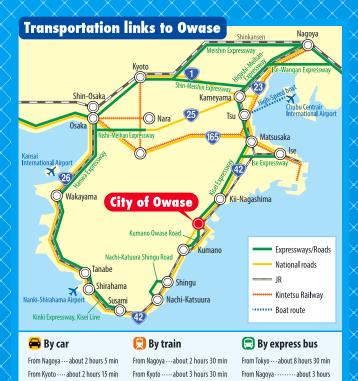
# Have a walk along our World Heritage Site

Part of the "Sacred Sites and Pilgrimage Routes in the Kii Mountain Range" World Heritage Site runs through Owase, linking Ise Shrine and the Kumano Sanzan via the Kumano Kodo Ise Trail!









# **Tourist Information, Event Information**

From Osaka ·····about 3 hours 10 min

Owase Marine Products Commerce & Food Promotion Section

From Osaka · · · · · · about 3 hours

TEL:0597-23-8223 FAX:0597-23-8225

## **Owase Tourism Product Website**

http://owasekankou.com/







City of Owase



Owase Wappa These lacquered containers are made by hand from high-quality Owase cypress. The government of Mie Prefecture designates hem as a traditional handicraft.

# (hole dried sanma (saury Sanma lose their fat as they come south on the Kuroshio current, making them more savory. Racks of

drying sanma are a typical winter scene in Owase. SERVICE OF STREET, STR



#### Mie-Owase deep-sea water

Water drawn from a depth of 415m off Cape Miki is processed to make bottled water, salt, and other products. They are tasty, rich in minerals, and good for you.



### 🛕 Sanma (saury) sushi

Pressed sushi using one whole sanma. This is a representative food from the Owase area.

# so have a good look ayourds Let us introduce the beautiful sights and traditional festivals that make Owase so attractive.



Mikisato Beach representative festival, groups of men in white costumes do battle with one another.

▲ A broad expanse of white sand and clear ocean water makes this a beautiful beach. It is equipped with toilets and a campground.



Sunrise on Owase Bay

ranked as one of the 100 best in Japan. The ocean's surface is dyed orange, a truly moving sight.



port. It has been chosen as one of Japan's 100 most scenic villages.

Sugari fishing village

# Yumekodo Owase

Kajika smoked fish

This preserved food has been made in the Kajika

district since olden times. Gutted fish are salted

and then smoked over cherry or oak wood.

The pride of Owase is on display here, from a lunch buffet of famous dishes prepared by local women to a bath of deep-sea water and many products made nearby.



Seafood assortment The open waters of Kumano get the full benefit of

the swirling Kuroshio current. Sample the many

kinds of fish unloaded at Owase fishing port.

# Enjoy the home cooking of Owase in a buffet

Women from three associations prepare a different buffet lunch each week from seasonal ingredients.



## Deep-sea hot spring facility The Yumekodo Bath A bath using Mie-Owase deep-sea water

A bath using deep-sea water is a rarity anywhere in the country. It helps to preserve your body warmth and moisture, and to give you softer skin. The grand scenery of Owase can be enjoyed from the outdoor bath.

### Yumekodo Owase

Prefectural Kumano Kodo Center. 12-4 Mukai , Owase ,519-3625 TEL/FAX:0597-22-1124 http://yumekodo.jp/



# Owase Itadaki Market First Saturday each month,

Local products of all kinds are offered at the Owase Fish Market. You can buy fresh and dried fish, vegetables, fruit, and sweets at especially low prices. \*Note: The market is held twice in December (first and third Saturday), and not at all in January.

