

Come for
a warming
experience



Kushima City official
Instagram "KUSHIDELI"



Kushima City
Official Channel

Find your dreams
in the far south.

Sun, sea and wildlife. Kushima City is filled with nature.



The attraction of
Kushima can all
be found here!!



Inquiries

Kushima City Commerce, Tourism and
Sports Land Promotion Division
5550 Oaza Nishikata, Kushima City,
Miyazaki Prefecture 888-8555
TEL 0987-72-1111
<http://www.city.kushima.lg.jp/>

Kushima Tourist & Products Association
Room 1, 2F, Yano Fudosan Building, 5740-1 Oaza Nishikata,
Kushima City, Miyazaki 888-0001
TEL 0987-72-0479
<http://www.kushima-city.jp/>



Warm and relaxing
Kushima travel



Welcome to a downtown oasis.

Roadside Station Kushima



5503-1 Oaza Nishikata, Kushima TEL 0987-72-0800

Shokudou

Umiyama Dining

- Cafe menu 11:00 - 17:30 (L.O. 16:30)
- Lunch menu 11:00 - 15:00 (L.O. 14:30)

There are lots of gourmet Japanese amberjack-centered dishes that you can only enjoy here, including the "Kushima Katsujime Buri Puri Donburi" rice bowl.



Closed every Thursday



Marinated amberjack rice bowl meal



Amberjack salad rice bowl meal



Also highly recommended!

Rich sweet potato flavor
Baked sweet potato ice cream
450 yen

Marche

Umiyama Marche

9:00 - 18:00

There is a great selection of Kushima's fresh, seasonal agricultural and marine products and original brand products. Don't miss it when looking for souvenirs!



Seared sushi eaten with rock salt is also popular



Foods

Sushi Tora

- Weekdays 11:30 - 14:30/17:00 - 21:00
- Saturdays, Sundays and public holidays 11:30 - 15:30/17:00 - 21:00

The popular "Sushi Tora" conveyor belt sushi restaurant in Kushima was originally a long-established sushi restaurant. Enjoy the specially prepared sushi handed down from generation to generation.



Enjoy local foods from Kushima!



Baked sweet potato cream puff
260 yen

A highly popular cream puff sold since the store opening. A perfect balance of baked sweet potato paste and custard cream!

Original Brand



Original brand products made with Kushima ingredients and craftsmanship. They convey the "deliciousness" of Kushima.



Most popular!

Salted butter potato



Square

Event plaza

This is an open space that bustles with people for events and festivals, such as the "Yokamun Market" held in the morning of the third Sunday each month. It can be used as a roofed open space for interaction and relaxation.



Information

Tourist information and rest area

Information Center: 9:00 - 18:00, Rest room and toilets open 24 hours

Tourist information, traffic information and event information is provided. There are also toilets, a nursing room and a rest area open 24 hours for anyone to use.



There's also a dog run within the roadside station♪

Recommendations around the Roadside Station

Downtown Dining



Recommendations are katsu curry udon and tempura udon

Udon Shichifuku

Address 6536 Oaza Nishikata, Kushima
TEL 0987-72-7773
Open 11:00 - 14:00, 18:00 - 00:00
Closed Daytime: Monday and Tuesday, Nighttime: Monday



The best combo of sushi and pork fillet cutlet!
Sushi Kappo Shimada

Address 5778-3 Oaza Nishikata, Kushima
TEL 0987-72-4913
Open 11:00 - 14:00, 17:00 - 21:30
Closed Wednesday/Monday



Superb! Handmade sandwiches
Nakayoshi

Address 5500-2 Oaza Nishikata, Kushima
TEL 090-5486-1684
Open Tuesday, Wednesday, Friday and Saturday 11:30 until sold out
Closed Sunday, Monday, Thursday and public holidays
*Reservations accepted for Saturdays only



Napolitan spaghetti that tastes exquisite
Grill Castle

Address 5749-7 Oaza Nishikata, Kushima
TEL 0987-72-5663
Open 11:30 - 14:00, 17:30 - 20:00
Closed Sunday

Grand panorama and warming sight of horses
Toimisaki

Cape Toi

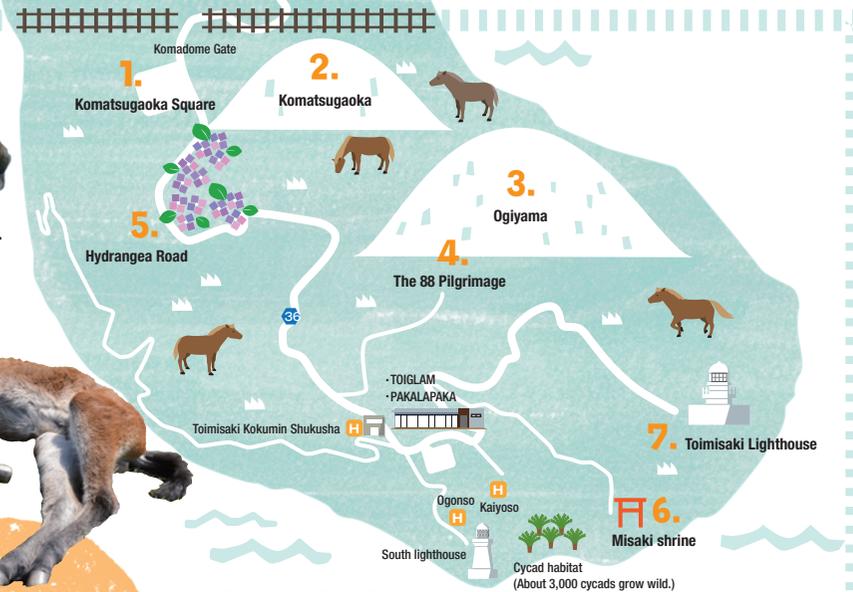
The deep blue sky and the emerald green sea. Horses graze leisurely between these on a hill overlooking the endless horizon. You will relax from the bottom of your heart when surrounded by the vastness of nature.

Misaki-uma horses

The horses living in Cape Toi are wild horses called "Misaki-uma." This is a native Japanese horse that has lived with hardly any human help since the early Edo period and is designated as a national natural monument.



Neigh ...



The tip of Cape Toi.
There's a shrine here!



Sunset dyes the ocean deep red

1. Komatsugaoka Square

If you pass the Komadome Gate at the entrance to Cape Toi and continue for a while, you will reach a square overlooking the deep blue sea below. The daytime view is of course superb, but viewing the sunset from here is even better.

A panoramic view of Cape Toi



3. Ogiyama

A scenic spot that overlooks the entire Cape Toi. You can walk to the viewing hill in about 30 minutes from the trail entrance beside the prefectural road.

Horses and scenic views -
Get both!

2. Komatsugaoka

Rising up over the road opposite Komatsugaoka Square stands Komatsugaoka. A great spot for horse watching, where half of the horses of Cape Toi gather.



Let's make a wish
while we're here!

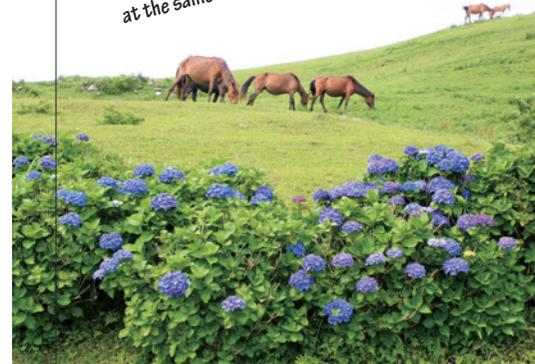
4. The 88 Pilgrimage

The trail leading to the Ogiyama View Hill is lined with stone statues that are said to have been erected by the people of the Toi area long ago in the image of the Shikoku 88 Temple Pilgrimage.



The most horses are found in Komatsugaoka. A morning or evening visit is recommended. From April to May, you can also encounter newborn foals.

See the hydrangeas and horses
at the same time



5. Hydrangea Road

After passing Komatsugaoka Square, you can enjoy more than 10,000 beautiful hydrangeas along the trail. The best time to see them is from May to late June.

6. Misaki shrine

The Misaki Shrine is nestled in the middle of the cliff. It is an old shrine, said to have been built in 708, and is worshipped as a god of marriage and navigation.



If the weather is good, you may even see Tanegashima.

The only one in Kyushu where you can go inside!



A white-walled lighthouse against the azure sky

7. Toimisaki Lighthouse

A historical lighthouse completed in 1929. The concrete light tower is the only original building remaining due to war and typhoon disasters, but it is still in use today. It celebrated its 90 year anniversary in 2019 and was registered as a national tangible cultural property.

TEL: 0987-76-1838
Open: March to October (weekdays) 9:00 - 16:30 (Saturdays, Sundays, etc.) 9:00 - 17:00, November to February 9:00 - 16:30
Visit donation: 300 yen for junior high school students and older,
Days closed: None

An exchange center that horses visit



The origin of the nickname "PAKALAPAKA"

A new start for Cape Toi is expressed by the "PAKALAPAKA" sound of light horse footsteps.

It was named by a local high school student who wanted a wide range of generations to feel affection for the facility.

Address 42-3 Oaza Ono, Kushima
Open 9:00 - 17:00
Closed Tuesday (or the next day if Tuesday is a public holiday)
TEL 0987-27-3477

*The toilets and nursing rooms are open 24 hours a day.
 *Wi-Fi supported



Cape Toi Tourist Exchange Center

PAKALAPAKA

VR(Virtual Reality)

Wear VR goggles and enjoy a 360 degree view of ecotourism experiences and other popular tourist spots in Kushima. In addition to VR, information about Kushima is also provided on the latest devices such as digital signage.



Wow!
What a view!

Dining

The menu has many special PAKALAPAKA items to enjoy, including the PAKALA Burger made with a fish croquette and guava juice to give you a taste of the tropics!

Spend a slow and relaxed time here gazing at the magnificent Pacific Ocean in front of you.

The popular PAKALA Burger



Wild horse guide experience*Reservation required

A popular experience where you can learn about the wild horses and plants of Cape Toi!

Giving you all the attractions of Cape Toi to the full!

Souvenirs and gifts

In addition to specialties of Kushima, also check out the characteristic Cape Toi goods!



See here for details



A long-awaited glamping facility is now open

TOIGLAM SOLASITA

TOIGLAM SOLASITA



Address 42-3 Oaza Ono, Kushima
Open Check-in 15:00 - 19:00
 Check-out 10:00 next day
TEL 0987-55-7117



Dome type tents

There are nine dome tents in total. All tents are equipped with an adjacent bath and toilet. The view from the window is stunning!



The nighttime atmosphere is a little bit romantic...!



Following the Cape Toi horse theme, there is even a "Hiheen! Uma Kuiku Room"!



Barbecue

Enjoy a BBQ of sea and mountain delicacies from Kushima!

*Reservation required/Separate charges apply



See the website for plans, fees and other details



Click here for Instagram



Visit the moisturizing beauty bath

Kushima Onsen Iko no Sato



Address 987 Oaza Honjo, Kushima
Open Hot spring 7:00 - 22:00
 Dining: Lunch 11:00 - 14:00
 Dinner 17:00 - 20:30
Fee Hot spring bathing fee
 Junior high school students and older:
 500 yen, elementary school students:
 300 yen (Children under elementary
 school age are free)
Closed Third Wednesday
TEL 0987-75-2000 *Wi-Fi supported



It is popular as a "beauty hot spring"!

Hot spring

The amount of hydrogen carbonate ions contained in the hot water is one of the highest in Japan. The moisturizing feel of the hot spring water soothes your tired body.



Hearty "Iko Gozen" meal

Dining

You can enjoy dishes that incorporate local cuisine and the local "Kushima Katsujime Buri Puri Don-buri" gourmet rice bowl. Banquets and Japanese kaiseki-ryori meals are also available, depending on the number of guests.



Shop

Many Kushima "Yokamun*" are served, including delicious seafood, vegetables and processed products. (*Means "good things" in the Kushima dialect)



You can enjoy two types of sauna: dry and mist!



If you jump into nature, you open yourself up more and more

Kushima Ecotourism

Time passes slowly in the south. Enjoy a trip as if you lived in Kushima. The people living there have the wisdom and commitment needed to live there and a great affection for the place. The people of Kushima will tell you about the joy of living here and the way of life of Kushima.

Kushima City was the first city in Kyushu to be certified as an Ecotourism Promotion Area by the national government!

You can see each option in the Kushima Eco-Tour in the booklet "Nangokujikan."



Experience example 01

Throughout the year

Guiding you to the charms of Cape Toi

A moving meeting between you and the Misaki-uma horses



The Misaki-uma horses are national natural treasure. If you are going to Cape Toi, you must meet them! A guide who knows Misaki-uma thoroughly will escort you to meet the horses and provide eye-opening information.



Experience example 02

Every weekend in July and August

Original tea found nowhere else in the world Japanese black tea kneading experience



At the Yokoen restaurant run by a tea farmer, you can make your own Japanese black tea by hand-kneading raw tea leaves from Kushima. (A lunch made with local products is included.) Why not surround yourself with the aroma of tea and make your own one-of-a-kind original tea?



Right next to Kagoshima Prefecture!

Takamatsu Area

TAKAMATSU

The Takamatsu area is located at the southernmost point of Kushima. It is hidden in the shadow of Cape Toi and R448, but if you want somewhere to play, this is definitely a recommended location!



Also experience SUP from April to November!



A hidden gem of a beach with highly transparent water

Takamatsu swimming beach

A swimming beach at the southernmost tip of Miyazaki Prefecture. It is located in a bay, so the waves are calm and children can play there without concern.

Address Oaza Takamatsu, Kushima
TEL 0987-72-1111 (Kushima City Commerce, Tourism and Sports Land Promotion Division)

The rice and vegetables are brought in by nearby residents. The thoughts and hopes of the local people fill every dish.



The Hamakko set meal is 1,200 yen. There are also udon noodles with broth carefully made from fish. A great variety of seasonal fish at this price!

Fresh ingredients prepared with love. It has to be delicious!

Hamakko Kaachan

Dishes skillfully made by the local fishermen and farm family "mothers" using extremely fresh fish and local vegetables. The taste is superb, and the hospitality of the "mothers" is really heartwarming.

Address 1101-5 Oaza Takamatsu, Kushima
Open 11:00 - 15:00 (Closed when the fish is all gone.)
Closed Monday
TEL 0987-72-3366

Soothing dolphins and animals Shibushiwan Daikoku Dolphin Land



There is an impressive dolphin show and other experiences to enjoy such as feeding penguins and sea turtles. The seafood market has a great selection of gifts and souvenirs and definitely shouldn't be missed.

Address 1481-3 Oaza Takamatsu, Kushima
Open 10:00 - 17:00 (Opening hours may differ on weekends and public holidays, etc.)
Fee High school students and older: 1,500 yen, elementary and junior high school students: 1,000 yen, 3 years old and older: 700 yen
Closed Please check the website. **TEL** 0987-27-3939



Heart-pounding and exciting petting experience



The huge 3D letters are a new place to take great photos!



A campsite to become friends with the sea

Takamatsu Campsite

This is a campsite in a very attractive location. The calm waters of Shibushi Bay spread out in front of you, creating a great feeling of openness, and the sunset over Shibushi Bay is spectacular. In addition to fishing and barbecuing, visitors in the summer can also enjoy swimming and SUP experiences at the adjacent Takamatsu swimming beach.

Address 1233-6 Oaza Takamatsu, Kushima
TEL 070-2301-1480

Come here first for reception



Administration building (Manager's office)

- 24-hour toilets
- Coin-operated hot showers
- Drinks vending machine
- Sales of camp supplies



Auto camp sites (4 spaces) Camping car sites (4 spaces)

These are spacious sites where you can park your car next to you. (Approx. 10 m x 10 m) These are close to the administration building and the cooking facilities, and there is also a power supply (20 A, 100 V), so you can enjoy camping in comfort.

Equipped with power supply!

Say "Cheers" while watching the sunset!

Tent sites

The sea is right in front of the tents! These sites are perfect for fishing and playing in the sea. (One space is about 6 m x 6 m. No vehicles allowed. No power supply.)



Cooking facilities





↑ To Miyazaki City

LET'S GO TO ROUTE 448



Filled with the energy of humans and nature

Kushima R448 Driving Trip

Route 448 runs along the coast of Kushima City and is an excellent location for a drive, where you can look out across the beautiful Hyuganada sea.

It has been nicknamed the Happy Road because of its romantic place names.

In addition to enjoying the scenery, there are also many nearby restaurants, shops, and places to experience nature.

Why not come to make new discoveries and enjoy exciting experiences around the southernmost tip of Miyazaki?

START



01 The start point of the Kushima R448 Meotoura

From the direction of Nichinan, pass the "Roadside Station Nango" and go through the tunnel to Meotoura. On the border between Nichinan and Kushima cities, there are two inlets to the south and north and in the center is Dojima, which is connected by land. The northern inlet is a fishing port with a breakwater and has gentle waves, so it is called the "Meura" (female bay), and the southern inlet is a rocky beach with rough waves, so it is called the "Oura" (male bay). This is said to be the origin of the place name.



04. Takisan Shrine

02. Minshuku Koigaura

03. Country Field

↑ To Kushima City urban area

05. Umi No Kokoro



Cape Toi



The small island is a monkey paradise

Kojima

Kojima Island is designated as a national natural monument as the "Kojima Monkey Habitat." The wild monkeys living on the island once surprised researchers around the world as "monkeys with culture." It can be surprisingly healing to see the gestures and facial expressions of these monkeys.

Kojima ferry operators (inquiry required)
Shigematsu: 090-8414-8383
Kanchi: 090-3078-3119



Popular dishes include pork cutlet and rib curry made with Kushima's "Acchan Pork"



A short walk to Koigaura beach

02

A restaurant and lodgings for surfers Minshuku Koigaura and Koigaura Restaurant

This is a guesthouse where a friendly couple serve you in a homey atmosphere, where surfers come to stay all year round. There is also a terrace where dogs can stay and a BBQ space in the inner courtyard. Enjoy a homemade lunch made by the wife in the restaurant.

Address 2030 Oaza Ono, Kushima
TEL 0987-76-1631
Open 11:30 - 14:00



03

In the sea! Up the mountain!
Experience playing in nature!

Country Field

100 meters to the sea! An extraordinary time living close to the sea and mountains, including exploring the living creatures in the mountains and the precious experience of watching loggerhead sea turtles lay eggs, hatch and enter the sea (from May to September) ...

[Fees]

Main house - one night stay without meals

- Adults: 3,960 yen per person
- Children (3 years old to elementary school age): 1,980 yen
- 2 years old and younger: Free

Entire detached house - one night stay without meals

- Adults: 4,290 yen per person
- Children (3 years old to elementary school age): 2,200 yen
- 2 years old and younger: Free

Address 1706 Oaza Ono, Kushima
TEL 0987-76-2076 (Miyamoto)



04

A shrine stood in the midst of nature

Takistan Shrine

Address 2958 Oaza Ono, Kushima



As the name suggests, there is a waterfall (taki) towards the rear of the shrine grounds



05

Full of the bounty of the sea
Umi No Kokoro

You can eat your fill of freshly caught seafood that has been nurtured by the Kuroshio Current off Cape Toi. The owner is Mr. Kawasaki of the fishing boat Kaishinmaru. The restaurant is in a renovated private house and visitors enjoy a very open feeling surrounded by the southern atmosphere and viewing the ocean from the windows! It is a very relaxing time.

Address 4115 Oaza Toi, Kushima Open 11:30 - 14:00
TEL 090-8399-5540 Closed Thursday



The sashimi is as fresh as it gets!
Enjoy the tender texture ♪





Kuroseburi

Kurose Buri

This is the kind of amberjack produced when the best possible fishing ground is combined with the best techniques.

The Kurose Buri are Japanese amberjack that grow up healthy and plump in the waters of Kushima, where they can enjoy the benefits of the Kuroshio Current to the fullest. They even get health checks by divers. The fish is very fresh as it is killed and preserved with the Ikejime process on the fishing boat immediately after it is caught! The taste is also different from the amberjack you may find elsewhere. First, is its texture. It probably couldn't be any more firm and springy. But as soon as you are impressed by that texture, you will be hit by the taste, with the elegance of a moderate amount of fat combined with a mellow taste. You cannot talk about Japanese amberjack without first eating this amberjack.



Enjoy
Kurose Buri!

Kushima Katsujime Buri Puri Donburi rice bowl

A luxurious rice bowl completely covered with Kurose Buri sashimi. Crispy seasonal vegetables are also served under the sashimi. The seasoning is the same miso sauce used at each restaurant and the restaurant's original sauce. It also comes with a soup of amberjack trimmings.

Can also be eaten at
the Roadside Station

Eat it here

Onoya MAP P22B3

A popular restaurant near Kushima Station.
TEL 0987-72-6323

Address 6524-108 Oaza Nishikata, Kushima
Open 11:30 - 14:00, 17:00 - 22:00
Closed No regular holiday P Available

Kushima Onsen Ikoi no Sato

A restaurant within a hot spring facility that is popular as a beauty bath. MAP P22C3

TEL 0987-75-2000

Address 987 Oaza Honjo, Kushima
Open 11:30 - 14:00, 17:00 - 20:30
Closed 3rd Wednesday P Available

Edogin *This is a store in Miyazaki City.

A long-established sushi restaurant in Miyazaki City. TEL 0985-29-5861

Address 2-16 Chuo-dori, Miyazaki
Open 11:00 - 14:00, 16:00 - 01:00 the next day
Closed Monday P None

*The Buri Puri Don is only served at lunch
*No lunch on Thursdays and Sundays

Full of happiness!
Full of stomachs!
Gourmet Foods 1



Miyazakigyu

Miyazaki beef

Four consecutive wins at the Japanese beef Olympics
The most delicious in Japan

Miyazaki beef won the Prime Minister's Award at the 2022 Wagyu Olympics in its 4th consecutive win. Miyazaki beef raised in Kushima also represented Miyazaki Prefecture in the fiercely competitive "Beef Category 8 (Castrated Fattening Cattle)." It achieved a brilliant result as one of the "Six First Class Entries" among the 58 beef cattle entered from around Japan. Only selected cows of grade 4 or higher can be called Miyazaki beef. This is proof that high-quality Miyazaki beef is produced in Kushima. Please be sure to enjoy the best taste in Japan.

Kushima-produced

Miyazaki beef restaurants and stores

You want to
eat it at least
once!



*The picture is a conceptual image.

Eat it here

TOIGLAM SOLASITA

Enjoy a BBQ while gazing at the beautiful scenery.

MAP P23D4

TEL 0987-55-7117

Address 42-3 Oaza Ono, Kushima
P Available

See website for reservations and details

*Reservation required/
Separate charges apply

Grill Castle

A long-established Western-style restaurant. Miyazaki beef is served as steak and beef cutlet.

MAP P22B3

TEL 0987-72-5663

Address 5749-7 Oaza Nishikata, Kushima
Open 11:30 - 14:00, 17:30 - 20:00
Closed Sunday P Available

Buy it here

A-COOP Otsuka

MAP P22B2

TEL 0987-74-1186

Address 5223-1 Oaza Naru, Kushima
Open 9:30 - 19:00
Closed Open every day (except New Year)
P Available

Shikisaikan Horiguchi

MAP P22B3

TEL 0987-72-1090

Address 3933-1 Oaza Nishikata, Kushima
Open 9:00 - 20:00
Closed Open every day (except New Year)
P Available

Can also be bought
at the Roadside Station



Kansho

Kansho

Don't underestimate it as just another sweet potato! It is a great treasure of Kushima, known as the red diamond

Kansho is the name given to sweet potatoes. The Japanese word for sweet potato is Satsuma-imo, indicating potatoes from the Satsuma (= Kagoshima) area, but Kushima is on the border with Kagoshima and is also a major producer of sweet potatoes. There are many varieties of sweet potato, but the most famous one in Kushima is the Yamadai Kansho, which was registered as a GI mark (system of protected geographical indication) in August 2018. It is highly appreciated both in Japan and abroad for its elegant sweetness and fluffy texture. Please be sure to try this all-purpose sweet potato that is good simply baked and also when used in cooking.

POTATO STAND *Takeout only Inside Roadside Station Kushima



Hours of opening
9:00 - 18:00

Sweet potato fries
480 yen (tax included)

A popular selection made by simply frying Yamadai Kansho sweet potatoes.



Also check out the processed products!

OIMO CHAN

[Tamami Seika]
TEL 0987-72-6331

"Japanese style" sweet potato made of Kotobuki sweet potato and purple sweet potato. A classic souvenir from Kushima.



OIMO Sticks [Yamadai Foods]

Yamadai Kansho sweet potato is cut, heated and then frozen. Absolutely no seasoning or other additives are used. It is characterized by its fluffy texture and natural sweetness.

Full of happiness!
Full of stomachs!
Gourmet Foods 2



Shochu

Shochu

Sweet potato Shochu from the best place for sweet potatoes in Miyazaki
The well-rounded aroma is irresistible

For alcohol in Miyazaki, you just have to drink sweet potato Shochu! The same applies here in Kushima. The sweet potatoes are absolutely delicious, so there is no way that Shochu made from sweet potatoes could be anything but delicious. There are three breweries in Kushima City and each produces unique Shochu. Originally, Kushima Shochu was a local drink made and enjoyed by the local people during the agricultural off-season after the sweet potato harvest. It is made by people who thoroughly know the deliciousness of sweet potatoes, so the well-rounded aroma of sweet potatoes is fully utilized.

Three breweries in Kushima City

The Kushima Tourism & Products Association sells a value set of three bottles so that you can enjoy a little of each of the three flavors.



Shouro Shuzou
[Representative brand] Shouro

The brewery has been producing Shochu with a deep aroma and rich flavor for over 80 years and continues to pursue real Shochu.



Jukai Shuzou
[Representative brand] Himuka Kotobuki Akamijikomi

Authentic Shochu made drop by drop with gratitude and proven techniques from carefully selected ingredients and water.



Kouzou Shuzou
[Representative brand] Denryo Kameisubo Zukuri Kouzou

This is a Shochu that has been made faithfully with great time and effort, using unglazed Japanese pots in use since 1919.

A mild taste reminiscent of peach



There's still more!

Kushima "Yokamun"



"Yokamun" = "Good things" in the Kushima dialect

A range of superb Kushima foods for you to buy as presents or for yourself!

Click here for access

Also listed as gifts in the Hometown Tax system!

Guava Drink

[Miyazakikaju Incorporated Company]
TEL 0987-76-2118

This drink is filled with the flavor of pink guava. It has a creamy finish with a fruity feel.

Kumquat Jam and Kumquat Compote

[Taiki Shokuhin]
TEL 0987-76-1630

Made entirely by hand using only kumquats from Kushima, the origin of the "Ripe Kumquat Tamatama" production. These products have a mild flavor that captures the taste of seasonal kumquats.

Can be used in various ways!



Enjoy it with hot rice!



Fishermen's freshly caught dried young sardines

[Izuka Suisan]
TEL 0987-72-1059

Dried young sardines produced with moderate softness and natural saltiness. They are made immediately after the catch and have a fresh taste that goes perfectly with hot rice.

Kushima tea

Kushima City is one of the prefecture's most prominent tea-producing areas. There are quite a few repeat customers, both for home use and for gift use. Please be sure to enjoy the tea from Kushima.



[Ocha no Nishitanien]



[Kawashima Chaen]



[Ocha no Yokoen]
TEL 0987-74-1623



*The picture is a conceptual image.

Even the fat is thick and delicious!

Misaki pork

[Shikisaikan Horiguchi]
TEL 0987-72-1090

This is 100% Kushima pork that is only produced in a limited number of pig farms in Kushima. The feature is that not only the meat, but also the fat is delicious.



Charcoal grilled fatty mackerel

[Uchino Suisan]
TEL 0987-72-2377

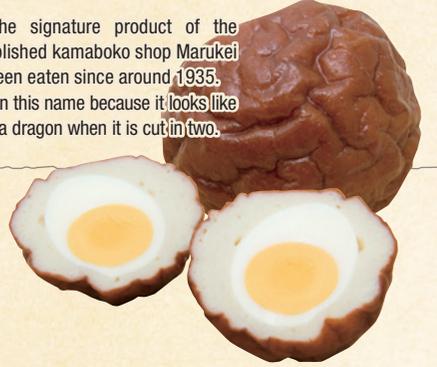
Fresh mackerel is marinated in a secret salty soup and perfectly half-dried. They are then finished one by one over charcoal. You will never have enough!

Experience making your own in "Kushima Ecotourism"!

Ryugan (Dragon's eye)

[Marukei Kawabata Kamabokoten]
TEL 0987-72-5359

This is the signature product of the long-established kamaboko shop Marukei and has been eaten since around 1935. It was given this name because it looks like the eye of a dragon when it is cut in two.



Cheese kamaboko

[Kawabatakou Kamabokoten]
TEL 0987-72-0014

The kneaded blend of rich minced fish and luxuriously added cheese create synergy in the umami taste.



Kushima Kuroshio Current eel

[Ota Shoten]
TEL 0987-72-0626

Rare eel raised in seawater rather than fresh water. It has plentiful minerals and a special taste with rich umami.



Yuzu Kosho

[Matsuo Jozozo]
TEL 0987-72-1658

The Matsuo miso and soy sauce have been loved as local flavors since the brewery's establishment in 1926.

This is a superb product realized with all the might of that brewery.



Kushima Event Calendar

Mid-January

First auction of the Kushima City Fishery Cooperative in the New Year

TEL 0987-72-0020

(Kushimashi Fishery Cooperative)

There is also a mock auction where the general public can bid on fresh seafood, items are distributed and a raffle is held with great prizes.



Late January to early February

Cape Toi field burning

TEL 0987-76-1244 (Toimisaki Maki Kumiai)

An annual New Year's event held to encourage the grass to sprout. The new shoots start to appear in mid-March.

Early February

Kumquat festival

TEL 0987-74-1101 (JA Kushima City Otsuka)

Tasting and sales sessions are held for the "Ripe Kumquat Tamatama." There are also items distributed and sales of agricultural products.

Late February to early March

Yoshimatsu residence hina doll's festival

TEL 0987-72-6511 (Former Yoshimatsu family residence)

Various hina dolls are displayed throughout the house. There are also days when you can take a photo of yourself dressed in a kimono, so please inquire.

Late March to early summer

Cape Toi foal birth season

TEL 0987-76-1244 (Toimisaki Maki Kumiai)

The Misaki-uma horses give birth from March to August. The largest number of foals are born between April and May.



Mid-May

Forest festival

TEL 0987-72-0259 (Minaminaka Forest Owner's Association)

There are various stage events, a tuna filleting show and sales of local products.

Late May

Kyushu potter's parade in Kushima

TEL 0987-72-0254

(Kushima Chamber of Commerce and Industry)

Three days when potters from all over Kyushu gather. As many as 10,000 pieces of work are displayed in the former Yoshimatsu family residence and the surrounding shopping district.



Late May to late June

Best time to see hydrangeas

TEL 0987-72-0479 (Kushima Tourism & Products Association)

This is the time when the hydrangeas are at their best on Cape Toi and on the Hydrangea Road that leads from Prefectural Route 3 to Ohira Village in the Otsuka district.

July 23rd

Atago festival

TEL 0987-72-0254 (Kushima Chamber of Commerce and Industry)

A festival of the Atago Shrine enshrined by the former Yoshimatsu family. The nearby shopping street becomes a pedestrian's paradise with many stalls.

Mid-July

Takamatsu swimming beach opening

TEL 0987-72-1111

(Kushima City Commerce, Tourism and Sports Land Promotion Division)

An opening ceremony is held for the Takamatsu swimming beach, which has a gentle slope and no waves, making it safe for small children.

Late August

Cape Toi Fire Festival

TEL 0987-72-0053

(Kushima Revitalization Committee)

A festival that reproduces a Kushima legend about exterminating a giant snake. Flaming torches are thrown upward toward the top of a 30-meter tall "Hashira Mats" made from pine.



September to October

(around 15th night of the lunar calendar in the old calendar)

Ichiki Hashira Mats

TEL 0987-71-5011 (Kushima City Hall, Ichiki Branch)

The restoration of a majestic and fantastic festival with over 300 years of history.

September to October

Beach Volleyball Tournament in Kushima

TEL 0987-72-1111 (Board of Education Secretariat)

A beach volleyball tournament filled with exciting play and smiling faces each year.

Many teams enter from Kushima City and beyond.

Mid-September

Japanese spiny lobster festival

TEL 0987-72-0020 (Kushimashi Fishery Cooperative)

Japanese spiny lobsters caught at the very start of the fishing season are sold at below the market price. Miso and spiny lobster soup is also distributed.

Late September to early October

Cape Toi horse driving

TEL 0987-76-1244

(Toimisaki Maki Kumiai)

A traditional event in which the Misaki-uma horses are gathered within enclosures in a procession in order to perform pest control and to identify individuals.



Ecotourism option

October

Fukushima Port fireworks festival

TEL 0987-72-0053 (Kushima Revitalization Committee)

In addition to fireworks, there are also snacks and a local product area, so the port becomes very lively.



November 3rd

Kushima citizens autumn festival

TEL 0987-72-0053 (Kushima Revitalization Committee)

Stage events, etc., are held by groups from the city and create an exciting atmosphere in the city center.

Early November

Yoshimatsu residence festival

TEL 0987-72-6511 (Former Yoshimatsu family residence)

Handicrafts and miscellaneous goods are displayed and sold at the former Yoshimatsu family residence.

*Events are subject to change and cancellation.

Please check the Kushima Tourism & Products Association website for the latest information.

Accommodation in Kushima City

Urban area

Kushima Smart Hotel MAP P22 B3

TEL 0987-55-0308 5908-2 Oaza Nishikata, Kushima

Akatsukiso MAP P22 B3

TEL 0987-72-0623 7312-4 Oaza Nishikata, Kushima

Yoshiya Ryokan MAP P22 B3

TEL 0987-72-1667 15031 Oaza Nishikata, Kushima

Minshuku Asato MAP P22 B3

TEL 0987-72-8819 14796-22 Oaza Nishikata, Kushima

Yoshinoya MAP P22 B3

TEL 0987-72-1095 1091 Oaza Takamatsu, Kushima

Hotel Nakamura MAP P22 B3

TEL 0987-72-0038 6714 Oaza Nishikata, Kushima

Cre Cla Hotel MAP P22 B3

TEL 0987-72-1139 16-8 Higashi-machi, Kushima

Hana no Sato Satomi MAP P22 B3

TEL 0987-72-1827 4985 Oaza Nishikata, Kushima

Honjo area

Kushima Onsen Ikoi no Sato MAP P22 C3

TEL 0987-75-2000 987 Oaza Honjo, Kushima

Noka Minshuku Camp Gondai MAP P22 C3

TEL 090-1199-5496 2792-2 Oaza Honjo, Kushima

Permanent Vacation NAGATA MAP P22B4

https://abnb.me/rjwDa6pcss

2848-5 Oaza Sakida, Kushima

Koigaura area

Minshuku Tanaka MAP P23 D3

TEL 090-1512-4229 2050-2 Oaza Ono, Kushima

Country Field MAP P23D3

TEL 0987-76-2076 1706 Oaza Ono, Kushima

Minshuku Koigaura MAP P23 D3

TEL 0987-76-1631 2030 Oaza Ono, Kushima

Cape Toi area

Kokumin Shukusha Toimisaki MAP P22 C4

TEL 0987-76-1000 42 Oaza Ono, Kushima

Ogonso MAP P22 C4

TEL 0987-76-1029 48-7 Oaza Ono, Kushima

Kaiyoso MAP P22 C4

TEL 0987-76-1354 58 Oaza Ono, Kushima

Kaishin no Yado A.SOBE MAP P22 C4

TEL 0987-76-1093 2101-2 Oaza Toi, Kushima

TOIGLAM SOLASITA MAP P22 C4

TEL 0987-55-7117 42-3 Oaza Ono, Kushima

Ichiki area

Tsurezure-sousou MAP P23 D3

TEL 080-6430-3490 8299-1 Oaza Ichiki, Kushima

Otsuka area

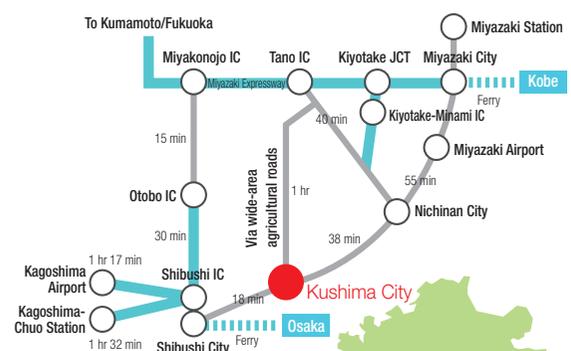
Guesthouse Takeda MAP P22 B2

TEL 0987-74-2502 5348 Oaza Naru, Kushima



One of the largest wind farms in Kyushu!
There are 23 wind turbines in the mountains.

Access



- Time to Miyazaki Airport**
 Tokyo: 105 min Matsuyama: 50 min
 Nagoya: 70 min Fukuoka: 45 min
 Osaka: 60 min Nagasaki: 54 min
 Hiroshima: 45 min Okinawa: 80 min
 Kochi: 60 min
- Time to Kagoshima Airport**
 Tokyo: 100 min
 Nagoya: 70 min
 Osaka: 65 min
- Time to JR Kyushu Miyazaki Station**
 Limited Express from Hakata: 6 hr
 Limited Express from Kokura: 5 hr
 Express from Kumamoto: 4 hr 15 min
 Limited Express from Oita: 3 hr 15 min
 Limited Express from Kagoshima: 2 hr
- Time to Miyakonojo IC**
 From Fukuoka: 261 km, 3 hr 10 min
 From Hita: 276 km, 3 hr 15 min
 From Nagasaki (Tarami): 340 km, 4 hr
 From Saga (Yamato): 258 km, 2 hr 55 min
 From Kumamoto: 156 km, 1 hr 50 min
- Car ferries**
 From Kobe: 13 hours (Kobe → Miyazaki)
 From Osaka: 13 hours (Osaka → Shibushi)



“Yoka Bus” city bus service information



Nichinan Coast Cycling Line



Southern Miyazaki tourist information “Icchaga.net”