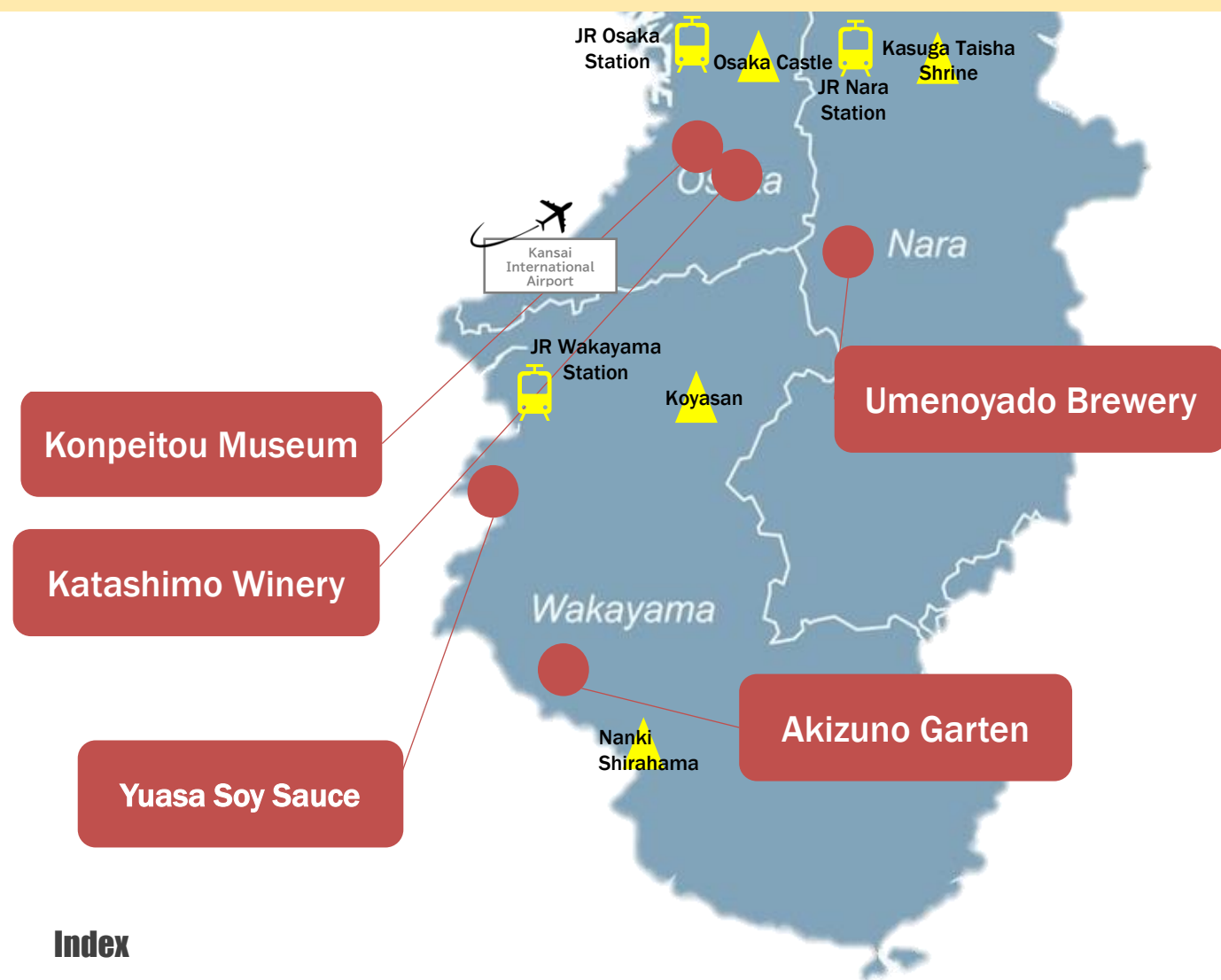


South area

South area



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model course

Schedule 1	Model course (— train / • • • on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	KIX airport (9:00) === (10:00) Umenoyado Brewery (11:00) === (11:40) Katashimo Winery (13:00) === (13:30) Konpeitou Museum (14:30) === LUNCH (15:30) Strolling around Dotonbori, Minami, Osaka (17:00) • • • Osaka city (hotel stay)
2nd DAY	hotel — — — (10:00) Osaka Aquarium KAIYUKAN (13:00) — — — LUNCH (13:45) Osaka Castle (15:00) — — — (15:30) Yodobashi Camera /Grand Front Osaka (18:00) • • • (18:10) JR Osaka Station
Schedule 2	Model course (— train / • • • on foot / === car) *Travel time may change depending on traffic conditions.
1st DAY	JR Kansai Airport Station (9:00) — — — JR Wakayama Station (10:00) === (10:30) Wakayama Porto Europe/Kuroshio Market (12:30) === LUNCH (13:00) Yuasa Soy Sauce (14:30) === (15:30) Akizuno Garten (stay)
2nd DAY	Akizuno Garten (9:00) === (9:30) Shirahama Adventure World (13:00) === LUNCH (13:15) sandan wall (14:30) === (14:45) Toretore Market (16:00) === (16:15) JR Shirahama Station

Akizuno Garten



Located at the entrance of the Kumano Kodo, experience farm stay at a renovated elementary school!

Akizuno Garten is a green tourism facility that was created by renovating a former elementary school building. Its symbols include a huge camphor tree and the old building of a former elementary school. To ensure that visitors can enjoy attractive features unique to Wakayama prefecture, the facility organizes various programs such as cooking classes, making sweets using locally produced mandarin oranges, and agricultural training. There is also a restaurant that serves dishes featuring local vegetables. In the wooden building that had been used as an elementary school until 2006, the corridors, classrooms, and teachers' office have been preserved intact. They are popular spots for taking photos.

Since Akizuno Garten is situated at the gateway to the Kumano Kodo pilgrimage route, after staying at the facility, you can tour along the route either on foot or by using a rental bicycle available at the facility.


The Route

Model course (— train / • • • on foot / = = = car)
*Travel time may change depending on traffic conditions.

KIX airport (9:00) = = = (10:00) Yuasa Soy Sauce (11:00) = = =
(12:00) Akizuno Garten (13:30) = = = (14:00) Shirahama Adventure World (17:00) = = =
(17:10) JR Shirahama Station LUNCH

South area

Information

Name of facility	Akizuno Garten		
Address	4558-8 Kamiakizu, Tanabe City		
Business hours	11:30~14:00 Restaurant 10:00~14:00 Cafe	Closed	Every Tuesday only cafe *Wednesday is closed if Tuesday is a holiday
Access	[by train] • Get off at JR Kii-Tanabe Station, take a taxi 10 minutes [by car] • Get off at Nanki Tanabe IC (about 10 minutes) Detail : https://www.agarten.jp/access/eindex.html		
Parking	Parking lot is available		
Experience	Mandarin orange picking, sweets cooking, stay experience, etc (Example) There are experience courses other than the following		
	[Fresh mandarin orange experience (marmalade 200g bottle)]	Time required	90~120 minutes
		Capacity	Min 2 people Max 80 people
		Price	1,750 yen (tax included) per person
Reservation	Required *5 days in advance	How to reservation	Website https://www.valencia.agarten.jp/eindex.html
WEB page	https://garten.jp/eindex.html (English) https://garten.jp/index.html (Japanese)		SNS https://www.instagram.com/explore/tags/%E7%A7%8B%E6%B4%A5%E9%87%8E%E3%82%AC%E3%83%AB%E3%83%86%E3%83%B3/ (Instagram)

Yuasa Soy Sauce

The Route

Model course (— train / . . . on foot / = = = car) *Travel time may change depending on traffic conditions.			
KIX airport (9:00) = = = (10:00) Yuasa Soy Sauce (11:00) = = =			
(12:00) Akizuno Garten (13:30) = = = (14:00) Shirahama Adventure World (17:00) = = =			
(17:10) JR Shirahama Station <div>LUNCH</div>			

South area

Information

Name of facility	Yuasa Soy Sauce		
Address	1464 Yuasa, Yuasa-cho, Arita-gun		
Business hours	9:00-16:00	Closed	Not fixed
Access	[by train] • Get off at Yuasa Station on the JR Kisei Main Line, take a taxi about 5 minutes [by car] • Get off at Hanwa Expressway Arita IC (about 10 minutes)		
Parking	5 large buses can be parked		
Experience①	【Exciting experience】 • Factory tour • Soy sauce paddle-making experience • Miking your original Yuasa soy sauce	Capacity	Min 1 person Max 30 people
		Price	1,600 yen per person
		Time required	Approximately 1 hour
Example②	【Factory tour】	Capacity	Max 40 people
		Price	free
		Time required	Approximately 20 minutes
Reservation	Required	How to reservation	Telephone, FAX, Email *Operating hours: 9:00-18:00
WEB page	https://www.yuasasyouyu.co.jp/ (Japanese only)	SNS	• Instagram https://www.instagram.com/yuasasoysauce/ • Facebook https://www.facebook.com/yuasa.soysauce.marushinonke?ref=nf



Deeply experience the world of soy sauce in the birthplace of soy sauce in Japan

Yuasa Soy Sauce, founded in Yuasa town in Wakayama prefecture, the birthplace of Japanese soy sauce, produces soy sauce by using traditional production methods and ingredients produced in Japan. Soy sauce was invented about 770 years ago. In the process of fermenting soybeans to make soybean paste, liquid in the bottom of a barrel was collected and made into a new liquid seasoning. This was the origin of present-day soy sauce. To produce the world's best soy sauce, Yuasa Soy Sauce develops new items meeting the needs of present consumers. Its soy sauce is favored by chefs around the world, including Michelin star chefs in Western countries. Recently, The developers of CACAO JANG, which combines cacao and soy sauce, won the ninth Monozukuri Nippon Grand Awards - METI Minister's Prize.

Traditional fermentation methods are utilized in the soy sauce brewery, which is open to visitors. In the brewery, you can confirm the texture of a cedar barrel containing mash and get a close look at the fermentation process. You can also make your own soy sauce, the only one of its kind in the world, and take it back home. Although soy sauce is a familiar seasoning, few people are familiar with its production process. You can learn about many aspects of soy sauce at its birthplace.

Facility information is as of August 29, 2023. Please be sure to check with the facility.

Umenoyado Brewery



A large-scale sake brewery that was newly established in 2022, where you can see the entire sake brewing process.

Umenoyado Brewery was founded 130 years ago in Nara, an ancient capital and the birthplace of refined *sake*. In July 2022, the brewery opened a new sake cellar, where you can observe the production process through glass windows on one side of the visitors' route and read panels explaining the brewing process on the other side. The facility accepts both individuals and groups. A VIP room has been added to the facility. Although it is not usually open to the public, it will be used for guests who seek in-depth experience of Japanese *sake* culture.

In addition to locally brewed *sake*, the brewery produces various types of *sake* and liquors made from plum and other fruits, which have won high acclaim from overseas customers.

The Route

Model course (— train / • • • on foot / === car)
*Travel time may change depending on traffic conditions.

KIX airport (09:00) === (10:00) **Umenoyado Brewery** (11:30) ===
(12:30) Strolling around Dotonbori, Minami, Osaka (15:00) ===
LUNCH
(15:30) Osaka Castle (17:00) === (17:20) JR Osaka Station

Information

Name of facility	Umenoyado Brewery		
Address	27-1 Teraguchi, Katsuragi City		
Business hours	<ul style="list-style-type: none"> Tour time 1. 10:00~ 2. 14:00~ <p>*For times other than those listed above, we are available for consultations with a minimum of 5 people</p>	Closed	Not fixed
Access	[by train] • Get off at Kintetsu Shinjo Station, walk for about 25 minutes [by car] • Get off at Katsuragi IC (about 5 minutes)		
Parking	Parking for 15 standard cars is available Large buses are also available		
Experience content	Observation of sake manufacturing process, tasting	Capacity	Max 15 people per session *Negotiable for groups
Price	800 yen per person (tax included) *Tasting and souvenir included		
Time required	approximately 40 minutes		
Reservation	Required * 3 days in advance	How to reservation	https://umenoyado.urkt.in/ja/direct/offices/2358/courses (Japanese only)
WEB page	https://www.umenoyado.com/en/ (English)	SNS	<ul style="list-style-type: none"> Instagram https://www.instagram.com/umenoyadoshuzo/ Facebook https://www.facebook.com/umenoyado/

Konpeitou Museum



A museum where you can make your own Konpeitou

Konpeitou is a sugar candy introduced to Japan from Portugal about 400 years ago. At the Konpeitou Museum, you can learn the history and culture of these time-honored sweets. You can also try to produce your own original *konpeitou*.

Today, *konpeitou* is very popular among overseas visitors since these traditional Japanese candies have been introduced in popular anime.

With instructions given by confectioners, you can produce original *konpeitou* in a small pan measuring 30 centimeters in diameter. You can select your favorite colors and flavors to produce two types of candies and see the changing process of colors and flavors. Watching the changing process is enjoyable, just like experiments in a chemistry class.


The museum shop sells a variety of *konpeitou*, from regular items to rare items available only in the museum, which are good for souvenirs.

The Route

Model course (— train / • • • on foot / = = = car)
*Travel time may change depending on traffic conditions.

KIX airport (8:30) = = = (9:30) **Konpeitou Museum** (11:00) = = =
(12:00) Strolling around Dotonbori, Minami, Osaka (15:00) = = =
LUNCH
(15:20) Osaka Castle (17:00) = = = (17:20) JR Osaka Station

Information

Name of facility	Konpeitou Museum		
Address	2-88 Wakabayashicho, Yao City		
Business hours	09:00-17:00	Closed	Not fixed
Access	[by train] • Get off at Yaominami Station on the Osaka Metro Tanimachi Line and walk for about 5 minutes. [by car] • Get off at Kinki Tenri Suita Line/Nagahara IC (about 10 minutes)		
Parking	Parking lot for 4 cars		
Experience	(Example) There are experience courses other than the following		
	[Premium Konpeitou Workshop] Konpeitou handmade experience and tour *Group package plans are available. Please call to tell your needs.	Capacity	1 to 3 people per pot *Only 3 adults per pot or children can't participate. *Up to 3 groups of 9 people can participate.
		Place	Yao city or Sakai city
Price	1 pot 3,600 yen		
Time required	Approximately 1 hour	Experience time	1. 09:30~ 2. 11:00~ 3. 13:30~ 4. 15:00~ Please arrive 15 minutes before the start of the experience.
Reservation	Required *by 15:00 the day before	How to reservation	• WEB Form https://yatte.me/ja/services/reserve/svc_a1b95717aa7547dcb8b36fb3c074/
WEB page	https://konpeitou.jp/ (Japanese only)		

Katashimo Winery



Experience the finest wines offered at the G20 and loved around the world.

Katashimo Winery produces wines and grape juices enjoyed by people around the world. They make wine from grapes grown in their vineyard without any herbicides and with minimum use of pesticides. Their wines have won many awards at competitions in Paris, Hongkong, London, San Francisco, and other cities. At the G20 Summit meeting held in 2019 in Osaka, seven of its wines were served to the leaders of the participating states. At the winery, you can observe a wine cellar designated as a tangible cultural property and equipment used in the past. While strolling around the spacious vineyard, you can see many different grape varieties. In the vicinity of the winery, there are various tourist destinations, including Iwa Shrine, known for a more than 800-year-old camphor tree, designated as a natural monument, streets lined with old-style houses built more than 130 years ago, and Anmyoji Temple, whose main hall ceiling features paintings with designs based on grapes. The winery direct sales store sells exclusive products not to be found anywhere else.


The Route

Model course (— train / • • • on foot / = = = car)
*Travel time may change depending on traffic conditions.

KIX airport (9:00) = = = (10:00) **Katashimo Winery** (12:00) = = =
(13:00) Strolling around Dotonbori, Minami Osaka (15:00) = = =
LUNCH
(15:20) Osaka Castle (17:00) = = = (17:20) JR Osaka Station

South area

Information

Name of facility	Katashimo Winery		
Address	2-9-14 Taiheiji, Kashiwara City		
Access	[by train] • Get off at Kashiwara Station on the JR Yamatoji Line, take a taxi for about 10 minutes.		
Parking	<ul style="list-style-type: none"> • Free parking available at the direct sales store (2-7-33, Taiheiji, Kashiwara City) • Large parking lot ※Ordinary cars and chartered buses can be parked		
Experience ①	【Winery tour】 • Vineyard — Winery — Tasting (at a tasting room) 【special arrangements】 Min : 10 people * In case the number of participants is less than ten, there is a possibility that the event can't be hold or a fee for ten persons requested.	Capacity	Min 8 people Max 24 people
		Business hours	Day : Irregular (check the website) Time : From 10:00
		Price	6,000 yen per person * Visits, corporate training, winery tours for foreigners 3,500 yen per person
		Time required	Approximate 1.5 to 2 hours
Experience ②	【Katashimo Winery direct sales store】 • Open every day except for 4 days around New Year. • Look for exclusive products not to be found anywhere else. ※Adress: 2-7-33, Taiheiji, Kashiwara City	Business hours	Weekdays 10:00-18:00 Weekends and National Holidays 10:00-17:00 *Closed on December 31 and January 1st -3rd.
Reservation	Required	How to make reservations	TEL +81(0)72-971-6334
WEB page	https://www.kashiwara-wine.com/index.html 	SNS	• Instagram https://www.instagram.com/katashimowinery/ • Facebook https://www.facebook.com/Katashimowinery

Facility information is as of August 29, 2023. Please be sure to check with the facility.