

# Visit rural areas involved in **NIPPON GREEN TOURISM**

**Japan food is rooted in fermentation.**  
**Visit a village of fermentation**  
**and see sake brewing.**



Bordering on the Tone River, Kozaki Town has prospered since the Edo period as a place of sake brewing and so sauce and miso (fermented soybean paste) production. It has developed its community as a 'village of fermentation'.

This tour explores the fermentation culture, which is indispensable to Japanese food, by visiting Terada Honke, the sake brewery that has operated for over 300 years and viewing the sake brewing process, along with taste of tofu, miso and soy sauce made using locally-produced soybeans.

## Details

Date: 15 January(Thu) 2015, 1 day / Accepted applicants: 10 / Fee to participate: free of charge / Meet: JR Shinjuku station / End: JR Shinjuku station

## Schedule

Day 1	1	8:00	meet	Gather at West exit of "JR Shinjuku station" and Leave by chartered bus
	2	10:30	sight seeing	Arrive at Kozaki Town and go through rice fields and Soybean fields. Arrive at The Natural Organic Japanese Sake Brewery "Terada Honke" and seeing the Japanese Sake Brewery story of brewing 'sake'.
	3	12:00	lunch	At "Terada Honke" enjoying the locally-grown food.
	4	13:00	sight seeing	Walking the town which has prospered since the Edo period as a place of sake brewing and soy sauce and miso (fermented soybean paste) production and seeing the shrine "Kozaki-jinja" which has a history of about 1300 years and big trees related with Mitsukuni TOKUGAWA, the lord of Mito Domain.
	5	15:30	departur	
	6	18:00	End	Arrive at "JR Shinjuku station" and End. Tour organizer: Reborn Inc.

## Notice

\*As a general rule, the organizer covers meals, accommodation and transportation included in the program.

\*The participants bear the expenses for travel to meeting/end places of each tour, shopping during the tour, and eating and drinking outside of the program.

\*The organizer will arrange accident and liability insurance for participants and compensate for any injury, illness, or personal accident damage that may occur during the tour. These details will be provided separately.

## Conditions for Participation

\* Tourists with non-Japanese nationality visiting Japan or foreign residents in Japan. \* Those who are healthy, able to manage oneself and able to communicate with other participants and local people. Generally 20 years old or older. \* Chronic diseases and allergies should be declared in advance. \* Fill out a questionnaire as a tester and participate in the discussion. ※ Questionnaire result or advice are utilized when Ecotourism Japan and the Ministry of Agriculture, Forestry and Fisheries plan green tourism in future. Personal information is protected. ※ During the tour, staff takes pictures and they are utilized for future promotion. Please inform the staff if there is a problem with it.

## How to Apply

If you would like to participate, please send a e-mail to the address below "For Inquiries and Applications". Applications will be closed once all places are taken. The program organizer's office will send detailed information and instructions about the tour to those who have been accepted.

Please fill out the following information,

1. Desired tour area. (Kozaki)
2. Full name, gender, age, nationality of all participants.
3. Contact information (mobile phone, address) of the representative.
4. Scheduled date and time of arrival, in Japan, scheduled departure date, and arrival and departure airport in Japan.

**For Inquiries  
and Applications**

**NPO Ecotourism Japan**

Contact: Yuko Inoue  
desk@ecotourism-center.jp \* Please make inquiries by e-mail.  
http://www.ecotourism-center.jp/