

The closest terraced rice fields from Tokyo

Head to Oyama Senmaida to see superb views!

Oyama Senmaida is located in the foothills of the Mineoka Mountains, situated on Nagasa Plain, a long, narrow plain to the west of Kamogawa City in the south of Chiba Prefecture. Known as the closest terraced rice field village from Tokyo, its 375 terraced rice fields are arrayed like staircases, offering expansive views of spectacular rural scenery that can be described as the original landscape of Japan. The area has been selected among the "100 Best Terraced Rice Fields in Japan."

Photo courtesy of : Oyama Senmaida Conservation Society, a designated non-profit organization



In winter, the terraced rice fields are illuminated with 10,000 LED candles. (Oct.-Jan.)



Enjoy delicious rice grown in the amazing nature of Chiba!

Dining

26 Folk House Restaurant Gonbei

古民家レストラン ごんべい

An old folk house restaurant on the edge of Oyama Senmaida, near the summit. While enjoying the ambience of terraced rice fields, enjoy a break with simple dining. You can try the rice harvested in the terraced rice fields. Rice balls made from strictly selected rice cooked in a pot over rice husks have a warm, comforting taste.

546-1 Hiratsuka, Kamogawa-shi, Chiba

Map ▶ P.31

HP <https://tanada-gonbei.com/> ☎ +81-4-7099-9052

🚗 JR Awa-Kamogawa Station or JR Hota Station (20 min by car)

🕒 10:00 am~4:00 pm (lunch 11:00 am~2:00 pm)

🚪 Closed Tuesdays 📶 No 🚗 No



Onigiri Rice Ball Set 600 yen (incl. tax)



Chikko Rice Burger 600 yen (incl. tax)

Choose two kinds of onigiri rice ball



Sweet of the Day 300 yen (incl. tax)



Dandelion Coffee 300 yen (incl. tax)

Non-caffeinated coffee with a gentle aroma and taste, made by roasting dandelion root.



Satoyama Plate 900 yen (incl. tax)

This popular plate is healthy for the body, comprising soup, three dishes, rice, and dessert.



Dining / Shopping

27 MUJI Minnami-no-Sato

里のMUJI みんなみの里

A complex facility operated by the MUJI brand as a regional interaction hub. In addition to selling agricultural products and local products, it also offers hands-on experience events such as rice planting and harvesting. The restaurant's menu is crafted from local rice and vegetables, and diners can enjoy their meals while admiring the expansive countryside. At dusk, the restaurant glows with the orange sunset's light and the beautiful rural scenery soothes the heart.

1696 Miyayama, Kamogawa-shi, Chiba Map ▶ P.31

☎ +81-4-7099-8055

🚗 JR Awa-Kamogawa Station (20 min by car)

🕒 9:00 am~7:00 pm (Restaurant 9:00 am~5:00 pm)

🚪 Closed None (*Jan. 1 only) 📶 Yes 🚗 Yes

28 Food Studio Hanamiyui

Experience

食の体験工房 花味結

392 Hosono, Kamogawa-shi, Chiba Map ▶ P.31 HP <http://www.hanamiyui.com/>

☎ +81-4-7099-8073 🚗 JR Awa-Kamogawa Station (20 min by car)

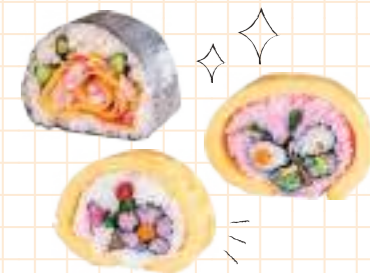
🕒 8:00 am~12 noon 🚪 Closed Mon-Wed 📶 No 🚗 No

👉 [Futomaki Matsuri Sushi-making] Sushi-making experience (1 futomaki roll) 1,800 yen / To purchase (1 piece) 1,280 yen *Advance reservation by email or phone is required for the sushi-making session



What is futomaki matsuri sushi?

This classic local Chiba dish, much loved since ancient times, has been made for festivals, weddings, and children's birthdays. It uses plenty of local Chiba produce, including rice, seaweed, and vegetables, often crafted into various patterns. It's made with great care, so you'll feel a sense of hospitality and warmth when you try it.



1

The instructor will prepare the ingredients for each pattern. The amount of rice, size of the seaweed, and types of ingredients are all calculated in advance, so if you follow along carefully, you cannot fail! The omelet used to wrap the futomaki roll is also prepared in advance.



2

Firstly, the parts that will form each picture pattern are made. The idea is to make very thin rolls.

3

Place the ingredients forming the pattern onto a seaweed or omelet base. The layout will vary depending on the pattern.

4

Take the plunge and roll it up! You'll be able to see the picture form! Generous use of ingredients gives it weight. Gently but firmly form it into the correct shape.



5

Now let's cut it! The idea is to pull the knife through, without pushing, so that the pattern is not crushed!



So beautiful! It's amazing when they're all lined up together!!

6

They look spectacular arrayed on the plate, next to all the other patterns made by the instructor! Thank you, sensei!!



It was so much fun making futomaki sushi with a peaceful view of Japan's countryside. The teacher guided me step by step, so I was able to make a beautiful sushi roll even though it was my first time trying it.



Aree (Philippines)

Making futomaki sushi was really fun and memorable! It was easier than I expected (thanks to our amazing instructor), and the finished product not only looked lovely but also tasted delicious. It's an experience I'm glad to have had in Japan!



Ayane (Japan)

Making futomaki sushi was very enjoyable and unique! Even though I am a bit clumsy, I was able to make a beautiful and delicious futomaki sushi thanks to the instructor's guidance. The whole experience was fun and also made for great pictures.



Amelie (France)

You can also purchase futomaki matsuri sushi made by the instructor without trying a sushi-making session. It's not always available, but it's sometimes sold at Minnami-no-Sato, so please check it out!

Sink your teeth into plenty of fresh seafood! Enjoy mingling with the locals! Come and experience Chiba's fishing festivals and morning markets!

Consisting of a peninsula protruding into the Pacific Ocean, Chiba Prefecture is surrounded by sea on three sides and is one of Japan's leading fishing prefectures. In Chiba Prefecture, where warm and cold currents collide offshore, you can enjoy plenty of fresh, delicious marine products in all four seasons. Enjoy the sumptuous experience of enjoying delicious seasonal seafood at various fishing ports! Your interactions with local fishermen and shopkeepers at festivals and morning markets will be something to remember!

*The date, event period, and other details of the festival and morning market may change depending on circumstances. Check the website or social media account before visiting to confirm the event details!



Dining/
Shopping/
Experience

Held every
Sunday!

29 Ohara Fishing Port Morning Market

大原漁港 港の朝市

The morning market at the fishing port of Ohara offers strictly selected seafood, agricultural products, processed products, and food items from the local Isumi area, such as octopus, spiny lobster and abalone. The barbecue, where you can grill what you buy and eat it on the spot, has proved very popular. With as many as 40 local shops available, there is a wide variety to choose from. The true appeal of the morning market lies in enjoying the lively festive atmosphere and the sea breeze from the harbor.

11574 Ohara, Isumi-shi, Chiba (Ohara Fishing Port) [Map ▶ P.31](#)

<http://minato-asaichi.com/> ☎ +81-470-62-1191

🚗 JR Ohara Station (6 min by car)

🕒 8:00 am~12 noon

📅 Event date Every Sun *Please check the website for information on events.

👉 Yes (*May not be available depending on venue) 🚫 No



Jiajia Fish Cake
(1 piece)
100 yen (incl. tax)



Minato
Ramen
700 yen
(incl. tax)



Octopus
Rice Bowl
400 yen (incl. tax)



Spiny
Lobster
Broth
400 yen
(incl. tax)



Octopus Skewers
200 yen (incl. tax)



Taiyaki-style Takoyaki
(Fried Octopus Pieces in Batter)
250 yen (incl. tax)



Enjoy interacting with the
locals at the morning market!

30 Onjuku Ise-ebi Matsuri (Spiny Lobster Festival in Onjuku)

おんじゅく伊勢えび祭り

If you love
delicious spiny
lobster, head to
Onjuku!

Held from
September to
October!



During the festival period, restaurants and
accommodation facilities in the area will be
serving original cuisine using spiny lobster.



Spiny lobster broth

Sotobo in Chiba Prefecture is a major harvesting center for spiny lobster, and boasts one of the highest catches in Japan. In fact, the spiny lobster variety known as the "Sotobo Ise-ebi" has a reputation for being particularly delicious. Enjoy every aspect of the Sotobo spiny lobster at the Onjuku Ise-ebi Matsuri! Spiny lobster broth will be given out for free, an open-air market will be held, and visitors can try catching spiny lobster by hand. During the festival period, diners at nearby restaurants can enjoy original cuisine made from spiny lobster.

Various affiliated stores in town, the square in front of the Tsuki-no-Sabaku Memorial (direct sales outlet, big events) 195 Suka, Onjukucho, Isumi-gun, Chiba (Onjuku Town Tourist Association) [Map ▶ P.31](#)

JR Onjuku Station (10-min walk) [HP https://onjuku-kankou.com/](https://onjuku-kankou.com/)

☎ +81-470-68-2414 🕒 To be confirmed

[Spiny lobster cuisine served at local restaurants] Sep. 1 to Oct. 31

[Big Event] 3rd Sun in Sep. & 1st Sun in Oct.

[Direct sales outlet] Sat, Sun, and national holidays from the 4th Sat of Sep. to the final Sun of Oct.

🚫 No 🚫 Partially accepted 📞 Inquiries about next year's or subsequent events Onjuku Town Tourist Association (+81-470-68-2414)



Catching spiny lobster by hand



Spiny lobster broth



Held in
November!

31 Choshiko Suisan Matsuri (Choshi Port Fishing Festival)

銚子港水産まつり

At the port of Choshi, which boasts one of the largest catches in Japan, you can always enjoy fresh seafood. Among them, red bream caught off the coast of Choshi makes excellent sashimi and sushi due to its outstanding fat content, and is considered a high-end fish. The Choshiko Suisan Matsuri (Choshi Port Fishing Festival) is an annual festival where people involved in the Choshi fishery industry gather together. The Kinmedai Matsuri (Red Bream Festival) and Choshiko Kinki Maguro Fair (Choshi Port Coastal Tuna Fair) are also held at the same time. This is a major event where a wide variety of fish and processed marine products from Choshi, such as seasonal pacific saury in addition to red bream and raw tuna, are offered at great prices!

No. 3 Wholesale Market, Choshi Fishing Port (2-6528 Kawaguchicho, Choshi-shi, Chiba) [Map ▶ P.22](#)

[HP http://www.city.choshi.chiba.jp/](http://www.city.choshi.chiba.jp/) ☎ +81-479-24-8936 🕒 9:00 am~1:00 pm

🚗 JR Choshi Station (15 min by car, 2-min walk from the "Port Center" bus stop)

📅 Festival period (scheduled) Early November 🚫 No 🚫 No

📞 Inquiries about next year's or subsequent events Choshi City Hall, Fisheries Division (+81-479-24-8936)



Choshi Hane Taiko Drumming
Preservation Society

The tradition of Hane Taiko
drumming, which has been handed
down only in the Choshi area since
the Edo period, is as radical and
powerful as any martial art! It
makes any event exhilarating!