

Kazusa and Minami-Boso Area

This area is full of natural wonders, and has a relatively warm climate. In addition to abundant marine products (the area boasts Japan's top catch for spiny lobster), you can also enjoy picking various fruits such as loquats and mandarin oranges. Restaurants serving the bounty of the Minamiboso area and beautiful scenery where you can unwind provide some delightfully relaxing moments.

The Kominato Railway is a local Chiba railway line running through the Minamiboso area. The scenery as the train runs through fields of rapeseed blossoms is beautiful, with the best viewing season from mid-March to mid-April.

©Kominato Railway

g Nomiya Farm Experience Orange Mura Auto Camping Ground & Chikura Orange Center

野宮農園 オレンジ村オートキャンプ場 & 千倉オレンジセンター

Several varieties of citrus fruit, including lemons, mandarin oranges, and hassaku oranges, are cultivated on this spacious site in slightly elevated rural woodland. You won't need a booking to enjoy picking mandarin oranges here. The view overlooks the distant sea and mountains and is very beautiful and relaxing! You can also enjoy auto camping at the campsites scattered around the orchards.

1494 Kubo, Chikuracho, Minamiboso-shi, Chiba [HP https://orangemura.com/](https://orangemura.com/)

JR Chikura Station (7 min by car) [Regular] 9:00 am~5:00 pm +81-470-44-0780

Picking season Oct. 1~Apr. 30 *Mandarin orange season is Oct. 1 to Jan. 31
Other citrus fruits will be available for picking up to Apr. 30, depending on variety.

No Yes

¥ Mandarin orange picking: Adults 500 yen (junior high school students and older) / Children 300 yen (3 years and older)



Mandarin orange harvest experience!

From Oct. to Jan.

Which ones should you pick as you walk through the vast field of mandarin oranges? Freshly picked mandarin oranges are perfect and full of juice!

Lemon tea with home-grown lemon served free of charge.

Dining Shopping Experience

h Roadside Station Tomiura Biwa Club

道の駅 とみうら枇杷倶楽部

A roadside station in Minamiboso City. The Minamiboso area of Chiba is one of Japan's leading loquat producing areas, and many various items made with loquat are available here: souvenir gifts, desserts and even curries. You can also enjoy loquat picking during the harvest season in May and June! This is one of the best places to fully enjoy the fantastic loquats of Chiba! The facility also offers tourist information on the Minamiboso area.

123-1 Aoki, Tomiuramachi, Minamiboso-shi, Chiba

HP <http://www.biwakurabu.jp/>

+81-470-33-4611

JR Tomiura Station (15-min walk) 9:15 am~6:00 pm

Closed None (restaurant is closed for several days each year)

Yes Yes



A medium-hot spicy curry that uses Boshu loquat as its secret ingredient



Loquat Curry
900 yen (incl. tax)

Loquat Parfait
900 yen (incl. tax)



A luxurious parfait made with loquat pulp, loquat sorbet, and loquat soft serve.

Full of nature's blessings! This handmade original loquat jam uses 100% loquat from Boshu.



Handmade Loquat Jam
648 yen (incl. tax)

Special loquat jelly containing plenty of Boshu loquat puree



Boshu Loquat Jelly
350 yen (incl. tax)

Spend some relaxing moments Dining

i Restaurant TOKI NO NE

古民家レストラン 季の音

The restaurant is located in a quiet area away from the city center. Pass through the gate and you'll find a quaint space where you can sense the building's 100 years of history. Spend some relaxing moments enjoying wonderful Japanese cuisine that make full use of the great local ingredients of the Boso area.

695-1 Yamamoto, Tateyama-shi, Chiba [HP http://tokinone.jp/](http://tokinone.jp/)

+81-470-28-5567 JR Tateyama Station (10 min by car)

11:30 am~3:00 pm (last order 2:00 pm),
5:00 pm~10:00 pm (last order 9:00 pm)

Closed Tuesdays Yes Only Visa, Mastercard



A modern renovation of a building built in the late Meiji era. Enjoy the gardens and footbath too.



San-no-Ne Kaiseki Dining Course 8,800 yen (incl. tax)

j Guian

愚為庵

Enjoy a leisurely meal in rural woodland ambience inside an old Japanese house with a roof thatched 200 years ago. The proprietor's own Original Kaiseki Dining Course, comprising a sequence of meticulously crafted dishes, demonstrates exquisite elegance!

2194 Kamifuse, Onjukumachi, Isumi-gun, Chiba [HP http://www.daichi.nu/](http://www.daichi.nu/)

+81-470-68-5927 JR Onjuku Station (10 min by car)

By agreement Closed Irregular holidays. By reservation only.

No No



Original Kaiseki Dining Course 5,500 yen (incl. tax)



A quiet, warm old folk house where it feels as though time has stopped.

Boasts the top catches in Japan / Dining 101
Dine on luxurious spiny lobster in Chiba! Aug.-Nov.

k Isabaya Seafood Restaurant
 いさばや

It's directly managed by the local fishermen's association, so you can always enjoy the freshest seafood here. Enjoy the luxury of fresh, plump spiny lobster served sashimi-style. Seasonal octopus dishes are also recommended in winter.

11573 Ohara, Isumi-shi, Chiba
 HP <http://www.isumi-isabaya.com/>
 ☎ +81-470-64-0131
 🚗 JR Ohara Station (6 min by car)
 🕒 11:00 am~2:00 pm
 📅 Closed Tue, every 3rd Wed, year end & New Year holidays (Dec. 31~Jan. 4)
 📶 Yes 📱 Yes



1. Octopus Rice 500 yen (incl. tax)
2. Arajiru Fish Soup 200 yen (incl. tax)
3. Spiny Lobster Sashimi (100g) 1,200 yen (incl. tax)
4. Deep-fried Octopus 800 yen (incl. tax)

Brightly colored spiny lobster caught in the local Ohara area

Octopus rice using local Isumi rice and locally caught octopus is a regional classic

l Seafood BBQ "Hama-no-Isoppi"
 浜のいそっぴ

Hama-no-Isoppi is a barbecue shack right on the sea in southern Chiba Prefecture. The generous set of whole spiny lobster and whole squid, shellfish, rice and miso soup is a great deal and is sure to fill you up!

249 Aihama, Tateyama-shi, Chiba ☎ +81-470-28-3035
 🚗 JR Tateyama Station (20 min by car) 🕒 11:00 am~5:00 pm (last order 3:00 pm)
 📅 Closed Wednesdays 📶 No 📱 No



Affordable prices and a welcoming, warm atmosphere



Spiny lobster is not caught in winter, so oysters will be provided instead. Abalone is also available from May to September and is very popular!

Barbecue Set
 1,500 yen (incl. tax)

*Spiny lobster may not be available, depending on the fishing catch, so please inquire with the store.

m Kanenaka Dining
 割烹かねなか

A spectacular, satisfying tempura rice bowl that uses an entire spiny lobster. The tempura overflowing the bowl has a great visual impact! Homemade spiny lobster salt is a great accompaniment for the exquisite salad made with 100% Isumi vegetables.

1530-1 Ohara, Isumi-shi, Chiba HP <http://www.kanetomi.biz/>
 ☎ +81-470-63-1133 🚗 JR Ohara Station (6 min by car)
 🕒 11:00 am~3:00 pm (last order 2:20 pm) / 5:00 pm~8:00 pm (last order 7:00 pm)
 📅 Closed Tue (Closed Wed once per month) 📶 Yes 📱 No *Will be introduced



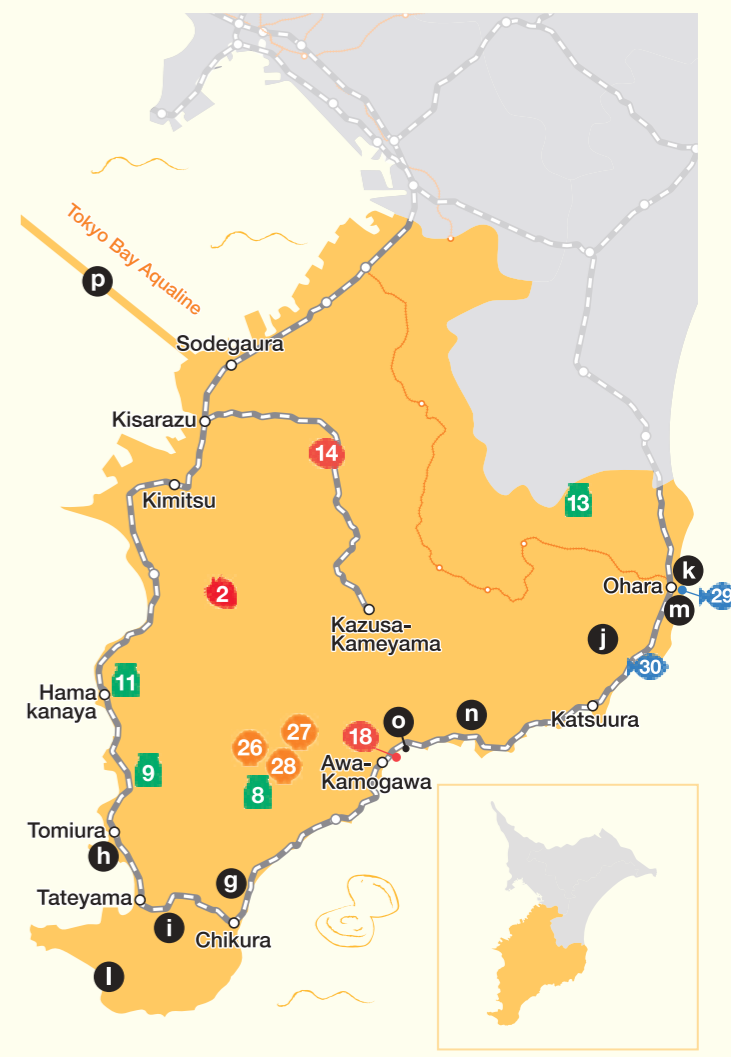
Dedicated to serving not only spiny lobster but also rice and vegetables produced locally in the city of Isumi!



Isumi Farm-Fresh Salad
 935 yen (incl. tax)
 Half-Size 605 yen (incl. tax)



Spiny Lobster Tempura Rice Bowl
 1,980 yen (incl. tax)



Full of the culinary bounty of Kamogawa in Minamiboso!
 Enjoy Oraga-don, a delicious rice bowl! Dining 101

Oraga-don is a rice bowl dish made from local rice from Kamogawa as well as fresh seafood, and mountain produce, with each restaurant adding various flavors to create its own original Oraga-don. As well as the shops introduced here, find your own favorite by searching for their banners!

n Restaurant Nakamura
 食事処 なかむら

A hearty seafood bowl with generous servings of 8 kinds of seafood, including large shrimp. Each ingredient is beautifully served and carefully arranged to convey a sense of elegance.

273-1 Uchiura, Kamogawa-shi, Chiba ☎ +81-470-95-2564
 🚗 JR Awa-Kominato Station (2-min walk)
 🕒 [Lunch] 11:00 am~2:00 pm [Dinner] 5:00 pm~10:00 pm
 📅 Closed Tuesdays (open if a national holiday) 📶 No 📱 No



Bikkuri Seafood Rice Bowl
 1,370 yen (incl. tax)
Ika Namero
 850 yen (incl. tax)

Ika namero is a delicacy made by mincing squid with a kitchen knife and mixing it with condiments—it makes a perfect drinking snack.

o Itamae Live Dining "MAIWA!"
 板前ライブダイニング「MAIWA!」

A rice bowl topped with amazing roast beef, using famed Kazusa black wagyu beef from Chiba. It's seared right in front of you, just before you eat it. Served with a Western-style yogurt sauce.

1179 Nishicho, Kamogawa-shi, Chiba
 HP <https://www.kamogawakan.co.jp/daytrip/restaurant/>
 ☎ +81-4-7093-4111 🚗 JR Awa-Kamogawa Station (5 min by car)
 🕒 [Lunch] 11:30 am~3:00 pm (last order 2:30 pm)
 *Open until 2:30 pm (last order 2:00 pm) on weekdays
 [Dinner] 5:30 pm~9:00 pm (last order 8:30 pm)
 📅 Closed Irregular holidays 📶 Yes 📱 Yes



Seared Kazusa Wagyu Beef Rice Bowl 2,200 yen (incl. tax)

A restaurant inside the Kamogawakan hot spring resort that serves both Japanese and Western dishes. All are welcome to dine, even if not staying here.

p Umihotaru Parking Area
 海ほたるパーキングエリア

This parking area floats atop on the sea on the Tokyo Bay Aqualine that connects with Kanagawa Prefecture. Surrounded by the sea on all sides, this expansive facility offers Chiba gourmet food and souvenirs. On the 4th floor, you can shop while enjoying sea views from the wide glass corridors, while in the 5th floor restaurant, you can enjoy dining while gazing out at the sea.

Umihotaru PA, Nakajima Chisaki, Kisarazu-shi, Chiba
 HP <https://www.umihotaru.com/> ☎ +81-438-41-7401
 🚗 JR Kawasaki Station (About 45 minutes by highway bus) / JR Kisarazu Station (About 30 minutes by highway bus)
 By car (toward Kanagawa, about 10 minutes from Kawasaki Ukishima Junction on Tokyo Bay Aqualine)
 🕒 *Please check the website, as details may vary depending on the store.
 📅 Closed None 📶 Yes 📱 Yes



Peanut Langue de Chat Nanatsu / 6 pieces
 (4F Uminaka Plaza)
 800 yen (incl. tax)

A peanut langue de chat biscuit made from peanuts produced in Chiba



uses sardines caught in Chiba. No unpleasant odor, with onions added to bring out the sweetness.

Umihotaru Pudding Baumkuchen
 (4F Uminaka Plaza)
 1,404 yen (incl. tax)



Asariman
 (Asariya Cafe, in 5F Marine Court)
 1 piece 380 yen (incl. tax)

A long-selling favorite you'll want to try at least once. These inventive Chinese steamed buns made with asari clams have an appetizing seashore aroma.

uses 100% Chiba dairy milk!

Peanut Prince / Contains 5 packs
 (4F, Bay Brand Fusanoeiki)
 410 yen (incl. tax)

uses peanuts produced in Chiba

Soak your feet in the footbath and gaze out at the sea



Sunset view of Mt. Fuji



Dolphin Monument



Kaze no To (Tower of Wind)