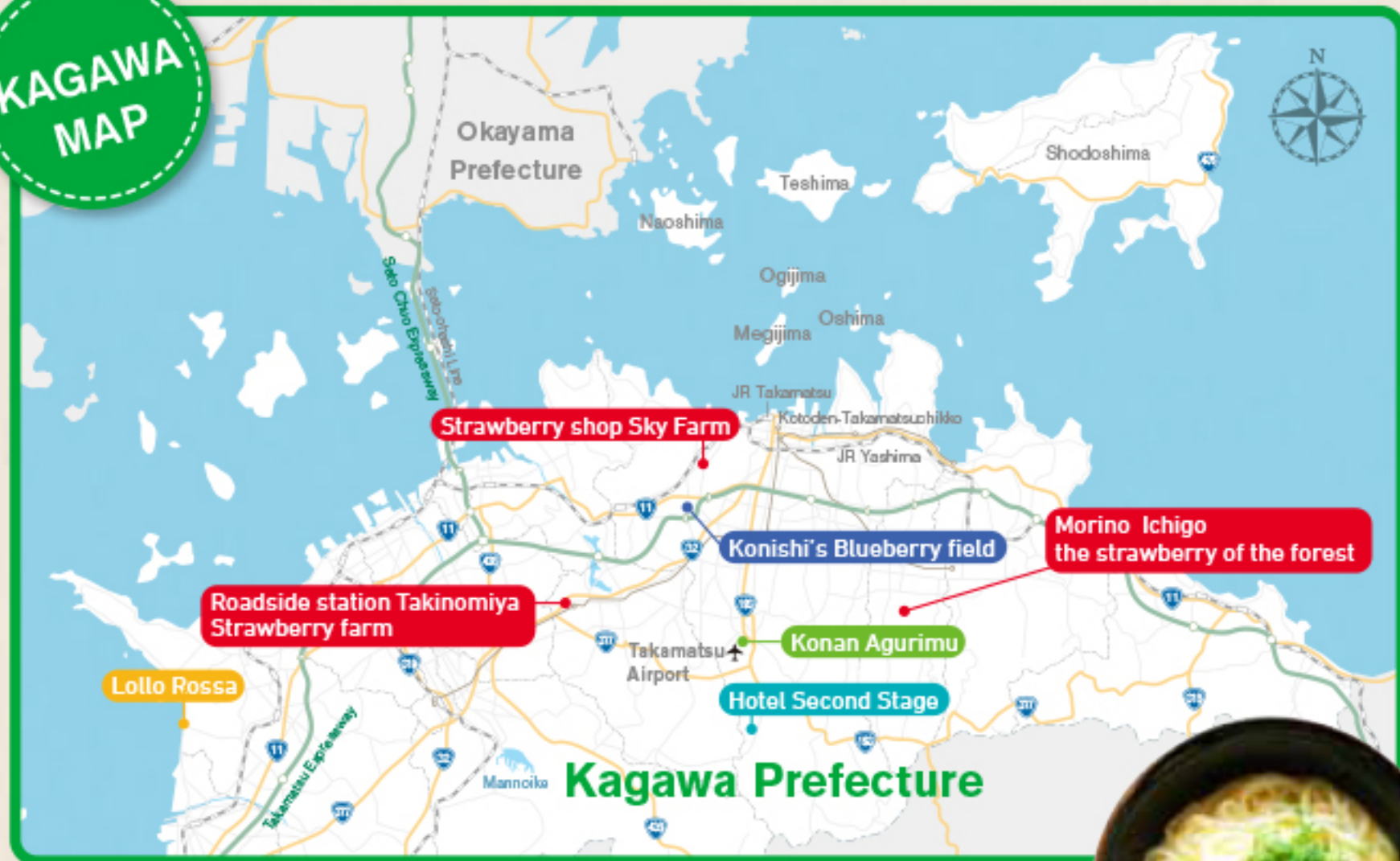


KAGAWA MAP



Access to Kagawa

Specialty of Kagawa
Sanuki udon



Kagawa
Prefecture



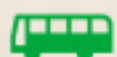
In case of using JR

- Okayama Station = Takamatsu Station / approximately one hour (high speed "Malin liner")



In case of using Airplane

- Taipei (Taoyuan) = Takamatsu / approximately one hour 40 minutes
- Shanghai (Pudong) = Takamatsu / approximately two hours ten minutes
- Seoul (Inchon) = Takamatsu / approximately one hour 35 minutes
- Tokyo (Haneda) = Takamatsu / approximately one hour ten minutes
- Tokyo (Narita) = Takamatsu / approximately one hour 30 minutes



In case of using Express Bus

- Tokyo = Takamatsu / approximately nine hours 35 minutes
- Yokohama = Takamatsu / approximately nine hours 15 minutes
- Nagoya = Takamatsu / approximately seven hours 15 minutes
- Kyoto = Takamatsu / approximately three hours 30 minutes
- Osaka = Takamatsu / approximately three hours five minutes
- Kobe = Takamatsu / approximately two hours 30 minutes
- Hiroshima = Takamatsu / approximately three hours 30 minutes
- Fukuoka = Takamatsu / approximately ten hours



In case of using Ferry

- Kobe Port = Takamatsu Higashi Port / approximately three hours 40 minutes

Experience in the smallest prefecture in Japan

Green tourism KAGAWA



The world's biggest impression of the Japan's smallest prefecture

KAGAWA



Kagawa is known as the smallest prefecture in Japan. It faces along to the beautiful Seto Inland Sea National park for 690km. Sanuki Mountains range to the east and west in the southern part. In the northern part, Sanuki plains spreads like semicircle. Lovely Mountains change seasonally. Beautiful green rural scenery are there. The daylight hours are long through the four seasons. It features little rain warmly. There is not a big river. Many reservoirs pond were made and, including the Manno-Ike which is a reservoir pond for the Japan's biggest irrigation, have been inflected.

It is the Japan's smallest prefecture, but there is a history in that, and there is nature, and there is art. A treasure full of the charm packed with it like "a green utopia". In such a naturally blessed environment Kagawa Prefecture was taking advantage of the safety cherish more than anything else, gently to the body, there is a lot of food story stick to one by one. Many experiences and impressions to come true because it is a small prefecture. Through the four seasons, please come to try it all.

Experience calendar Please confirm the time when you can experience it in each facility

| Experience facilities | Publication page | 1 January | 2 February | 3 March | 4 April | 5 May | 6 June | 7 July | 8 August | 9 September | 10 October | 11 November | 12 December |
|--|------------------|--|---------------|------------|------------|----------|-----------|-------------------|-------------|----------------|---------------|----------------|----------------|
| Strawberry shop Sky Farm | 3 | Strawberry Picking | | | | | | | | | | | |
| Morino Ichigo the strawberry of the forest | 4 | Strawberry Picking | | | | | | | | | | | |
| Roadside station Takinomiya Strawberry Farm | 5 | Strawberry Picking | | | | | | | | | | | |
| Konan Agurimu | 6 | Harvest experience, Handmade cooking experience and others | | | | | | | | | | | |
| The hotel second stage | 7 | Experience of the Nagashi Somen which flows in water Experience of cooking Udon | | | | | | | | | | | |
| Konishi's Blueberry field | 8 | | | | | | | Blueberry Picking | | | | | |
| Lollo Rossa | 9 | Lemon Picking & Production of the honey lemon | | | | | | | | | | | |

Strawberry shop Sky Farm

Address 656-1, Ida-cho, Takamatsu-shi

Regular holiday Monday

Business hours 10:00 to 16:00

Contact In charge: Kawanishi

TEL 087-881-5256 **FAX** 087-813-2508

E-mail info@skyfarm.jp

H P www.skyfarm.jp



I cultivate a safe strawberry by low pesticide cultivation deliciously. The strawberry varies in a cultivation process and a characteristic depending on a kind. Please taste a delicious strawberry like red jewel of the full ripeness that you put great deal of effort and brought up carefully on the spot. Also, they sell the sweets using the fresh strawberry direct through the year., Please come to try "farm sweets" to be able to taste only here.

Experience-based
contents

Strawberry picking

Please eat a lot of strawberries which all the staff brought up affectionately.

- **Rate (per person)** / 1,550 yen (10 years old or older)
930 yen (3 years old - 9 years old)
- **Experience time** / 40 minutes
- **Experience possible period** / from January to May
- **Minimum experience possible number of people** / 1 person~
- **Maximum experience possible number of people** / up to 50 people
- **Reservation deadline** / 7 days prior



Morino Ichigo the strawberry of the forest

Address 1611, Kamitakaoka, Miki-cho, Kitagun

Regular holiday During the period, seven days a week

Business hours 10:00 to 16:00 (to accept 14:30)

Contact In charge: Honda

TEL 087-890-3035 **FAX** 087-890-3036

E-mail ichigonchu@yahoo.co.jp

H P http://morinoichigo.com/



The largest strawberry picking farm in Kagawa prefecture. In the very large house of 40 ares, I cultivate "the Sanuki princess" who can taste it only in Kagawa. In addition, there is a section of touching animals, and hearing small birdsong. Please enjoy a leisurely time in a quiet forest.

Experience-based
contents

Strawberry picking

Please make memories slowly in a forest of Kagawa which is full of green! The member of "the strawberry of the forest" brings all for you.

- **Rate (per person)** / **From December to April 15**

60 minutes
all-you-can-eat



- ▶ Adult (more than a junior high student) 1,800 yen
 - ▶ Child (4 years old - primary schoolchild) 1,500 yen
 - ▶ Infant (1 year old - 3 years old) 500 yen
- From April 16 to the end of May**
- ▶ Adult (more than a junior high student) 1,500 yen
 - ▶ Child (4 years old - primary schoolchild) 1,200 yen
 - ▶ Infant (1 year old - 3 years old) 500 yen

- **Experience time** / 60 minutes
- **Experience possible period** / from December to the end of May
- **Minimum experience possible number of people** / 1 person~
- **Maximum experience possible number of people** / Up to 300 people
- **Reservation deadline** / seven days before



Roadside Station Takinomiya Strawberry farm

Address 1578, Takinomiya, Ayagawa-cho, Ayauta-gun

Regular holiday Tuesday

Business hours 10:00 to 15:00

Contact In charge: Matsumoto

TEL・FAX 087-876-3361

E-mail e_oyasai@ybb.ne.jp

H P <http://www.matsumotonouen.com>



Strawberry farm, which is annexed to Roadside Station "Takinomiya". Strawberries that Matsumoto was brought up is, safe and high quality, low-pesticide. Producing original "Sanukihime" of a province, a large grain rounded, sweet taste is strong, characterized by there is acidity. Please enjoy the bright red ripe strawberries with plump fat. Since house cultivation, it can be enjoyed even during rainy weather.

Experience-based
contents

Strawberry picking

It can be enjoyed even during rainy weather. You can also move freely in stroller. Since strawberries are paid off at about 1m from the ground, you can harvest it while standing!

● **Rate (per person) / Adult** / 1,500 yen (December), 1,200 yen (January-March), 1,000 yen (April to June)

Child (elementary school or less) / 1,000 yen (December), 800 yen (January-March), 600 yen (April to June)

[Each commission another 10 percent plus] under 3 years old free

● **Experience time** / 30 minutes

● **Experience possible period** / from December to early June

● **Minimum experience possible number of people** / 1 person~

● **Maximum experience possible number of people** / up to 30 people

● **Reservation deadline** / As soon as acceptance deadline will be capacity



Konan Agurimu

Address 1270-13, Oka, Konan-cho, Takamatsu-shi

Regular holiday Wednesday

Business hours 10:00 to 15:30

Contact In charge: Takahashi

TEL 087-879-8741 **FAX** 087-879-8731

H P <http://www.agream.jp>



In the very large site of total plottage 5 hectares, there are allotment and herb garden, processing experience-based facilities, and there are various agriculture experiences and a home cooking experience. Depending on the four seasons, you can experience the harvest of fruit or potatoes from the planting of farm products. You can enjoy seasonal taste through one year. Access is convenient, it is near from Takamatsu Airport.

Experience-based
contents

Crop experience, Home cooking experience and other

Experience blessing of the earth entirely!

● **Rate (per person)** / 1,200 yen
600 yen

● **Experience time** / 120 minutes

● **Experience possible period** / from April to March

● **Minimum experience possible number of people** / more than five people

● **Maximum experience possible number of people** / Contact us by telephone beforehand

● **Reservation deadline** / Until 14 days before (it should be as soon as possible)



The hotel second stage

Address 1118-8, Kaminishi-kou, Shionoe-cho, Takamatsu-shi

Regular holiday No fixed holiday

Business hours 8:00 to 17:30

Contact In charge: Hayashi

TEL 087-881-5256 **FAX** 087-813-2508

H P <http://hotel-secondstage.com>



In "Shionoe Onsenkyo," We are fully equipped with the accommodations harking back to a resort hotel. The facilities such as Wood deck, a barbecue house, a vegetable garden or the handmade experience-based room are enriched. The big charm being available for the long-term stay. While enjoying rich nature, you can try to make Udon, to tast Nagashi Somen and other in all seasons.

Experience-based
contents 1

Nagashi Somen which flows in water

Why don't you try to taste Japanese summer feature Somen Nagashi at Shionoe that is full of green?

- **Rate (per person)** / 1,080 yen
- **Experience time** / 60 minutes
- **Experience possible period** / from May to September
- **Minimum experience possible number of people** / More than ten people
- **Maximum experience possible number of people** / up to 50 people
- **Reservation deadline** / Until 14 days before



Experience-based
contents 2

Making Udon

Farmhouse Udon that of the time when we handcrafted it in a farmhouse .

- **Rate (per person)** / 1,080 yen
- **Experience time** / 120 minutes
- **Experience possible period** / Whole year
- **Minimum experience possible number of people** / More than ten people
- **Maximum experience possible number of people** / 50 or less
- **Reservation deadline** / Until 14 days before



Konishi's Blueberry field

Address 616-2, Nakama-cho, Takamatsu-shi

Regular holiday No holiday

Business hours 9:00... (Ask about time when you make reservation)

Contact In charge: Konishi

TEL・FAX 087-881-2912

H P <http://konishibv.ocnk.net>



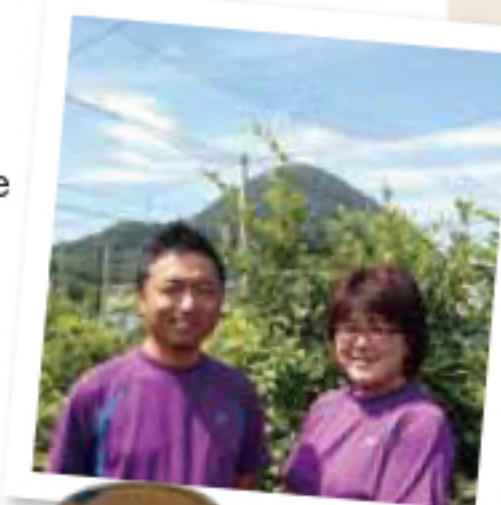
The Takamatsu's first blueberry field which you can experience to pick it. There are 13 kinds, approximately 200 trees in the field. The blueberry of Konishi brought up carefully is sweet, and flesh is plentiful. Please come to eat blueberry different in both the taste and the fragrance by a kind. In addition, we sell the seedling to have you enjoy a blueberry willingly.

Experience-based
contents

Blueberry Picking

It is cozy blueberry picking garden
Please eat a sweet blueberry to fill the mouth because it is in hot summer.

- **Rate (per person)** / 1,200 yen (13 years old or older)
600 yen (4-13 years old)
*All tax-included, Less than 3 years old child are free
- **Experience time** / 60 minutes
- **Experience possible period** / from the middle of July to the middle of September (there is a change by a year)
- **Minimum experience possible number of people** / 1 person
- **Maximum experience possible number of people** / 80 or less
- **Reservation deadline** / Until 7 days before



Lollo Rossa

Address 477-1, Nio-kou, Nio-cho, Mitoyo-shi

Regular holiday No fixed holiday

Business hours 10:00 to 16:00

Contact In charge: Kobayashi

TEL 090-3460-4399 **FAX** 0875-83-6528

E-mail info@lollorossa.jp

H P http://lollorossa.jp



The domestic lemon which is produced in scenic terraced fields overlooking the Seto Inland Sea. Harvest it in a lemon field, and you can experience using the lemon which harvested, to make Honey lemon. Because our lemon does not use a fungicide, wax, you can eat it to the epidermis in peace. So, we sell a lot of the artefacts of a salt lemon, the handmade lemon using the skin including and the lemon vinegar.

Experience-based
contents

Lemon Picking & Production of the honey lemon

You harvest lemons in a lemon field and make a honey lemon with each person using the lemon which you harvested.

- **Rate (per person)** / 3,000 yen (with the welcome drink)
- **Experience time** / 60 minutes
- **Experience possible period** / from January to May
- **Minimum experience possible number of people** / Around five
- **Maximum experience possible number of people** / Around ten
- **Reservation deadline** / Until 14 days before



Omusubi Mountain



Iinoyama Mountain (Sanuki Fuji)

View from Goshikidai



It is not only a green tourism experience!
I share Blessing of Sanuki which the smallest prefecture in Japan is proud of



Grilled chicken with the bone

The specialty of Marugame (Grilled chicken with the bone) that you can enjoy two kinds of supreme taste of the young chicken and the elder one. The hot, spicy taste makes beer taste better.



Shippoku Udon

Sanuki Udon

Kagawa Prefecture's local food. Consumption of Udon is the most in Japan!

