

# Enjoy!

# SHIMADA

Official Guide Book for enjoying Shimada city.

Publisher: Shimada City





When you  
feel like  
relaxing...

# There is a Shimada way to enjoy Japan.



Shimada has lots to offer: Traditional festivals and Japanese confectionaries hailing from the Edo period. A historic railway with steam locomotives still chugging along from the early Showa period. And don't forget magnificent green tea fields extending in every direction, a view both revered and treasured in Japan.

Shimada city is surrounded by rich nature: From the mountains and peaks in the Southern Alps, to Suruga Bay, the deepest bay in Japan. Located in the near center of Japan, Shimada is a medium-sized, calm town, full of rare cultures and landscapes hardly seen anywhere else in Japan.

We made this guidebook by gathering recommendations from local people about must-try foods and local places in Shimada. Drink, eat, and enjoy yourself! Furthermore, if you fall in love with Shimada, you can live here! It's not a flashy place, but you can feel authentic, local Japan in Shimada city with its particular charm.  
Let's turn the page to start!

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# The *four seasons* in Shimada

Due to its mild climate, Shimada is rich with pleasant nature, as well as traditional festivals and other cultural attractions. Shimada is colorful all year round. Here are some seasonal landscapes you can experience only in Shimada.

## **The Fresh Spring Green Tea Plantations in Makinohara Heights.**

Shizuoka is known for its famous green tea production areas. The Green Tea Plantations, in Makinohara Heights in Shimada City, are the largest of such areas in Japan. In Spring, sprouts of green tea grow, and the landscape becomes a verdant carpet of bright green tea fields. It's quite a breathtaking sight.

With fresh green tea fields in Makinohara Heights, the Oi River flowing under our eyes, and the majestic views of Mt. Fuji, Shimada offers an incredibly special location in Japan.



# Oigawa Fireworks Festival

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With the Oi river flowing through Shimada city, summer festival are held on 8th August every year. From both banks of the wide river around 8,000 fireworks are launched. It's a dynamic occurrence, always fascinating people. With a nice breeze from the river, you can see the unique and colorful fireworks in the night sky. The sounds of fireworks launching into the air and the cheerful voices reflect the night and encapsulate the Shimada Summer Experience.







## Obi Festival

Once every three years in October, Shimada city hosts the "Shimada Taisai". It has been the traditional event of the "Oi-Shrine" since 1695, and has been held more than 100 times. The festival, which is also called "Obi Matsuri", is famous as one of the three most unique festivals in Japan.

The parade of "O-yakko" is the highlight of this event. Many men dress up with brocade fabric "Obi" on their swords in a procession over 1km long that goes through the city.



## The Winter brings immaculately clear Japanese weather to enjoy the Oigawa Railway

Winter days in Shimada are clear with bright blue skies. Many enthusiasts visit the Oigawa Railway to see the steam locomotives running against a backdrop of clear blue skies.

Steam locomotives run on the Oigawa Railway almost everyday and represent a “moving museum of railways”.

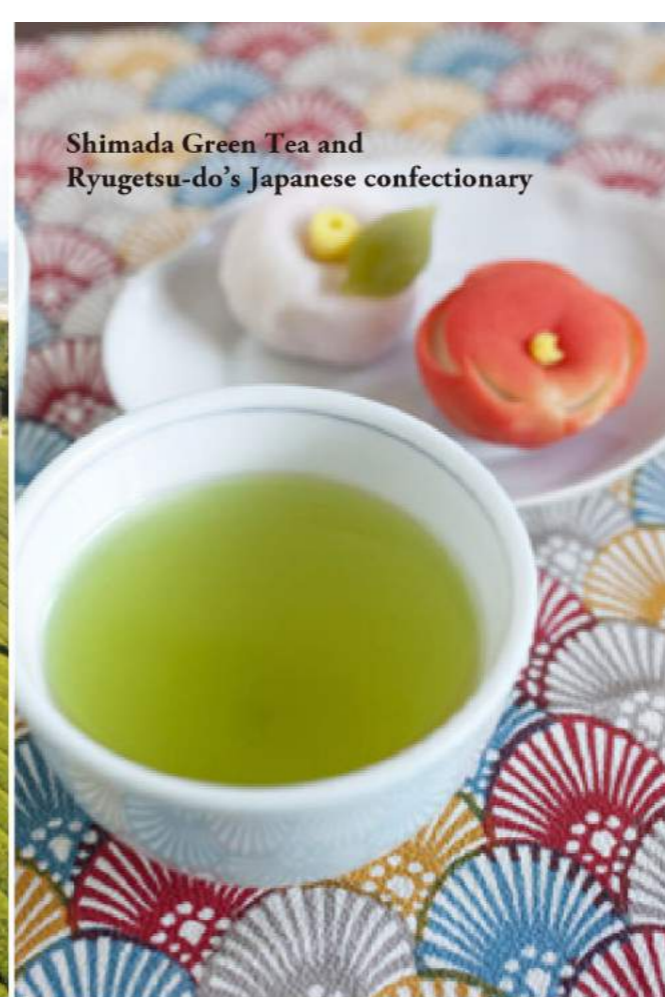
The view from Kawane Onsen (hot spring) looking out towards the railway bridge is the perfect postcard picture.







Tea Plantation



Shimada Green Tea and  
Ryugetsu-do's Japanese confectionary



Shimada Oigawa  
Marathon in Liberty



International Ceramic  
Festival in Sasama



Horai Bridge

Where should we start to *look?*

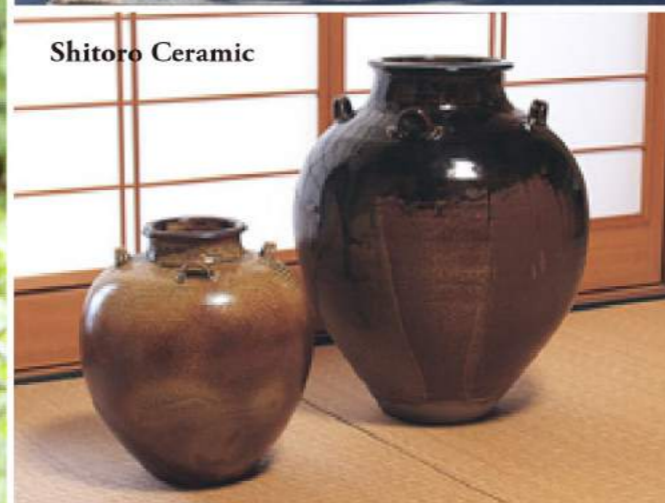
Are you ready to *explore?*



Shimada Mage  
hairstyle



Numbered houses and the  
street of Kawagoshi ruins



Shitoro Ceramic



Kanaya Green Tea Festival



Oigawa Railway



Enjoy Shimada  
map  
**Access**

- JR Shinkansen Super Express
- JR Tokaido Line
- Shin Tomei Expressway
- Tomei Expressway
- ROUTE 473



**Access from Tokyo**

About 1 hour 30 mins from Tokyo by train   
Tokyo Sta. ▶ JR Shinkansen Super Express: about 1 hour ▶ Shizuoka Sta. ▶ JR Tokaido Line: about 30 mins ▶ Shimada Sta.

About 3 hours from Tokyo by car   
Tokyo ▶ Tomei High Way ▶ Yoshida IC or ShimadaKanaya (Shin Tomei High Way) ▶ Shimada

**Access from Nagoya**

About 1 hour and 20 mins from Nagoya by train   
Nagoya Sta. ▶ JR Shinkansen Super Express: about 1 hour ▶ Kakegawa Sta. ▶ (JR Tokaido Line: about 20 mins) ▶ Shimada Sta.

About 2 hours from Nagoya by car   
Nagoya ▶ (Tomei High Way) ▶ SagaraMakinohara IC or ShimadaKanaya IC (Shin Tomei High Way) ▶ Shimada

**From Mt. Fuji Shizuoka Airport**

About 30 mins by car ▶ Shimada Sta., Kanaya Sta., each urban area   
By bus ▶ (local bus: about 30 mins) ▶ Shimada Sta., / (about 60 mins) ▶ Shizuoka Sta.

Google map



**City Profile**

There are plenty of attractions that can only be found in this city. Nature, history, industry, transportation and culture all flourish together as a hub of exchange since eras of long ago.

Shimada city is located in the middle of Shizuoka prefecture. The Oi river flows from the Southern Alps, through Shimada to the Suruga Bay, which made Shimada a flourishing post station on the Old Tokaido highway in the Edo era. After the Meiji period Shimada came to be known as one of the great green tea towns all over Japan. Shimada was the first town in Japan where women exercised their political rights. Now the city holds the women's parliament, and women can express their opinions and the city embraces them for making Shimada city life better.

Land	315.70 km square
Population	About 100,000
Main industries	Green tea, paper making
Hometown Ambassadors	Masanori Kawai (Executive Chairman of Nippon Express Co., Ltd), Tetsuya Bessho (actor)
Celebrities	Yuki Iwata (film director), Kayoko Kishimoto (actress), Masafumi Goto (musician), Yukihiro Ikeda (tuba player), Yuki Sanyutei (Rakugo storyteller), Sho Naruoka (soccer player), Hirotohi Onosawa (rugby player)



**Annual events**

- 01 Suberazu Jizou Statue Prayer Festival** in the middle of January every year.  
Festival for Jizou Statue on the stone-paved slope 'Ishidatami zaka' of the Old Tokaido road at Kanaya-shuku. Prayer for passing school examinations, and for successful and prosperous business.
- 02 Kawane Sakura Matsuri** annually at the end of March until the start of April  
To welcome the blooming season of cherry blossoms along the Oi River.
- 03 Kanaya Green Tea Festival** in the middle of April every two years.  
Festival for celebrating the upcoming season of green tea in the area of Kanaya, one of the main green tea "brands" of Shimada. About 1,200 Cha-musume (green tea girls) with costumes for picking leaves show off their splendid dances.
- 04 Oigawa Fireworks Festival** on the 10th of August every year.  
The unique fireworks festival held along both the Shimada and Kanaya banks of the Oi River. About 8,000 fireworks are launched.
- 05 Shimada Mage Festival** on the 3rd Sunday of September every year.  
This festival is held to celebrate the birthplace of Shimada Mage (a topknot hairstyle) as one of the traditional representations of Japanese hairstyles. 70 Mage Musumes wearing Yukata with various Japanese hairstyles walk in a parade called 'Shimada Mage Dochu'.
- 06 Obi Festival** in the middle of October once every three years.  
The Festival of the Oi Shrine is dedicated to the goddess of healthy child birth, and the protection of the Oi River. The most famous attraction in the festival is the parading of "O-yakko" with a decorated Obi - a waist band for the kimono - attached to swords. This festival is considered among one of the three oldest festivals in Japan.





## Recommended Spots in the city

# Let's visit the popular places!



### Andy

from Pennsylvania, USA, stayed in Shimada for 5 months. He has often returned to enjoy the nature, onsen, and green tea that the area is blessed with.

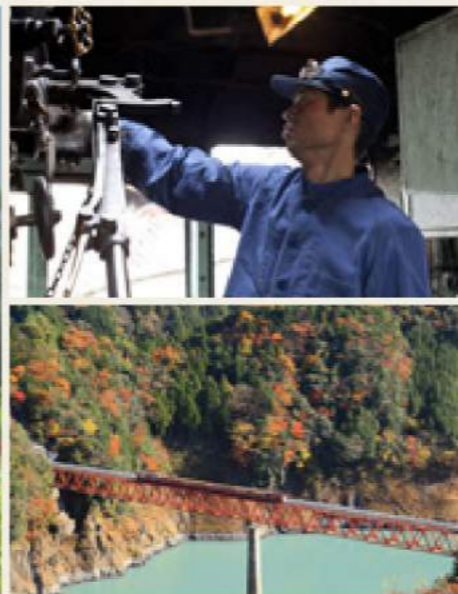


### Annamarie

from Arizona, USA, has been staying in Shimada for 6 months. Shimada is the first place she has lived in Japan. She is excited to experience the traditional and authentic Japan.

There aren't dazzling sightseeing spots, but there are many relaxing and charming places in Shimada City. Some of them are in fact quite rare in Japan. Whether for a group, a family, or the independent traveler, we will introduce you to the recommended spots!

## Oigawa Railway



Wow! Check out the black steam coming out of the smoke stack!

The Steam Locomotives were used along this route in the early Showa period, and they made daily trips as part of the transportation lifeline on the Oigawa River. The Locomotives are actually quite rare in Japan. The Oigawa Railway consists of about 65 kilometers with two lines. One line is the Oigawa Honsen (Oigawa Main Line) along the Oi river, and the other is the Ikawa Sen (Ikawa Line), which goes up to the Southern Alps. The landscape from the train puts the spectacular nature of the countryside on display. You can enjoy the seasonal views of green tea fields, cherry blossoms, and falling leaves. Tickets are available for ¥2520 for a one way adult ticket. It takes about 80 mins one way. The departure time is around lunch time, so don't miss the chance to get a famous Japanese bento box at the station to take with you for your ride!

**Tel** 0547-45-4112  
**Address** 2-1112-2 Kanayaazuma, Shimada-city  
**Opening hours** 9:00-17:00  
**URL** <http://oigawa-railway.co.jp/>

## 2. Kawane Onsen (Hot spring)

Soak your skin smooth in the iron-rich waters of the Kawane hot spring. There is a swimming pool, as well as the famous outdoor bath for tourists to enjoy alongside the locals. There is a restaurant with Japanese food, and souvenir shops attached to the building. There is also a free "foot bath" that can be enjoyed easily, and contains the same Kawane onsen water as the baths. The foot bath has a slightly higher temperature than the regular baths. After only a short period of time your legs will become velvety smooth. Many people can enjoy standing or sitting around the foot bath while engaging in pleasant conversation. The Kawane onsen price starts at ¥510.

**Tel** 0547-53-4330  
**Address** 220 Sasamado Kawane cho Shimada-city  
**Opening hours** 9:00-21:00  
**URL** <http://kawaneonsen.jp/>



I didn't realise the river crossings on the Tokaido Road played such an important role in Shimada's culture.

## 3. Shimada Museum

At this museum you can learn all about the history of Shimada, a flourishing post town in its day on the famous Old Tokaido Road from Tokyo to Kyoto. There were dangerous crossings at the Oi river so travelers were forced to wait for days in the town of Shimada. The museum is located on the corner of the Kawagoshi (old river crossing) ruins, and is designated protected by the government. The old ruins have been restored, such as the barrier station and old inns, making it easy to feel the authentic and traditional atmosphere of the Edo era. Along the street there is also a "Bunkan" (annex museum), which is inside a Japanese house of the Meiji era. Admission to the museum is ¥300.



**Tel** 0547-36-1000  
**Address** 1-5-50 Kawara Shimada-city  
**Opening hours** 9:00-17:00  
**URL** <https://www.city.shimada.shizuoka.jp/index.html>

## 4. Horai-Bridge

The Horai bridge is world's longest wooden footbridge and certified by the Guinness Book of World Records, with its length of 897.4 meters. It's very popular as a tourist destination. And 897.4 can be pronounced 'ya-ku-na-shi' which sound means 'Good Luck' in Japanese. Many people visit the bridge for their healthy life. It is also often used in the filming of period dramas. The walking fee for adults is only ¥100 and for elementary school students less than ¥10.

**Tel** 0547-37-1241 (Shimada city tourism association)  
**Address** 2-22-14 Minami, Shimada-city.





## One day trip on a

# Steam Locomotive!

Ms. Bi Hongya from China and her daughter, Sakura, who will turn 2 years old soon. They have wanted to ride the Steam Locomotives on the Oigawa Railways for a long time. Finally, they got to try it! Sakura is interested in many things, so let's go on an exciting trip with her!

I really wanted to ride on the Steam Locomotive, and I enjoyed it so much! The old atmosphere, the landscapes of the local towns in harmony with nature, I'm really happy I could show my daughter this experience.

Ms. Bi Hongya and her daughter Sakura. She moved to Shimada from China about 2 years ago. She enjoys her days raising Sakura and joining "Gaiokujin Mama no Kai" (mother's meetings for moms from countries outside of Japan). Since she often sees the Oigawa Railway on TV, she wanted to experience it for herself and with Sakura. "How nice to see the Steam Locomotives still running through the town!"



Let's go!



**11:15**  
Get a ticket in Plaza Loco. Purchase a ticket at the ticket desk. We recommend reserving a ticket on the home page in advance. (It's possible to book on the day you go). Don't forget to get a station bento box and some green tea for your ride. You can also reserve your favorite bento from a wide range of choices on the homepage.



**11:35**  
Go to the platform at Shin-Kanaya Station. You can find the Steam Locomotive that they will ride on today. Sakura looked at the train with a sense of wonder, when her mother pointed and told her, "You can see the steam coming from there!" The body of the steam locomotives were made about 90 years ago, giving them a cool, antique look.

Look over there!



**11:52**  
Leaving Shin-Kanaya Station. When they finally depart, the locomotive starts its leisurely trip of 90 minutes to Senzu station. Ms. Bi enjoys taking pictures of the landscapes, and looking at the scenes out the window with Sakura. This particular day was a little cloudy, but it was still nice enough to see a lot of different green tea fields and farms in the mountains. There were also old-fashioned towns and the magnificent, flowing Oi River.



**11:40**  
Take a souvenir photo with the engine driver. They both take a look in the driver's cab, and prepare for the departure with a few pictures. The engine drivers are really cool, which makes them both more excited.

Look at all the souvenirs!



"I have to get some souvenirs for everyone," said Ms. Bi. It's really surprising how small this station is, yet they have so many souvenirs! This really is Japan! Many souvenirs looked appealing to her, and it was hard for her to decide which ones to buy.



**Ekiben Time.**  
Time for them to eat the station bento they have been looking forward to! Spicy Wasabi pickles, rice boiled with green tea, edible wild plants and other delicacies - the station bento is filled with local ingredients.



**13:09**  
Arrival at Senzu Terminal Station. They finally arrive at Senzu station. They finish with some nice pictures on the steam locomotive. Sakura was a little afraid at the start of the journey, but by the end she was waving her hands and smiling.

Let's go!

## Other spots in the city



### Shimada City Central Park

Tel 0547-36-7187  
Address Noda, Shimada city

Shimada City Central Park is the largest park in Shimada. The rides of the Mini-SL and the mini-bullet trains are very popular with children. There is an athletic ground, and a pond with waterfowl birds, both of which can help you enjoy the nature in the forest. And inside the park there are tennis courts and a gym, as well as sports facilities that can be used for indoor sporting events at an extra charge.



### Makinohara Park

Tel 0547-46-2844  
(Shimada City Tourism Association)  
Address Kanaya Fujimicho, Shimada-city

This is a superb spot to get a sweeping panoramic of Shimada at night or during the day. In the spring cherry blossoms bloom, and if the weather is nice during the daytime, Mt. Fuji can be seen rising in the background. The view at night is especially breathtaking. The autumn season has particularly clear skies, which afford spectacular views of Suruga Bay, the deepest bay in Japan. The landscape continues to impress even the local citizens who live here. Enjoy the scenery while leisurely sitting on a nearby bench!



### Rose Hill Park

Tel 0547-37-0505  
Address 1652-1 Noda, Shimada-city  
Closes Tuesday

Roses are the city flower of Shimada. Rose Hill Park is home to about 360 varieties of roses and 8700 roots of roses are grown in the 1.9 hectares both indoors and outdoors. The flowering time for the roses occur during Spring (around May and June) and Fall (around October and November). Every year there are various rose-themed festivals. Admission is ¥300 for adults, and ¥150 for children.



### Oi-jinja Shrine

Tel 0547-35-2228  
Address 2316 Oimachi, Shimada-city.

Located in the heart of the city, the Oi Shrine is the major shrine of Shimada. The three-part-body of the deity depicts a goddess, representing the God of easy childbirth, known as the guardian of women and children. And it holds two famous event 'Obi Festival' and 'Shimada Mage Festival'. Both of them are very traditional and have deep relationship with Shimada.



### Maruie Shoyu

Tel 0547-53-2212  
Address 796 Ieyama Kawanecho, Shimada-city  
Opening hours 9:00~19:00

This shop was founded in 1910 as a producer of miso and soy sauce, considered essential for Japanese dishes and spices. Well-selected ingredients are used one by one in an artisanal process following the traditional recipes and cooking methods. Miso starts at ¥373 per 500g, and around a half liter of soy sauce starts from ¥ 806. They are also popular as souvenirs to bring back from your trip.



### Kodomo Kan (Play facility)

Tel 0547-34-3341  
Address Obiria 4th floor, 3-3 Hontori Shimada-city  
Opening hours 10:00~19:00  
Closes Monday

Located near Shimada Station, the indoor play facility is not only for babies and small children, but junior high school students can enjoy it as well. A climbing wall, a ball pit, and a sandbox are just a few of the activities available. Since it is indoors, the weather can't stop the fun! It's a popular place for parents and children to make friends. Admission is free for those below pre-school, ¥100 for elementary school students and adults (Shimada citizens), the admission is ¥200 for visitors who are not residents of Shimada.



Proud of World-Class

# Shimada Green Tea

Enjoy Shimada



Shimada city is a green tea production area famous throughout Japan.

Fresh tea fields stretch all over the city, while sweet aromas of fresh green tea hang in the air. The History of Tea, how to make it and how to drink it... the more you know, the more fun you will surely have in Shimada! Let's look at the world of Shimada Green Tea!



## The deep connection between Shimada city and Green Tea.

### The drastic and rapid change of the previous era gave rise to green tea.

In Shizuoka Prefecture, well established as a prominent area for green tea, the Shimada area is particularly famous as it has a deep and long connection to green tea. Records from the early Edo era show payment for land taxes with green tea instead of the more traditional rice, proving that Shimada has been known as a green tea producing area for hundreds of years. The extensive green tea fields surrounding the Makinohara Heights, which is Japan's largest

such area, started after the beginning of the Meiji era. The retainers of the shogunate in Edo (current day Tokyo) and the laborers for the crossing of the Oi River lost their jobs because of the Meiji Restoration. Neighboring farmers started cultivating the wide, fertile land, and they began growing green tea. The green tea farms of this area were truly born out of drastically changing times.

### Three kinds of green tea areas, three blessed ways nature helps them grow.

In Shimada city, extending from North to South, there are three main tea producing areas: "Shimada tea" in the old Shimada city area, Kanaya tea" in the old Kanaya area, and "Kawane tea" in the old Kawane area. The Oi River flows down the middle of Shimada city nourishing it with fertile soil. The daylight hours are rather short due to the surrounding mountains. These mountains also cause great temperature changes along with a morning mist. All of these combine to create a perfect environment to produce green tea. It is interesting to note the clear differences in tastes and flavors in the tea from the different districts, due to the fact that each area makes various efforts to naturally enhance and make the most of the environment.

For example, "Shimada tea" is characterized by a beautiful color and an elegant aroma. "Kanaya tea" has a slightly astringent initial taste, a fascinatingly sweet aftertaste, and a fresh, uniquely deep aroma. "Kawane tea" fascinates many people with its light yellow-green color, as well as by its thickness, and strength of sweetness that is essential for green tea. Please take the time to compare the green teas by trying to note the differences in taste between each one. "Visit Shimada City to know Japanese Green Tea," is the motto that attracts many visitors from all over the world. Shimada's green tea is world renowned and we are proud that this tea is considered and certified "world class."



SHIMADA  
GREEN Ci-TEA  
JAPAN

## Shimada GREEN Ci-TEA JAPAN is our new slogan!

For Hundreds of years through growing, drinking, and developing green tea, Shimada city has made its culture into an art. By creating an image of "green tea," which is deeply rooted in the lives of Shimada citizens, the logo (shown left) has spread all over the country. The primary color is, of course, green-tea green. The image of tea fields is shown within the circle representing Japan's Rising Sun. The circle is then divided into four Islands or "Shima (島)" in Japanese. Finally the white cross between the islands resembles the Karji 田 for rice fields, pronounced "DA". The three blue vertical lines represent the Oi River,

and the three famous teas of Shimada are depicted as three green horizontal lines (Shimada tea, Kanaya tea and Kawane tea). These elements were intertwined with a traditional Japanese pattern, called "Sanki Kuzushi". Shimada is home to Japan's biggest area of green tea farms. People here live in harmony with nature, while cultivating green tea, and sometimes enjoying a fresh cup of green tea in the garden. The logo perfectly captures the fascinating experience of Shimada, which you can find in the city if you look in the right places. Shimada City Green Tea-ization is in progress!



# What's the trick to making Good Tea We'll teach you!

While you are in Shimada city, you might want to taste delicious green tea against the perfect backdrop. It's easy to make it happen here! David and Oscar have deep interests in Japanese green tea. They have learned much on how to make good green tea at home from the masters of green tea.

**Oskar**

Oskar is from Sweden and he moved to Japan to study Japanese green tea and has an interest in exploring Shimada's green tea world.

**David**

David is from France, he likes communicating like a local with the other townspeople and learning how they live with green tea.

## It's easy to make delicious green tea!

"I like Japanese green tea, but I've never tried putting fresh leaves in a teapot. It seems interesting but a little difficult to do," was what David and Oskar used to think. So they went to Asahien Yu (a tea shop in Kawane) to learn the correct ways on how to make proper green tea. First of all, it is important to consider what kind of character you want the tea to have. They were surprised when they heard that "the temperature of the water and the brewing time makes all the difference as to whether the tea will have a sweet taste, bitter taste, or an astringent taste." First, the measurement of green tea should be appropriate. Then, follow the instructions to achieve the appropriate temperature to make sweet tasting green tea. It was their first try, but they looked like they were really having fun. Asahien Yu's key piece of advice is "do everything slowly."

### How to make delicious green tea

Pour hot water into teacups.



Put green tea leaves into the teapot.



Pour the hot water from the teacups into the teapot. Put the lid on the pot and leave it for a minute or less to steep.



Pour a little bit from one teacup to the next. This is very important to maintain consistency between the different cups of tea.



You can get green tea here!



## Recommended tea shops in Shimada

Visit the speciality tea shops if you buy green tea. From popular tea to seasonal tea, let's ask them their specials!

### Shizuoka Shimada Sasuki-en

I recommend authentic drip tea bags!



Drip tea-type deep-steamed tea "Nextea" is used the same as with leaf typed green tea. You can make an extract even with the drip type just like in a teapot. The correct way to make green tea is thankfully shown on the package. (¥130 for 1bag)



Tel 0120-38-2107  
Address 938-1 Sakamoto Shimada city  
Opening hours 9:00-19:00(Sunday-18:00)  
Closed Open everyday  
URL <http://sasuki.jp/store/shimada>

### Kanesu Seicha

You can taste a wide variety of tea here!



Our goods were awarded a gold medal at the world green tea contest for various kinds of green tea. At the store you can learn about green tea over tea-tasting in English. Organic products are available too.



Tel 0547-46-2069  
Address 834-1 Ushio Shimada city  
Opening hours 8:00-17:00  
Closed Sundays and holidays (Everyday open around the start of May)  
URL <http://www.kanesu.co.jp/>

### Asahi-en Yu

Please come by when you visit Kawane!



In the tea shop's cafe you can eat sweets made with green tea. There is aromatic Genmai tea, Kawane tea, Kuzumochi (green tea taste ar-rowroot cake) covered with origami -popular with people of every country and age group.



Tel 0547-53-4058  
Address 372-1 Ieyama Kanawane cho, Shimada city  
Opening hours 10:00-18:00  
Closed Always open  
URL <http://tea-asahien.com/?mode=f2>

### Yamaseki-en Seicha

You can make and taste green tea with a Japanese teapot at our store!



This high grade green tea, and quite a rare kind, is made by picking each leaf one by one. It will be sure to please all. To bring out the best taste, the hot water should be around 70-80°C, and pour it gently! It's a delicate grade.



Tel 0547-53-2406  
Address 3533 Minari Shimada city  
Opening hours 10:00-18:00  
Closed Open everyday  
URL <http://www.yamasekien.co.jp/>

### Iizuka chaho

Our classic way of selling is till true to the traditions and history of Tea in Shimada



The tea shop is located within 2 minutes from Shimada station. As always, it is loved by the locals. You can buy an original blend with your favorite taste. The service is really special for people who know a little more about tea.



Tel 0547-35-1158  
Address 3-1 Sakae cho Shimada city  
Opening hours 10:00-18:00  
Closed Sundays  
URL <http://www.ne.jp/asahi/iizukachaho/ochaya/>

### Kanetsu Nakano-en

With easy access from the airport, this tea shop is surrounded by green tea fields!



The green tea here represents the full variety of the Makinohara Heights area, which is the largest tea plantation area in all of Japan. Here you can learn how to make a perfect cup of tea with a classic Japanese teapot. Green tea is also popular as a souvenir, because it's a good size, and the exterior of the package is very beautiful. Some have a picture of a plantation with Mt Fuji in the background, others have a green tea fields with the famous SL steam locomotive chugging along in the background. A great little souvenir!



Tel 0547-46-1135  
Address 3634 Kanaya Shimada city  
Opening hours 8:30-17:30  
Closed Sundays, holidays



Like a tour of a French wine chateau.....  
**Let's tour tea factories in Shimada!**

After mastering the way of drinking green tea, we should visit the tea manufacturers. We can visit the tea fields and tea manufacturers in the city. While viewing the tea fields, we can see the professional tea farmers making tea their special way! You should visit too!

I'm so excited for my first visit with the tea farmers at their tea fields.

This will be such an amazing experience to taste their tea while visiting their tea fields.



**Ikumi area**



**Address** 2152-1 Ikumi Shimada City  
**Tel** 0547-39-0077

**Ikumi Mura**

**Ikumi green tea**

Rather than becoming a tea farmer, Mr. Saito turned his attention towards re-researching tea. You could call him a tea scholar, or even a Doctor of tea. By making the most of his experience as a teacher of thermodynamics at a University, he started developing flavored tea with ingredients originally from Japan, such as cherry blossoms, citron, and hydrangeas. After tasting those teas which are rarely seen on the market, David and Oskar visited his green tea plantation in the neighborhood. By opening and stretching the roots of his green tea, he showed them a way to check the thickness of the trunks and color of the leaves. His thoughts are inclined towards ecological ways to grow the tea, and how to test the soil. It was like a lecture on tea. After the inspection Oskar said, "once again, I'd like to get a good taste of his tea." The attention to detail by Mr. Saito towards his tea impressed Oskar greatly.

**Kanaya kikugawa area**



**Address** 686 Kanaya, Kikugawa, Shimada City  
**Tel** 0547-45-4301  
**URL** imuraen.jp/profile.html

**Imura-en**

**Benifuki black tea**

Recently in Shimada the number of tea farmers who make Japanese black tea is increasing. We visited a tea farmer named Mr. Imura, who makes Japanese black tea with a Japanese tea plant variety named "Benifuki". He made one of his popular black teas for them, and to their surprise, Mr. Imura said "I prefer black tea to green tea". His tea processing factory for green tea and black tea is surprisingly compact, but what surprised David more was the sheer number of machines. The black tea is made with loving care. It has a slightly astringent taste, but it's also a little sweet! By tasting the tea Oskar thought "Japanese black tea is now as good as regular Japanese tea."



Wow, I've never tasted this kind of black tea before!



**Tamura No-en**

**Kawane green tea**

In the mountains, overlooking the town of Kawane, Tamura Noen is located in a green tea field - making your heart feel at ease. The owner, Mr. Tamura, welcomed David and Oskar with a classic green tea on the veranda in an old Japanese house. The tea had a deep taste, which they enjoyed with green tea flavored cookies. Both of them said "I feel like we've come to a stylish cafe". After having a conversation for a while, they seemed to be kindred spirits in tea talk. With excitement they visited his tea fields, feeling as if they were going on an expedition. Though the path on the way was a steep slope, they said "what a relaxing place," a place they could enjoy walking through the tea fields, through the landscapes in the calm mountains.

**Ieyama area**



**Address** 755 Ieyama Kawane cho, Shimada City  
**Tel** 080-1183-3419  
**URL** https://www.facebook.com/tamuranouen



Hmmm, how can I make my green tea at home taste this good?



**Hatsukura area**



**Address** 1217 Kanaya Izumicho, Shimada city  
**Tel** 0547-32-9523

**Kanema Sabou**

**Hatsukura green tea**

The owner, Mr. Tomiyama, has vast green tea fields along the Oi River. What impressed and surprised David and Oskar was the great landscape, where you can see Mt. Fuji and the Oi river beyond the wide green tea plantations extending into Makino-hara Heights. "It's awesome to pick green tea in this beautiful place!" he said while taking a lot of pictures. The tea made in the tea processing factories gives you a taste of the history of the local tea communities. And the tea is strong, deep and bitter, yet has a slightly sweet taste. The old marks of the store names on the board in the factory really attracted Oskar's attention. He enthusiastically conversed with Mr. Tomiyama by asking questions related to the local tea history.



I got some of their tea so I can make it at home!



nice!





Tasty Shimada!

# Recommendations from locals on where to eat.

To know the locality, cuisine is very important, especially in Japan! From traditional restaurants to the usual and casual restaurants, there are a lot of dining places to discover. Why don't you find your new favorite place to eat?



# My recommended spots in Shimada

Let's ask Shimada's experts for their favorite shops and restaurants



Don't miss this if you like sake! This brewery was established in 1832, during the Edo era. "Wakatake" is known as one of the renowned sakes in Shimada. The fragrant "Onna Nakase" is a popular type among sake fans in Japan. You can get information on where to taste and buy these sake if you visit here.

## Omura Brewery

Tel 0547-0370-3058  
Address 1-1-8 Hontori, Shimada city  
URL <http://www.oomuraya.jp/>



This Japanese-style sake shop turns into a pub after 4:00pm. You can enjoy a wide-range of sake and local dishes, such as oden and fried noodles for reasonable prices in a cozy atmosphere just like at a regular Japanese home.

## Nakaya Saketen

Tel 0547-45-3208  
Address 228 Yokooka Shinden, Shimada City  
Opening 8:00~21:00 (bar:16:00~)  
Closed Tuesday  
URL <http://nakayasake.eshizuoka.jp/>



This is a Korean BBQ restaurant near Shimada station. From award-winning Japanese beef to one coin (¥500 coin) lunches, you can enjoy a reasonably priced real Korean BBQ. Both for lunch and dinner this restaurant is a popular Shimada stop. A good place to share dishes with friends!

## Shokudo-en

Tel 0547-37-4701  
Address 1-2 Hinodecho, Shimada city  
Opening 11:00~14:00 (Lunch),  
hours 17:00~22:00 (Dinner)  
Closed Monday (When Monday is a Holiday,  
the following Tuesday is closed)  
URL <http://shizuoka.j47.jp/syokudoen/map>



I want to recommend this cafe when you visit Kanawa! From the inside of this cafe, which was renovated at Kawane Onsen Sasamado Station on Oigawa Railway, you can see the steam locomotives running in front of the cafe. The original sweets and sandwiches are excellent!

## Cafe Higurashi

Tel 0547-53-2237  
Address 436-1 Sasamado Kawane-cho,  
Shimada City  
Opening hours 11:00~17:00  
Closed Sunday and Monday  
URL <https://www.facebook.com/CafeHigurashi/>



A sushi restaurant where the chef make sushi in front of you! Besides fresh seasonal fish, don't miss the "original big egg"! We welcome all visitors, including those who would like to come by themselves.

## Sushikou

Tel 0547-36-2585  
Address 14-4 Ogicho, Shimada city  
Opening Noon~around 1:30 (lunch),  
hours 16:00~around 1:00 (dinner)  
Closed Irregular Days  
URL <http://www2.wbs.ne.jp/~sushikou/>



Beautiful looks and artisanal Japanese confectioneries on offer (Although the sweets look so good, many people are hesitant to eat them!), of course they taste excellent too. From traditional sweets such as Miso Manju and Komanju, to seasonal sweets, there are many to check out!

## Ryugetsu-do

Tel 0547-35-3297  
Address 6-7847 Hontori Shimada city  
Opening hours 8:00~19:45  
Closed Tuesday  
URL <http://shizuoka.j47.jp/ryugetsudo/>







"Everybody is warm and kind, it's like my hometown." Sometimes she visits "Kishapoppo" - a meet and greet for parents and children. It's held in the citizen community center. "My family always supports me when I'm in trouble"



## How do you feel after moving in?

Ask Ms. Shree

# What is *life* like in Shimada?

After enjoying sightseeing, take a moment to breathe in and feel the air in the city to understand how it is to live here. Just try to imagine how actual life in Shimada is day in and day out. We interviewed Ms. Shree Shahi Fujita who moved to Shimada from Nepal and asked her for her first impressions and what life is like in Shimada.

## What helped Ms. Shree was the kindness of Shimada people.

In 2007, Ms. Shree Shahi Fujita would go to Shizuoka City to work her part-time job, and then she would attend a language school. She had started her life in Shimada six years before. After Ms. Shree married, she became pregnant, and moved in with her husband's parents.

"At that time, I would just go back and forth between school and my workplace, so I didn't have many friends. I simply wanted to be with the person who was supporting me." The bus stop was near, as well as a lot of stores in the urban area of Shizuoka city.

At first she felt Japanese was too difficult, so she had decided to go back to her country. But gradually, that feeling started to disappear, and now she says "Shimada is like my second home".

Sometimes she joins "Yome Kai" (a party for daughters-in-law), consisting of housewives and relatives. It's one of the helpful ways she can work off stress. But whenever she gets homesick for Nepal, she listens to music, and distracts herself by making Nepalese foods with a lot of spices.

"My family likes my Nepalese curry, and sometimes I share it with my neighbors too." Ms. Shree is a private English teacher, but she always finds time to help raise her 5 year old daughter and 2 year old son. She said that she often spends her time with them at Shimada Central Park and Kodomo-kan in Obiria. Ms. Shree said, "everybody is really kind," something she repeated many times. She carries a bright and genuine expression on her face.



# Let us support people moving in!

~Support System for housing in Shimada~



For those who have moved from outside the Shizuoka prefecture, there is a subsidy system for temporary housing during the building of a new house. Please contact the Shimada City Community Development Department for more details.

## We will support people moving to Shimada!

For those coming from outside of the Shizuoka Prefecture to Shimada, here is some information from "Subsidy to support 'Let's live in Shimada'"

**We would like you to settle down in Shimada.**  
**There is a subsidy system to encourage people who want to live here.**

"Subsidy to support 'Let's live in Shimada'" is a support system for people who want to stay or live in Shimada city. You can combine several subsidies according to your family circumstances and the contents of the house you want to live in. Try to imagine the comfortable and peaceful feeling of being a resident here.

### The following personal requirements need to be met:

- Persons who have lived outside of Shizuoka Prefecture for more than 1 year.
- Persons who moved to Shimada city to stay for more than 5 years.
- Persons who built or bought a house in Shimada city. \*Persons who bought a house to rent not eligible.

### The following housing requirements need to be met:

(regardless of whether it is a newly constructed house or an older house):

- It needs to be a residential home (apartments are excluded)
- The residential area of the house must be more than 50 square meters. In the case of joint housing, the residential area of the house must be more than one-fourth of the total floor space of the building.
- The living room, entrance, kitchen, and bathroom, including the WC, must be furnished.
- The agreement date for the building or construction contract must be within six months of the date before you moved in.

### About the price of the subsidy

The maximum price of the subsidy is 1,200,000 yen per applicant for the total price of the basic amount and any additional costs. But the maximum grant per single year is 1,000,000yen.

#### The basic amount (housing acquisition)

- Build or purchase with new construction .... 500,000yen (maximum)
- Purchase of a used house .... 300,000yen (maximum)

#### Additional amount

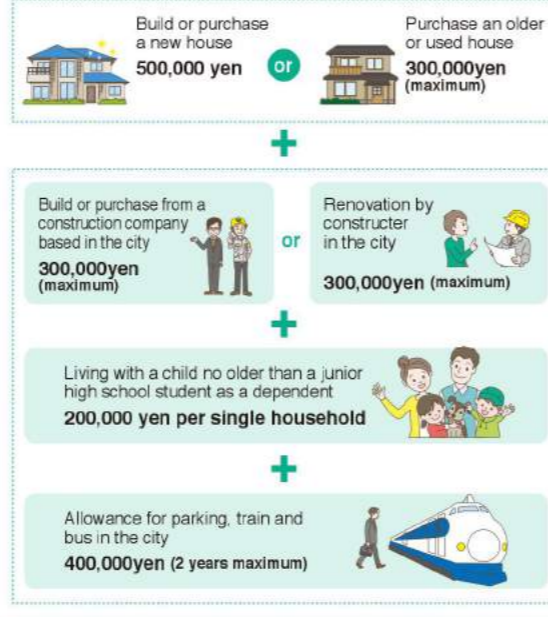
- Living with a child under 15 years old .... 200,000yen
- Reforming a used house by a specific general contractor .... 300,000 (maximum)
- Commuting fee .... 400,000yen (2 years maximum)

\*A specific general contractor signifies a contractor that has a head office, a branch office or a place of business. (same for individuals and corporations). This includes holding an office and regular staff in the city, and possesses an office telephone number (personal mobile phone is excluded from this contract.)

#### Attention! Check the due date to apply!

You have to submit an application within 2 months of either day (After the final accepted date, the application will be denied)  
 Building a new house - The completion day of the construction (inspection date of completion or date of registration)  
 Purchase a new house - The day of the signed contract for the sale of house

### You can combine freely for your living style.



### Contact us for more information

Community Development Dept. of Shimada Tel : 0547-36-7197 E-mail : chiikizukuri@city.shimada.lg.jp

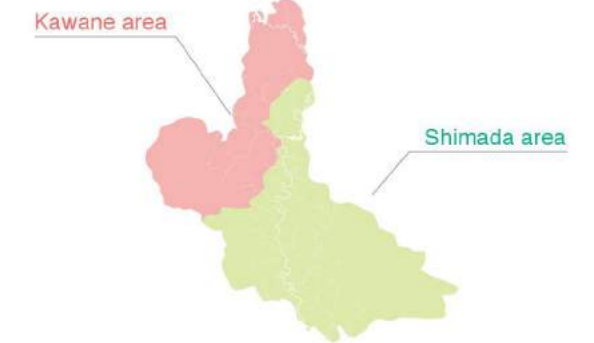
## How about a laid-back life in a local area while living in a used Japanese house?

### Recommendation of use for Shimada Akiya Bank (Vacant house bank)

There is a system to get information about vacant houses to people who want to reside in them, specifically in the Kawane area of Shimada. There is also a small assistance financial system in place for reforming vacant houses. Please contact us if you have an interest in living a local life in the Kawane area surrounded by rich nature.

### What is it like in the Kawane area?

The countryside town is located in the North of Shimada in Shizuoka Pref and is surrounded by classic Japanese mountains. Known for its green tea brand "Kawane Cha" and Kawane Onsen (hot spring). The view of steam locomotives chugging along the suspended bridge over the Oi River is one of the magnificent representative views of Kawane.

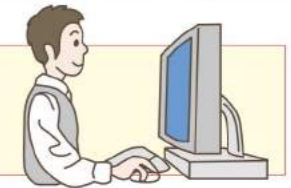


### How can I apply for the Akiya Bank?

Feel free to ask to rent or purchase

#### Get information first

Check the information about vacant houses on the city's homepage or at the Machidukuri information desk. Kawane no Kai in Kawane. The date is also available by postal service, (in Japanese only).



#### Inquiries

Contact by telephone, fax or e-mail if there are any vacant houses you would like to know more about. You can also ask directly at the information desk (Japanese only).



#### Registration

Register as a person who wishes to take part in the system, and then filling complete the application by filling your information in.



#### Inspection and Consultation

You can take a look at a house with the attendance of the house provider or a real estate agent (reservation required).



#### Apply for negotiations

Register as a person who wishes to take part in the system, and then complete the application by filling your information in.



#### Negotiate

Negotiate after the city directly contacts the provider, alternatively a real estate agent can mediate between you and the provider.



#### Completion and moving in!

### Contact us for more information about applying

Community Development Dept. of Shimada Tel : 0547-36-7197 E-mail : chiikizukuri@city.shimada.lg.jp





Kathi



Annamarie

## Please advise me!

# Q & A

## about living in Shimada

When you don't know how to start your fun in Shimada, come to us and make the most of your chances to enjoy the uniqueness the city offers! You don't want to waste a great opportunity! We will discuss seven points to make your Shimada life enjoyable and comfortable.

Q1

### How to get on a bus



If you can master it, it will be economical and convenient!

I don't have a car, so I want to master how to get on buses to go to more places.



### It's easy if you know how to pay!

Basically, you can enter at the back door, and exit from the frontside. Take the ticket (a number is written on it) when you get on, and pay the amount of money shown on the number on the board into the fare box when you get off. If you need to exchange money, use the money exchanger next to the fare box before you insert money into the fare box.

Q2

### Separating trash



Separating trash is really complicated in Japan, sometimes I don't know how to dispose of everything..



Yeah, especially Japanese recycling, like white trays from the supermarket.



### The first step is to decide if the object is recyclable or not!

Trash is basically separated into burnable and non-burnable items. You can dispose of burnable trash with the designated city bags- you can buy these at supermarkets and convenience stores (they are color coded, depending on the type of recycling or trash). As for unburnable trash, you can put that into a basket and place it in the garbage collection place. Some supermarkets also collect recyclable trash like cans and bottles.

Q3

### The Japanese way of taking an onsen (hot spring bath).



Don't worry so much! You can definitely enjoy onsens if you learn a few simple rules.



Actually, I have a great interest in onsens, but I haven't tried it yet. I don't really know onsen culture, so it makes me a little nervous.



### First wash your body before you soak in the onsen bath.

Washing your body before soaking in the onsen is an important cultural rule. It keeps the onsen clean. After that, do not put towels or your hair inside the bathtub. Even though it's a kakenagashi type of onsen (fresh, hot running spring water), please remember the importance of a few simple onsen rules to keep the bath clean. You'll really love it!

Q4

### No need to tip



In the USA, if there is better service, or I like the staff, I will usually tip more.

You don't have to tip in Japan, so you can relax when you are in restaurants and cafes. It can cause extra stress in the USA!



### No need to tip! Service is famous for being great in Japan and it costs nothing extra!

There is no tipping culture in Japan, so price you pay is the price on the receipt. Sometimes you might feel like giving a tip for good service, so an "arigatou" with a smile is the best way to express gratitude.

Q5

### What's the emergency number?



It will be helpful if you can remember the emergency numbers since it's different from American emergency numbers.

I really didn't know what to do when I lost my wallet.



### Ok! I'll remember 110 and 119.

In Japan the numbers for the police and the fire department are different. 110 is for the police and 119 is for the fire department or an ambulance. If you don't have a mobile phone, you can use a telephone box for free to dial the emergency numbers. Calling an ambulance is available for free in Japan, you can call without worrying about money!



Q6

## Can we drink the tap water in Japan?



I haven't drank the tap water at home yet, is it OK?



Yes, I always use the tap water to make tea, and it's actually really good.



## Yes, you can drink the tap water!

Shimada-city uses running water from the Oi River for its water sources. Thanks to the blessing of the Southern Alps, we can drink the tap water directly. Of course this includes schools and offices as well. It is said that Japanese water is soft water and it is good to use for green tea.

Q7

## Is cash better than a credit card?



I often use my credit card at the supermarket and convenience stores in America.

Here, cash is definitely preferred for transactions.



## Cash is better and accepted more widely.

Some stores and restaurants in the city haven't introduced the credit card system. Basically, cash is the main way to pay. Therefore we recommend exchanging enough money beforehand. Also, exchange spots are only at the airport and the banks, and the hours are limited so plan ahead to exchange. In addition, all 7-11 convenience stores have ATMs that can dispense yen directly from your overseas bank account. This is usually the easiest method for those who do not have a Japanese bank account.

I hope my advice was helpful!



## Links related to Shimada city

To know more about Shimada city, here are some sites for details!

### Official Shimada city homepage (English)

Useful information in English provided for foreigners from the city homepage.

URL <http://www.city.shimada.shizuoka.jp/kouhou/aboutshimadacity.html>

### Shimada City Tourism Association

Introducing tourism spots and information about events in the city. (The website will open in April 2016)

URL <http://www.shimada-ta.jp/>

### Oigawa Railway

Information about timetables, fees, and attractions along the line. It's a useful site to help you prepare for your ride.

URL <http://oigawa-railway.co.jp/>

### Kawane Onsen Fureai - no - Izumi

For more information about the fees for the bath and meal menus at Kawane Onsen.

URL <http://kawaneonsen.jp/>

### Emergency Shelter Navi Japanese/Chinese/Korean/English/Tagalog /Portuguese/German/Catalog/Arabic

Helpful application locating and showing the way to the nearest emergency shelter from your location in case of an emergency.

URL <http://fukuno.jig.jp/2014/findrefugeodp>

### free Wi-Fi navi

URL <http://fukuno.jig.jp/2014/freewifinavi>





**Annemarie (USA)**

With good weather and scenery, I really enjoyed! Shimada is a unique area with nature, hot springs and good food. Also It was wonderful to make new friends.



**Andy (USA)**

When you come to Shimada, try to visit local places! Its food and culture were novel, and especially amazake- Japanese sweet alcohol drink was tasty!



**Shree (Nepal)**

Living in this city, I enjoy beautiful scenery of nature and tea fields everywhere. People welcome foreigners, and foods are good.



**David (France)**

I could find new aspects of Japan through reporting this city. Rural views were wonderful, and you must taste green tea in Shimada!



## Editors' Postscripts

For everyone who cooperated for the interviews and photoshoots, we tried to listen and convey your impressions.

**Oskar (Sweden)**

Mountains, flat areas, rivers and forests... Shimada is not a big city, but has all of them. So we can enjoy various experiences from its environment!



**Kathi (USA)**

People are very kind and easy taking in this city. Living in here is comfortable and enjoyable.

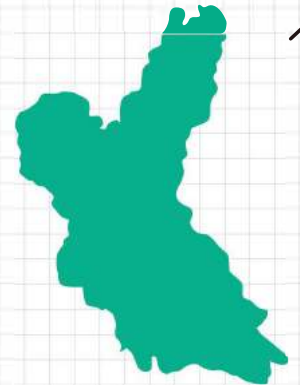


**Ms. Bi Hongya and Sakura (China)**

You should visit Oigawa Railway in Shimada! The steam locomotives are so cool!



Enjoy Shimada



## Welcome to



# SHIMADA GREEN Ci-TEA JAPAN

shimada green city Japan

