Tomeyama



This forest has been cared for by the local population since the Edo period, and it is a location where you can see large beeches and Mongolian oak trees that are more than 300 years old. The area can be explored via a one-hour hiking course, and ve recommend that you go with a Shirakami Guide from Happo Town.

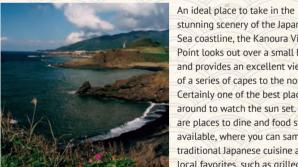
Shirataki

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The subterranean water underneath the UNESCO Natural Heritage Site of Shirakami Sanchi and meltwater from distant mountains are the source of the waterfall Shirataki. The impressive cascade has inspired the name of one of Akita's top sake brands: Shirataki Brewery – located in Hachimori, Happo Town - draws water from Shirataki for its celebrated nihonshu. The famed Tendai priest Ennin was said to have laid the foundation stone for earby Shirataki Shrine.

Kanoura Vista Point



stunning scenery of the Japan Sea coastline, the Kanoura Vista Point looks out over a small bay. and provides an excellent view of a series of capes to the north. Certainly one of the best places around to watch the sun set. There are places to dine and food stands available, where you can sample traditional Japanese cuisine and local favorites, such as grilled squid.

Hachimori Tourist's Market



At this market, visitors to Hachimori can sample the riches that come from the region's two sources of food: the fertile land that produces fresh seasonal vegetables and wild plants, and the Japan Sea that is filled with a wide variety of seafood. A local delicacy is hokke - a type of mackerel - served minced in

a soup. Other small restaurants at the market serve udon, soba, and miso kiritanpo, a hot pot made with rice dumplings.

Delicious local products



Minehama pears Minehama pears, which have been grown since the Meiji Era, are famous for their outstanding flavor. They are only available for around a fortnight from the end of September through to the first week of October. The orchards are also open for pear-picking during this time.

Shirakami abalone

Raised in the pure water found throughout Shirakami Sanchi, Shirakami abalone is fed with Oga Kombu (seaweed) which gives it a unique, sweet flavor. It can be eaten raw as sashimi or barbecued.

Hata-hata

Hata-hata (sand fish) swim to the coastline to lay their eggs from the end of November to December, when the stormy seas are rough. Due to this mysterious behavior of gathering close to the beach when there is a storm, they are also known as "God's fish." Hata-hata is traditionally eaten during the winter, served salt-grilled, simmered, in a hot pot or as sushi.

Shirataki sake

Shirakami sake was established in the 1901, during the Meiji Era. Produced with the pure natural water from Shirakami Sanchi and handpicked rice cultivated by the brewery, Shirakami sake is known as one of the highest quality sakes in Japan.

Hotel Guide (Hot Spring Hotel)

Hatahata-kan



All rooms in the hotel have views of the Japan Sea. Hatahata-kan is also famous for the natural hot springs, of which there is a wide variety-outside baths, lying baths, bubble baths, bedrock baths and of course a sauna. The rock bath and

ship bath are the two most popular and definitely worth the experience. Tel: 0185-77-2770



Akita Shirakami Hot Spring Hotel The hotel's main attraction is its food, made from plentiful local and seasonal ingredients. The hotel's facilities include a natural hot spring, five party rooms and eighteen guest rooms. Tel: 0185-77-2233

HAPPO'S

Stunning views and delicious cuisine await the visitor to this UNESCO World Heritage Site





Local Market-Buriko



This popular fish market takes its name from the hatahata fish. an Akita favorite. There is a variety of seafood to be had at he market, including hatahata sushi and wild vegetables harvested from around Shirakami Sanchi. Make sure to try the unique taste of sarunashi soft

cream. Sarunashi, also known as the "hardy kiwi," is a smaller version of the famous fruit, and adds a subtle flavor to this sweet treat.

Koirikawa Bridge



The Gono train line runs all the way up to Kawabe Station in Aomori from Higashi-Noshiro Station in Akita. On its way, it provides its passengers with scenic views of the Sea of Japan and the Shirakama Sanchi. One of the most picturesque spots whether you're a passenger or just

looking at the train from afa - is the Koirigawa Bridge. The span over an inlet of the Japan Sea is a favorite vista spot for photographers and train enthusiasts alike.

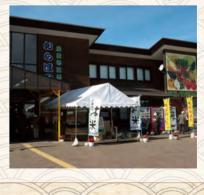
Ponpoko-yama Park



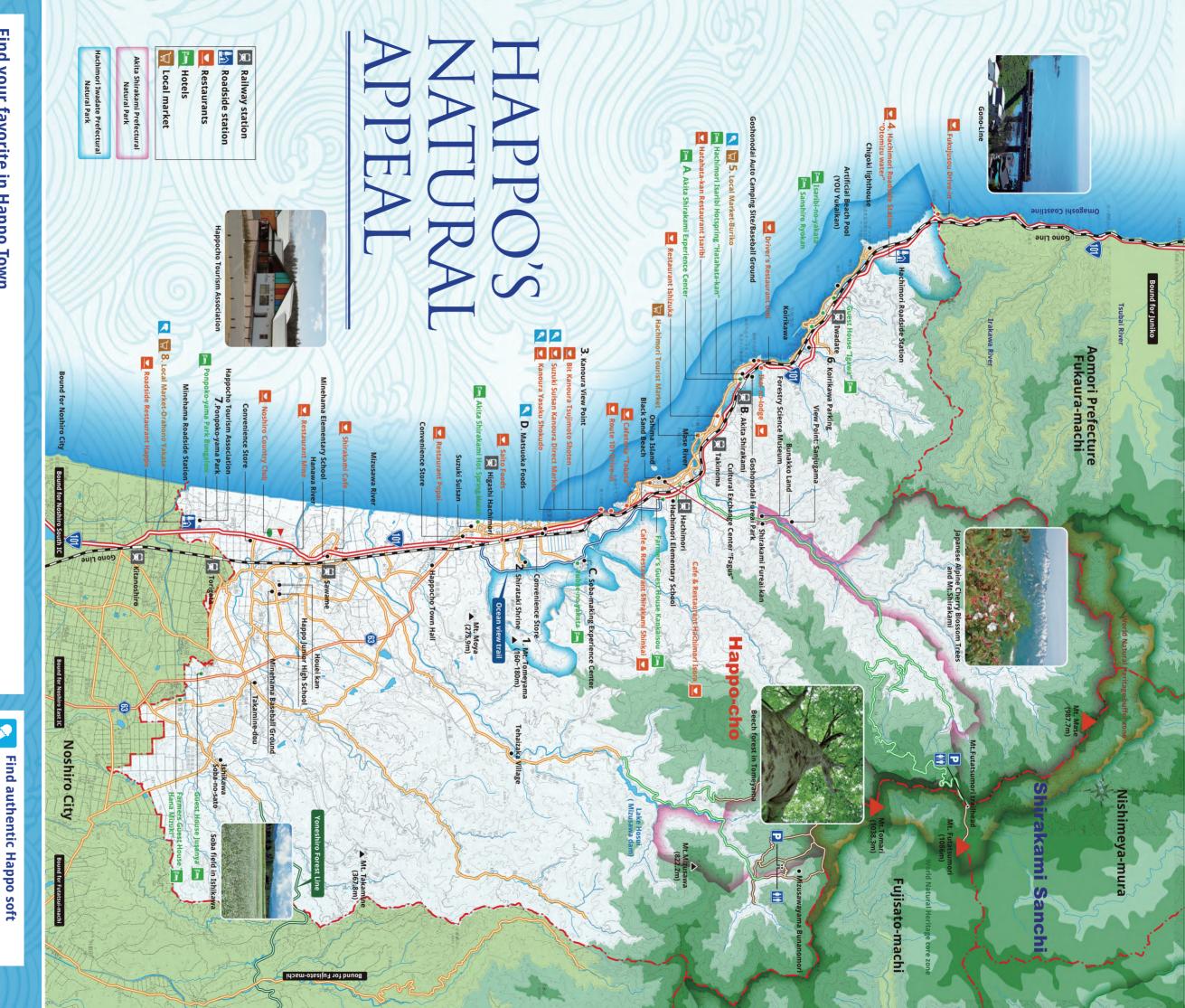
Ponpoko-yama Park is located near Minehama Roadside Station on Route 101, and the local narket "Orahono-kan" There is a golf course, a lavender garden, a promenade walk, an observatory, picnic areas and two go-kart tracks. There are also four bungalows that can accommodate up to five people

each, so you can bring the whole family. Tel: 0185-76-3322 (Happo Town Tourism Association)

Local Market - Orahono Yakata



Local market Orahono-kan is adjacent to Minehama Roadside Station on Route 101. You can buy fresh vegetables, edible wild plants, nickles snacks dried flowers homemade miso and herbal products there. Other local favorites include "Ishikawa Soba" that is made with soy milk, and a soft serve counter Tel: 0185-76-4649



Find your favorite in Happo Town

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Sea Kayaking at Akita Shirakami Experience Center Because it's easier for beginners than canoeing, sea kayaking is one of the most popular water activities. Equipment is available for rental, and there is also a hot shower facility. Friendly staff are on hand to show you how to row. Tel: 0185-77-4455 **Experience Soba Making at Motodate** Experience making Nihachi Soba by using local soba powder. Nihachi soba is made of 80% soba powder and 20% flour, giving it a unique flavor. Reservations are available for



groups of four people or more. **Tel:** 0185-77-2024

Bread making with Shirakami Kodama Yeast
Suitable yeast for bread making has been discovered in leaf mold that can be found in the World
Natural Heritage zone,thanks to the joint research of Kenkichi Kodama, Ph.D.in Engineering and member of the Akita Research Institute of Food and
Brewing.You can experience making tasty bread by using Shirakami Kodama Yeast.
Tel: 0185-77-2730 Make Warm Tofu at Matsuoka Foods Experience making warm green tofu. Comes with okra (soy pulp) donuts and free soft cream Tel: 0185-77-2024



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YouTube. Please take a look.

Ohorano Yakata: Rock salt, Sea salt, Miso, Cherry blossom, Lavender, Pear Local Market - Buriko: Sarunashi (Hardy kiwi) Kanoura Yasaku Shokudo: Sesame seed Matsuoka Foods: Soy milk Suzuki Suisan: Fresh Cream

Find authentic Happo soft creams at these places: