



Discover Itoigawa Hidden Beauty Along the Jade Coast



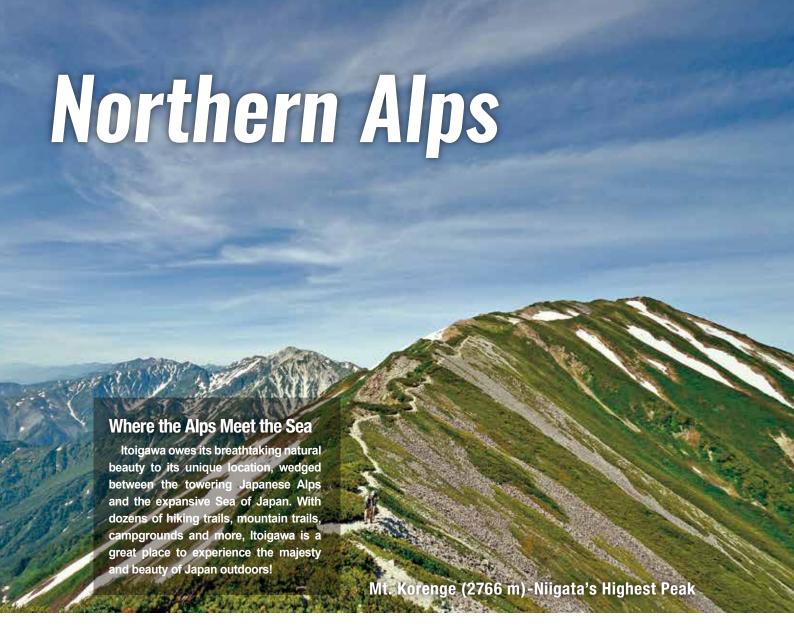














Himekawa Gorge and the Oito Line

The Himekawa River flows through the center of Itoigawa, carving out the Himekawa Gorge, flanked on either side by the Japanese Alps and the Umidani Mountains. The Oito Line train winds through this beautiful gorge, connecting Itoigawa to Matsumoto City and the resort towns of Hakuba and Otari.



Renge Nature Trails

Mt. Korenge (2766 m) is the highest mountain in Niigata Prefecture. Part of the Chubu Sangaku National Park, the Renge Region is famous for its many hiking and nature trails, camping, and the famous Renge Hot Springs (see page 9). The autumn colors around Shiroike Pond are particularly beautiful in October.



Takanami-no-lke Pond

This alpine pond, located next to the Kotakigawa Jade Gorge, is a popular summer retreat featuring campgrounds, nature trails, a natural history museum and a restaurant serving local specialties. It's a perfect place to reconnect with nature or just grab a bite to eat and some souvenirs after a visit to the Kotakigawa Jade Gorge!

Japan's Jade Coast

Deep in the mountains of Itoigawa lie the Kotakigawa and Omigawa Jade Gorges, Japan's only gemstone-quality jade deposits. Small pieces of jade and other beautiful stones wash down the rivers and are deposited on the coasts along Itoigawa and neighboring Asahi Town, giving this area its name: The Jade Coast.



Sunsets and Natural Beauty

The evening sun setting into the Sea of Japan is one of the most sublimely beautiful and iconic views in Japan. There are many popular places to enjoy the sunset in Itoigawa, including the Oyashirazu Cliffs, Benten-iwa Rock and Tottoko-iwa Rock.

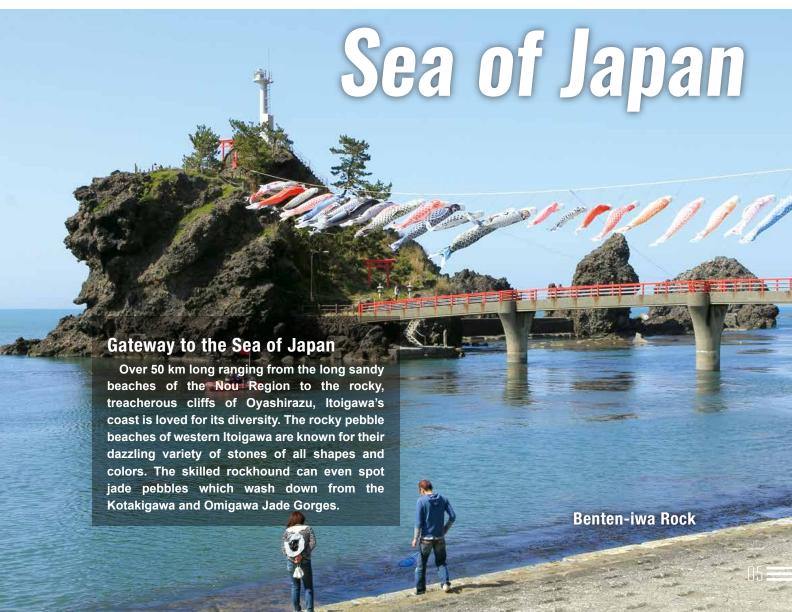
'Tottoko-iwa' means 'Chicken Rock.' Can you see why?



Sea Fishing and Other Activities

Itoigawa boasts one of the largest fisheries in the region and is a popular destination for anglers of all skill levels! Experience fishing, snorkeling, SUP and a variety of other popular Japanese seaside activities at one of Itoigawa's many beaches!











Itoigawa Kenka Matsuri (Fighting Festival)

Every April 10, two teams of men representing their respective district meet at Amatsu Shrine. The two teams fight each other by pushing large portable shrines called mikoshi against each other. The festival is said to bring a bountiful harvest of rice and fish.

After the fighting ends, local children gather on the stage in beautiful costumes to perform ancient ritual dances passed down over the centuries.

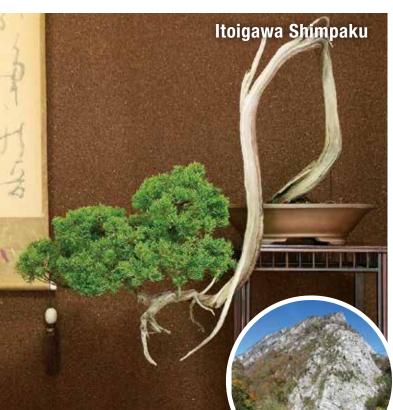
Nou Hakusan Shrine Spring Grand Festival

On April 24, the people of Itoigawa's Nou Region gather at Nou Hakusan Shrine for its Spring Grand Festival. Children and adults dressed in colorful costumes perform ancient ritual dances handed down over the generations since the 1400s. At the festival's climax, the stirring "Ryo'o-no-Mai" dance is performed in the light of the setting sun.



Oumi Take-no-Karakai Festival

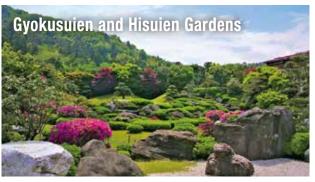
This unusual festival is held every January 15 near Oumi Station. Originating over 300 years ago, the name roughly means "Oumi Bamboo Fight." Two teams of young men dressed in kabuki-style makeup engage in a ceremonial tug-of-war using large bamboo poles. The winning team is said to be blessed with a bountiful harvest in the new year.



The beautiful Itoigawa Shimpaku juniper tree, considered the king of bonsai, grows only on the rocky limestone cliffs of Mt. Myōjō and Mt. Kurohime.

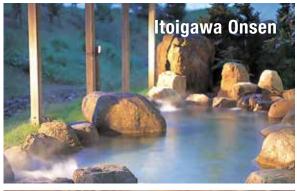


Discover beauty on a spiritual level at this awe-inspiring museum of Seiko Sawada's Buddhist artwork, designed by master architect Togo Murano.

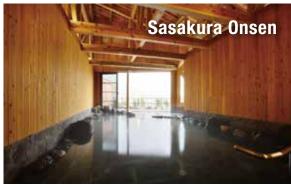


These sister gardens use Itoigawa's natural landscape to create living art which grows and changes with each passing season.



















Koshihikari Rice

Like most of Niigata, Itoigawa is known for its rice. The heavy snowfall and crystal clear water makes for rice so good you have to taste to believe!



Black Yakisoba

Unique to Itoigawa, Black Yakisoba is a dish of stir-fried noodles served in a jet black squid ink sauce. Each shop has its own unique recipe so try them all!



Namban Shrimp

This small shrimp, a variety of amaebi, is popularly enjoyed in sushi or raw as sashimi. In Itoigawa it is also popularly served fried and as tempura!



Geopark Rice Bowls

Each of these colorful donburi rice bowls is themed on a different site in the Itoigawa Geopark and feature Itoigawa's best ingredients!



Monkfish

This Itoigawa delicacy is commonly served in hotpot, but is also enjoyed fried or as sashimi. The richly flavored liver is called 'the foie gras of the sea.'

Local Sake

A combination of pure cool water and abundant rice makes Itoigawa a great place for sake! Try sake from each of the five local breweries!



Kaga-no-l
One of Niigata's
oldest breweries.



Kenshin Named for samurai Uesugi Kenshin.



Tsukimizu-no-lke From the beautiful Hayakawa Valley.



Nechi Otokoyama Made using only locally grown rice.



Yukitsuru From the historic Teramachi District.







By Train



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