



Nishikawa – The town with Mt. Gassan

Making it "worth the trip."

A Journey to Where A I Can Return Back to Being Me.





The autumn leaves are at the peak of their beauty in the middle of September. They start turning color around the summit, then their new colors appear in the vicinity of the ski lift in the middle of October. The wide variety of hues and tints unique to Mt. Gassan, one of the few areas Japan with heavy snowfall, create a world like picture scroll of nature.

Quiries Gassan Asahi Guide Association

RECOMMENDED

Mt. Gassan **Flower Trekking**

While Mt. Gassan stands less than 2,000 meters, there are many alpine plants thriving which are usually found only on mountains higher than 3,000 meters because it receives a full measure of seasonal winds from the Sea of Japan.

The site of them blooming beside the snow is referred to as "snow field vegetation" and is a phenomena of high scientific impor-

Looking at the delicate plants will make your face broaden with a smile before you realize it.

Inquiries Gassan Asahi Guide Association ☎0237-74-5130

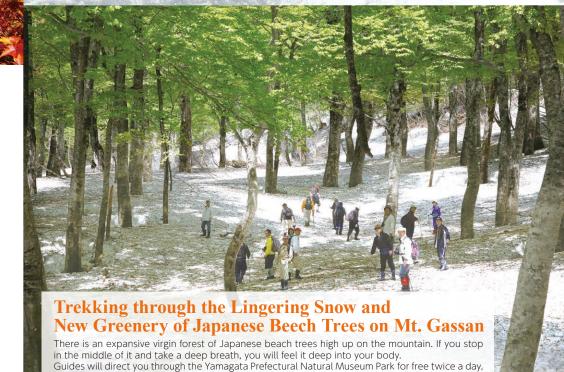
Mt. Gassan **Summer Skiing**

While other ski slopes are closed, skiers can still ski down the Mt. Gassan Ski Slopes which are open from April until July. In the warm climate, enjoy invigorating skiing and snowboarding amid the contrast of the "blues" skies, "white" snow, and new "greenery" of spring.

Inquiries Gassan Asahi Tourism Association
☎ 0237-74-4119







Inquiries Yamagata Prefectural Natural Museum Park (Nature Center) 20237-75-2010

starting at 9:30 and 13:30.

Experience Even More of the Nishikawa Outdoors



Canoeing and Rafting

Nishikawa-machi contains Gassan Lake which holds canoe races on a national level.

Inquiries Gassan Asahi Tourism Association
☎0237-74-4119

You will feel like you are melting into the surrounding natural environment.





Climbing Mt. Gassan

One of the 100 top mountains in Japan, Mt. Gassan located roughly in the center of Yamagata Prefecture. Of the three Dewa-Sanzan mountains, it has the highest elevation.

Note Convenient, money-saving plans are available which package ski lift fees, guide fees, and insurance premiums into a set according to the season.

You must apply three days in advance.

Inquiries Gassan Asahi Guide Association \$\alpha\$0237-74-5130



Climbing in the Asahi Mountain Range

Running along the prefectural border between Yamagata and Niigata, the Asahi Mountain Range was designated as a national park, the Bandai-Asahi

Note Transportation access and mountain climbing conditions may vary according to the season. Please obtain detailed information

Inquiries Gassan Asahi Tourism Association

☎0237-74-4119

Mt. Gassan Backcountry Skiing

Backcountry skiing is where you ski through the undisturbed natural areas of a mountain and not on the ski slopes and has recently become a very popular outdoor sport. The huge, ever-changing courses on Mt. Gassan have an incredible number of enthusiasts visiting each year. Experience that special feeling of making footsteps in the fresh snow that no one else has walked on.

Note You must be accompanied by an instructor, but this policy can be applied in a flexible manner according to climate conditions and the schedule.

Inquiries Gassan Asahi Tourism Association ☎0237-74-4119





Mt. Gassan Snow Trekking

The new snow catches the rays of the morning and evening sun, changing from blue to red. Why not put on a pair of western-style snowshoes and take a look at this fairytale-like natural world?

Inquiries Gassan Asahi Guide Association \$0237-74-5130



Mt. Gassan





Enjoy seeing colorful many dolls that

Nishikawa Chrysanthemum Festival

Dating back to the beginning of the Showa period, this is a chrysanthemum festival with the second longest history in Yamagata Prefecture.

Inquiries 2 0237-74-4119



Tamaki Girl's Festival

The highly-developed water transportation system on the Mogami River brought the culture of Kyoto to the region. Even today the precious festival dolls are carefully preserved. With over 400 period Girl's Festival dolls lined up on display, you can savor the refined Heian period.

a limited period.

Inquiries 20237-74-2364

Website http://www.sansai-tamaki.com/







Mt. Gassan Summer Festa

There are many programs which the family can enjoy, including the special release of water from the nearby dam for the Mt. Gassan Summer Festa Dam and a chance to experience a dragon boat race.

Inquiries 2 0237-74-4119

Main Events in Nishikawa-machi

Early February - Mid April	Tamaki Girl's Festival
Early April	Mt. Gassan Snow Corridor Walking
Early April	Mt. Gassan Ski Slopes Opening
Mid - Late April	Mt. Gassan Beech Tree Forest Nature Observation Gatherings
May – June	Trekking Through Mt. Gassan Residual Snow and New Beech Tree Greenery
Mid May	Mt. Gassan Skiing Competition
Late May	Mt. Gassan Edible Wild Plant Market
Early June - Mid August	Mt. Gassan Flower Trekking
Farly June	Summer Opening of Asahi Mountain Range to Climbers

une - Early July Mt. Gassan Black Lilly Mountain Climbing

July 1 every year Summer Opening of Mt. Gassan to Climbers Mt. Gassan Summer Festa "Flame-Joining Religious Service and Fire Festival," Gassan-Shizu Hot Spring Mt. Gassan Autumn Leaves Trekking Iwanezawa Sanzan Shrine "Daidai Kagura," regular large festival "Firewalking Ritual," Oisawa-Yudonosan Shrine "Goma Prayers," Hondoji Yudonosan Shrine

BUTTERFILLIN	
Mid October	
Mid October	
Late October - Early November	
Early November - Mid November	
Early December	
December - May following year	
Early January - Early April	
Late February, Early March	

Marugoto Nishikawa Sanzan Festival Oisawa Mushroom Festival Nishikawa Chrysanthemum Festival Nishikawa Beef Moo-Moo Festival Prayer Gong Walking Mt. Gassan Snow Trekking Mt. Gassan CAT Tour "Illuminated Snow Inns," Gassan-Shizu Hot Spring

Events

Frolic in the snow, long for the spring, play in the summer... There is a wide variety of events taking place in Nishikawa



The Snows of Mt. Gassan Have Fallen Since Time Immemorial.

Falling and piling up over long periods of time, the snows of Mt. Gassan have formed natural hot springs which have healing powers for us.





Gassan-Shizu **Hot Spring**

Surrounded by the virgin beech tree forests at the foot of Mt. Gassan, you can savor the changing scenery of Mt. Gassan, Mt. Yudono, and other picturesque locations.

Bathing Fees "Day Trip" 500 yen - 800 yen

Inquiries 20237-74-4119

Sanzan Inn

Goshikitei Inn

●Ebisu-ya Inn

Kashiwa-ya Inn ☎0237-75-2223
Maizuru-ya Inn ☎0237-75-2063
Sendai-ya Inn ☎0237-75-2218

Tsutaya Inn





Mizusawa Hot Spring Resort

Located next to the "Nishikawa Roadside Station," this is a bathing facility that can be visited on a day trip.

Bathing Fees Adults: 300 yen, Children: 100 yen Inquiries 20237-74-4433



Oisawa Hot Spring -Yuttarikan Hot Spring

The warmth and refreshing scent of the wood con-struction of the inn greets you with a feeling of comfort.

Bathing Fees Adults: 300 yen

Children: 100 yen

Inquiries 20237-77-3536

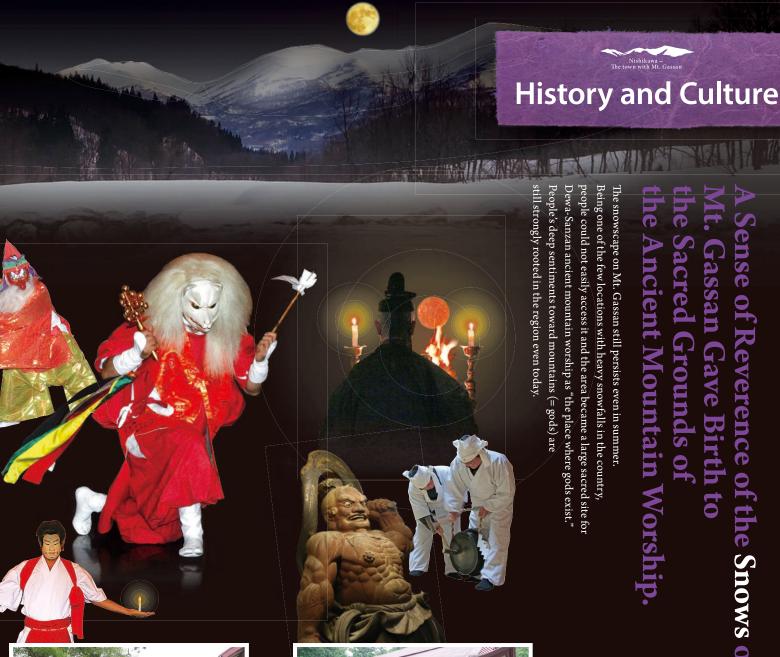


Unagiyu Spring (Kaishu Hot Spring)

This is a chloride spring containing sulphur which warms the body to its core.

Bathing Fees Adults: 200 yen Children: 100 yen

Inquiries 20237-74-3232





Iwanesawa Sanzan Shrine

Wider than the 57-meter Great Buddha Hall in Nara, its main entrance boasts an extraordinary scale, measuring 66.9 meters across and the shrine is a Nationally-Designated Important Cultural Property.

"Daidai Kagura," Iwanesawa Sanzan Shrine

A traditional dance ritual presented before Shinto gods, Daidai Kagura is composed of "Sarutahiko-no-mai," 'Uga-no-mai," and other dances, performed as prayers to the gods and expressions of gratitude for prayers that have been answered.

Event Date

Second Sunday of September every year







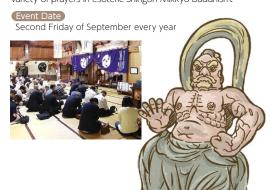
Hondoji Kuchinomiya Yudonosan Shrine

The shrine was founded in 809 deep inside Mt. Yudono when Kukai, the great teacher of Buddhism, visited the area.

"Goma Fire Ritual,"

Hondoji Kuchinomiya Yudonosan Shrine

Goma is a practice of prayer and austerities where "goma" prayer sticks are burned as firewood for fulfilling a variety of prayers in esoteric Shingon-Mikkyo Buddhism.



RECOMMENDED

Dewa-Sanzan Sankuchi Pilgrimage

For pilgrimages, there are eight directions and seven entrances to Dewa-Sanzan, the Three Mountains of Dewa and the three entrances in Nishikawa-machi on the left are called Sankuchi, meaning the "Three Entrances."

Each of the entrances has an auxiliary shrine dedicated to the main Sanzan Shrine and going through Sankuchi generates the same religious benefits as paying homage at the main shrine. It is said that especially on a night of a full moon, the benefits (power of rebirth) are large, and we recommend a course which makes a pilgrimage to three shines on a full moon night. You might be able to encounter a "new you" through the power of Tsukiyomi-no-Mikoto, the main enshrined deity.

Inquiries

Gassan Asahi Tourism Association ☎0237-74-4119

Further Experience the History and Culture of Nishikawa



Onuma Shrine



Naganobori Kannon Temple

The temple is located in Mutsuai to the east of the town hall. The "Eleven-faced Bodhisattv" is enshrined as the principle object of worship and is said to have been made by Gyoki Bosatsu.



Rokujurigoe Kaido

It is said that it was constructed 1,200 years ago and that as a pilgrimage route to Dewa-Sanzan during the Muromachi and Edo periods, it was crowded with many pilgrims dressed in white. With moss-covered stone pavements and a variety of historical remains, the highway shows many traces of the appearance of the area at that time. Enjoy trekking as you experience the natural environment with a thick growth of beech trees and the historical character of the area.

Inquiries EcoPro NPO 20237-75-2780

Gassan Asahi Tourism Association 20237-74-4119





Oisawa Yudonosan Shrine

In ancient times, it was counted as one of the "Seven Great Sacred Grounds of Japan."

"Goma Fire Ritual,"

Hondoji Kuchinomiya Yudonosan Shrine
Firewalking in Japanese is formally referred to as
"fire-generating concentration." People walk over
the fire which has the power to change the
properties of the burned material. The experience
can eliminate ambivalence of the soul and fulfill prayers for great power.

Event Date

Second Saturday in September every year







If you stick your head into the character for "Mt."

good things

might happen to you...





Plant Dyeing

Using safflower, dyer's knotweed, gromwell root, madder, Amur cork tree, and other plants of the four seasons, gain hands-on experience from simple tying to tie-dying, board dyeing, and other dyeing techniques

Even the flowers and fallen leaves from around the Tradition Hall look great infused in the traditional Japanese papermaking



Gassan Japanese Papermaking 🕹

Traditional Japanese papermaking has been handed down through generations since the Edo period when the area was crowded with worshippers of the Dewa-Sanzan faith. Today only a few people follow the methods of long ago to carry on the tradition of using the bark of the mulberry tree to handmake Gassan Japanese papermaking.





Ceramic Bell **Painting**



Since ancient times, ceramic bells have been made by baking clay hard and the simple color tones have been their distinctive features.



Kokeshi Doll Painting

This has been restored from the Edo period when it was a familiar art form called "Kikumaro Kokeshi."

Hands-on Learning about the Environment, Nature, and Rural Districts

"The natural environment of the town is the classroom," in other words "living studies" are deeply rooted in the region. There is a long track record of accommodating educational field trips with school children from the city and other children. Once you have learned something from nature, your basic emotions of kindness, tolerance and the spirit of inquiry will manifest themselves on their own. You will truly learn the "power to live.

Inquiries Gassan Asahi Tourism Association ☎0237-74-4119



Yamagata Prefectural Natural Museum Park



Nature & Crafts Tradition Hall This is an atelier for "making things" of many different types using materials in the region. It provides opportunities for various learning experiences, including observation and private

rating Times 9:00 - 16:30 (April - November) / 10:00 - 16:00 (December - March)

and group participation.

Every Monday (Open when Monday is a public holiday and closed the following Tuesday) New Year's Holidays: Closed (December 29 - January 3)

Inquiries 20237-76-2112



This is a facility where you can understand such things as the mechanisms of nature and the interaction of nature and human beings while coming into contact with nature in an abundant natural environment centered on beech tree forests.

Aside from minerals and plants, the "spirit of the craftsman" cultivated though interaction with nature is also a material for making the crafts

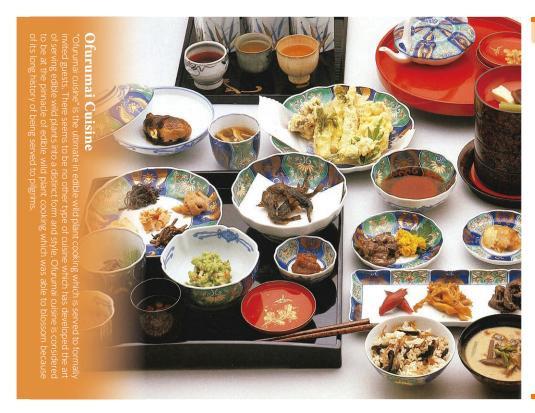
Traditional handicrafts created from "materials that just happen to be around

ting Times 9:00 - 17:00 (May 1 - October 31)

Entrance Fee free

Every Monday (Open when Monday is a public holiday and closed the following Tuesday)

Inquiries 20237-75-2010



DINING

Dewaya

Edible Mountain Plant Restaurant

Dewaya started as an inn for pilgrims visiting Dewa-Sanzan for mountain worship. While providing meals and baths to the pilgrims, the inn developed cooking made of "mountain things," which only the local folk ate, and over the years it evolved into "edible wild plant cooking." Dewaya became known nationwide as a unique "Inn of Edible Wild Plant Cooking."

As soon as you start eating it, you can sense the fragrance, taste, and mouthfeel which reflect the best culinary methods for edible wild plants whose existence relies on the preservation and freshness of the ingredients which are raised to be able to live in the natural environment of the area. You will really want to savor the inner depth of the taste of the plants.



Inquiries 20237-74-2323 Website http://www.dewaya.com/

DINING

Tamaki

Edible Mountain Plant Restaurant

"Tamaki," the Quintessence of "Local Production for Local Consumption"

"Tamaki" serves "four season cuisine," using ingredients of the four seasons which change with the seasons, including edible wild plant cooking, "Hinazen" festive food, "Tanabata Cooking," and cooking using lavish amounts of precious mushrooms produced in Yamagata that are generally difficult to obtain. Standing alongside the clear waters of the Sagae River, it boasts an outstanding location where guests can spend the ultimate time enjoying their meal while viewing the flow of the clear river water.



Inquiries **5** 0237-74-2364 Website http://www.sansai-tamaki.com/



SHOPPING

Market with Freshly-harvested Edible Wild Plants

Edible wild plants have a limited harvest season and among the nearby regions, Nishikawa-machi has the highest harvest volume. The high quality and surprisingly low price of the produce make it very attractive.





The Station sells an abundance of edible wild plants at the start of the season and holds competitive product fairs. After the outstanding edible wild plants are appraised, they are sold to the visitors who have won the right to purchase them through rock, paper, scissors games. Extremely popular, "Char-grilled Bamboo Shoots" are customarily sold out completely in under an hour.

Gassan Edible Wild Plant Market

Open May

Inquiries 20237-74-2100





Gathered here are products found in the local region, centered on edible wild plants and mushrooms raised in the abundant natural environment of Nishikawa-machi, as well as other delicacies from the mountains and agricultural produce.

Nishikawa Roadside Station

Operating Hours 8:30 – 18:00 (Kiosk, direct sales store)

Inquiries 20237-74-2100



Gourmet Dining, Souvenirs

Take home these memories along with your souvenirs. and from the bottom of your heart you are thankful for everything You took the time and effort to come, you enjoyed conversations with other people



RECOMMENDED

Gassan **Edible Wild Plant Soba**

Nishikawa-machi is famous for this type of food eaten by dipping soba, which has been chilled in cold water to bring out its al dente texture, in piping-hot sauce containing copious amounts of edible wild plants and mushrooms. The soba can be put in the pot and allowed to boil a little bit or it can be served in a small bowl with dipping sauce as "tsukesoba." At the end of the meal, putting the remaining soba in a hat in which soba powder has been dissolved in water and eating it is the "Nishikawa style" of enjoying soba. You can eat this at shops who are members of the town's Gassan Edible Wild Plant Soba Association.

Gassan Edible Wild Plant Soba Association Office (inside Nishikawa-machi Chamber of Commerce) 20237-74-3135

Tamaya Noodle Factory

The factory produces noodles paying particular attention to taste and where ingredients are produced, while making full use of the many blessings Mt. Gassan has to offer. Passionate about researching and developing new products, the factory has won Good Design Awards and other prizes in various contests and has also entered international food competitions and won awards.



Tsuoro no Mise Direct Sales Store **☎**0120-77-5308











- ■"Japanese Wing Nuts," in the right size to be bite-size.
- "Japanese Walnut," jellied dessert filled with domestic walnuts.

Shogetsu Confectionary Shop

A long-established Japanese confectionary shop frequented by large numbers of fans going back as far as three generations and many repeat customers who make the effort to come all the way from neighboring cities Inquiries 20237-74-2286





- ▲3 Popular Manju Varieties
- ◀ "Chestnut Paste Shells" modelled after the large chestnuts of Oisawa.

Wakatsuki Confectionary Shop

The shop's manju (sweet bean paste-filled buns) are extremely popular for the rice cake-like mouthfeel of the crust and refined sweetness. They are produced in bite-size portions and we recommend that you do comparative eating of the different varieties. Inquiries 20237-74-2121

Only Nishikawa-machi has all three kinds of local spirits local beer, local wine, and local sake. Guess that's how outstanding the quality of the water is!

What you will want to eat and buy

🔨 Nishikawa 🕰

LIST





Edible Wild Plant Croquettes

Original croquettes filled with edible wild plants grown in the town.

Soft Ice Cream

"Zunda Soft" made from a secret bean paste recipe produced in the town and the Oisawa District and "Yamabudo (wild vine) Soft" ice cream are so tasty they attract lines of people to buy them.

Soft Beef Stewed in Local Beer

Beef raised in the prefecture is slowly stewed in Gassan local beer. The flavorful brown sauce provides the finishing touch.





Local Beer

The local beer uses carefully selected raw ingredients from Germany, the home of beer brewing, and Gassan natural water. Two versions are available - pilsner with its refreshing taste and Weizen featuring a full bad fisher metabol for reached for the state of the state refreshing taste and Weizen featuring a full-bodied flavor created from roasted malt.



Local Wine

Made using only fruit grown in the prefecture, the local wine features a high-quality taste utilizing the blessings Mt. Gassan



Local Saké

The local saké made from Gassan spring water, one of the Selected 100 Exquisite and Well-Conserved Waters, and brewer's rice which has undergone multiple enhancements.



Fruit Juice

Enjoy the fragrance of the mountains and deep rich taste of "Kokuwa (hardy kiwifruit)," "Yamabudo (wild vine)," and other flavors.



Mt. Gassan Natural Water

The soft water contains a moderate amount of minerals and its clear and mild quality bring out the flavor of raw ingredients, making it suitable for both drinking and any kind of cooking.

Kyoto has stopped making it



Baked Doughnuts (Gassan and Kokuwa Local Beer)

These moist doughnuts are available for your enjoyment in two flavors, Local Beer created in Nishikawa-machi and Kokuwa (hardy kiwifruit), a specialty product.* *Also called "Sarunashi" (Actinidia arguta), this is a "super fruit" which improves beauty.



Yamagata Beer Fragrance Shortbread

The shortbread is made by kneading and baking malt feed, a by-product of the brewing of the local beer.



Gassan Manma White Sprouted Rice Germ

The delicious healthy rice is made by cooking the grains mixed with white rice. It uses two types of rice, "Tsuyahime" and "Haenuki," raised on spring water from Mt. Gassan.



Rokujo Tofu

This is dried tofu introduced by Kyoto monks who led an ascetic life in the mountains and came on pilgrimages to Dewa-Sanzan. It goes well with soup and pot cooking.



Traditional Handicrafts

These traditional handicrafts enable you to feel the warmth of the handiwork involved in making Kokeshi dolls, agate cutting and polishing, clay hanging ornaments, lampshades made from Gassan Japanese paper, and other handiwork



Nishikawa Roadside Station



Inquiries 20237-74-2100

Seki-no-Chaya Restaurant, Gassan Lake Shop

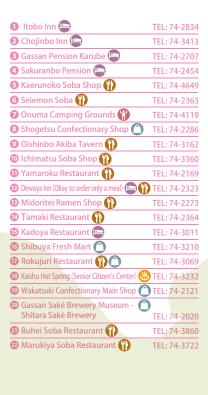


Inquiries 20237-75-2354

Oisawa Direct Sales Store



Inquiries 2090-2360-6566





A poet of the Shiki school of poetry. He was forced to evacuate during World War Two and wrote many poetry collections describing the life and scenery of Iwanesawa. The Memorial hall preserves and displays many precious documents, including manuscripts written in his own hand and first editions of his works. Open: 4/25 - 11/15

Entrance Fees: Adults ¥200 Children ¥100

Access: approx. 15 mins. from the Nishikawa IC on the Yamagata Expressway

lwanesawa



Inquiries: TEL: 0237-74-4433

Hot spring type: sodium chloride hot spring
Efficacy: cuts, burns, chronic dermatosis, anemic children, chronic female disorders,

Entrance Fees: Adults ¥300 Children ¥100

Access: approx. 8 mins. from the Nishikawa IC on the Yamagata Expressway



Hot Springs

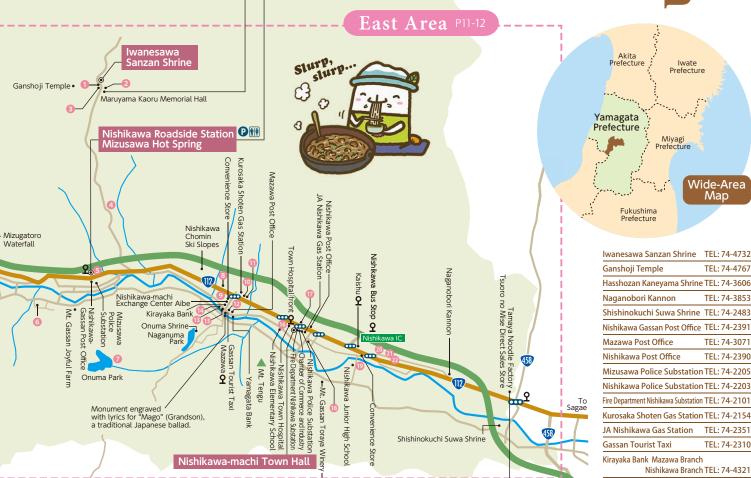
Accommodation

Dining (Souvenirs



Hands-on Experience Programs

Nishikawa – The town with Mt. Gassar



Hondoji Fishing Grounds

Hondoji

Located upstream in the Sagae River, these are managed fishing grounds where anyone can experience the real pleasure of fishing. The river is regularly stocked with fish and The river is regularly stocked with rish rish can be seen swimming in the water.

When you are amusing yourself fishing leisurely on a country side river surrounded by mountains, night falls before you know it.

Fishing rods (with bait) can be rented.

Access: approx. 20 mins, from the Nishikawa IC on the Yamagata Expressway; approx. 15 mins. from Gassan IC.

Inquiries: Nishikawa-machi Hondoji District Association Office TEL: 0237-75-2001 Gassan Asahi Tourism Association Secretariat TEL: 0237-74-4119

Yoshikawa



Since its establishment, the winery has been providing wine focused on the fruit grown in Yamagata Prefecture, based on the concept of creating "Genuine wine produced using local fruit and made by workers living in the area and that can be enjoyed with our spirit of 'hospitality.'" The winemaking is managed in an integrated process from grape growing to fermenting, and while maintaining high product quality,

it allows a "Yamagata quality" to its flavor to be savored.

Access: approx. 3 mins. from the Nishikawa IC on the Yamagata Expressway Inquiries: TEL: 0237-74-4315

Mutsuai

Map

TEL: 74-4732

TEL: 74-4767

TEL: 74-3853

TEL: 74-3071

TEL: 74-2390

TEL: 74-2351

TEL: 74-2310

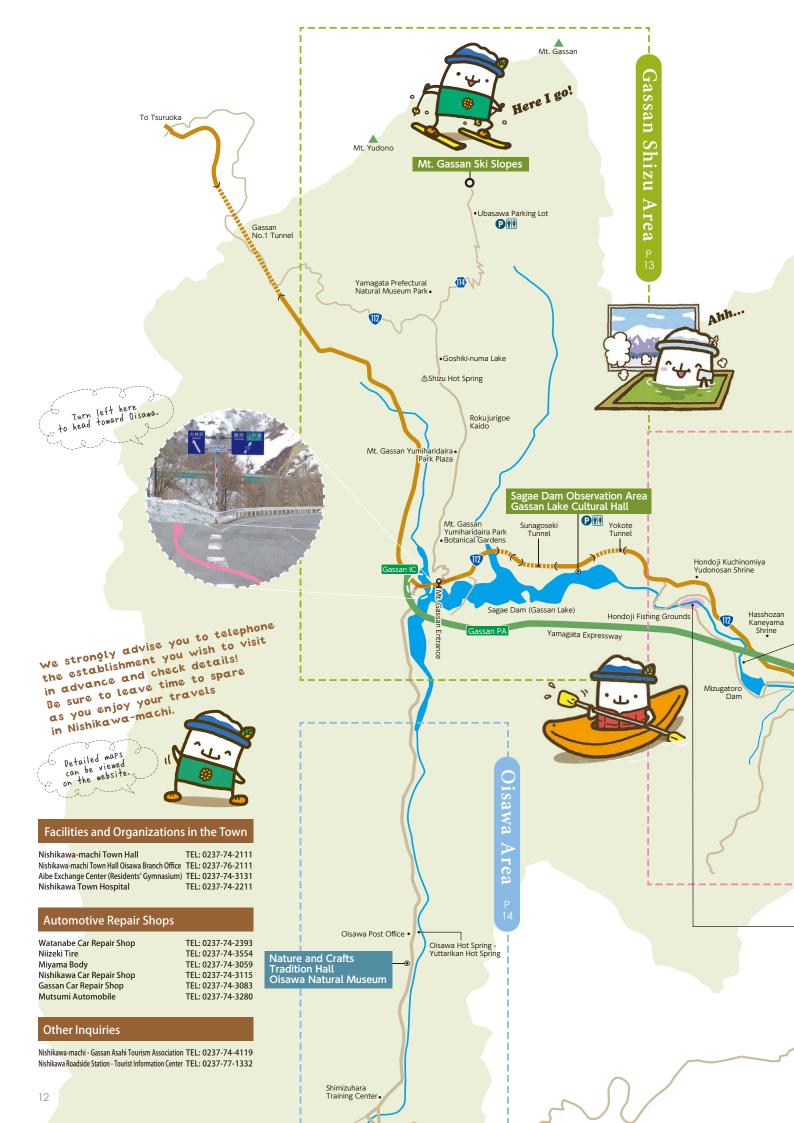


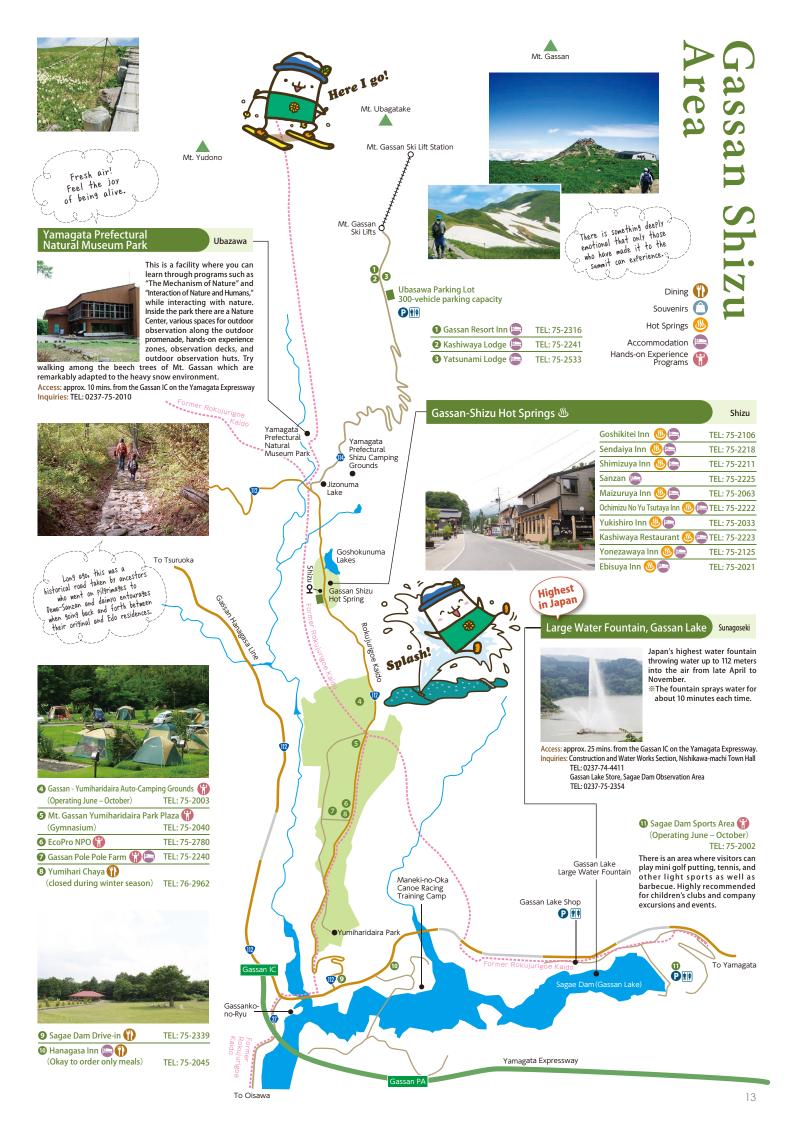
To Yamagata

Serving ramen, pasta, and other dishes, the establishment has received widespread backing as it inherited the food culture of Nishikawa-machi which developed as "buckwheat hospitality" by which food is served with the spirit of entertaining a valued guest. It is famous for the large number of repeat customers who buy through mail order its quality noodles which feature great taste, mouthfeel, and

Yamagata Bank Nishikawa Branch TEL: 74-2161

sensation of the noodles passing smoothly down through the throat. Access: approx. 5 mins. from the Nishikawa IC on the Yamagata Expressway Inquiries: TEL: 0120-77-5308









Gassan Shizu Area 112 Canoe Training C Oisawa Area Yamagata Expressway TEL: 76-2436

Tsuchida

Fish Hatcher

4

Oisawa

Hot Spring -Yuttarikan

lot Spring

isawa Area

TEL: 76-2031

TEL: 76-2215

TEL: 76-2147

TEL: 76-2353

TEL: 76-2110

TEL: 76-2307

TEL: 76-2962

(head priest's residence)

Tsuchida Fish Hatchery



With their origins in the late Meiji period, the traditional Kikumaro kokeshi dolls here are the unique "Yamagata type" which reflect the influence of the Zao and Naruko types. Enjoy coffee, pasta, or other light meals surrounded by these cute kokeshi dolls.

Access: approx. 10 mins. from the Gassan IC on the Yamagata Expressway Inquiries: TEL: 0237-76-2416



To Tengu Mountain Trailhead to Asahi Mountain Range







This was examined by a private group, "Kyoju-no-Kai," and verified to be the largest chestnut tree in Japan. It was designated a Natural Monument of Yamagata Prefecture in 2011. The area cannot usually be accessed by car until the end of May when the snow disappears.

Inquiries: Nishikawa-machi – Gassan Asahi Tourism Association TEL: 0237-74-4119

Oisawa-no-Oguri 🗨

Oisawa Post Office Dainichiji Yudonosan Shrine

Kikumaro Kokeshi Doll Workshop, Kikumaro Café

Nature and Crafts Tradition Hall Oisawa Natural Museum Park Nishikawa-machi Town Hall Oisawa Branch



Dining (

Souvenirs (

Hot Springs

Accommodation (Hands-on Experience Programs







Oisawa



Hot spring type: sodium chloride; sulfate Efficacy: cuts, burns, chronic dermatosis,

anemic children, chronic female disorders, nerve pain, muscle pain, joint pain, cold sensitivity, stiff shoulders, stiff joints, bruising, sprains, chronic peptic ulcers, hemorrhoids, post illness convalescence, recovery from exhaustion, health promotion, etc. Bathing Fees: Adults ¥300 Children ¥100

Access: approx. 10 mins. from the Gassan IC on the Yamagata Expressway Inquiries: TEL: 0237-77-3536

Oisawa



The pottery here was created from clay, fire, water, and the human hand by the kiln owner who was born and raised in Kyoto but later moved to this area. Like trees growing in the forest, no two of the items are identical. The pottery can be called one of the blessings of the nature of Oisawa.

Access: approx. 15 mins. from the Gassan IC on the Yamagata Expressway Inquiries: TEL: 0237-76-2505

Chosetsugama Pottery Shop

Gassan Menou



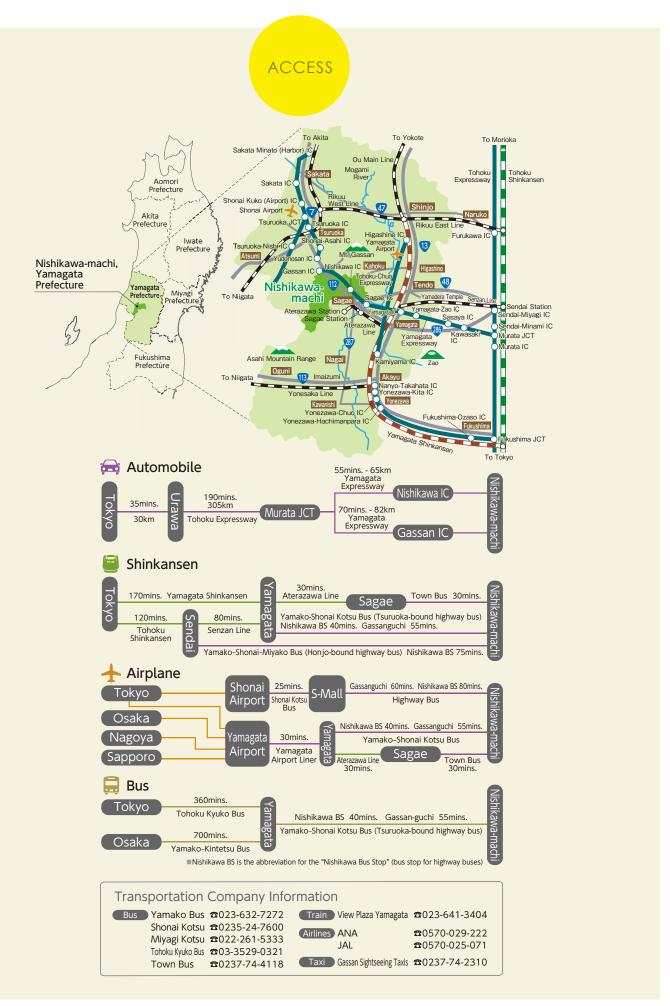


From animal and plant specimens to depictions of children of long ago studying, the museum displays data and materials from nature research in the region conducted as part of the Oisawa Junior High School curriculum since 1951. In addition, the Tradition Hall next to it is an atelier for "making things" of many different types using materials in the region. There is also a corner where visitors can experience making Japanese paper and other handicrafts.

Access: approx. 10 mins. from the Gassan IC on Yamagata Expressway Inquiries: TEL: 0237-76-2112

To Aterazawa

Oisawa Tunnel



Inquiries

Nishikawa-machi Commerce, Industry and Tourism Section, Gassan Asahi Tourism Association Nishikawa-machi Farmstay Promotion Association