



with Tea

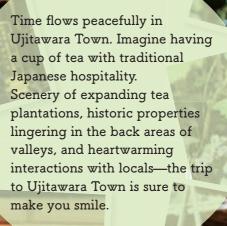
With Map

宇治田原町 Ujitawara Town Hot Spot Guide

Four special course covering Ujitawara Town



Feel the four seasons. Walk in the footsteps of history. Refresh your soul. Enjoy our traditional hospitality.









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- * The data is as of Feb. 2017.
- * Consumption tax is included in the stated prices unless special notes are shown. The time required for each course is calculated based on 3.2 km/hour (walking) and 40 km/hour (driving). The time required for buses is based on the timetables of the local bus companies.







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Otsu
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This town of traditional hospitality is "heart–shaped."

Ujitawara Town Area Map



The more you know, the more delightful your trip will become! Ujitawara Town is the chief

production district of Uji tea.

This page introduces the history of the "birthplace of Japanese green tea" and the town's current features.

Green tea originated in Obukudani.

Ujitawara Town began tea cultivation in the Kamakura Period. It is said that the disciple of a noted priest, Myo-e, a reviver of the World Cultural Heritage Kozan-ii Temple, introduced the cultivation method in the Kamakura Period. The first tea seeds were planted at the interior of Obukudani located at the foot of the sacred Mt. Jubu. The tea cultivated at Obukudani, a suitable place for tea cultivation, is said to have become popular and was presented to the Shogunate and Imperial House at that time.

The birth of Japanese green tea

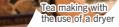
Currently, many people in Japan enjoy drinking green tea. In fact, green tea is said to have originated at Yuyadani district in Uiitawara Town. In the middle of the Edo Period, Soen Nagatani, a tea dealer from Yuyadani, developed a tea method over 15 years, finally delivering tea with superior color, taste, and smell. His success changed the crude brown tea that common people used to drink into delicious green tea. Soen travelled to Edo (Tokyo) and sold the green tea through the sales channel of a tea dealer, Kahei Yamamoto, who later opened Yamamotoyama Store. His tea was quickly heralded as the "Best in Japan" and stirred a new boom. This tea method is known as "Aosei Sencha Seiho" and serves as the foundation of modern Japanese green tea.

Present-day Obukudani

Soen Nagatani (property of Myoraku-ii Temple)

Recognized as "Japan Heritage"

Yuyadani's tea industry flourished thanks to the popularity of Soen's sencha (common green tea). While walking through the streets, lined with large tea wholesale stores and populated by tea farmers, visitors can imagine how this narrow area flourished at that time despite the fact that the small area is located along a valley. Soen's home, which is located at the interior of Yuyadani, was also restored (P9). There, visitors can see the remains of a tea dryer that Soen is said to have used. Yuyadani's streetscapes, with his birthplace, tea plantations, tea dealers, and tea farmers, are recognized as "Japan Heritage." (For details, please refer to the description at the bottom of this page.)



Tea-making tools and the remains of a tea dryer are conserved inside Soen Nagatani's home.

Yuyadani village is lined with tea factories and wholesaler buildings, which are made of impressive stone fences and nostalgic architecture.

The tea industry is still alive in this town.

In Ujitawara Town, more than 100 tea farmers are still engaged in making superior tea. Tea events such as tea-picking, tea-tasting competitions, and tea-making events are held mainly in the fresh-tea season. Furthermore, the town is disseminating attractive information associated with tea, such as information on sweets that utilize tea in their ingredients. With pride as a town of tea in mind, Ujitawara Town has inherited a fruitful history and culture.

> Manhole cover

Ujitawara Hometown Festival (P23)

Info on sweets made with tea (P21)

What is "Japan Heritage"?

The Agency for Cultural Affairs recognizes the narratives with regional attractive features that represent Japan' s cultural and traditional properties. Regional areas take initiatives to maintain and utilize such integral cultural properties (regardless of whether tangible or intangible) and disseminate such information both inside and outside Japan, aiming to revitalize local areas. "A Historical Walk Through 800 Years of Japanese Tea" (Kyoto Prefecture), of which the narratives of Yuyadani in Ujitawara Town are part, was recognized as the first "Japan Heritage" offering, in April 2015.



Sce 永谷宗円生家 2 The birthplace of Soen Nagatani

Soen Nagatani used to live here. Now, tea-making tools and the remains of a tea dryer are preserved for viewing. Also, various events are held, such as: Fresh Tea Festival in May (P22) & the New Year Tea Hand-rolling Dedication Ceremony (P23). Visitors can also view Japanese hydrangeas and autumn leaves.



e"

Let's talk with the locals! They might tell you intriguing stories.

Mr. Tanimura (chaînperson) & Ms. Nagatani Soen-san's Birthplace Support Association in Yuyadani

raccoon welcomes you.

Yuyadani Sorabiro, Ujitawara-cho, Tsuzuki-gun

 9:00–17:00 (The interior is open to public only on Saturdays, Sundays, and holidays.)
 Free admission



Takadatsusenen

Tea leaves and tea sweets selected by

a tea wholesaler established in 1924 are available here. Their regularly offered ice cream includes distinctive flavors such as hojicha (roasted green tea) and matcha. Other flavors include

"Freshly picked tea" and gyokuro,

from May to June, and around

(Souvenir info P21)

which are available for a limited time

September, respectively. (all 310 yen)

高田诵泉闌

Eat 🧯

See 茶宗明神社 Chasomyo Shrine (Daijingu-sha)

Soen Nagatani is worshipped as the father of tea at Daijingu-sha, located at the interior of Yuyadani. Lichen-tinted stone fences and the forest surrounding the precinct give off a mysterious atmosphere. Autumn leaves fall on the frontal approach to the shrine in autumn. How about visiting here, especially during that season?

Yuyadani Sorabiro, Ujitawara-cho, Tsuzuki-gun
 Visitors may visit these precincts freely.



Yuyadani Nagadori 45, Ujitawara-cho, Tsuzuki-gun

9:00–18:00 (Open at 10:00 on Sundays and holidays)
 Closed on New Year holidays

A nostalgic tea factory

Episode 1

Visitors can enjoy Yuyadani's picturesque streetscape scenery, where wooden tea factories on stone fences and many tea wholesalers stand in a row. You can also see a large three-story tea factory.



Scenic fukei-in Episode 2 post office-style ink stamp for collecting memories

Collecting fukel-in scenic post office-style ink stamps of local notable places is a great to capture trip memories. Tea plantations and Souen's birthplace are depicted in the ink stamps of Ujitawara Town Post Office.

* If you ask the clerk when mailing postcards at the post office, they will stamp the ink stamps

* Different scenic post office-style ink stamps are provided at Gonokuchi Post Office.











Zenjo-ji Temple was built in 991. Visitors can spend a relaxing time in its reed-thatched Main Hall and also in the Treasure Hall, where Buddha statues from the Heian Period are set up. The entire precinct is designated as a historic natural environment preservation area. By the mountainside, visitors can see "Otome Kannon," holding a persimmon branch. The statue stands in front of Bijo-iwa (Beautiful Woman Stone) at the legendary place of a local specialty, the korogaki (dried persimmon: P20).

- Visitors need to walk a mountain path for 15 min. to see Bijo-iwa and Otome Kannon. If you plan to go there, tell the temple staff in advance.
- Zenjo-ji Shochi 100, Ujitawara-cho, Tsuzuki-gun
 9:00–16:00
- Admission fee: 500 yen

Eat 3 Ochanosato Kitaniyama

Café & shops are situated next to the tea-making factories. The signboard "Ira-ccha-i" (Welcome!) is shown near this café. The sixth owner provides unique matcha sweets at a reasonable price. Lots of handmade matcha jellies, sponge cakes, and shiratama (rice-flour dumplings) are added to the popular dish of "matcha parfait" (550 yen). (Souvenir info P21)

 Iwayama Yasunba 8, Ujitawara-cho, Tsuzuki-gun
 10:00-17:00

Closed on Wednesdays * No smoking

а

How about eating at the terrace zone on a sunny day?



See Experience _{正寿院} 4 Shoju-in Temple

Shop manager: Ms. Kitani

The guest hall's heart-shaped window is impressive. This traditional pattern, carved here and known as "Inome" (meaning a "boar's eye," which is heart shaped), is deeply related to Buddhism. The temple goods and red seals in the motif of this heart shape are popular. Visitors can experience yoga or the copying of a sutra and a Buddha image inside the precinct. (Experience info P17)

"Mizu-hiki Inome (Heart Carving) Good Luck Charm" (700 yen) ▶ Okuyamada Kawakami 149, Ujitawara-cho, Tsuzuki-gun

8:30–16:30 (reception ends at 16:00 in winter)

Admission fee: 400 yen (Tea, confectionary, a Buddhism-related small flower, and a commemorative string are included.)



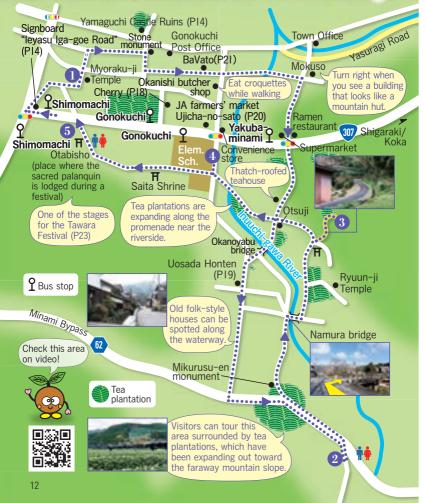
The color and pattern of the "Inome (Heart Carving) Window-shaped Red Seal" (300 yen) changes season-by-season. Your name can be put on the seal.

Model Course



Visitors can tour tea plantations at short distance while following the footsteps of history in the streetscapes, where shrines and old folk-style houses are still standing. You can walk on level roads, but please pay attention to cars.

Embark on a curious hike to unearth history





Model Course 4



According to the narratives, Tokugawa leyasu passed this "Iga-goe Road" on his way from Sakai to Mikawa immediately after Nobunaga's death (various views have been raised regarding the routes taken). Why not enjoy hiking in tranquil village and forest scenery?

Hike the forest and the village, along the same route as leyasu.



Yamaguchi Castle Ruins

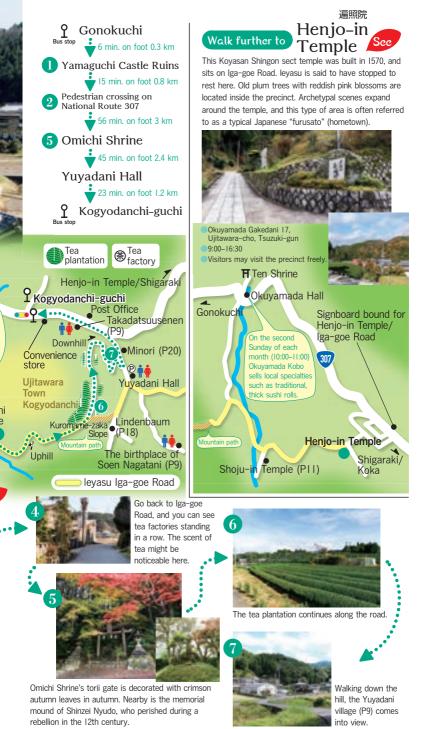
The Yamaguchi clan built Yamaguchi Castle at Gonokuchi (PI3) under Nobunaga's orders. leyasu is said to have visited the castle. Currently, tea plantations are expanding here. Gokuraku-ji Temple nearby is the Yamaguchi clan's family temple. It is said that the temple gate is located at the back gate of the castle.



Gonokuchi Tanaka, Ujitawara-cho, Tsuzuki-gun 14



Walk away from Iga-goe Road for a time and go to the route where you can see the tea plantation expanding around the mountain slope. In autumn, kakiya (buildings made with logs and straws for drying persimmons) (P23) is constructed on the field along the road to make korogaki (P20), a local specialty.



An amazing expendence

Tea culture experience



Tea-picking event

The "tea-picking event" is held at tea plantations from early May to mid-June. Visitors can become familiar with tea through various experiences such as making traditional tea and grinding matcha with a stone mortar. A costume for tea-picking is also for rental. Similar experiences are provided at the "tea-picking interaction events" that are held in early May each year (prior booking essential).

Tea-tasting competition costume

Tea-tasting competitions were referred to as "toucha" during the Nanboku-chō Period. In this game, the participants guess the production region and the brand. This competition used to be prevalent among aristocrats and those highly cultured. Even today, this competition is held mainly in areas where the tea industry is active. If you participate in the above-mentioned "tea-picking event," you can also join the tea-tasting competition.

21 Tea Hometown Seminar

Tea-picking event: 2,500 yen for adults, 1,250 yen for children "Tea-picking lady" costume rental: 1,000 yen for adults, 500 yen for children

Prior booking essential (Please inquire about the schedule in advance.) seven types of teas (1,000 yen)



'Tea-tasting competition set": Allows tasting



An old tea factory that was built more than 100 years ago was renovated into a guesthouse with the option of experiencing farming (the facility as a whole is for rental). Famous artisans and designers created this facility while keeping the charm of the old tea factory intact. From here, local men and

women teach farming. The contents change depending on the season: rice reaping, rice planting, and wood collecting, etc.

MARU+JYU

Staving overnight without board in this facility, flat fee: 25,000 ven and up (eight people at maximum)

* A kitchen, bath, and restroom are provided inside the facility.

Farmer's guesthouse







erience ^{why} in nature

Why not enjoy an extraordinary experience at a tea plantation, a temple, and at a village forest?



Yoga Even beginners are welcome at this yoga lesson. Here, participants have the opportunity to listen to the vice priest's sermon and to drink a green smoothie.

Enjoy a special time at a quiet temple in the valley.

Shoju-in Temple, Location: vice priest

Shoju-in Temple (Temple info PII)

"Yoga" (1,000 yen, green smoothie included) At 11:00 on the second Sunday from April to

November in 2017 (excluding August)

"Original bracelet/rosary-making" (2,000 yen with tea and sweets included)

Beads used for children (500 yen)

"Copying of a sutra," "Copying of a Buddha image" (1,000 yen for each)

* Prior booking is essential for each lesson (Please book the yoga lesson five days or more in advance.)



末山・くつわ池自然公園 Sueyama-Kutsuwa Pond Nature Park

Gonokuchi Sueyama 3, Ujitawara-cho, Tsuzuki-gun 8:30–17:00 from January 26 to the second Sunday of November 8:30–16:00 from the second Monday of November to January 25 Closed every Thursday from the second Thursday of November to February 25 and also on New Year holidays Admission fee: 400 yen for adults, 200 yen for children (additional fee required for using a bungalow, the fishing pond, and parking lots)

Taking lessons at a temple



Copying of a sutra or a Buddha image Participants can copy the Wisdom Sutras or a Buddhist painting after purifying themselves with incense.



Original bracelet rosary-making Participants can choose materials out of approx. 30 types of seasonal aromatic wood types and natural stones. After completion, they place their hands together before the main Buddha statue.

Outdoors

This park was selected as one of the "100 Forests in Japan for Forest Bathing." In addition to three campsites and a few bungalows, this facility contains various outdoor recreation such as tennis courts, a fishing pond, and a roofed barbecue house. Furthermore, a foot path full of nature and a heart-shaped observation deck are provided. How about visiting here on the weekend to get refreshed?



This barbecue house is standing next to a campsite. A new trailer house is also standing nearby!

Distinctive flavors of various

Restaurants

This page introduces the hottest restaurants providing local food at tranquil locations, etc. Let's stop by while on a walk!

Restaurants at which the locations are also attractive

Lindenbaum The chef of this restaurant showed off his cooking skills at the Japanese consulate in

リンデンバウム

Germany and then opened this Western-style restaurant, which looks like a quaint hideaway. Visitors can choose a main dish out of 4–5 courses for the "Day's Lunch Special" (1,600 yen: soup, bread or rice dessert, and a drink included).

Pork tender loin grilled with gyokuro and breadcrumbs Lots of local vegetables are used.



Yuyadani Kaminishitani I, Ujitawara-cho, Tsuzuki-gun 11:00-15:00 (last order: 14:30), 17:00-21:00 (last order: 20:30) Closed on Tuesdays Booking advised (only I group available for dinner: prior booking essential) * No smoking at lunch time

Dishes that use tea leaves produced in

Uiitawara are also

available here.

Owner & chef: Mr. Miura

Many locals visit this



Cherry **FIU**-

Locals ranging from children to the elderly often visit this café. The day's lunch special, the handmade hamburger steak, the "Chappy set" (only on Sunday), and handmade breads & cakes are popular.

Gonokuchi Nakabayashi 33, Ujitawara-cho, Tsuzuki-gun 8:30-18:00 Closed on Mondays





Shinryumenkan 新立 麵館

Thick slices of superior roast pork ribs are set onto the ramen noodles, in which the soup is based on wild boar meat, pork, and chicken bone. Many locals enjoy eating this impressive "Delicious Ramen."

Tachikawa 67-1, Ujitawara-cho, Tsuzuki-gun 11:00-14:00, 17:00-21:00 (The service ends when all dishes are sold out.

Closed on Tuesday nights



^{赤政} Sawarabisanso Akamasa

This is a long-established restaurant with a history spanning over 100 years. Located away from noisy cities, here visitors can spend a relaxing time in a Japanese-style tatami room, which is like staying in a traditional inn. Visitors might start getting very hungry upon seeing the "Botan pot," which uses superior wild boar meat (only in winter), or the "Unaju (Broiled eel over rice)," which includes small dishes, a clear broth using eel liver, and fruit (only at lunch time).

Gonokuchi Mukai 24, Ujitawara-cho, Tsuzuki-gun 12:00~L.0.14:00, 17:00~21:00(L.0.20:30) Irregular holidays Prior booking essential A free chauffeur service is offered for groups of over 10 people.

Every room is set as a private room, thus 2–80 people can enjoy a relaxing time.

🛛 Fifth owner: Mr. Fukunaga 🍯



Miroku #3<

service charge)

This soba restaurant is set within an old folk-style house, where customers can enjoy a nostalgic and relaxing feeling. This restaurant provides various kinds of handmade buckwheat noodle dishes. The "Miroku Gozen Set" (1,500 yen, including boiled rice with added ingredients, seasonal tempura, and small dishes) is popular.

"Unaju (Broiled eel over rice)" (3,500 yen excluding consumption tax and

Gonokuchi Mukai 81, Ujitawara-cho, Tsuzuki-gun

II:00-15:00 Closed on Tuesdays Prior booking essential for dinner * No smoking Relaxing Japanese-style room



restaurant.



Tanaka-ya Ujitawara Store たなか家

This famous udon restaurant offers noodles that are soft, but with a pleasant firmness in mouth. Apart from the generous selection of udon noodles, Ujitawara Town-produced rice bowls topped with various ingredients,

and freshly made tempura are also delicious options.

Iwayama Yasunba 8, Ujitawara-cho, Tsuzuki-gun I 1:00–15:00 (last order: 14:40) Closed on Sundays, Irregular holidays * No smoking



Bento boxes to-go, for walking, made from local ingredients!



* The bento's ingredients change depending on the season and prices.

This long-established restaurant of over 100 years offers the "Ujitawara hometown bento box" (1,080 yen and up), which is made of local tea, vegetables, and others. The tea-flavored

mackerel sushi" (2,700 yen) also makes a wonderful gift.

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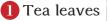


Minami Mizojiri 16, Ujitawara-cho, Tsuzuki-gun 9:30–19:00

Closed on Mondays Prior booking essential (three days or more in advance necessary)

Souvenir Se

Tea-related souvenirs





Mug cup (800 yen)

Ceramics

Delicate flower designs are characteristic of Yuvadani's potterv studio.

Uii black tea (510 ven for 50 g) Local tea farmers made this tea using the leaves for Japanese green tea.

Ujitawara sencha (common green tea) (648 yen for 100 g)

Ujitawara gyokuro (refined green tea) (1,080 yen for 100 g)

"tsurunokogaki,"

100% Ujitawara tea Quantities are limited.

Persimmon

1 Korogaki

(440 ven or more for 200 g) This natural sweet taste is popular. A legend regarding the origin of these dried persimmons has been handed down via Zenjo-ji Temple (PII). This confectionary starts to be sold by around December every year.

13 Persimmon vinegar (650 yen or more for 150 ml) Mild taste. additive-free fruit vinegar

Shiitake **15** mushrooms

This is a local specialty using small

astringent persimmons known as

These thick shiitake mushrooms cultivated on withered tree logs are one of the town's specialties. LISTERS

Vegetables and others 14 Fresh

vegetables

Souenko (incense)

(540 yen or more; one in the image is 1,080 yen)

This original tea-scented incense is made by a women's group from

the town's chamber of commerce. Three tea types, such as roasted

green tea and "Kyo-bancha" (originating from Kyoto), are provided.

Fresh vegetables that grow via fine water and healthy land are also popular.

Pickled plums & vegetables

Pickled plums (230 yen or more) Plums harvested in Takao district are used, associ with Priest Kukai.

> Jiitawara pickled egetables (300 en)Pickled cumbers harvested n Uiitawara Town.

mushrooms cult on withered tree logs & kelp (460 yen)

Sun-dri

Sun-dried shiitake cultivated on withered tree logs (500 yen or more)

Soba restaurant Minori 実り

Here, buckwheat noodles are arranged on ceramic dishes that the owner created by herself. The ceramics are also sold. At the studio next to the restaurant

ceramic-making lessons are also being offered (prior booking essential).



aurant owner: Ms. Maeda Yuvadani Shimonakabata 83-6. Uiitawara-cho, Tsuzuki-gun 11:30-15:00 Open only on Fridays, Saturdays, and Sundays (The lesson is held at 10:30 and 13:00 from Monday to Wednesday.) No smoking



宇治茶の郷

0828456 JA farmers' market: Ujicha-no-sato

This farmers' market sells seasonal agricultural foods and specialties harvested in Uiitawara Town, A smoking area is provided inside the store.

Gonokuchi Nakabayashi 12, Ujitawara-cho, Tsuzuki-gun 9:30-16:30

Closed over the New Year holidays

* The listed foods may be out of stock depending on the season.

Tea sweets

Tea, sweets, and specialties... Buy souvenirs for travel memories. * The listed prices (consumption tax included) are as of February 2017.

5 Matcha daifuku cake (170 yen)

4 Matcha roll (1,200 yen)

Fluffy dough with local matcha is mixed with fresh cream in an exquisite balance.



The daifuku cake that contains powdered green tea-flavored bean jam and fresh cream is sold only from November to mid-May.

Bean-jam pancake with fresh cream inside (270 yen each)

> Two types of bean-jam pancakes with lots of fresh cream inside are sold frozen; roasted green tea and matcha types are also available.

7 Roasted green tea pudding (169 yen/not on sale during winter)



8 Char–Ming bits of rice cake

These rice cakes flavored with light soy sauce and sprinkled with Japanese green tea match well with tea.

10 lchinoka

(216 yen for each) This confectionary is the result of collaboration with a Kyoto cake shop. The gateau chocolat is flavored with gyokuro and hoiicha.

45 BaVato

Gonokuchi Honmachi 62, Ujitawara-cho, Tsuzuki-gun 10:00–19:00 Closed on Wednesdays

This store initially sold confectioneries (using packing crates) in 1875. Currently, BaVato mainly offers handmade Western-style cakes and has gained a strong presence in the local area.

This pudding is so popular that it is sometimes sold out later in the week.

(530 yen or more for 10 skewers)

No artificial colors; these dumplings are also provided at the café inside the shop.

Chappy matcha cream cookies

(388 yen for five cookies)

Matcha cream sandwiches also carry the branded image of "Chappy," the town mascot.

> Other store info 6 7 Takadatsusenen P9 8 9 Ochanosato Kitaniyama P11 10 11 Ichinosho P13

Table of annual events & an event calendar

Yasuragi Road (early April to mid-April) Approx. 200 cherry trees bloom along Tawara-gawa River, and this road is the best viewing spot in town.

Fresh tea (early May) Ujitawara Town's tea plantations are covered with a fresh green color during this season. Fresh tea events are also held.

Spring events

Chasomyo Shine Spring Grand Ceremony (mid-April) Chasomyo Shine

Hand-rolling demonstration & machine-rolling training

(late April to early May) JA Tea-making Method Training Factory (only field tours available)

Tea-picking Interaction Events

(on Sundays in early May) 21 Tea Hometown Seminar tea plantation, and others



Fresh Tea Festival at the birthplace of Soen Nagatani (on Sundays in early and mid-May) The birthplace of Soen Nagatani

Fireflies (June)

Fireflies live around the banks of beautiful rivers such as Tawara-gawa River and Inuuchi-gawa River.

Summer events

Windbell Festival (7/1–9/18) Shoju-in Temple

Summer Purification Rite (7/31) Omiya Shrine

Nerikomi Musical Accompaniment (8/15) Ten Shrine

Lantern Decoration & the Yantan Lantern Festival (on Sundays in mid- to late August) Chofuku-ji Temple in Yuyadani district



This page introduces beautiful seasonal views as well as the traditional events that have been handed down in this community.

Autumn leaves (mid-November to

early December) There are many hidden scenic spots for autumn leaves at noted shrines and temples that are surrounded by mountains (photo: Omichi Shrine).



Kakiya

(used for making korogaki) (mid-November to late December) Korokaki, a dried persimmon, is a traditional New Year's decoration (P20). The activities of drying persimmons via kakiya (buildings made with logs and straws) and winnowing persimmons are the special features of this season.

Autumn events

Otaki Waterfall Festival (9/1) Otaki Waterfall in Yuvadani district

Tawara Festival

(Thursday to Sunday before Health–Sports Day in October) Mikurusu Shrine/Omiya Shrine/Sannomiya Shrine/Otabisho



Ujitawara Hometown Festival (on Sunday in mid-October) Cultural Center

Winter events

Shinto Fire Ritual

(12/13)* The ritual is also held on June 13. Sarumaru Shrine



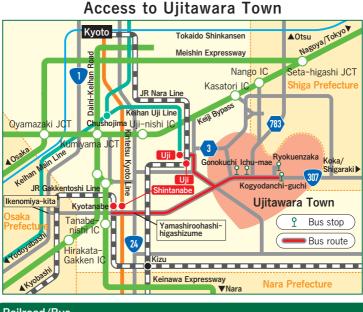
New Year Hand-rolled Tea Dedication Ceremony (12/31-1/1)



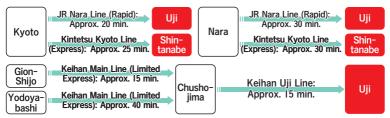


Kanjoza (cleansing ceremony) (January to February) Araki/Iwayama/Zenjo-ji/Tachikawa district

Bean-scattering Ceremony (2/3) * This ceremony may be held on February 4 under certain circumstances. Zenio-ii Temple



Railroad/Bus



Take the Kyoto Keihan bus bound for Kogyodanchi, Ryokuenzaka or Ichu-mae at Uji/Shintanabe station. (It takes approx. 30 min. to arrive at Ichu-mae bus stop.)

- * Checking the time table in advance is recommended because the number of buses running is limited.
- * The bus stop nearest to the birthplace of Soen Nagatani is Kogyodanchi-guchi, but the locations of "Kogyodanchi-guchi" bus stop change depending on whether you go via Kogyodanchi or via Ryokuenzaka.

Car

From the Nagoya area: · Meishin Expressway Seta-higashi JCT►Keiji Bypass►Nango IC (approx. 20 min.)

From the Osaka area: · Meishin Expressway Oyamazaki JCT▶Keiji Bypass▶Uji-nishi IC (approx. 25 min.) · Meishin Expressway Oyamazaki JCT▶Keiji Bypass▶Kasatori IC (approx. 20 min.)

From the Osaka (Hirakata) area: • Daini-Keihan Road Hirakata Gakken IC ► Change to National Route 307 bound for Kyotanabe (approx. 35 min.). • Drive north on National Route I. ► Change to National Route 307 at Ikenomiya-kita intersection (approx. 45 min.).

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