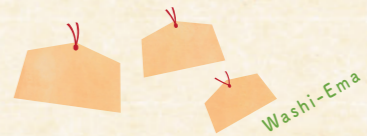
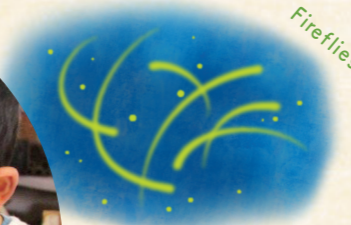


A tour in the village of washi
和紙の里巡り
WASHI NO SATO MAP

This garden is situated in the center of this village. There are over 30 kinds of plants in this garden. You can enjoy the landscape of four seasons. In June, we can see many fireflies. You can feed carps as well.

You can feed carps.



美

BI ICHIYOU

Gallery, tea room

The museum in village of Washi.
This gallery is available to rent for art exhibitions such as painting, photography and calligraphy. We have a tea room where you can hold tea ceremony. It is situated in the innermost of this village.



研

KEN MANABIYA

Multi-use facility

Eat, sleep and learn.
This facility has various purposes such as for meeting, training, and seminar. You can also stay the night. *reservation required



膳

ZEN SUKIFUNE

Handmade Soba

The key to our soba are fresh water and our devotion.
Our handmade soba is made of carefully selected soba flour; you can eat it with special dipping sauce which is based on our secret recipe. Please enjoy it with fresh seasonal vegetable tempura.



品

SHINA KAMIWAZA

Souvenir Shop

Shapes created through the art of Washi.
We have abundance of Washi products such as postcard, letter, origami and seasonal products. You can purchase life style goods. It is also perfect for souvenirs.

舟

Handmade Paper Studio "TSUKIGAWA"

Creating tradition through Washi.

The tool that you can not miss when you make Japanese traditional paper, Washi, is the crafting-paper tub, which is called "Sukifune" (crafting boat).
Sukifune is the cradle where Washi is made.
The know-how of crafting paper and its history would not be the same without Sukifune.
You can learn the ABCs of Washi through making paper yourself.
Experience Washi's 1300 years of history by crafting it with your-own hands.
*For groups of 15 or more, reservation required.

FURUSATO

伝

Cultural experience facility

The warmth of rural village life.
We showcase our traditional Washi, rope called Takenawa, and Katana which is donated by local samurai. You can learn Higashi-Chichibu village's culture and historical custom.



OGOTSUO

飯

Local Cuisine

Worked up an appetite crafting Washi?
We have grilled river fish seasoned with salt, grilled buns stuffed with various ingredients, and handmade udon. You can discover delicious local food here.



TORETATE

菜

JA Saitama-Chuo Farm Stand in Higashi-Chichibu

Where fresh water flows, there lies great Washi and delicious vegetables.
We have fresh vegetables such as edible wild plants, bamboo shoots, shiitake mushrooms, and home-grown oranges from Higashi-Chichibu area.
*Closed on Wednesdays



OTENAMI

響

Handmade soba trial class

Where the delicious sound of soba overflows into the Tukigawa river.
Handmade soba trial class Otenami is located near the Tukigawa river. Have a hand in making soba and udon, and enjoy your handwork with edible wild plants tempura. It's incredibly delicious. *reservation required.

