



Okuizumo Tourist information center

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<https://okuizumo.org/en/>



The Official Okuizumo Travel Guide

UNTOUCHED JAPAN OKUIZUMO

JAPAN HERITAGE

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About Okuizumo

Okuizumo is located an hour away from Izumo Grand Shrine and Matsue castle by car. Apart from car, the only way to get access to Okuizumo is by JR, which takes about 2.5 hours from Izumo/ Matsue. It might seem like a time-consuming journey but will be worth your time.

The Cultural Affairs Agency of Japan has recognized Okuizumo as the sole producer of ancient Japanese style iron in the world. This ancient practice of iron smelting is called “tatara” . Tatara was also depicted in the movie “Princess Mononoke” by director Hayao Miyazaki.

The element “Tamahagane” , which is produced by tatara smelting, is an indispensable raw material for crafting Japanese swords.

Learn about Japanese swords, tatara smelting and experience forging swords and knives. For a timeless and undiscovered Japan, you are yet to see, visit Okuizumo.

Town Okuizumo

Area total: 368.01km²

Population(March 1,2017): 12,655

Shimane Prefecture

Japan

* See of cloud view from Mt. Jo

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Travel Tips

Things to keep in mind while visiting Okuizumo

1 How to find information

Like most of the other rural regions in Japan, it will be difficult to find enough information about Okuizumo in English or any other foreign language. The information provided on the internet too could be misleading or outdated, hence it is best to contact the Okuizumo Tourism Association. We can guide you about tourist spots in Okuizumo and the surrounding towns/cities as well, so please feel free to contact us.

2 Please keep cash handy

There are only a few places which accept credit cards or have e-money services. It is the best to have pre-exchanged currency on hand because there are only a handful of banks which have currency exchanging services. Since Okuizumo is the land of tatara, locally produced knives that are on the pricier side, can also be purchased here. So, please keep exchanged cash handy, for a worry -free shopping experience!

3 Places to stay in Okuizumo

Although there are only a few options when it comes to staying in Okuizumo, we can assure you that the stay will be worth the choice. Western style rooms with beds and attached bathrooms are also available. For those, who are looking for some interaction with the locals, staying at the locally run guest houses, hotels and inns is recommended. The bookings can be made through Airbnb as well.

4 Experience the Slow life

Unlike the big cities, Okuizumo does not have a night life to offer, and most of the restaurants close early. Away from the daily hustle and bustle, Okuizumo is all about unwinding yourself and tuning into the sound of nature, soaking into the cozy hot springs and relaxing with your close friends over a glass of beer and the luscious local cuisine.

5 Plan your trip in advance

Izumo and Matsue are the closest hubs to get access to Okuizumo by train. Train schedules, time required to transit, and the low frequency of the local trains must be considered while planning. The local buses that take you around the town are also not frequent enough. Inquire with the Okuizumo Tourism Association for further details.

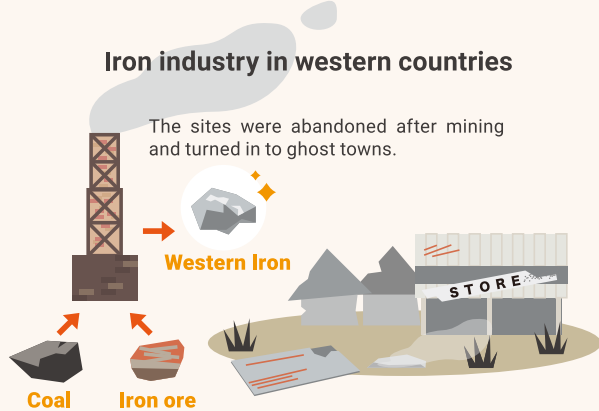
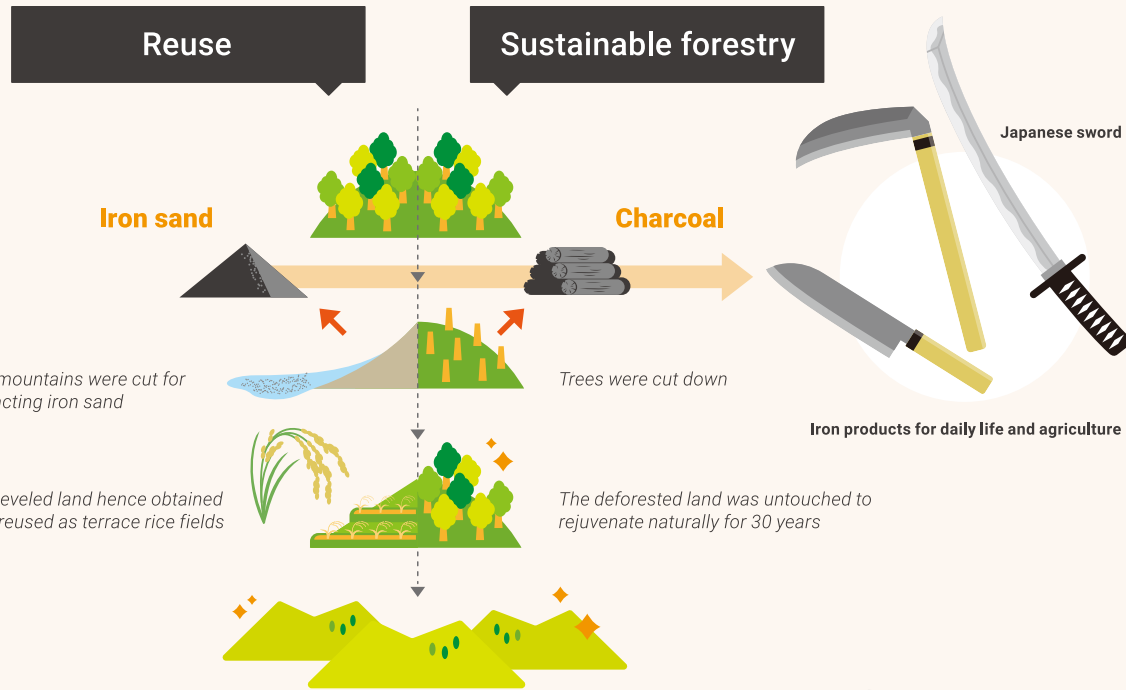
6 People here are shy

Although most of the locals here are shy and prefer not to interfere, they will surely help you out and take care of you if you are in any sort of trouble. So please feel free to ask for local’ s help- hand gestures could work too! Do not worry even if you do not speak Japanese! Everyone these days has access to the internet, so just make use of google translate and smartphone applications to communicate.

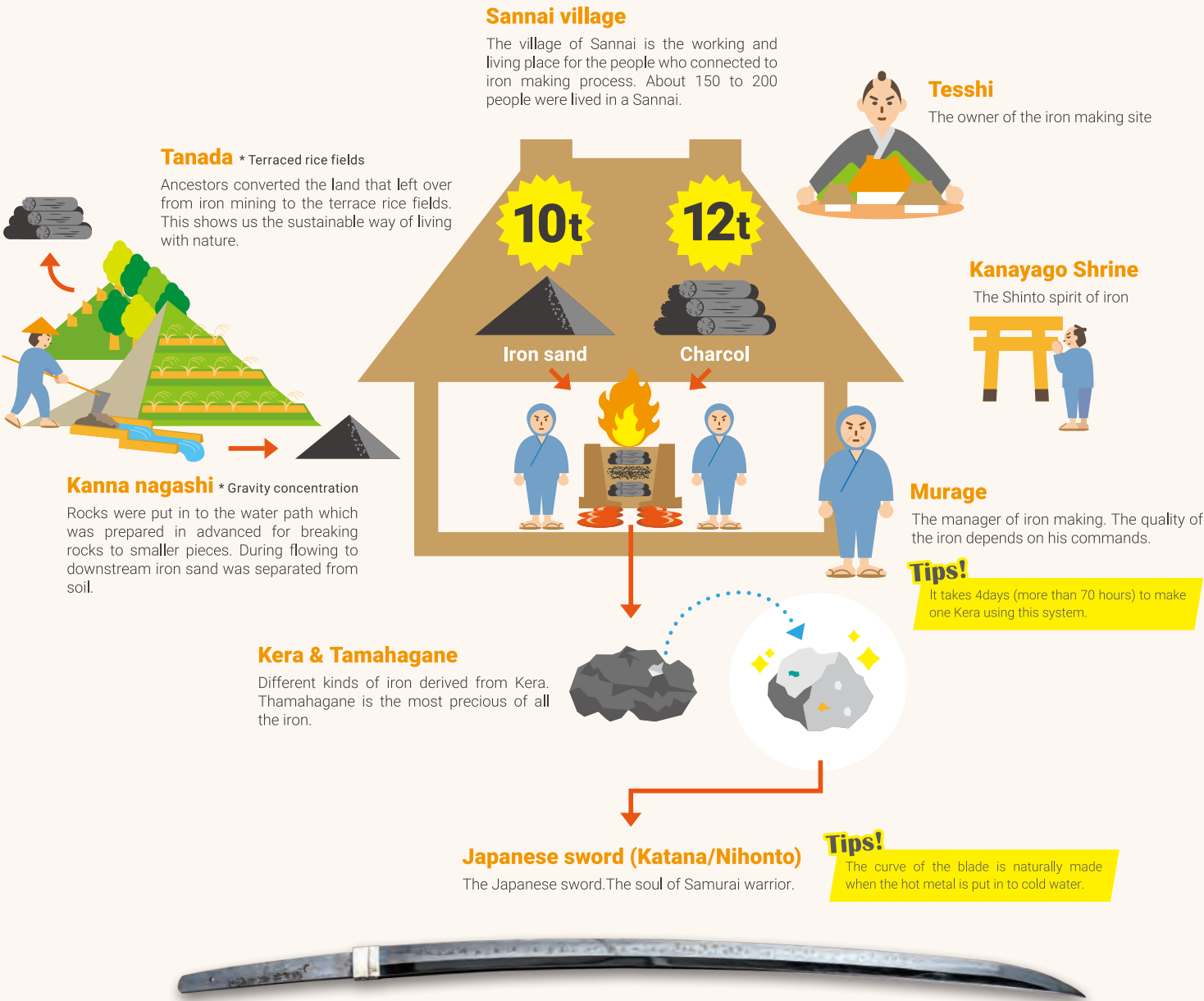
What is tatara smelting?

Tatara smelting is a method of producing iron, by combusting iron sand and charcoal together in a clay furnace. The iron smelting technique which was first developed in 2000 B.C West Asia, made its way further into Europe and other Asian countries around 1200 B.C, and entered Japan in the Kofun period (300-538 A.D). The smelting technique underwent a transformation as it entered Japan. Before the use of iron sand as a raw material for iron smelting, iron ore was the dominant raw material used in the early phases of iron production. Since Japan was rich in iron sand, a unique form of iron smelting peculiar to Japan, i.e. tatara was developed. However, with the onset of Meiji period (1868-1912), advanced western techniques of iron smelting got introduced to Japan, challenging the very existence of traditional tatara. Western style blast

furnaces proved to be so much more cost efficient that, tatara was sidelined in a matter of time, before getting discontinued in 1923. After a brief discontinuation in the Taisho period, traditional tatara was revived shortly during WW2 for saber production, but again discontinued for a long period after the war ended. However, in order to protect and reproduce the sword making craft, an intangible cultural asset to Japan, tamahagane (a raw material that can only be produced through tatara) was indispensable. Therefore, in 1977, The Society for Preservation of Japanese Art Swords (Nittoho), decided to restore and re-commence tatara practice in Okuizumo under the banner of Nittoho tatara. Subsequently, under the Japanese Law for “Protection of Cultural Property”, tatara reserved its place as a “Selected Conservation Technique”, and continues to be practiced to this day.



The Roots of Japanese sword * Iron making process



Tatara iron smelting and sustainable living

Before we explain what tatara is, try to recall the movie “PRINCESS MONONOKE”by director Hayao Miyazaki. The movie is based on the conflict that occurs between the nature and the human society, which director Hayao Miyazaki has portrayed in his movie through the image of a tatara workshop. But there is a crucial difference that lies between the movie’s projection of tatara and Okuizumo’s tatara industry. Okuizumo’s tatara can be called one of the oldest models of sustainable development, carried out by the local people of Okuizumo to produce iron in harmony with nature. Most of the mining sites of the world, were abandoned after mass

extractions and ended up as ghost towns. But in the case of Okuizumo, the ancestors refused to desert the old sites of iron extractions and decided to revive them into terrace fields. The lush green and scenic panorama of Okuizumo which you see today, is an outcome of this very wisdom and hard work of our ancestors. In today’s world, wherein, “Sustainable society”, has become a widespread topic of concern, Okuizumo’s history and topography can serve as an ideal example of achievement. For those, interested in the history of Okuizumo’s sustainable development, the town offers a great opportunity to learn while travelling.



Discover the roots of Japanese swords in Okuizumo

There are a number of reasons that make people from all over the world to fall in love with Japan. Japanese cars, cuisine, anime or manga are just some common examples. For some, fascination towards Japanese martial arts, samurai and swords, is the factor which draws them to Japan.

If you are one of the Japanese sword fanatics, Okuizumo, the land of Japanese swords, is a “must see” place for you. Are you familiar with the Japanese mythological tale about an evil serpent called Yamata no Orochi, who was executed by the Shinto god Susanoo? Okuizumo’s Torikami district, is said to have staged the final battle between Orochi and Susanoo, where Susanoo puts an end to Orochi and discovers a sword that comes

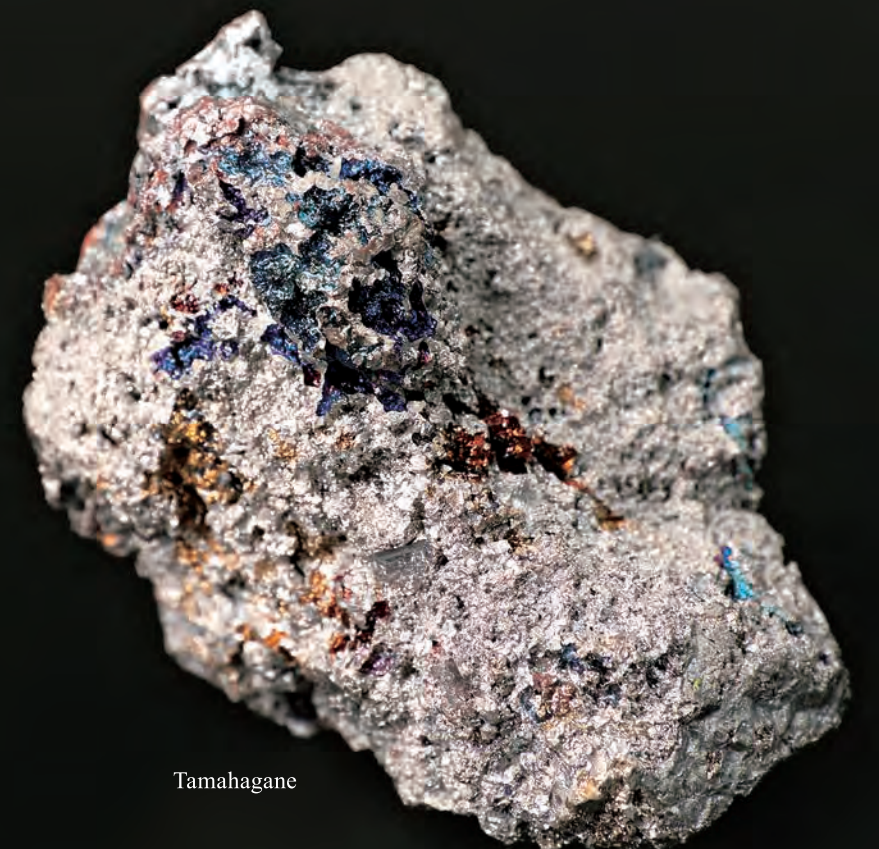
out of his tail. Hence, leading to a belief that Okuizumo could be the place where Japanese swords originated.

When it comes to crafting Japanese swords, Tamahagane is an indispensable element. Tamahagane is a kind of traditional Japanese steel, which contains about 0.5% of carbon. Producing tamahagane through tatara is such a highly refined technique, that even the advance scientific technology of today, cannot duplicate it. Okuizumo is the sole place in the word, which has been recognized as the authentic producer of tamahagane. Tamahagane produced here, is distributed to swordsmiths throughout Japan, who forge it into alluring Japanese swords.

However, tatara is not limited to Japanese

swords. Hitachi Metals plant in Yasugi, has further developed the technique involved in tatara to produce hoop steel (material for razor blades)-a business they hold a maximum share for in the world. Apart from this, tamahagane is also being recognized as a potential element to make a breakthrough leap into the future.

Those interested in the history of tatara and Japanese swords, must visit the Tatara Sword Museum in Okuizumo. Attached to the museum is a small, modern forge, where the master swordsmith gives a demonstration of sword forging. If lucky enough, katana demonstration, conducted twice a month by swordsman Yoshihara can also be witnessed.



Tamahagane



Itohara Family, Itohara Memorial Museum

The Itohara family of Okuizumo was a family of “Tesshi (masters of tatara plants). The 15th and 16th generation descendants, still reside in the Itohara family residence. The astonishing main building of the residence which is open to the public was constructed in 1924 and has been recognized as a tangible cultural asset by the Japanese Government. There is an Izumo style garden attached to the residence, designed placing two long and narrow strips of steppingstones parallel to each other. The 16th generation successor of the Itohara family attends to the visitors in person, giving them a special opportunity to learn closely about the value that tatara had in people’s lives.



Sakurai Family, Kabeya-Shusei-kan History Museum

The Sakurai family was also a tesshi family which dwelled in Okuizumo. The Sakurai residence which you see today, was built in 1735 and its main building was constructed in 1738. The tea ceremony experience which is conducted in this residence holds a 280-year-old history and is very popular amongst the tourists. Visitors can also enjoy the seasonal spectacle of the residence complex throughout the year. The lush greenery of early summer, transcending into overwhelming hues of red during autumn is an exceptional site. Along with the task of managing the iron industry of their domain, the tesshi were also closely related to the Matsue clan, and showed immense hospitality to the warlord during his visits, in the form of tea ceremonies and local cuisines such as soba, which is believed to have influenced the local culture of this town.





Activity

Make your own kitchen knife with a professional blacksmith in Iron town Okuizumo

This is an era where anything can be made easily, using the technologically advanced machines of today. However, on the flipside, machine made objects do not possess a craftsman's soul, which he transfers into his handmade work. Hence, one's sense of appreciation towards their belongings is gradually fading away. The Japanese term "Monodzukuri" is a concept which is extremely hard to translate in English. The concept of monodzukuri is not just about producing high quality products, but it is an attitude of craftsmanship, where the maker strives to improve his skills every

day and puts utmost attention to each and every detail of production, starting right from the quality of the raw materials. The experience of making kitchen knives which we offer to the visitors is not simply about knife crafting, but an opportunity to witness and experience the efforts of the blacksmiths which they put into their handmade knives and learn why Okuizumo consists of the most suitable iron sand needed for knife crafting. This experience is about discovering the art of monodzukuri in one's daily life.

Time period Throughout the year

* December to March is the best period for this experience

* It is possible for the operation to get suspended due to weather conditions during June to August

* Number of participants and days of operation are also limited

Request deadline 7 days before the operation

Time required 3 Hours × 2 Days

No. of participants Max. 2

1 knife(Small Size) 1 person-starting from ¥20,000(inclusive of taxes)

1 knife(Big Size) 1 person-starting from ¥22,000(inclusive of taxes)

The cost is inclusive of raw materials cost, production charges and the insurance.

* you can choose the shape and the size of the knife before you start. The prices are slightly differed from knife to knife.

* Since it is a 2 day plan, lodging, food, English speaking guide and travel expenses have to be borne separately.

The tourism center can prepare the above-mentioned facilities according to the visitor's demand.

Itinerary for a 2-day trip with an English-speaking guide

Day1

Meeting the guide at Okuizumo's JR Izumo Minari station.

Transfer to Tatara and Sword Museum, learn about the history of tatara and Okuizumo.

Transfer to Unshuu-Yukimitsu Hamono workshop, change into workshop wear and get safety instructions.

Day 1 of knife making process begins.

End of day 1 after the tempering process.

Lodging

Day2

Adding finishing touches to the knife.

The tour disperses at Izumo Minari station.

* Carry an old pair of clothes.

* The temperature inside the workshop can rise significantly, so please stay hydrated.

Things to experience in Okuizumo

Japanese sword forging demonstration

Okuizumo based blacksmith, Mr. Kobayashi demonstrates the forging technique of Japanese swords. He gives simple explanations and lets the visitors try their own hands at hammering red hot iron slabs while demonstrating how to forge a sword.

Cost of one time demonstration ¥20,000

* Admission charges to Tatara Sword Museum is charged separately.

Time required; 40 min. approx., 40 people max. (Minimum 1 person)

Timings 10:00-16:00, closed on Mondays and Year end



Swordplay demonstration

Visitors can see the swordsman demonstrate his skills with a real Japanese sword and learn about swordplay techniques. After the demonstration, visitors can also try holding real swords and pose with it.





Soba making experience

Okuizumo is a famous “soba destination”, which attracts several soba lovers from inside and outside Shimane prefecture. There are three places which offer soba making experience in Okuizumo.

* The number of participants and charges differ based on the shop. Please inquire in advance.

Charges A dough (5 servings) > ¥3,500~

Time required 90 minutes.

Season All year round

People accommodated 5~10

Timings 10:00~15:00, closed on year end and New Year



Toufu making experience

Mr. Ishida Nobuo from Ishida Toufu store, in Okuizumo’s Yokota, offers toufu making experience at his store. The procedure is very simple- adding brine to hot soy milk. However, the correct temperature is the most crucial part of making toufu. So if you are keen to learn the trick behind making delicious toufu, we recommend you this experience.

Charges ¥1,500 / per person

Time required 60 minutes

Season April to August

People accommodated 20

Timings 10:00~16:00, closed on year end and New Year



Payment is required to be made upon arrival by cash or credit card

* The payments will be accepted in person.

* The cost is inclusive of taxes

* There are chances of not being able to fix the preferred date of reservation due to the demonstrators’ personal schedules.

For further queries

1.Choose your preference (experience / demonstration) and contact Okuizumo Tourism Organization.

2.We will prepare the advanced bookings and send you the detailed schedule.

(Reservations can be made online as well)



Maitake Factory Tour

A factory tour to Maitake Okuizumo, which cultivates variety of mushrooms like maitake, eringi and shiitake. Farm fresh mushrooms can be purchased directly from the market, with the option of onsite tasting also available. A fountain of spring water, called “enmeisui” is also present in the factory compound, for passersbys to drink freely.

Charges Free of cost

Time required 30 minutes

Season All year round

People accommodated 45

Timings 8:00~17:00, closed on year end and New Year



Soroban (Japanese abacus) making experience

Okuizumo is one of the two major producers of soroban along with Hyogo prefecture’s Ono city. The “Unshuu Soroban”, produced in Okuizumo has been recognized as a National Traditional Handicraft of Japan.

Charges ¥2,200 per person

Time required 60 minutes

Season All year round

People accommodated 30

Timings 8:00~17:00, closed on year end and New Year



Sightseeing

Torokko Train & Okuizumo Orochi Train

Okuizumo Orochi train is a 3 coached local train, with 2 passenger coaches and a diesel locomotive. This train, painted in a vibrant blue color, runs leisurely along the sightseeing places in Okuizumo. Adding to the train's wooden berths, which give it a vintage feel, the windows do not have glasses, for the passengers to breathe in the fresh countryside air and feel liberated. From triple levelled switch back to the enormous Orochi loop, the train takes you around all the picturesque locations, deep into Okuizumo. The train ride becomes an exceptionally breathtaking experience during the autumn season.



Okuizumo Tatara and Sword Museum

The museum displays everything, starting from the history of tatara iron smelting practice in Okuizumo, detailed exhibits about the procedure, and the art swords which have been crafted out from tamahagane. There is a huge life size model of a clay furnace, which is built to keep the tatara operation stabilized, by controlling the amount of humidity and maintaining the dryness inside the furnace. Different types of bellows, which were used to wind the furnace are also on display. Those interested in the working knowledge of these bellows, can also try and work them. Demonstration on Japanese sword forging is also conducted twice a month.

1380-1, Yokota, Okuizumo
Timings 9:30~16:30, Closed on Mondays (& following Tuesdays when Mondays coincide with national holidays). Closed from 28th December~4th January.
Admission Adults (Including high school students) ¥520, Elementary & Middle school students ¥250



Tane Nature Museum

This museum takes you to an educational tour about the history of universe and the evolution of living beings. Structures of rare dinosaurs, ancient fossils, precious mineral stones etc. are exhibited in this museum. Computerized display boards have been installed to provide the visitors with interactive knowledge. The museum also comes with lodging facilities, with its popular night time museum, opened exclusively for the guests.

236-1, Saji, Okuizumo
Timings 9:30~17:00
Closed on Year end and New Year & Tuesdays (closed on the following Wednesdays, when Tuesdays coincide with national holidays.)
Admission Adults ¥500, High School and University students ¥300, Elementary school students ¥200



Miinohara Ski Resort

This ski resort is recommended for ski beginners and families. There is a public ski school as well.

Miinohara, Yakawa, Okuizumo
Timings 8:30~17:00, ski conditions vary based on the weather



Okuizumo Orochi Loop

Free

The Orochi loop is a 2 layered loop, designed with the image of Yamata no Orochi, the giant coiled serpent in mind. The loop stretches from Sakane, National Highway-314 to Miinohara, passing from 3 mountain tunnels and 11 bridges. The Miinohara Ohashi Bridge symbolized the serpent Yamata no Orochi spewing red hot fire.

2500-294, Okuizumo, Yakawa
Accessible all year round



Oni no Shitaburui

Free

Oni no Shitaburui is a 2km long V shaped ravine, formed after years of continuous corrosion of the biotite granite zone by swift currents of Omaki River, a tributary that flows out of the Hii River. The place derives its name from the legend of "Shitai-yama" mentioned in Izumo Fudoki. The legend revolves around a shark, who falls in love with a beautiful goddess. Blessed with abundant greenery and autumn foliage, Oni no Shitaburui has been listed as one of the National Natural Monuments in Japan. Over the years, the barrier free promenade connected to Oni no Shitaburui rope bridge, symbolizing "love", has become a sacred place among couples.

1417-6, Minari, Okuizumo
It is recommended to visit the place during the daytime (no night lights installed)
Accessible all year round, except winters due to heavy snow.

Kamedake Onsen

pH8.9

From the olden times, this hot spring is said to be “a cure for ten thousand ailments”. Along with having skin beautifying effects, it also has skin whitening properties due to its rich saline contents.

Benefits: Relief from chills, Joint pain and anxiety, Controls high blood pressure



Tamamine-Sansou

The Kamdake hot spring not only consists of family baths and open air pools constructed using rocks and Japanese cypress, but it also has a sand bath for its guests. Special services for women like, separate breast feeding rooms etc. are also provided here.

3609-1, Kamedake, Okuizumo

Business hours 10:00~22:00 (reception closes at 21:30) Restaurant available from 11:30~15:30 (lunch, last order 15:00), 17:30~21:00 (dinner, last order 20:30) Entrance fee ¥600

Sajiro Onsen

pH9.8

This hot spring from the land of Izumo mythology, is rich in alkaline property that contributes to the water’s velvety texture. The sodium bicarbonate contents in the water makes the skin soft and refreshed.

Benefits: Relief from fatigue, Muscle pain, Joint pain and anxiety.



Chouja no Yu

The onsen comes with indoor bathhouses with high ceilings and open air pools surrounded by the abundant nature around, giving the guests an exhilarating sense of freedom. To please your palate after a long relaxing bath, the place also serves local cuisine rich in regional flavors. Farm fresh vegetables and locally produced goods can also be purchased here as souvenirs.

223-5, Sajiro, Okuizumo

Business hours 6:00~8:00/10:00~21:00 (reception closes at 20:30) Closed on every second and fourth Tuesday. Restaurant available from 11:00~14:00(lunch), 16:00~21:00 (dinner, last order 20:30) Cafe time 14:00~16:00 Entrance fee ¥400

Hinokami Onsen

pH9.9

Okuizumo’s Hinokami Onsen is one of the top 3 “beautiful skin onsens” in Japan, with water which has a satiny feel to it. The skin feels extremely silky and hydrated after getting replenished by this onsen water.

Benefits: Relief from fatigue, Chills and anxiety



Hinokami-sou

This hot spring is situated at the foothills of Mt. Sentsu. Its pool has huge clear glass windows facing the lush green mountains, for the visitors to gaze at while soaking into the hot water and gradually liberating themselves.

488-1, Takesaki, Okuizumo

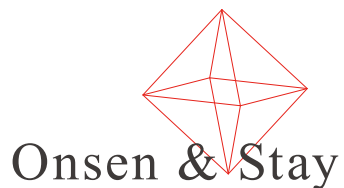
Business hours 10:00~20:00 (Reception closes at 19:30/bookings required during winters) Closed on Tuesdays and Wednesday from December to February. Parking facility and restaurant (11:00~15:00) available. Entrance fee ¥500

Minshuku Tanabe

This hot spring with lodging facility breams with a homely ambiance that keeps bringing the visitors back to this place again and again. The water circulated in the onsen, flows directly from the source, giving an extremely pleasant feeling, which is also the pride of this onsen. The food served here, makes lavish use of the seasonal ingredients, for the visitors to relish after a long hot bath.

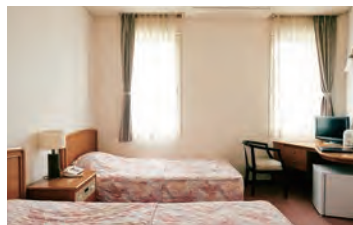
1844, Takesaki, Okuizumo

Business hours 10:30~17:00, Closed on Wednesdays, Thursdays and New Year. Food served (advance booking required) 12:00~15:00/17:00~19:00 Entrance fee ¥600



Okuizumo Beautiful Skin Hot Spring Village

The water of the three major hot spring destinations in Okuizumo, Hinokami Onsen, Sajiro Onsen and Kamedake Onsen, rich in alkaline properties, is believed to be very effective for attaining a beautiful, smooth and white skin. Higher the pH level, slimier the water, which in turn helps you get rid of all the dirt and dead skin cells on the surface of your skin. Long hot baths here will seldom make you dizzy, so we recommend the visitors to try all of them during your stay in Okuizumo.



Okuizumo Cycling Terminal

A. Bed or Futon Mattress B. ¥5,000~
Check in 16:00, Check out 10:00



Okuizumo Tane nature museum

A. Bed B. ¥5,600~
Check in 16:00, Check out 10:00



Katakuri no Sato Minshuku Tanabe

A. Futon mattress B. ¥5400~
Check in 16:30, Check out 9:30



Kamedake Onsen Tamaminesanso

A. Bed or Futon mattress B. ¥7350~
Check in 16:00, Check out 10:00



JECK

A. Guest house B. ¥4000~
Check in 15:00, Check out 10:00



Naniwa Ryokan

A. Futon Mattress B. ¥5400~
Check in 16:00, Check out 10:00



Hinokami Onsen Hinokamiso

A. Bed or Futon Mattress B. ¥6080~
Check in 16:00, Check out 10:00



Fukuya Ryokan

A. Bed or Futon Mattress B. ¥5540~
Check in 16:30, Check out 10:00



*Mikuni Lodge

A. Futon mattress B. ¥9720~(for 3 persons in one room) Check in 14:00 to 17:00, Check out 10:00
*Price is for per person night without meals

*A. Room type, B. Price *Price is for per person night without meals

*A. Room type, B. Price *Price is for per person night without meals



Restaurants

- 1 Okuizumoya *Restaurant (Deli)**
A. 10:00 to 19:00 B. Not fixed
- 2 Oshokujitokoro Taishu *Restaurant**
A. 11:00 to 13:30,17:30 to 20:00 B. Not fixed C. ¥800~
- 3 Oshokujitokoro Mikumo *Restaurant**
A. 10:00 to 16:00 L.O.15:00 B. Second Wednesday of every
- 4 Gashoen Yokota *Restaurant (Sushi)**
A. 11:30 to 14:00,17:00 to 23:00 B. Not fixed C. ¥650~
- 5 Jugem Jugem *Yakiniku restaurant**
A. 11:00 to 13:30,18:00 to 21:30 (Need Reservation) B. Tuesday C. ¥1,000~
- 6 Tatami cafe**
A. First and third Sundays of every month from 13:00 to 17:00 B. (Except above mentioned dates) C. ¥500~
- 7 Chinese Restaurant Ichibankan**
A. 11:30 to 14:00,17:30 to 21:00 B. Not fixed C. ¥900~
- 8 Nitamai Shokudo *Restaurant**
A. 11:00 to 14:00,17:00 to 20:30 L.O.20:00 B. Tuesday C. ¥1,000~

Soba restaurants

- 9 Burger House PikoPiko *Restaurant (Hamburger)**
A. 8:30 to 19:00 B. Tuesday C. ¥800~
- 10 Maimonya Izakaya Minari *Bar and restaurant**
A. 17:00 to 24:00 L.O. 23:30 B. Monday C. ¥700~
- 11 Wasaikukan Tachibana *Restaurant**
A. 11:30 to 14:00 17:30 to 23:00 (L.O. 22:00) B. Not fixed C. ¥5,000~
- 12 Azuma Soba**
A. 11:00 to 14:00,17:00 to 20:00 B. Monday C. ¥750~
- 13 Ogiya Soba**
A. 9:30 to 17:00 B. Tuesdays (Open when Tuesday is national holyday) C. ¥810~
- 14 Oni Soba**
A. 11:00 to 18:00 (Close when the soba runs out) B. Wednesday C. ¥800~
- 15 Shitaburui tei**
A. 10:00 to 17:00 B. Thursday C. ¥650~
- 16 Jun Soba Ippuan**
A. 11:00 to 16:00 B. Thursday (Open when Thursday is national holyday) and final Wednesday of every month C. ¥810~

Shopping and Souvenirs

- 17 Himeno Soba Yukarian**
A. 11:00 to 14:30 B. Tuesdays and 3rd Wednesday of every month C. ¥780~
- 18 Bokura Teien Tsubakian**
A. 11:00 to 15:00 B. Tuesday, Wednesday, Thursday and winter season (December to March) C. ¥900~
- 19 Yakawa Soba**
A. 11:00 to 18:00 B. Tuesday (Open when Tuesday is national holyday) C. ¥800~
- 20 Yamagata Soba**
A. 10:30 to 17:00 B. Wednesday C. ¥800~
- 21 Inoue shoyu (Soy sauce)**
A. 8:30 to 17:30 B. Weekends and public holidays
- 22 Unshu Chuzen Cutlery (Japanese kitchen knife)**
A. 8:00 to 17:00 B. Not fixed
- 23 Okuizumo Sanka Matsubaya (Japanese sweets)**
A. 9:00 to 18:30(winter season 9:00 to 18:00) B. Not fixed
- 24 Souvenir Shop Kogane**
A. 9:00 to 17:00 B. Not fixed

- 25 Tojo Kogei (Craft product)**
A. 9:00 to 17:00 B. Not fixed
- 26 Nita Tokusan-ichi (Farmers market)**
A. 9:00 to 17:30 B. New year Jan 1st to 3rd
- 27 Hikami Seishu(Japanese Sake)**
A. 8:00 to 17:00 B. Sunday
- 28 Maitake Okuizumo (Maitake mushroom)**
A. 8:00 to 17:00 B. Not fixed
- 29 Roadside Station Sakagura Okuizumo-kouryukan (Japanese Sake and souvenirs)**
A. 8:00 to 19:00 B. Not fixed
- 30 Roadside Station Okuizumo Orochi loop**
A. 9:00 to 17:00 (December to March 10:00 to 16:00) B. Not fixed
- 31 Morita Shoyu (Soy sauce)**
A. 9:00 to 17:30 B. weekends and public holidays

*A. Business hours B. Regular holiday C. Closed

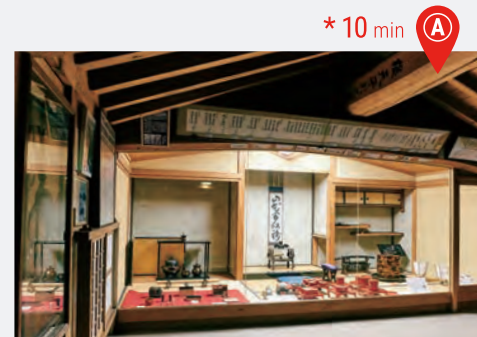
Okuizumo Town Tourist Map

From Okuizumo tourist infomation center (Izumo Minari Sta.)

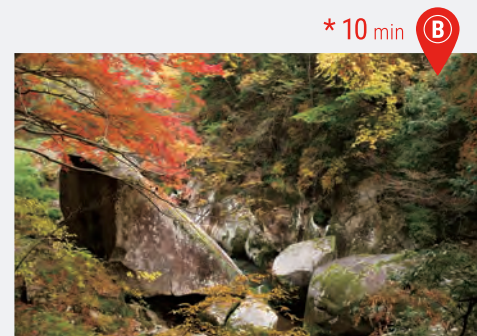
	15 min	Kamedake Onsen
	10 min	Sajiro Onsen
	25 min	Hinokami Onsen



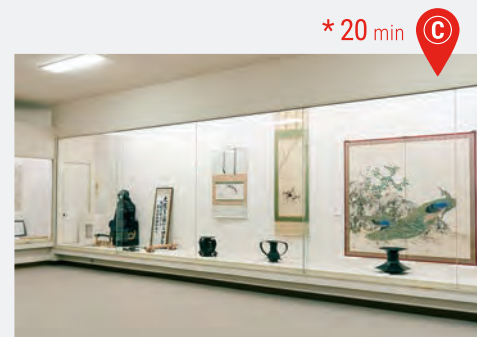
Okuizumo tane nature museum



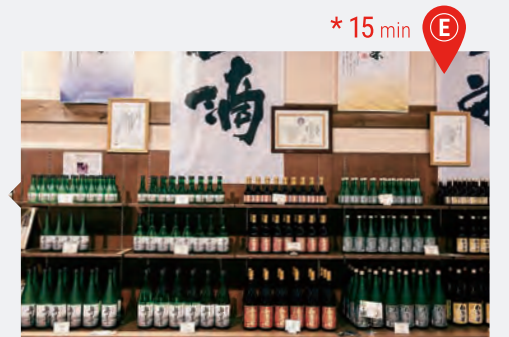
Itohara memorial museum,
Itohara family



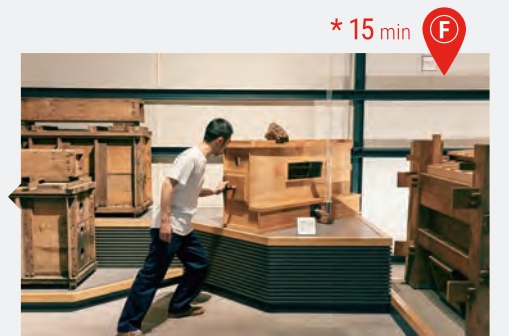
Oninoshitaburui



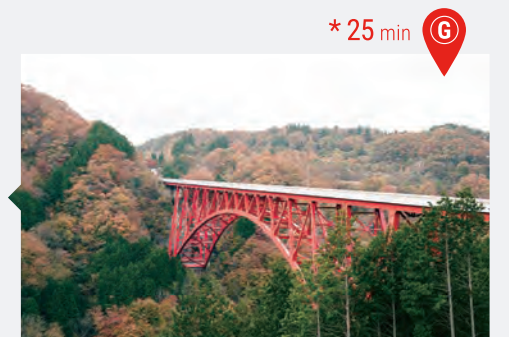
Kabeya shusei-kan history museum,
Sakurai family



Roadside Station Sakagura Okuizumo-kouryukan
(Japanese Sake and souvenirs)



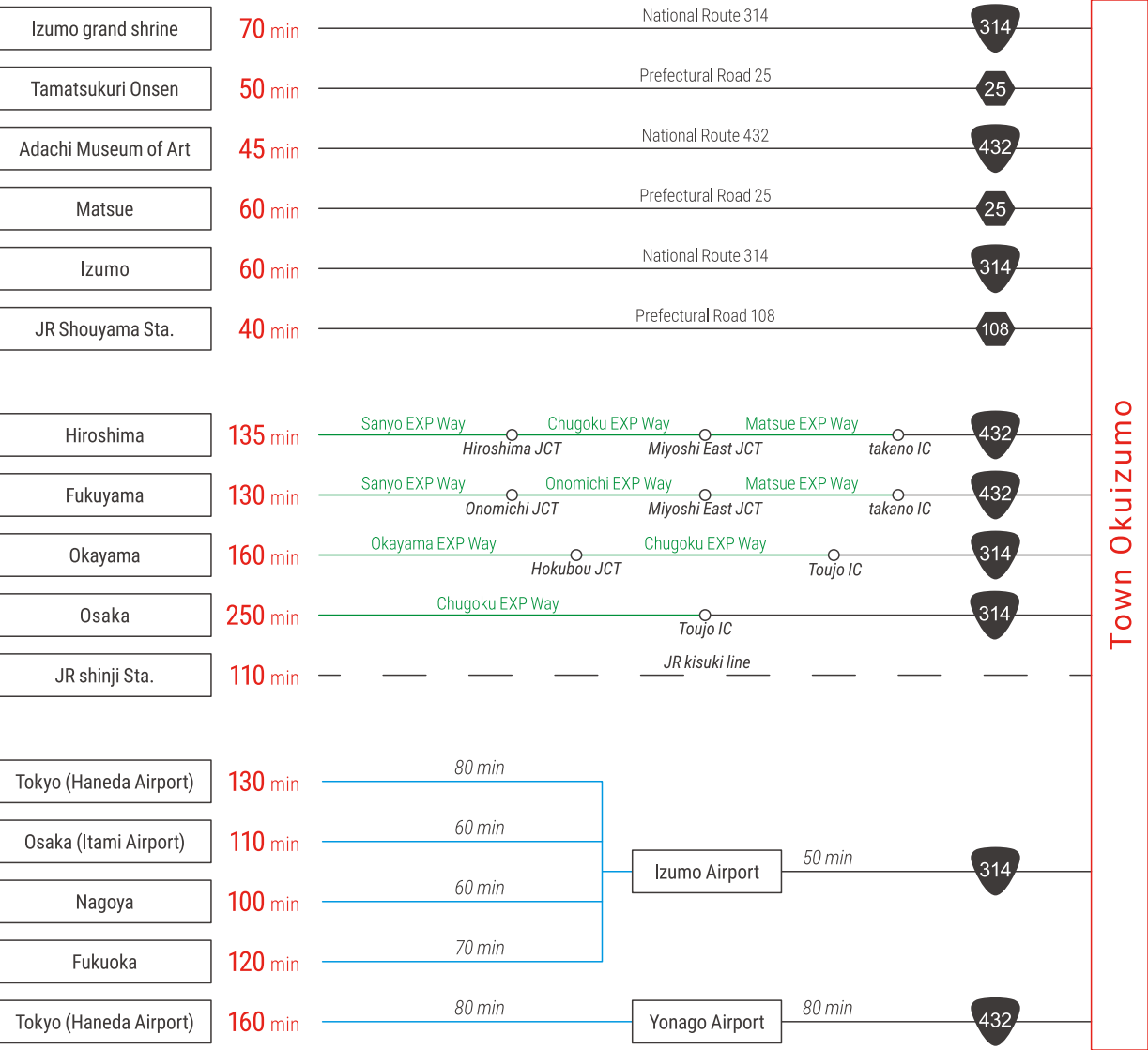
Okuizumo Tatara and sword museum



Okuizumo Orochi loop,
Roadside Station Okuizumo Orochi loop

* From Okuizumo tourist infomation center (Izumo Minari Sta.)

Access to Town Okuizumo



TAXI service



Hikami Taxi
 Service available Year around 6:30 to 21:00 (Need reservation after 21:00)
 Closed Sundays
 Tel 0854-52-0267



Tatara Taxi
 Service available year around 8:00 to 23:30
 All Year round
 Tel 0854-52-280



Ai Taxi
 Service available year around 8:00 to 22:00 (Need reservation after 22:00)
 All Year round
 Tel 0854-54-0181

*You can call Okuizumo tourism Association for reservations.

Okuizumo Tourism Association



Plan your unique journey with us

If you have already travelled the golden route of Japan and now find yourself in a “been there, done that” situation, and want to see a Japan, which is far away from modern commercialization and tourist hype, Okuizumo is the place to add to your next itinerary list.

We welcome you to a Japan, which has paused in time. So just unwind yourself in the serene tranquility and seep into an untouched Japan. Visit Okuizumo.

Let us know your specific preferences, and we will plan you a journey which is uniquely yours. You can plan your activities and book a guide in advance. Or if you are looking forward to a whole different experience such as farm stay, long stay or working holidays, we will try our best to cater to such special requirements as well. Planning you a journey, truly yours, is our aspiration.



Okuizumo Tourist Information Center Okuizumo Tourism Association

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