

The Dream Islands of Kamijima

A BOOK TO Explore the Life, Culture and Nature of Kamijima Islands

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A welcome ig wating!



To those who Journey to the Islands of Kamijima

The boundless ocean paths invite you to explore these enchanted islands at your leisure.

You'll see people who are warm, friendly, and welcoming as you go along your way.

In the distant mist the islands appear to float in a peaceful repose, as if

- lost somewhere between the ocean and the endless sky.
- Take a deep breath of tranquility and feel rejuvenated.

You will find that these islands leave their unique memory on everyone who spends time here.

The "Dream Islands" of Kamijima and all of us here, are waiting to welcome you now.

💶 KAMIJIMA TOWN, EHIME JAPAN

Nestled in the Seto Inland Sea, Kamijima Town, one of "the most beautiful villages in Japan", is a haven of 25 islands at the northernmost tip of Ehime Prefecture.

Easily accessible by ferry, it's close to Hiroshima Prefecture and is a gateway to the main islands of Yuge, Sashima, Iwagi, Ikina, and Uoshima, each offering a unique glimpse into the vibrant local culture. The region enjoys a mild climate, making it a perfect destination to explore year-round. Visitors can indulge in the local specialties including fresh seafood and lemon-infused dishes.

A cycling route around Yumeshima Kaido unveils breathtaking views of the sea, offering an intimate experience of Kamijima's warm and enriching island lifestyle. CONTENTS

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⁵³ EXPERIENCE

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All listed prices are including tax and accurate as of October 2024.

IWAGIJIMA

YUGEJIMA

MA

MA IKINAJIMA



Since joining the "Japan's Most Beautiful Villages" alliance in October 2009, Kamijima Town has been striving to conserve and utilize local resources and create a worldclass community.

LIFE IN THE Islands of Kamijima

THE SEA EMBRACES THE LIGHT OF THE EARLY MORNING SUN, SENDING A WARM PINKISH GLOW ACROSS THE HORIZON.







1 2

3

4



- 1 Bright Lemons on the shoe box in the elementary school.
- 2 "Blue Lemon Island" Iwagi island where there are lemon trees even in the schoolyard.
- 3 Passing bicycles watch the scenery of the Gangi and ships.
- 4 Three thousand cherry blossom on Mt. Sekizen contrast against the inland sea.









1 2 3

4

- 1 A lovely scene in a narrow island alleyway while on a peaceful walk.
- 2 Fresh caught seafood is abundant here.
- 3 10am, the morning fishing boats return.
- 4 "Dried Debera", the winter tradition of Uoshima, a fishing island.

















- 1 Matsubara beach a spot popular in both past and present.
- 2 Yachts a perfect match for the peaceful island.
- 3 Fireworks Festival Kamijima's sacred celebration of summer.
- 4 Watermelon enjoy chilled in cooled well water.
- 5 Island life Beautiful sea, art and children.
- 6 Autumn The season of the Harvest festival.
- 7 Summer The vista seen from Otani, Yuge Island.



THE FACES OF THE LOCAL PEOPLE SEEM TO REFLECT A GOLDEN AURA, FROM THE LIGHT THAT STREAMS THROUGH THE ALLEYWAYS AND ACROSS THE HARBOURS, FILLING THE ISLANDS WITH LIFE.





 $1 | 2 - \frac{3}{4}$

- 1 The highspeed ferry leaving Sashima Port, wake trailing behind.
- 2 A guardian statue protects the prayers of the island.
- 3 At a small shipyard on the island. Common scenery of the island.
- 4 Warm sunlight pours onto a boat being repaired.

















 1
 2

 3
 4

 5
 6

7

- 1 Junior Highschool students returning home from club activities.
- 2 Highschool Students studying at the sea station building.
- 3 At Ikina Island. The neighbourhood is safe, you know everyone.
- 4 Potted plants infront of an open shop.
- 5 Everyone enjoys the island in their own way.
- 6 Simplicity of the shop decorations.
- 7 A lively conversation with a yachtman from Onomichi.



AFTER THE EVENING MEAL,

TAKE A RELAXING BATH.

THE STARS ARE SHINING DOWN

ACROSS THE 'DREAM ISLANDS'.

All is calm...

SLEEP AWAITS.



Guest houses, traditional inns, resort hotels, and more. These islands have a wide variety of accommodation options, each with their own character.







Keiko Tomita and Mie Kudo manage Shiomi House, an old guesthouse just a 3-minute walk from the Sashima port. It's a small inn in a narrow alley that's easy to miss.

Step into a building steeped in history, reborn from a structure built shortly after the war. As you enter, you'll be greeted by the unchanged tatami-matted Japanese-style rooms, a verandah, and a dirt floor that all hold stories of the past. Try the Goemon bath, light the fire, savor the rising smoke, and bathe in the hot soothing water. It is a truly authentic experience.

At Shiomi House, guests prepare meals together with Mie and Keiko, sharing rice and stories around the dining table. You'll hear about their lives on Sashima and sleep in the peaceful silence



1 A lively shared home-cooked meal with locals. 2 Fun in the traditional iron goemonburo bath. 3 Light the fire to heat the bath. A unique bath that warms the body. 4 Shoes of guests and visitors, and "GETA" for moving around the building.



of the night. Staying here feels like being at a relative's house.

Many people fall in love with this place and visit repeatedly. The island of Sashima is a place of warmth and familiarity that beckons people to return, and even make it their home. It's a testament to the warm and friendly atmosphere that will make your trip memorable.



1 There is also a house nearby called "Kominka NEGI NEGI" that can be rented out (16,000 yen/day). 2 Manager Mie (left) walking along the alleys of Sashima with a guest.

♥ P.93 Guest House / SASHIMA @X♥ SHIOMI HOUSE Island Village hostel

▶ 0897-72-9800
 ⇔ shiomihouse.com
 ♥ Sashima299, Yuge
 ⇒ available
 © Check-in 15:00, Check-out 10:00
 → 8 (Dormitory, private room available)
 ⊗ adult 5,000 yen ~
 12 years and below 2,500 yen ~
 Whole house rental 30,000 yen ~
 ★ 3min from Sahima Port confirmation required
 ♥ share meal and
 ♥ traditional bath



Surrounded by Succulent and Ornamental Plants

Tokonoma is a guest house managed by Yasushi and Erina Kato. The entrance is adorned with Erina's potted plants. Since his 20s, Yasushi has explored Japan extensively, from Hokkaido in the north to Okinawa in the south, and in 2019, he brought his vision to life with Tokonoma. "I'm excited to engage in conversations with people from all walks of life."

₽.95 Guest House / YUGEJIMA @ TOKONOMA

▲ 080-6492-0084
 ⊕ tokonoma.org
 ④ Shimoyuge 299, Yuge
 ¬available
 ④ Check-in 15:00,
 Check-out 10:00
 → 11 (private room x 3)
 ④ Private room 4,000 yen
 Whole house rental 25,000yen
 ★ 10min from Yuge Port



1 The soft morning sun lights the entrance. 2 The plants and pots define Tokonoma. 3 Kitchen (back) and living room. It is highly recommended on Booking.com for travellers to stay for several days. 4 Light airy guestrooms. 5 The bright smiles of the Kato family.

Kominka Minshuku YUGE NO YADO

ENJOY LOCAL FISH DISHES THAT THIS GENTLE COUPLE COOK WITH PRIDE

Yoshifumi and Chiyako Kawabata, originally from Kagoshima, run this guesthouse located in a historic old private house in Shimoyuge. The dinner offered features fresh fish sourced directly from the local fishermen. The dishes crafted by these warm and gentle hosts have a comforting and homely taste. Prepare to be pleasantly surprised by the variety of items on the menu including sashimi, grilled fish, sea bream rice, and tempura. The building was self-renovated, and it holds a rich history that adds to the unique ambiance of your stay.

P.95 Minshuku / YUGEJIMA G YUGE no YADO

↓ 080-6442-3298
 ⇒ yugenoyado.com
 ♠ Shimoyuge 384-1, Yuge
 ⇒ available
 ⊕ Check-in 15:00, Check-out 10:00
 ⇒ 6 📰 Open 365 days a year
 ⊗ adult 15,000 yen
 Elementary school students 10,000 yen
 (1 night with 2 meals)
 ★ 10min from Yuge Port



1. Evening view of the building. The deck on the right was also built by the couple. 2 Yoshifumi standing in the kitchen. You can see the cooking from the dining room. 3 Japanese guest room. 4 Soak in their self-built outdoor bath.



A Stay with a Spectacular View

A hotel with a superb view chosen as one of the 88 views of Shikoku. It is built on a hill near the beach of Matsubara, and boasts a view with all rooms facing the sea. Both the restaurant (P33) and the open-air bath in the large public bath face the sea, too, so you can spend the day gazing at the ever-changing beauty of the scenery.

P.95 Hotel / YUGEJIMA Ø

Inland Sea Resort FESPA

▶ 0897-77-2200
 ⊕ fespa-yumeshima.jp
 ⊕ Hibi 287, Yuge
 ⇒ available
 O Check-in 15:00, Check-out 10:00
 ⇒ 52 (17 rooms in total)
 ④ from 13,200 yen/person
 (2 people froom, 1 night 2 meals included)
 ClOSED TUE dinner, WED (subject to change)
 ⇒ 10min from Tateishi Port
 ⇒ Large public bath One-day bathing is possible



1 Enjoy the vista of the Seto Inland Sea. 2 Seasonal banquet served by the head chef. 3 Western-style public bath "Spa Horizon". There is also a Japanese-style public bath. 4 Western-style rooms, Japanese-style rooms, and Japanese-Western style rooms are available.

New Guesthouses Full of Character

● P.94 Guest House / YUGEJIMA © Guest House MICHISHIO



This guesthouse is located in a quiet neighborhood near a small shrine. Owner Koji Hirata founded it in 2021 with the hope of creating a base that connects cyclists with the local community. "This place is perfect for a long vacation or a relaxing trip. You can go by bike to meet local people and experience the rich nature and history," says Hirata. There are optional tours to get to know the area, and you can even take a walk with the pet goats. It has already become a popular lodging with cyclists from Europe, the United States, and Asia.

€ 080-1453-0360 ⊕ note.com/michishio ⊕ Hikino424-2, Yuge
③ Twin 8,000 yen, Single 5,000 yen (Base price varies by season) =5
⇒ available ⊙ Check-in 15:00, Check-out 10:00 ♣ 5min from Yuge Port

P.94
 Guest House / YUGEJIMA Ø
 Common Yado MYOJIN



Located on the coast with a wonderful view across the bay of Yuge. The owner, Akiko Fujii, has created a guesthouse with a warm organic and natural atmosphere. Once inside climb the staircase to find a lovely bedroom and a stunning view. Workshops and other events will also be held here, and Akiko says, "It will be a community space where people from both inside and outside the island can gather." Long-term discounts are available, as guests are encouraged to stay for a long time to get to know the island.





1 The owner, Koji Hirata, and the goat, Nakajima. 2 The ocean can be seen from the guesthouse (left). 3 Clean rooms. 4 The exterior wall features a mural by an artist.







1 The owner, Akiko Fujii. 2 Climbing the stairs leads to the bedroom with a sea view. 3 The exterior of the old house. 4 View of the first floor from the entrance.

GUEST HOUSES FULL OF HOSPITALITY IN YUGE & IKINA

Relax in Iwagijima

7 P.95

Minshuku / YUGEJIMA

Minshuku NAKATSUKA

This questhouse is located in a narrow alley in the Shimo-Yuge district. Itsuko Nakatsuka, an expert at sourcing ingredients from the sea and mountains, runs the inn. The seaweed and wild plants served on the dining table are all picked by Nakatsuka herself. In addition, the dishes made with fresh fish purchased directly from fishermen in Yuge are very popular.



8 P 94 Vacation Rental / YUGEJIMA (O) The Nomad Inn Yuqeiima

This is a rental accommodation that opened in the Kamiyuge district. It is an old house from the early Showa (1970's), and you can see stylish and original designs here and there in the impressive Nagayamon gate, garden, and interior of the building. "I want you to stay and blend into the beautiful townscape and seascape of Kamiyuge," says the owner, Shunsuke Bito.

€080-2614-0843 Kamiyuqe253, Yuqe office@cotolier.me (*) Basic rate 20,000 yen, 2nd person onwards + 3,000 yen per person (whole house rental, no meals included) 🗢 available 😐 6 🔿 Check-in 15:00. Check-out 10:00 🦹 3min from Kamiyuge Port

P.94 Minshuku / YUGEIIMA



Minshuku TAKEGAWA A quest house in Kamivuge that is limited to one group per day.





🕻 0897-77-2875 💮 Kamiyuge 302, Yuge 🏵 adult from 8,000 yen (1 night 2 meals included) 🛥 Limited to 1 group per day 🗼 5min from Kamiyuge Port

10 P.93 Minshuku / IKINAJIMA Minshuku SUDOMARI-M

Off the coastal road, nestled in the hills, this charming inn offers cozy rooms with a special touch - each room is equipped with full-fledged karaoke equipment. You can sing to your heart's content during your stay. The warm and welcoming atmosphere resembles that of a local Japanese house.





€090-9810-3947 ♠ Ikina1078-1 ♀ adult 3.000-5.000 ven, elementary school students half price, free for preschoolers (consultation for groups of 3 or more) ●9 〒available () Check-in 17:00. Check-out 9:00 🖨 5min from Tateishi Port

1 P.92 Ryokan / IWAGIJIMA KAMEI RYOKAN



A long-established ryokan that has been in business for 3 generations and stands in a good location right next to Iwagi Port. The main building was built about 65 years ago, is a good old Japanese building, and the window of the tobacco shop at the entrance creates a retro feel. Once inside, the polished floors and elaborately designed handrails make you feel nostalgic and calm. There is an additional accommodation building in the back. The cuisine is centered on fish caught in the sea near Iwagi.

📞 0897-75-2006 💮 Iwagi 1523 🛥 24 (Adult 9,130 yen (1 night with 2 meals), 4,950 yen (without meals) 🖈 5min from Iwagi Port

12) P 92 Minshuku / IWAGIJIMA 👩 🔿 YOSHIMASA



A guesthouse near Iwagi Port. The restaurant, managed by the owner, Mr. Sunagawa, boasts authentic Japanese cuisine prepared by chefs using local ingredients such as fish caught in nearby waters and lemon pork from island. The Japanese-style rooms, which were renovated in 2020, are comfortable, with toilets installed in each room. There is also an izakaya on the first floor of the inn. You can also interact with the people of the island at night. They host an uninhabited island (Tsuba island) experience (p.57) and boat fishing experience (p.61).

(¥) Adult from 14.370ven (1 night, 2 meals, kaiseki dinner, quest room with toilet included), from 12,870 yen (1 night, 2 meals, kaiseki dinner included), from 6,600 yen and up (communal toilet without meals) 🗼 5min from Iwagi Port







2.5

HAVE A MEMORABLE STAY IN TAKAIKAMI & UOSHIMA





13 P.94 Public Inn / UOSHIMA **UOSHIMA TOURIST CENTER**

For a unique stay, take a 50 minutes ferry ride by rapid boat from Yuge Port to Uoshima Island, an island which floats in the unobstructed inland Sea. There is only one lodging facility on the island. The Uoshima Tourist Center. It is not only a base for sightseeing, but also a place for local activities, exchanges, and training. Uoshima is one of the best fishing grounds in the Seto Inland Sea, and is visited by many anglers that come from all over the country. Slow down and experience life on a truly remote island and discover the unique charm of lloshima



"Airbnb"

C0897-78-0020 == 12 1362-1 1-kochi, Uoshima

@ natureresort.ip/uoshima 🗢 available ⊛ Adult from 9,000 yen (1 night Breakfast included). Accommodation, eating and drinking, price confirmation required by phone 🖈 1min from Uoshima Port Reservation possible at "Jalan" "Rakuten Travel" "Rurubu Travel" "Booking.com"





14 P.94 Minshuku / TAKAIKAMISHIMA Minshuku NATAORE no KI



shima. The express boat bound for Uoshima stops on the way to the island. Manga mural art is drawn on private houses and public facilities around the port, creating a unique world view. Like the mural art, the guest house was opened by remodeling an empty house as part of the island development. The name of the inn, "Nataorenoki", is a tree so hard that it can break a hatchet. The Nataore tree at Sekido Shrine on the

The only lodging facility on Takaikami-

island has become a natural monument of the town, and that is where the name comes from.



Barbecue sets and other equipment available for rental 🖈 1min from Takaikami Port



P.92 Nishibe Beach [IWAGIJIMA]



day long. We met here (laughs). It all started with a

(Mr. Soshi) I'm from this district, and when we would





fragrant Hamagou flowers. When the tide goes

10 P.94 Nireda Beach [YUGEJIMA]

👽 P.93 Mt. Tateishi Observatory [IKINAJIMA]





Finally.



The people of the Kamijima islands don't treat visitors as outsiders. They naturally

accept them as a part

of normal life.

Young people will even wait for the elderly wobbling on their bicycles.



Iwas watching them make a lemon kaiseki, then suddenly I was cooking it! I was glad to hear many stories about the island.

Islanders here are calm and relaxed, maybe because in a few minutes you can easily cross the sea.



During dinner, I said, "I'm curious about the local dish, Igisu Tofu," and the next morning, it was on the breakfast table!



After helping to carry shopping bags, I received the beans bought for themselves as thanks! A Journey to the Hearts of Kamijima Town's People

An afternoon with the locals drinking. The time spent gazing aimlessly at the sea together you can't find in the city.



Dinner at the guesthouse like a local party, with staff and tourists all together.





Island Travel Illustration Essayist: Mu Matsutori

Exploring remote island, local cuisine, and folk festivals is my life's work. Books authored include "Tokara Islands Secret Walk," "Starting the Kasujiru Book," "Mu Fudoki," and more. lit.link/muumatutori



You can taste the fresh seafood of the island, or experience cafes with a cosy atmosphere. There is a wide variety in Kamijima that is loved by both locals and visitors.



IZAKAYA YOSHIMASA

Enjoy Your Own Freshly Caught Seafood Prepeared by a Local Chef.



Yoshimasa is an izakaya that brings you the best of Iwagi Island's fresh fish. Enjoy seasonal catches from the nearby sea, expertly prepared by skilled chefs. They also offer recreational fishing boat experiences, allowing you to catch and savor your own fish for lunch. Indulge in a wide variety of delicious dishes typical of a long-established izakaya, paired with a great selection of Japanese sake. Don't miss the local specialty, Iwagi ramen. Experience the ocean's flavors and tradition at Yoshimasa.

P.92 Izakaya / IWAGIJIMA @ () YOSHIMASA

銅

€ 0120-37-4403 ⊕ yoshimasa.jp
 ♥ Iwagi 1540 ♀ available
 (© 11:00 - 14:00 (L.0.13:30)
 17:00 - 21:30 (L.0.20:30)
 SUNDAY - 21:00 (L.0.20:00)
 CLOSED MONDAY
 (changes depending on the season)
 ♠ Counter 7, Tables 15, Private rooms 10
 ♠ Smin from Iwagi Port
 Souvenir sales



あこう

真調

柄光法

第 中部

2 × 86 cm

重至 7.0 48

1 Go through the curtain and enter the store. 2 You can choose between table seats or a private room. 3 On the wall, there are giant sea bream fish prints caught by visitors on recreational fishing boats, and Sake Labels. 4. The popular lwagi ramen. There are plenty of island delicacies such as dashi stock made from small fish from the inland sea and toppings such as Hijiki seaweed.



A Variety of Authentic Creations Using Local Ingredients

Shinsuke Matsumura's creative restaurant offers a diverse menu rooted in his Italian training. Using fresh local ingredients, especially seafood, the dishes are renowned for their carefully crafted and delicate flavors. Beyond seafood, you'll find a variety of Italianinspired options, including meat dishes, side dishes, and authentic pasta. Complement your meal with a wide selection of alcohol.

♥ P.95 Izakaya / YUGEJIMA ♥ ♥ Yugejima Dining SAI

€ 0897-72-9931
 ⑦ Shimoyuge 123-7, Yuge
 ⇒ available
 © 17:30 - 22:00 (L.0.21:00)
 CLOSED WED (Open on public holidays)
 M Counter 4, Table 14, Private rooms 10
 ★ 3min from Yuge Port

1 There are many types of local sake and Plum wine. 2 The store is clean. Mr. Matsumura shows his skills in the kitchen on the left. 3 Buy a bento, or yakitori and beer from their food stall open from early evening! 4 Rich Japanese and Western menu. The "Yaki Cheese Menta-imo", which is a yam topped with cheese and baked in the center, is so delicious that you won't be able to stop.



Enjoy fresh island food from light meals to banquets

Located within the "Inland Sea Resort Fespa," this restaurant offers a dining experience with sweeping views of the Seto Inland Sea. The diverse menu ranges from simple à la carte dishes to full kaiseki cuisine, featuring fresh local seafood and Kamijima's famous lemon pork. The kaiseki menu changes monthly, capturing the essence of each season. Popular dishes include the hearty Kaiho Donburi and handmade tofu – perfect for savoring the island's unique flavors.



1 Gaze over Yuge and the beautiful Seto Inland sea. 2 Large function rooms for groups of any size. 3 Cozy private rooms for an authentic experience.

♀₽.95 Restaurant/YUGEJIMA @ FESPA Restaurant IL MARE



*Yumeshima burger" made with fresh sea bream caught in Kamijima. Lemons and vegetables are grown on the island as much as possible. Served with potatoes. ¥1.100

FRESH SEAFOOD RESTAURANTS





2 P.92 Cafe / IWAGIJIMA 💿 🗙 🔂 Takeout & Cafe TAIYA

This small cafe comes into view as you head north along the coast from Iwagi Island's Nagae Port. As its name suggests, it boasts dishes using sea bream, including sea bream carpaccio rice bowls, sea bream curry, and a luxurious menu of double sea bream rice, which is sea bream rice topped with sea bream sashimi and sauce, and the taste of sea bream is second to none. This is because the owner. Uravasu Genta, is a sea bream farmer who knows everything about sea bream. The sea bream raised in the fast-flowing waters of Iwaki is muscular and crunchy. The location right in front of the sea is also wonderful.



L090-4977-3179 💮 lwagi 4974 🕓 SAT 10:30 - 16:00 SUN 10:00 - 16:00 CLOSED MON-FRI ቭ 8 inside, 4 outside 📾 4min from Okogi Port 💼 Takeout OK



"Sparkling Lemonade" ¥500







C0897-72-8885

() 11:00-13:00,

💮 Shimoyuge 1037, Yuge

3 P 95 Seafood Restaurant / YUGELIM DAIKOKUMARU



17:00-22:00 (L.0.20:00) CLOSED TUE, 2nd MON # 40 🖈 1min from Yuge Port also many other set meals to choose from, such as deep-fried chicken and tonkatsu.

which are very filling. In the evening, it becomes a lively izakaya with locals. Start by ordering the sashimi platter. There are also private tatami rooms available, making it perfect for private parties.



A little intrusion into the island's "ordinary"

A cafe 5 minutes walk from Sashima Port, run by Ayami and Shinsuke Yamanouchi. They transformed a former community kindergarten into a cozy cafe filled with books and art where you can relax. The cafe is popular among local parents, and also travellers wanting to experience the slower pace of life on the island of Sashima. The family's warm personalities and their friendly smiles create a special place to remember.

4 P.93 Cafe / SASHIMA 🞯 🚯 book cafe okappa

C 0897-72-9229 🕼 Sashima 694, Yuge () FRI, SAT, SUN 11:30 - 17:00 A Counter 3, Table 4, Private rooms 4 🖈 5min from Sashima Port 📾 Takeout OK P 5cars



1 The whole family with eldest son "Aoba" and little sister "Mitsuha" who was born in Okappa! 2 The building used to be a nursery school in front of the community meeting place. 3 Look for this white sign when the shop is open. 4 Classic chicken curry (1,000 yen). 5 The mural inside the shop was painted by a family of French artists.



Old Folk House and Bagels

Hidden alley of Kamiyuge, this cozy bakery offers freshly baked bagels, white bread, and home-roasted coffee. The building, over 100 years old and a registered cultural property of Japan, was lovingly restored by Maki and Shuhei Miyahata, who transformed it into a welcoming home and bakery.

With its tranquil atmosphere, set within an old storehouse, and a front garden filled with herbs, the bakery exudes a timeless serenity.

● P.94 Bakery Cafe / YUGEJIMA (○) ● Kitchen 313 Kamiyuge

▶ 090-7371-6888
 ⇒ kitchen313kamiyuge.com
 ♥ Kamiyuge 313, Yuge
 ♥ TUE, THU, SAT 11:00 - 15:30
 CLOSED MON, WED, FRI, SUN
 ₽ 2, Front deck with bench
 ★ 3min from Kamiyuge Port
 ★ Takeout OK



Quality Time, Space, and Ingredients

Run by beekeepers Satoshi and Ai Nishio, this charming cafe is nestled in the peaceful Kario area on Yuge Island' east coast. Here, you'll find delicious sweets crafted with homemade honey and locally grown fruits, capturing the true essence of natural flavors. The warm interior, a blend of Japanese and Western antiques, is softly illuminated by natural light, making it an ideal spot to relax and enjoy the island's gentle pace. ◊ P.94
 Cafe / YUGEJIMA Ø
 vida con miel

✿ Kario 177-1, Yuge
 ⊕ vidaconmiel.stores.jp
 ☑ apiary.vida.con.miel@gmail.com
 ⊙ THU 11:00 - 15:00, SAT 9:00 - 16:00
 CLOSED MON, TUE, WED, FRI, SUN
 ♠ 6 ⊕ 10min from Yuge Port
 Business days and hours are subject
 to change. Please check Instagram.
 Course lunches and some sweets
 require reservations.
 Reservation possible by DM on [©]



1 Bagels and white bread are so popular that people come from afar to buy them. 2 Maki, the owner. In 2014, she renovated the storehouse next to her home and opened the shop. 3 She made good use of the historical building in her design. 4 It is made one by one by hand kneading.



1 The dishes, based on in-season home-grown vegetables, are beautifully presented. 2 Both the food and sweets are carefully selected in line with the couple's philosophy, with an emphasis on organic ingredients. 3 On this day, the menu was homemade labneh (Middle Eastern yogurt) and a plate of figs. 4,5 You can immerse yourself in Mr. and Mrs. Nishio's view of the world in a quiet store.



A Curry Shop that is Fun for both Adults and Children

A renowned curry restaurant created by seasoned chef Kazutaka Maekawa, who spent 50 years perfecting his craft in ship kitchens. A native of Sashima, Maekawa opened this beloved spot with his wife, Midori, to share their carefully honed flavors. "Aru" curry features a delightful blend of rich onion sweetness and a satisfying spiciness. The shop is easily recognized by the signal flags outside, welcoming visitors with a maritime touch.

P.95 Curry shop / YUGEJIMA (C) TRATTORIA ARU

▶ 080-2649-0001
 ♥ Shimoyuge 716, Yuge
 ♥ 11:00 - 14:00
 CLOSED TUE, WED, THU
 ➡ Inside 10, Front yard 12
 ★ 15min from Yuge Port
 ▲ Takeout 0K
 ➡ Takeout 0K



A Stylish DIY Pizza Shop

An authentic stone oven pizza shop run by Motonori and Miyoko Fujita. This couple, who enjoys driving an old MINI and building stone kilns, turned their passion for baking pizza and homemade yeast bread into a shop. Using Italian flour, mozzarella cheese, and locally sourced tomatoes and basil, they create delicious freshly baked pizzas and paninis. Don't miss the opportunity to try their mouthwatering creations, accompanied by a wide selection of imported beers. P.95
 Pizzeria / YUGEJIMA
 IPPUKU

 € 080-4635-8334
 ⑦ 0ta 114, Yuge
 ⑦ available
 ③ SAT, SUN, HOL 11:00 - 14:00
 CLOSED MON - FRI (Open on holidays, Check business days on ♥)
 ℛ Counter 4, Table 6, Terrace 2
 ☆ 15min from Yuge Port
 奋 Takeout 0K ♀ available



1 The owner, Mr. Kazutaka (left) and his wife, Ms. Midori (right). 2 Happy toppings and a menu that is safe for small children. 3 Lemon yellow kitchen car for business events. 4 A welcome signal flag that serves as a landmark of the shop, a spacious artificial lawn garden and garden seats where children can play.



1 Mr. and Mrs. Fujita's main business in construction, and they also designed and constructed the shop themselves. 2 The pizza is a type with a sticky ear and is satisfying to eat. The standard Margherita and Yuge nori and mentaiko pizza are popular. 3 The DIY gives a homely rustic feel.



¥880

38

Authentic Japanese Tea and Coffee

UNIQUE STOPOVER SPOTS

9 P.95 Book and Tea Shop / YUGEJIMA 🛛 👁 🔿 YUTAKA no HONYACHAN

The origin of this fun shop's name comes from the fact that it not only sells books but also delicious Japanese tea. The owner, Yutaka Yamaue, is a novelist and copywriter, and is also a certified Japanese tea advisor. The tea is sourced directly from tea farmers in Uii. Kvoto, and in addition to traditional Japanese tea menu items such as sencha and hojicha, there are

🕻 0897-72-8108 💮 Shimoyuge 225, Yuge 🗢 available 🖷 5 @r.goope.jp/honyatyan 🕓 10:00 - 18:00 CLOSED MON, 3rd SUN ★ 5min from Yuge Port, 30sec from Yuge Town Office

also a variety of drinks such as matcha latte.

10 P.93 Coffee Shop / IKINAJIMA (©) YUMFSHIMA COFFF ROASTFRY -WABI7UKI-

Kamijima town's first home-roasted coffee specialty store opened in July 2024. Tsukasa Amako, a former teacher, roasts the beans in-house and carefully servescoffee. There are about four types of beans available at all times. With a focus on beans from around the world, you can enjoy a variety of flavors while you witness a beautiful panoramic view of Yuge and Sashima Island. You can also take the beans home to enjoy later.

🖷 10 🌐 yumeshima.base.shop 🕓 10:00 - 16:00 CLOSED SUN, MON 📾 3min from Tateishi Port



the shop owner. 3 The recommended drink is the matcha latte. The glass features the shop's original character, "Cha no Ha-chan."



1 The view while drinking is unmatched. 2 Coffee beans carefully roasted by the owner, 3 Owner Amako Tsukasa brews coffee by hand drip,

1 P.92 Lemonade Stand / IWAGIJIMA 🛛 🕅 WARASHIBE IWAGIJIMA BASE



Warashibe delivers the delicious taste of local ingredients like citrus fruits straight to customers. Owner Oka Shintaro personally meets with producers, sharing their stories and passion for quality with people. Iwagijima BASE, a lemonade stand he created, serves as a bridge between agriculture and tourism. Using fully ripened lemons harvested after March, they offer refreshing lemonades and drinks.

📞 090-4585-4500 🔅 Iwagi 553 🕓 SAT, SUN, HOL 12:00 - 16:00 (Check business days on SNS, Closed during winter season) 🛲 Counter 2. Table 4 🔥 8min from Iwagi Port 📾 Takeout OK



Yaki," doll-shaped cakes based on Kamijima town's mascot character, "Kamirin." The owner, Yoko Uneda, opened the shop to make "a beloved souvenir from Kamijima." You can enjoy the standard flavors of specially made bean paste, chocolate. and custard, as well as seasonal flavors. There is also a new product, "Kamirin Sable,"

12 P.94

OYATSU TIME

This is a shop selling "Kamirin

C0897-72-9227 C Kamiyuge441-1, Yuge C 11:00 - 15:00 CLOSED MON, TUE, THR, FRI 🗼 5min from Kamiyuge Port 📠 Take Out Only





1 Mr. Oka, the owner. 2 Special spicy curry is perfect with craft beer and lemonade! 3 Two-layered lemonade made with lemon syrup from the island produced locally for local consumption.

13 p 94 Household Goods Cafe / YUGEJIMA (Ø COTOLIER SHOTEN

A lifestyle select shop in

the Kamiyuge area. The shop

sells mainly natural foods.

cosmetics, and miscellaneous

goods that the owner. Mariko

Bito, herself uses. There is

also a café where you can

take a break with some island

mandarin orange juice. There is

a kids' space. You can also buy



souvenirs.







€050-5437-1799 ⓓ Kamiyuge465, Yuge ③ 11:00 - 16:00 CLOSED SUN, MON, HOL 🛛 🖷 6 🧎 3min from Kamiyuge Port 💼 Takeout OK



Plenty of Island Delicacies

This island cafe offers meals made with locally sourced ingredients. The menu features handmade dishes like the "Picked Vegetable Lunch," highlighting healthy wild grasses and seaweed harvested on the island, as well as sautéed lemon pork from Iwagi Island. Don't miss the recommended "Lemon Pork Burger,". It's a palm-sized option, enjoyed by cyclists and locals alike as a post-lunch treat.

P.95 Cafe Restaurant / YUGEJIMA G SHIMA DE CAFE

€ 0897-77-2232
 ⊕ shimano-kaisha.co.jp/cafe
 ⑦ Shimoyuge 830-1, Yuge
 ~ available
 ③ 9:30 - 17:00 (L.0.16:30)
 £005ED TUE, New Year's Day
 # 34 ★ Zmin from Yuge Port
 ▲ Takeout 0K Souvenir sales

1 Lemon pork burger. Small and easy to eat. 2 Picked greens lunch is the fruit of the wisdom of island mothers. 3 The appearance of the shop. 4 Ritsuko Murakami, the owner (left), and Tomomi Murakami, daughter. 5 You can also buy souvenirs from the islands. 6 Lemon pork saute lunch.

Let's Eat Iwagi Lemon Pork!





P.92 IZAKAYA / IWAGIJIMA MISTY KAMEI

Located behind the town office Iwagi branch, just off Iwagi Port, this izakaya is also open for lunch. Try their signature Iemon pork tororo rice bowl, made with Iwagi's special pork, or opt for the Iemon pork stir-fry set meal where you can choose your seasoning. In the evenings, it transforms into an izakaya, offering a variety of a la carte dishes that pair perfectly with sake. Don't forget to check out the daily recommendations on the cork board.



▲ 0897-75-2936
 ▲ Iwagi 1523
 ④ 11:00 - 13:00 (L.O.)
 17:00 - 20:30 (L.O.)
 CLOSED SUN, HOL ▲ 56
 (Tatami room available)
 ★ 2min from Iwagi Port
 ▲ Takeout OK







P.92 Cafe Restaurant / IWAGIJIMA OC LEMON HEART



L 0897-75-3277

💮 lwagi 1427-2

() 9:00 - 16:00

🛲 20 🗼 Inside Iwaqi

🗢 available

CLOSED SUN

Port Office

💼 Takeout OK

Located in the Iwagi Port, this coffee shop offers a full menu of meals, including a recommended dish featuring lemon pork, a specialty of Iwagi Island. The Ganso Lemon Pork Don is a local favorite, consisting of stir-fried meat and a fried egg on rice, topped with a special lemon juice sauce. Many shops on the island offer this dish, so it's enjoyable to eat while sampling around.

great place to visit.



We recommend the lemon bussee, which combines lemon peel cream and fluffy pastry to create a perfect combination!

DISHES THAT MAKE USE OF THE ISLAND'S SPECIAL PRODUCTS AND INGREDIENTS





17 P.92 Farmer's Restaurant / IWAGIJIMA DEBESO OBACHAN

A reservation-only farmhouse restau-rant opened by mothers on the island, led by Takako Nishimura, a lemon farmer. "Debeso" means "obtrusive" in the island language, and as the name suggests, the cheerful girls make "lemon kaiseki". The fruit and juice of lemons grown on the island, the whole flowers and leaves are also utilised. You can experience making lemon kaiseki (p.76).



L 0897-75-2843 💮 lwagi 3057 () 11:00 - 14:00 🛔 from 4 people (By appointment only) CLOSED JUL to SEP. NewYear's Day # 4 - 40 📾 5min from Iwagi Port 7min from Okogi Port





Farmer's Cafe / IWAGIJIMA (0) Nouson 808

This cafe is directly managed Island, and has resting seats both inside and outside the store, making it an easy place to stop for a break while cycling.

L0897-74-0756

💮 lwagi 3910-1

() 11:00 - 15:00

CLOSED SUN to THU

📾 3min from Okogi Port

by Blue Lemon Farm, a farm on Iwagi Island that produces a wide range of citrus fruits, vegetables, strawberries, and more. You can enjoy drinks such as lemon squash filled with home-grown frozen lemons and strawberry milk, as well as freshly baked bread and pastries. It is located along the circular road around Iwagi

> "Strawberry Milk" is managed by a farmer. ¥550



An authentic Sushi Izakaya "TOTOYA"

Located in the Yuge town council building. It is often used by locals for drinking parties and banquets, and is popular for its casual atmosphere and delicious food. Ryuji Iwakoshi is an authentic chef who trained at a Japanese restaurant in Kyoto, before coming home to his home island. Try the nigiri and fatty pickled mackerel oshizushi wrapped in soft kelp. There are also many other izakaya menu items, making it a casual place for families and sailors alike. They also offer takeaway sushi, so you can enjoy it at your guesthouse.

UMI no EKIBEN" prepared by a Japanese chef. ¥2,500 (Reserved required)





1 Iwakoshi-san, the head chef at Totova, 2 The store is on the first floor of the Yuge branch office of Kamiiima Town Hall.

A BOOK TO EXPLORE THE LIFE, CULTURE AND NATURE OF KAMIJIMA ISLANDS 45

19 P.95 Sushi Izakaya / YUGEJIMA 🛛 🌚 🚯

ΤΟΤΟΥΑ

L080-1906-9692 🔅 Shimoyuge 210, Yuge 🗢 available 🖷 40 🛛 CLOSED MON () 11:30 - 13:30, 17:30 - 21:00 (L.O. 20:20) Saturday nights only, Sundays banquets and catering (reservations only) 🖈 5min from Yuge Port 💼 Takeout OK

Come for a Drink at the Local Izakaya

The interior of the store was

20 P.95 Karaoke / YUGEJIMA 👩 KOMAUTA

Located In Shimovuge, there is a karaoke cafe also serves light meals. The store is named after the town revitalization company. Komanan, which fulfilled the residents' wishes based on a questionnaire. They serve snack food and ramen as well to enjyoy while singing!



22 P.95 Karaoke Izakaya / YUGEJIMA SUIKOTEI



A shop that combines the character of both a karaoke cafe and an izakava. The space inside the

> karaoke can be enjoyed in either area. Mama warmly welcomes you at karaoke. At the izakava, the master serves dishes that focus on local fish and other ingredients (reservation required).

store is separated by doors, and



🕻 0897-72-9353 💮 Shimoyuge 841, Yuge 🕓 Daytime Karaoke 13:00 - 16:00 (7 days a week), Night karaoke/Izakaya 18:00 - 22:00 (CLOSED FRI, SUN) 🛲 Karaoke 12. Counter 7. Tatami room 8 🗼 9min from Yuge Port

21 P.93 Izakava / IKINAJIMA 🖪 OKAERINASAI

At the tavern on the second floor of the Tateishi Port Office, you can dine while gazing at the ferry and the lights of Innoshima on the opposite shore. Mr. Ohashi, the owner, recommends chicken sashimi made with Daisen chicken prepared in the morning. The name means "welcome home" can come home and relax.

We also have plenty of €080-2908-8990 ♠ Ikina 2111-2 奈 available 🔿 17:00 - 23:00 (L.O. 22:00) CLOSED SUN, HOL 🛲 40 🖈 Tateishi Port Office 2F 📾 Takeout OK



C0897-77-2222 A Shimoyuge 232, Yuge CLOSED SUN, 2nd, 4th SAT 🛲 20

() 12:00 - 16:00, Open at night (Reservations only) 🗼 7min from Yuge Port





DONGURI







€0897-77-2256 € Kamiyuge 1648, Yuge € 17:00 - 21:00. 11:00 - 13:30 (Lunch is only served on SAT and SUN) CLOSED MON 🛲 25 📾 1min from Kamiyuge Port 📠 Takeout OK

24 P.93 Banquet, Catering / IKINAJIMA MIYUKI

Offers lunch boxes and catering. Reasonable bento boxes are popular. You can hold a banquet by reservation only. The bento lunches are prepared daily according to the budget, and are delivered not only to Ikinaiima, but also to Yuge, Sashima, and Iwagi. We accepts orders from individuals as well as businesses.

Up to 30 seats in the

€0897-76-3178 ♠ Ikina 1890 CLOSED Irregular holidays (Reservation required) 🛲 30 🗼 3min from Tateishi Port

🤨 P.95 Bakery / YUGEJIMA 👩 POPCORN NO IE

A small workshop created by an NPO to create a place where children with disabilities can work even when they grow up. "K's white bread" and pizza bread are standard items on the menu. and there are also seasonal items. You can also buy original art goods created by the children here too.

🕻 0897-72-9307 🧔 Shimoyuge 226, Yuge 🌐 kamijimapopcorn.or.jp () 10:30 - 17:00 CLOSED SAT, SUN, MON, HOL (THU and SAT also sold at Sashima Shimano Hiroba) 💼 Takeout only 🧎 7min from Yuge Port

20 P.93 Deli/IKINAJIMA 🕅 NAKAURA

MEALS, KARAOKE, CATERING

A log house-style shop near lkina Nursery School. They offer homemade lunches and catering. You can also eat in at the table seats in the store for the daily bento and croquettes. Try the freshly fried lkina miso croquette made with local Ikina miso and Iwagi lemon pork.







€0897-76-3044 M Ikina 1656 (€ 9:00 - 17:30 CLOSED SUN # 10 🖈 8min from Tateishi Port 📾 Takeout OK

27 P.95 Ramen shop / YUGEJIMA DON RAMEN

summer months. The location

is different but the taste is

unchanged.





€0897-74-0866 (Yamazaki) ♠ Shimoyuge 1037, Yuge € 11:00 - 13:30 CLOSED WED, SUN 🖷 7 (Outside seating available) 🛧 1min from Yuge Port

ramen stall that was famous from the 80's to the 2000's when



TRY "OKONOMIYAKI" THE ISLAND'S SOUL FOOD!

28 P.95 Okonomiyaki / YUGEJIMA RAMENTO

Despite the name of the restaurant, "Ramento", ramen is no longer on the menu, and it operates as an okonomiyaki restaurant. However, they are proud of their noodles, and they are particular about the crispy and chewy texture of the okonomivaki. Located next to the Yuge Branch of Kamiiima Town Hall.

€0897-77-2932 ♠ Shimoyuge 829-1. Yuge € 11:00 - 14:00 CLOSED MON 🛤 13 🛧 7min from Yuge Port 📾 Takeout OK

29 P.94 Okonomiyaki / YUGEJIMA NISHINO

An okonomiyaki restaurant in front of Kamiyuge Port. It has a warm atmosphere and is a place for locals to relax. While eating, you can converse with local customers and Nishino-san for an authentic island experience. For the menu, we recommend the "Special" with souid and shrimp!



have to wait in line during peak hours !

Okonomiyaki / YUGEJIMA Jumbo Takoyaki HAMAOKA



Originally it started with tako-

30 P.95





CLOSED WED 🔚 12 🛧 1min from Yuge Port 📾 Takeout OK

31 P.95 Okonomivaki / YUGEJIMA MICHIKUSA





C0897-77-2577 @ Kamiyuge 245, Yuge 🕓 10:00 - 19:00 CLOSED MON, TUE 🖷 10 🤺 Next to Kamiyuge Port 📾 Takeout OK



repeat customers from outside the prefecture seeking the taste that has been handed down from mother to daughter. The sauce they use here is different to the other shops too.











Seeweed "NORI"

Sheet of

Seaweed

Seaweed

Tsukudani

producing areas in Ehime Prefecture in terms of landed volume. Nori is mainly cultivated off the coast of Yuge 11111111 AVIII should this area. Please consider of ermen as a souve



There is "Yuge Nori" made from seaweed harvested off the coast of Toyoshima on Yuge Island, and "Uoshima Nori" from the coast of Uoshima. It is thick and has a strong sweet and spicy flavor. You can enjoy it by wrapping hot rice balls in it, as a snack with alcohol, or tearing it up and sprinkling it on rice bowls.

SPEC

This product is made by drying farmed rock seaweed into flakes. It quickly rehydrates in hot water, so sprinkle it on miso soup or Chinese soup to instantly create a soup with the

aroma of the sea. It is also convenient to use when you want to change the flavor of udon, soba, ramen, etc.



About Seaweed Fishing

Rock

Seaweed

Flakes

Nori grows in the cold season. On Yuge Island, the seaweed nets are seeded in the fall, and then in winter the nets are spread out in the waters from the east coast of Yuge Island to the waters off the coast of Toyoshima. You can see the seaweed nets from around Otani and Kario on Yuge Island.



This type of seaweed has a lot of fans

because it has a richer sea scent than

seasoned seaweed. It is uncut and

can be used for thick sushi rolls and

hand-rolled sushi. The aroma will be

more pronounced if you lightly grill it.

Like seasoned seaweed, this type of

seaweed is also available from Uoshima

This is seaweed tsukudani (simmered

seaweed) that is lovingly cooked by

the wives of fishermen in Yuge. It has a

subtle sea scent and a rounded flavor

with shiitake mushroom stock and

mirin. It is a perfect accompaniment

to freshly cooked rice, and can also be

used as a pizza topping, dressing, or

mixed into salads.

and Yuge.



LEMON

PRODUCT

twagi Island, known as "Blue Lemon Island"," has been cultivating lemons since the 1970s, establishing itself as a pioneer in Japanese lemon farming. These temons are grown without wax or preservatives, emphasizing natural quality. In addition to fresh ffuit, many products make use of the whole lemon, from the juicy pulp to the aromatic peel.

CIALTY

Green Lemon

Lemon Pork



Freshness unique to Japan, Iwagi's "Blue Lemon" is harvested from autumn to late autumn. As the weather cools, it ripens to a yellow hue. Enjoy its vibrant, distinct aroma-different from traditional vellow lemons-capturing the

Lemon Cake

refreshing lemon scent and a moist, satisfying texture. It's both individual packaging and boxes of five.

Lemon

These pigs are raised on a special diet incorporating lemon pulp and locally developed feed, thriving in the island's warm climate and sea breezes. Their meat is known for its sweet, flavorful fat and tender texture. Available at local

The Story of "LEMON"

The LEMON CYCLE

Various products are created from lemons grown on Iwagi Island, with the squeezed lemon pulp being used as feed for lemon pork. The waste from the lemon pork is composted into organic fertilizer, enriching the island's soil. This natural cycle nourishes the land, helping to grow delicious, safe

restaurants and as frozen

souvenirs.



This handmade cake is crafted

with abundant lemon juice

from Iwagijima, offering a

a popular souvenir, available in

The Iwagi Product Center offers

a variety of lemon-related

juice, jam, lemon liqueurs, and

lemon aroma oils. It's the perfect

zesty flavors of Iwagi Island.

ImoGashi SWEET POTATO CHIPS

Iwagi Island is proud of its traditional sweets, including potato confections. They are manufactured by Tamura Foods on Iwagi Island. They are said to have originated in the Taisho era, and are carefully made by hand using traditional methods. They are a little softer than the socalled Kochi potato kenpi. They are a simple snack of deepfried sweet potatoes sprinkled with sugar, but they are so delicious that you won't be able to stop eating them once you start. They are reasonably priced and make a great souvenir. They are also very popular with children.



Recently, young farmers have started to process the citrus fruits they harvest at their farms into juice and sell it. We introduce here the "Shima Mikan" and "Harehime Madonna" varieties from Aoki Farm (left), and the "Mikan" and "Madonna" varieties from Sugar Farm (right). All of the taste of the island's soil and sun. Enjoy the different flavors from each farm and from each year



When we think of miso on our island, we think of barley miso. Since ancient times, each household on the island has made their own "homemade miso". Today, a group of mothers from Ikinajima and Sajima have carried on this tradition. Barley and soybeans (for Ikina miso, they are added to glutinous rice) are steamed, mixed with koji mold, and then carefully aged in a barrel. Depending on the temperature of the year, new miso is usually ready around autumn. It can be purchased at shops in town.





Craft beer using citrus fruits grown in the town, such as lemons and Yuge Hyokan, has started to go on sale in recent years. As of the end of 2012, there are two flavors of "Yumeshima Ale" (pictured right), "Blue Lemon" and "Yuge Hyokan," as well as "Yumeshima Kaido Lemon Beer" (pictured left). When you drink it, the aroma of citrus fills your mouth, making you feel like you've arrived on the island of citrus. Try it at a restaurant in the town.

₩ To purchase local specialties, visit the stores on P86-87.

SPECIALTY PRODUCTS

Kamijima's citrus fruits

Many delicious citrus fruits are grown in Kamijima Town, including the famous "blue lemon" as a high-quality domestic lemon. Here are some of them!



Mikan

As the season progresses, the sourness will decrease and the richness (deepness of flavor) and sweetness will increase.

SEASON late SEP - late JAN



Harehime

Less sour, sweeter and richer in juice. Ehime Prefecture is the number one production area in Japan.

SEASON late NOV - early JAN



Tamami

It has a firm sweetness and mellow acidity, and a refreshing taste. It is produced in large quantities in Kamijima Town and is sold as "Shimahime".

SEASON late JAN - early FEB



Lemon

The blue lemons (young fruits) from Iwaki Island are not only sour, but also sweet, and when cut, they have a wonderful fragrance. SEASON early SEP - late APR



Kanpei

The chewy flesh has a refreshing aroma and sweetness. Produced only in Ehime Prefecture, it is named for its sweet taste and flat shape.



Setoka

Aroma, color, taste, all are tightly concentrated and have an excellent flavor. The flesh is soft and rich in juice. The citrus king.



BeniMadonna

The pulp melts in your mouth like jelly, and it goes down smoothly. Produced only in Ehime Prefecture.

SEASON | late NOV - late DEC



Hassaku

Exquisite harmony of refreshing taste and faint bitterness. It has a good aroma and slightly less juice, and has a crisp texture. SEASON late JAN - late MAR



Shiranui (decopon)

These fruits are characterized by their strong sweetness, moderate acidity, rich flavor, and unique appearance.

SEASON early MAR - early APR

EXPERIENCE

From sea activities to learning about the island. You can experience a variety of activities here.



KAMIJIMA ECO-TOURISM

Eco-Tourism is not just about the natural environment; a form of tourism that allows you to learn about history culture while experiencing it firsthand. In Kamijima Town, the islands serves as our field for various activities such as sea kayaking, cycling, camping, and SUP. These activities not only connect you with the island's history but also provide opportunities to experience the way people live, enabling a deeper understanding of the island. We offer a variety of experiences to cater to different interests and enhance your overall exploration.



Yuge Island's "Eco Field Matsubara" is a campsite committed to sustainable coexistence with nature. To protect the pine forests and maintain a serene environment, the campsite has limited users and introduced a fee system since 2020. Families can enjoy the beautiful white sands and green pine trees while contributing to conservation and sustainability. This eco-friendly site offers a unique opportunity to reconnect with nature, while preserving the island's lush landscapes for future generations to enjoy.



1 A family spending time at a family campsite. 2 The sun rises directly in front of you. 3 The shade of the pine trees is comfortable. 4 A popular campground with repeat visitors every year.

P.95 Camping / YUGEJIMA ECO-FIELD MATSUBARA FAMILY CAMP SITE

KAMIJIMA TOURISM ASSOCIATION

▲ 0897-72-9277
 ⇒ kamijima.info/ecotour/family-camp
 ⇒ APR - OCT CLOSED NOV - MAR
 (Pine forest conservation period)
 ⊙ Check-in 13:00, Check-out 11:00
 ⇒ family limited (up to 7 people / 1 site)
 ⊗ 5,500 yen / 1site 1night
 ⇒ 5 sites in total a vailable
 ⊗ No smoking
 Reservation required (up to 2 days in advance from the website)

*After making a provisional reservation on the Internet, we will check the availability and contact you. *Price includes campiste usage fee, parking fee, faucet usage fee, and pine forest conservation fee. *Payment will be made in cash at the reception desk on the day. *Cancellation on the day will be charged in full

Connect the Community and Campers



This grassy campsite by the sea showcases Ikina Island's untapped resources. Try the BBQ set, featuring delicious wild boar meat fed on the island's citrus fruits. Local residents also offer firewood and beetle collecting experiences. Connect with the community and enjoy the unique offerings of the island. The peaceful surroundings and authentic local experiences make this a perfect destination for nature lovers looking to escape the bustle of everyday life.



₽.93 Camping / IKINAJIMA () © ■ "SOUND HAKANDA" Camp Site

YUMESHIMA CLUB

▲ 0897-72-8905 ④ Ikina2798
 ⊕ yumeshima.club/camp BHeld all year round
 ③ Check-in until 17:00, Check-out from 8:00
 ④ 330 yen/day/person (220 yen for children),
 1,100 yen-/night/person + 660yen/2day/person
 ▲ Up to 50 tents, empty-handed camping acceptance DK Reservation required
 □ available ● Smin from Tateishi port

*Rentals such as camping equipment and fishing rods are available. See website for details. *Online reservations can be made up to 5 days before the date of use. After that, by phone. *Please refrain from canceling ingredients.

1 The symbol is the two Himalayan cedars in the center. Quiet time after 21:00. For those who value a quiet night. 2 full view of the site. Equipped with shower room, toilet and kitchen. 3 Wild game burger. 4 Citrus wild ame BBD set.



The spiritual symbol of the people of Iwagi Island is the 3,000 cherry trees on Mt. Sekizen (370m above sea level). The forest road that stretches from the foot of the mountain to near the summit is lined with cherry trees for about 4km, and you can enjoy cherry blossoms all along the mountain path. These trees have been planted steadily by the people of Iwagi Island for about 80 years.



For the special feature on Iwagi Island and Mount Sekizen, "The People Who Protect the Three Thousand Cherry Trees"





1 Stone kiln used for cooking such as pizza, sea bream grilled with salt, and whole chicken. Of course, freshly baked is exceptional. 2 A rest house equipped with toilets and a kitchen. 3 A large campsite.

Camping / TSUBAJIMA

Camping Experience on an Uninhabited Island

This campsite is located on the uninhabited island of Tsuhajima, about 2km off the coast of Iwagi Island. It can only be accessed by ferry, so you can experience a full-fledged survival camp that is completely cut off from the outside world. You will need to bring your own water and food, but the rest house is equipped with a kitchen, toilets, hot showers, and stone ovens are available for rental to those who wish. It is perfect for a variety of occasions, from bonding with your family to slightly more intense corporate training.

YOSHIMASA

€ 0897-75-2267
 ⊕ yoshimasa.jp/camp
 ③ Facility usage fee Adult 1,100 yen/night,

 Elementary school students and younger 900 yen/night,
 Set-up/accommodation fee Tent 1,000 yen/stretch



Experience the tranquility of paddling a small kayak, gliding silently across the sea. Discover uninhabited beaches and witness stunning sunsets over remote islands. Our knowledgeable guides share insights on the ecosystem and the historical relationship between humans and the Seto Inland Sea. It's a nature experience filled with learning opportunities. As you paddle, you'll feel a deeper connection to the environment, making it a perfect way to explore the hidden gems of the region.



1 Kayak boats are available in single (one-seater) and tandem (two-seater). 2 You can also enjoy watermelon splitting on an uninhabited beach during the tour. 3 The sunset course that starts rowing in the evening is also exceptional. P.93
 Sea Kayaking / SASHIMA
 Sea Kayak Tour

"After making a provisional reservation on the Internet, we will contact you after confirming the arrangement of the guide etc. "Price includes insurance fee, equipment usage fee, and guide fee "Metsuits and marine shoes are not available for rental. "Payment will be made in cash on site on the day "Junior high school students and younger ride together with parents on a tandem boat "Manors need parental consent "Cancellation on the day will be charged in full "Determination of operation in case of bad weather depends on operation regulations.

Enjoy the Shelterd Waters of Kamijima





1 At Matsubara Beach, which overlooks the limestone mountain, the symbol of Yugeshima. 2 You can enjoy SUP safely in the calm sea. 3 The instructor is Shinsuke Hanabusa.





1 Go along the side of the strangely shaped rocks around Ikinajima. 2 Mr. Go Kubota, an instructor. 3 Fun and kind instruction according to the levels.

P.95 SUP school / YUGEJIMA SUP while relaxing on Matsubara beach

Join our SUP school on Yugejima's Matsubara Beach. Learn from instructor Shinsuke, certified by the Japan SUP Instructors Association (SIJ). Discover the joy of SUP while prioritizing safety. Master essential skills like reading tides and wind conditions. Get ready to explore the sea with confidence.

KAMIJIMA TOURISM ASSOCIATION

C 0897-72-9277 ⊕ kamijima.info/ecotour/sup
 © SAT,SUN,HOL CLOSED OCT - JUN ⊙ AM, PM, SUNSET
 ▲ Up to 6 people (elementary school students and above) Consultation required for more than 6 people ⓒ 6,600yen / 1 adult
 P available, Locker and coin shower available
 Reservation required (up to 3 days in advance from the Internet)
 *Settlement will be settled in cash on the spot on the day. The decision to implement in bad weather is based on the operating regulations.

P.93 SUP school / IKINAJIMA

Exciting Exploration of the Island Sea

Join Go Kubota, an experienced SUP enthusiast, for a guided tour. Starting from Hakanda on Ikinajima, you'll receive basic training before exploring nearby islands, discovering hidden rock crevices, and landing on uninhabited beaches. Mr. Kubota aims to provide a refreshing escape, offering endless opportunities to enjoy the sea around the island.

Rakuoli

📞 050-3557-9371 [Kubota] 🌐 rakuoli.com

◇ AM, PM, 1day ▲ Up to 4 people ⊗ 6,000 yen / half a day, 8,500 yen / 1day
 P available Reservation required (from the Internet by the day before)
 SUP rental available

*For the safety of the participants, those who the organizer determines cannot ensure safety may not be able to participate.

HAVE FUN ON THE SEA IN MANY WAYS!



1,2 In addition to regular SUP, we propose various activities such as floating islands, mega SUP, and tent saunas that children can enjoy. 3 Mr. Shinji Otani.



1,2 A friendly atmosphere on a quiet yacht. 3 "When you pull this rope, the sail moves like this." Children are also very curious.

9.92 SUP and more / IWAGIJIMA ☺ A Coordinator Who Will Make

the Island 100% Enjoyable

Shinji Otani, an Iwagi local, is an activities coordinator for playing and enjoying on the island. In addition to SUP and other sea activities, he also provides beachside tent saunas during the off-season and arranges farming experiences. He is also a game collector, and has a whopping 450 board games in his private house. Children and adults will not be bored even when it rains.

Believer

▶ 070-8931-8803 [Otani] ⊕ believer.amebaownd.com
 > s.believer.house@gmail.com ⊕ Held all year round
 ④ from Adult 1 hours 1,800 yen / 1 person , etc.
 (It depends on the season. See the internet for details.)
 Reservation required (by email, etc.)

Yacht & Boat Class / YUGEJIMA A Classroom to learn the Fun of Yachts and Boats

A class where you can learn how to steer a yacht or boat from Shinji Masuzaki, a former teacher at Yuge Shosen National College of Technology. In the yacht class, the mechanism of sailing is explained in an easy-to-understand manner, and you can actually sail yourself. Mr. Masuzaki says, "I hope I can be the gateway to discovering the charm of yachts and boats." Even if you do not want to learn thoroughly, just enjoying cruising is worth it.

Kamijima Cruising

♥ 090-3743-7307 [Masuzaki] 前 Held all year round ③ about 2 Hours ▲ Boat : 5 people max, Yacht : 8 people max Reservation required (by phone by the day before) *Adults under 70 years old, children above elementary school age and in good health. Wear comfortable clothes.

Let's Enjoy Fresh Catch of the Island!



The Yoshimasa Group offers fishing experiences along the Shimanami and Yumeshima Kaido. They provide fishing rods, rigging sets, and lessons for beginners to enjoy fishing with confidence. Afterwards, you can dine at Yoshimasa's restaurant on Iwagi Island, where fresh sashimi, simmered fish, and grilled fish can be prepared from your catch. The experience not only lets you enjoy the thrill of fishing but also indulges you in the freshest seafood.



P.92 Fishing / IWAGIJIMA @ O EXPERIENCE FISHING

YOSHIMASA

€ 0897-75-2267 ⊕ yoshimasa.jp/fish
 ◯ Half-day flight long (about 6 hours)
 ④ from 32,000 yen / 4people
 Elementary school 2nd grade and above
 (small children only boarding)
 Reservation required (telephone only)

* Rental rods are 1,500 yen each (with a rig) * Lost 700 yen or more per rig is required separately (depending on the type) * Cancellation fee is 50% the day before, 80% on the day, full amount if no notice is given on the day * Departures may be postponed or canceled depending on the weather conditions.



 ▶ 080-9530-2800 [Sam Saito]
 ⊕ shimatabiyachts.com
 ⊞ March - November
 ③ 2 - 4 hours
 ▲ 1 to 6 people / Boat (maximum 2 Groups)
 ⊗ 22,000 yen / pair (2 hours),
 44,000 yen / pair (4 hours) / Group

* There is a possibility of cancellation due to weather etc. * For more information on tour content and safety preparations, please contact us.

P.93
 Rental ECO-Bike / SASHIMA
 SHIMATABI CYCLE

SHIMATABI CYCLE

Hiromi also runs Shimatabi Cycle, an electric bike rental

service solar powered by the camp. The foldable e-bikes

make exploring the island's hills a breeze and can be taken

Sam's new brand Mizzen creates durable, lightweight bags

made from recycled yacht sails — perfect for adventurers and a memorable island keepsake. Visit the Basecamp on

onboard Sam's yachts for combined trips.

Sashima Island to see all that is on offer!

▶ 080-7845-6658 [Hiromi Saito]
 ➡ mitsukojima.com
 ➡ Held all year round
 © 10 hours, 24 hours, etc.
 ▲ 1 to 7 people
 ④ 2,500 yen - 5,500 yen

1 Captain Sam Springett. 2 Asanagi under sail. 3 Both boats can be pull onto the beach. 4 Sunset cruises are very popular. 5 Mizzen bags are made of sails. 6 They are designed and handmade in Kamijima. 7 Use Shimatabi cycle te explore Kamijima!

Unique eco-tours that offer a blend of adventure and relaxation, ideal for both new and experienced travellers. Daniel and Hiromi sailed from New Zealand Their son Sam designed and built 2 catamaran

to Kamijima with the whole family, and now call Shimatabi Base Camp on Sashima Island home, embodying their vision of "freedom sustainability." Their son Sam designed and built 2 catamaran yachts by hand and also offers yacht cruises with Shimatabi Yachts. Powered by wind and solar, these yachts can access hidden beaches, offering a unique way to explore the islands.



N.
Experience the Island in New and Exciting Ways!



Explore Yumeshima Kaido (P.66-67) with eco-friendly vehicle rentals and guided tours. Rechargeable vehicles kickboard scooters have an excellent range of 40 kilometers on a full charge. Experience the tranquility of nature as you ride silently. Beginners are welcome with instructions provided. Please bring a valid driving license. Start your eco-friendly adventure today!



● P.95
 e-Kickboard / WHOLE KAMUJIMA TOWN
 ● @
 e-Kickboard Rental & GuideTour

YUGEJIMAN

▲ 0897-72-9277
 ⊕ kamijima.info/cotour/e-kickboard
 ○ AM(9:00 - 11:00), PM(14:00 - 16:00)
 ▲ 1 4 people (Moped license Required)
 ④ Rental ¥3,300 / unit, Guided tour ¥6,600 / person
 □ Available (Yuge-Port parking lot)
 Reservation required (via internet)

After making a provisional reservation on the Internet, we will check the availability in the case of rental, and confirm the arrangement of the guide for the tour and contact you.
*Price includes insurance fee, equipment usage fee, and guide fee * Payment will be made in cash on site on the day
*Una mount will be charged for concellations made on the day

1 The road around Yugeshima, which has a lot of ups and downs, is easy. 2 A driving feeling different from that of a car, a bicycle, or a motorcycle. 3 Since it is treated as a light vehicle, it runs on the roadway.

A GUIDED TOUR AROUND THE ISLANDS TO EXPERIENCE IT FOR YOURSELF





1 Satisfied tour guests! 2 Tourists experiencing the local festival. 3 Customers exploring the picturesque narrow roads of the islands. See website for details.





1 Trekking at Mt. Sekizen. At the summit of Mt. Sekizen at sunset. 2 Natsuki Sawada. 3 Guides available in English and Italian.

♥ P.94 Town Guide / WHOLE KAMIJIMA TOWN ♥ Kamijima Adventures

Discover the 'dream islands' of Kamijima with Matt and Momo. Scooter and bicycle rentals are your keys to freedom, unlocking hidden gems at your own pace. For a deeper dive into the local culture, opt for a bespoke tour, where you go to meet warm locals and visit charming, offthe-beaten-path. This is an experience that feels like visiting a friend's home – casual, comfortable, and rich with authentic connections.

KAMIJIMA TOURS

* Rates include insurance and guide fees * Cancellation on the day will be charged in full

Town Guide / WHOLE KAMIJIMA TOWN @ Yumeshima Turismo

After studying abroad in Italy as a student, Natsuki Sawada rediscovered the island's charms and started her business to share her love for her islands. Alongsidebicycle and walking tours and trekking around Mount Sekizen, she also offers experiences such as harvesting in the fields and cooking with the vegetables, perfect for those who want to experience the island from the perspective of the local residents.

YUMESHIMA TURISMO

♦ 080-2881-1835 [Natsuki Sawada] ⊕ natsukisawada.com
∰ All year round ⊙ 4-5hours ▲ 1 to 6 people ④ 13,000 yen / person
Reservation required (by phone at least 7 days in advance)

* Tour details and timing to be discussed as I am currently raising a child.



• P.92-95 CONNECTING YOU WITH YOUR DREAMS Yumeshima Kaido

The Yumeshima Kaido connects the dream islands of Iwagi, Ikina, Sashima, and Yuge with three majestic bridges.

Experience the allure of this incredible island hopping route, a hidden gem loved by those seeking an alternative to the popular Shimanami Kaido Cycling Route. As you traverse, exchange greetings with islanders on leisurely walks, a journey unspoiled by traffic lights or tunnels, ideal for beginners and families. Feel the thrill of 'walking on air' amidst gentle breezes and stunning sea vistas. With convenient facilities dotted along the way, all travelers can comfortably uncover this route's authentic charm and enchanting adventure.



1 People enjoy jogging or walking on the bridge in the evening. 2 lwagi Bridge is high above the sea to allow ships to pass under, providing spectacular views of the surrounding islands from the top of the bridge.



The maps covering the entire Yumeshima Kaido are distributed throughout the town. You can download the PDF from the QR code.



With the soft light pouring down

Sports & Retreats





1 On this day, I spread out my yoga mat on the sandy beach at sunset. 2 A small bottle of Iwagi Island lemon essential oil. 3 Sumire Nishimura. She also works as an instructor for swimming and rhythmic gymnastics, mainly at Ikina Sport & recreation Park.





1 Clearing your mind while basking in the morning sunlight. Miki is in the center. 2 Light massage with hands dipped in aroma oil. 3 The sound of tingsha (bells) creates an even more relaxing effect.

Yoga / WHOLE KAMIJIMA TOWN @ Yoga on Lemon Island

Join Sumire Nishimura, a yoga instructor, in a transformative yoga experience amidst the island's natural surroundings. Embrace the wind, waves, and lemon-scented ambiance. Discover introspection and enjoy a refreshing drink infused with local lemons. Rejuvenate your mind, body, and soul.

Sumire Nishimura

▲ 0897-77-2252 [Kamijima Town Tourism Strategy Division]
 第 Held Monday-Saturday morning or evening
 ○ Negotiable depending on the day of the week, takes about 1 hour
 ▲ 1-10 people ④ from 1,500 yen/person
 Reservation required (at least 3 days in advance)

* Cancellation up to the day before (no cancellation fee) * Conducted indoors in case of rain *Participate in clothes that are easy to move in

Yoga / WHOLE KAMIJIMA TOWN Yoga for Women

A yoga class hosted by Miki Sawamura from Iwagi Island. "For women, it is hard just to live due to the influence of hormones. The mind and body are connected, and I want to convey through yoga that the first thing to do is to calm your mind," says Miki. If you can relax your overworked mind and body, you will have space in your mind. Then recharge with the natural energy of the island. Includes original blend herbal tea.

Miki Sawamura

mickey.yoga2021@gmail.com [Miki Sawamura]
 Held Monday - Saturday early morning or evening, anywhere in town
 Takes about 1 hour ▲ 1-10 people ④ from 2,000 yen/person
 Reservation required (at least 3 days in advance)

*Cancellations must be made 2 days in advance. *If you cancel on the day, the full amount will be charged.



A comprehensive sports park overlooking the beautiful ocean and Iwagi Bridge.
 A heated swimming pool. 3 The exterior of the training camp facility, Kaerishisou.



1 You can enjoy a total of seven different types of tide baths. 2 The openair bath is right in front of the sea. 3 The white exterior is the landmark.

9 P.93 Sports and recreation facilities / IKINAJIMA

IKINA SPORTS & RECREATION PARK

With a baseball field with natural grass and black soil with a 92m field, the park also features a 25m heated swimming pool, an arena, and an indoor practice field. There is also a training camp facility called "Garuishisou" adjacent, which can accommodate up to 50 people. With the beautiful sea right in front of you, there is a wide range of recreational activities, such as swimming in the sea and having a BBQ on the beach. Individual day use is also available for swimming, basketball, table tennis, etc. Please check availability when using.

Garuishi Gymnasium Office

€ 0897-74-0906
 € 4528 Ikina ⊕ www.sporec.jp
 Sporec@mx9.tiki.ne.jp
 E CLOSED TUESDAY
 Thin from Tateishi port
 Parking available

9 P.94

Seawater Bathing Facilities / YUGEJIMA Kamijima Seawater Facilities "SHIONOYU"

Thalassotherapy is the idea of using the components of seawater and buoyancy to restore and improve physical and mental health. Shio-yu is a facility where you can experience this. There are a variety of baths, including an exercise tub filled with filtered and heated seawater, a jacuzzi bath, and a cave bath with a higher salt concentration. In the outdoor open-air bath, you can soak in the warm seawater while watching the beautiful sunset. Please bring your swimsuit and swim cap when using the facility.

SHIONOYU

▶ 0897-74-0808 ● 1907-1 Kamiyuge, Yuge
 ♥ www.town.kamijima.lg.jp/site/publicfacilities/81.html
 > 520yen/adult, 370yen/student, 320yen/3-12old, over65old, Disabled
 CLOSED MONDAY ★ 5min from Kamiyuge port ■ Parking available



Impressive "Manga Murals" fill the island

Takaikamishima is about 30 minutes away by New Uoshima from Yuge Port. As the boat approaches the island, you can see large manga characters painted on the walls of the houses. This project was organized by Nataore no Ki Corporation, which was formed to revitalize the island. They hope to turn Takaikamishima into a "World Manga Island," creating a buzz and preserving the island's lifestyle for future generations. They are also currently preparing to open a "Manga School."

10 P.94 Art / TAKAIKAMISHIMA 👁 🚯 MANGA MURAL ART

Nataore no Ki ∉ takaikamisima.org ₲ 090-7911-3464 [Baba]



"Dr. Koto Clinic" (written by Takatoshi Yamada), "Maitchingu Machiko Sensei" (written by Takeshi Ebihara), "Candy 🌣 Candy" (original work: Kyoko Mizuki, drawing: Yumiko Igarashi), "Gambling Apocalypse Kaiji" (written by : Nobuyuki Fukumoto), "Gu-Gu Gunmo" (written by Fujihiko Hosono), "Black Angels" (written by Shinji Hiramatsu), "Mavoko-chan" (written by Ochazuke Nori) and many other works. The number is expected to increase in the future

RELAX AND ENJOY ISLAND ART





1 Gerhard Richter

1 P.94 [YUGEJIMA]

A Heavenly Flower

up when I see a rainbow even when I'm depressed.

Born in Germany in 1932. He is one of the world's most influential contemporary artists. 2 A box-shaped building where the works are stored. This was also designed based on Richter's design. (About 2 minutes on foot from Toyoshima Port)

SETOUCHI KAMIJIMA ART PROJECT Sea Wall Art

2 P.93 [IKINAJIMA]

Whales for Everyone !!



This is a work with a rainbow theme. I expressed The residents of the island used free-hand such a miraculous moment that I feel like I can cheer paintings on the breakwater to create a porcupine whale. It is a whale filled with everyone's thoughts.

Art / TOYOSHIMA Gerhard Richter "14 Panes dedicated to Futility"

Toyoshima Island, a short journey from Yuge Port on the New Uoshima Ferry, holds a unique exhibition hall featuring the masterpieces of renowned artist Gerhard Richter. Explore his series of 14 glass plates, each offering different perspectives and reflecting the ever-changing colors of Setouchi. This island carries the history of its past with a stone quarry but now has no residents. Please check the ferry schedule for public access.

Contemporary Art Platform, Japan * Advance reservations are required to view works.

A project to create island-like art works. In 2019, 3 works were selected from 47 works collected from the public, and the artists themselves cooperated with local people to produce them.

> 1 P.92 [IWAGUIMA] A Journey to a Serene Place



The spirits and animals living in Kamijima-cho are listening to the sounds of the sea. You can put yourself in the space that is partially vacant.

Experience the history and culture of the islands

The islands of the Seto Inland Sea have a rich history of salt production, dating back to prehistoric times. During the Middle Ages, these islands were known as "Salt Manors". Remnants of this period can still be found in the town. To immerse yourself in this historical context, we offer an experience menu that allows you to connect with the past.



FEEL A LIVING PIECE OF HISTORY



 The main hall is built in the Taisho period. The front inner sanctuary is also gorgeous and worth seeing. 2 Since the sutras are written thinly on paper, anyone can easily work on them. 3 When the sutra copying begins, concentrate on the letters and distractions will disappear.



1 Salt crystals. The picture is a pyramid-shaped one made from a kettle of "Yugeshio". 2 Experience making pottery. 3 Challenge the ancient method of boiling down brine in an unglazed vessel.

P.94 Sutra Copying / YUGEJIMA

Japanese Calligraphy in a Peaceful Temple

Experience the ancient art of sutra copying in a peaceful island temple. Guided by Chief Priest Mr. Tokuo Yamao, recite the Heart Sutra and carefully copy it onto paper. This serene practice provides a moment of calm and a chance to set intentions. Take a break from your busy life and embrace a fresh start.

GANJOJI-Temple

C 0897-72-9277 [Kamijima Tourism Associatio]
 Any time other than Bon Festival, New Year holidays, equinoctial equinox (O about 2 hour ▲ 1 - 6 people(elementary school upper grades and above) ④ from 1,650 yen/person (P available Reservation required (at least 3 days in advance)

* After making a provisional reservation on the Internet, confirm with the temple and contact them. * We may ask you to cancel due to sudden legal requirements. * Please refrain from participating barefoot. (wear socks)

P.94 Workshop / YUGEJIMA Ancient Algae Salt Making

Experience the ancient art of salt-making through the "Moshio" process. By boiling down seaweed and then further reducing the concentration of sea water, white crystals of salt gradually form. You'll discover the unique blend of saltiness and a sweet, deep flavor. Yuge Island, has a rich history in salt production. The NPO "Yugenosho" continues this tradition by selling Yuge salt made from the seawater of the island. Additionally, they offer an experience program where you can learn and participate in the salt-making process.

Yugenosho

* Cancellation up to the day before (no cancellation fee)



Yugejima's history of salt production dates back over 10,000 years to the Jomon period, where early inhabitants used rudimentary methods of salt extraction. This ancient practice continued to evolve, and by the Kamakura (1185-1333) and

Muromachi (1336-1573) periods, the island had become an important supplier of salt, overseen by the Toji Temple in Kyoto.

The Toji Hyakugo Archives, a collection of ancient documents, offer valuable insights into the island's historical salt production techniques and the management of local resources during that era. These records highlight the significant



AHAMA HACI

KYONOKOJIMA



KAMIYUGE



Shrine (currently Takahama Hachiman Shrine), and Sansui

have revealed that there were salt pans created in the

(currently Sawatsu) from the north.

Middle Ages in many places around the island.

role that salt played in the local economy and culture, emphasizing the connection between the island and its natural resources. Today, standing by the sea on Yugejima, it's easy to imagine the vast salt fields that once dotted the landscape, linking the island's past to its present. The legacy of these ancient salt-making practices still echoes through the island's history and continues to shape its identity

1 Toji Temple (in Kyoto), famous for its five-storied pagoda. Yugejima was the manor of this temple. 2 Excavation work on Yugeiima. 3 Toji Temple Hyakugo Archives. 4. Yugejima described in the Toji Temple Hyakugo Archives * Photos 3 and 4 and the background image are quoted from Kyoto Institute, Library and Archives Toil Temple Hyakugo Archives WEB.



国史跡 YUGEJIMANOSHO Ruins

ISTORY

The Yugejima No Sho Ruins encompass Yugejima, Hyakkanjima, and the surrounding waters, along with several important cultural sites. Tosen-ji Temple, Takahama Hachiman Shrine, Ganjo-ji Temple, Yugejinja Shrine, Joko-ji Temple, Ohtanabashi Shiohama, and Hyakkanjima are designated as National Historic Sites. These ruins provide valuable insights into the medieval manors and the salt industry in the Seto Inland Sea, as well as the maritime traffic of that era. They are of great significance in understanding the historical context and cultural heritage of the region.

KEISUKE ARIMA [Kamijima Town Board of Education Curator]

3 Takahama Hachiman

1 Ohtanabashi Shiohama 😢 Tosen-ji Temple [Kujira, Yuge] [Kujira, Yuge]

Shrine [Kamiyuge, Yuge]





[Kamiyuge, Yuge]

🙃 loko-ii Temol [Habu, Yuge]



Hyakkanjima and the surrounding Waters [Hyakkan, Yuge]









😏 Yuge-jinjya Shrine [Shimoyuge, Yuge]





ENJOY THE ISLAND'S FRUITS

14 P.92 Fruit Picking / IWAGIJIMA

Fresh Strawberry and Lemon Picking

Discover the joy of picking strawberries at "Blue Lemon Farm" on Iwagijima. Using the "Kanjime" method, these strawberries are cultivated to enhance their natural sweetness and richness without artificial heating. Experience the burst of flavors as you bite into a bright red strawberry, savoring its aromatic sweetness with a refreshing touch of acidity.

Blue Lemon Farm

📞 0897-74-0756 [FURUKAWA] 🛛 🔅 Iwagi 3829-1, Kamijima Town 🛱 FEB - MAY 🕓 as needed 🛔 from 1 person 🛞 1,800 yen /adult, 1,000 yen /child, 750yen / 1 preschool child, free / under 2 years old Reservation required

17 P.92 Cooking / IWAGIJIMA Make Lemon Kaiseki

At Debeso Obachan, you can enjoy cooking with whole lemons from Iwagijima while chatting with vibrant island mothers. You can learn how to make menus full of delicious ideas, such as "Lemon Sushi," which uses lemon juice instead of vinegar for its refreshingly sour taste, and "Tonda Lemon," lemonrolled pork shabu-shabu.

Debeso Obachan

€ 0897-75-2843 [Nishimura] 🇊 from OCT to JUN 🛛 CLOSED JUL - SEP 🕓 Half a day 🛔 4 - 40 people € 2,200-3,300 yen/person *Changes depending on the season Reservation required (by phone at least 5 days in advance)



1 The proud "cold weather" strawberry has a fresh sweet scent. 2 Strawberries can be taken home for 1,500 yen for a large pack and 1,000 yen for a medium pack. 3. You can eat as many strawberries as you like within the time limit, and you can take home up to five lemons



* Cancellations can be made up to the day before (no cancellation fee) * Bring your own apron and triangular band * You can also dine at the restaurant

VISIT AN ISLAND FARM

Fieldwork / IWAGIJIMA @ Experience Life as an Island Farmer

Learn the depth of vegetable cultivation at Shimashima Farm, a farm overlooking the sea on Iwagi Island. Hiroshi Harada, a young farm owner, grows about 50 kinds of vegetables and citrus fruits using a cyclical farming method. It is attractive to be able to touch a lot of crops with small-lot, high-variety production. You might even come across rare vegetables!

ShimaShima Farm

📞 090-5064-8241 [Harada] 🛗 Held throughout the year (Winter, busy season, etc., depending on the season) 🕓 about 1 hour 🛔 1 to 4 people ❀ 1,000 yen/person Reservation required by phone by the day before

Harvest / IWAGIIIMA Harvest Fresh Seasonal Produce

Okano's farm produces not only citrus fruits such as lemons. mandarin oranges, and setoka, but also fruits such as kiwifruit, persimmons, and tomatoes, which have become known as island tomatoes for their sweet and delicious taste. are also grown, and you can experience harvesting them and take them home to eat!

* Please contact us in advance if you wish to cancel (no cancellation fee) * Bring clothes and shoes that you don't mind getting dirty * In case of rain, the event will be held inside the plastic greenhouse *Additional cost for take-out

Okano Farm

🕓 as needed

🛔 5 - 6 people

📞 0897-75-2488 [Okano]

advance by phone or fax)

I will teach you how to make delicious vegetables in my style!

* Cancelled in the event of rain * Please bring clothes and shoes that can be dirty and

are suitable for light exercise * Cancellation until the day before

Fieldwork / SASHIMA, IKINAJIMA Citrus Harvest

Fieldwork

Toshiki Aoki, moved to the island in his twenties and became independent after training in agriculture. He grows tomatoes in the summer and citrus fruits 🛱 Lemon OCT - APR, Tomato JAN - APR in the winter. During the winter citrus fieldwork, you can harvest citrus fruits and bring them ③ 1,500 yen/adult, 1,000 yen/child home while hearing about citrus Reservation required (up to 5 days in cultivation and life on the island from Mr. Aoki.

Aoki Farm **\$** 080-6142-5886 [Aoki] 🛱 NOV - APR 🕓 as needed 🛔 1 - 5 people ⊛ 1,000 yen/person Harvest is purchased (the amount depends on the variety) Reservation required by phone at least 5 days in advance

* If you wish to cancel, please contact us in advance (no cancellation fee) * Bring clothes and shoes that you don't mind getting dirty * If it rains, the event will be held inside a plastic greenhouse * You can take the harvested citrus fruits home for a special fee

UNIQUE COOKING EXPERIENCES

MAKE YOUR OWN CREATION AT THE ISLAND POTTERY STUDIO

6 P 95 Baking / YUGEJIMA

Seasonal Bread Making in Kamijima

During the island time in the classroom where you can see the Yuge Bridge from the window. you can experience full-fledged bread making with the complete hand-kneading method acquired at ABC Cooking Studio. You can also try making seasonal bread, such as pizza using seasonal island vegetables and Stollen at Christmas time.

* Cancellation fee (50% of the fee on the day) *The event will be held rain or shine * Bring your own apron, triangular bandage, and hand towel

LADY ROSE Reiko

Tourism Strategy Division]

(¥) 2,000-3,000 yen/adult,

1,000 yen/child

Reservation required

15 P.93 Cooking / IKINAJIMA Smoked in a Propane Cylinder Kettle

Experience the unique art of smoking with Mr. Hamada, a former shipbuilder, using old propane gas cylinders, he smokes various ingredients while enjoying the scenic view of the sea. Whether it's wieners, eggs, cheese, meat, fish, or vegetables, the choice of what to smoke is entirely up to the participant's creativity and preferences.

Smoked Kettle Workshop Tekkunchan

🕻 0897-76-2346 [Hamada] 🗃 Held throughout the year (except year-end and New Year holidays) 🕚 9:00 - 15:00 🛔 1 to 6 people at home *Large groups are allowed during business trips (£) 1,500 yen/person (bring your own food), Can travel Reservation required by phone

6 P 95 Baking / YUGEJIMA Fun and Delicious Bread Making

This bread-making class is based on the concept of baking bread using seasonal vegetables and fruits from the island, and 📞 0897-77-2252 [Kamijima Town enjoying the most delicious freshly baked bread together! 🔿 Between 9:30-16:30 🛔 2 - 8 people If you have time, you can also (Consultation required for more) make salads and soups using island vegetables together, and enjoy a happy lunchtime with freshlv baked bread! (by phone at least 7 days in advance)



Happy Bread Workshop Maki 📞 0897-77-2252 [Kamijima Town Tourism Strategy Division] () Between 9:00-17:00 🛔 2 - 10 people ≆ 3,000 yen/adult, 1,000 yen/child Reservation required

* Cancellation fee (50% of the fee on the day) *The event will be held rain or shine * Bring your own apron, triangular bandage, and hand towel





* No cancellation fee * Cancelled in case of rain (up to customer)



Immerse yourself in the art of pottery at Sobeegama, a captivating studio and gallery owned by the talented Bizen ware potter Sonosuke Furukawa. Feel the tactile pleasure of molding clay with your own hands and witness your creation come to life. Surrounded by a serene garden bathed in natural light, you can take home your unique masterpiece as a cherished memento of your artistic journey.



10 P.95 Pottery / YUGEIJIMA 👩 🞯 Make Your Own Unique Masterpiece

SOUBEEGAMA

📞 090-4494-3346 [Furukawa] 🌐 soubeegama.net 👁 Pottery "DODO" Myojin326-1, Yuge ○ 10:00 - 16:00 ▲ 1 - 16 people lay 0.6kg (0.6 kg = about 1 rice bowl or 1 coffee cup) kerosene kiln from 2,500 yen , Wood-fired kiln: from 3,500 yen CLOSED Irregular holidays Reservation required at least 2 days in advance 🖈 7 min from Yuge Port

1 Mr. Furukawa standing in front of the studio and gallery. His origin from Yugeshima. U-turn after training in Okavama Bizen, 2 Furukawa's works are also available for purchase. 3 The classroom. Children are also very welcome. 4 pottery ready to he fired

HANDMADE ISLAND-ART

• P.95 Crafts / YUGEJIMA Making Mini Temari

In Yugejima's traditional "Yuge Temari" workshop, one needle at a time, patterns of flower petals such as morning glory and hydrangeas and fireworks are embroidered. Let's make your own Temari while chatting with the island's grandmothers. Perfect as a talisman or as a gift for your loved ones.

Yuge Temari Group

€ 0897-77-2252 [Kamijima Town Tourism Strategy Division]
 ∰ Held every THU ③ from 13:00 (about 2-3 hour) ④ 1,000 yen/person
 ≦ 5 people Reservation required by phone



QP.95 Crafts / YUGEJIMA Seaweed Pressed Leaf Art

Using the seaweed collected from the shore at low tide, we make postcards and bookmarks of pressed leaves. Let's draw a picture of your choice using seaweed that is beautiful just by unfolding it. From children to the elderly, anyone can make it freely. The finished product will be dried, laminated and shipped.

Oidensai Group Yuge Jyosei-Jyuku

€ 0897-77-2252 [Kamijima Town Tourism Strategy Division]
 ∰ Held throughout the year () about 1 hour () 1,000 yen/person
 ▲ 5 people (more than that, consultation required)
 Reservation required by phone at least 7 days in advance

* Cancellation up to the day before (no cancellation fee)



INFORMATION

We have gathered useful information for you when traveling around the island. May your island trip be a wonderful one!





KAMIJIMA TOWN OFFICIAL TOURISM WEBSITE www.kamijima.info

Welcome to Kamijima Trip - your ultimate

guide to Kamijima Town! Whether you're

planning from home or already on the

island, we've got all the information you

need to make your trip unforgettable.

Experience Application

Let's explore Kamijima together!



Notice The latest tourism information.



Eat, Stay, Buy Our comprehensive quide includes all restaurants and accommodations on the island.



Access How to get to and around Kamijima.

61 - 63 1000



Book your favorite experience from Characteristics a variety of 🗨 options just for you. of the islands

Kamijima Town is made up of 25 remote islands, each with their own unique culture and attractions.



Discover popular attractions, shops, bike routes and more with Google Maps.

IMMIGRATION AND SETTLEMENT PROMOTION SITE www.kamijima-life.jp



If you fall in love with the island, why not consider living there? The website "Setouchi Kamijima Life" is full of a variety of useful information, from preparing to move to a vacant house bank, to job opportunities.



Event Calendar

Introducing local tourism events.

Experiences

Explore our diverse island

experiences. Unforgettable

memories await.

Special Feature

Discover stories of our island's

lifestyle and culture, deeply

intertwined with nature's embrace.



RENTAL CYCLE

Explore Kamijima Town on bicycles, as it's just the right size for cycling. We offer a lineup of rental bicycles available at four terminals arrond kamijima island.



Assist range 150km (nomal)







Cross Bike Appropriate height : 140 cm-

City Cycle Appropriate height : 150 cm-

Electric (20 inch) Assist range 50km Appropriate height : 153 cm-



Assist range 40km

Appropriate height : 146 cm-

Childseat can be attached

Tandem Appropriate height : Front 165 cm-, Back150cm-

Mountain Bike Kids Cross *IWAGI Terminal Only Appropriate height : 130 - 150cm

Appropriate height : 108 - 135cm

RENTAL CYCLE TERMINAL in KAMILIMA

6 P.95 SETOUCHI KORYUKAN

L0897-72-9277 Shimoyuge1037-2, YUGE













L0897-75-3277 💮 lwagi1427-2 () 8:30-17:15[SA,SU,H0-16:45] **CLOSED New Year Holiday**



\$0897-78-0020







\ Cycle-free 🚠 for bicycle trips! /



YUGEJIMA / 2min from Yuge Port

@ 8:30-17:15





Fully Equipped Information Center



The first sea station building in Japan and a comprehensive travel information center, yacht and boat entry, and mooring facility, operated by Kamijima Tours, is the perfect starting point for any adventure. It hosts events that bring together islanders and travelers, with a variety of facilities and services, including coffee, toilets, showers, laundry, and a terrace with stunning views of the islands and Yumeshima Kaido bridges. Englishspeaking staff will assist with anything you might need with free WiFi.



P.95 Tourism Information Center () () Yuge Seastation "FLAT"

Kamijima Tours © 0897-72-9775 [Yuge Seastation "FLAT"] @ yugeseastation.com Ø yuge.seastation@gmail.com Ø Shimoyuge203-1, Yuge © 8:30 - 17:15 \$\circ\$-power outlet \$\circ\$ shower @ Coin laundry

1 There is a sea station (yacht pier) right in town. If you want to moor, please contact us in advance. 2 The two managers, Matt & Momo of Kamijima Tours. (P.65) 3 The terrace seats on the upper floor are prime locations overlooking the harbor.

Goods and Services for a Convenient Life

P.95 YUGEJIMA	P.95 YUGEJIMA	5 P.95 YUGEJIMA	6 P.95 YUGEJIMA
Gifts, Sweets, stationery, office supplies	Convenience Store	Supermarket	Supermarket
KADOYA	New Yamazaki Daily Store YUGE	A-COOP YUGE	FOURENIR YUGE
\$ 0897-74-0870	0897-74-0866	📞 0897-77-3134 🛛 🕭 Shimoyuge119, Yuge	\$ 0897-77-2030
👁 Shimoyuge1037-1, Yuge	🐼 Shimoyuge1037, Yuge	\odot 9:30 \sim 19:00 [Changes with the season]	👁 Shimoyuge1037, Yuge
() 9:30 - 18:00 Closed Sun	(t) 6:30 - 21:30	CLOSED SUN	() 9:30 - 19:00
GLUSED SUN			
🖓 p.93 IKINAJIMA	P.93 IKINAJIMA	P.93 IKINAJIMA	P.92 IWAGIJIMA
Convenience Store	Food, Miscellaneous Goods, Daily Necessities	Food, Miscellaneous, Daily Necessities, Fish	Supermarket
POPLAR	MOMOZAKI SHOTEN	OIKE SHOTEN	A-COOP IWAGI
\$ 0897-76-2002	📞 0897-76-2007 🛛 💮 Ikina487	📞 0897-76-2059 🛛 💮 Ikina 490	📞 0897-75-2537 🛛 💮 Iwagi 1529-1
@ Ikina446-1	© 10:00 - 18:30 CLOSED SUN	(\$ 10:00 - 18:00 CLOSED SILN	() WD 9:30-18:30, SA 9:30-18:00 CLOSED SUN
③ 6:30~22:00	CLUSED SUN	CLUSED SUN	CLUSED SUN
M		ß	•
P.92 IWAGIJIMA	P.92 IWAGIJIMA	P.92 IWAGUJIMA	P.94 UOSHIMA
Food, Liquor, Tobacco	Convenience Store	Liquor	Food, Miscellaneous Goods, Daily Necessities
KANO SHOTEN	Y SHOP MURAKAMI	FURUBAYASHI SHOTEN	UOSHIMA SHOTEN
C 0897-75-2034 @ Iwagi555	© 0897-75-2651	\$ 0897-75-2217 Wagi1434 \$ 9:00 - 20:00	© 0897-78-0021 @ Uoshima1-1362
CLOSED SUN	() 7:00 - 21:30	CLOSED SUN, HOL	CLOSED SAT, SUN, HOL
15 P.95 YUGEJIMA /	A fishshop run by a local fisherman 🧐		10 P.95 YUGEJIMA
Fresh Fish, Sashimi		Constant of	Gas Station
			Gas Station
IIOROKII	A fish shop near the town hall of Yugejima. In		
UOROKU	A fish shop near the town hall of Yugejima. In addition to the freshness of the fish, I'm happy		JA YUGE SS
© 0897-77-2712 © Shimoyuge123-6, Yuge	addition to the freshness of the fish, I'm happy with the service that makes sashimi from the fish		JA YUGE SS © 0897-77-2700 @ Shimoyuge123-7, yuge
UOROKU © 0897-77-2712 @ Shimoyuge123-6, Yuge © 10:00 - 18:00 [Lunch break11:30 - 13:00]	addition to the freshness of the fish, I'm happy		JA YUGE SS \$0897-77-2700
0897-77-2712 Shimoyuge123-6, Yuge 010:00 - 18:00 [Lunch break11:30 - 13:00]	addition to the freshness of the fish, I'm happy with the service that makes sashimi from the fish swimming in the store's fish tank on the spot.		JA YUGE SS 0897-77-2700 Shimoyuge123-7, yuge O 8:30 - 17:30 CLOSED SUM, HOL
C0897-77-2712 Shimoyuge123-6, Yuge C 10:00 - 18:00 (Lunch breek11:30 - 13:00) P.95 YUGEJIMA	addition to the freshness of the fish, I'm happy with the service that makes sashimi from the fish swimming in the store's fish tank on the spot. P.93 IKINAJIMA	P.92 INAGIJIMA	JA YUGE SS € 0897-77-2700 ♥ Shimoyuge123-7, yuge © 8:30 - 17:30 CLISED SUN, HOL
© 1897-77-2712 © Shimoyuge123-6, Yuge © 10:00 - 18:00 (Lunch break11:30 - 13:00) P.95 YUGEJIMA Gas Station	addition to the freshness of the fish, I'm happy with the service that makes sashimi from the fish swimming in the store's fish tank on the spot. P.9.3 IKINAJIMA Bas Station	Gas Station	JA YUGE SS C0897-77-2700 Shimoyuge123-7, yuge OB:30 - 17:30 CLISED SUN, HOL P.92 IWABUMA Bas Station
 ♥ 0897-77-2712 ♥ Shimo yuge123-6, Yuge ♥ 10.00 18:00 [lunch break11:30 - 13:00] ♥ P.95 YUGEIIMA ♥ Bas Station ♥ SANKYO SHOTEN 	addition to the freshness of the fish, I'm happy with the service that makes sashimi from the fish swimming in the store's fish tank on the spot.	Gas Station JA IWAGI SS	JA YUGE SS © 0897-77-2700 © Shimoyuge123-7, yuge © 8:30 - 17:30 CLSED SUN, HOL © P.92 INAGUIMA Gas Station IWAGI IKINA GYOKYO SS
	addition to the freshness of the fish, I'm happy with the service that makes sashimi from the fish swimming in the store's fish tank on the spot.	Gas Station JA IWAGI SS © 0897-75-2002 @Iwagi1531	JA YUGE SS © 0897-77-2700 © Shimoyuge123-7, yuge © 8:30 - 17:30 CLOSED SUN, HOL © P92 IWAGUIMA Gas Station WAGI IKINA GYOKYO SS © 0897-75-2548 © Iwag11530
C8897-77-2712 Shimoyuge123-6, Yuge O 10:00 - 18:00 [lunch break11:30 - 13:00] P.95 YUGEJIMA Gas Station SANKYO SHOTEN C 0897-77-2091 @ Shimoyuge202, Yuge O W07:00-18:00, SAT, HOL8:00-17:00	addition to the freshness of the fish, I'm happy with the service that makes sashimi from the fish swimming in the store's fish tank on the spot.	Gas Station JA IWAGI SS	JA YUGE SS © 0897-77-2700 © Shimoyuge123-7, yuge © 8:30 - 17:30 CLSED SUN, HOL © P.92 INAGUIMA Gas Station IWAGI IKINA GYOKYO SS
 € 0897-77-2712 Shimoyuge123-6, Yuge © 10:00 - 18:00 [Lunch break11:30 - 13:00] P.95 YUGE/IMA Bas Station SANKYO SHOTEN € 0897-77-2091 ⊕ Shimoyuge202, Yuge WD700-18:00, SAT, HOL8:00-17:00 	addition to the freshness of the fish, 1'm happy with the service that makes sashimi from the fish swimming in the store's fish tank on the spot. P.93 IKINAJIMA Gas Station IKINA SEKIYU © 0897-76-2003 @ Ikina2106 © 6:00 - 18:30	6as Station JAIWAGISS 40897-75-2002 @Iwagi1531 © 8:30 - 17:00	JA YUGE SS © 08:30 - 17:30 CLISED SIM, HOL © P.92 IWAGUIMA Bas Station IMAGI IKINA GYOKYO SS © WD8:00-18:00, SAT8:00-12:00
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PLACES TO BUY GIFTS AND SOUVENIRS

P.92 Direct from the farm / Souvenirs LIMONE PLAZA / Iwagijima



Visit Iwagijima's farmer's market for fresh seasonal vegetables, fruits, and delightful sweets like citrus liqueur and lemon cakes. Don't miss the local specialties and souvenirs too!

L0897-75-3277 🕥 lwagi 1427-2 () 8:00 - 17:30 [Until 17:00 on Sundays and national holidays] CLOSED New year holiday, Local holiday

3 P.95 Souvenirs KADOYA / Yugejima



Founded just after the end of the war, this long-established store has been loved by the local community for a long time. It mainly sells stationery and cosmetics, but you can also buy souvenirs such as Yuge nori seaweed, sweet potato confectionery, and Kamirin goods, as well as cakes and snacks.

\$0897-74-0870 Shimoyuge1037-1, Yuge (9:30 - 18:00 CLOSED SUNDAY

29 P.95 Direct from the farm / Souvenirs OIDENSAL / Yugejima



Island Mother's Market: Get handmade side dishes, miso, sweets, fresh seasonal vegetables, and citrus directly from the farm. Discover crafts made by mothers, including "Temari".

C0897-77-2114 Shimoyuge1037-1, Yuge () 9:30 - 13:00 CLOSED New year holiday season

31 P.95 Souvenirs

LOGHOUSE YUGE / Yugejima

Located next to the Yuge town hall, the log

cabin exterior is the landmark. In addition to

purchasing souvenirs such as Yuge salt and

Yuge nori seaweed, you can take a break and

enjoy shakes(only available in summer) that

CLOSED TUSEDAY, New year holiday season

have long been loved by locals.

Shimoyuqe829-1, Yuqe

\$0897-77-3828

() 9:00 - 17:00

30 P.93 Direct from the farm SHIMA no HIROBA / Sashima



Unmanned sales office: Islanders sell vegetables and fruits harvested from their fields, along with locally produced charcoal. On some days, you can even find bread available.

\$0897-77-2501 💮 Sashima610, Yuge () 9:00 - 17:00 CLOSED New year holiday season

1 P.93 Souvenirs KAMIJIMA GIFT VENDING MACHINE / Ikinajima



A souvenir vending machine set up in front of the Tateishi Port Office on Ikinajima Island, the gateway to Kamijima Town. Buy local specialties of Kamijima Town or souvenirs of the island as souvenirs.

Ikina1885-5 Tateishi Port Office

PONPOKO LAND / Iwagijima

Discover island-made original products, including citrus fruits from Iwagi.



Here sells a wide variety of specialty products, including Yuge salt (moshio).

SHIMA no KAISYA / Yugeiima



WARASHIBE / Iwagijima

fruits and more!

Don't miss the Warashibe Treasure Box,

showcasing the finest Iwagi citrus



SPECIAL PRODUCTS : ONLINE SHOP : MAIL ORDER



young farmers!



OKANO NOUEN / Iwaqijima

We accept direct deliveries of fruits

such as Iwagi lemons and kiwifruits.

SHIMASHIMA NOUEN / Iwagijima

Pesticide-free cultivated vegetables

and citrus fruits on Iwagijima. Support



SUGAR FARM / Iwagijima

Lemons, Madonna, Kanpei, Mandarin

oranges, etc. are delivered with love.

IWAGI LEMON / Iwagijima

Suppliers of citrus fruits from Iwagijima, processed products, and lemon pork.







YUMESHIMA COFFEE ROASTERY

You can order beans on Instagram in

Preparing the actual store now.

/ Ikinaiima

SOUBEEGAMA / Yugeiima The pottery of Sonosuke Furukawa in Yugeiima. Enjoy the tasteful Bizen ware.



UOROKU / Yuqeiima

Experience the taste of the sea at a fish shop run by a fisherman. Take home fresh vacuum-nacked fish!

C 0897-77-2712 0897-77-4169



Experience the impressive taste of honey that pursues the true essence



NICHIRIN YOGYO / Ikinaiima

Indulge in the freshness of plump tiger prawns, delivered like precious iewels

C 0897-76-2438 0897-76-2592



URAYASU SUISAN / Iwagijima

L 0897-75-2067 0897-75-2550



AOKI NOEN / Sashima·Ikinajima

[Rakuten Furusato Nozei]

Explore a variety of fresh seafood, from Try the thick and delicious additivewhole fish to delicious processed goods like sea bream rice. Enjoy the taste of the sea!

\ Support Kamijima Town 堡 with Furusato Nozei!/

free straight mandarin orange juice a refreshing treat for your taste buds! **C** 080-6142-5886





vida con miel / Yugeiima



HOW TO USE PASSENGER FERRY (PASSENGER & BICYCLE)

[Ex: Geiyo Kisen]





Purchase a ticket from the ticket vending machine at the port office. A boarding ticket and a landing ticket are included as a set.

Highspeed Ferries

Geiyo Kisen

lmabari Port ⇄ Habu Port

ticket to the staff, they will return only the landing ticket. Don't lose it.

Habu Shosen

Mihara Port ₽ Tateishi Port



When disembarking, please hand your landing ticket to the staff. Welcome to Kamiiima, vou made it!



New Uoshima Habu Port ⇄ Uoshima Port

HOW TO USE CAR FERRY (CAR & PASSENGER & BICYCLE)

[Ex: Ikina Ferry]

(recommended).



for Ikina Ferry can be purchased in

advance at a ticket vending machine

Car Ferries



registration.

Ikina Ferry

Nagasaki Pier ⇄ Tateishi Port

You do not need to show your vehicle



Karoto Ferry

Karoto Port ₴ Kamiyuge Port



When the sailor comes around, pay the fee (or hand over the ticket) according to the size of the car.



Sanko Kisen Ferry Sunce Port ⇄ Okogi Port

AROUND HABU Port · NAGASAKI Pier Access MAP * Flower Shop 💿 Pharmacy Boarding 😑 Lane **Bus Center** Hotel Miyajima Î**⊟** Wating Nagasaki Room parking lot Bus for Hiroshima 🖁 🗔 On foot (by high-speed boat) to each port in Kamijima Town (Ρ Ticket Fukuvama Onomichi ŦŦ **Passenger Terminal** FamilyMart Nagasaki Pier Ticket Habu Port Habu Port in Innoshima, Onomichi City, the main gateway to Kamijima Town. Various routes are available, making it lkina Ferry difficult for first-time visitors. Here's a detailed map! New Uoshima [To Tateishi Port] [To Yuge, Toyoshima, 🚖 Geiyo Kisen Takaikami, Uoshima Port] To Ikina,Yuge, Habu Shosen Sashima, Iwagi Port] [To Tateishi Port]







Temple 12

Uoshima

28 Post Office

Tourist Center

Uoshima

7



For children on the island, this is a normal morning view. What will happen today?

After Word

This book has been made with the help and hospitality of people from all the islands here in Kamijima , and carefully showcases each island's character, scenery and daily life. We hope your time spent here will leave you with a lasting impression, and many happy memories. KAMIJIMA TOWN, EHIME JAPAN GUIDEBOOK 2025

THE DREAM ISLANDS OF KAMIJIMA

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