

Night in Inabe



Founded in January 2022, Maison Higashimachi is an innovative store made up of three shops selling photographs, coffee, and books. Yet another lamp casting its light into Ageki's nights.

Maison Higashimachi

2696-3 Ageki Hokusei cho, Inabe City, Mie
Hours: 10am to 5pm
Closed days vary for each shop

Ageki still wafts of that bygone boomtime.

Ageki is the terminal station of the Sangi Railway Hokusei Line. It is the center of Inabe, northernmost part of Mie Prefecture, where the city hall, hospitals, and hotels are all clustered. Its convenient location has brought flourishing commerce and population. In times past it prospered as an Edo Period "post town" and a mining community, attracting those who sought their fortunes in a rush and bustle that is hard to imagine today. On a stroll among the stately buildings left from those days, Ageki still wafts of that bygone boomtime.

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Inabe: Journeying into life.

The last stop of one journey, the first step of another

Ageki Town





いなべ、 暮らしを旅する。

Inabe: Journeying into life.

On the day I realized that these feet which carried me through the hustle of city life could connect me also to small towns all over Japan, it hit me. I wanted to travel again.

The internet has certainly given way to a more convenient world, but information is just information. To experience the clear air of the forest, the texture of tree bark and soil, and the joy of life-giving meals, we need something more.

With age, I began to ponder what it meant to really "be myself." To dress like myself. To act like myself. To live in my own way. Even in small things, I want to be in the moment and feel, "This is who I am." To walk my own path, even if it takes me through backstreets and byways, instead of being swept up. To follow my own heart. That's how I want to travel -- to grasp forward like an adventurer, to admire nameless beautiful scenery, instead of taking a course prescribed to me.

Inabe: Journeying into life.

This book will introduce people who have chosen just such journeys, in the lush natural landscape of Inabe. Not guidebook tourist traps or three-star restaurants, but a portrait of the scenery and moments in this town. A companion for your own unique journey with its own trials and trails. If it touches you, I hope you will come and see for yourself.

Sangi Railway Sangi Line, Hokusei Line

A clattering yellow train, steadfast and immutable throughout the ages, carries residents and travelers alike into Inabe. In the window, city scenes dissolve into nature, sending my heart aflutter.



Thousand-year vista

Inabe is limned by the four seasons. In winter, the Suzuka Mountains are adorned with snow. In spring, the plum and cherry blossoms dazzle. Vigorous green buds and gilded wheat fields wait of summer, tinting the very winds and waters. And the autumn hues. On the grounds of Mount Meikoku Shoboji Temple, where a millennium-old garden lives on, the leaves are breathtaking.



Mt. Meikoku Shoboji Temple

981 Sakamoto Fujiwara cho, Inabe City, Mie

The "Koma Monkey," mountain guardian

Instead of guard dogs, guardian monkeys watch over Narutani Shrine at the foot of Shoboji Temple, welcoming worshippers. These "divine monkeys," augur triumph and the banishment of devils. In Japan, monkeys have long been revered as mountain guardian deities, but paired monkeys are rare. Pictured is a male monkey. Sitting opposite is a mother monkey cradling baby.

Narutani Shrine

83 Sakamoto Fujiwara cho, Inabe City, Mie





Pictured is a view from Ryugatake's peak, accessible to both beginners and intermediate climbers. Panoramas of rolling plains await.

A life embraced by mountains

"Mountainscapes" are never far from Inabe life. More than just beauty, their abundant resources have enriched the town. Mount Fujiwara, among Japan's 100 famous floral mountains, is considered a symbol of Inabe. And beautiful Mount Ryugatake with its bold ridge. Standing face-to-face with the mountains brings one closer to their true self.

Mount Ryugatake

Ugakei Tourist information Ryu-no-koba

2999-14 Ishigure-minami Daian cho,
Inabe City, Mie
TEL: +81 594 78 3737





Getting close enough to reach out and touch

The Suzuka Mountains in the distance. Living flowers at your feet. Breathing and body hear. Human connection. All within arm's length, living in Inabe. How you choose to live, not how you're supposed to. In the repetitions of today's chats are the chances for those moments that will brighten the day, like "delicious" and "fun."

Yamaneko Bake aspires to authenticity with homemade yeast and trusted ingredients, playing specialty bread once a week at the entrance of a traditional home. Baked painstakingly but imaginatively, it uniquely conveys the baker's joy. Lines of sundry yeast bottles beckon. These will decide the flavor and aroma of the day's bread.

Yamaneko Bake

2599-8 Ageki Hokusei cho, Inabe City, Mie
Open the 1st and 3rd Sun, the 2nd and 4th Wed
Hours: 11am to 4 pm *depends on the seasons





A long journey, with no destination in sight

People move to Inabe in ever-greater numbers. People leaving behind the latest conveniences, accepting a tried and true heritage and a slower pace, who enjoy even the so-called "trouble". Chance encounters and connections enrich a journey and help create a sense of a place, and it is no different in life itself.

A couple transplanted from Nagoya run an atelier for clothing brand toi designs. Through the various occupations making up the three pillars of livelihood, "dress, sustenance, and shelter," they use the wisdom and skills they have developed to regenerate the old warehouse with their own hands. This is a part of the shared cycle, about more than just clothing. It's a place for people from near and far to cross paths.





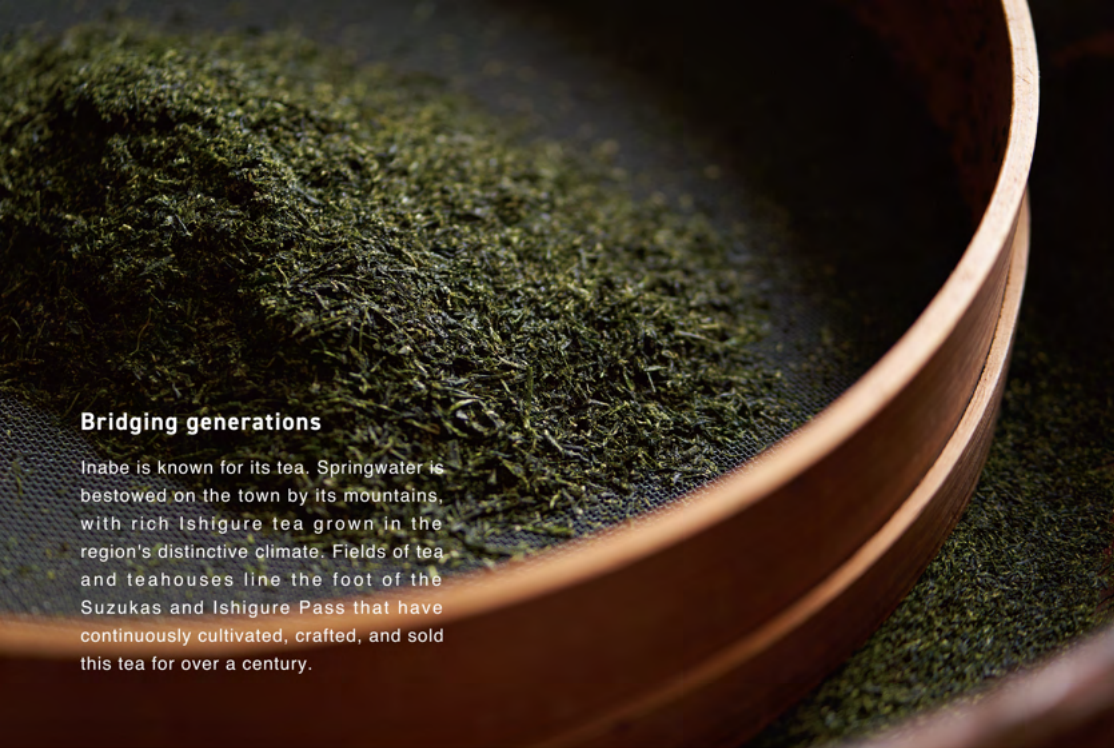
Not to be forgotten

A rich environment is one appeal of Inabe's "sustenance." With little distance between its natural sources, its cultivators, and its consumers, its seasonality is enjoyed with shared mutual gratitude. A journey into Inabe's food reminds us that some things must never be abandoned, in this era where what was once the norm has become uncommon.

A workshop farming soybeans naturally without chemical fertilizers or pesticides carries on the Japanese tradition of tofu, forming one thread of the rich tapestry of Inabe's food. The tofu made here is known as "Enishi," and its flavor nurtures new bonds.

Tofu factory Anshin Shokuhin No Mise (Safe Foods Shop)

432-3 Ishigure-minami Daian cho, Inabe City, Mie
TEL: +81 594 78 4102
Hours: 10am to 6pm / closed every Sunday



Bridging generations

Inabe is known for its tea. Springwater is bestowed on the town by its mountains, with rich Ishigure tea grown in the region's distinctive climate. Fields of tea and teahouses line the foot of the Suzukas and Ishigure Pass that have continuously cultivated, crafted, and sold this tea for over a century.



Truly the new from the old. New things are attempted thanks to tradition, not in spite of it. Yoshinori Oka is the 4th generation heir to Ishigure's longstanding "Okaseicha". Its meticulously cultivated tea reaches our present intact from 100 years in the past.

Okaseicha

916 Ishigure-minami Daian cho,
Inabe city, Mie
TEL: +81 594 78 0054
Hours: 8am to 7pm



Despite the problems of an aging nation, invigorating winds are blowing a new demographic into the Ishigure area. "I hope people will be able to enjoy tea more easily," says Noriaki Ito of Marushin Ryokkouen. 2022 marks the beginning of a new project for Ishigure.



Marushin Ryokkouen

2225-2 Ishigure-minami Daian cho,
Inabe City, Mie
TEL: +81 594 78 0027
Hours: 9am to 7pm



In the company of the artisans

"Harmony between nature and lifestyle" is a shared value among Inabe's artisans. Not just those who inherit tradition from generations past, but also the farmers who nourish it, the chefs and confectioners, and the rising creators and artists whose work fills life with color. Their energy pervades Inabe, almost a vibration in the air.

Ageki Syokudou

2057 Ageki Hokusei cho, Inabe City, Mie
TEL: +81 594 82 6058
Lunch: 11:30am to 3pm
Dinner: 5:30pm to 10pm
Closed Wednesdays and Thursdays



Osamu Kimura works primarily as a joinery craftsman producing wood crafts. He is one of these artisans whose love for Inabe fuels his work. In his workshop open to the public as an exhibition, he crafts delicate work that respects the unique characteristics of his material, even at the age of 90. Octagonal trays are his most popular item. These auspicious forms, with their gorgeous wood grain and hue, will adorn the tables of Inabe for generations to come.

gallery & shop Iwata Shoten

1051-10 Ageki Hokusei cho, Inabe City, Mie
TEL: +81 594 41 5220

Repose from the rigors of the journey

Many great hot springs lie within easy driving distance of Inabe, such as Yunoyama in Mie Prefecture, Nagashima, Yokkaichi, and Suzuka. But after hikes through town and up and down mountains, you might prefer the springs and saunas within walking distance. The hot water beloved by the townspeople will soothe your tired bones.

Ageki Onsen in Inabe's center is one such place. Popular not only with locals but tourists as well, it is within walking distance of Ageki Station, the final stop of the Sangi Railway. Its open-air baths and saunas are popular places to relax.

Ageki Onsen Ajisai-no-sato

788 Ageki Hokusei cho, Inabe City, Mie
TEL: 0594-82-1126
Hours: 11am to 8pm



Unnamed vistas

Inabe travels, often met
Unnamed vistas, nature-set.
Routes whose only guide, the heart,
Nameless beauty -- unique, apart:
Enchantments, undiscovered yet.

From Inabe fields

HATAKEYA



KOZZO

One day in 2021, a couple who had made a life in Inabe growing seasonal vegetables received a letter from a certain Hiroki Koizumi.

Koizumi is a renowned chef of Italian cuisine in Nagoya with many years of experience. Having fallen in love with life in the town swaddled in nature and the fresh vegetables grown there, he relocated to "HATAKEYA," the couple's farm at the foot of the Suzuka Mountains.

Ryota and Mari Kawasaki of HATAKEYA bring to their agriculture an appreciation for living in harmony with nature that they learned while living in Africa. Chef Koizumi sought them out specifically to put down roots and open a restaurant.

To make a life in Inabe, and uncover the perfect ingredients. He wanted his dishes to bring joy to the townspeople while respecting the wishes of those who grew their ingredients. That passion brought them together.

The four stand in the fields jawing endlessly. Of the soil, the joy of the harvest, the distinctive flavors of seasonal vegetables. Their experiences and the perspectives yielded. They share in the pleasure of making and eating in and of nature. The value they all share is authenticity: being true to oneself. Never forgetting to connections and gratitude. With that in their hearts, they continue to work each through their own distinct expertise to convey the charm of Inabe and its food.



Hiroki Koizumi (KOZZO chef & proprietor), Ryota & Mari Kawasaki (HATAKEYA), Mayumi Koizumi (KOZZO sommelier)



Farming without chemical pesticides or fertilizers, HATAKEYA furnishes dinner tables all over Inabe with nature-infused vegetables in abundance. As farmers who live in Inabe hoping to enrich its dining, they seek ways to contribute however they can to the world they wish to live in.

HATAKEYA
Greengrocer

Farm stand Fureaino-eki Uribo
2517 Oizumi Inabe cho, Inabe City, Mie
TEL: +81 594 74 5866
Hours: 8:30am to 5pm
Closed the last Tuesday of each month



A carottes râpées crafted lovingly from HATAKEYA carrots. The skill and care in each dish is captivating. They're grateful for the consistent crowds that have made them a hit, but they'll never forget the time when they tilted their wine glasses here as a couple.

Fostering connections

Chef Koizumi wanted to move to Inabe and open a store that was me. He'd randomly picked up a booklet that introduced the town, and was instantly captivated by an image of two farmers standing in a field. Right then he knew this was the place, and went dashing about like mad to find a property. A high-class Italian chef from Nagoya setting up shop in Inabe -- everyone thought it was reckless, but he went ahead anyway and opened a little place right next to a pond in Daian-cho with his wife, a qualified sommelier. The two nurture human connections in their new home with a genuine love for cuisine while incorporating Inabe's bountiful foodstuffs.

Pondside Italian

KOZZO

1925-3 Ishiguro Higashi Daian cho,
Inabe City, Mie
TEL: +81 594 37 4637
Lunch: 11am to 15:30pm
Dinner: 5pm to 9pm
Closed Mondays



Living true

In a quiet cafe in the forest, a traveler can stop to enjoy the homemade feel of family life. Maki's home cooking is legendary -- dishes of venison brought in by her husband, hunter Yoshihiro, are the star of the show at Suzuwara Yamanikuten ("Suzuwara Mountain Meats") along with her sister Chiho's prize pain paysan (or pain de campagne), with sundry others on offer. Maki loves the work that goes into each dish, and it tastes like it. Vegetables grown by friends get a special place, with handmade seasonings. "I believe in putting every fiber of myself into what my hands can reach." And it shows, in her "art of living."

Popular draws are hotcakes made from home-grown eggs fresh off the skillet, and the pain paysan from the Yamanoshitano Panya Bakery that Maki's sister runs on Sundays and Tuesdays in a corner of the store. Amidst landscapes changing with the seasons, enjoy the bounty of Satoyama body and soul.

Coffee and sundries in the foothills

MY HOUSE

1333 Shinmachi Hokusei cho, Inabe City, Mie
TEL: +81 594 72 4311
Hours: 11am to 5pm
Closed Thursdays and Fridays
Open some Saturdays
* Hours same as Suzuwara Yamanikuten



Quest for wisdom in life

kiwi is the brainchild of Inabe transplant Kaori Tabata, a picturebook and children's tool store all in one. Most striking is the warm whimsical wooden exterior, itself like something from a child's picture book sprung to life -- the surprising handiwork of her husband Noboru, a permaculture designer and lumberjack, and woodworker friend.

Here in the interplay between the forest and town life, children who play and read picture books together with adults perusing groceries and household necessities curated by Kaori visit daily, seeking the "wisdom in life" nurtured and practices by the whole Tabata family.

A life handed down to children and their children. That is the dream *kiwi* puts into practice. The story a picture book tells, organic vegetables lining the storefront, the garden's abundant plants and animals, and the natural dye workshop -- all these circulate the forest into the town and vice versa.

Picture books and children's tools

kiwi

788-2 Ichiba Fujiwara cho, Inabe City, Mie
TEL: 81 80 5101 7114
Hours: 10am to 4pm
Closed Mondays and every other Sunday
(Open twice a month on Sundays)



They had eaten lots of *bánh mì* in Japan and overseas, but their exemplar was the street *bánh mì* made by a woman they knew only as "Auntie" at a stall in Ho Chi Minh City. The two are driven by memories of times to which they can never return.

Bánh mì and sundries

Nishimachi Bánh Mì

1116 Ageki Hokusei cho, Inabe City, Mie
TEL: +81 594 28 8446
Lunch: 11am to 2pm
Grocery store: 11am to 4pm
Closed Tuesdays and Wednesdays
Open some Thursdays (irregular)



Relish the taste of traditional kamado-steamed rice made with local ingredients in season. Mellow mind and body in a cozy folk house milieu, magnificence in each moment.

Savoring a lifestyle

Inabe is sprinkled with superb specimens of traditional Japanese home architecture left vacant by the modern-day frenzy for convenience. But one person's abandoned castoffs are another's buried treasure. This was the realization that gave birth to Okudo Nakamuraya. Ms. Motoko Yamazaki was in the business of connecting new arrivals in Inabe to vacant homes when she one day discovered an old-fashioned *kamado-pot okudo* kitchen in miraculous condition. She was enthralled. Spring of 2022 marks the founding of a restaurant where diners delight in the rich Japanese tradition of kamado rice as it was eaten in ages past.

Kamado rice in a traditional folk house

okudo Nakamuraya

1040 Nishinojiri Fujiwara cho, Inabe City, Mie
TEL: +81 594 37 4014
Hours: 10:30am to 5pm
(reservation required for lunch)
Cafe opens at 2:30pm
Closed Sundays

Back to the hustle and bustle

Called Noshu Kaido Street during the Edo Period, Nishimachi Street flourished by attracting large numbers of merchants. Streetlights still beautifully illuminate the night approach to Onishi Shrine, harkening back to that heady past. This was the Nishimachi that attracted Sayaka Nakamura, who relocated to Inabe to open a *bánh mì* (Vietnamese sandwich) deli. Lighting up the town with the couple's strong personalities, the store became a beloved icon of Inabe's Nishimachi area soon after opening.



A surprising thing about these meticulously handcrafted sweet buns and cakes is their short shelf life for the labor involved in making them. Extra sugar would extend it, but Naoki is particular about maintaining their characteristically subtle, elegant sweetness.

Inabe sweets shop
Hachisha
 186 Betsumyo Hokusei cho, Inabe City, Mie
 TEL:+81 90 4082 4071
 Hours: 9am to 4pm
 Closed Mondays
 Open some Saturdays and Sundays (irregular)

Giving shape to a fancy

Naoyuki Uno's fascination with Ageki, Inabe's central district, is what drove him to relocate there and open the sweets shop Hachisha. Ever since his early training at a long-established Japanese sweets shop, his inspiration was a simple love for Japanese sweets. *Karinto manju* sweet buns are his pride and joy, popular for their unique texture, along with classic *dorayaki* cakes. Every day he seeks out new inspiration large and small in the natural ingredients of Inabe, all the while never losing sight of his own vision.



Inabe: aesthetic voyage

You know art when you see it, and town life in Inabe is brimming with it.
Introduced here is the art in life of twenty Inabe residents.

栗井晴香



Always a reason to smile

Being somewhere I can greet people under beautiful stars and clean air. My reasons to smile are working with my neighbors and living in my beloved Inabe.

Haruka Awai (Inabe City Chamber of Commerce)

オカメのオー



Looking at things afresh

Even at its most typical, Inabe has many charming faces depending on the season and time of day. If you give it a hike with an open mind, there is always something to discover.

Okame-no O

伊藤千夏



Jolted from the familiar

When I think of art, I think of Inabe's library. Art is that which jolts you out of the familiar, sitting in the library enveloped in rows of books is art itself. Standing at the precipice of such an experience is what stirs my mind and moves my heart.

Chinatsu Ito (Library Staff)

清田若菜



A private photo moment

What I call art is what the viewfinder shows me. *Daikon* radishes drying on a guardrail, an old timesy shop sign, a Shiba pup in the bed of a pickup truck -- Inabe is nothing if not photogenic. It's a town where you can take photos that are truly yours alone.

Wakana Kiyota



くーちゃん



Inabe, a gallery with a hue for each season

Spring blooms blossoms of plum in Plum Grove Park and the weeping cherry at Shosenji Temple. Summer is a chance for kids to splash about in Aogawakyo Valley, Ugakei Valley, and the Inabe river. Autumn reddens the leaves of Shoboji Temple. Winter powders the face of Mount Suzuka with snow. I love the natural scenery of Inabe, rich and lovely the whole year round.

Ku-chan (Childcare Worker)

末松範子



Testifying to Inabe's charms, far and wide!

We shot Inabe in 16:9 aspect ratio and introduced its allure in 600 seconds per week. Cleanair. Delicious food. Warm hearts. It's been 18 years that this wonderful town has been mending my heart with its magic, and it continues with each glorious second.

Noriko Suematsu (Director of *Inabe 10*)

ちくうにくん



Mountains that never tire the eyes

Humid air flowing in from the Sea of Japan and Lake Biwa crashes into the surface of Mount Fujiwara in the Suzukas, creating a fabulous sight. I've played all up and down Japan, but I've found nothing that beats it.

Chikuuni-kun (Musician)

越尾憲吾



Mount Fujiwara of Inabe, my home

Spring blesses the rice seedlings with melted snow for a good harvest, and summer with the harmony of the frog choir. Mount Fujiwara offers perfect panoramas of autumn's fiery quilt of leaves, and the winter beckons with snowfall into a world of silver.

Kengo Koshio (Charcoal Craftman)

ちーぱ



A town that rises to new challenges

I am a stay-at-home father, supposedly a rare breed. I found my calling in child-rearing and housework, in playing the ukulele and sharing it with others. Living in Inabe was the path to making that a reality.

Chi-Papa (Ukulele Teacher)

天さん



Mount Ryugatake in each season

We sang songs about Ryugatake in elementary school. It's lush and green in summer, awash with red in autumn, and a blank canvas of snow in winter! It's a work of natural art!

Ten (Inabe High School Student)



The interchange of the Tokai-kanjo Expressway

Maybe it's my so-called "interchange fetish" or "infrastructure mania," but the highway under construction will have its namesake kanjo ("loop") linked into a circle in Inabe. In other words, this is the "apex" of the loop!

Dodo-an (Art Teacher in high school)



I'm just another character in someone's art

I see the mountains, see the trees, see the fields, see the houses. Inabe always feels like something I saw once in a painting. And it makes me think, I'm also a part of the landscape that someone else is taking in.

tomi (Designer at toi design, Tailor)



A roadside shop where you can see the face of who you're buying from

My art is these products filled with affection, lined up at the front of the shop. There are so many shops in Inabe to enjoy things thoughtfully crafted in charming spaces.

Ruri Fujita (Editor at ATIS Co., Ltd)



Because people have protected it for us

The innumerable twinkles of fireflies. Life in Inabe is filled with scenery you want to drink in forever. It fills me with gratitude for the people who handed down this nature and history to us to rediscover Inabe's charms.

Hotaru-no-Hikari-wo-Itsumademo
(Inabe Tourism Association)



Happiness common

In our town rich with nature, we share the things that are hard to get, we help each other in times of need, and we share in our happiness. Old-fashioned connections and warm relationships. That's what I love about my hometown.

Minako Hatanaka (Inabe Council of Social Welfare)



Livelihoods linked by art

Bare-faced Mount Fujiwara and its transitions through the seasons are what I call art. When social events and businesses can be created from scratch through human connections alone, that's also an art that couldn't be improved upon.

Hioki Yuto (Hairstylist at Gold Pit)



The color of nature in the little town

I go to an after-school childcare club in a lovely neighborhood of playgrounds beside spring cherry blossoms blooming full and beneath autumn sunsets and full moons rising gorgeous from the cedar forest.

Miyuki Sakimura (After-school childcare club Sakurambo)



A place of mental and physical health

I find the art in Inabe Park. The beautiful promenade and the fountain is calming to take in. Every now and then I take a bike ride there to re-center myself.

Ippei Mizutani (Cafe Rob Inabe, Staff)



Time and seasons through a boxcar window

I like to sit in the very rear on the Sangi railway, and take in Inabe from behind and over the shoulder of the driver's seat. The rolling countryside and townscape throughout the seasons inspire me, stretching out from the foot of Mount Fujiwara.

Satoe Fujii (Radio personality of Inabe FM)



The taste of the earth in Inabe's vegetables

Sweet, sticky-fluffy rice. The flavor of vegetables grown in rich soil like you can't find in the city. The grandpas and grandmas who grow it all here are themselves art in the flesh!

Fujita



A town brightened by art

Local art spaces in Inabe are on the rise. Not just places to view works, but for people to gather, to bridge generations, and enjoy life in Inabe itself. "If you go, you'll make friends." It is a touchstone and launching pad for first-time visitors in Inabe. A place to meet people.

Inabe's Mysterious Satoyama

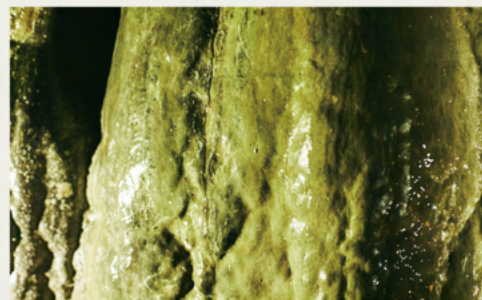


Photo: Nobuyuki Chiba

Estimated to date back hundreds of thousands of years, "Shinodachi no Kazeana" is a limestone cave with stalactites glowing eerily in the dark. Dripping water grows crystals that build up over the aeons into these stalactites. Edo period people here undertook a bold expedition into these depths even before electricity, leaving behind a record on the wall from the 9th year of Tenpo (1838). Feel a timeless mystique.

Stories and heritage

Inabe's Satoyama holds not only beautiful nature but also the living wisdom and knowhow of the inhabitants, the mysticism of their prayers and wishes, and the views of passing ages. Such encounters with the unfathomable are the joy of traveling. Here, we introduce stories of Satoyama.



Journey through space and time with Kenji Takahashi, who runs a coffee shop here. A storyteller who brings to life an Inabe history of bandits in the back mountains and visitors traveling to Ise in the Edo period. It was Kenji who guided me to "Shinodachi-no Kazaana," the cave where sleeping stalactites quietly carve their corner of a land that has weathered the tides of industrial booms and abandonment while still remaining unchanged for a thousand years. They float in the darkness, lessons on constancy in the face of urgency, on remaining oneself in changing times, of tender strength indifferent barrage of the days. Visit Cafe Yamabiko, and Kenji will regale you with such stories to this day.



The full bloom of 4000 trees, 100 kinds of plum

The city developed Agricultural Park with the private sector to take advantage of the rich natural environment and help Inabe's senior citizens live with a sense of purpose. Famous in the Tokai area for plum blossoms, it attracts throngs of visitors. The observatory offers spectacular views.

Inabe City Plum Grove Agricultural Park

717 Kanae Fujiwara cho, Inabe City, Mie
TEL: +81 594 46 8377



GROUNDBREAKING (!?) yakisoba fried rice

You can't talk about Kenji's Cafe Yamabiko without mention of its yakisoba fried rice. It started as the staff meal of the cafe, a flavor packed with comfort and repose.

Cafe Yamabiko

1098 Shinodachi Fujiwara cho, Inabe City, Mie
TEL: +81 594 46 3044 Hours: 9am to 8pm Closed Fridays



Pleasure even in detours

A stop off can mean a moment with yourself. If you're with a companion, it can offer a slow moment of quiet to really notice one another. A mistaken ticket purchase the long way round yields a flow of unforeseen panoramas in train windows. These unexpected byways can become the lodestars of future journeys.

By Public Transit

STEP 01 To Nagoya Sta. by Shinkansen

Shin-Osaka Sta.	approx. 50 min
Kyoto Sta.	approx. 35 min
Nagoya Sta.	approx. 1 hr 35 min
Tokyo Sta.	

STEP 02 From Nagoya Sta. to Ageki Sta. (Inabe)

Nagoya Sta.	Kintetsu Express approx. 20 min
Kuwana Sta.	approx. 7 min walk
Nishikuwana Sta.	Hokusei line approx. 54 min
Ageki Sta. (Inabe)	

*Rent-a-cars also available at Nagoya and Kuwana Stations

OTHER Public bus from Kuwana Sta. to Ageki Sta.

*approx. 1 hr to Ageki station on Kuwana Ageki Line by Mie Kotsu

Driving

*to downtown Inabe

from

Nagoya: approx. 60 min (50km)
 Kyoto: approx. 90 min (110km)
 Nagahama: approx. 70 min (56km)

Airport Rent-a-car

from Chubu International Airport: approx. 75 min. (76km)
 from Kansai International Airport: approx. 150 min. (195km)

Stay in Inabe

The quality of lodgings can make or break a trip.
These two establishments in town will put its charms on your doorstep.
And for those who prefer roughing it, a popular campsite.



The inn takes its name from an ancient tree in the garden, looming majestically overhead, its actual age lost to human knowing. There is the distinct and peculiar sense, when staying in the inn, of being watched over by this old spirit.

Nishi-fujiwara Station, the last stop on the Sangi Line, is the trailhead for hiking Mount Fujiwara. "In our heyday, there used to be a few places to stay in Nishi-fujiwara," says Rie Ishikawa, who grew up watching delighted hikers come and go. Hoping to see those lively times once more, she opened a new inn in town as a center for interregional and intergenerational exchange. On her travels overseas, she encountered inns that made travelers feel at home, even in the middle of nowhere. Those memories made her want to welcome travelers at the doorstep of the mountain, Nishi-fujiwara.

A place for interaction that transcends generations

Mimpaku nico

1498-1 Ogaito Fujiwara cho,
Inabe City, Mie
TEL: +81 90 8302 2783*
3500-5500 yen per guest
* Up to 7 guests
Whole-inn private stays

"I want to know Inabe better." This was what Kodaka, who runs the renovated traditional folk guesthouse Koboku-no-arui House, gradually came to feel. In 2019, the guesthouse started accepting travelers from home and abroad to experience old-fashioned life in authentic Japanese spirit. In truth the inn's beginnings were fumbles forward in the dark, but its rarity soon made it an in-demand retreat. Kodaka is driven by a desire to preserve the home, a heritage of generation after generation, and a passion to discover more about Inabe and convey its allure to others.

Experience the lifestyle of old Japan

Koboku-no-arui le House

411 Higashimura Hokusei cho,
Inabe City Mie
TEL: +81 80 5317 8400
Check-in from 3pm
Open every day
Starting at 6000 yen per guest



On a night spent looking up at the starry vault

Aogawakyo Valley Camping Park is beloved by camping enthusiasts and beginners alike for good reason. For one, the highway makes plunging into nature from Nagoya in just an hour. Inabe is just 10 minutes away, but the lush greenery and the flowing Aogawa river create a world removed from children to laugh and play with abandon. Camping equipment rentals are readily available, and an indoor facility with bedding and tableware makes an outdoor grill session possible even for those who arrive empty-handed. If the best hotel for you is one where you can sleep beneath the twinkling heavens, you might want to put this park on your Inabe itinerary.

Plumbing facilities are always a concern at campsites, but this one is known for clean toilets, kitchens, and washing areas. It's just as suitable for families as it is for pairs and solo campers.

A stay swaddled in nature's greens and blues

Aogawakyo Valley Camping Park

614 Shinmachi Hokusei cho,
Inabe City, Mie
TEL: +81 594 72 8300

A worldview in concord with Inabe's rich natural resources, Ugakei Valley

Nordisk Hygge Circles UGAKEI



Opening in 2022, this outdoor field sponsored by Danish outdoor brand Nordisk is built on the concept of "encapsulating hygge".

Hygge is the Scandinavian tradition of finding subtle joy and healing in quiet times and cozy spaces. Verdant Ugakei is a perfect specimen of the charms Inabe has to offer.

2999-5 Ishigure-minami Daian cho, Inabe City, Mie
TEL: +81 594 86 7833
(Commerce and Tourism Division, Inabe City Office)



Play in the wilds of your life by Snow Peak

Planning is currently underway to develop an outdoor recreation area in Inabe City Nogyo Park, Plum Grove Park in collaboration with camping and outdoor outfitter Snow Peak, with the aim of fostering further regional exchange and excursions that take advantage of intangible local resources like nature, culture, food, and history that residents cherish in their day-to-day.