and Sumoto Stone create a healing sound space. One of a kind!



"100 Scenes of Amakusa" Guidebook
Kobayashi Takehiro
Tel: 0969-22-5498

Full of the charm of Amakusa with its history, culture, living, and festivals, this guidebook selected 373 photos out of 100,000 seasonal scenes of local life.



Shima-Shima Gyoza Dumplings
Pooh's Lodge
Tel: 0969-62-0312

Stripes of squid ink in blended dough.



Ikinari Buta-mochi
Pooh's Lodge
Tel: 0969-62-0312

Pickled plum, blended pork paste, and sweet potato paste wrapped in a rice flour pastry.



Amakusa Daio Chicken Pot Cooking
Amarei
Tel: 0969-22-2526

Once lost but restored after a half-century of effort, the tasty Amakusa Daio breed is the largest chicken species in Japan.



Sakitsu Cedar Yokan
Haiya
Tel: 0969-79-0858

Introduced by a delegation from the King of Ryukyu some 220 years ago, this unusual yokan sweet paste with a fragrance of cedar is wrapped in very thinly-rolled rice dough skins.



Tenshin
Tel: 0964-56-0656

This is Amakusa gizzard shad sushi prepared in the Battera-style. Because it lacks the strong aroma associated with Battera, it has earned the image of this sushi dish.



Amakusa Fig Fromage
Patisserie Mer Doux
Tel: 0969-22-6623

Fig jam from local produce, dekopon citrus, and unbaked cheese with sun-dried salt sandwiched in a sponge cake. Frozen and available for souvenir purchase.



Octopus Rice Goo!
Amakusa Ariake
Tel: 0969-53-1565

Prepared from naturally harvested octopus, this specialty of Amakusa is perfect for a tender and flavorful octopus rice.



Fish Sauce Ajimoto
Nishioka Katsujii Store
Tel: 0969-73-3848

A very rich fish sauce without the fishy smell! Made from fish, seaweed, and natural sea salt.

Local Products Markets Full lineup of Amakusa local products

<p>Direct sales store: Shinwa Yuyake Market 127-1 Komiyaji, Shinwa-machi, Amakusa City Open: 10:00-18:00 (Thu, Fri, Sat, only) Tel: 0969-46-2039</p>	<p>Goshoura Products Hall: Shiosai-kan 4310-8 Goshoura, Goshoura-machi, Amakusa City Open: 8:30-18:00 (Closed: Jan. 1st) Tel: 0969-67-1234</p>	<p>Reihoku-machi Products Hall 4535-1 Kotsu-Fukae, Reihoku-machi, Amakusa City Open: 9:00-18:00 (Apr.-Oct.) 9:00-17:30 (Nov.-Mar.) Closed: Wednesdays and from Dec. 29th-Jan. 2nd Tel: 0969-37-0725</p>	
<p>Fukuregi Agriculture, Forestry, & Fishery Products Store 'Magokoro Market' 3372-1 Fukuregi, Amakusa-machi, Amakusa City Open: 8:30-17:30 (Apr.-Sept.) 8:30-17:00 (Oct.-Mar.) Closed: Aug. 15th, Dec. 31st & Jan. 3rd Tel: 0969-45-0373</p>	<p>Direct Sales Store Wakamiya 9490-1 Goryo, Itsuwa-machi, Amakusa City Open: 8:00-18:00 Special Sales Day: Dec. 31st Closed: Jan. 1st (only shop is open) Tel: 0969-32-1700</p>	<p>Ushibuka Kaisai-kan 2286-116 Ushibuka-machi, Amakusa City Open: 9:00-18:00 Special Sales Day: Dec. 31st Closed: Jan. 1st (only shop is open) Tel: 0969-73-3818</p>	

Amakusa - Northern Area

Oyano, Matsushima, Ariake



The beautiful islands and five bridges of Amakusa welcome you!
Northern Amakusa - The Gateway to Kyushu. The Historical Journey Begins Here - Follow the course of Amakusa Shiro and Local Christian Culture

Sunset observation spot

Model Course Model Tour of Sites Related to Amakusa Shiro

① Amakusa Shiro Memorial Hall (App. 15min./8km) → ② Amakusa Visitors Center (App. 10 min./5km) → ③ Santa Maria House (App. 20 min./14km) → ④ Ariake Octopus Road · Ripple Land (App. 15 min./13km) → ⑤ Shokakuji Temple (App. 5min./1km)

Dining & Shopping

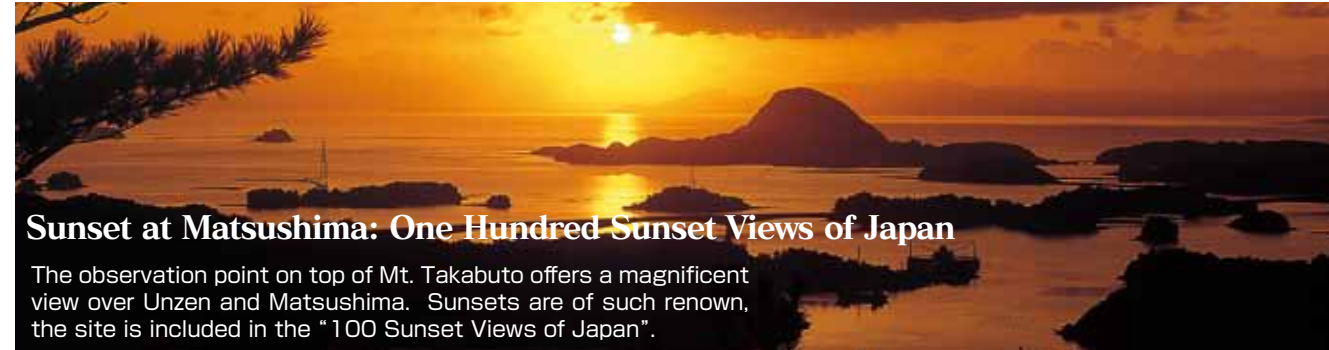
Kami-Amakusa Products Hall: Sun Pearl
This center hosts a variety of local farm, forest, and sea products. Enjoy delicious dishes made from the freshest ingredients at the in-house restaurant.
11582-24 Naka, Oyano-machi, Kami-Amakusa
Tel: 0964-58-5600
Open: 7:00~18:00 (April~Oct) 8:00~18:00 (Nov.~March)
Closed: Not specified (Jan. 1st and during maintenance)

Photo Opportunity!
Giant Octopus Objekt
ありあけタコ街道

Ariake Octopus Tako-Nyudo
Kotsu'ura IC

Road Station Ripple Land
Local products center with dining and sports facilities
1955 Kotsu'ura, Ariake-machi, Amakusa City
Tel: 0969-53-1565
Open: 9:00~19:00 (Apr.~Oct) 9:00~18:00 (Nov.~Mar.)
Special Sales Day: Jan. 1st
Closed: Dec. 31st

Let us guide you!
Kami-Amakusa Guide Association
Discover details of the land, history, and culture that only local guides can show you!
The Cultures of Kami-Amakusa including the Amakusa Shiro Course.
1514 Ue, Oyano-machi, Kami-Amakusa
Tel: 0964-56-5602 (Amakusa Shiro Tourism Association)
Charge: 1 hour/¥1000 (Max ¥5000/day)
●Reservations required one week in advance



Sunset at Matsushima: One Hundred Sunset Views of Japan

The observation point on top of Mt. Takabuto offers a magnificent view over Unzen and Matsushima. Sunsets are of such renown, the site is included in the "100 Sunset Views of Japan".

Swimming Beaches



Amakusa is a mecca for beach lovers in Kumamoto Prefecture

- Shirogahama Beach [C-5]
Kotsu'ura, Ariake-machi, Amakusa City
Tel: 0969-53-1111
- Pearl Sun Beach [B-7]
Aizu Hiai Matsushima-machi, Kami-Amakusa
Tel: 0964-56-1111



Other Beaches

- Karafunegahama Beach [A-7]
 - Yumigahama Beach [A-7]
 - Shirato Beach [A-6]
 - Yushima Beach [C-7]
 - Calm Beach [B-7]
 - Matsushima Beach [B-7]
- Amakusa Treasure Island Tourism Association
Tel: 0969-22-2243

Golf Courses



- Cherry Golf Amakusa [B-7]
11356 Naka, Oyano-machi, Amakusa City
Tel: 0964-57-0111



- The Masters Amakusa [C-6]
2928 kotsu'ura, Ariake-Machi, Amakusa City
Tel: 0969-53-0333

Activities



- Amakusa Visitors Center [B-7]
The abundance of cultural information at the Visitors Center will introduce you to the colorful history of Amakusa, while through its natural history programs you can learn about the surprising life cycles of sand crabs and luminous plankton. Nagaurajima Island where the center is located is a major habitat of sand crabs in Japan.



- Underwater Aquarium Sea Doughnut [B-7]
This large doughnut-shaped aquarium seems to float in the sea. The gallery is divided into 7 continental zones where marine creatures of each continent can be observed.
- 6225-7 Aizu, Matsushima-machi, Kami-Amakusa
Tel: 0969-56-3665

Hot Spring Resort



- Ariake Onsen Center: Sazanami Hot Spring [C-5]
1955 kotsu'ura, Ariake-machi, Amakusa City Tel: 0969-53-1126

Matsushima Hot Springs

For hot spring lovers, Matsushima is a treasure. Enjoy hot spring bathing with a scenic ocean view.

Scenic Views

- The Five Bridges of Amakusa and Touring Boats



First Bridge (Tenmon Bridge) [A-7]



Fifth Bridge (Matsushima Bridge) [B-7]



Second Bridge (Oyano Bridge) [B-7]



Third Bridge (Nakanohashi Bridge) [B-7]



Fourth Bridge (Maeshima Bridge) [B-7]

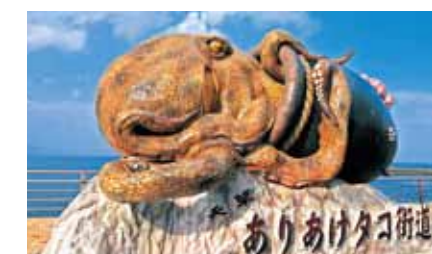
Tour cruises around the 5 bridges

This cruise offers a very powerful experience of the bridges. The scenes are described as the Three Great Matsushima Island Views of Japan.

Touring Boats

- Sea Cruise Tel: 0969-59-2458
- Pearl-Line Kanko Tel: 0969-56-0678
- Dai-2 Himemaru Tel: 0964-57-0415

- Amakusa Ariake Octopus Tako-Nyudo Road [C-5]



Ariake Octopus Tako-Nyudo
Octopus is the major product of Ariake-machi. National Route 324 is known as the Octopus Road famous for its numerous scenes of its namesake hung to dry along the highway. Giant octopus figures are a symbol of the Octopus Road 'Ariake Tako Nyudo', and are popular photo spots.
Kotsu'ura Ariake-machi, Amakusa City
Tel: 0969-53-1111