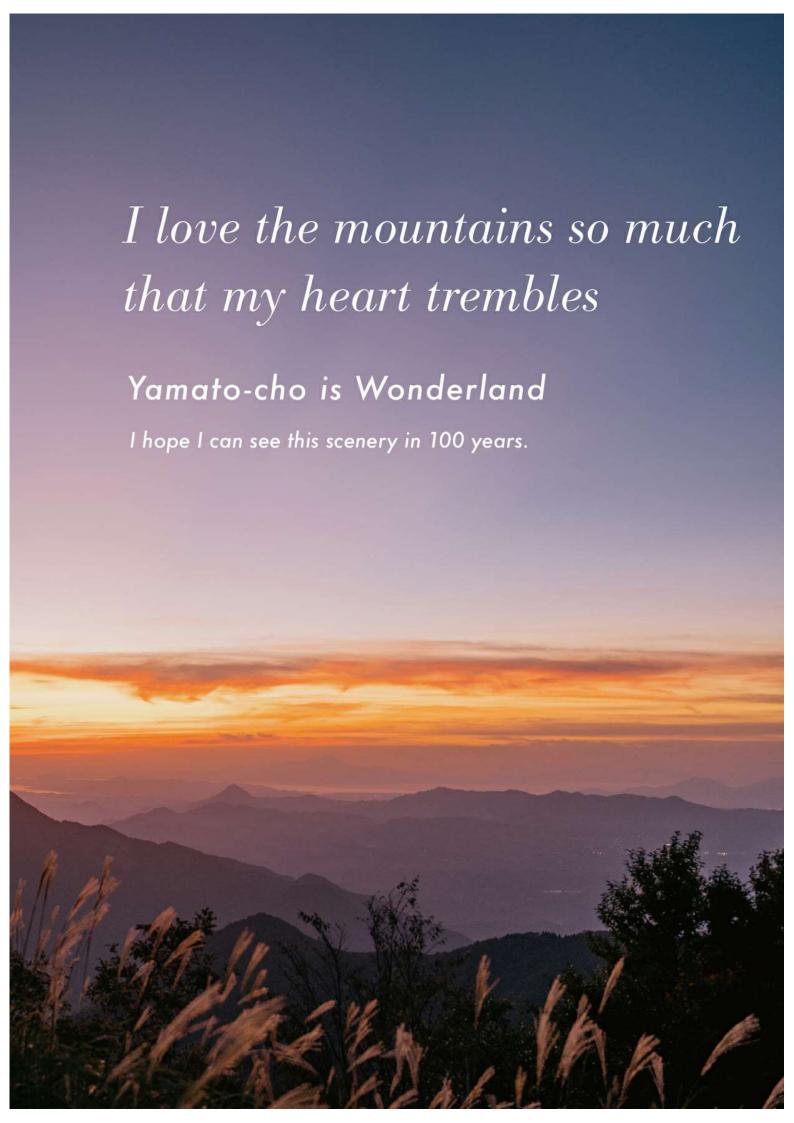
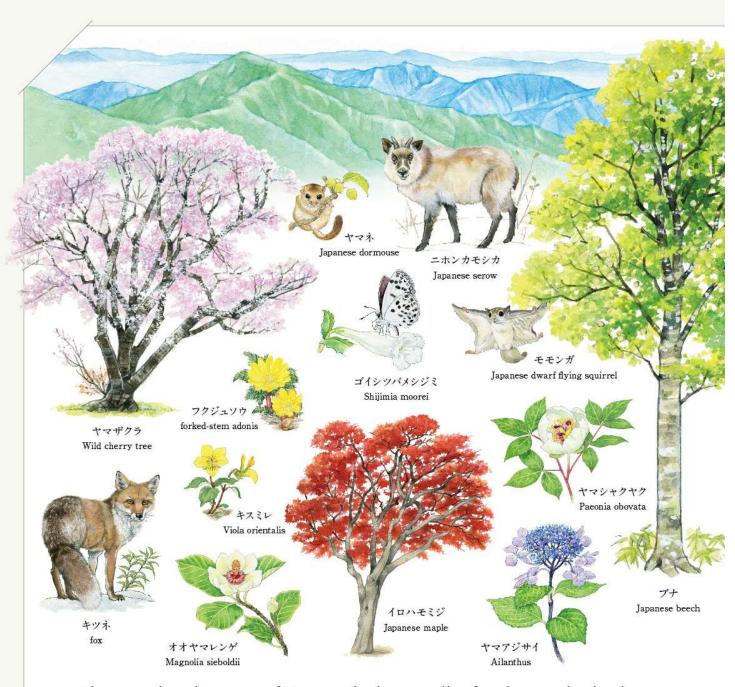




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### The natural environment of Yamato-cho is a paradise for plants and animals.

Yamato-cho is located almost in the center of Kyushu, surrounded by the southern foothills of the southern outer rim of the Aso Caldera, one of the largest calderas in the world, and the central mountains of Kyushu. The Kyushu Central Mountains are located on the border between Kumamoto and Miyazaki Prefectures, and are designated as a national park. The mountains include Kunimi-dake, Ichifusa-yama, and other 1700 meter high mountains. These mountains are also known as the Kyushu Sekiryo Mountains, and they attract many climbers.

The rainwater that falls on the mountains is stored in the forest and becomes rivers that flow to the sea. The Kyushu Sekiryo Mountains have the largest virgin beech forests in western Japan, with extremely high water retention capacities. In addition, Quercus serrata trees retain water as well as the beech and grow in Yamato-cho. The Kyushu Sekiryo Mountains are the source of major rivers such as the Midorikawa, Kuma, and Gokase Rivers. This natural environment and the abundance of water create a rich ecosystem in which a wide variety of plants and creatures of the satoyama can continue to live and thrive.

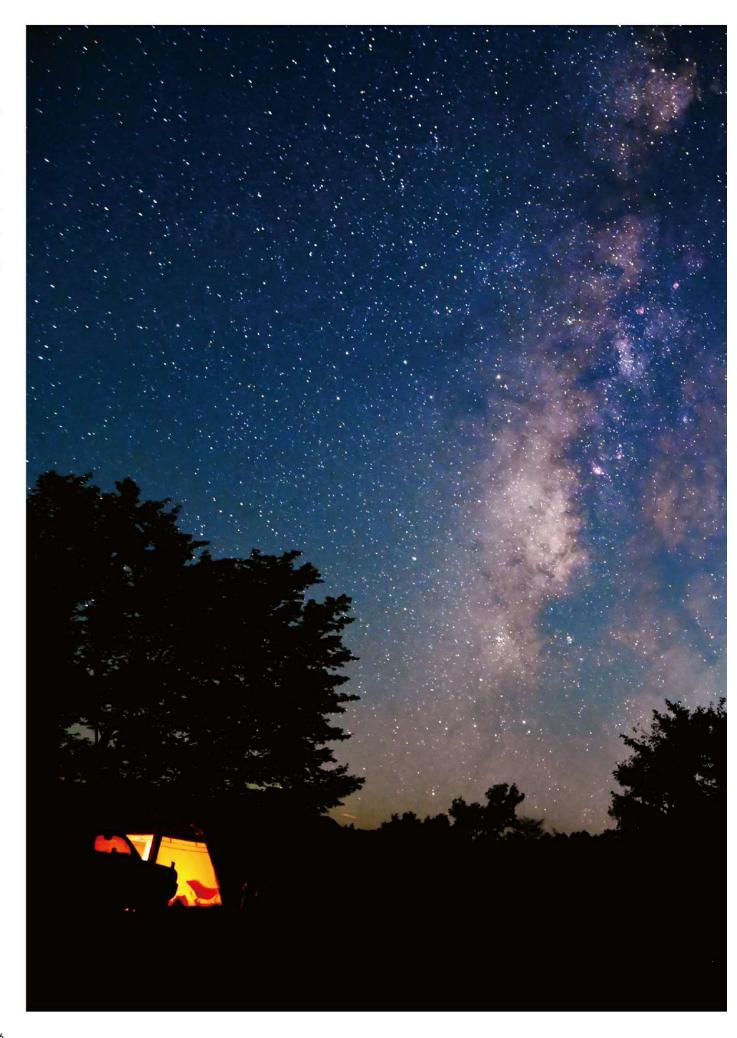
When walking in the mountains, you can see wildflowers such as the Kirengeshoma, the Cypripedium japonicum, the forked-stem adonis, the Paeonia obovata, and the Magnolia sieboldii, which are popular among hikers. You can also see rare wild birds such as orioles, redshanks, bupposo, and sunbirds. These are the wild birds that make bird lovers' hearts flutter. At the foot of the forest and in the satoyama, there are Japanese dormice (a national natural monument), foxes, and giant water bugs. These

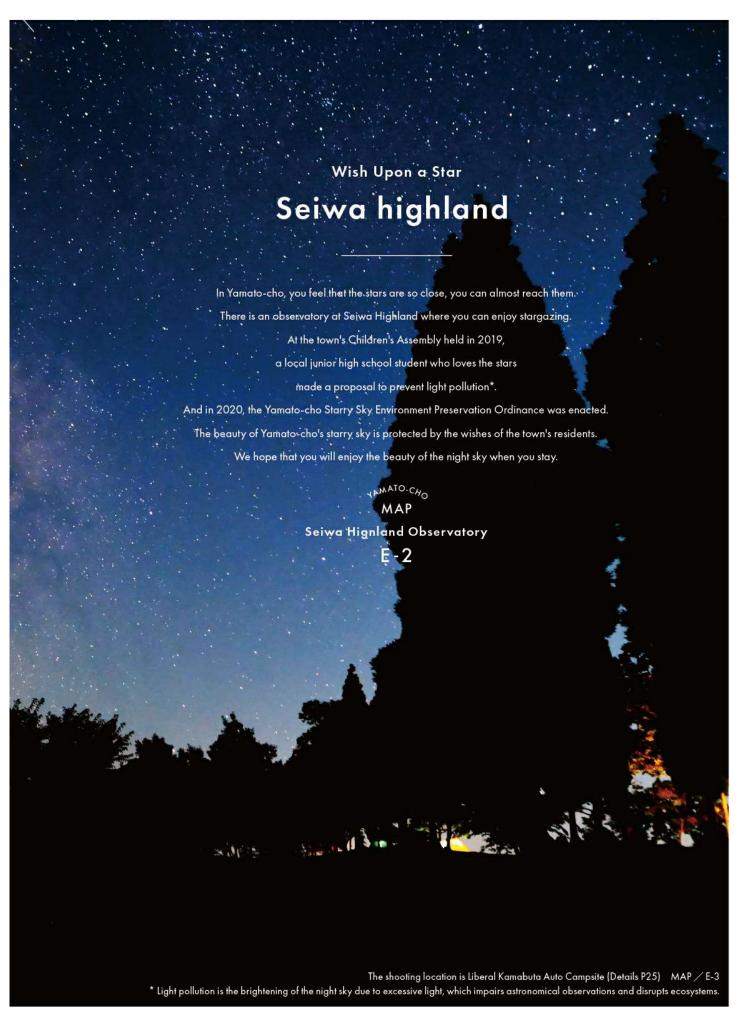


are ancient creatures that live now as they did years ago in the untouched landscape of Japan.

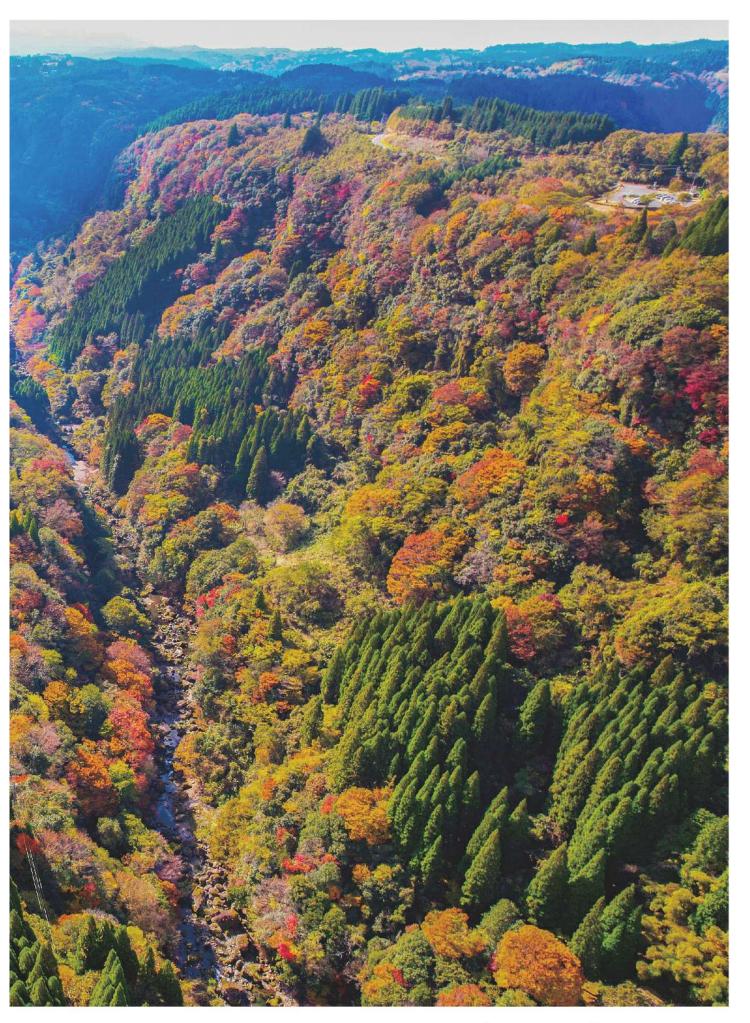
The area is also home to rare animals and plants, such as the Japanese serow (a special natural monument designated by the national government) and the beckoning salamander (a natural monument designated by Kumamoto Prefecture). Yamato-cho has a very rich ecosystem. In particular, the Shijimia moorei (designated as a national natural monument), belongs to the Shijimia family and is a very rare butterfly found only in Yamato-cho and Mizukami-mura, Kumamoto Prefecture. Its population is on the decline, and in June 2021 an Agreement on Cooperation and Collaboration for the Conservation and Propagation of the Shijimia moorei was signed between the Kumamoto Forest Management Office and Yamato-cho. We must continue to protect the natural environment that is the habitat for such rare creatures.

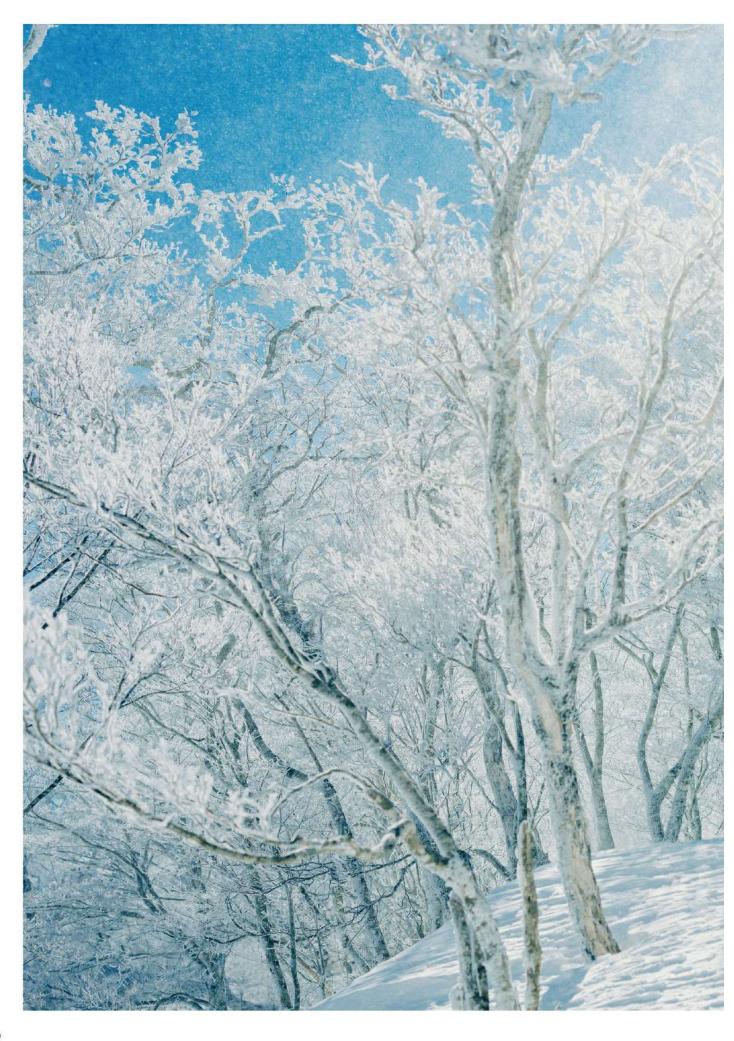
The wild cherry blossoms and wildflowers herald the arrival of spring, and the wild birds sing a pleasant song. In summer, new green leaves rustle in the air. Trees such as the Japanese maple color the mountains in autumn, and in winter, the snow-covered primeval beech forests are graced with beautiful rime. The scenery of Yamato-cho changes beautifully throughout the four seasons. The landscape of Yamato-cho deserves to be called a wonderland. It is our wish to preserve this rich natural landscape for the next 100 years.

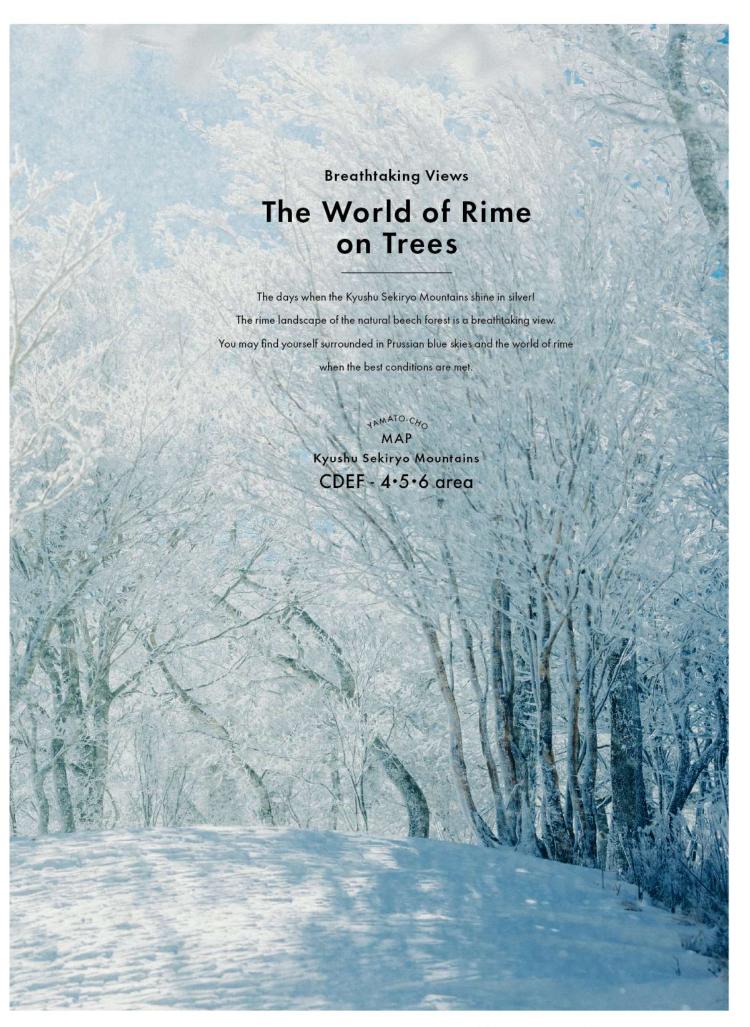












Yamato-cho is Wonderland

I hope I can see this scenery in 100 years.

# love Yamato



People of Yamato-cho who love the mountains, love the nature, and love the food. They love the culture, wisdom, and techniques nurtured by their predecessors, and are trying to protect them, pass them on to the future.

Please flip through the pages and feel their love for Yamato-cho.

The stories of people who live here.

CIO (Yamato-cho is the best

# The blessings of the mountains create everyday life.

"I've come to live in Yamato-cho, and I've become involved with the Kyushu Sekiryo Mountains. When I think about it now, I can only believe that I've been guided," says Mrs. Ishii with a gentle expression. In her twenties, she enjoyed traveling alone. After hiking in Yakushima Island however, she changed her focus from "island travel" to "mountain exploration" and set off for various mountains across Japan. After getting married at the age of 29 and giving birth to her eldest daughter, she didn't give up her passion but instead carried her children on her back, enjoying hiking in the mountains with her family.

Mr. and Mrs. Ishii had the desire to raise their children in nature. When they were looking for a place to open her husband's dentistry, she was introduced to Yamato-cho by chance. "The moment I saw the scenery surrounded by the mountains, I immediately decided to live here!" smiles Mrs. Ishii. In 2006, she moved from Fukuoka Prefecture to Yamato-cho before her eldest son turned one. Now, she lives here, surrounded by the Kyushu Sekiryo, and spends her daily life in her favorite mountains. Mrs. Ishii often says that she began to notice the daily conditions of the mountains by feeling the changing seasons on her skin and seeing the Kyushu Sekiryo reflected on her windowsill. "My daughter and son made their debut in the mountains before they even played in parks. We used to go to the mountains and play in nature. I think this rich environment has brought up our children."

The turning point for Mrs. Ishii came in 2010. When she heard that her husband would participate in a trail running tournament sponsored by the town, she said, "If it's in the mountains, I'll run too!" She completed the 35km safely. "The distance I used to walk in a few days can be lapped in a day when I run. I feel amazed by the possibility that my own two feet can take me this far." Fascinated by trail running, Mrs. Ishii has since participated in numerous competitions. In recent years, she thought about running a circuit route and completed a 100 mile route of the Kyushu Sekiryo, a mountain trail developed by herself. In October 2021, she planned and implemented the "Kyushu Spinal Trail Journey," which runs 73km, including the route, over two days. She also included the route she pioneered in the "Kyushu Sekiryo Mountaineering Map (Revised 4th Edition)" published in July of the same year, of which she supervised. She has received a lot of encouraging feedback from trail running enthusiasts.

Her love for the Kyushu Sekiryo Mountains is only deepening. She wants to inherit the thoughts of the ancestors who also loved the Kyushu Sekiryo, and focus on mountain maintenance. Mrs. Ishii is sharing the charm of the Kyushu Sekiryo Mountains on SNS

too. "The water stored in the Kyushu Sekiryo forest is the source of many rivers that flow through Kyushu. We who live closest benefit greatly from the Kyushu Sekiryo Mountains, as well as the children of this community who will inherit its future. I want to know more and feel proud." Mrs. Ishii seems to be a muse of the Kyushu Sekiryo.



# Yamato-cho is Wonderland

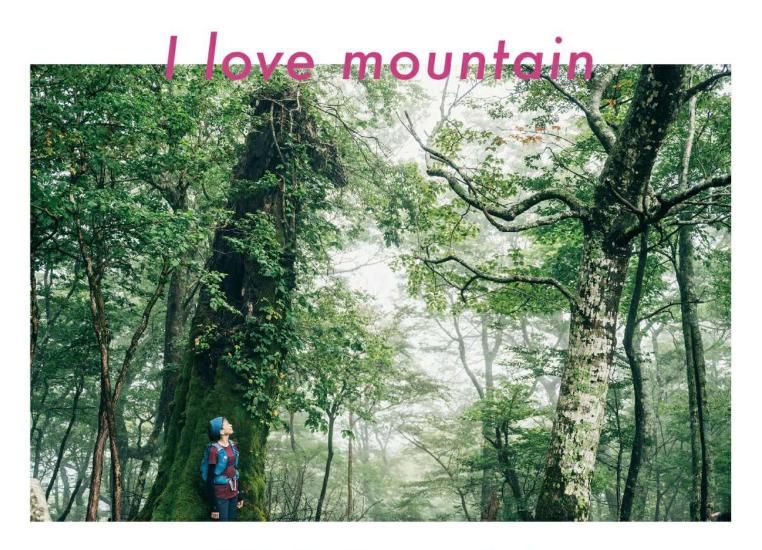
I hope I can see this scenery in 100 years.

This picture of her hiking in the mountains with her children is Mrs. Ishii's treasure.









# Guided by Yama no miyako

Kyushu Sekiryo Trail Coordinator

### YOKO ISHII

When she was 25, she experienced mountain climbing for the first time at Mt. Miyanoura on Yakushima Island. An impressive Yakushika appeared near the top of the mountain and guided her to the top of the highest peak in Kyushu. After this experience on Yakushima Island, Mrs. Ishii became fascinated by the harshness, kindness, and beauty of the mountains. She has been climbing for over 25 years. She has been climbing with her children in the mountains of Kyushu since giving birth. She started trail running at the age of 39 and has been enjoying the fun of running in the mountains. She completed her first 100 mile race at the 2018 UTMF (Ultra Trail Mt. Fuji). She is currently involved in guide support for the Kyushu Sekiryo, planning and managing trail running tours and competitions. She is active in the Kyushu Sekiryo as her home field, maintaining mountain trails and signposts.

Yoko Ishii / Born in Fukuoka Prefecture, she moved to Yamato-cho in 2006. She has been climbing for 25 years. She started trail running at the age of 39 and has participated in various competitions. She completed her first 100 mile race at the 2018 UTMF (Ultra Trail Mount Fuji). She also has experience in overseas races. In addition, she completed 195km across Kyushu, which connects mountains and 100 miles of Kyushu Sekiryo, for which she created her own route. While she is involved in guide support for the Kyushu Sekiryo, planning and management of trail running tours and tournaments, she is working daily to protect the safety of climbers, maintaining mountain trails and signposts. She supervised the Kyushu Sekiryo Mountaineering Map (Revised 4th Edition) published in July, 2021.

2018 UTMF (Ultra Trail Mount Fuji) Completed
Aso Round Trail (Half) Women's, 2nd place

2019 Kyushu Spinal Mountain Trail Run in Yamato-cho Champion by Age Formosa Trail (Taiwan) 75km Section Women's, 6th place

2020 Kojimayama Trail Running, Winner of the Long Women's Championship

2021 Tara no Mori Trail Running (Koranomine Course) Women's Championship



For more information on the Kyushu Sekiryo Mountaineering Map supervised by Yoko Ishii, please visit the website here. https://sekiryo-journey.com/map4th/



You can check the road conditions to the main trailhead in the town from the website "Yamato-cho Tourism Navi Climbing/Footpath (https://www.town.kumamoto-yamato.lg.jp/kanko/list00604.html)".









His tanned skin and gentle smile reflects in the forest. In the Kyushu Sekiryo Mountains, Akira Terazaki is walking through the mountains as if he was in his own garden, nimbly conversing with the trees. Originally, Mr. Terazaki was an employee of the Yamato-cho Town Office. "I quit my job at the town hall when I was 50 years and a week old and started working as a tour guide right away," he recalls. It was a big decision for Mr. Terazaki, who at the time was struggling with community development as the head of the Planning and Promotion Division. What drove him to such a new life was a mysterious piece of map. The map led him to become closely involved with the Kyushu Sekiryo Mountains, and he began to be fascinated by the rich world of plants, animals, and people living together there. Through his work as a guide, Mr. Terazaki is now conveying to us all the essence of the abundant wealth around us.

### In an unexplored area, he drew his own line and created a new map.

Mr. Terazaki's eyes are glued with excitement to the map. "The Picture of Kyushu Nine Countries" was created 200 years ago in 1813. It is a water transportation map that Nagasaki merchants made, mainly for a foreign audience. There are familiar place names such as "Midorikawa Suido", and while it is written with great detail, the proviso written in the part of the Kyushu Sekiryo Mountains reads, "The mountains around here are too deep to know where the boundaries are". "Even though Mt. Aso and Mt. Kuju could be surveyed accurately, the Kyushu Sekiryo Mountains remained a mystery. This is a treasure map!" thought Mr. Terazaki.

He saw this map in the summer of 2007. The following month, he obtained qualification as a travel agency handling manager and decided to become a guide for these mountains. Immediately, he retired from his work at the town hall in the end of March 2008. After his retirement, Mr. Terazaki hiked in the Kyushu Sekiryo to get in touch with the land, the people, and their lifestyles in

# Yamato-cho is Wonderland

I hope I can see this scenery in 100 years.





(Left) Beech branches have a characteristic appearance of attached, wavy edges. (Right) Mr. Terazaki points his finger to the place where "the mountains were too deep to know where the boundaries were".

the mountainous areas. In the meantime, local residents and mountaineering enthusiasts were increasingly asking for a map of the Kyushu Sekiryo Mountains. Mr. Terazaki hiked deeper and further into the mountains and finally supervised and published the "Kyushu Sekiryo Mountaineering Map" in 2012. The Kyushu Sekiryo, which were so deep and unexplored that the boundaries could not be seen, were documented by Mr. Terazaki and the mountain trails were gradually improved. Today, various mountaineering routes and trail running courses have been set up, and many hikers and trail runners enjoy these mountains freely.

### He wants to convey to people, the richness of the mountains with their virgin beech forests.

ECO Kyushu Tourism represented by Mr. Terazaki plans various trekking activities. One of the most indispensable is his tour of the primeval beech forest. "It boasts the largest area of 6038ha in western Japan and is the largest pacific beech forest zone in the world," says Mr. Terazaki. A variety of deciduous trees grow in this primeval forest. In autumn, the leaves are dyed various hues of red, yellow, and orange, and the surroundings put on a vivid display of color.

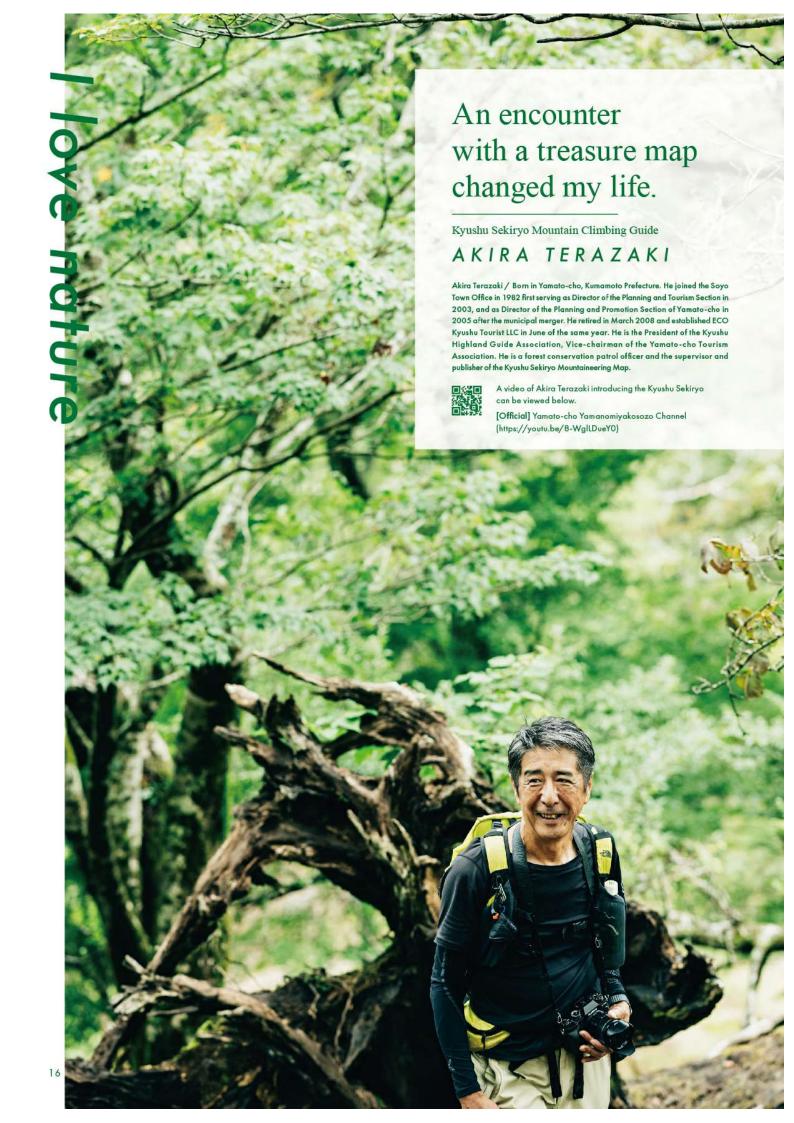
"Without these beech trees, there would be no water, no rivers, no rice fields. People on the flatlands could not have made a living. So the people here live in gratitude for the mountains, forests, water, and animals. I think it is my mission to pass this on. Life in modern society has been enriched, and we should consider this abundance the wisdom of people and the activities of nature that have been cultivated for thousands of years."

Mr. Terazaki's tour does not simply convey the beauty of nature and the enjoyment of the mountains. People feel the essence of abundance; thousands of years, the mountains, nature, and people nurturing one another.





Information on the Kyushu Sekiryo Mountaineering Tour planned by Akira Terazaki is available on the website. You can view it on the Kyushu Sekiryo Trail Journey (https://sekiryo-journey.com).



# I love organic

The No. 1 organic farming town in Japan, she conveys the message of true organic food.

Do not put chemicals in your body.

For the health of the family, growing up, Ms. Shimoda's mother handmade their meals as well as all of her childhood snacks. "The strawberry jam I ate was from the local strawberry farmer. The jelly made from perilla was grown by my grandmother. Everything my mother made was delicious," she recalls.

Yamato-cho has been engaged in organic farming for over 40 years, and today has the largest number of certified and registered businesses for organic farming products in all of Japan. Ms. Shimoda's parents are among them, continuing to practice organic farming while confronting various difficulties. "Overseas organic products emit carbon dioxide when transported, and also require high fuel expenses. Despite this, they are sold cheaply in Japan. I wonder if farmers who grow organically abroad are profiting properly. Organic ingredients harvested nationally do not incur high transportation costs or environmental burdens. Products are fresh and delicious, and the farmers are also financially compensated. It's a win-win relationship. I think this is very important. When local organic farmers talk about eating their own produce and how their growing season is progressing, my feelings about buying and consuming their products change". Considering the relationships that form between people and farmers, Ms. Shimoda regards this as "true organic" and is working to convey the importance of this to all of Japan.

# Not nostalgia, but the wisdom of old. I do what I can.

Ms. Shimoda, like many, left the town after high school to go to university. After graduating from university, when she was in her second year working for another company, she achieved excellent results in her sales position, but the quality of her eating habits was diminishing and the pressure and stress caused by her sense of responsibility was making her increasingly sick.

She decided to go back to her family home in Yamato-cho until she was feeling well again. When she returned home, she felt better surprisingly soon thereafter. As her health improved, she found herself reading compelling books, and her goals of "starting a business by the age of 30" and "helping Yamato-cho" began to take shape.

Since childhood, she has been cultivating vegetables and making miso and pickled plums. She was taught by her mother how to make miso, and by her grandmother, how to make seasonal handicrafts. She feels that her mother and grandmother are inspiring and beautiful in their daily life with their ritual production of seasonal goods. Deciding to make use of what she had been taught, she began to sell these goods that use Yamato-cho's agricultural products.

# Technology and culture combine with experience I want to inherit and connect them to the future.

# Yamato-cho is Wonderland

I hope I can see this scenery in 100 years.





A The fields of Shimoda Tea Garden are named after the family's children. This is "Maromi" tea garden. The tree in the background is a ginkgo tree, the symbol of this Inukai district.

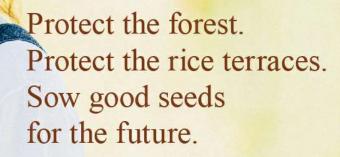
B While working as an organic farmer, she also operates an organic food sales company, MARO Co., Ltd.

Ms. Shimoda now holds regular miso making workshops. She conveys her feelings of "true organic" directly to the participants. "These days, parents with small children are said to be inexperienced. If they don't know how to grow rice or make miso, they can't teach these skills to their children." She also fosters the "50-year forest-building" project that her mother, Misuzu, started. She is working to protect the terraced rice paddies by restoring unused land and poorly managed forests to their natural state in over a 50 year period.

"The countryside is a place where new things can be created because there are endless opportunities. As I was taught by my grandmother and mother, I want to pass organic and cultural skills on to the next generation by creating a place to learn about food and fostering an environment where it is healthy to raise children. I hope I can do that."

Maromi Shimoda grew up on a farm in Yamato-cho, where her family cultivated pesticide-free rice and Japanese green tea. Because of her mother Misuzu's beliefs, the kitchen at home was stocked only with the bare minimum of seasonings such as salt and sugar. When their family prepared dinner, they always went to the field behind their house to gather the ingredients such as vegetables. Inspired by this field to table life, Ms. Shimoda established Maro Corporation in 2020 to bring "true organic crops" produced in Yamato-cho to the world.

From birth, she has always eaten food grown either at home or by farmers in her community. This formative experience is her driving force now.



Pesticide-free and chemical-free farmer / food sales company owner

### MAROMI SHIMODA

Maromi Shimoda / Born in Yamato-cho, Kumamoto Prefecture, raised in Yamato-cho. She is the President of Maro Co., Ltd., working to bring true organic produce to the world. She runs an online store for food produced and processed in Yamato-cho. Every day, she is working vigorously to innovate and support organic farming in the community and across the country.



The organic food grown by Ms. Maromi Shimoda is available online. You can purchase it at MARO (https://maro-yamato.organic).

### Tsujun Bridge is bringing happiness and pride to the people by sharing and redirecting water.

The Shiraito Plateau in Yamato-cho is a beautiful landscape of terraced rice fields. In the past, this plateau, surrounded by deep valleys on all sides, was unable to draw water from the rivers and farmers had to rely solely on spring water for agriculture. Yasunosuke Futa, the mayor at the time, understood the importance of bringing sufficient water to this area. Mr. Futa was always developing the area, building many roads, irrigation canals, and stone bridges. When he planned Tsujun Bridge, he tested wooden water pipes and consulted with masons and local residents, working together to build it. "I think that the construction of Tsujun Bridge was the culmination of many developments for him," said Mr. Honda of the Tsujun Tochikairyo-ku. The Tsujyun Water Supply System takes in water from the water intake located about 6 km upstream from Tsujyun Bridge via a circular diversion, and flows into the Shiraito Plateau through the water pipes in the Tsujyun Bridge to deliver water to the terraced rice fields. Tsujun Bridge was completed in 1854, 168 years ago.

### A "legacy" that has been preserved for generations and is still in use.

The water users' association, the Tsujun Tochikairyo-ku, formed after the completion of Tsujun Bridge, and has been managing and maintaining the entire Tsujun waterway on a daily basis ever since. In the spring, they clear the wells, and in the summer, they cut the weeds in the canals. In the off-season, they investigate leaks in the water pipes and replace the plaster used at the joints. When the bridge was designated as a National Important Cultural Property in 1960, the water discharge came to be seen as a tourist attraction. Originally, water was released once a year in September, after the irrigation season was over, to remove sediment from the canals. Nowadays, the water is released regularly, about 100 times a year. In addition to its role as an agricultural aqueduct, the bridge is also highly regarded for its scenic beauty, which can be enjoyed from all directions, above, below, and from the side. Even when the water is not being discharged, the curving beauty of the stone walls and the majestic appearance of the bridge standing tall are enough to fill your heart with awe.

For the people of this area, Tsujun Bridge is a source of comfort. "I am proud of the fact that people's thoughts and feelings have been connected to the protection of the bridge for a long time," said Mr. Honda. The local residents were shocked when the bridge was severely damaged by the Kumamoto earthquake in 2016 and the torrential rains in 2006. "If there are less people managing the bridge due to the aging population and lack of successors, I am concerned whether the bridge will still be standing 100 years from now."

In the midst of this growing concern, a ray of light is in the activities of the Yamato-cho Tanada Restoration Project, which works with volunteers from outside the town to help manage the irrigation channels. "If it weren't for the volunteers, we wouldn't have been able to restore the terraced rice paddies and irrigation canals, and some people might have had to have left the farming industry," said Mr. Shimoda, the representative of the project, and Mr. Fujimoto, the secretariat. Recently, more young people and supporters from outside the town are involved in the restoration of Tsujun Bridge in various ways. Mr. Abe, the chairman of the Tusjun Tochikairyo-ku, expressed his belief in the future saying, "I hope many people will recognize the value of Tsujun Bridge and pass it on."



The Shiraito Dai-ichi Jichi Shinko Kai, which is engaged in community development around Tsujun Bridge, received the Emperor's Cup in the Village Development Category of the 2021 Agriculture, Forestry and Fisheries Festival.

In the photo, with the terraced rice fields of the Shiraito Plateau in the background, Chikara Abe, President of the Tsujun Tochikairyo-ku is second from the left in the back row, Junichi Honda, a member of the secretariat is on the far left, Misuzu Shimoda, the representative of the Yamato-cho Tanada Restoration Project is second from the left in the front row, Atsumi Fujimoto, a member of the secretariat, is on the far right, and other members of the Shiraito Dai-ichi Jichi Shinko Kai are pictured.

# Yamato-cho is Wonderland

I hope I can see this scenery in 100 years.







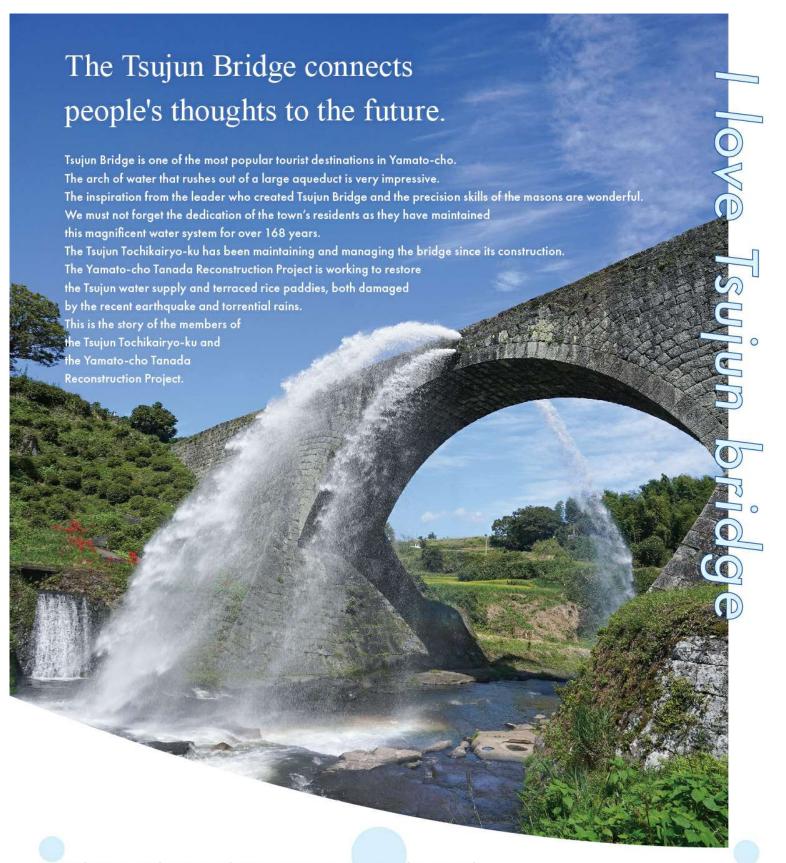
A Shiraito Plateau with beautiful terraced rice fields.

B Local residents and volunteers maintaining the irrigation canals. Students from the local Yabe High School volunteering together. Through the rice terrace restoration work, we are deepening exchanges between volunteers and farmers.

C The first volunteer activity members of the Yamato-cho Tanada Reconstruction Project.

> Course maps for walking through the beautiful terraced rice field scenery of Yamato-cho are available for sale!

You can purchase them at three roadside stations in Yamato-cho (Tsujun Bridge, Seiwa Bunraku Mura, and Soyokaze Park). Price: 1,500 yen per set



# At the Tsujun Bridge Historical Museum, you can experience the power of water discharging on a large 200 inch screen!

The Tsujun Bridge Historical Museum is a facility that introduces the Tsujun Bridge and provides a place for visitors to interact with cultural assets while deepening their understanding and appreciation of stone bridge culture. Visitors can learn more about Yasunosuke Futa and his masons as the process of building Tsujun Bridge is represented in actual stone pipes and dioramas.

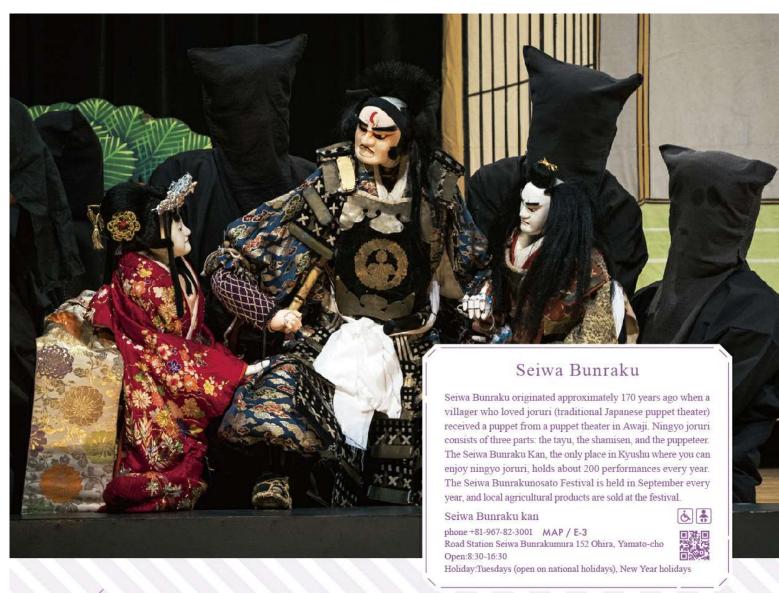
Tsujun Bridge Historical Museum (Road Station Tsujun Bridge) 182-2 Shimoichi, Yamato-cho phone +81-967-72-3360 [Open] 10: 00-16: 00 (Admission until 15:30) [Holiday] Tuesdays (except national holidays), New Year holidays

### Water discharge of Tsujun Bridge in 2022

Water will be discharged once a day from 1:00 pm for about 15 minutes on the scheduled water discharge day, April to November. Please check the water discharge schedule from the Tsujun Bridge website. For inquiries regarding the water discharge calendar, please contact the Yamato-cho Tourism Association phone +81-967-72-3855



Information on Tsujun Bridge and the Tsujun Bridge Water Release Calendar can be found on the website (https://tsujunbridge.jp).





Kagura is one of the traditional performing arts that is carefully preserved and handed down in this region. At the Kyushu Mountains Kagura Festival held in late January every year, you can enjoy Kagura from neighboring towns and villages in addition to Nisemoto Shrine Kagura, Takahata Aso Shrine Kagura, and Shiraishi Kagura.

Yamato-cho Town Hall Soyo Branch MAP / F-3 phone +81-967-83-1111

This is an ancient road that crosses
Yamato-cho from east to west. As the main
Pathway connecting Higo (starting point, Eudanotsui, Kumamoto City)

pathway connecting Higo (starting point: Fudanotsuji, Kumamoto City) and Hyuga (ending point: Nobeoka City, Miyazaki Prefecture), it has supported the lives of many people since ancient times. This walking path has been selected as one of the 100 Best Historical Roads by the Agency for Cultural Affairs. Every year in March, the Hyuga Oukan History Walk in Yamato is held, and visitors can walk along the historical old road once again while enjoying the rich natural scenery.

Yamato Town Tourist Association phone +81-967-72-9450







### Hibuse Jizo Festival

Held on a Saturday and Sunday in late August, this is a historical festival that has continued for more than 400 years as a district event. Enjoy historic Mamihara Town and the brave "naked mikoshi" event.

Mamihara Shopping Street MAP / F-4



### Ayunose Bridge

This is a rare composite type bridge, a Y-shaped pier and a cable-stayed construction with a height of 140m and a length of 390m. You can see the epic valley of the Midori River from the top of the bridge.

488-1 Yamato-cho Suge MAP/D-4



### Yamato bunkano mori

Yamato-cho Tourism and Culture Exchange Center

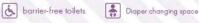
Special exhibitions with diverse themes are held on a regular basis. One of the Hassaku Festival displays is located outside the building, and the large structures are exhibited nearby throughout the year.

16 Shimoichi, Yamato-cho phone +81-967-72-9400 Open:9:00-17:00 (the next day if it is a national holiday),

when cultural properties are replaced



MAP / A-6





#### Aobanose

The charm of Aobanose is the clear stream of the Midorikawal A beautiful river flows through this campground and you can enjoy fishing for yamame trout and playing in the water. It is a smaller campground with 7 country-style lodges featuring irori and 9 camp sites, and you can enjoy a calm atmosphere. At the restaurant in the administration building, enjoy a grilled yamame lunch! You can also enjoy dishes made with seasonal vegetables.

3715-1 Midorikawa,Yamato-cho phone +81-967-82-3511 MAP / E-4



### Fukkakematsu Camp

The spacious sites here allow for a variety of camp styles, from solo to larger group camping. Look for the stunning observation sites where you can camp with magnificent views of Mt. Asol You can also enjoy a variety of cabins from the country-log or traditional irori and goemon bath, to the Grand Terrace Lodges with wide wooden decks. Feel free enjoying the open space.

361 Nagasaki ,Yamato-cho phone +81-967-83-0249 MAP / F-3





in 100 years.

Yamato-cho

is Wonderland

I hope I can see this scenery

### Imuta Kogen Camp

This campground has field sites and lakeside sites, both of which are very attractive. The fee is inexpensive and thusly popular with bikers and solo campers. A pretty pond spreads out in front of you, and you can enjoy fishing and canoeing. Be sure to say hello to the caretaker's aunt as she is a very friendly person who will make your day even brighter! Since the Seiwa Kogen Observatory is near, why not enjoy your own astronomical observation at night?

1382 Imuta, Yamato-cho phone +81-967-82-3210 MAP / E-3



### Liberal Kamabuta Auto Camp

There are spacious free sites and a fun forest sites where you can enjoy hammock camping at night. There is no water so prepare to experience "survival camp style" that is popular with advanced campers. Firewood is sold, but branches from the trees that fall in the campground can be freely used. There are sites where you can see the sunrise beautifully, and in the southern sites you can see the Kyushu Sekiryo Mountains. Reception is the cafe "Gallery Londe".

1296-1 Imuta, Yamato-cho phone +81-90-3075-8266 MAP / E-3



### **Utase Camp**

The grass is beautiful. There are 120 well-maintained campsites where cars and camping cars can be parked with you on your site. Rental goods are also available. Beginners to advanced campers can enjoy this campground. Depending on the season, blueberry picking, a kids pool, and a stone oven pizza experience are also popular. Check in at the administration building where you can buy your favorite outdoor goods! We also sell T-bone steaks and lamb chops for barbecuing family fun.

1344-1 Sugeo, Yamato-cho phone +81-967-83-0554 MAP / F-3



### Seiwa Kogen no Yado Seiwa Kogen Observatory

On a plateau at an altitude of 700m, this is an excellent environment for starry sky observation, and you can enjoy a panoramic, 360 degree view of the sky. Guided astronomical observations are also held on a regular basis. The lodge is fully equipped and you can also indulge in a hearty yakiniku dinner at the restaurant.

1238-14 Imuta, Yamato-cho phone +81-967-82-3300 MAP / E-2



### Ryokusenkyo Fishing Park

The attraction here is yamame fishing! There is a fishing pond in the campground, so even beginners can easily enjoy the day. The main stream of the Midorikawa River runs beside it, so you can try fishing in a natural river too. Grilling freshly caught yamame with salt is so delicious. It is popular as a summer getaway but the scenery during the first green budding of early spring and the leaves of autumn are also wonderful.

2012-11 Midorikawa, Yamato-cho phone +81-967-82-3224 MAP / E-5



### Sarugajo Camp Village

This campground is located deep in the valley of the Midorikawa River. The architectural Ayunose Bridge (see page 22 for details) is nearby. You can camp while viewing the Midorikawa River, so campers can enjoy "bushcraft style" of camping such as sleeping in a hammock 

Please enjoy a wild camp experiencel

403-1 Shirofuji, Yamato-cho phone +81-967-72-1222 MAP / D-4





# I love camp

There are 8 campgrounds and lodges in Yamato-cho. Mr. Kimiharu Korogi, who runs a campground in Yamato-cho, introduces the features and best ways to enjoy each campground in the town.



All of the camping equipment featured is owned by Mr. Korogi and is easily used and maintained. Mr. Korogi encourages beginners to buy a comfortable chair first.

Also if you are interested in camping in Yamato-cho, he recommends not only the spring to summer season, but also winter!

"The air is particularly clear in winter, so the starry night sky is very beautiful. If you prepare warm camping gear for the outdoors, the cold will hardly bother you at all!

Camping is an activity that you can enjoy in all seasons. Please visit the campgrounds in Yamato-cho, which are surrounded by the rich nature of the Kyushu Sekiryo Mountains."

Utase Campground Owner

## 興梠 公治 KIMIHARU KOROGI

Kimiharu Korogi/ Born in Yamato-cho, Kumamoto Prefecture, raised in Yamato-cho. Representative Director of Utase Outdoor Life Co., Ltd. In addition to running Utase Campground, he also runs Fukkakematsu Campground as a designated manager. His hobbies include mountain climbing, fishing, camping, cooking, and camera photography.



YouTube 「UtaseOutdoorLifeUtase Camp」



Utase Camp website https://www.utaseoutdoorlife.com



### Minestrone

### Tools to use

casserole or stew pot

Ingredients (for 3 to 4 people)

vegetables (lettuce, lotus root, onions, etc.)

250 ml of tomato juice a little honey, a little butter a pinch of Utase BBQ Spice

### How to make

- 1) Finely chop the vegetables and bacon.
- 2) Fry the bacon and vegetables in butter.



Vegetables /Organic store Hotarukan Tomato juice /Roadside Station Tsujunbashi MAP/B-6 Utase BBQ Spice



### Butter hot sandwich with Mikawa Yokan and Strawberry

### Tools to use

hot sandwich maker

Ingredients (for 1 to 2 people)

Mikawa Yokan red bean sweets

2 strawberries

2 pieces of bread

a little butter

### Vingredients to be found in Yamato-cho∕



Mikawa Yokan /Kai store MAP/F-4 Strawberries / Nakahata Farm MAP/C-4 Bread / Bread Studio YAMA GEN MAP/F-3

### How to make

- 1) Cut the Mikawa yokan and strawberries into thin slices of about 5 mm.
- 2 Spread butter on the bread and sandwich the yokan and strawberries. Enjoy when toasted in a hot sandwich maker.



### Carpaccio

#### Tools to use

cutting board and knife

Ingredients (for 2 to 3 people)

White sashimi such as Thai flounder carpaccio sauce

2 Tablespoons of olive oil

1 yuzu

a pinch of Utase BBQ Spice

### How to make

1) First make the carpaccio sauce: Squeeze the yuzu juice into the olive oil and add a pinch of Utase BBQ Spice.

2 Shave the surface of the yuzu peel thinly and cut it julienne.

3 Drizzle the sauce of 1 on the sashimi and sprinkle with fresh baby greens and



Sashimi /Tariki fish store Utase BBQ Spice Vegetables /Organic store Hotarukan

∕Ingredients to be found in Yamato-cho ∕

Yamazatono Meshidane

/Road station Seiwa Bunrakumura MAP/F-3

Rice /Road station in Yamato-cho, etc.



### Seasoned Rice

### Tools to use

mestin and a blue solid fuel tablet

Ingredients (for 2 to 3 people)

180ml of white rice

Yamazatono Meshidane, half a bag 200 ml of water

1 teaspoon shirodashi (similar to broth)

### How to make

1) Wash the rice and put it in the mestin. Add 200 ml of water and let it absorb the water for 30 minutes.

- 2 Add Yamazatono Meshidane and shirodashi, cover.
- 3 Place mestin on the stoye frame and ignite the solid fuel tablet.
- When the fuel tablet extinguishes, wrap mestin with a towel, steam for 15 minutes.



Camping in Yamato-cho is wonderful! Let's get our ingredients from Yamato-cho!

# CampMEAL

Yamato-cho is "the No.1 town in Japan for organic farming".

If you camp in Yamato-cho, you can pick up fresh and delicious vegetables locally.

Let's enjoy a trendy and sustainable camping meal that is above and beyond!

Recipes produced by Kimiharu Korogi (Utase Campground)



### Roast Chicken

### Tools to use

Dutch oven

Ingredients (for 3 to 4 people) 1 whole chicken (1.5-1.8kg) Utase BBQ Spice 15-25g vegetables of your choice (carrots, onions, potatoes, garlic, etc.)

### How to make

- 1) Sprinkle Utase BBQ spice on the whole chicken using about 3 times the normal amount. Please season the inside of the chicken well and let it marinade.
- ② Preheat an empty Dutch oven.
- 3 Add your round roasting rack and set only the chicken in first. Bake using medium heat for about 40 minutes. When brown, add the vegetables. Bake for a further 30 minutes, cooking the vegetables soft.

A key point is to put the chicken in first, browning it before adding the vegetables 🕽 If you opt to add frozen stuffing into your chicken, use less spice. Rice absorbs salt and will become salty.

### Must try local food

Ingredients to be found in Yamato-cho



chicken / Miyabe meat MAP/F-4 Utase BBQ Spice /Utase Camp MAP/F-3 Vegetables /Organic store Hotarukan MAP/B-5 Sustainable Life Creator

# 藤川里奈

RINA FUJIKAWA

Rina Fujikawa/ Born in Yamato-cho, Kumamoto Prefecture, raised in Yamato-cho. She runs Bandha Bandha, a business which embroiders unwanted cloth products, reusing and upcycling them, and Serendipity, a community shop that shares things that are both kind to the earth and ourselves. She launched ARBOL, a dairy, white sugar, and gluten-free ice sandwich brand that are made using ingredients from Yamato Town. through the ice cream sandwich, she is disseminating the blessings of Ya Town to the whole country. Her activities to convey the jay of creating practicing a sustainable life are attracting attention.



Bandha Bandha O bandha\_bandha



serendipity (https://serendipity066.stores.jp)



ARBOL (https://arbol-yamato.stores.jp)





### Snack at "Appartement" ♪

You can enjoy home-roasted specialty coffee, vegan ice cream sandwiches of ARBOL and handmade baked goods.

Appartement













In addition to organic vegetables from Yamato-cho, you can also buy cooking oil and firewood for camping.

Organic store Hotarukan

470 Hata, Yamato-cho phone +81-80-9978-0704

April-December: 9:30-17:30 January-March: 10:00-17:00 holiday Tue MAP / B-5

### Tour Tsujun Bridge

In the Edo period, Yasunosuke Futa embodied the concept of the modern SDGs principle, leave no one behind, by building Tsujun Bridge. Please learn more with a leisurely afternoon at Tsujun Bridge.

Nagahara, Yamato-cho Free to visit, free of charge MAP / B-6 phone +81-967-72-3855 Yamato-cho Tourism Association









Gorogadaki is one of the many dramatic waterfalls in Yamato-cho. The powerful scenery of water flowing down from a 50m high cliff is amazing! If you are lucky, a rainbow may appear and brighten your day. MAP/D-3



# I love sustainable life

Since 1965, Yamato-cho has been working on developing organic farming methods that are not only kind to the earth, the people, and the life sustaining around us, but methods that make the best use of the natural world that we live in. In 2021,

Yamato-cho was selected as an "SDGs Future City" and "Local Government SDGs Model Project".

Rina Fujikawa, who is active as a "sustainable life creator" in the town, introduces how to spend a sustainable day in Yamato-cho!

# A sustainable day in Yamato-cho



### Visit Heitate Shrine

When you visit a shrine, your wish to the Kami-sama is best given during the refreshing and pure hours of the morning. The morning is a quiet time when you might feel like reflecting on life with inner peace. In the clear air, your message may be heard and your luck will increase!



Fill up your own bottle with Goshinsui (sacred water) and carry it around with you as drinking water.
Not only will it bring you luck, but it will also save you from having to buy bottled drinks.
Enjoy a low-waste, no-plastic trip!

Walking through the forest full of mysterious air, there is a powerful spot, Higashi Mitaraisha. Here, the spring water Goshinsui flows out from two bamboo tubes, each from a different water source.

# Yamato-cho is Wonderland I hope I can see this scenery in 100 years.



### Lunch at Restaurant Maam

The restaurant at the Road Station Soyokaze Park is where you can enjoy Yamasai Viking. You can eat a buffet style menu, abundant in healthy seasonal vegetables as this restaurant supports farm to table initiatives in Yamato-cho.

When you're in Yamato-cho, where the vegetables are so good, be sure to enjoy a healthy lunch!
Local production for local consumption supports the community's farmers.
Please take part in the sustainable future of Yamato-cho.

Road Station Soyokaze Park 297 Ima, Yamato-cho phone +81-967-83-0880 open 11:30-14:30 holiday:Wed MAP / F-3

barrier-free





### Blueberry or Strawberry Picking



Blueberry picking is recommended from early summer to early autumn, and strawberry picking is recommended for the winter to early summer season! There are several blueberry gardens and strawberry gardens in the town. Search for "Yamato-cho", "blueberry u pick" or "strawberry u pick" to find your favorite garden.

Recommende

Enjoy nature Special places in Yamato-cho

### Kansei Warehouse









Founded in 1792 (Kansei 4) by Selkuro Bizenya, the founder of Tuzyun Brewery, this is the oldest existing sake brewery building in Kumamoto. Although it was severely damaged by the Kumamoto earthquake, it was reconstructed and reopened in the spring of 2019 as a tasting room. In addition to rare sake that can only be found here and Kikizake sets, you can also enjoy a café style menu including lunch and sweets. We also welcome tours of our sake brewery, available any time.



Tuzyun Brewery, Kansei Warehouse 54 Hamamachi, Yamato-cho phone +81-967-72-1177 https://tuzyun.com MAP / A-6











Symbol of Hamamachi /

### Nationally Registered Tangible Cultural Property Tuzyun Brewery

Tuzyun Brewery was founded in 1770 in the latter half of the Edo Period. This brewery received the Kumamoto Landscape Award in 1996 and the Kumamoto Landscape 30th Anniversary Award in 2018. It was registered in 2021 as a National Tangible Cultural Property (Photo ABC) for being evaluated as contributing to the creation of landscape while retaining the historical accuracy of appearance. During the Seinan War of 1887, it became the headquarters of Saigo Takamori, and it is reported that a military congress was once held in the Onari no Ma room. It was also the residence where the successive Higo feudal lords Hosokawa came to hunt. The garden (Photo D) facing the Onari no Ma where Mr. Takamori and Mr. Hosokawa would have sat, is preserved, retaining the original appearance of that historic time.



### HOTEL WINDY









HOTEL WINDY is a recognizable symbol of the Roadside Station Soyokaze Park. Entering the hotel from the lobby (Photo B), you are immediately swept up in a panoramic view of the Aso Godaku to Kuju Mountain Range (Photo A). Surrounded, you feel the power of Mt. Aso. The cottages (Photo C) renovated in 2021, have become popular with tourists.



297 Ima, Yamato-cho phone +81-967-83-0880 barrier-free toilet https://soyokaze-park.jp MAP / F-3













# Tsujun Sanso



A 5 minute walk from Tsujun Bridge (detailed on pages 20 and 21), you can gaze at the Kyushu Central Mountains in a rich natural environment. There are two types of guest rooms, Japanese-style rooms and Western-style rooms (Photo B). Our natural hot spring Hama no Yu (Photo A), is reputed to be medically therapeutic as well as relaxing. For dinner, enjoy kaiseki cuisine, seasonal local ingredients such as Higo beef, grilled yamame, and wild vegetables.



192-1 Nagahara, Yamato-cho phone +81-967-72-1161 http://tsujun-sanso.jp MAP / B-6



barrier-free









### **CAFE 218**



A popular stop for bikers, this café is easily accessed along Highway 218. We recommend the hearty Armageddon lunch (pictured)! There are terrace seats as well so you can enjoy a relaxing break.

270 Ohira, Yamato-cho **phone** +81-967-72-9176 MAP/E-3 Twitter









### Kokumotsuyasohonten Serial-ya



Vending machines located outdoors offer various sandwiches. Inside, you can enjoy pasta, pizza, and other light meals and sweets (reservations required). The light blue building along Route 218 is the landmark.

70-10hira, Yamato-cho phone +81-967-72-9300 MAP / E-3





### Yuzunoki Nemunoki Mizutamanoki [By appointment only]



Featuring all outdoor seating, you can enjoy lunch and tea time in the natural scenery while listening to the songs of wild birds. Reserve your table on the cafe's homepage.

819-2 Onojiri, Yamato-cho

phone +81-967-82-2685 MAP / E-4

HP











### Appartement



Our cafe is housed in an old house. You can enjoy the home-roasted specialty coffees, vegan ice cream sandwiches of ARBOL, and baked goods. Coffee beans are also available for sale.

Former Higashi photo studio, 57 Shimoichi, Yamato-cho MAP/A-6











### Cafe BunSuiRei



Our cafe open on weekends and holidays, uses home-sourced milk, dairy, and meat from our farm. Experience making cheese on weekdays. (reservations required, more than 4 people).

242 Sugeo, Yamato-cho **phone** +81-967-83-1077 MAP / F-3 HP HP









### JUGAAD BROS DOUGHNUTS



We are a JUGAAD doughnut shop, not too serious, not too loose, with an emphasis on ingredient selection and a playful spirit. We also offer vegan doughnuts to fit various lifestyles.

102-1 Mamihara, Yamato-cho MAP / F-4















### Bread studio YAMA GEN



We bake additive-free bread using our homemade raisin yeast, Local wheat and local ingredients make our bread exceptionally healthy and delicious.

332-1 Ono, Yamato-cho **phone**+81-967-83-1021 MAP / F-3

SUSTAINABLE GOALS We agree with everything.



### Bread & Cake Cipollino



Baked daily, we sell more than 50 different kinds of bread. Baguettes and sour dough, easy lunch or snack bread using organic vegetables, bread risen with natural yeast, and bread made from local wheat are just some of our everyday selection

81-1 Irisa, Yamato-cho **phone** +81-967-72-0150 Instagram MAP / B-5









### Kappo Motosatsumaya [Reservation required]



A long-established restaurant that has been in business for over 150 years, we serve Japanese cuisine using local ingredients and organic agricultural products.

132 Hamamachi, Yamato-cho phone +81-967-72-0006 MAP / A6













### Very popular in Yamato-cho

# Special Souvenirs

### Inoue Confectionery Yamato Roll



This roll cake is big! Its length is 24cm. We use plenty of fresh eggs from Soyo Farm. Sold in limited quantities, please make a reservation the day before to ensure your

Yamato-cho Hamamachi 180 phone +81-967-72-0145 MAP / A-6

### Marushige Meat Yabeno Kenchiki



Our shop was founded over 60 years ago. We use high quality, fresh herb raised chicken from Kagoshima Prefecture. We carefully roast our popular "Kenchiki Yabe" daily and accept in shop purchase or local shipping

Road Station

Seiwa Bunrakumura

Popular items include Kuriwarai and Chagrian using

local chestnuts, tomato juice using local tomatoes,

Head office Yamato-cho Hamamachi 111-1 phone +81-967-72-0447 MAP / B-6

and Yamazato no Meshidane.

open 9: 00-17: 00 MAP / E-3

holiday Tues (open on national holidays)

152 Ohira, Yamato-cho

phone +81-967-82-2727



### Meat Miyabe Sakura Croquette



The first horse meat croquette created in Kyushu, it has been sold locally as well as in department stores from Tokyo to Osaka. It is popular as a croquette that represents Kumamoto. In store or online, please enjoy one today.

Yamato-cho Mamihara 61-3

phone +81-967-83-0032 MAP / F-4



### **Road Station** Tsujun Bridge

Yabe green tea, processed yuzu products, local sake, and Yakigome are popular! From April to November, you can observe the water discharge of the Tsujun Bridge from our store. (details posted on P21)

184-1 Shimoichi, Yamato-cho 6 A 6 phone +81-967-72-4844 open 9: 00-17: 00 holiday Tues (open on national holidays), New Year holidays MAP / B-6



The chef's special menu and Tsujun Bridge curry

using local ingredients are popular. open 11: 00-15: 00

holiday Tue (open on national holidays), New year season

### Seasonal Vegetables

Shiki no Furusato

"Onishime", "Dagojiru", "Kanroni of Yamame", etc

You can enjoy the nostalgic taste of Japan.

holiday Tue (open on national holidays)

11: 00-15: 00

the No.1 town in Japan for organic farming



You can purchase them at Yamanomiyakono Yaoyasan.\
The QR code is printed on the back cover.

### **Road Station** Soyokaze park

We sell handmade jam using local blueberries, soft serve ice cream, fresh local vegetables, and dried shiitake mushrooms. Fresh blueberries fill our store in

29 lma, Yamato-cho phone +81-967-83-1665 open 9: 00-18: 00 holiday Wed MAP / F-3



We serve buffet dishes using local vegetables s. It is popular with a wide range of age groups. open 11: 30-14: 30 holiday Wed

### local sake loved by the locals Supporting Local Ingredients



raised in nature

Wild Game Meat and River Fish



Yabe green lea is characterized









where the temperature range is wide, tomatoes grow juicy with flavor.



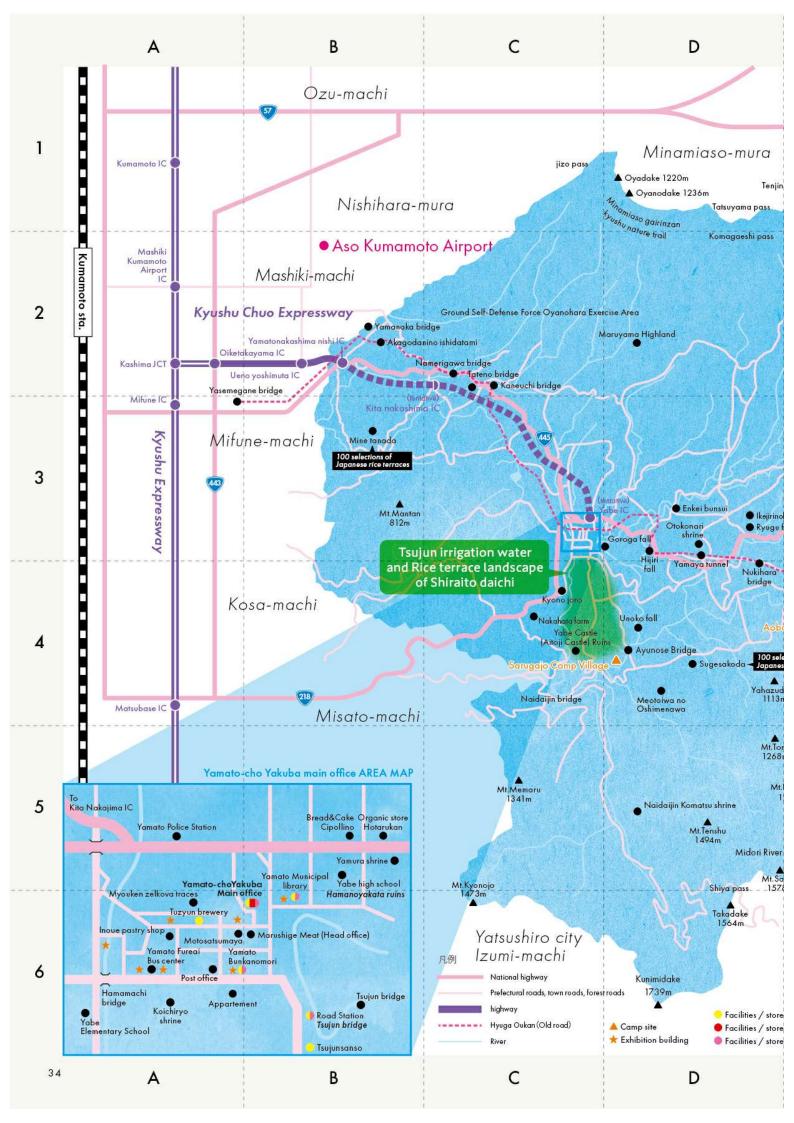


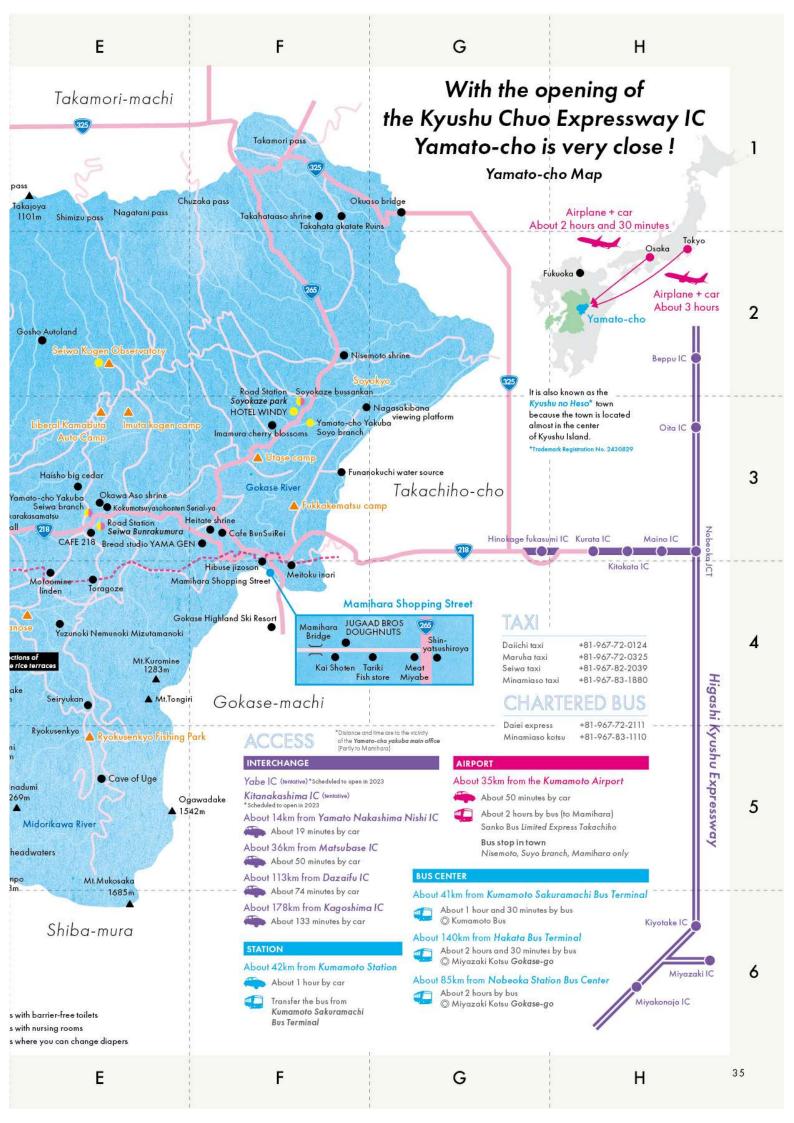


diaper changing space Electric vehicle (EV) charging stations

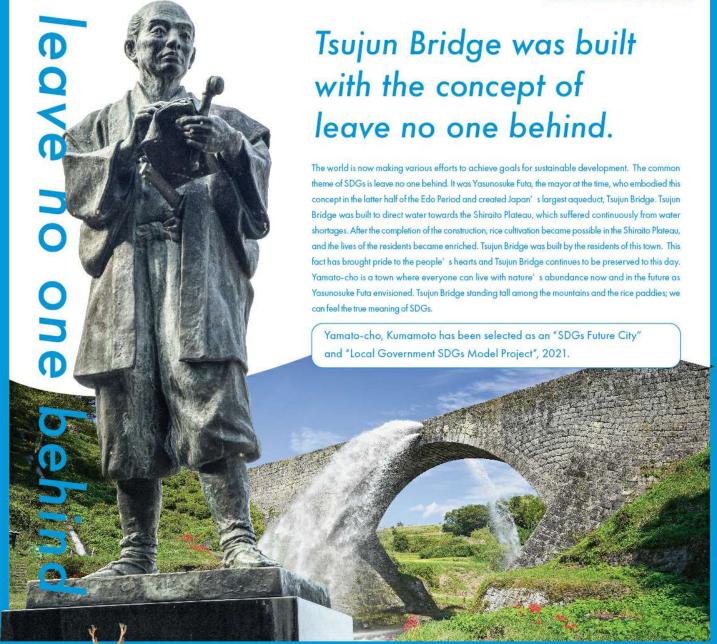


Welcome to Yamato-cho, Kumamoto, JPN













Online store for organic vegetables Yamanomiyakono Yaoyasan



With your support, we can make our hometown Yamato-cho more vibrant! Consider donating to our hometown through Furusato Nozei.







YouTube [Official] Yamato-cho Channel

























Yamato-cho Office

machi, Yamato-cho, Kamimashiki-gun, Kumamoto, Japan 861-3592 Phone +81-967-72-1115

https://www.town.kumamoto-yamato.lg.jp

Yamato-cho Tourism and Culture Exchange Center Yamatobunkanomori

Yamato-cho Tourism Association 41-3 Shimoichi, Yamato-cho, Kamimashiki Dis

rict, Kumamoto, Japan 861-3513 Phone +81-967-72-9450

Issue date: November 2022 Issue: Yamato-cho Cover shooting location: The summit of Mt. Kuromine

### Information

### Accommodation

Tsujun Sanso	+81-967-72-1161
Kawayorozuya	+81-967-72-0074
Fujikiya	+81-967-72-0102
Sansui	+81-967-72-2525
Heikenoyu	+81-967-72-0496
Seiwa Kogen no Yado	+81-967-82-3300
Soyokaze Park ~HOTEL WINDY~	+81-967-83-0880
Yumeya	+81-967-83-1151
Kumanoyaryokan	+81-967-83-0027

### Travel agency

Tabikikaku Yamato	+81-967-72-9402	
Minamiaso Kanko	+81-967-83-1120	
ECO Kyushu Tourist	+81-967-74-4330	