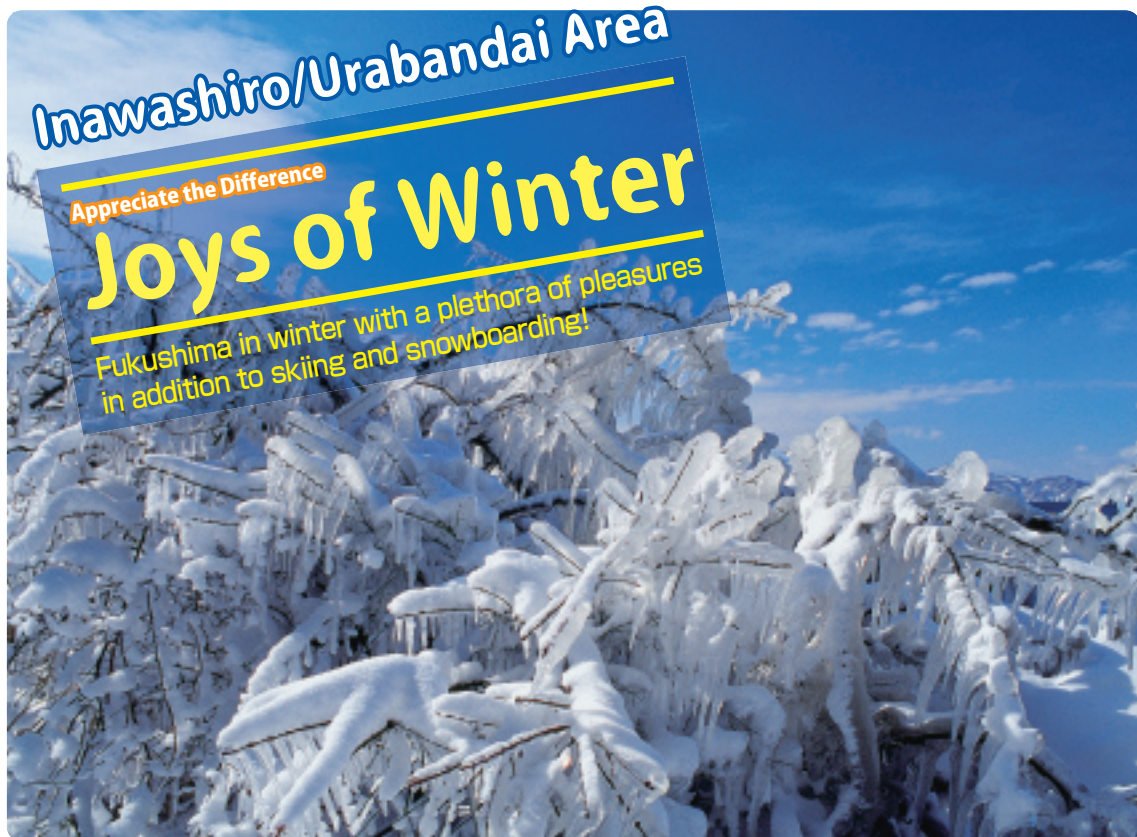


Inawashiro/Urabandai Area

Appreciate the Difference

Joys of Winter

Fukushima in winter with a plethora of pleasures in addition to skiing and snowboarding!



Frozen sprays on the shores of Lake Inawashiro

In mid-winter, enjoy the mysterious sight of "Shibuki-gori" (frozen mist) along the shores of Lake Inawashiro. Lake water blown in sprays by winter's strong winds stick to twigs and foliage and become frozen forming alluring frozen works of art, enhancing the scenic beauty of the lake

[Inquiry] Inawashiro Tourism Association Tel: +81(242)62-2048

Mother Nature's Works of Art! Shibuki-gori Snow Hiking

Early Jan. ~ early Mar.

[Inquiry] InawashiroDenpojin Tel: +81(242)62-5215

Ski-walking (Nature Skiing) & Snowshoeing

An easy way to enjoy strolling on snow, ski-walking and snowshoeing are highly popular winter activities among the young and old as well as beginners. Introductory lessons are available at various places in the Urabandai area. Come and join us!

[Inquiry] Urabandai Tourism Association
Tel: +81(241)32-2349



What is known as the "Yellow Falls" adorns Mt. Bandai's crater wall only during winter. Drops of water containing sulfur and iron trickle down and freeze in layers of glittering yellowish gold.



- The Mysteries of Goshiki-numa Nature Tour (snowshoe) Late Dec. ~ late Mar.
- Fudo-taki Falls Mid-winter Nature Tour (snowshoe) Late Dec. ~ late Mar.
- Walk along the Beech-lined Path on Nekoma-daira (snowshoe) Mid-Jan. ~ late Mar.
- Explore the Wonders of Mt. Bandai's Eruption : Yellow Falls Tour (snowshoe) Mid-Jan. ~ late Mar.
- Nature Skiing Late Dec. ~ late Mar.

[Inquiry] Mokumoku Shizen-juku
Tel: +81(241)32-3010

Ice-hole fishing on Lake Hibara

From January to March every year, Lake Hibara turns into a unique fishing spot – *wakasagi* (smelt) fishing through holes bored in the ice. In a lakeside hut you can feast on the freshest fried fish ever – an unforgettable delicacy! Snowmobile transport is available between the lake shore and fishing spots. Fishing gear is available at inns and other facilities nearby. Ice-hole fishing can also be enjoyed on neighboring lakes such as Onogawa and Akimoto. Give it a try!

[Inquiry] Hibara Fisheries Cooperative Tel: +81(241)32-3468

In this mountainous Aizu, salt made from seawater had long been difficult to come by in days of old. To solve this problem, the locals boiled down the salty hot spring water of Oshio-Urabandai Onsen in Kita-Shiobara Village. According to history, this "mountain salt" was presented to the Emperor back in 1899.

This mountain salt is mild in taste thanks to the variety of minerals it contains. It enhances the succulent freshly fried *wakasagi* (smelt) which can be enjoyed (up to mid-March) at the nine family-run inns in the Wasezawa district on Lake Hibara.

[Inquiry] Hibara
Tel: +81(241)34-2127



JUST BETWEEN US! – SPECIAL TASTE TREATS FROM INAWASHIRO

LOCAL TASTE TREATS UNIQUE TO INAWASHIRO

ENHANCE YOUR MEMORIES

OF WINTER IN THIS AREA. JUST DROP INTO

ONE OF THE LOCAL RESTAURANTS.



① HEART-WARMING "SHUGEN SOBA" (BUCKWHEAT NOODLES FOR WEDDING)

Inawashiro Town is a major *soba* (buckwheat) producing center in Fukushima. "Shugen Soba" is a soup noodle dish using stock made from copper pheasant and burdock, which is often served at weddings.

Local noodle shops have formed a society to preserve this tradition. "Shugen Soba" served in any one of these shops will perfectly meet your expectations.



"Inawashiro Noren-kai" Member Noodle Shops

- O'hori +81(242)67-1566
- Yoshimoto Saryo +81(242)62-5515
- La Neige +81(242)62-5070
- Shioyagura +81(242)62-2330
- Soba Johokan +81(242)62-3267
- Asakaya Shokudo +81(242)64-3607
- Maruhi +81(242)64-2128
- Soba Rakujin +81(242)63-0313
- O'hori Buntan (branch) ... +81(242)63-2566
- Ekishatei +81(242)65-2841
- Sumiyoshikan +81(242)65-2221
- Iwashikan +81(242)72-0212
- Ryohei Shokubo Sanjo ... +81(242)65-2828
- Seisaku Jaya +81(242)65-2108
- Ishimushiro +81(242)66-2866
- Kimagure Sobashichi +81(242)66-3017

REFINED JAPANESE SWEETNESS!

② SPECIALS FROM INAWASHIRO THE "TOWN OF SWEETS"

AS GOOD AS ANY IN EUROPE!



French confectioneries operated by first-class pâtissiers can be discovered in downtown Inawashiro. Their high quality will surely delight you. Elaborately handmade "wagashi" Japanese-style confections are also highly prized.



Sasa-dango, soba-dango, daifuku rice cakes	Horaido	+81(242)64-3717
Fried manju & miso-flavored manju buns	Senbeya	+81(242)62-3517
Tomato bread & tomato-flavored sherbet	Desserts Kawaguchi	+81(242)62-4359
Onsen manju, sasa-dango, tempura manju buns	Azuma Shokuhin	+81(242)64-3514
Usukawa manju buns	Bandai-kogen Kashiwaya	+81(242)63-0175
A variety of confections	Sanmangoku, Inawashiro Shop	+81(242)72-1100
A variety of confections	Taroan, Inawashiro Shop	+81(242)62-5558
Seasonal Japanese confections	Aizu Hogyoku	+81(242)62-2110
Dorayaki (bean-jam pancakes)	Doraya Seika	+81(242)64-3133
Fresh western cakes & baked sweets	Virgo	+81(242)62-5472
Tempura manju buns	Hinodeya	+81(242)64-3448