

Sea, Mountain & Sky to your heart's content! [futtour]

futtour

Futtsu
Sightseeing
Guidebook

VOL.1



Futtsun

Warm Futtsu

Enjoy the planet! Thrilling Boso wonderland

Will your journey be one of courage, taking the ropeway to Mt. Nokogiri's "Peep at Hell" or bungee jumping at Mother Farm?

Will your journey heal your body and spirit with the ferry, natural hot springs and gourmet seafood? Full of enjoyment for men and women, young and old whether traveling alone, as a couple, as a family or as a group.

The fun menu combinations are infinite. Enjoy Futtsu to the fullest!





Enjoy the planet, thrilling Boso wonderland!



Brightly colored beach morning glories blooming on the coast. A summer scene brimming with elegance.

The Minato River Paper Lantern Ceremony solemnly colors Futtsu's summer.



What is Futtsu's unknown history in the mysteriously shaped building...? Futtsu Reclamation Memorial Museum

Adorable animals and flowers brilliant to see... Behold the nature of Mother Farm.



Takagoyama Natural Zoo has many cute monkeys!

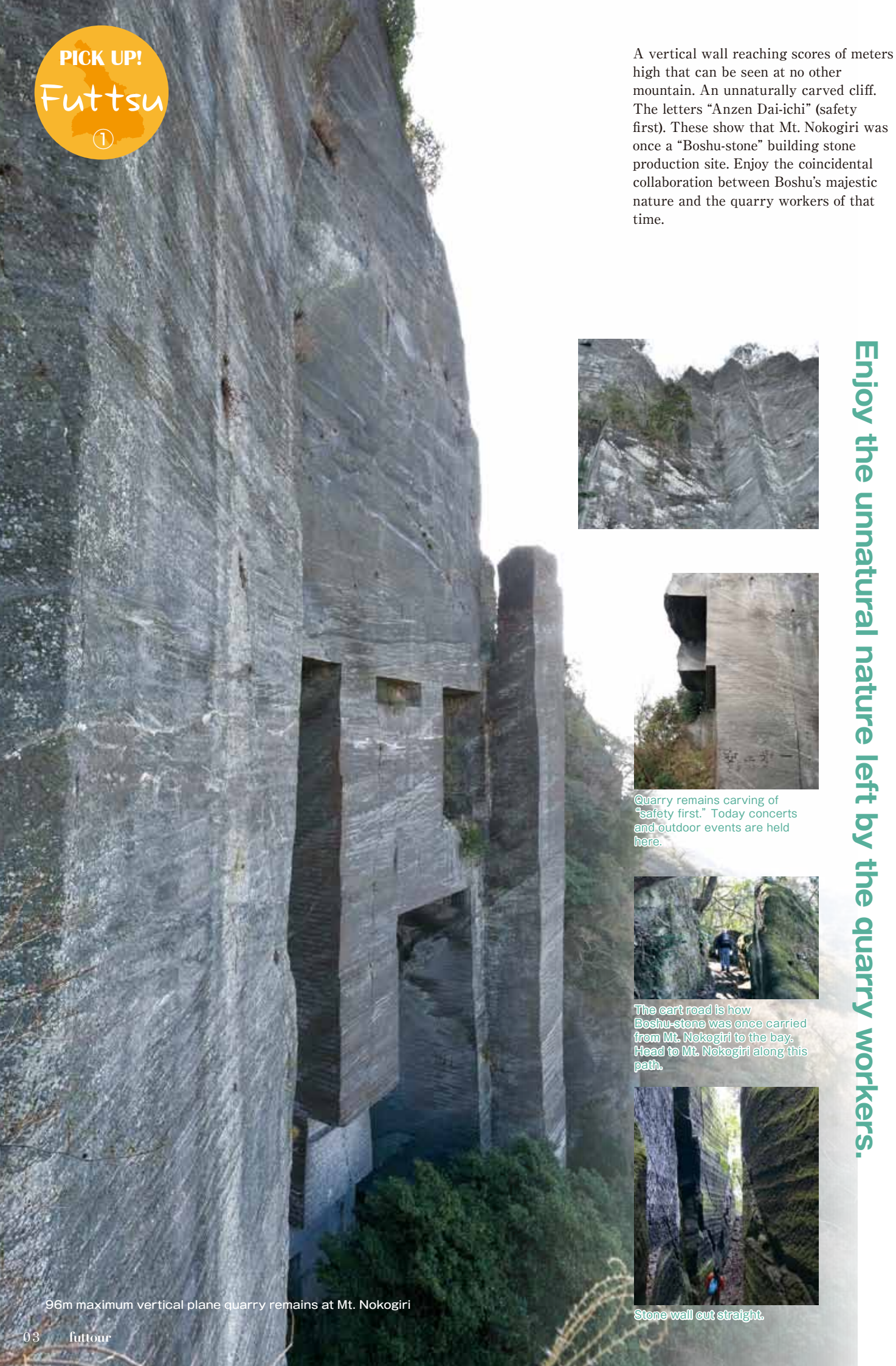


It might be nice to stare out at the sea.



**Warm
Futtsu**

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A vertical wall reaching scores of meters high that can be seen at no other mountain. An unnaturally carved cliff. The letters "Anzen Dai-ichi" (safety first). These show that Mt. Nokogiri was once a "Boshu-stone" building stone production site. Enjoy the coincidental collaboration between Boshu's majestic nature and the quarry workers of that time.



Quarry remains carving of "safety first." Today concerts and outdoor events are held here.



The cart road is how Boshu-stone was once carried from Mt. Nokogiri to the bay. Head to Mt. Nokogiri along this path.



Stone wall cut straight.

Enjoy the unnatural nature left by the quarry workers.

96m maximum vertical plane quarry remains at Mt. Nokogiri

Mt. Nokogiri



Partake in scenery that makes you tremble.

"High!" Among Mt. Nokogiri's picturesque spots, one has the frightening name "Peep at Hell."
"Don't fall!" A 329.5m elevation summit with a vertical cliff edge that almost seems like a joke.
"Scary!" If you ready yourself and resolve to look up at the sky, all at once sky and sea and the green of the mountains plunge in.
In Futtsu's "hell" this superb view that seems otherworldly was ready and waiting.

Peep at Hell

The unintended scenery created by the quarry workers. Looking up or down at it is a picturesque view that will make you tremble.

The Peep at Hell was also connected during the early Showa period.



Circa Taisho 7 (1918) - Showa 7 (1932)



Hyaku Shaku Kannon

A gigantic Kannon statue carved in the mountain surface at the former quarry. As its name suggests, it is a hundred "shaku" (approximately 10.3m) high. It took 6 years and was completed in Showa 41 (1960). (Kyonanmachi)



Mt. Nokogiri Ropeway

Enjoy the 360° panorama of beautiful scenery from season to season on this steady-moving viewing platform. Weather permitting you can see Mt. Fuji. Commemorative photographs can be taken from the summit viewing platform.

TEL: 0439-69-2314 HOURS: 9am-5pm (until 4pm during winter season)
<http://www.mt-nokogiri.co.jp/pc/p010000.php>



How about a 4-minute walk on air?

3 flavors: plain, cherry blossom, and purple potato



Petit Cafe

This small cafe is right by where you get off at "Nokogiriyama Sancho" station of the Mt. Nokogiri Ropeway. The yakidango chabaked in the shop window are recommended.



HOURS: 9am-5pm (until 4pm during winter season)

Look! Even the sheep are smiling.

The greatest attraction of Mother Farm is the ability to closely interact with the animals.
Awaiting you are blue sky and vast green pasture, various enchanting colors of the flowers of all seasons and the warmth of cute animals such as the alpaca.
Feed them, pet them, run around with them...
As you unconsciously return to the heart of a child you will surely smile naturally.
A place so full of fun and smiles that you cannot finish playing in just one day. That is Mother Farm.



Mother Farm

Come see me!



White Belted Galloway

There are only three white Belted Galloway cows in Japan. All three are raised at Mother Farm.

Get on board the tractor and go!



Mother Farm Tour

Tour attraction that goes around the vast 15ha pasture. Under the guidance of your tour guide, spend time with rare animals and experience a small journey that is like being in a foreign country.

Fluffy and cute!



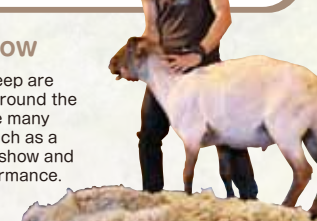
Animal contact farm

In this area you can interact with friendly animals like rabbits, maras and marmots. Spend fun time holding them and taking pictures.



Sheep Show

19 breeds of sheep are gathered around the world. There are many things to see, such as a sheep shearing show and sheepdog performance.



Piglet Stadium

Venue where 6 piglets run with fervor in the "Piglet Race." 6 audience members are selected to go for the goal along with the piglets. The running piglets are very cute.

How well can you do it?



Pasture Experience Workshop

You can make a cute mascot using sheep's wool, or a leather key holder. Make memories for yourself and gifts for others at the same time in this workshop.



Animal contact events

Here are just a few among the abundance of events at Mother Farm.



Sheep March

Led by sheepdogs, approximately 150 sheep march through the pasture! Following this very powerful display is fun contact time. (Not available July and August)



Mother Farm fresh gourmet!

Lamb hamburger

An extravagant dish that lets you taste handmade lamb hamburger and homemade sausage.



Vanilla soft-serve ice cream

Wonderful soft-serve ice cream you'll only find on the farm, with the richness given by the flavor of raw milk but that melts in your mouth.



Drinking yogurt



Alpa-Curry

Curry featuring Mother Farm's famous alpaca!

*This is a limited menu.



Milk rusk



Processed cheese

Many gifts are available!

Nights at the farm are great!

Mother Farm transforms into a romantic spot at night, with fireworks in the summer and illumination in the winter. Even the animals are enchanted?!

*Call ahead or check the website to confirm whether celebration fireworks or illumination will be held. (The photographs are prior images.)



*The photographs were taken during 2014 coverage. Current contents may differ.

Futtsu's symbol of fun packed in tight!

Standing on the viewing tower at the end of Futtsu Cape you can see picturesque views of the historic coast battery and the splendor of Mt. Fuji.
How would you like to play in the swimming area and pool, or work up a comfortable sweat playing tennis?
Shell gathering is recommended if you come with friends or family.
If you're on a date come at night.
Futtsu's representative leisure spot with fun for every season and time of day.
It's Futtsu Cape.



Meiji 100th Anniversary Memorial Tower

The viewing tower is shaped of Japanese white pine and its top floor is 21.8m high. Located at the tip of Futtsu Cape it offers viewing of Mt. Fuji in winter. Viewing the changing expression of Tokyo Bay depending on the time of day and watching the comings and goings of small and large ships is also recommended.



Nakanoshima Viewing Tower



The night scenery is also enchanting.



Though there are several seaside places where you can view Mt. Fuji, Futtsu Cape is at the top of its class. You can count on a fantastic view with any combination of the Meiji 100th Anniversary Memorial Tower, the first and second coast batteries visible on the ocean, the large ship traffic and more!



Shell gathering!

Shell gathering is possible on the north side beach of Futtsu Cape. Dig into the sand where the tide has pulled out and the Manila clams are crunchy!



Fishing!

Have fun with the whole family!

Futtsu Cape has several fishing boat shops that will show you the best spots so beginners and veterans alike can expect fishing results beyond their hopes. Among the various fish you'll catch are oscillated octopus, white croakhead and largehead hairtail!

play like crazy at Futtsu's top leisure spot!

A pool too!



Futtsu Park Jumbo Pool

At Futtsu Park's popular summer destination you can enjoy several types of pools while feeling the salty ocean breeze, from 3 different water slide pools to a wave pool and running water pool.

Ocean swimming too!



Futtsu Park is a Chiba Prefectural public city park located on Futtsu Cape. Its nearly 100ha of grounds boast a variety of facilities.

Camping too!



Futtsu Park Campground

The campground has a cool, pleasant breeze because it is close to the ocean and surrounded by a pine forest. It can host approximately 1000 people. It can also be used as a barbecue facility.



Tennis too!

Futtsu Park Tennis Courts

Play on the all weather tennis courts can be enjoyed year round. You can choose between artificial grass (5 courts) and hard courts (3 courts).

Futtsu Ocean Swimming Area

The ocean swimming area has the largest beach in Futtsu. Nearby leisure facilities include the pool, shell gathering area and campground, as well as restaurants where you can taste fresh seafood.

Futtsu Cape



A variety of events are held at the outdoor music venue.



You can't miss this if you come to Futtsu! "Un-meh Futtsu" dining walk!



Hakarime Festival



Kaiho-don Festival



Fresh Seaweed Fair



"Un-meh" is Boso dialect for "delicious."



Seaweed Ramen

Homemade seaweed noodles that give you the flavor of the sea!

Iino Ramen

This shop is known for its green homemade specialty noodles with Futtsu seaweed kneaded in. Popular dishes include Kazusa ramen with a pickled plum, ramen using homemade miso and salt-flavored yakisoba.

TEL: 0439-87-1535, ADDRESS: 330-3 Shimoiino, GETTING THERE: 5 minutes by car from JR Uchibosen "Aohori" station, HOURS: 11am-8:30pm, CLOSED: Thursdays, PARKING: Yes (10 cars)

Hakarime x Kaiho-don x Fresh Seaweed

Hakarime

Hakarime is conger eel. It came to be called this because the eel shape and lateral line resembled the "hakari" measuring stick used at the fish market and river market.



Kaiho-don

The "kaiho" coast battery is a manmade island built in the Futtsu Cape waters from the Meiji to the Taisho periods for the purpose of defending the capital city. Today it is an ideal fishing grounds, and the Kaiho-don rice bowl includes fresh seafood caught in the area.

There is a reason it is "un-meh" delicious.

Edo(old Tokyo)-style conger eel caught in Tokyo Bay does not need to toil in the open sea and is therefore soft, while it also has a strong flavor because of its bountiful food. Compared with standard eel it is low in calories, high in protein and abundant in collagen. The kaiho-don includes lavish amounts of freshly caught local fish and is an extravagant dish packed with the delicious flavor of Futtsu's ocean. The fresh seaweed, abundant in vitamins and iron, is a precious foodstuff today with the renewal of Tokyo Bay. It is a flavorful rare gem that can only be tasted in the producing area in winter.



Fresh raw seaweed is harvested like this.

The shop only offers hakarime simmered that day!

Sushi and livefish Cuisine Isone

Hakarime uses its special-ordered bamboo basket and a secret broth continually topped off since the business was established 40 years ago to simmer soft, full and tender. Hakari-hitsumabushi chopped eel on rice offers three levels of flavor enjoyment.

TEL: 0439-65-3535, ADDRESS: 993-4 Iwase, GETTING THERE: 10 minutes walk from JR Uchibosen "Oonuki" station, HOURS: 11am-8pm, CLOSED: Mondays (open mornings only on national holidays), PARKING: Yes (30 cars) <http://www.isone.jp/>



special-ordered bamboo basket

Hakarime-nishoku-don rice bowl simmered in secret broth



Hakarime tempura rice bowl with extremely satisfying flavor and volume

Hakarime cuisine also, of course, features good sushi and unagi eel.

Aji-no kan-shichi

Delicious food using fresh local seafood can be eaten for a reasonable price. Hakarime cuisine is particularly popular, and will completely satisfy with its flavor and volume!

TEL: 0439-65-1417, ADDRESS: 1164 Chigushinden, GETTING THERE: 10 minutes walk from JR Uchibosen "Oonuki" station, HOURS: 11am-3pm, 4:30-9:30pm, CLOSED: Tuesdays, PARKING: Yes (30 cars)



Raw Seaweed Rolled Egg

If you're going to eat hakarime nigiri, do it at a local sushi restaurant.

Satomi-zushi

Loved by locals for its fresh tasting local seafood replenished from the neighboring fish harbor and the cheerful, friendly personality of its owner.

TEL: 0439-67-2233, ADDRESS: Minato 832, GETTING THERE: 3 minute walk from JR Uchibosen "Kazusaminato" station, HOURS: 11am-10pm (lunch until 3pm), CLOSED: Tuesdays, PARKING: Yes (5 cars) <http://satomisushi.web.fc2.com>



Kaiho-don using 8 ingredient types

You can eat delicious fish year round in this restaurant that is also popular among women.

Hiro-zushi

Known for dishes using fresh seasonal local fish replenished from locally. The recommended dish is sushi of the day, including "chawan-mushi" steamed egg custard.

TEL: 0439-88-2281, ADDRESS: 78-1 Arai, GETTING THERE: 5 minutes by car from JR Uchibosen "Aohori" station, HOURS: 11am-2:30pm, 5-9pm, CLOSED: Thursdays, PARKING: Yes (40 cars) <http://www.hirozushi.jp>



Hakarime Sashimi

Baked, tempura, sashimi and deep fried. Which hakarime will you eat?

Oshokuji-dokoro Daisada

You can taste many variegated hakarime cuisines at this shop that says "if you want seafood leave everything to us!" Please try the hakarime sashimi, made possible by their fish tank.

TEL: 0439-87-2021, ADDRESS: 2027 Futtsu, GETTING THERE: From JR Uchibosen "Aohori" station take the Nitto-Kotsu bus headed to "Futtsu Park" and get off at "Hamamachi.", HOURS: 11am-8pm (last order 7:30pm), CLOSED: Mondays, PARKING: Yes (30 cars) <http://www.daisada.net>



Yanagawa using hakarime

The gentle flavor will win your heart and you'll want to return to this restaurant.

Japanese Cuisine Miyajima

At this restaurant you can eat food made with fresh local ingredients for a reasonable price. The yanagawa using hakarime is especially recommended. In this dish you will discover a new deliciousness of hakarime.

TEL: 0439-67-1178, ADDRESS: 115-2 Kaia, GETTING THERE: 10 minute walk from JR Uchibosen "Kazusaminato" station, HOURS: 11am-2:30pm, 4:30-9:30pm, CLOSED: No regular closed days, PARKING: Yes (30 cars) <http://www.chibamiyajima.com>

Cake Studio Custard

There are even cookies using Hakarime! This sweet overflows with local affections and makes an ideal gift.

TEL: 0439-65-4407, ADDRESS: 61-3 Chigusa-Shinden, GETTING THERE: 10 minute walk from JR Uchibosen "Oonuki" station, HOURS: 9am-7:30pm, CLOSED: Mondays, PARKING: Yes (3 cars)

Hakarime cookies?!





Stone wall made from Boshu stone with abundant palm trees. The Kanaya scenery has a somehow mysterious, exotic mood.



Mt. Nokogiri seen from onboard the Tokyo Bay ferry

Follow the stone on a Kanaya walk.

Across generations and eras this town is connected with stone.

Kanaya once prospered as the producing area of Boshu stone cut from Mt. Nokogiri. Now its slogan is "stone and art town" as it inherits history and culture while endeavoring to creating a new community with the region, installing a "Sharon Poston" stone post work atop Mt. Nokogiri and building a "stone carving path" you can walk along while enjoying a variety of stone objects.

Stone is Kanaya's guide

Stone carving path (Ishi-no kokudo)

Along the path from the Tokyo Bay ferry to the Mt. Nokogiri Ropeway there are 23 stone carvings. All use Boshu stone.

The red dots on the map are stone carvings. Let's find them all.

Pizza Gonzo

Delicious pizza is created full of love from a stone oven made of Boshu stone. Eat at Pizza Gonzo.

The Fish

Restaurant and marketplace packed with Kanaya's charm.

"The Fish" is Kanaya's representative restaurant and marketplace. From the restaurant window you can look down on the ocean and it is a place where you can experience the full charm of Kanaya using sea and mountain, such as a Baumkuchen studio and a gift market with a complete line of top Boso products.



Beckoning love cat "Kananyan"

Shrine of Love "Kananyan Jinja"

Baum masterpieces that have been honored with the mondo selection highest gold prize for 2 years in a row.

"Tairyō Pasta" with many ingredients such as shrimp, squid and scallops



Restaurant inside The Fish from where you can see the ocean. If the weather is nice you can view Izu Oshima and Mt. Fuji from the window.

This is popular!



"Minamitei" Baumkuchen Studio
TEL: 0120-21-6107, ADDRESS: 2288 Kanaya, GETTING THERE: 5 minute walk from JR Uchibosen "Hamakanaya" station, HOURS: 11am-5:30pm (restaurant), 9am-6pm (Minamitei Baumkuchen Studio), CLOSED: Open year round (never closed), PARKING: Yes (200 cars) <http://www.thefish.co.jp>

Mt. Nokogiri Baumkuchen

Café & Gallery Edmonds

This landmark café building of traditional Japanese architecture was dismantled and reconstructed from Hida-Takayama. And stone walls of "Boshu stone" has become an exquisite accent.

Sacred place for lovers

Recognized as Chiba's first "sacred place for lovers" in 2010. Located in a place with a beautiful sunset, come as a couple to ring the vow bell and your happiness together is guaranteed!



Discounted round trip tickets are available for sightseeing.

Feed the seagulls



Tokyo Bay Ferry

An ocean road full of fun and empty of crowds. The sunset viewed onboard the boat is spectacular!

Feel the ocean breeze as you enjoy a lighthearted, reasonably priced 40-minute cruising trip between Kanaya and Kurihama. Feed the seagulls, view from up close the large ships that traverse Tokyo Bay, be moved by a beautiful sunset... there is so much to do on the ferry! Special events and bride hunting are also sometimes held.

TEL: 0439-69-2111 (Kanayako Bay), OPERATING HOURS: 6:20am-7:30pm (departing approximately once per hour), PARKING: Yes (60 cars/paid) <http://www.tokyobayferry.com>



"Stone and art town Kanaya" base installment enjoyable for everyone.

KANAYA BASE

Wooden deck with a hammock freely available for use.

Free space available for creating works



Shared atelier and co-working space where artists and creators assemble and the general public can come to watch. They hold workshops and events 1-2 times per month, and really bring excitement to Kanaya.



TEL: 0439-29-6173, ADDRESS: 2178 Kanaya, GETTING THERE: 5 minute walk from JR station Uchibosen "Hamakanaya" station, HOURS: 9am-5pm, CLOSED: No regular closed days, PARKING: Yes (10 cars) <http://kanayabase.com>



Kanaya Walking Map



Kannon Temple large ginkgo tree (Momiji Road)

Futtsu, town of sea and mountain.

Full-heartedly enjoy both

Futtsu is blessed with warm weather, ocean and mountains. It is full of enjoyment for all seasons, from beautiful scenery to fun experiences and delicious seafood! The more you discover the more you will want to come back again and again.



Oonuki central ocean swimming area



Shinmaiko ocean swimming area



Kazusaminato ocean swimming area



Tsuhama ocean swimming area



Seashore false bindweed blossoming on the beach



Chillaxing for the charming monkey?!



Takagoyama Natural Zoo

Designated as a national protected species in 1956, the Mt. Takago Monkey Habitat has raised an approximately 130 monkey pack. You can buy food for them at the front desk and feed them through wire mesh.

TEL: 0439-68-0923, 1779 Toyo-oka
Approximately 25 minutes by car from Tateyama Expressway "Futtsu-Chuo IC" interchange

Tozurahara Dam



Be satisfied by autumn leaves with the waterfall as your background music!

Momiji (Autumn Leaf) Road

The Shikoma river flows in the southern area of Futtsu. Along it runs the prefectural highway 182 with an extended continuous 10km "Momiji Road." In the red leaf season this is the prefecture's leading momiji spot with approximately 1,000 maple trees. Enjoy viewing from your car window or autumn-leaf viewing while taking a walk.

8 minutes by car from JR Uchibosen "Kazusaminato" station



The Shikoma river valley colored by momiji autumn leaves



Jizodo Waterfall (Shiraito Waterfall)

Public Plaza



Shimin no Mori Public Forest

The vast 50ha grounds feature the enjoyment of spring cherry blossoms in full bloom in the plaza, a thriving family campground in the summer and the Tozurahara Dam surrounded by autumn leaves in the fall. There are many other sightseeing facilities for getting close to nature, such as a hiking course, panoramic plaza and Yacho forest.

TEL: 0439-67-0729 (Camp ground of Shimin no Mori Public Forest), 2785-1 Toyo-oka
Approximately 25 minutes by car from Tateyama Expressway "Futtsu-Chuo IC" interchange

Tokyo Bay Kannon

This giant Kuze Kannon statue 56m tall was erected on Mt. Ootsubo to promote peace and memorialize the war dead. If you climb the 324 step spiral staircase inside on a clear day you can see magnificent Tokyo Bay scenery and Mt. Fuji.

TEL: 0439-65-1222, 1588 Kokubo
Approximately 5 minutes by car from JR Uchibosen "Sanukicho" station



View from the top of Tokyo Bay Kannon

56m tall! It is spectacular to see close up.



Originality born of the topography. These are Futtsu's "rare gems."



Miya Shoyu soy sauce store registered as a national tangible cultural property

Be inspired by the single drop that was squeezed out of long years and months!



Miya Shoyu, Ltd. Shop

This shop of long standing was established in 1834. Most of the building is designated as a national registered tangible cultural property. Naturally brewed in the old style using wood buckets, their soy sauces including "Kazusa Murasaki" offer a distinct flavor experience of taste, aroma and body.

TEL: 0120-383-861, ADDRESS: 247 Sanuki, GETTING THERE: 10 minute walk from JR Uchibosen "Sanuki-cho" station, HOURS: 8am-6pm, CLOSED: New Year's Day, PARKING: Yes (10 cars)
<http://www.miyashoyu.co.jp>



Ponzu made using bitter oranges from southern Boso. It was created out of an idea received from TV.

The exclusive "Kazusa Murasaki" (360 ml) is recommended. The "Moromizuke," which uses a lot of soy sauce is also a popular gift.



TEL: 0439-67-0027, ADDRESS: 1 Takeoka, GETTING THERE: 20 minute walk from JR Uchibosen "Kazusaminato" station, HOURS: 9am-5pm, CLOSED: Weekends and holidays, PARKING: Yes (5 cars)
<http://www.chokusoutaban.com/syusaiikan/>

Chiba's mouth watering sake, prepared faithfully to the basics and sparing no effort

Wakurashuzo

Long established sake brewery continuing 140 years since 1874. To preserve the traditional flavor all important steps are performed by hand even today.

The featured Seisen (720 ml top-quality daiginjo) and slightly high in alcohol content Takeoka (720 ml special junmai)



Ordinarily you can sample approximately 20 drink types. It is pleasant to taste and choose!

Sommelier House Sakasho no Yakata (Koizumi sake brewing)

Founded in 1793, it has over 200 years of history. The Japanese sake prepared personally by the company president and chief brewer has received many awards, including the Japan National New Sake Brew Award Ceremony.



Fruit liqueurs are also popular.

The 2012 sake production year National New Sake Brew Award Ceremony award winning "Daiginjo Tokaisakari" (left 720 ml, right 1800 ml)



Ordinarily you can sample approximately 20 drink types.

TEL: 0439-68-0100, ADDRESS: 423-1 Uego, GETTING THERE: 8 minutes by car from JR Uchibosen "Kazusaminato" station, HOURS: 9am-5pm, CLOSED: Open year round (never closed), PARKING: Yes (20 cars)
<http://www.sommelier.co.jp>

There are still many more!
Futtsu's "rare gems"



Matsumotoya

A popular item is "Isonoka" dried with a proprietary method from fresh seaweed. Adding just a pinch to miso soup, clear broth soup or ramen significantly enhances flavor. Soak in water (approximately 5 minutes) to make a vinegared dish. "Misakinohana" baked seaweed is also recommended.

TEL: 0439-87-3808, ADDRESS: 1909-1 Futtsu, GETTING THERE: 15 minutes by car from Tateyama Expressway "Kisarazu Minami IC" interchange, HOURS: 9am-7pm, CLOSED: Mondays, PARKING: Yes (5 cars)
<http://www.matsumotoya.jp>

Isonoka

Misakinohana

Ono Kamaboko-ten

The goal was to make fried kamaboko that would be "most delicious as-is." This standard Kanaya gift continues to have refined flavor and quality.



Fried kamaboko

TEL: 0439-69-2003, ADDRESS: 3882 Kanaya, GETTING THERE: 5 minute walk from JR Uchibosen "Hamakanaya" station, HOURS: 9am-6pm, CLOSED: Tuesdays, PARKING: None

Maruyo Nori (seaweed) Seizo-jo

The company produced, direct sold tsukudani preserves are made with locally harvested seaweed and clams and are a specialty item of which you will not tire with its deep flavor that enhances its natural deliciousness.



Tsukudani

TEL: 0439-87-5866, ADDRESS: 4-11-1 Ohori, GETTING THERE: 8 minutes by car from the Tateyama Expressway "Kisarazu Minami IC" interchange, HOURS: 9am-6pm, CLOSED: Saturdays and Sundays, PARKING: Yes (5 cars)

Magokoro Ikkyuuya

Many types of product collaborations with seaweed, such as dressings and jams. Though the concept is novel, the execution prioritizes flavor and quality with no use of compound preservatives or food coloring.



Nori (Seaweed) Dressing

TEL: 0439-87-5198, ADDRESS: 1481-2 Kawana, GETTING THERE: 15 minutes by car from the Tateyama Expressway "Kisarazu Minami IC" interchange, HOURS: 8:30am-5:30pm, CLOSED: Sundays and holidays (Saturdays and Sundays Jan.-Mar.), PARKING: Yes (10 cars)
<http://www.ikkyuuya.com>

Ayabe Shoten

Using a flavor enhancing secret sun drying method and baked with local kashi oak charcoal, you can feel the direct flavor of the rice.



Kanozan handmade charcoal baked senbei rice crackers

TEL: 0439-80-6333, ADDRESS: 80-1 Sanuki, GETTING THERE: 15 minute walk from JR Uchibosen "Sanukicho" station, HOURS: 9am-6:30pm, CLOSED: Tuesdays, PARKING: Yes (10 cars)

Quality Café and Sweets that make you smile without thinking.



The coffee and cups are both of the highest quality. The shop interior is noteworthy!

Torevi

If you like coffee, this is the only shop in Chiba that stocks the mouth-watering Kobe Hagihara Coffee (Inc.) beans. The drip brewed finest blend coffee is recommended.

If you wish you can drink out of Meissen or Wedgwood cups!



TEL: 0439-65-0343, ADDRESS: 1102-4 Chigusa Shinden, GETTING THERE: 7 minute walk from JR Uchibosen "Onuki" station, HOURS: 11am-9pm, CLOSED: Mondays, PARKING: Yes (10 cars)



Wonderful sweets discovered in Futtu



Eat the popular seasonally limited cakes.

A sweets shop surrounded by flowers and green, like the candy house that appears in the children's story.



Aoitori

So many types that you have trouble deciding between the cakes displayed in the show window. The standard cakes made with carefully selected ingredients as well as seasonally limited cakes are popular.



TEL: 0439-87-0712, ADDRESS: 2101 Ohori, GETTING THERE: 5 minute walk from JR Uchibosen "Aohori" station, HOURS: 9am-8pm, CLOSED: Tuesdays, PARKING: Yes (10 cars)

For the smiles of the people eating. Cake and bread workshop good for the body and mind.



Couronne

Couronne's sweets use Japanese wheat flour and beet sugar with an insistence on peaceful, safe, additive-free ingredients. In addition to the cakes being sold over the counter, you can taste them at the nearby Grand Fosse restaurant.

TEL: 0439-27-0098, ADDRESS: 2-6-4-D Ohori, GETTING THERE: 5 minute walk from JR Uchibosen "Aohori" station, HOURS: 12:30-6:30pm, COUNTER SALES: Wednesdays through Saturdays, PARKING: Yes (2 cars) <http://couronne-couronne.jimdo.com>

Japanese and Western style sweets made fastidiously by young artisans.

Handmade Japanese sweets studio Noguchi Confectionary

In addition to seasonal Japanese sweets they are known for their product released in 2013 called "Futtu'n Roll!" This specialty item was played with rock music from a collaboration between the Japanese confectioners and musicians singing a song with the same name!

TEL: 0439-27-0098, ADDRESS: 1487-2 Futtu, GETTING THERE: From JR Uchibosen "Aohori" station take the bus headed for "Futtu Park" and get off at "Futtu Ginko Mae and walk 3 minutes," HOURS: 9am-6pm, CLOSED: No regular closed days, PARKING: Yes (2 cars) <http://futtunoguchi.wix.com/wagasikoubou-shop>



Old Japanese style house café attached to the campground. You'll be soothed by the abundant nature.

Café and Gallery Dam Stone Oven Shop

Old Japanese style house café located inside the Hanahana no Sato auto campground. In addition to popular pizza and pasta they use their hand crafted stone oven to prepare chiffon cake and kamameshi potted rice (reservation required).

TEL: 0439-65-5126, ADDRESS: 648 Kami, GETTING THERE: 10 minutes by car from the Tateyama Expressway "Kimitsu IC" interchange, HOURS: 11am-5pm, CLOSED: Tuesdays and Wednesdays, PARKING: Yes (10 cars) <http://hanahananosato.com/dam/>



Stone oven baked cheesecake with coffee set



According to the owner, the hand crafted stone oven is the heart of Hanahana no Sato!!

Spend relaxing time in a cute and fashionable atmosphere.

Cafe LATTE

The owner's desire to do things by hand is visible in areas all over the shop, giving a warm feeling. The lunch set rotates weekly offering a variety of flavors for your enjoyment.

TEL: 0439-65-1311, ADDRESS: 1147-56 Iwase, GETTING THERE: 5 minute walk from JR Uchibosen "Onuki" station, HOURS: 11am-5pm, CLOSED: Sundays and holidays, PARKING: Yes (6 cars) <http://ameblo.jp/cafe-latte2010/>



The popular chiffon cake in a set with the store's namesake café latte



This sign is handmade by the owner



Simultaneously savor the finest quality Blue Mountain coffee along with the extraordinary.

Café Gallery edmonds

What you can taste at this traditional Japanese architecture house is a luxuriant cup brewed with French press from Blue Mountain beans carefully brought in wooden barrels from the producing area and roasted here.

TEL: 070-6478-7778, ADDRESS: Gashokannai 2185-2 Kanaya, GETTING THERE: 3 minute walk from JR Uchibosen "Hamakanaya" station, HOURS: around noon-sunset, CLOSED: Irregularly, PARKING: Yes (10 cars) <http://www.edmonds.net>



Luxuriant 100% Blue Mountain cup. The toasted baumkuchen set is recommended.



Antique cappuccino machine



At Café & Gallery Dam you'll be greeted by 19 cats!

Many events take place as well, such as a bread-making class.

Futtu's highest quality Japanese sweets that you can't miss!

If you call and reserve you can get fresh-made hot steamed manju filled bun!

Shogetsu-do Confectionary

"Amaha no Sato" (dorayaki small pancakes with bean jam) and "Kano no Yamanami" (baked sweets) are both popular for their light sweetness and refreshing flavor. The retro style package also makes one feel relaxed.

TEL: 0439-67-1957, ADDRESS: 216-2 Minato, GETTING THERE: 15 minute walk from JR Uchibosen "Kazusaminato" station, HOURS: 8am-7pm, CLOSED: No regular closed days, PARKING: Yes (3 cars)



They are particular about the quality and flavor of ingredients. But the price is reasonable!

Wagashi Japanese Sweets Murataya

A shop of long standing established in 1907. Its "Futtu no Hamaguri" (koshian smooth bean paste), named for Futtu, and "Awabi" (yuzuan citron paste) are very popular gifts.

TEL: 0439-87-0107, ADDRESS: 1557 Ohori, GETTING THERE: 13 minute walk from JR Uchibosen "Aohori" station, HOURS: 8am-7pm, CLOSED: Wednesdays, PARKING: None



There are so many types of Japanese sweets it is difficult to choose.

Wagashi Dokoro Okano Japanese Sweets

Located near the Futtu government office, this Japanese confectionary store with a retro appearance is popular. The recommended specialties "Ebimonaka" and "Umedaifuku" also make great gifts.

TEL: 0439-65-0160, ADDRESS: 11-13 Chigusa Shinden, GETTING THERE: 15 minute walk from JR Uchibosen "Onuki" station, HOURS: 7am-6pm, CLOSED: Mondays, PARKING: Yes (6 cars)



Futtsu gourmet has a much variety.

Futtsu gourmet includes fresh seafood, but not enough to you. We'll tell you about the popular local ramen, pizza and pasta.



Very popular with ramen connoisseurs!

Takeoka style ramen

A flavor loved by fishermen.

Takeoka style ramen is famous for Uchibo area gourmet. Its distinction is its soup, made by adding hot water to chashu roasted pork fillet simmered in the soy sauce base. This strong flavor and soup that seems ready to overflow soothe the souls of fishermen at the end of a work day. It is a rich-flavored bowl that is the same now as it was in the past.



Chashu roasted pork fillet simmered over a charcoal fire

Traditional Takeoka style, only available in Futtsu!



Raw noodles

To match the flavor of the soup, raw noodles are used with long green onions for spice.

restaurant

Recommended restaurants

Suzuya

A popular Takeoka ramen restaurant. The owner says, "Balance is important to ramen's flavor." A must-eat bowl of heart and soul!

TEL: 0439-67-8207, ADDRESS: 92 Takeoka, GETTING THERE: 20 minute walk from JR Uchibosen "Kazusaminato" station, HOURS: 10:30am-3pm (closes when the ramen runs out), CLOSED: Thursdays and Fridays, PARKING: Yes (25 cars)

The flavor has been long preserved since its origin.



Dried noodles

The chashumen has 8 slices of chashu roasted pork fillet. Thick chashu fillets with soup about to overflow. This is Takeoka style.

Umenoya

This popular ramen restaurant spread the name of Takeoka style ramen. They use dried noodles. The large, thick chashu fillets are perfectly filling.

TEL: 0439-67-0920, ADDRESS: 401 Takeoka, GETTING THERE: 25 minute walk from JR Uchibosen "Takeoka" station, HOURS: 10am-7pm, CLOSED: Tuesdays, irregular close once a month, PARKING: Yes (15 cars)



Eat in Futtsu

Masterpieces! Seafood Cuisine & Local Cuisine



Asarimeshi clam rice with a price that hasn't changed in over 20 years

This restaurant is of course loved by tourists, but also by locals.

Takahashi Seafood Restaurant

This cuisine that uses Tokyo Bay fresh seafood taken from the local fishing harbor can be eaten for market price. Asarimeshi is the most popular dish.

TEL: 0439-87-2934, ADDRESS: 2290 Futtsu, GETTING THERE: Take the Nitto Kotsu Bus headed to "Futtsu Park" from JR Uchibosen "Aohori" station, get off at "Futtsu Park" and walk 1 minute, HOURS: 11am-6pm (10am-8pm weekends and holidays), CLOSED: Tuesdays, 2nd & 4th Mondays, PARKING: Yes (Futtsu Park parking lot)



Kaibashira-don with so much kaibashira you will exclaim without thinking, "How many aoyagi clams are in here?"

Recommended for those who want to be fortified to their heart's content by aoyagi cuisine.

Shinozaki Fisherman's Food

Savor a wide variety of aoyagi cuisine made by the chef who completely knows the deliciousness of aoyagi, from sangayaki to namero and ramen.

TEL: 0439-87-2084, ADDRESS: 2280 Futtsu, GETTING THERE: Take the Nitto Kotsu Bus headed to "Futtsu Park" from JR Uchibosen "Aohori" station and get off at Futtsu Park, HOURS: 10am-3pm, 4-6pm, CLOSED: Thursdays, one Wednesday per month, PARKING: Yes (Futtsu Park parking lot)



A popular menu item is decisively named Futtsu Kaisen-don Teishoku

It is a fishery product wholesaler so the freshness of the fish is guaranteed!

Kuidokoro Uochi

Boasting seasonal fresh seafood cuisine. They are particularly proud and fastidious about their shellfish such as aoyagi clams and asari clams, which many people come to eat on days off.

TEL: 0439-80-4649, ADDRESS: 94-9 Shintomi, GETTING THERE: 10 minutes by car from the Tateyama Expressway "Kisarazu Minami IC" interchange, HOURS: 11am-7pm, CLOSED: Mondays (except national holidays), PARKING: Yes (15 cars) <http://futtsu-uochi.com>



Crab broth made from shredding, pressing, and straining mokuzu-gani Japanese mitten crab

A restaurant located by the upper Minato River where you can enjoy mountain food

Ishiyama Japanese Restaurant

You can eat many mountain foods here, such as edible wild plants, ayu sweet fish and mokuzu-gani mitten crab. The crab soup and shishinabe boar stew, popular even in summer, are recommended.

TEL: 0439-68-0322, ADDRESS: 691 Seki, GETTING THERE: Take the bus headed to "Tozurahara Dam" from JR Uchibosen "Kazusaminato" station and get off at "Ishiyama," HOURS: 11:30am-2pm (evenings are by reservation only), CLOSED: Mondays and Tuesdays, PARKING: Yes (20 cars) <http://ishiyama.moo.jp/>

Restaurants where you can eat aji mackerel, gold harvested in Futtsu



What is Futtsu's gold aji?

Because aji caught in Kanaya's open sea are near-roaming fish, they are fatty and have a characteristic gold shimmer leading them to be called "gold aji." Because gold aji are so rare they are sometimes called "phantom fish." People continue to visit Futtsu in search of substantial portions of this fish.



Golden Teishoku set for savoring both fried and minced gold aji

Because they are particular about fish freshness, the food is prepared after you order.

Marrugo Seashore Cuisine

Enjoy fresh seafood stocked directly by the shopkeeper from the nearby fishing harbor. Recommended Golden Teisyoku are named after the Golden Well.

TEL: 0439-69-8139, ADDRESS: 1170 Hagiu, GETTING THERE: 5 minutes by car from the Tateyama Expressway "Takeoka IC" interchange, HOURS: 11am-6pm, CLOSED: Tuesdays, PARKING: Yes (30 cars)



Aji Fry Teishoku set, crispy on the outside and fluffy on the inside

It's worth waiting in line to eat! Meaty gold aji

Sasuke Shokudo

Restaurant where you can eat gold aji, thought to be delicious for its fattiness because the fish stay in one place rather than travel far. Since the restaurant can be crowded, weekdays are recommended.

TEL: 0439-69-2123, ADDRESS: 2193-5 Kanaya, GETTING THERE: 3 minute walk from JR Uchibosen "Hamanakaya" station, HOURS: 11am-6pm, CLOSED: Tuesdays and extra holidays, PARKING: Yes (10 cars)



The lunch demidoria set is a popular menu item.



The restaurant exterior and interior evoke southern France.

Won't you try tea time with a Parisian feeling?

Grand Fosse

Enjoy a tea time of supreme bliss, looking at antique items in this relaxing interior atmosphere that shines with the owner's stylish sensibilities.

TEL: 0439-87-3553, ADDRESS: 1-13-10 Ohori, GETTING THERE: 10 minute walk from JR Uchibosen "Ohori" station, HOURS: 11am-9pm, CLOSED: Wednesdays and 2nd Tuesdays, PARKING: Yes (11 cars) <http://r.goope.jp/grand-fosse>



Carbonara that you can eat all the way to the end with a light feeling.



The view from inside is also wonderful.

TEL: 0439-67-2551, ADDRESS: 175-107 Takeoka, GETTING THERE: 5 minutes by car from JR Uchibosen "Kazusaminato" station, HOURS: 11:30am-2pm, Dinner by reservation only, CLOSED: Tuesdays, PARKING: Yes (3 cars)

Enjoy your food with a view from the balcony

Ristorante Maki

The carbonara is recommended, using homemade bacon that is salt-pickled then smoked, cheese and a whole egg. On clear days you can sit on the terrace for a full ocean view.



Romana born of customer requests

TEL: 090-1439-5030, ADDRESS: 3869-2 Kanaya, GETTING THERE: 3 minute walk from JR Uchibosen "Hamanakaya" station, HOURS: 11am-5:30pm (on Tuesdays closes at 2pm), CLOSED: Wednesdays, PARKING: Yes (8 cars) <http://pizzagonzo.jugem.jp>

The pizza of the month using seasonal ingredients is also popular!

Pizza Gonzo

Restaurant where homemade pizza is popular, baked in a stone oven handmade from Mt. Nokogiri Boshu stone exceptional for heat resistance and insulation, fueled with firewood cut from the southern Boso mountains.



Dance, sing together, smile and pray.
Futtsu's festivals are Futtsu's heart.

Days when you can feel the spirit of the people of Futtsu.
Smiling faces that will be etched in your chest are all over town.

There are also active
events surrounded by
nature.



The three major Great Spider Battle of Japan

Held May 4th

Play battle of strength with the funchi spider nekohaetori (carrhotus xanthogramma). Said to have originated in Futtsu during the Edo period, the event is held every year in May at the Futtsu Yasaka Jinja Shrine.

Minato River Toro Nagashi Lantern Floating

Held August 14th

Since it was revived in 1986, the Minato River Toro Nagashi lantern floating ceremony has been held every year to pass the region's tradition to today. Following the votive lantern ceremony some 500 fireworks are launched, enveloping the water surface and night sky in mysterious beauty.



Shimin no Mori Festa Citizens' Forest Party

Held May 5th

Every year on Children's Day the Citizens' Forest Party is held. Many carp streamers swim through the blue sky while dodge ball and carp streamer ducking play take place in the plaza.



Chiba Kenmin Marathon

Held in early March

The Chiba Kenmin Marathon has already been held more than 30 times. Run all the way around Futtsu Cape while feeling the ocean breeze! Miso soup with Futtsu's famous seaweed is also provided.

Azuma Shrine Umadashi Matsuri Horse Festival

Held September 17th

Youth take the reins and race across the sand beach in this majestic ritual. This ritual transfers the divine spirit to the horse and is a precious festival before the kazari mikoshi decorative shrine is made.



Futtsu Fireworks Festival

Held the 4th Saturday in July

An epic summer event that colors the Futtsu night. The midsummer night sky is painted by very forceful fireworks launched from near the viewing bleachers and "message fireworks" spelling important thoughts.



Sengen Shrine Kakkomai Dance

Held the 1st Sunday in July

The Kakkomai dance tradition has been passed down since before the Meiji period, formerly performed as a prayer for rain and currently as an offering to the Shinto shrine. Dancers dressed as a "shishi" lion and "sasara" bamboo whisk perform 11 types of dances over a roughly 2 hour period.



Funa Iwai Boat Celebration

Held January 2nd

Held every year on January 2nd to pray for a year of ocean safety and abundant fish. Fishermen throw money and sweets from the boat in a flourishing show even in the cold in this event that could only take place in an ocean town.



A trip to fully stimulate the senses and satisfy curiosity.

Futtsu's art and culture are in delightful places worth visiting. Why not take a trip of the senses and seek out the enchanting work of art that is suited to you?



Stone storehouse annex designated as a national registered tangible cultural property



The chairs in the exhibition room allow you to appreciate the art while relaxed.

The symbol of "Stone and art town Kanaya" made with the local people.

Kanaya Art Museum

Opened in 2010 as part of the town revitalization effort and with the cooperation of many locals. While there are many pieces in the collection, rather than having a permanent exhibit there are 4-5 exhibitions held each year. Every time you visit you can therefore receive fresh inspiration.

TEL: 0439-69-8111, ADDRESS: 2146-1 Kanaya, GETTING THERE: 5 minute walk from JR Uchibosen "Hamakanaya" station, HOURS: 10am-5pm (last entry at 4:30pm), CLOSED: Wednesdays (or the following day on national holidays), Sort exhibition period, the year-end and new year holidays, PARKING: Yes (20 cars) <http://kanayaart.com>

Feel the fishing industry of yesteryears on this land whose shape has been altered by reclamation.

Futtsu Reclamation Memorial Museum

This facility was established to commemorate Futtsu's ocean reclamation project. Inside exhibits include boats and tools used for fishing in the past as well as dive-fishing diorama. You can also watch a video on seaweed-related aquaculture and have fun while learning in detail about the Futtsu ocean before reclamation and the people who lived in the area at that time.



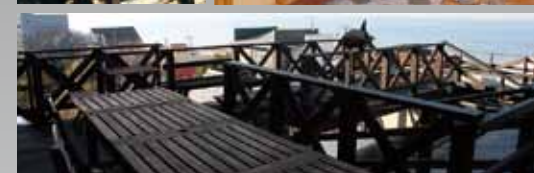
The characteristic exterior was modeled after a battery.

TEL: 0439-87-9740, ADDRESS: 932-3 Arai, GETTING THERE: From JR Uchibosen "Aohori" station take the Futtsu Park bus, get off at Arai and walk 1 minute, HOURS: 9am-5pm, CLOSED: Mondays and national holidays, PARKING: Yes (10 cars) <http://www.city.futtsu.lg.jp/0000000915.html>

All art pieces here were created by the owner married couple.

Gallery & Cafe SIGEL

This gallery holds a variety of photograph and painting exhibitions, an indigo dye workshop experience and monochrome silver halide photograph studio, as well as a cafe serving items made from organically cultivated ingredients. This gallery and cafe with an ocean view are recommended for those who want to satisfy the spirit and the stomach.



Terrace seats with a panoramic ocean view

TEL: 0439-67-3917, ADDRESS: 175-230 Takeoka, GETTING THERE: 10 minutes by car from the Tateyama Expressway "Futtsu Chuo IC" interchange, HOURS: 11am-5pm, CLOSED: Depends on exhibit content, PARKING: Yes (6 cars) <http://www.sigel-amaha.info>

Make memories with your hands!

Feel Futtsu all the way, from nature experiences and flavor hunting to cultural experiences where you face yourself!

Shell Gathering



You can enjoy shell gathering on Futtsu Bay. Every year it is experienced by enthusiastic crowds.

Sweet and cute Futtsu taste! Harvest with your hand and enjoy!

Shirakuyu Ltd. Plantation

Because there is no time limit, you can enjoy leisurely picking strawberries. There are also cute rabbits in the plantation.

TEL: 0439-65-0608, ADDRESS: 978 Nishi Owada, GETTING THERE: 10 minutes by car from the Tateyama Expressway "Futtsu Chuo IC" interchange, HOURS: 9am-5pm (varies seasonally), CLOSED: No regularly closed days, PARKING: Yes (18 cars) <http://ntbji.itp.ne.jp/0439650608/index.html>

Omori Rose Garden

Strawberries grown with soil culture cultivation that stresses pesticide reduction and use of organic fertilizers are sweet, delicious and get rave reviews!

TEL: 090-6048-4366, 080-4000-9083, ADDRESS: 590 Kami, GETTING THERE: 10 minutes by car from the Tateyama Expressway "Kimitsu IC" interchange or "Futtsu Chuo IC" interchange, HOURS: 9am-4pm, CLOSED: No regularly closed days, PARKING: Yes (20 cars)

Minami Batake Strawberry Field

Enjoy picking sweet, delicious strawberry varieties such as benihoppe (crimson cheeks) and akihime (Princess Aki) while feeling the clean air at the foot of Mt. Takago.

TEL: 0439-68-1760, ADDRESS: 263-1 Takamizo, GETTING THERE: 10 minutes by car from the Tateyama Expressway "Futtsu Chuo IC" interchange, HOURS: 10am-4pm, CLOSED: No regularly closed days, PARKING: Yes (10 cars) <http://www.8.plala.or.jp/minamibatake>

Futtsu Aqua Farm

A large sightseeing plantation with 1,800 tsubo (0.6 ha) of land. In August you can also enjoy blueberry picking.

TEL: 0439-66-1540, ADDRESS: 449 Tsuruoka, GETTING THERE: 1 minute by car from the Tateyama Expressway "Futtsu Chuo IC" interchange, HOURS: 10am-4pm (close when strawberries run out), CLOSED: No regularly closed days, PARKING: Yes (30 cars) <http://park19.wakwak.com/~aquafarm>

Dragnet

In Futtsu abutting Tokyo Bay there are many fishing boat shops that will invite you to the optimum spots. There is also an abundance of fish, such as sea bass, beltfish and marbled rockfish. In recent years this has become popular with women and children.

Fishing

Have a fun, delicious experience in the treasure house of food, Futtsu's ocean!

I will carefully teach you how to make seaweed.

Matsumotoya

Experience dragnet fishing and making flavored seaweed by hand with traditional techniques with the owner who is a former fisherman that now produces and sells seaweed. After dragnet fishing you can even barbecue your catch. Take your memories along with any leftover fish you could not eat.

Dragnet fishing experience operating period: April - November

TEL: 0439-87-3808

<http://www.matsumotoya.jp>

Shop information on page 16

Seaweed Flavoring



Strawberry Picking



Make it?

Buy it?

Look at it?

Palpitating in Futtsu-art experience!

Ceramics



Enfab Toge Japanese Ceramics Lab

Ceramics classroom operated by husband and wife ceramics artists. There is also a gallery where you can view the couple's works.

TEL: 0439-87-6336, ADDRESS: 1779 Futamazuka, GETTING THERE: 15 minute walk from JR Uchibosen "Aohori" station, HOURS: Ceramics Classroom (reservation required) - Friday 10am-12:30pm, Saturday 10am-4pm / Gallery - Saturday only, 11am-4:30pm, CLOSED: No regularly closed days, PARKING: Yes (10 cars) <http://enfab.jimdo.com>

Origami



Kotohogiya Atolier Workshop Café

Paper specialty shop operated by the shopkeeper who has a 10-year career as an origami instructor. Paper handicraft and several classes are also offered.

TEL: 080-5386-8887, ADDRESS: 2-9-21 Ohori, GETTING THERE: 10 minute walk from JR Uchibosen "Aohori" station, HOURS: 11am-6pm, CLOSED: Thursdays and 2nd Saturdays, PARKING: Yes (6 cars)

Glass Balls



Ruri Time

In addition to making and selling Tombo-dama (glass beadmarking) and glass accessories, an experience workshop allows you to make your own pieces.

TEL: 0439-72-5656, ADDRESS: 2213-1 Ohori, GETTING THERE: Get off at JR Uchibosen "Aohori" station, HOURS: 10am-2:30pm, 6-7:30pm, CLOSED: Wednesdays and Saturdays, PARKING: Yes (9 cars)

How about a trip investigating Futtu's history?

Visiting Futtu's ancient burial mounds

48 gravestones have been verified at Futtu's Dairizuka ancient burial mound. The area is highly valued academically, and because in the lower reaches of the Koito River there are multiple remains of communities from the Yayoi to Kofun (Tumulus) periods, it is thought that more burial mounds may yet be discovered.



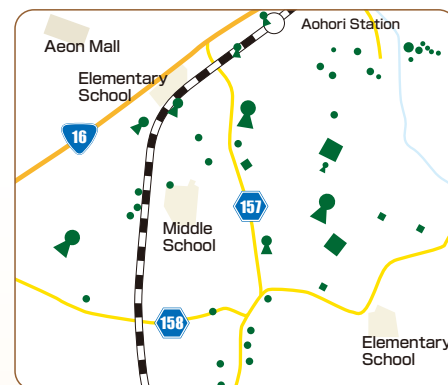
Dairizuka Ancient Burial Mound

This keyhole-shaped tumulus ancient Imperial grave is Chiba prefecture's largest, measuring 144m in length, and is thought to have been built in the mid-5th century. During the 1906 excavation, human bones, bronze mirrors and swords were unearthed. (2002 historic site)



Bentenyama Ancient Burial Mound

87.5m keyhole-shaped tumulus ancient Imperial grave. With the stone hut uncovering in 1927, an investigation was performed and it was judged that the stone hut's stone roof had a rope hook protuberance that is rare throughout Japan. Buried items included iron armor and sword fragments. From 1975 to 1979 restoration maintenance was performed. (1929 historic site)



● Ancient Burial Mound Including large and small sites there are 48 total ancient grave mounds in a 2km square area.



Uwanozuka Ancient Burial Mound

This ancient burial mound located in front of Aohori Station is said to have been the grave site of the powerful family clan that governed the area in the late 5th century.



Bentenyama ancient burial mound stone hut open to observation

Futtu Battery History

The small islands visible from the tip of Futtu Cape are the first and second batteries. These two man-made islands were created from the Meiji to Taisho periods to defend the capital Tokyo. They were used as military facilities until the end of the Second World War. The first battery, with a surface area of 23,000m², was completed in 1890 after 9 years of work. The second battery is nearly twice as large, with a 41,000m² surface area, and was completed in 1914 after 25 years of work. Currently neither island is open for visitation.



First Battery

Areas associated with Aizu Feudal Domain

Assigned to defend Edo Bay in the time of upheaval at the end of the Edo period in order to preserve the Edo Shogunate, the Aizu feudal clan was stationed for 17 years total to the Miura and Boso peninsulas. For 7 years beginning in 1847 they were charged with the two areas Futtu and Takeoka and during that time, of more than 80 who died, some were buried at the temple. In this city the Hoshina clan of Iino domain with the Shimoiino encampment and the Matsudaira clan of the Aizu domain were connected from the beginning of the Edo period, and even the tragic tale of the Boshin Civil War could not sever their strong bond. In January 1868 the Boshin War was started by the conflict between Toba and Fushimi. The Aizu clan was branded as traitors by the Imperial Court and punishment of Aizu was decreed isolating them. In August the new government army approached the Aizu castle and the Aizu clan's attack created the tragedy known as the Byakkotai "white tiger brigade" suicide and led to the siege of Tsuruga castle. Continuing their lonely battle Aizu Princess Teru and Yozo Mori extinguished their lights.

Princess Teru

Daughter born to Kazusa clan 9th generation daimyo (feudal lord) Masamoto Hoshina, in 1842 she was adopted by Mutsu Aizu clan 8th generation daimyo Katataka Matsudaira and entered Aizu. She is the elder stepsister of 9th generation daimyo Katamori Matsudaira. In the Aizu siege battle she played an active role, commanding more than 600 women and children inside the castle and providing treatment to wounded soldiers coming in one after the other, fixing food and fire-proofing enemy bullets with resolve.

Yozo Mori

Known as the fencing instructor of the Iino clan As a youth studied the Hokushin Itto school in Edo under Shusaku Chibashi and was called one of the top four of the "Genbukan" dojo. In 1840 he was employed as a fencing instructor by Iino clan 9th generation daimyo Masamoto Hoshina. He set up a dojo in Edo Azabu Nagasaka and was a renowned master fencer in Edo about whom was said, "There are two better than Hoshina: Omote Gomon and Yozo Mori." In the 1868 Boshin War Yozo led 28 disciples facing Aizu and on July 1st in the battle of Shirakawaguchi Rajinyama against the Tosa army he charged the enemy and died in battle. Yozo's grave is in this city's temple and Fukushima prefecture Nishigomura's temple.

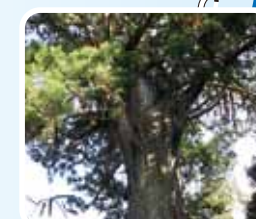


There are also other Aizu sites within Futtu city.

Futtu History Map



Let's go to Futtu's exciting spots.



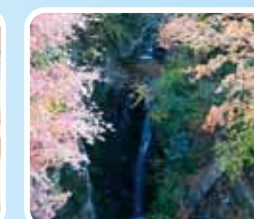
Great cedar of Hakusan

This huge cedar is said to be 1000 years old. It is treasured as Hakusan Shrine's sacred tree.



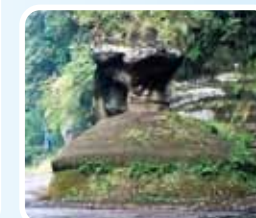
Takeoka Ohatsuki Ginkgo

This unusual ginkgo tree is called "ohatsuki" for the fruit on the tips of its leaves.



Jizodo Waterfall (Shiraito Waterfall)

This 7m high waterfall flows under the Togo Bridge that straddles Shikoma River. It is a famous spot along Momiji Road.



Great camphor tree of Tamaki

Camphor tree at Kogenji Temple. With a tree height of 23m and root circumference of 20.7m it is the prefecture's largest tree.



Meisui Taki no Fudosen

This spring water is said to have never dried up no matter how bad a drought was. The water source is Mt. Mimuro.



Shikoma Fudosama no Reisui

This water intake site draws spring water from Inagozawa Fudo approximately 1km away. The high quality water is popular among local residents.

Shinpukuji TempleColor painting on silk of Buddhist sect debate at Seiro-den pavilion.



Painting of Kukai in early Heian Period

Shooin (Juyaji) Temple color painting of Buddha entering Nirvana



The design drawing is said to be drawn by Moronobu Hishikawa

Kenshoji Temple Bell



Cast in 1715

Kanaya Shrine Daikyotetsu Iron Plate Mirror



Called "Tetsuson-sama" by local residents

Have an adult day off in relaxing lodgings



Lodging that boasts a large terrace view of the ocean



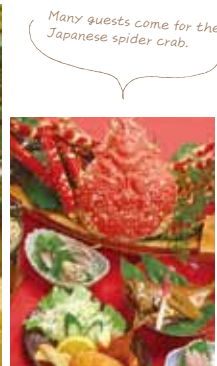
Do you feel like a TV star?!
Lodging that boasts a large terrace view of the ocean

Kinkaitei Minshuku Private Home Lodging

This lodging stands directly in front of Shinmaiko beach. Boasts an extraordinary view from the terrace, which was hand built by the owner from driftwood and bamboo.

TEL: 0439-66-0445, ADDRESS: 158 Yawata, GETTING THERE: 5 minutes by car from the Tateyama Expressway "Futtsu Chuo IC" interchange, CHECK IN: 2pm, CHECK OUT: 10am

The bathroom walls use local Boshu stone
Japanese inn of long standing with great food and hot springs!



Many guests come for the Japanese spider crab.

Kaji-ya Ryokan Japanese Inn

This established Japanese-style inn was built in 1854. During the cold season from October to March you can eat taka-ashi-gani Japanese spider crab and akaza prawn, which are rare in Chiba prefecture.

TEL: 0439-69-2411, ADDRESS: 3887 Kanaya, GETTING THERE: 5 minute walk from JR Uchibosen "Hamakanaya" station, CHECK IN: 3pm, CHECK OUT: 10am
<http://www.kajiyaryokan.com>

This hotel boasts a natural on-site gushing spring called "Kohaku no Yu."



Hotel Seiyouden

The "Kohaku no Yu (Spa of amber)" hot spring is said to be effective for treating ailments such as nerve pain, rheumatism and gastrointestinal disorder. You can also eat fresh seafood.

TEL: 0439-87-1221, ADDRESS: 1528 Ohori, GETTING THERE: 15 minute walk from JR Uchibosen "Aohori" station, CHECK IN: 3pm, CHECK OUT: 10am
<http://www.hotel-seiyouden.com>

Hot Springs
A moment of relaxation in the hot springs

Recommended for those who like fish, this lodging will completely satisfy with flavor and volume!

Kikka Ryokan Japanese Inn

The hearty boat-wrap sahimi plan is recommended. Even if you cannot finish, it is nice that they have the consideration to pickle it in soy sauce for you for the next day.

TEL: 0439-67-8530, ADDRESS: 550-1 Takeoka, GETTING THERE: 20 minute walk from JR Uchibosen "Takeoka" station, CHECK IN: 3pm, CHECK OUT: 10am
<http://www.kikkaryokan.com>



The owner says, "Everyone who sees it for the first time is surprised."

Sashimi, roasted, simmered, fried.
You can savor a variety of fish cuisines!

Itoya Ryokan Japanese Inn

This inn is located right next to Onuki central ocean swimming area and boasts food made with local fresh seafood. They also operate a sushi restaurant.

TEL: 0439-65-1041, ADDRESS: 871 Iwase, GETTING THERE: 15 minute walk from JR Uchibosen "Onuki" station, CHECK IN: 3pm, CHECK OUT: 10am



They will accommodate special orders such as a mixed sashimi platter.

Lodging that boasts optimal hot baths and is a base for ocean swimming and Futtsu sightseeing

Sazanamikan

The atmosphere wafting in this lodging is Showa retro. The black mineral spring water has a reputation for warming the body and effectively treating lower back pain and joint pain.



The lodging's godparent is the fairy tale pioneer Sazanami Iwaya. Even many items of Iwaya at this inn.



TEL: 0439-65-3373, ADDRESS: 2868 Kokubo, GETTING THERE: 15 minute walk from JR Uchibosen "Onuki" station, CHECK IN: 3pm, CHECK OUT: 10am



Which will you choose?



American atmosphere "Flamingo building"

Remodeled 120-year-old "Traditional Japanese style house"

Forget about daily life and freely enjoy...
That's how you spend time here

Cottage Flamingo

This rental vacation home is perfect for having a rowdy time with family or friends. Two houses with classic and fun retro themes. So, which do you prefer?

TEL: 090-5815-8151, ADDRESS: 89 Iwamoto, GETTING THERE: 8 minutes by car from JR Uchibosen "Kazusaminato" station, CHECK IN: 2:30pm, CHECK OUT: 11am
<http://cottage-chiba.jp>



Modern architecture "Flamingo house"

This hotel where you feel a sea breeze is recommended for those who want to spend relaxing time.

Mannenny Seaside Hotel

The Uchibo sea is visible from all rooms in this hotel. The cuisine is mostly fresh seafood caught locally, such as Kanaya mackerel, prawns and spider crab.

TEL: 0439-69-2611, ADDRESS: 3877 Kanaya, GETTING THERE: 3 minute walk from JR Uchibosen "Hamakanaya" station, CHECK IN: 3pm, CHECK OUT: 10am
<http://www5.ocn.ne.jp/~mannenya/>



If the weather is good you can see Mt. Fuji.

Their motto is "Delicious food in the delicious season!"

Kappo-ryokan Ichikawa

More than being a Japanese style inn, this highly particular lodging can most accurately be introduced as a Kappo cuisine restaurant at which you can stay the night.

TEL: 0439-65-0177, ADDRESS: 841-3 Iwase, GETTING THERE: 10 minute walk from JR Uchibosen "Onuki" station, CHECK IN: 3pm, CHECK OUT: 10am



It is nice that they are considerate and change the menu so that you never tire.

"Traditional Japanese House" with earthen floor and firewood stove





Futtsu has lodging to support athletes.

Future medalists congregate?!

These lodgings are perfect
for sports group lodging!

Did you know? Futtsu has one more special skill. Sports.

Many sports groups come to lodge together in Futtsu, such as high school and college students and track and field event organizations. This is because Futtsu is replete with sports facilities such as Futtsu park suited to many types of matches, as well as a natural environment suited to practice, rich with change such as flat ground and hills, and a temperate year-round climate. Furthermore, there are many lodgings in the city suited to group lodging, and you can receive consideration specific to sports group lodging, such as meals that consider matches and practice content as well as the condition of the athletes. Having built up trust and experience in these areas, Futtsu is now garnering attention as a sports group lodging mecca that attracts top athletes.

Futtsu Exercise Facilities

* One example



Track
and
Field



Tennis

Sengenyama Exercise Park

This ball game facility is close to Futtsu Chuo IC. Professional baseball field and tennis courts equipped for night play include 3 synthetic grass courts and 1 hard court. The hard court can also be used for playing indoor 5-man soccer.

Baseball



Community Park

4km long and boasting a large 53ha area, this park is equipped to conduct professional events and training for sports such as baseball, soccer, tennis and track and field.



Futtsu Comprehensive Community Gymnasium

This comprehensive gymnasium is located on reclaimed land. It offers a main arena and sub arena for use with various types of competitions as well as a weight training room and running course. You can also play soccer at the Shintomi Exercise Plaza.



Running

Futtsu Park Perimeter Course

There is a 5.6km flat course with distance markers that circles the park grounds, and a 1km cross country course. It is pleasant to run while feeling the sea breeze.



Swimming

Indoor Heated Pool (Futtsu Park)

Inside Futtsu Park there is also an indoor heated pool for year-round use. The 25m pool has a moving floor that can be adjusted from 0.8m to 3.0m, and is equipped to enable synchronized swimming.



Trusted by top athletes, lodging for
sports groups

Mikaku no Yado Shirai

A well-balanced food menu suited to your practice content. Hygienic, easily livable rooms. With 24-hour bathing facilities, this lodging spares no watchfulness or consideration for athletes fighting on the front lines. The general public can also stay here, and the dinner menu which focuses on fresh seasonal fish is different 365 days a year.

The western style rooms include rooms that produced top women's marathon athletes.

TEL: 0120-87-2914, ADDRESS: 26-1 Futtsu, GETTING THERE: Take the Nitto Kotsu bus from JR Uchibosen "Aohori" station and get off at Daijojimae, CHECK IN: 3pm, CHECK OUT: 10am <http://www.yado-shirai.com>



Welcome sports groups! Will provide
buses to and from your matches.

Hotel Kirakukan

This hotel can accommodate large scale sports groups of more than 60 people as well as smaller groups. They will also provide buses to shuttle you to track and field match sites, Futtsu Cape, the Futtsu beach, baseball fields and soccer fields. To heal your body tired from practice, have a natural hot spring bath and full volume meal! Fully supports the athlete's body and mind.

Refresh your practice fatigue in the large rooms and hot spring.

TEL: 0439-87-4126, ADDRESS: 1571 Ohori, GETTING THERE: 13 minute walk from JR Uchibosen "Aohori" station, CHECK IN: 3pm, CHECK OUT: 10am <http://www.7b.biglobe.ne.jp/~kirakukan>



A considerate inn recommended
for track and field sports groups!

Yokotaya Ryokan Japanese Inn

An inn kind to athletes, for use as sports group lodging. They adjust your meal to suit the day's practice content, can offer 3-meal-per-day kindness to athletes and show polite and attentive consideration. Included are many facilities needed by sports groups, such as bathing after 6:30am for after morning practice and a laundry room.

Their service spirit extends to there food menu for the general public.

TEL: 0439-87-2511, ADDRESS: 2025 Futtsu, GETTING THERE: 10 minutes by car from JR Uchibosen "Aohori" station, CHECK IN: 2pm, CHECK OUT: 10am <http://www.homepage2.nifty.com/yokotaya/>



Inn for experiential study and
sports group lodging where you
can taste seasonal fresh seafood

Wakatake Ryokan Japanese Inn

This inn boasts seafood cuisine by the owner who has approximately a half century of experience since starting. Predominantly a baseball group lodge, over 50 teams stay here per year, from youth baseball to adult teams. The experiential study courses in fisherman's stew and dried fish preparation are also very popular. They can also be consulted for practice facility arrangements and shuttle buses.

For general public guests they present cuisine using a bounty of seasonal seafood

TEL: 0439-87-3330, ADDRESS: 2134 Shinobe, GETTING THERE: 15 minutes by car from the Tateyama Expressway "Kisarazu Minami IC" interchange, CHECK IN: 3pm, CHECK OUT: 10am <http://www.wakatakeriokan.jp>



Lodging with great food, a great bath
and a soothing homemade kaleidoscope

Parkside Inn Nakamura

This inn has a familial atmosphere and boasts a boat-shaped bathtub and cuisine made from locally caught seafood. The acclaimed delicious food is prepared with the concept of "attempting a family-food-plus-something-extra flavor to which one grows easily accustomed." They supply a variety of consultations for overnight sports groups.

The unique bathtub is shaped like a boat. The entrance also has a homemade kaleidoscope.

TEL: 0439-87-2312, ADDRESS: 2232 Futtsu, GETTING THERE: Take the Futtsu Park bus from JR Uchibosen "Aohori" station, get off at Fusstu Koen Iriguchi (Futtsu Park Entrance) and walk 2 minutes, CHECK IN: 3pm, CHECK OUT: 10am <http://www.5a.biglobe.ne.jp/~futtsu/>

Futtsu Access Map



Tokyo Bay Aqua Line

Tokyo Bay Ferry



If you use the Tokyo Bay Ferry that connects the Miura and Boso Peninsulas you can enjoy comfortable cruising. Futtsu when viewed from aboard the boat shows a different expression than from on land. Please take an approximately 40-minute boat journey from Kurihama to Kanaya.

<Legend>

- Expressway
- National highway
- Main local road
- road/highway
- Common prefectural road
- JR Line

- See
- Taste
- Stay
- Play & experience
- Buy

Taxi Information

Aohori Station	Futtsu Koen Taxi	0439-87-8070
	Hinomaru Marine Taxi	0439-87-0004
Onuki Station	Iwase Taxi	0439-65-1345
Sanukicho Station	Amaha godo Taxi	0439-66-0131
Kazusaminato Station	Kazusa Transportation (Inc.)	0438-36-2211
Hamakanaya Station	Tateyama Central Transportation	0470-55-2251

Getting here

- By train**
 - From Tokyo: The express train from Tokyo station takes 70-100 minutes
 - From Chiba: The local Uchibosen train headed for "Tateyama" or "Awakamogawa" from Chiba station takes 60-90 minutes.
 - ※ There are 6 JR stations in Futtsu: Aohori, Onuki, Sanukicho, Kazusaminato, Takeoka and Hamakanaya.
- By car**
 - Take the Keiyo Doro, Higashi-kanto Expressway or Tokyo Bay Aqualine to the Tateyama Expressway "Kisarazu-minami IC" interchange on to state highway 16. From the "Futtsu Chuo IC" interchange take state highway 127.
- By Rapid Bus**
 - Keisei Bus: From Tokyo station (Yaesu Exit) to Aohori station in approximately 80 minutes
 - Nitto Kotsu (Boso-nanohana-go): From Tokyo station (Yaesu Minami Exit) to Kazusaminato station in approximately 70 minutes
- By Ferry**
 - Tokyo Bay Ferry: Approximately 40 minutes from Kurihama Bay to Kanaya Bay

If you have any reactions, opinions or requests after reading futtsu, please contact Futtsu's Department of Industry, Commerce and Tourism. We will refer to your comments in the future.

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Futtsu City Government Office Commerce, Industry and Sightseeing Department

☎ 0439-80-1291

Printed herein are but a portion of Futtsu's charms. Please come and find your favorite Futtsu!

Futtsu Tourism Association's tourism site

Tabitabi Futtsu

Futtsu City Sightseeing Guide Map

futtsu

Published March 2014

- Published by Chiba Prefecture Futtsu City
- Planning by Futtsu City Economic Environment Division Department of Commerce, Industry and Tourism
TEL: 0439-80-1291
- Produced and Edited by Hoshosha Inc.
- The printed information is current as of March 2014.
- Because the printed phone numbers are the contact numbers for each institution, in some cases they are not local phone numbers. Please take care when looking up locations with your car navigation system.
- Shop CLOSED days only display regularly closed days. Extra holidays, Obon festival, year's end and New Year's holidays are not listed.

*Fun for day trips or overnight stays!
Journey walking big Futtsu.*

Walking in Futtsu



**Enjoy the planet!
Thrilling Boso wonderland**

**Futtsu
Sightseeing
Guidebook**



Nature



Souvenir



Sunset



Café



Sea



Art



Activity



History



Relaxation

Warm Futtsu

