



JAPAN'S ANCIENT TERROIR

Kyoto by the Sea is a place where rural life merges with that of travelers. Farmers tend to cliff-side rice terraces and welcome visitors to take part in planting and harvesting. Set to the backdrop of some of Japan's most scenic locations, the local fishermen invite you along while they navigate the coastline to their favorite fishing spots. We want visitors to share in special moments that quiet even us, those who live here; the translucence and grace of a gliding squid, the brief, magnificent burst of flying fish into sparkling sky, golden rice stalks swaying as one. This is our livelihood, but nature and what we receive

from it remains an inspiration to everyone. Our ancestors settled here in northern Kyoto more than 5,000 years ago, and we can see from the beautifully designed earthenware and artifacts that have been discovered how rich the spirits and lives of our ancestors were. We continue the traditions of those who came before us, creating slowly and by hand, cooking in harmony with the environment, and living thankfully. Living, eating, traveling ... we see no boundaries. In Kyoto by the Sea, the concept of terroir goes hand in hand with the people who have become a part of the land, and those who come to share it.



#Amanohashidate,
#Japan's Three Scenic Views



#Ine funaya #fishing village



#Yosano rice paddies



#Jomon doki #ancient artifacts

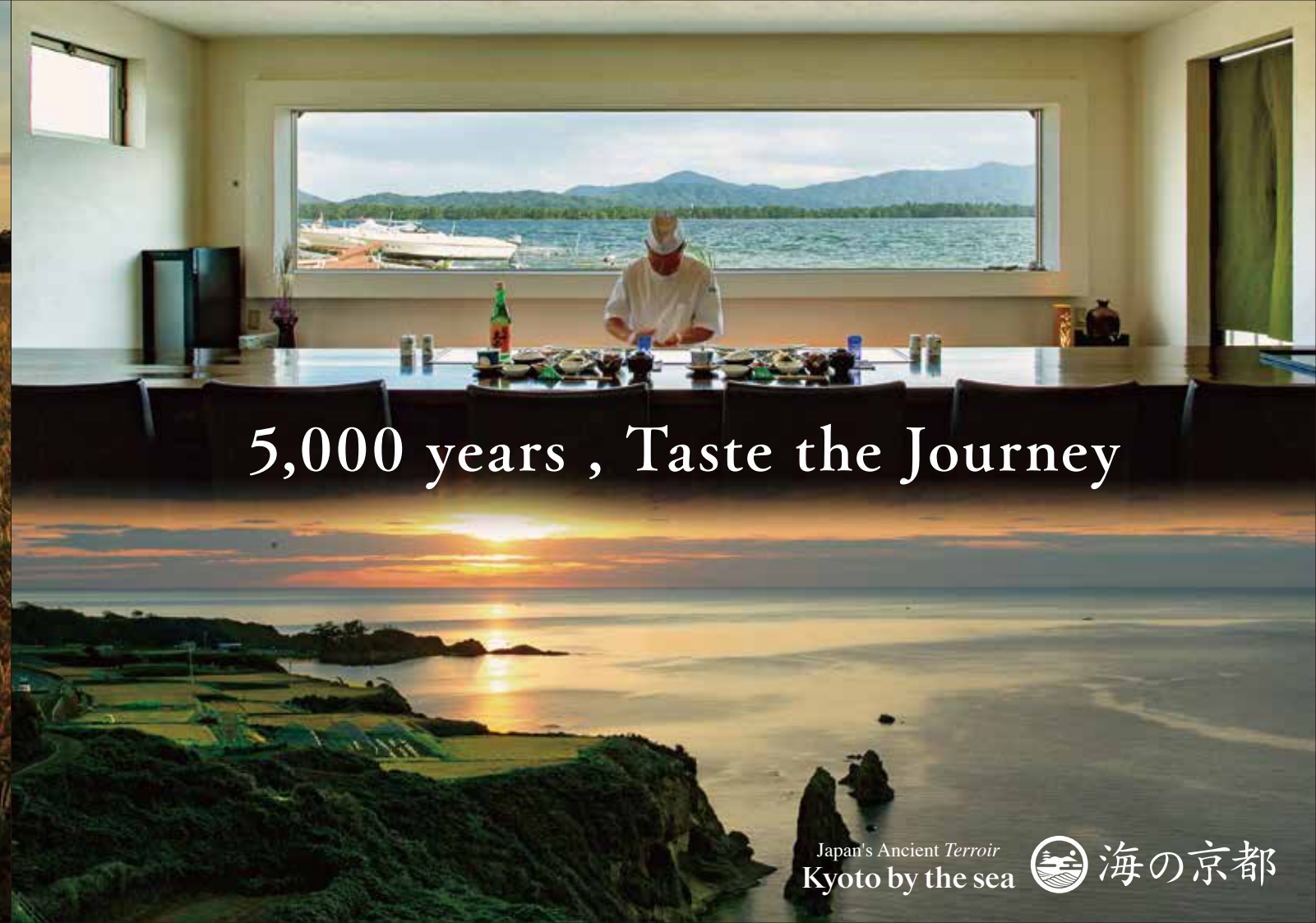
<http://www.uminokyoto.jp/english/>

Inquiries

Kyoto by the Sea DMO (Destination Management/Marketing Organization) TEL.0772-68-5055

226 Kuchiono, Omiya-cho, Kyotango-shi, Kyoto, 6292501, Japan FAX.0772-68-5056 mail: info@uminokyoto.jp

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5,000 years , Taste the Journey

Japan's Ancient Terroir
Kyoto by the sea



what the heart tastes

Artisans in Kyoto by the Sea offer harmony in their cooking. Our master chefs want to revive the joy of tasting the seasons. They understand that fresh, local ingredients are precious during an age of artificial flavors. The results of their labor are dishes that celebrate the splendor of nature and create a sense of place. The often-clichéd, true Japan, is a revelation found through 100% local cuisine.



#Kyoto by the Sea cuisine

Small towns, Big flavors

Blessed with naturally fertile volcanic soil, the crystal clear waters of the Japanese Sea, and mountain rivers delivering fresh spring run-off to the villages and Sea of Japan, Kyoto by the Sea has an incredible wealth of local ingredients, so many in fact that creating a multi-course dinner with all local ingredients is something chefs here can be proud of. Clean mountain streams flow into a sea that resides on a Global Geopark coastline where Matsuba and Taiza crab, oysters, shellfish, yellowtail, varieties of squid, sea bream, flying fish, deep sea smelt, and more can all be found. The variety of agricultural produce matches the variety found in the sea, from sand melons to pears, to grapes, figs, strawberries, blueberries, and all manner of vegetables; every season offers its own distinct cuisine. The koshihikari rice here has received the “special A” ranking multiple times, its high-quality is, in part, thanks to the excellent water in the region.



#Tango crab miso shabu



#yellowtail shabu



#iwagaki oyster



#Tango barazushi



#Tango gyosai cuisine



#grilled squid



#Tango seabass and matsutake mushrooms



#Tango crab nabe pot

Implicit within water...

There are villages in Kyoto by the Sea where the mountain springs briefly sojourn before continuing the journey into the Japanese Sea. These areas are places of natural complexity, where mountains, rivers, the sea, rain, snow, and clear sky between rainbows all converge. The water, which not only flows from the mountains to the sea, also falls from the sky, blankets the land as snow, and graces the residents as mist. It is the reason for the rice, produce, fish, and people. These blessings of water resonate and nourish us.



#Yosano #Japanese agriculture



#Ine harbor



#Ine Bay



#Sodeshi rice terraces



#koshihikari rice



#Tango Matsuba crab



#Kumihama fruit



#Ayabe farmstay



#Yosano hops #brewing hops



#Kyotango miso making



#Ayabe Tamba chestnuts

We celebrate life when we celebrate food.

Trees dip their roots into the underground springs of the mountains and fan themselves with fresh, clean air. Pears, persimmons and chestnuts dot their branches with color. The shallows of the coast harbor abalone and sea urchins, and farther out yellowtail and squid ride the warm, offshore currents. And below, crabs and shrimp are cradled by the deep sea's subtle motion and cold temperature. Considering all these elements together is overwhelming, the scope of which feels like a miracle. Our ancestors have been settled here for over 5,000 years, and within each morsel resides our heritage. We are humbled by the knowledge that the food that nourished them is the reason we are here today.



#Tango vegetable farm

the birthplace of Japanese Sake

Japanese sake brewing began in the Kyoto by the Sea region. Moto Ise Kono Shrine has records dating back 600 years, where it's written that Japanese sake began here and was passed on to Ise Shrine.

In Japan, sake is something dedicated to the gods and in offering it, we show gratitude. Kyoto by the Sea contains fifty percent of all the shrines in Kyoto prefecture. And since traditionally, shrines were located in places with high-quality water sources, a necessity for high-quality sake as well, it is easy to see the link between sake and shrines, between nature and the heavenly.



#Motoise Kono Shrine



Kyoto by the Sea, *Tango Tenshu* “Heavenly Sake”

Our sake is a link to heaven with a taste married to the Sea.

The secret to drinking sake is to enjoy it with food. *Tango Tenshu* is made with the same water that nourishes all the food of the region. Sharing the same lifeblood, pairing local food with local sake enhances the flavors of both.

Thanks to the varied terrain of the Kyoto by the Sea area, the properties of the water in each location also varies. Because of this the flavor profiles of each brewery's sake are unique to that area. The story of *Tango Tenshu* is also the story of local water, climate, rice, craftsmanship, passion, and harmony. This is Japanese *terroir*.



#Tamagawa #Kuminoura #Shirakiku #Yosamusume #Tango Kingdom #ShutenDoji #Ikegumo #ayakomachi #sake brewery



#Tango Tenshu Festival



#Tango Tenshu #yellowtail sake pairing



#Tango Tenshu sake cask



#Tango Tenshu



#sake rice



#Tango Tenshu Festival #sake brewery tour



#Tango sake brewing



#Tango Tenshu #seasonal cuisine



#Tango Tenshu Festival



#Tango sake brewing



#Amanohashidate snow



#Ayabe farmstay



#Maizuru Red Brick Park



#Ine funaya



#Fukuchiyama Castle



#Motoise Kono Shrine Aoi Festival



#Tango Tenshu crab sake



#Ayabe lotus pond



#Maizuru Tore Tore Center



#Tango heshiko mackerel



#Kyoto by the Sea strawberry picking



#Yosano hops



#Ayabe shaga forest



#Ayabe Onsen



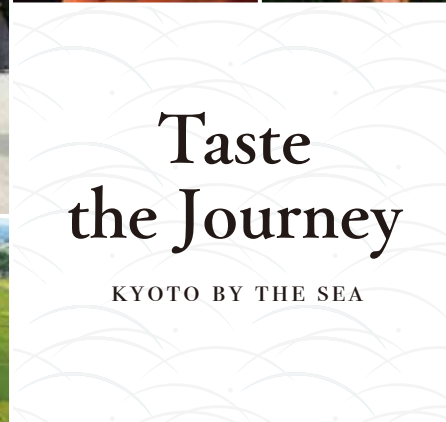
#Yosano chirimen experience



#Tango sushi



#Yosano flooded rice paddies



#Amanohashidate sea kayak



#Nariaiji Temple foliage



#Ayabe farmstay vegetables



#Ine sightseeing boat



#Tango Peninsula cycling



#Oeyama snowshoe



#Maizuru Mandoro Festival



#Tateiwa



#Tango Torigai shellfish



#Yuhigaura Yurari beach swing



#matsuba crab



#Shotenkyo Kabutoyama observation deck



#Kamimiyazu cedar



#Kyoto by the Sea seafood ricebowl



#traditional Japanese dessert



#Ine funaya



#Tango seafood and vegetables



#Tango Tenshu sake pairing



#scoring technique



#Oeyama sea of clouds



#Yoshida weeping cherry tree



#Tanba chestnut tart



#Amanohashidate Night Cruise



ACCESS

HOW TO GET AROUND KYOTO BY THE SEA



Travel time by car

from Kyoto City	1hr 30min	Kyoto by the Sea Amanohashidate
from Osaka	2hrs 20min	
from Nagoya	3hrs	
from Kansai Airport	2hrs 30min	

Travel time by public transportation

from Kyoto City	2hrs 30min	Kyoto by the Sea Amanohashidate
from Osaka	3hrs	
from Nagoya	4hrs	
from Kansai Airport	4hrs	