



-Yutoku Inari Shrine.-

.....
A place where you feel nostalgic and at ease. We want to be that place for you. Let's go to Kashima to find that special place.
.....



-Hizen Hamashuku-

It's kind of heartwarming.

Natsukashima (Nostalgia Kashima)



-Tidal flat-



-Guesthouse Maru-



Let's go find a place where we can feel
at peace.



Yutoku Inari Shrine

One of the three major inari shrines in Japan. The precincts of the shrine are made up of a tower, a kagura hall and the main shrine, and because of its gorgeous and vivid appearance, it is called "Atlantic Shrine" or "Western Shrine of Nikko" in Kyushu. Various events are held according to the seasons, and the annual number of visitors to the shrine is about 3 million, the second largest in Kyushu after Dazaifu Tenmangu Shrine. Other attractions include the many red gates leading to the inner sanctuary, a garden where you can enjoy the different seasons, and the shopping street in front of the shrine.

Hizen Hamashuku

This area is developed from the Edo period to the Showa period with a focus on the brewing of sake and soy sauce. Today, three breweries continue to produce sake, and the area is known as "Sakagura-dori. The area is lined with beautiful buildings with white walls and has been selected as an "Important Preservation District for Groups of Traditional Buildings" by the government. There is also a system for those who are considering moving to Oksumacho to stay for a certain period of time, and activities to encourage people to move to Oksumacho are being carried out.



Sake brewery

There are six sake breweries in the city (Minematsu Brewery, Sachihome Brewery, Mitsutake Brewery, Yano Brewery, Fukuchiyo Brewery, and Baba Brewery), and they have been making sake since ancient times. The "Sake-Brewing Tourism" program has been carried out in the city, where visitors can visit the six breweries by bus or on foot, and enjoy not only the sake, but also the food, culture and history. Various festivals are held simultaneously with the touristic days.



Tazou Pickles

A traditional pickle shop established in the early Meiji era that has been around for over 100 years. The shop sells seasonal pickles made from local vegetables. Not only do they sell pickles, but they also have chairs and sofas in the spacious warehouse, creating a retro and relaxing atmosphere.

