



Experience #02  
Farming



## Tokyo Wasabi WASABI EXPERIENCE

Theme **Wasabi Harvest**

Magnificent Okutama mountains. Crystal clear spring water. Wasabi harvested by you. Great! Grated on the spot makes the spicy kick exquisite.

The flow of streams makes the wasabi grow

# Tokyo wasabi harvest

Eat, buy and experience the charm of wasabi



Briefing

The fundamentals of the wasabi trade will be bestowed. Don't neglect to change into your boots, though.



Stroll through Satoyama

A fifteen minute drive and bit of preparation is all that is needed to get to the start. Idyllic foothills are the setting for a time that you'll never be forgetting.



Hike along the mountain stream

A trip along the picturesque mountain stream road to the wasabi fields needs to be made. Cross the river or through a fallen tree, such choices add to the escapade.



Planting

Aside from the harvest, there is the planting to be experienced. The feel of the soil as you place the seedling down to a depth of 25 to 30 cm is unique.



Taste the real deal

Grate the freshly picked wasabi on the spot. Impressed by the fragrant and creamy taste!



Wasabi harvest



## Wasabi Shokudo

Foodies queue up for the wasabi pork or beef bowl and other food fare. A mobile shop appears irregularly in Okutama station square.

☎070-8544-7655 🏠174 Hikawa, Okutama ☎11:00~14:00 (9:30~15:00 on Saturdays and Sundays, variable) /Irregular holidays

## Hayabusa

Offers wasabi-based set meals as well as other options such as roast beef bowls. Looking for something for later, raw and pickled wasabi are sold.

☎0428-74-9204 🏠1-165-10 Mitake, Okutama ☎11:00~14:00LO, 16:00~18:00LO/Closed on Thursdays



## Okutama Wasabi Honpo Yamashiroya

A specialty shop that sells a rich repertoire of items such as the carefully cultivated wasabi "zuke" (pickles) and cheese wasabi pickles, which are perfect as side dishes and sake.

☎0428-83-2368 🏠717-3 Hikawa, Okutama ☎9:00~17:00/All year around

In our youth, nature held excitement. There is more than diversion to be found on the road to the wasabi fields. There is adventure.

(Wasabi brothers)



Large stone by large stone make the stack. This is the way the fields of wasabi remain intact. The topography of Okutama adds to the quality and joy of the yield. Fame since Edo is seen in these fields.

## Tokyo Wasabi WASABI EXPERIENCE

Two brothers set out on a mission to make the world take notice of Okutama's wasabi. Projects of restoration and tours of the entire scope of their operation are held to share the experience of it all.

☎090-4377-3452 🏠1-192-4Mitake, Ome/Reservation required for the tour 🕒About 90 min. by JR Chuo Line and JR Ome Line from Shinjuku Station via Tachikawa Station. Get off at Mitake Station, followed by 15 min. walk.

