

春夏秋冬

Kagoshima is packed with charms for every season!



Ibusuki: Mt. Kaimondake

SPRING



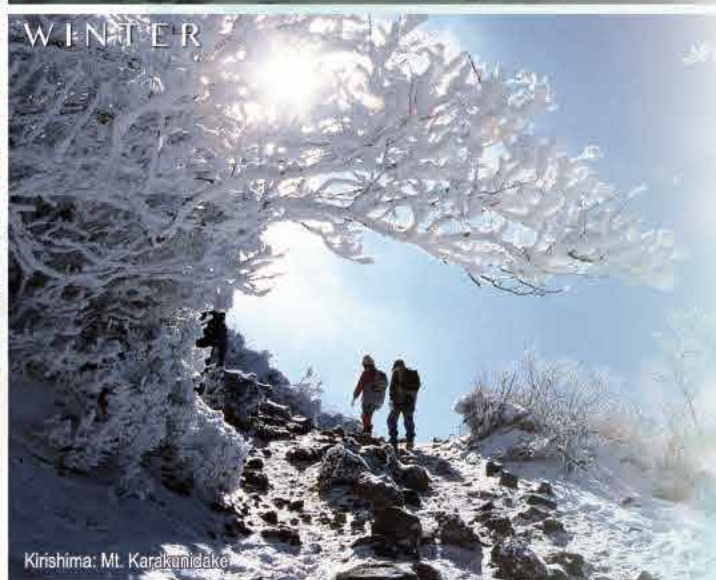
SUMMER

Faragashima: Kabe-kama Kaigan Surfing Spot



Kagoshima: Ohara Festival

AUTUMN



WINTER

Kirishima: Mt. Karakunidake

For more information, we even have a video entitled: "Kagoshima: the real thing!"



BIRD'S EYE VIEW OF KAGOSHIMA  
<http://kagoshima-trip.jp/drone/>



KAGOSHIMA Energetic Japan  
<http://kagoshima-trip.jp/>

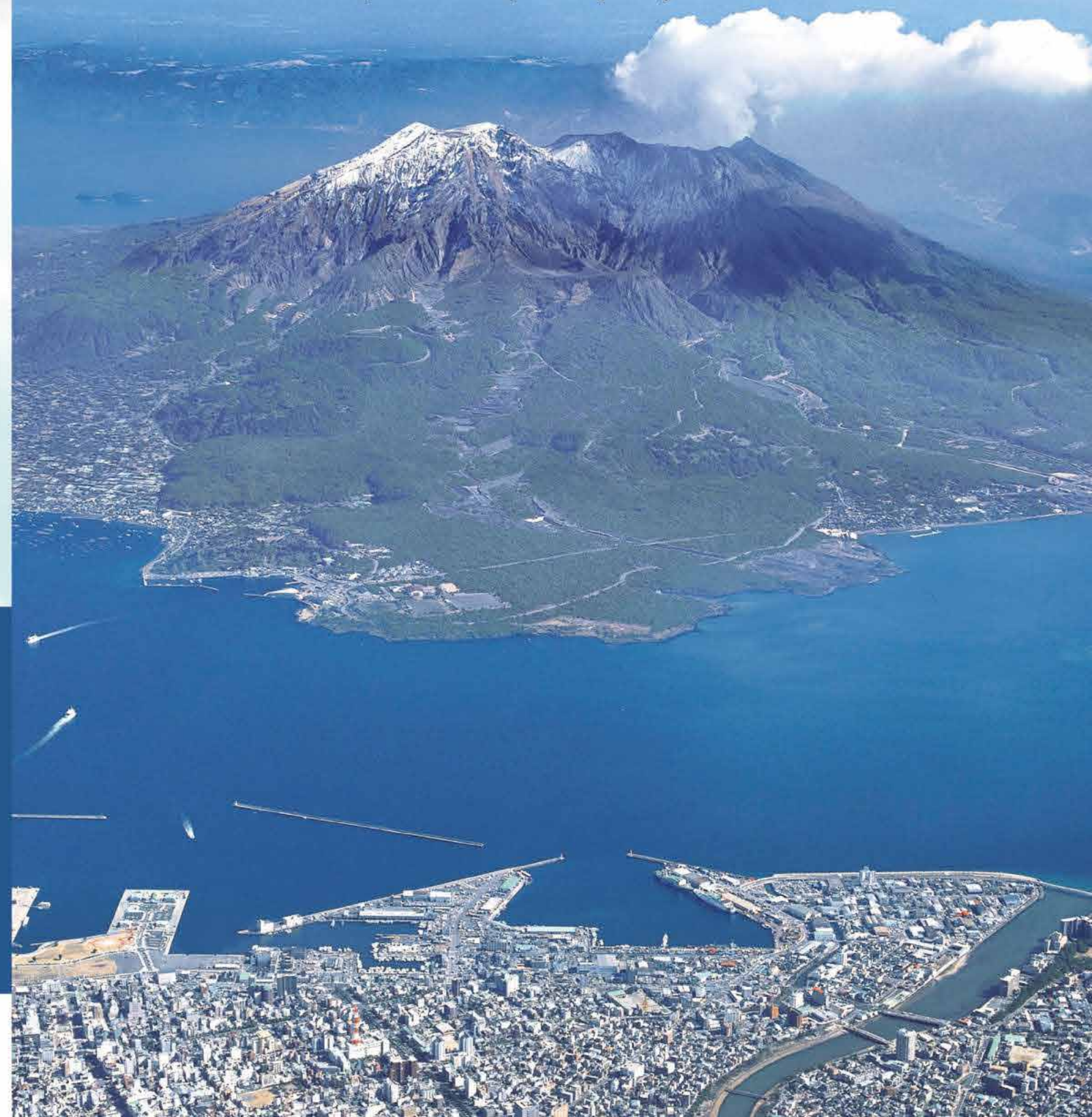
**Kagoshima Prefectural Visitors Bureau**  
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# JAPAN KYUSHU KAGOSHIMA

**There's still a Japan you don't know!**

A land of special experiences and sights you've not yet seen!  
Whether you come for simple sightseeing or for an out-and-out adventure,  
you'll have an impressive trip in Kagoshima.



# To truly feel the energy created by the earth, the sea and the people, you really ought to visit Kagoshima Prefecture!

And when you return from your trip, you'll definitely be recommending Kagoshima to your friends and acquaintances! You'll talk about Mt. Sakurajima, an active volcano still releasing plumes of smoke in the present day. You will fondly recall Kagoshima's local people living in harmony with nature, continuing to smile despite the volcanic ash! You might also recount tales of the sheer energy buzzing around a city surrounded by sea, and - should you be lucky enough to witness it - a rare natural phenomenon of the beautiful white sandbars.

Look at the map of Japan, and you can find Kagoshima on the bottom left - right at the southernmost tip. As the doorway to the Japanese south, it has - since ancient times - served as a trading hub between Japan and Southeast Asia, beginning with Ryukyu (present-day Okinawa), China and Korea. The 16th-century also saw Kagoshima assimilate aspects of western culture, such as guns and Christianity, before anywhere else in Japan.



By  
airplane

**2 hours from Tokyo**

**70 minutes from Osaka**

**50 minutes from Fukuoka**



By  
shinkansen

**3 hrs 44 mins from Osaka**

**2 hrs 21 mins from Hiroshima**

**1 hr 17 mins from Hakata (Fukuoka)**

Okinawa

Okinoerabujima Island

Yoronjima Island

Takunashima Island

Amami Oshima Island

Kikaijima Island

Koshikishima Island

Isa City

Kagoshima City

Kirishima City

Kanoya City

Ibusuki City

Tanegashima Island

Yakushima Island

KAGOSHIMA

600km

## Climate

Kagoshima's climate is characterized by the Kirishima volcanic belt, which basically cuts the prefecture from north to south. Volcanoes are widely distributed from the north of Kirishima to the Tokara archipelago in the south. Especially active among these are Mt. Sakurajima, Mt. Shinmoedake and Mt. Ioujima, all of which continue to erupt and display geothermal power today. In addition to Satsuma Peninsula in the west and Osumi Peninsula in the east, you can find a long line of islands laid out like stepping stones including Tanegashima, Yakushima, Amami Oshima and Yoronjima. Although the climate is warm by Japanese standards, it varies greatly. The north houses several snowy areas like Isa City, while the south plays host to subtropical zones like the Amami Archipelago. The complex and varied natural environment is inhabited by an array of plant and animal life so diverse you'll be astonished!

〈Kagoshima data〉

- Surface area: c. 9187km<sup>2</sup>
- Distance from north to south: c. 600km
- 10th largest prefecture in Japan (out of 47)
- Average temperature throughout the year: 19°C



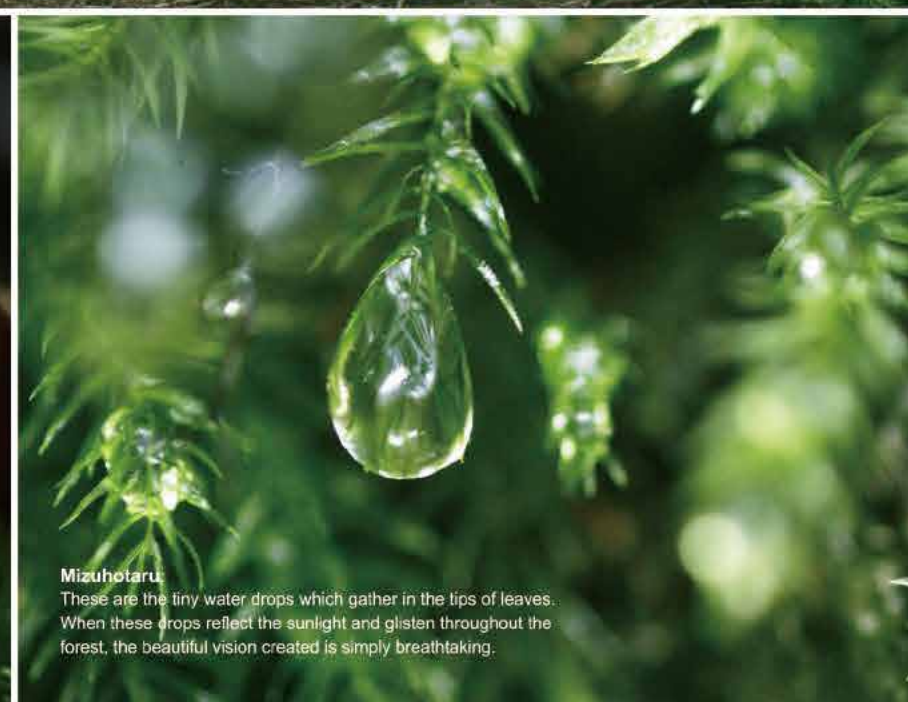
# Nature

A beautiful landscape untouched since ancient times  
with many diverse eco-systems.  
It's one of the charms which defines Kagoshima Prefecture.



# 屋久島 Yakushima

"Yakusugi" Japanese Cedar Trees  
The nickname for Japanese cedar trees over 1000 years old.



**Mizuhotaru**  
These are the tiny water drops which gather in the tips of leaves. When these drops reflect the sunlight and glisten throughout the forest, the beautiful vision created is simply breathtaking.



"Oko no Taki" Waterfall

**Yakushima  
Island**

## Yakushima: a natural World Heritage Site reportedly blessed with over 1900 kinds of flora.

Yakushima became Japan's first natural World Heritage Site after being approved by UNESCO in 1993.

With over forty 1000m-plus mountains stretched out across it's surface - including the 1936-meter Miyanouradake - Yakushima has been nicknamed "The Alps of the Ocean."

In this untouched natural paradise, you will even find deer and monkeys roaming freely. Meanwhile, the tree named "Jomon Sugi" is - according to some theories - the oldest in Japan, with an estimated age of 7200 years!

You can admire numerous "Yakusugi" Japanese cedar trees in the Shiratani Unsuikyo Nature Park, which lies 600-1050m above sea level. Inside this park, you can also explore the setting said to be the inspiration for Hayao Miyazaki's 1997 animation "Princess Mononoke." There are plenty of trekking courses for you to enjoy which are sure to leave you with unforgettable memories of that thick, lichen-covered forest.

Princess Mononoke: A feature-length animated movie directed by Hayao Miyazaki and produced by Studio Ghibli.





# 種子島 Tanegashima

Tanegashima  
Island

Urata Public Sea Baths



Formerly the place where firearms were introduced to Japan from Portugal, Tanegashima is now home to the biggest rocket-launch site in the country. You can enjoy marine sports all year long at the beautiful, gentle-sloping beach, while the strong waves of the Pacific Ocean make for a wonderful surfing spot which attracts both locals and foreign visitors. Only Kagoshima can boast such an island as Tanegashima, where Japan's ancient history is fused so marvellously with cutting-edge Japanese science and technology.



Takezaki Kaigan  
©Kagoshima Prefecture



"Anno-imo" Sweet Potato  
A so-called "natural sweet" and specialty of Tanegashima Island which contains 16% sugar in raw form - and 40% sugar when heated.

**Akaogi Castle Gessoutei**(Cultural Heritage Museum)  
At this museum built in 1795, you can experience traditional Tanegashima culture, look at historical guides and be served with tea in typically hospitable Japanese fashion.

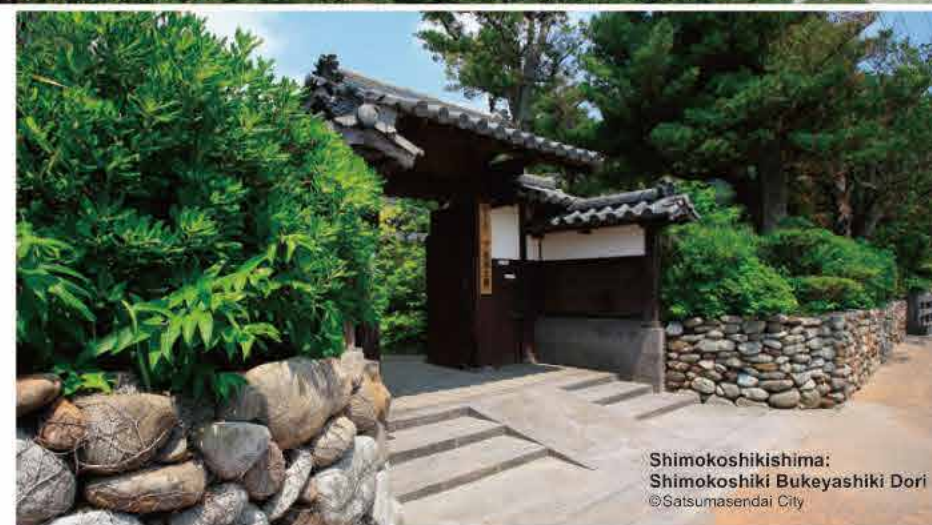


# 甕島 Koshikishima

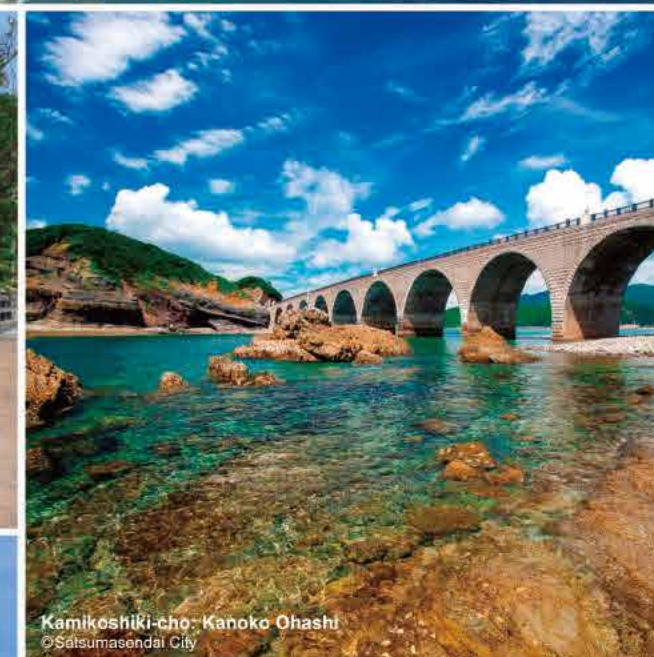
The Koshikishima Archipelago consists of three main islands and several small-scale desert islands in the East China Sea. Here you will find awesome precipices, unique lakes and marshes, and colonies of beautiful "Kanoko Yuri" (lilium speciosum), all within a primeval forest packed with broad-leaved evergreen trees. It's a landscape quite unlike any other! The fishing industry is also flourishing here, particular due to the blue sprat, and there's plenty of fresh fish to go around! You can also enjoy sailing and scuba diving.

Koshikishima  
Island

Kamikoshikishima: Nagame no hama

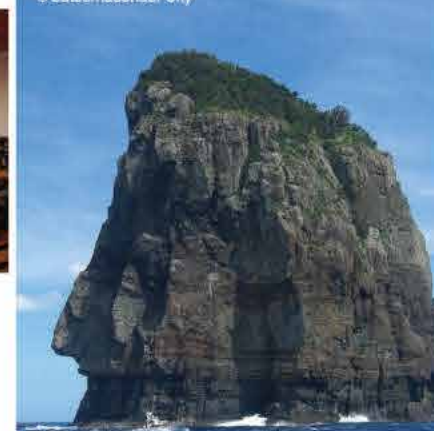


Shimokoshikishima:  
Shimokoshiki Bukeyashiki Dori  
©Satsumasendai City



Kamikoshiki-cho: Kanoko Ohashi  
©Satsumasendai City

Shimokoshikishima: Napoleon Rock  
©Satsumasendai City



Shimokoshikishima:  
Torinosuyama Observation Deck  
©Satsumasendai City



Express Boat for Koshikishima ©Satsumasendai City



"Kanoko Yuri" Lilium speciosum



The Southern Section Matchlock Gun Firearms Unit

# Yoronjima 与論島 Yurigahama 百合ヶ浜



## Amami and Ryukyu: aiming for World Heritage status.

The Amami Archipelago is located in the sub-tropical zones at the south of the Kagoshima mainland. These islands boast their own folklore and are steeped in mystique. Among them are Amami Oshima, Kikaijima, Tokunoshima, Okinoerabujima, Yoronjima, and the odd desert island too! The primitive forests of Amami are basically a treasure trove of plant and animal life, including endangered flora and the Amami rabbit, a monument to Japanese nature itself. There are also Lidth's jays, the Kagoshima prefectural bird, and many species endemic to the area. The magnificent white sandy reef named Yurigahama can only be seen emerging from the transparent blue ocean for a short time. Its sheer beauty represents paradise on earth.



More bluefin tuna is farmed in Kagoshima than anywhere else in Japan!



**Local dish: Keihan**  
Eat after pouring chicken bone soup on top!



Amami Oshima: Sasanto Cape, Miyakozaki  
©Kagoshima Prefecture



Amami Oshima: The Adan and Kuninao shores

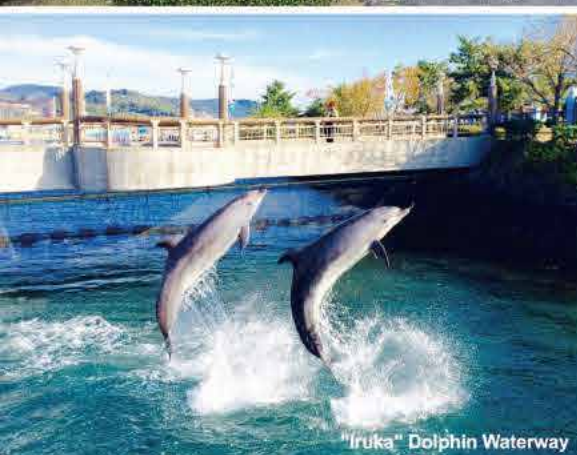
Amami Oshima: Aon Reef



# Sakurajima



Mt. Sakurajima as seen from Senganen Garden



"Iruka" Dolphin Waterway



Sakurajima sea kayaking

## Kagoshima

At the center of Kagoshima Prefecture lies Kagoshima City, an important focal point for politics, economics, distribution and culture. Right in front of this 610,000-strong city lies Kagoshima's chief symbol, Mt. Sakurajima, floating in the Kinko Bay. It's one of the extremely rare places on the planet at which you can see real volcanic smoke and lava.

Meanwhile, in Tenmonkan - the largest downtown area in South Kyushu - you can encounter a long line-up of eateries specializing in local cuisine alongside other restaurants, cafes and local traders. In short, there's a lot of fun to be had shopping and eating here!



Lava Nagisa Park

**Foot Spa**  
A simple hot spring in which you dip only your feet!

# Kagoshima



Mt. Sakurajima nightview



Mt. Sakurajima snowscape



Mt. Sakurajima in the evening

## Mt. Sakurajima

An active volcano of worldwide renown, Mt. Sakurajima is a stratovolcano with a peak rising 1117m above sea level. Also, although Mt. Minamidake continues to erupt even now, causing volcanic ash to rain down on the nearby towns, the local people still live stoutly and calmly in tandem with Mother Nature!

### Sakurajima Mini Mandarine and Sakurajima White Radish

It's even been recognized in the Guinness Book of Records: Sakurajima has the world's smallest mandarine and the world's largest white radish!



Lava Nagisa Promenade



Going to school in a helmet!



# 霧島 Kirishima

Kirishima



## Kirishima Mountain Range

The Kirishima Mountain Range is located in the northern part of Kirishima City, and is comprised of 23 volcanoes, including the still-active Mt. Shimmoedake (1421m). The whole of Kirishima is surrounded by beautiful nature, and the Kirishima-Kinkouwan National Park - which showcases the beauty of each and every season - is a popular hiking destination.



## Kirishima-jingu Shrine

Although reported to date back to the 6th century, the present Main Shrine was actually built in 1715 courtesy of a contribution by the 21st Leader of the Shimadzu Clan, Yoshitaka Shimadzu. The dedicatory Kumen-daiko drumming performances at New Year and on National Foundation Day (February 11th) draw large crowds. The autumn sees the shrine looking at its most romantic, with vividly-colored reddening leaves and evergreens stretching from the shrine approach to the inner precincts.



# 指宿 Ibusuki

## Mt. Kaimondake

On the southern tip of the Satsuma Peninsula you will find the active volcano, Mt. Kaimondake.

It is known as "Satsuma's Mt. Fuji" for its beautifully loose-shaped base.

Ibusuki

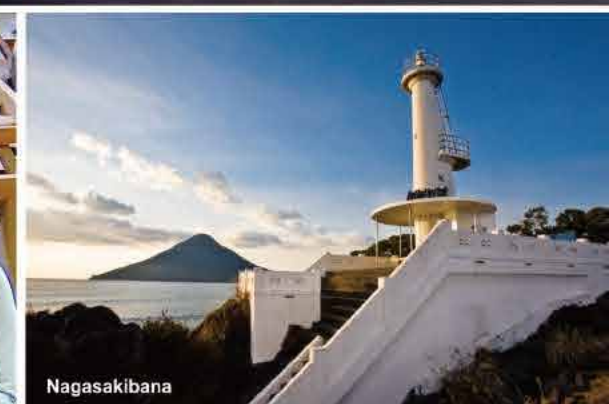


## Tousenkyo "Somen Nagashi"

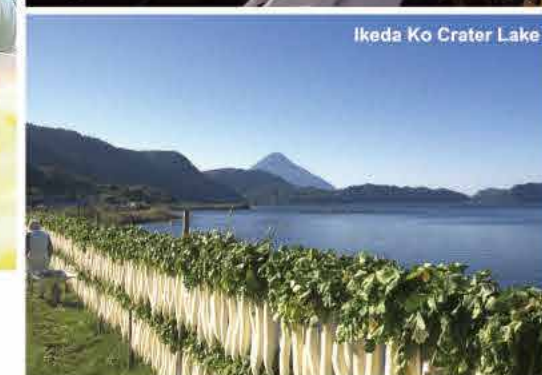
Somen noodles are sent flying down chutes with the aid of rich, pure water which has been named as among the 100 finest waters in Japan!

The event draws about 300,000 visitors across the year.

The noodles are not only fun to watch as they swirl in the rushing water, but also taste great!



Nagasakibana



Ikeda Ko Crater Lake

The perfect reminder of winter: sun-drying harvested white radish being converted into preserved food.



©Ibusuki City

## Chiringajima

Chiringajima is a uninhabited island in the middle of Kinko Bay.

Between March and October - at low tide during the spring or mid tide season, an 800m stretch of sand opens up allowing you to actually walk onto the island!



# History

Driven on by the Meiji Restoration, Kagoshima (once known as Satsuma) gave rise to several great pioneers who played a key role in the modernization of Japan.



Saigo Takamori  
©Shoko Shuseikan Museum



Shimadzu Nariakira  
©Shoko Shuseikan Museum



Kagoshima: Senganen Garden

## The dawn of modernization spearheaded by Satsuma (Kagoshima)

Repeated Western advances into Asia during the 19th century saw Japan introduce new transportation such as steam trains, and also rapidly modernize its core industries such as gas lights and spinning. In 1851, near the end of the Edo era, Shimadzu Nariakira, the leader of Satsuma (Kagoshima), began to think of the region not only as a military stronghold, but as an industrial hub capable of raising Japan's international standing and power. Consequently, a number of factories incorporating western technology were constructed here. Shimadzu also appointed a number of talented young people such as Saigo Takamori and Okubo Toshimichi who would become the driving force for modernization.



## The "Shuseikan" enterprises

The modern western "Shuseikan" factories built up by Satsuma (Kagoshima)'s 11th leader, Shimadzu Nariakira, mainly focused on boosting iron manufacturing, shipbuilding, and spinning. They also produced glass gas lamps and printing presses, and thus not only bolstered Japan's military might but also domestic infrastructure. The "Shuseikan" enterprises were deemed to be both of vital necessity and of historical value, and in July 2015, UNESCO officially adopted three of them as World Cultural Heritage sites under the title: "The Meiji Japan Industrial Revolution Properties for iron and steel manufacturing, shipbuilding and coal production."

- Former Shuseikan machining factory
- Former Shuseikan air furnace
- Former Shuseikan: one-time residences for (foreign) spinning factory engineers

## Saigo Takamori

Think Satsuma, think "the last samurai: Saigo Takamori." After his talent was spotted by Shimadzu Nariakira, he ploughed his energy into modernizing Japan. However, in 1877, his army clashed with the Meiji Government over losses of samurai privileges in the new era, leading to Japan's last civil war: the Satsuma Rebellion. The Satsuma Army's defeat was sealed when Saigo Takamori committed suicide at Shiroyama, Kagoshima City. His tremendous ideas and loyalty to his country are still highly respected by many Japanese today.

## The Satsuma Students

As a result of the Anglo-Satsuma War in 1863 which laid bare the sheer gap in power between Japan and the West, Satsuma (Kagoshima) believed that the best way to avoid colonization was to acquire western knowhow. To that end, in 1865, Satsuma dispatched 19 young students to the UK. Among them were those who contributed to the founding of Tokyo University and Osaka Prefecture Chamber of Commerce and Industry, as well as future diplomats and ministers. One of them even became a legendary wine maker! In 2014, to mark the 150th anniversary of the students' departure for England, the Satsuma Students Museum was opened in Hashima, Ichikikushikino City - the very point at which the students set sail.



©Shoko Shuseikan Museum



©Shoko Shuseikan Museum



©Satsuma Students Museum

## Satsuma Kiriko Cut Glass

An artifact with a fine cut-pattern, consisting of highly transparent crystal glass covered with colored glass.

# Foods

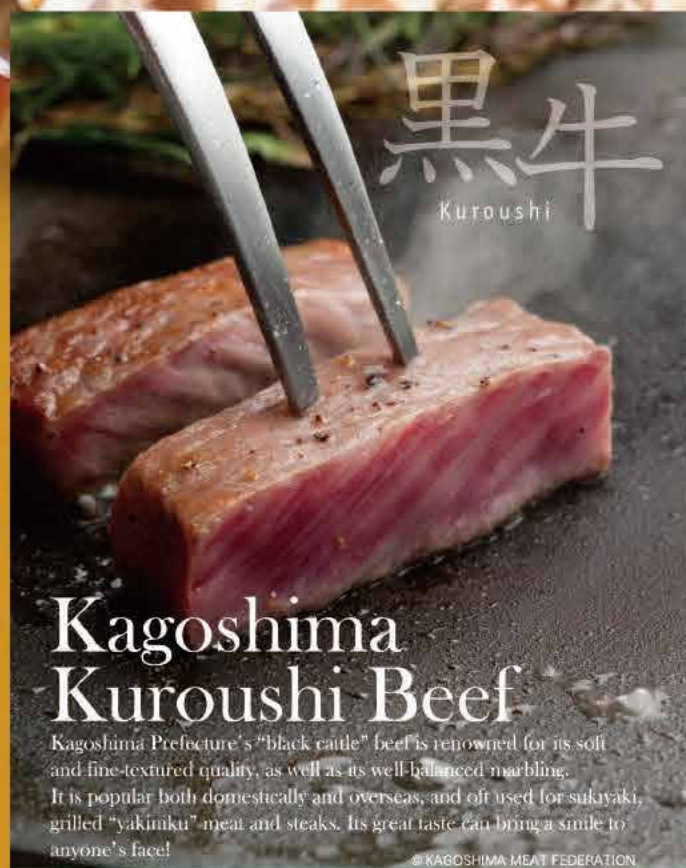
With its expansive natural landscape and tranquil climate, Kagoshima is one of Japan's most prominent agricultural and livestock producers. Among its products can be counted: black "kurobuta" pork, black "kuroushi" beef, chicken, sweet potatoes, shochu (sweet potato liquor), tea, passionfruit, yellowtail, seriola, bluefin tuna, eel and Sakurajima white radish. Kagoshima boasts the highest numbers of pig and Japanese cow livestock in Japan. It also both rears and ships more chickens than any other prefecture.



## Kagoshima Kurobuta Pork

黒豚  
Kurobuta

This heritage pork derives its deliciousness from being finely textured, and from having a higher melting point for its fat than other pig meat. It's highly rated for its softness, crispness, and concentrated flavor. "Black pig" dishes unique to the locality include pork soup, Kagoshima noodles topped with barbecued pork, pork shabushabu and "tonkatsu" pork cutlet.



## Kagoshima Kuroushi Beef

Kagoshima Prefecture's "black cattle" beef is renowned for its soft and fine-textured quality, as well as its well-balanced marbling. It is popular both domestically and overseas, and oft used for sukiyaki, grilled "yakimiku" meat and steaks. Its great taste can bring a smile to anyone's face!

© KAGOSHIMA MEAT FEDERATION

鮮魚

## Fresh Fabulous Fish

Being surrounded by the sea, Kagoshima Prefecture is unsurprisingly blessed with a huge fish stock. Even when served raw, a sea bream, blue sprat or bonito is packed with delicious flavor. High-class farmed fish such as yellowtail and seriola are also very popular.



### Droplets in the ocean the blue sprat

Kibinago

A large shoal of blue sprat swimming on the ocean surface shines with a white-gold color, and earns the nickname of "droplets in the ocean" or "jewels in the ocean."

It's commonplace to eat blue sprat fresh, perhaps with vinegared miso or ginger soy sauce. You can also fry them tempura-style or kara-age style, or eat them with boiled rice as an ocha-zuke, with soy sauce and mirin poured on top.



### "Katsuo-bushi" Bonito Flakes

The bonito's body is grated into three or more slices, before being boiled and broiled. Mold is then added, before everything is sun-dried. Bonito flakes have a very concentrated taste and are used for both fish stock and food toppings, playing an important role in Japanese cooking.



### Satsuma-age

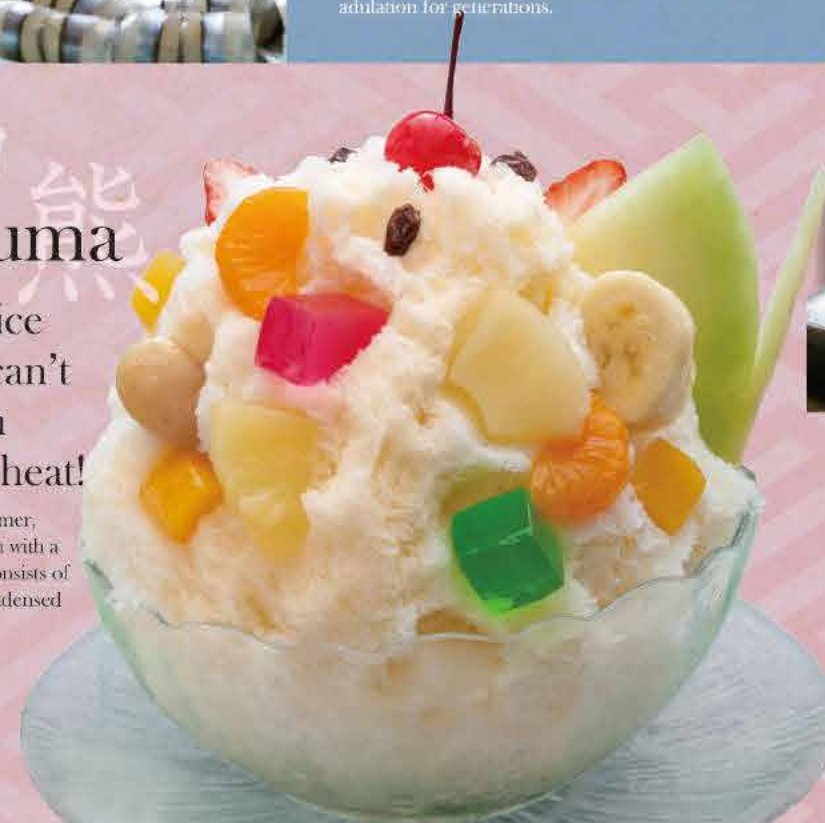
This unmistakably local dish, consisting of minced fish fried in a flavorful oil, has achieved both fame and adulation for generations.



## Shirokuma

The shaved ice dessert you can't be without in the summer heat!

In the hot Kagoshima summer, you simply must cool down with a Shirokuma ice cream. It consists of shaved ice topped with condensed milk and lots of fruit!



### Local confectionery

Highly-rated items include "satsuma-imo" sweet potato confectionery, and Karukan, a sweet made by kneading grated yam into rice flour and sugar, before steaming.



## “Kurozu” 黒酢 Black vinegar

“Kurozu” black vinegar is made in jars lined up outdoors from just three ingredients: steamed rice, malted rice, and water. It is characterized by its amber-gold color – far deeper than that of other vinegars. It can only be shipped as “Kurozu” black vinegar if it has been left to ferment and mature for between one and three years. Its taste becomes smoother with maturation, and you can choose to drink it in diluted form, make juice from it, or use it as a condiment for your cooking.



## 焼酎 Shochu

A type of distilled alcohol representative of both whisky and vodka. Kagoshima Prefecture boasts over 2000 types of shochu, among which can be found such diverse ones as Satsuma shochu, Amami brown cane sugar shochu, rice shochu and barley shochu. The prefecture is also among the most prominent in Japan for both shochu production and consumption levels. You can drink shochu on the rocks, diluted with regular or hot water, or with soda.



**Yataimura**  
In Kagoshima City's Yataimura area, you can enjoy shochu and local recipes galore.



## 緑茶 Kagoshima's famous green tea

Kagoshima is Japan's number 2 region for green tea production! Kagoshima tea is born in the sparkling local sunshine and rich natural landscape. It is characterized by its thick green color and strong taste. In the harvest season, it is no surprise to find expansive glossy green tea plantations.



## The Satsuma Shochu Brand

This is genuine local shochu, sourced from high quality Kagoshima sweet potatoes and both distilled and bottled locally. It has been designated as an official brand by the WTO, thus ranking alongside Bordeaux Wine and Scotch Whisky!

## Brown sugar cane shochu

The Amami archipelago in Kagoshima is the only recognized producer of brown sugar cane shochu. The main raw ingredients are sugarcane-extracted raw sugar and malted rice. The distillation process may add a brown-sugar-and-rice flavor, but the sugar content remains zero. It derives popularity for not inducing hangovers, and for enhancing both beauty and health.



# Environment Hot springs

The volcanic landscape of Kagoshima is literally gushing with high-quality hot springs.

The former Yamagawa Saltworks



## Ibusuki Onsen

Ibusuki prides itself on the fact that it is so rich in hot springs, you can allegedly find one simply by digging a meter into any speck of land you like! There are also numerous onsen hotels. Enter the onsen at your leisure, and wash away your everyday tiredness.

TripAdvisor  
The hot spring and spa day  
trips you definitely won't regret!  
**Ranked 1st**  
for three years running!  
Tamatebako Onsen



Tamatebako Onsen



## Kirishima Onsen

Kirishima ('Misty Island') seemingly derives its name from the visual effect of the local mountains rising up like islands from a sea of mist. The Kirishima Onsen Haven can be found surrounded by greenery in the middle of those mountains. After a mountain hike, how about a nice bath in a secluded mountain onsen?



## Kagoshima Onsen

Kagoshima City boasts about 280 hot spring sources. Even the so-called "Sentō," or public baths, mostly have the luxury of deriving their water from a natural hot spring source. Slowly soaking yourself in a onsen while gazing at the volcanic plumes of Mount Sakurajima is one of the charms of the Kagoshima experience!



## Natural Steam Sand Bath

On the southern edge of Kagoshima, at Ibusuki, you can take advantage of a very rare type of beach hot spring. This means you can actually bury yourself in the sand and experience a hot sand bath! You simply lie down on the sand in your *yukata*, and get covered in hot sand heated from above by a hot spring. Warm yourself up courtesy of geothermal energy, and after about 10 minutes, you'll be sweating all over with improved blood circulation. Hot sand baths have been highly rated by women for their detox benefits. You can also witness the mysterious sight of the temperature literally "rising" at the water's edge of Sunamushi Hot Spring.

