

SUIGETSU

In addition to the fresh seafood from Suruga Bay, we also offer a variety of local cuisine from the mountains and rivers. The baths are available 24 hours a day, so you can take it at your leisure.



Amenities : Telephone (internal line only), refrigerator, humidifying pot, TV, tea set, iron (rental), individual air-conditioning, toothbrush set, towel, bath towel, yukata, slippers

Kurami 5325, Kakegawa-shi, Shizuoka-ken, 436-0341
☎0537-29-1021 <https://suigetu.net/>

OCHIAISO

All rooms are located on the river side, and the tranquil stream of the Kurami River will relax your heart. You can taste simple mountain cuisines such as Hoba-yaki, grated yam soup, and tea shabu-shabu. Have a relaxing time with the clean air while feeling the atmosphere of the countryside.



Amenities : air-conditioning, TV, bidet toilet, yukata, toothbrush set, hand towel, bath towel, soap, body soap, shampoo, conditioner, razor

Kurami 5795, Kakegawa-shi, Shizuoka-ken, 436-0341
☎0537-28-0331 <https://ochiaiso.com/>

MASAGOKAN

The inn was established in 1894. The more you visit, the more you will be impressed. Once you take a bath in the hot spring, your skin will get smooth and moist. The nature changes with the seasons, and there are spiritual sites nearby. Come and relax yourself with the historic atmosphere.



Amenities : 26-inch LCD TV with terrestrial digital broadcasting, bidet toilet, refrigerator (no drinks), telephone, tea set, hair dryer, individual air-conditioning, soap (liquid), body soap, rinse-in shampoo, toothbrush set, towel, bath towel, yukata, slippers, comb

Kurami 5421, Kakegawa-shi, Shizuoka-ken, 436-0341
☎0537-28-0111 <http://www.masagokan.com/>

Cuisine



Japanese yam soup

A local specialty of Kakegawa, this dish is a combination of grated yam which is native to Japan and miso soup made from mackerel (or shiitake mushrooms). Served over soy sauced flavored rice.



Rice in green tea

This is an excellent dish of the tea-growing area Kakegawa, made with lavishly prepared green tea. For toppings, you can choose from a variety of seasonal ingredients, both from the mountains and the sea.



Local rice cake

A local delicacy eaten in this region since old times, rice cakes are made from white rice. It can be eaten in many ways, such as Isobe-Yaki (soy sauced and wrapped with seaweed), Kinako Mochi (with soybean flour), or pizza-like toppings.



Experiencing Japanese Country Life

Spending time as if living in Japan's No.1 tea-producing region



Approx. **100 minutes** at the shortest from Tokyo to Kakegawa



Contact
Tour Arrangement

Tabinoya

(Registered as a travel agent with the governor of Shizuoka Prefecture Region No. 7)
1708 Ono, Kakegawa-shi, Shizuoka-ken, 436-0009
☎ 0537-54-1464 E-mail : info@tabinoya-oldjapanese.com



Example of schedule

Recommended!

Let's Enjoy!

day 1

Check-in at Tabinoya



An old house with high ceilings and beams. We will show you how a nostalgic Japanese house looks like.

*It would be appreciated if visitors could arrive between 14:00 and 15:00.

Experience Style Old Japanese House "TABINOYA" Guesthouse

Capacity : 6 people (Japanese style room for 3 people / Western style room for 3 people)

Renovated 70 years old house which was tea farmer's house. Have a relaxing time in our old Japanese style house.

Amenities : Towel (Bath & Face) / Toothbrush set / Shampoo / Conditioner / Body soap / Dryer (Shared) / TV (2nd floor living room) / Free Wi-Fi / Air-conditioning (Guest room) / Iron (Shared) / Washing machine (Shared) / Refrigerator (Shared)

Ono 1708, Kakegawa-shi, Shizuoka-ken, 436-0009
☎0537-54-1464
<https://www.tabinoya-oldjapanese.com/>

Dinner preparation

Let's cook together local cuisines of Kakegawa such as "Toroimo-jiru" using locally grown yam. Experience Japanese local food with full of seafood and local delicacies.

Free time



After dinner, stargazing in the yard is recommended!

Goemon-buro

Take a relaxing bath in Goemon-buro with the scent of cypress trees.

Good Night

Tea picking experience with a local tea farmer while taking a walk in the village

Let's take a leisurely walk to the tea plantation being surrounded by beautiful scenery. Tea farmers will teach you how to pick tea with great care.



Tea break with local tea farmer!

Break time with a cup of tea brewed by local tea farmer! The great tea would be a good conversation starter.

day 2

Breakfast

The breakfast would be between 7:00 and 9:00.
*Start : 7:00 - 8:00

Check-out

(For those who are to attend experience tour on the second day, the experience will start after check-out.)

Long term stays are also available!

We also offer optional tours to experience Japan. Please see the right page for details.



There's more! Unique inns in the village

The Guesthouse in Village "MATSUNBA"

Capacity : 9 persons (3 Japanese-style rooms)

A 95 year old house. It is surrounded by rice paddies, fields, and mountains.



Amenities : [Kitchenware] Pots, pans, kettles, cutting boards, knives, chopsticks, tea kettles, bowls, plates, teacups, teacups, cups, detergents, sponge scrubbers. *no flavoring
[Appliances] Refrigerator/freezer, rice cooker, kettle, microwave, vacuum cleaner, washing machine, hair dryer, Wi-fi
[Air-conditioning and heating equipment] 3 fans, air conditioner, stove
[Amenities and Bedding] Shampoo, conditioner, body soap *Please bring your own towel, toothbrush set, and pajamas.

Kurami 6150, Kakegawa-shi, Shizuoka-ken, 436-0341
☎0537-28-0082
(Tokinosu no Mori Club, incorporated nonprofit organization)
<http://chanosato.net/common/pdf/matsunba.pdf>

B&B Guesthouse "MORINOEKI (Forest Station)"

Capacity : 8 persons (3 persons in Japanese style room / 5 persons in Western style room)

A wooden lodge in the quiet forest. You can enjoy self-catering and barbecue.



Amenities : [Kitchenware] Pots, pans, kettles, cutting boards, knives, chopsticks, tea bowls, plates, teacups, teacups, cups, detergents, sponge scrubbers. * no flavoring
[Appliances] Refrigerator/freezer, rice cooker, kettle, microwave, vacuum cleaner, washing machine, hair dryer, Wi-fi
[Air-conditioning and heating equipment] 3 fans, brazier, fireplace, stove
[Amenities and Bedding] Shampoo, conditioner, body soap *Please bring your own towel, toothbrush set, and pajamas.

Kurami 7140, Kakegawa-shi, Shizuoka-ken, 436-0341
☎0537-28-0082
<https://tokinosumori.com/ikasu/morinoguesthouse.html>

Optional Tours

Planned and implemented by Kakegawa Mount Awagatake Farm Stay Promotion Council
Kurami 6150, Kakegawa-shi
☎0537-28-0082
(Tokinosu no Mori Club)

Tour would be arranged by Tabinoya (Registered as a travel agent with the governor of Shizuoka Prefecture Region No.7)
Ono 1708, Kakegawa-shi
☎0537-54-1464

Late March - Early May Digging bamboo shoots with local experts & removing lye with a big pot



Try your hand at digging bamboo shoots in a well-maintained bamboo forest with a local experts!

Experience fee (tax included) : 4,800 yen Time required : about 2 to 3 hours
Place : Bamboo grove in the foot area of Mt. Agatake, Kagegawa-shi

Throughout the year Bamboo cutting and Nagashi Somen



Cut down native bamboo and prepare for Nagashi Somen. After boiling the somen in a cauldron, it's time to experience Japanese summer food culture.

Experience fee (tax included) : 4,800 yen
Time required : about 90 minutes to 2 hours
Place : Village area of the foot of Mt. Awagatake, Kakegawa-shi

Throughout the year Kakegawa's famous, yam soup cooking



We use a mortar and pestle to grate the yam from Kurami, Kakegawa. The yam soup is made by adding soup stock obtained from mackerel and shiitake mushrooms to the grated yam. The yam soup is served over barley rice.

Experience fee (tax included) : 3,800 yen Time required : 60 to 90 minutes
Place : Village area of the foot of Mt. Awagatake, Kakegawa-shi

Late April - Early May Hand-picking new tea leaves with a local tea farmer & walking tour



You will learn from a tea farmer how to pick tea leaves in a tea field where you can enjoy the most beautiful scenery of the year as the new buds appear.

Experience fee (tax included) : 4,800 yen Time required : about 2 hours
Place : Tea plantation in the foot area of Mt. Agatake, Kakegawa-shi

Late April - Early May / Early June - Late June / Late September - Early October Hand-picking tea leaves with local tea farmers & making original tea with the tea leaves



A seasonal plan only available in tea producing areas! The tea leaves are harvested three times a year, and the local tea farmers will teach you how to pick the leaves by hand.

Experience fee (tax included) : 5,800 yen Time required : about 2 to 3 hours
Place : Tea plantation/tea factory in the foot area of Mt. Awagatake, Kakegawa-shi

Throughout the year Time slip back to the Edo period! Walking along the former Tokaido Highway, Lunch included



History tracing hike (about 9km) along the old Tokaido highway from Nisaka-juku, the 25th stop from Nihonbashi, to the next stop Kanaya-juku, with commentary by a local guide! After climbing up the hill, you can see tea fields and a spectacular view of Mt. Awagatake.

Experience fee (tax included) : 8,800 yen *Min age of participant : 10 years old
Time required : about 6 to 7 hours
Place : Nisaka-juku to Kanaya-juku

Throughout the year Recommended for team building! Walking the long adventure trail, Lunch included



This is a long trail that can only be enjoyed in Kakegawa, a place known for its tea production and the Old Tokaido Highway. The trail includes popular site among local hikers such as the foot of Mt. Awagedake and Matsuba Falls. Beautiful views of the tea plantation can be seen through the trail.

Experience fee (tax included) : 8,800 yen ~ *Depends on the route, time etc.
Time required : 4 hours or more *Depends on the route, area, etc.
Place : All areas of village area of the foot of Mt. Awagatake, Kakegawa-shi