

Michi-no-Eki (Roadside Rest Area) Kashima Shopping

Direct Fresh Market Senjaichi Market

The Senjaichi Market gets its name from the idea of selling all kinds of senja. Senja is the local term for vegetables that are grown in kitchen gardens for personal consumption. Packed full of fresh in-season vegetables thanks to nature's blessing and delicious seafood from the Ariake Sea, the Senjaichi Market is a direct farm market that is proud of the fact that it sells tasty and healthy products while promoting eco-friendly cultivation methods. We recommend trying the various in-season "fruits of the mountains" and "fruits of the sea."

【Address】 4427-6 Oaza Otonari Ko, Kashima-shi
【Tel.】 0954-63-1768



Gatacko House

Next to the Senjaichi Market is the Gatacko House, where you can enjoy a variety of seasonal grilled dishes. From April to October, the Gatacko House features barbecue using plentiful local Kashima fare from the mountains and seas. From mid-November to early-March, the main attraction are superbly grilled fresh oysters.



Nanaura Mandarin Oranges

The Nanaura district in which Michi-no-Eki Kashima is located is known for its many mandarin orange orchards. Nanaura mandarin oranges, raised while being caressed by a gentle sea breeze, are characterized by their sweet and juicy taste. Michi-no-Eki Kashima sells mandarin oranges when they are in season. You can go about your shopping while enjoying mandarin orange samples.

Ariake Nori (seaweed laver)

Ariake nori, whose cultivation takes advantage of the Ariake Sea's extreme tidal swings, includes many types of quality nori that are known throughout Japan for their sweet taste and superb melt-in-the-mouth feeling.



Kanro-ni (Sweet-Glazed) Mudskipper

Mudskippers, known as mutsugoro in Japanese, are a rare fish species that, in Japan, can only be found in certain areas of the Ariake and Yatsushiro Seas. Flavorful sweet-glazed Ariake mudskipper, prepared by broiling and slow-simmering in sweet soy sauce, are a local delicacy.

Nori (seaweed laver) Dressing

Home-made dressing from the Senjaichi Market Mutsugoro Kitchen. This is an original product made using the very finest quality nori (seaweed laver), 100% first-harvest from the Ariake Sea, mixed with daidai (type of bitter orange) juice.



Michi-no-Eki (Roadside Rest Area) Kashima Activities

Tideland Experience

The Ariake Sea is famous for its extreme tidal swings and expansive tideland. At low tide, the sea level can drop by as much as 5 to 6 meters, with the drop increasing the closer one moves to the shore, making for the largest tidal difference in Japan. During spring tides, as much as 188km² of tideland can be exposed. The tideland consists of the mud at the seabed that is exposed as the sea retreats. The Japanese word for tideland is higata, but the locals refer to it as gata for short. Michi-no-Eki (Roadside Rest Area) Kashima offers many gata-related activities and experiences.



Mini Gatalympics

Sports day-type competition for groups or individuals in three events that are part of the actual Kashima Gatalympics.



Tideland Experience

A popular activity for individuals, families, or small groups. After a brief lesson on how to enjoy the tideland, you are free to romp around in the mud to your heart's content.



Mutsukake Experience

In this activity, you can try your hand at the traditional mutsukake fishing technique, which involves snagging mudskippers with a hook during low tide.



Subokaki Experience

In this activity, you can experience yet another traditional fishing technique using a tool known as a subokaki to catch warasubo or eel goby, which are second-most famous after the mudskipper.

Hizen-Hamashuku "Brewery Street"

A city area that developed around saké and soy sauce breweries from the Edo to Showa periods. Nicknamed "Brewery Street," the area is home to three saké breweries that are still operating today—the Fukuchiyo, Mitsutake, and Minematsu Breweries. The Brewery Street is a popular destination for both Japanese and foreign visitors, offering a wide variety of sakés for purchase or sampling, confectioneries made from saké or saké lees, and brewery tours. The rustic townscape featuring traditional white-walled buildings also make it a popular spot for taking photos.



Hizen-Hamashuku district's Brewery Street and the nearby Hizen-Hamashuku Thatched Roof Townscape are recognized for their historic value and have been designated "Important Preservation Districts for Groups of Traditional Buildings."



Kashima Saké Brewery Tourism

Blessed with delicious groundwater from the Taradake Mountains and bountiful rice production, Kashima has been a hub for saké brewing since the Edo period. There are six saké breweries in town that are still in operation. You can visit them using the free shuttle bus or on foot.



【Dates】 March 28 (Saturday) and 29 (Sunday), 2020
【Hours】 10:00am - 5:00pm
【HP】 <http://sakagura-tourism.com/main>

Places to See in Kashima City

Yutoku-Inari-jinja Shrine

One of the "Three Main Inari Shrines of Japan" alongside the Fushimi-Inari-jinja Shrine in Kyoto and the Kasama-Inari-jinja Shrine in Ibaraki. The shrine comprises a number of structures including the Ro-mon (Tower Gate), Kagura-den (Kagura Hall), and the Hon-den (Main Hall). The shrine's splendid and colorful appearance earn it the nickname Chinzei Nikko, or Kyushu's Nikko Toshogu Shrine (after the Toshogu shrine in Nikko, which is designated a National Treasure of Japan). Beyond the Main Hall, a path lined with bright red torii (Shinto archways) leads to the Inner Shrine, which offers a superb view of the city and the Ariake Sea in the distance. Each season brings with it a different charm, elegant cherry blossoms in the springtime and colorful foliage of Japanese maple and ginkgo trees in the fall. The shrine's outer garden, known as Higashiyama Park, is the city's premier flower-viewing spot where you can enjoy the park's 50,000 azaleas as well as cherry trees, cosmos, and field mustard blossoms, all in one place.

【Address】 1855 Furuueda Otsu, Kashima-shi 【Tel.】 0954-62-2151

Yutoku-Inari-jinja Shrine Monzen Shopping Street

An approximately 400-meter-long promenade leading up to the grounds of the Yutoku-Inari-jinja Shrine lined with more than 30 gift shops and food vendors. One of the most popular gifts is Inari Yokan (sweet bean jelly).

【Address】 1686 Furuueda Ko, Kashima-shi 【Tel.】 080-1532-3240



Hizen-Hamashuku (Thatched Roof Townscape)

This area stretching along the right bank of the Hama River has been home to merchants, sailors, blacksmiths, and carpenters since the Edo period. Famous for its narrow streets lined with houses with thatched roofs, it has been designated an "Important Preservation District for Groups of Traditional Buildings."

Asahigaoka Park

Known as one of the three best cherry blossom viewing sites in Saga Prefecture. The cherry tree-lined path that winds its way through the park, nicknamed the "Tunnel of Flowers," was the first site in Kyushu to offer lighting for night-time cherry blossom viewing.

【Address】 Near 462 Oaza Takatsuhara, Kashima-shi
【Tel.】 0954-63-3412 (Kashima City Commerce, Industry, and Sightseeing Department)



Hizen-Yutoku Onsen (Hot spring) Takara-no-Yu

Takara-no-Yu, which is a simple alkaline hot spring, offers 13 types of baths and saunas, including a large public bath, rock-lined open-air bath, cascading bath, sauna (infrared and steam), source-water bath, electrified bath, and a beauty bath. You can also relax with a meal at the attached Otakara-Tei restaurant.

【Address】 3114-5 Aza Jiho, Oaza Nodomibun, Kashima-shi 【Hours】 10:00am - 11:00pm (No entry after 10:30pm)
【Closed】 Irregular 【Tel.】 0954-62-2815

英語版

Michi-no-Eki (Roadside Rest Area) Kashima Sightseeing Guide & Map



Teach Me about Michi-no-Eki (Roadside Rest Area) Kashima!



Situated in an ideal spot for viewing the Ariake Sea tideland, the Senjaichi Market sells locally-grown vegetables as well as seafood from the Ariake Sea and Kashima souvenirs. At low tide, you can approach the tideland to observe rare mudskippers, romp around in the tideland as part of the Tideland Experience, or even try their hand at traditional fishing methods used by Ariake fishermen such as tanajibu and mutsukake. Changing rooms and warm showers are available. In the winter, you can enjoy grilled oysters at the Gatacko House. It is a Michi-no-Eki where you can enjoy shopping, activities, and food, all in one place.

Travel time (by car)

