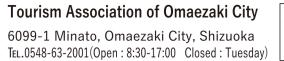
OMAEZAKI & MAKINOHARA TRAVEL GUIDE MAP

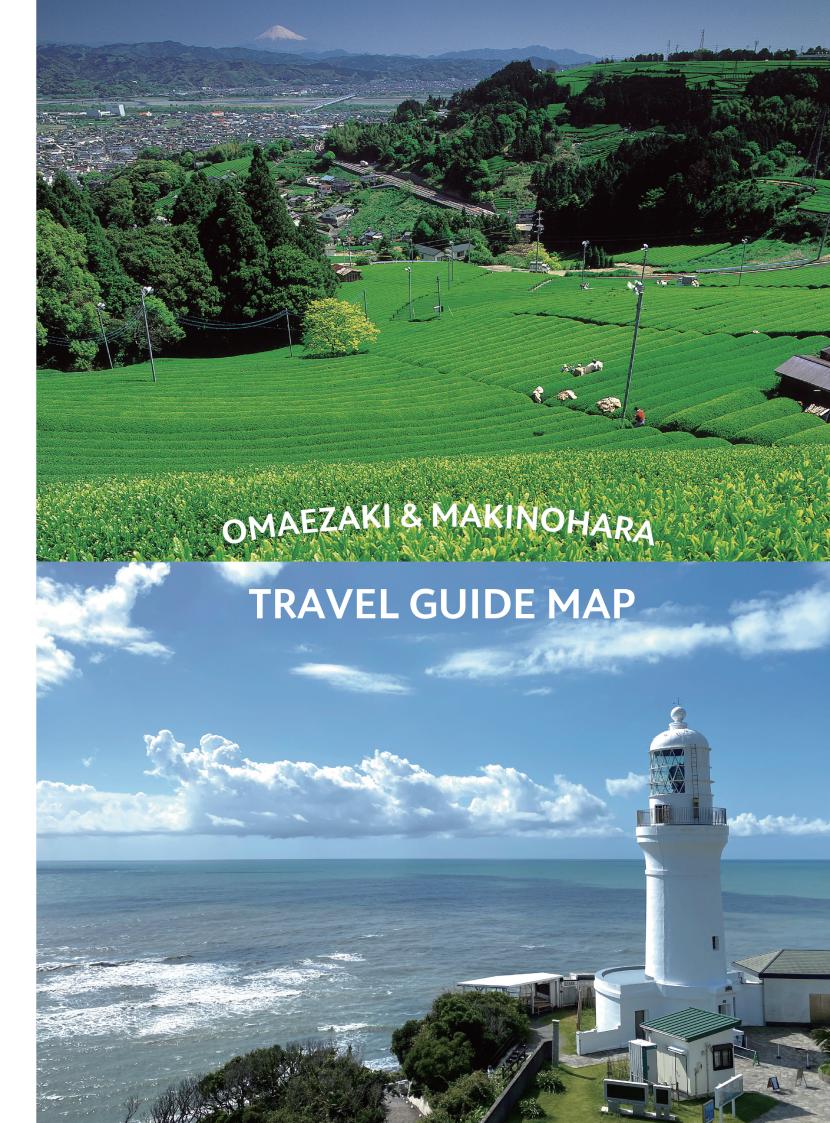








1771-5 Shizunami, Makinohara City, Shizuoka Tel.0548-22-5600 (Open: 8:15-17:00)



OMAEZAKI

Omaezaki City is located at the southernmost of Shizuoka Prefecture and as it is facing both Suruga Bay and Enshu coast, people enjoy sea swimming, beach play, and marine sports during summer.

Thanks to the ocean and mountains, you can enjoy rich nature.



Omaesaki Lighthouse

The symbol of Omaezaki City, the Western style lighthouse made from chalk. It is selected as one of the best 50 lighthouses in Japan, and designated as a national cultural property on the 2nd of August, 2021.



Marine Park Omaezaki

A Seaside park located at the east of the Omaezaki Port. Please enjoy your time in a cozy bleeze right in front of the blue ocean.



Omaezaki Nabura Fish Market

Fresh seafood landed at Omaezaki Port and seafood products are sold in the market. You can also find various souvenirs of Omaezaki City and Shizuoka Prefecture.



MAKINOHARA

Makinohara City is located at the western part of the Central Shizuoka, and is known as one of the largest tea production areas of Japan. With Makinohara Tea Garden behind you, you can look over Suruga Bay to the east. You can also enjoy seasonal landscapes such as idyllic tea plantations, beach and ocean, and historical buildings etc throughout the year.



Mt.Fuji Shizuoka Airport

A regional airport lying astride Makinohara City and Shimada City. From the observation deck, you can take pictures of airplanes with Mt. Fuji in the background.



Makinohara Great Tea Plantation

The plantation goes as much as 60 million square meters across the west bank of Oi River, which accounts for almost 12% of the whole tea plantation of Japan.



Shizunami Resort Hotel "Swing Beach"

Only 1 min walk distance to Shizunami Beach. Not to mention the beach as a vacation spot, you can enjoy tennis, racquetball, and indoor or outdoor swimming pools as well.





2 Pacific Café Omaezaki

A cafe restaurant with an Old Hawaii-inspired Fresh seafood landed at Omaezaki Port, seafood Chosen as one of the 100 most beautiful ambiance at the foot of Omaesaki Lighthouse, where products, and local souvenirs and vegetables are sunset spots of Japan. you can overlook the coastline. Stylish Hawaiian dishes sold in the market. You can also enjoy varieties It is also acknowledged as a "sacred spot with local ingredients are popular among visitors.



6 Hamaoka Sand Dune

natural sand patterns created by the wind.



of seafood dishes in the restaurants.



Sakuragaike Pond

is the largest sand dune on the Pacific Ocean the Seven Mysteries of Enshu, designated Pond, and is famous for the ancient ritual side. In winter, you can see "wind ripple", the as a Nature Park of Shizuoka Prefecture. ceremony known as "Ohitsu Osame" in Also recommended in spring for Sakura.



3 Omaezaki Nabura Fish Market 4 Statue of Shio-sai

for lovers"



Ikemiya Shrine

Hamaoka Dune, stretching across Enshu Coast, The pond with "Dragon God Legend", one of Ikemiya Shrine stands still by Sakuragaike September.



Omaezaki Sun Road

The prefectural road along the coast of Omaezaki. You can look over the sky and ocean meeting together and it is very much recommended for driving and cycling.



Roadside station Kaze no Marche Omaezaki

Fresh farm products and souvenirs from Omaezaki and cities nearby are sold in the market.

Souvenirs of Omaezaki



Kame-Manju (Turtle shaped sweet steamed bun)

Home-made bean paste inside the bun and it is baked with their refined skills and ingredients.

> Locally used as a good-luck gift or for a celebration gift.

Kameya

4110-4 Ike-shinden, Omaezaki City Tel.0537-86-2125



Shirasu (Baby Sardine) Chips

Fresh Shirasu landed at Omaezaki Port dried flat and roasted. You can fully enjoy its taste and flavor.

Sansei Fishery Company 486 Omaezaki, Omaezaki City

Tel.0548-63-2167



Omaezaki Tsuyuhikari Green tea

Early harvested cultivar that suits the moderate climate of Omaezaki region and one of the earliest green tea in Shizuoka.

Refreshing sweetness spreads in your mouth.





2 Sekiun-in Observation Deck 3 Grinpia Makinohara

The deck is found on the east of Mt.Fuii Grinpia Makinohara is a tea maker as well as a The natural hot spring is said to be effective over the runway.



6 Monzen

A local restaurant located in front of Ogane's The main building and Nagayamon gate are A zen temple founded in 1283 and is said historical



Shizuoka Airport and if weather permits, you wholesaler in the Makinohara Great Tea Plantation. for neuralgia, joint pain, and sensitivity to can see Mt. Fuji, Suruga Bay and Izu Peninsula Not only learning tea making process in the factory, but cold etc. Inside the building are a restaurant you can enjoy tea picking, and shopping in the tea shop. and souvenir shop.



Ogane's Old House

old gate. Freshly grounded, kneaded, and 300-year old and are designated as National materials including National Treasure are left until boiled soba is their flagship menu to serve Important Asset. In its 8 acre garden, you can now. The temple is also said to be protected by the enjoy seasonal flowers throughout the year. old authority and his private entrance hall still remains.



4 Sagara Koumare Onsen



4 Heidenji Temple



5 Surf Stadium Shizunami

Japan's first big wave pool for surfing. It can make various types of waves for surfing from the beginners to professionals.



Sagara Sun Beach

Beautifully designed swimming beach with white sands and green pine trees. On a fine day, you can look over Mt. Fuji and mountains of Izu Peninsula.

Souvenirs of Makinohara



Tea mixed Cookie

The cookie has a rich aroma of green tea 100% made from Makinohara tea leaves. The moment you eat it, the flavor of the tea will spread throgh your mouth.





Tea mixed Dacquoise

Produced by the local tea shop of Makinohara with plenty of first-harvested green tea. Crispy outside, moist inside, tea flavor all in your mouth.

Takayanagi Tea Company 2310-4 Katsuta, Makinohara City Tel.0548-27-2324



Makinohara Green Tea

Thick but soft tea leaves are well processed as "Deep-steamed Green Tea" and once it is poured, it looks bright dark green with rich flavor, and tastes refreshing with less bitterness.

