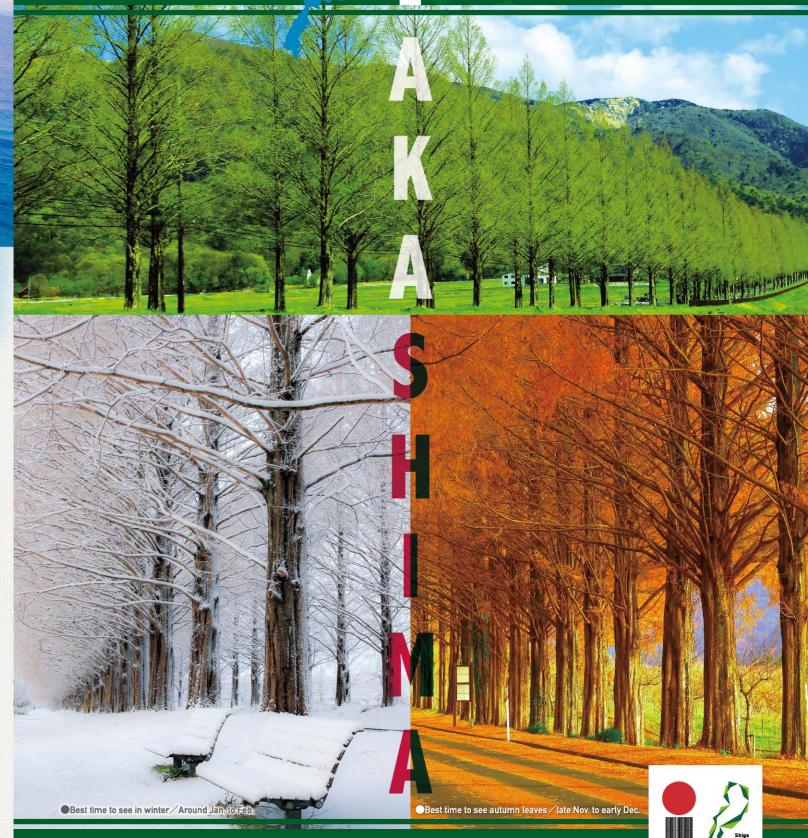






Takashima-city Tourist Map

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Avenue of Metasequoias

Access / Approx. 6 mins by bus from JR Makino Station

About 500 dawn redwoods are planted along the road that leads from Agricultural Park Makino Pickland to the Makino Highland over a length of 2.4km.

©Location/Makino Hiruguchi to Makino, Takashima City, Shiga Prefecture

Tourism promotion video for Takashima City











Takashima canvas has a long history back to the Edo period. The high quality of the materials is nurtured by the climate of Lake Biwa and the reliable manufacturing method.



The Omi Folding Fan is made with Takashima fan ribs. Takashima boasts of a domestic share of fan ribs over 90%. The Omi Folding Fan is



Wa Rosoku (Handmade Japanese Candles) are made from a very precious plant called the haze (Japanese endemic species). It makes little soot, and continues to burn beautifully with almost no wax hanging.



"Unpei-fude" (Writing Brush for Calligraphy) Hankeido is a famous brush making work shop established over 400 years ago. Hankeido is the only manufacturer in Japan that inherits the technique of 'wrapped writing brush"



Omi beef, one of the three major Japanese produced beefs, has been nurtured by blessed nature and craftsmanship. You can eat high-quality Omi beef



Takashima Tonchan (chicken) The seasoned chicken sprinkled with homemade sauce is called "Tonchan" and has been loved as a familiar soul food locally. Today, it is a representative of Takashima's local gourmet food, and is an essential ingredient especially for BBQ.



"Funazushi" (a kind of fermented sushi) is a famous preserved food of the area of Lake Biwa. It is made of a type of carp, a species native to Lake Biwa. It is popular

Takashima local sake Many delicious local sakes

with unique characteristics are produced here, making

use of high-quality rice, rich underflow water and a cool winter climate. In some breweries you can enjoy a



Ado Berry Its fresh fruits are rare enough to be called 'phantom fruits". You can enjoy sweets, desserts and drinks made using Ado Berry regardless of the season.

