



Oma Town

Oma, where people are captivated by the abundance of blessings from the sea, including the coveted natural bluefin tuna! You can enjoy a view of Hakodate across the strait, and there are many marine events to attend♪



Check out the promotional video for Oma Town!

Spring/Summer Edition Autumn/Winter Edition

#FAVORITE Photo Spot



Wonderful!



#ThisIsTheNorthernmostTipOfHonshu! Cape Omazaki B-1

Famous for its "Single Hook Fishing Monument", a recreation of a 440 kg tuna caught in Oma.

- ◆ Inquiries: Industry Promotion Division, Oma Town 0175-37-2111
- ◆ Access: About 10 min. by car from Oma Ferry Terminal / About 1 hour 15 min. by car from JR Shimokita Sta. / About 1 hour 25 min. by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, right after getting off at "Omazaki"



#EntranceToTheOcean Oma Ferry Terminal B-2

You might encounter a warm welcome or farewell by local volunteers waving large fishing flags. Inside the terminal, you'll find a wide selection of Aomori souvenirs.

#Oma Tuna
A nationally renowned brand of tuna known for its size and exceptional taste. The three-color tuna bowl featuring fatty tuna, medium-fatty tuna, and lean tuna is especially popular.

The wanted large fatty tuna is irresistible.



#OkoppeMojuku
A natural brand of seaweed made using only the first harvest "Kusa Mozuku" from the Okoppe area. It is characterized by its crunchy texture and stickiness.

HEALTHY

◆ Inquiries: Women's Division, Okudo Fishery Cooperative 0175-37-2217



#SunsetBeautySpot Akaishi Coast B-2

Unique scenery featuring rocks of various sizes protruding from the sea, creating a distinctive landscape. It is especially recommended to visit at sunset.

- ◆ Inquiries: Industry Promotion Division, Oma Town 0175-37-2111
- ◆ Access: About 15 min. by car from Oma Ferry Terminal / About 1 hour 20 min. by car from JR Shimokita Sta. / About 1 hour 50 min. by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, about 15 min. on foot after getting off at "Okudo Kuroiwa"

Stopover Spot B-1

Omazaki Souvenir Shopping Street
In addition to Oma's famous bluefin tuna, lightly salted sea urchin, and kelp, you can also enjoy tuna dishes at the eateries.



Sai Village

The village, with its continuous breathtaking natural beauty, is full of charm with traditional culture and spiritual energy spots♥ Enjoy seafood delicacies like sea urchin and salmon roe as well♪



Check out the promotional video for Sai Village!

Spring/Summer Edition Autumn/Winter Edition

#FAVORITE Photo Spot



In Season from November to December!



DELICIOUS

April to July only!

#ShiningLikeJewels Sea Urchin Bowls and Salmon Roe Bowls

Luxurious sea urchin rice bowls with a mountain of freshly caught sea urchin, and salmon roe rice bowls overflowing with fresh roe. You'll want to try both!

- ◆ Inquiries: NPO Tourism Association, Sai Village 0175-38-4515

#APlaceForRealizingThePreciousnessOfLife Birthplace of Gotaro Mikami B-2

During the Russo-Japanese War, village doctor Gotaro Mikami saved wounded soldiers regardless of whether they were enemies or allies. The house in which he grew up is preserved and open to the public.

*Closed for the winter season (November through April)

- ◆ Inquiries: NPO Tourism Association, Sai Village 0175-38-4515
- ◆ Access: About 5 min. on foot from Sai Port / About 1 hour 30 min. by car from JR Shimokita Sta. / About 2 hours by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, about 5 min. on foot after getting off at "Sai"



Fabulous!

Stopover Spot B-2

Tsugaru Strait Arusas - Cultural Center
In addition to tourist information and boarding reception for sightseeing boats, there is also a specialty product sales area.

◆ Inquiries: 0175-38-4513
◆ Access: Right after walking from Sai Port / About 1 hour and a half by car from JR Shimokita Sta. / About 2 hours by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, right after getting off at "Sai"



cool Prefectural intangible folk cultural property

#FukuuraKabuki
In 1890, a kabuki actor from Kansai taught kabuki to fishermen, resulting in a rare fishing village kabuki that has been passed down for over 130 years.

#MatchmakingPowerSpot Gankakeiwa Rocks B-2

Two enormous rocks line the cape. Known since ancient times as the "Male Rock" and "Female Rock," they are believed to be rocks for matchmaking.

- ◆ Inquiries: NPO Tourism Association, Sai Village 0175-38-4515
- ◆ Access: About 10 min. by car from Sai Port / About 1 hour and 35 min. by car from JR Shimokita Sta. / About 2 hours by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, about 30 min. on foot after getting off at "Saishako-mae"

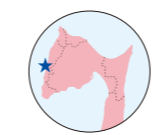
Check out the Shimokita Geopark Photo Spot "Hotokegaura" on the back too!



Shimokita Route Map



Aomori Shimokita Peninsula Route Map



Shimokita.Love
Hotokegaura/Sai Village

English



♥ Embark on a one-of-a-kind trip!
Discover your favorite photo spots while traveling

A wealth of sightseeing information on the Shimokita area!
"Shimokita Tourism"-Travel Portal for the Shimokita Peninsula, Aomori Prefecture
Shimokita Tourism website <https://shimokita-tourism.jp/> Shimokita Tourism Search

#Mutsu #Oma #Higashidori #Kazamaura #Sai
#Shimokita #Aomori #PhotoSpot #StopOverSpot #LocalGourmetSpecialties
#Trip #Travel #TravelPhoto #Vacation #Traveler #GururinShimokitaBus #Ferry
#TravelMemories #Geopark #Nature #Culture #Festivals #Food #HotSprings #ShimokitaPeninsulaQuasi-NationalPark



Mutsu City

An adventure in the hub city of the Shimokita peninsula!
Nightscaapes, mountain streams, the sea...many enchanting views await♥
After visiting the JMSDF Ominato Naval Base, you'll definitely want to try the local gourmet cuisine♪



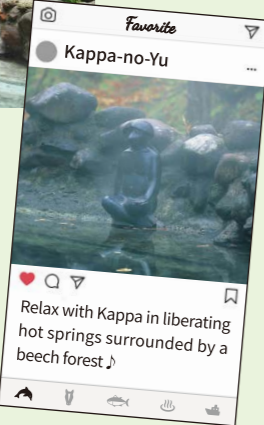
Check out the promotional video for Mutsu City!



#FAVORITE
*Photo Spot



Okuyagen Onsen Kappa-no-Yu



#Kappa Legend Hot Springs Okuyagen Onsen C-3

An emerald green hidden hot spring further upstream from Yagen Onsen, which has existed for over 400 years. Legend has it that a kappa helped the monk Jikaku Daishi here.

- ◆Inquires: Okuyagen Shukei Park Rest House 0175-34-2008
- ◆Access: About 50 min. by car from JR Shimokita Sta. / About 35 min. by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, transfer to a reserved demand-responsive taxi at "Ohata Station" (bus sta.) for about 30 min.



#LandOfDragonGod&MountainAsceticLegends Kawauchi River Gorge Trail B-4

A walking trail along the abundant Kawauchi River Gorge. Highlights include "Ootaki", a waterfall said to be the dwelling place of a dragon god and a training site for mountain ascetics, among other points of interest.

- ◆Inquires: Shimokita Tourist Information Center 0175-34-9095
- ◆Access: About 40 min. by car from JR Ominato Station

#ImpressiveNavalShipTours C-4 JMSDF Ominato Naval Base

Responsible for the defense and security of the surrounding sea areas north of Aomori Prefecture, including the Tsugaru Strait and the Soya Strait. From April to November, escort ships and other vessels are open to the public on weekends and holidays.
*Cancellations may occur due to bad weather or training exercises. Reservations required.



- ◆Inquires:Public Relations Promotion Office, General Affairs Division,Ominato District Headquarters (Japan Maritime Self-Defence Force) 0175-24-1111 (Extensions 2304)
- ◆Access: About 10 min. by car from JR Ominato Sta. / About 10 min. by JR bus Shimokita Line from JR Ominato Sta., 2 min. on foot after getting off at "Kaijo Jieitai-mae".

Stopover Spot

Souvenirs here

spot 01 D-3

Mutsu Kasamaikan & Masakari Plaza



Mutsu Kasamaikan is a comprehensive facility offering tourism information. Masakari Plaza is a tourist and specialty products hall.The Shimokita Geopark Visitor Center is a great spot to learn about the area and take a short break.

- ◆Inquires: Mutsu Kasamaikan 0175-33-8191, Masakari Plaza Shop 0175-22-9161
- ◆Access: About 10 min. by car from JR Shimokita Sta. / About 10 min. by Shimokita Kotsu bus bound for Osorezan from JR Shimokita Sta., right after getting off at "Masakari Plaza-mae"

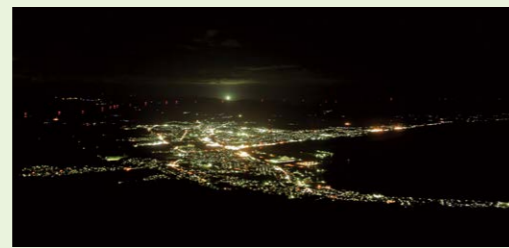
spot 02 D-4

Shimokita Specialty Center Hokusai Ichiba



A large drive-in known for its freshness and wide selection of products, featuring Mutsu Bay scallops, Oma tuna, dried fish, and other specialties from Shimokita.

- ◆Inquires: 0175-22-3231
- ◆Access: About 10 min. by car from JR Shimokita Sta. / About 10 min. by Shimokita Kotsu bus bound for Noheji from "Mutsu" bus stop, get off at "Omagari", then walk about 5 min



#Shiny #SwallowTailButterfly Mt Kamafuse Observatory C-4

An observation deck near the summit of Mt. Kamafuse, the highest peak of the Shimokita Peninsula, at an elevation of about 878 meters. It offers a 360-degree panoramic view of Lake Usoriyama, Mutsu Bay, the Hakkoda Mountains, and even Hokkaido.

- ◆Hours: 8:30-21:30 *Open from late May to early November (subject to snow conditions)
- ◆Inquires:Mutsu City Tourism and City Promotion Division, 0175-22-1111 (Extensions 2612-2615)
- ◆Access: About 40 min. by car from JR Shimokita Sta.



#ForestBathingSurroundedByTrees Yagen Stream C-3

Impressive scenery woven by beech and cypress trees, waterfalls, and rocks. Especially recommended during the seasons of fresh greenery and autumn leaves.

- ◆Inquires: Shimokita Tourist Information Center 0175-34-9095
- ◆Access: About 50 min. by car from JR Shimokita Sta. / About 35 min. by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, transfer at "Ohata Station" (bus sta.), about 25 min. by demand-responsive taxi

#PanoramicViewOfOminato Kaibokan (Ocean View Observation Deck) C-4

An observation deck offering panoramic views of the cityscape of Ominato, Ashizaki Bay, and Maritime Self-Defense Force ships from an elevation of about 55 meters. The adjacent "Andokan" also sells navy and Maritime Self-Defense Force merchandise.

- ◆Hours: 10:00-20:00
- ◆Inquires: Andokan 0175-29-3101
- ◆Access: About 10 min. by car from JR Ominato Sta. / About 10 min. by JR bus Shimokita Line from JR Ominato Sta., 5 min. on foot after getting off at "Kaijo Jieitai-mae".

Local Gourmet Specialties

Try local gourmet specialties inspired by the Naval Self-Defense Forces and the Air Self-Defense Forces at restaurants in the city, and feel like a member of the Self-Defense Forces!

#OminatoNavalCroquette

A recreation of the croquette originating from the Former Navy Unit in Ominato! Fried in beef fat for a delicious crispy texture.



YUMMY



#OminatoNavalCurry

Due to the loss of the sense of days of the week during long voyages, Friday is designated as curry day for the Naval Self-Defense Forces. Each unit has its own unique recipe, and different units offer curry at different locations.

#OminatoSoraKara!

Fried chicken made with specially selected Shimokita ingredients. A popular menu item enjoyed at the Air Self-Defense Forces' 42nd Airborne Warning and Control Squadron.



Check out the "Shimokita Geopark Photo Spot" Atagoyama Park on the back too!

Higashidori Village

Take a stroll surrounded by magnificent nature dotted with geopark photo spots♪
Enjoy the charming Kandachime horses and local cuisine to soothe your heart♥



Check out the promotional video for Higashidori Village!



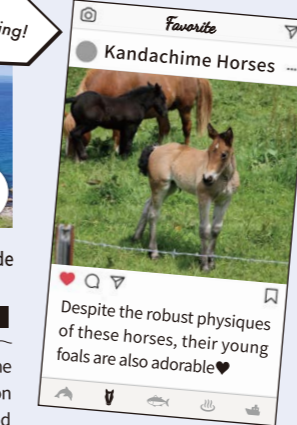
#FAVORITE
*Photo Spot



#OneOf16AccessibleLightHousesNationwide Cape Shiriyazaki and Kandachime Horses B-2

Shiriyazaki overlooks the Tsugaru Strait and the Pacific Ocean. From the lighthouse observation deck, you can enjoy a 360-degree view, and around the surrounding pasturelands, you'll find native Kandachime horses grazing.
*Note: From December to March, they move to the winter pastureland called "Ataka."

- ◆Inquires: Commerce & Tourism Division, Higashidori Village 0175-27-2111
- ◆Access: About 45 min. by car from JR Shimokita Sta.



#HigashidoriSoba D-4

The soba flour produced in Higashidori Village, cultivated to leverage the cool climate, boasts rich flavor. Ground with a stone mill and handcrafted without any binding agents, these 100% soba noodles offer exceptional deliciousness.

Delicious!

Kazamaura Village

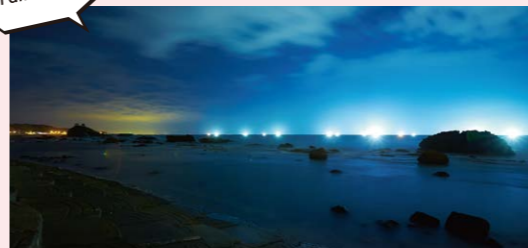
Soak in the seaside hot springs that have been around since the Muromachi period, and be captivated by the fishing fires at night♥
Indulge in fresh local cuisine while enjoying an extraordinary experience♪



Check out the promotional video for Kazamaura Village!



#FAVORITE
*Photo Spot



#FantasticalSceneryOverTheStrait Fishing Fires C-2

A summer to autumn tradition. Squid fishing fires line the Tsugaru Strait, illuminating the sea with a bluish-white light. After gazing at the fantastical sight, indulge in freshly caught live squid sashimi.



Stopover Spot

B-2

Banyameshi

A variety of seasonal seafood set meals and rice bowl dishes are available, offering abundant seafood cuisine at affordable prices.

- ◆Inquires: 0175-35-2865
- ◆Access: About 1 hour 5 min. by car from JR Shimokita Sta. / About 1 hour 20 min. by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, right after getting off at "Banya-mae"

#TheNorthernmostHotSpringTownInHonshu C-2 Shimofuro Onsenkyo Hot Spring Village

Shimofuro Onsen, Kaikyo-no-Yu

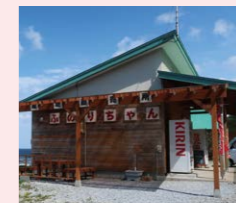


A traditional hot spring with records dating back to the Muromachi period.

- ◆Inquires: Industry & Construction Division, Kazamaura Village 0175-35-2111
- ◆Access: About 50 min. by car from JR Shimokita Sta. / About 55 min. by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, right after getting off at "Shimofuro"

#TheOneAndOnlyDirectSalesFacilityInTheVillage Direct Sales Shop "Funori-chan" B-2

Sells mainly seaweed products from Kazamaura Village, which are not often seen in supermarkets, among other marine products.
*Open only on Saturdays and Sundays from mid-April to early November



- ◆Inquires: 080-8222-1211
- ◆Access: About 1 hour by car from JR Shimokita Sta. / About 1 hour 10 min. by Shimokita Kotsu bus bound for Sai from "Mutsu" bus stop, 5 min. on foot after getting off at "Sawanokuro"

#FunoriKelp

The village's specialty, kelp nurtured by severe cold, is enjoyed as a snack accompanying salted fermented fish, tempura, and in miso soup, among other dishes. The hands-on tours from early February to late March are also recommended.



Their faces might be scary but they're delicious!



#KazamauraMonkfish

Fished using "Soranawa fishing" and "fixed gill-net fishing," traditional methods in which most of the catch is brought up alive.

