



地元の恵みを活かした自慢のこまつもんを味わう。

Taste “Komatsumon” that represents local blessings.

霊峰白山から湧き出る清流と環境王国こまつ豊かな自然に育まれた農水産物。その素材を活かして開発された商品を「こまつもんブランド」として認定している。中でも特に優れたゴールド認定品をご紹介します。

We certify products made with local ingredients, such as clear water from the holy mountain, Mt. Haku, and agricultural products grown in the Eco Kingdom, Komatsu-city, as “Komatsumon” brand items. Here are some of the greatest products that have been labeled “Gold”.



米八 Yonehachi
安宅乃関所寿司
Ataka no Sekisho Zushi
小松産コシヒカリ「蛭米」の酢飯と、鯖、鮭、鯛、海老の4種のせた棒寿司。創業80余年の老舗の技が光る。

A rod shaped pressed sushi made with vinegared Koshihikari “Hotarumai” rice produced in Komatsu city and four types of seafood. It can be only made with the technique of restaurant with a history of 80 years.



あきや Akiya
加賀奈良漬
Kaga Narazuke
天日干しにした安宅産片瓜を加賀銘酒の酒粕で漬込んだ奈良漬。歯応えと強めの塩気がご飯と酒に合う。

Kaga Narazuke is made with sun dried Katauri (gourd) from Ataka that is marinated in lees of high-quality sake of Kaga. It is a crispy and salty pickle that goes with both steamed rice and sake.



レグレット Laigrette
大麦パウム
Omugi Baum(kuchen)
パティシエ・辻口博啓氏が考案。しっとりとした口当たりと小松産大麦の香ばしさが溢れる人気商品。

It is a popular product developed by a patissier, Hirobonbu Tsujiguchi, that has a moist texture and the aroma of barley.



東酒蔵 Higashi sake brewing
純米自然酒 蛭舞
Junmai Shizen-shu Hotarumai
減農薬・低化学肥料で山間部のみで収穫される蛭米を原料に使用。すっきりした味わいで飲みやすい。

Junmai Shizen-shu Hotarumai is made from “Hotarumai”, a kind of rice that is grown only in mountainous areas with reduced pesticide and chemical fertilizer. It tastes clear and is easy on the throat.



まるしょう Marusyou
農家まりちゃんの手作りトマトジャム
Noka Marin-chan's Homemade Tomato Jam
トマトの香りとフルーティーさが魅力の無添加ジャム。まるごとトマトを閉じ込めた自然の味が魅力。

Additive-free jam filled with the flavor of tomatoes and a fruity aroma. It tastes wild and natural with whole tomatoes.



道の駅こまつ木場湯
Michi-no-eki Komatsu Kibagata
六さん健康おにぎり
Rokusan Kenko Onigiri
石川県出身の料理人・道場六三郎氏が考案。煎った米ぬかをまぶした蛭米のおにぎりが香ばしいと好評。

The special onigiri was developed by Rokusaburo Michiba, a chef from Ishikawa prefecture. The ball of “Hotarumai” rice with roasted rice bran on the surface has a crispy taste and has been liked by many.



中石食品 Nakaishi Shokuhin
小松うどん今昔編子
Komatsu Udon Konjaku with Rinzu
細めの麺と程よいコシ、つるつるとした喉越しは、かの松尾芭蕉も愛したというふさとの味。

The thinner noodles of Konjaku have a strong yet smooth texture as well as a taste of home and was allegedly enjoyed by Basho Matsuo as well.



JA小松市 JA Komatsu
丸粒こまつむぎ茶
Marutsu Mugicha
小松産大麦を丁寧に炒煎りした麦茶。透明感のある黄金色と優しい味が特徴。無添加・無着色・ノンカフェイン。

It is barley tea made of barleys produced and sand-roasted in Komatsu. The tea is clear gold colored and soft-flavored. Additive-free/ no artificial coloring/ non-caffeine



山上福寿堂 Yamagami Fukuyuu-dou
カブッキーサクサク最中
Kabukki Saku-Saku Monaka
小松のイメージキャラクター・カブキーをかたどった香ばしい最中。お土産にもぴったり。

Crispy monaka wafers in the shape of the mascot character of Komatsu. It will make a great souvenir.



JA小松市 JA Komatsu
マイルドトマトカレー
Mild Tomato Curry
水を一切使用せず、小松産トマトの水分だけで仕上げたカレー。素材の旨味がギュッと詰まった太陽の味。

Curry made with tomatoes produced in Komatsu and with no water added. Enjoy the concentrated taste of the sun-kissed ingredients.



【道の駅 こまつ木場湯】
Michi-no-eki Komatsu Kibagata

農業の新しいスタイルとして、農産物の6次産業化にも積極的に取り組んでいる。素材を熟知したJA小松市ならではの「こまつもん」で、毎日の食卓を華やかにしてくれそうだ。

JA Komatsu is taking an active role in the 6th industrialization of agricultural products as a new form of farming business. Being familiar with all the ingredients, JA Komatsu has introduced its original brand “Komatsumon” that will brighten up our everyday table. Farmer's market: 8:00-19:00



空の駅こまつ
小松空港ターミナルビル内1階
Sora no Eki Komatsu (Shop)
Komatsu Airport 1F / 8:00-19:30

こまつふれあいショップ「ぶっさんや」
JR小松駅前 こまつ芸術劇場うらら内
JR Komatsu station square / 9:00-18:00



■レンタカー Car Rental

・オリックスレンタカー小松空港東店	Phone:0761-21-0543
・オリックスレンタカー小松空港西店	Phone:0761-23-3900
・タイムズ カーレンタル小松空港前店	Phone:0761-23-3838
・日産レンタカー小松空港店	Phone:0761-24-4123
・Jネットレンタカー小松空港店	Phone:0761-24-4041
・トヨタレンタカー小松空港店	Phone:0761-24-0100
・ニッポンレンタカー小松空港営業所	Phone:0761-24-0919
・ニッポンレンタカー小松駅前営業所	Phone:0761-23-7555
・駅レンタカー小松営業所	Phone:0761-24-4833

■レンタサイクル Bicycle Rental

・こまつ観光物産ネットワーク	Phone:0761-21-8208
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■タクシー Taxi

・石川交通株式会社	Phone:0761-22-2811
・加賀第一交通株式会社	Phone:0761-21-8111
・大交日の出タクシー株式会社	Phone:0761-22-7155
・加賀タクシー株式会社	Phone:0120-011-166
・小松営業所	Phone:0761-22-1166
・加賀タクシー株式会社	Phone:0761-65-1321
・粟津温泉営業所	
・協和タクシー株式会社	Phone:0761-23-2233
・小松タクシー株式会社	Phone:0120-87-0887
	Phone:0761-22-0886
	Phone:0761-21-5300
	Phone:0761-44-1800

・大和タクシー株式会社

・石川相互タクシー	
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お問い合わせは

(一社)こまつ観光物産ネットワーク Komatsu Tourism Bussan Network

〒923-0921 石川県小松市土居原町710番地
(こまつ芸術劇場うらら内)

Phone:0761-21-8208 / Fax:0761-21-8218
http://www.komatsuguide.jp/

ガイドのお申し込みは

小松観光ボランティアガイドの会「ようこそ」
For a guide service, please contact Komatsu Volunteer Tourism Guide Service Association. “Welcome”.
Phone:0761-21-8208 / Fax:0761-21-8218

豊かな自然と食文化が息づくまち・こまつを巡る

こまつぶらり

KOMATSU
BURARI



歴史の面影を残す安宅エリアを歩く

Walking through the town of Ataka that is reminiscent of the history

日本の原風景に出合える滝ヶ原エリアへ

To the Takigahara area where you can see the original landscapes of Japan

加須加美の里の豊かな自然

Experience the rich natural environment of Kasukami no Sato

山あい広がる瀬嶺エリアでの発見

Findings in the mountainous Seryo area

北陸最古の温泉地を拠点にパワースポットを巡る

Make a round of visits to power spots while staying in the oldest spa resort in Hokuriku

小松を知る4つの体験モデルコース

Four Experience Model Courses to Know Komatsu

Komatsu Guide Book

豊かな自然と歴史が息づくまち小松

Komatsu – the city with a rich natural environment and great history

石川県の西南部に広がる加賀平野に位置する小松市。北西には日本海、東には霊峰白山を望む、豊かな自然に抱かれ、この地の歴史文化を形づくってきた。前田利常公の殖産興業政策により、城下に職人たちが集まって繁栄してきた歴史もあり、ものづくり精神が今に受け継がれる。そのため高い技術力を持つ企業も多く、伝統産業も盛んだ。また、「勸進帳」の舞台である「安宅の関」や、伝統芸能「曳山子供歌舞伎」など、歌舞伎とのつながりも深い。

Komatsu-city is located in the Kaga plain that spreads in the southwest area of Ishikawa prefecture. With the Japan Sea to the northwest and Mt. Hakusan, a holy mountain, to the east, the city is surrounded by a rich natural environment that has formed the history and culture in the area. Due to the industrial development policy introduced by Lord Toshitune Maeda, the city grew as craftsmen moved to the castle town and continues to embrace the spirit of "inheritance of manufacturing". While there are many companies with advanced technology in Komatsu, there are also thriving traditional industries in the area. With the Ataka Barrier Ruins being the setting of "Kanjinchō" and with the tradition of "Hikiyama Kodomo Kabuki", the city also has a deep relationship with the history of Kabuki.



小松市イメージキャラクター
「カブッキー」
Komatsu Mascot Character
KABUKKI



小松市へのアクセス

- 飛行機：羽田空港より約1時間
- 電車：北陸新幹線 金沢経由 約2時間50分
大阪より特急サンダーバード 約2時間10分
名古屋より特急しんさぎ 約2時間10分

Access to Komatsu City
Airplane: About 1 hour from Haneda Airport
Railway: About 2 hours 50 mins from Tokyo
About 2 hours 10 mins from Osaka
About 2 hours 10 mins from Nagoya



環境王国こまつ

Komatsu – Eco Kingdom

自然環境、農業、消費のバランスが保たれた地域として、平成23年に北陸初の「環境王国」の認定を受ける。生物と人が共存する環境を守り、安全・安心な農産物や加工品を消費者に提供する地域ブランド開発にも力を注ぐ。

In 2011, Komatsu-city became the first city in the Hokuriku region to be designated as an "Eco Kingdom" for having a good balance between natural environment, agriculture and consumption. The city has been focusing on the development of local brands that provide safe agricultural products and processed products to consumers, while maintaining the environment where creatures and humans can coexist.

歌舞伎のまち

City of Kabuki

「安宅の関」は歌舞伎十八番の一つ「勸進帳」の舞台として知られ、「曳山子供歌舞伎」は「お旅まつり」の奉納神事として、250年にわたり上演され続ける。歌舞伎の歴史と伝統は小松の人々によって脈々と守り伝えられる。

The Ataka Barrier Ruins are known as the setting of a Kabuki classic called "Kanjinchō". For a long time of 250 years, Hikiyama Children's Kabuki has been played at the annual dedication ceremony of the Otabi festival. The history and tradition of Kabuki have been preserved and passed down from generation to generation by people of Komatsu.



全国子供歌舞伎 フェスティバルin小松

National Children's
Kabuki Festival in Komatsu

毎年5月開催。日本各地の子供たちの熱演に、客席には笑顔や涙や拍手や歓声が飛び交い、会場は大きな感動に包まれる。

During Otabi Festival period, two groups of them are invited to National Children's Kabuki Festival every year. Great performance by children is won applause and got a laugh from the audience.



お旅まつり 曳山子供歌舞伎

Otabi Festival /
Hikiyama Children's Kabuki

市内の八つの町が江戸時代から守り抜く曳山は、お旅まつり期間中の一晩だけ勢揃い。ライトアップされた絢爛豪華な曳山と子供たちの熱演は必見。

8 towns in Komatsu-city inherit each Hikiyama from the Edo era. During the period of the festival, we can see all Hikiyama, which lined up only one night, illuminated, extravagantly decorated festival floats and children's spirited performances on the float stages are must-see highlights.

乗りもののまち

City of Vehicles

世界最大級ダンプトラックを国内で唯一展示する「こまつの杜」をはじめ、日本海側唯一の航空博物館「石川県立航空プラザ」、クルマの聖地ともいえる「日本自動車博物館」など、小松市には乗り物関連施設・企業が豊富にある。

There are a wide range of vehicle-related facilities and companies in Komatsu, including "Komatsu no Mori", the only place in Japan that displays world's largest dump trucks, "Ishikawa Aviation Plaza", the only aviation museum in Japan and "Motorcar Museum of Japan", which is a holy place of automobiles.



科学とひとづくり

Science and Enlightenment

小松駅東エリアには、こまつの杜やサイエンスヒルズこまつが位置し、次世代を担う子供達の育成など、科学とひとづくりの一大拠点となっている。

The east side of Komatsu Station is home to Komatsu no Mori and Science Hills Komatsu, serving as the city's scientific and human development hub and offering activities that nurture children as citizens of the future.

小松石の文化 「珠玉と歩む物語」

Culture surrounding Komatsuishi

約2千万年前、日本海側での活発な火山活動は、碧玉や鉱石、メノウなどの鉱物や宝石、良質の凝灰岩石材、九谷焼原石となる陶石などをもたらした。小松の人々が大地の宝を見出し、築き上げてきた石の文化は、日本遺産に認定された。

About 20 million years ago, vigorous volcanic activities along the Sea of Japan contributed to the formation of jades, agates and other ores, as well as high-quality tuff and pottery stones used for kutani pottery. The stone culture developed by people of Komatsu-city who discovered the treasures of the earth has been designated as a world heritage.

これだけは食べておきたい

Komatsu
Gourmet
小松グルメ
Specialty Dishes in Komatsu

美しい自然に恵まれ、食材の宝庫である小松市は食文化も豊かな。地元で長年愛される名物グルメの魅力を全国へ発信している。

Surrounded by a beautiful natural environment, the city of Komatsu is blessed with a rich gourmet culture. The city has been introducing the greatness of the traditional local food around Japan.

小松うどん

Komatsu Udon

江戸時代には加賀藩御用産品として、将軍や大名家に贈られ、かの松尾芭蕉も食したとされる「小松うどん」。約70店舗で味わえる。

Komatsu Udon was allegedly sent to generals (shogun) and feudal lords and has also been enjoyed by a famous poet, Basho Matsuo. Komatsu Udon is offered at about 70 restaurants in Komatsu city.



塩やきそば

Shio Yakisoba

中華料理店「清ちゃん」の店主が生みの親。中国の炒めそば「チャーメン」をもとに、「小松塩やきそば」が60年前に誕生した。市民のソウルフードになっている。

Komatsu Shio Yakisoba originated in a Chinese restaurant called "Sei-chan". It was invented 60 years ago based on Chinese fried noodles "Chow Mein" and has been a soul food of Komatsu citizens ever since.



和菓子

Wagashi

前田利常公が築いた城下町・小松。利常公が奨励した産業は今も根付いており、和菓子もその一つだろう。伝統を受け継ぐ銘菓から現代的な菓子まで幅広い。

The castle town of Komatsu was developed by Toshitsune Maeda, the third lord of Kaga. The industries encouraged by Toshitsune are still active today, including the production of Wagashi. Komatsu's Wagashi sweets range from famous traditional confections to modern varieties.



安宅 Ataka

小松の産業・経済を支えた
北前船とその港町

Kitamaebune ships and its port town which
supported the industries and economy in Komatsu

歴史の面影を残す安宅エリアを歩く

Walking through the town of Ataka that is reminiscent of the history

梯川の河口に位置し、海上・陸上の要地であった安宅町。江戸から明治時代にかけて北前船の寄港地として栄えた港町だ。散策すれば、廻船問屋の「むしこ格子」のある屋敷が往時の面影を留める。日本海に沈む夕陽は幻想的で、絶景を楽しめる。

Located at the Kakehashi river estuary, Ataka-machi used to be a major hub for sea and land transport. The area prospered from the Edo period to Meiji period as a port of call for Kitamaebune ships cargo ships that sailed the Japan Sea during the Edo period. If you explore the area, you can see the villas originally owned by shipping agents with ultra-fine lattices called "Mushiko-goshi" that are reminiscent of old glory days. With the fantastical sunset in the Japan Sea, the area is perfect for you to enjoy magnificent views.



【安宅の関】 Ataka Barrier Ruin

歌舞伎十八番「勧進帳」の舞台。

It is famous as the moment in "Kanjinchō"(Kabuki).



【勧進帳ものがたり館】

Kanjinchō Monogatari-kan Museum

歌舞伎「勧進帳」の名場面映像を上映するシアターゾーンをはじめ、義経・弁慶発見ゾーン、安宅発見ゾーンの3つのゾーンからなり、安宅の関を様々な角度から紹介する。

The museum consists of three zones, including a theater zone that plays selected scenes from a Kabuki play called "Kanjinchō", a zone dedicated to Yoshitsune/Benkei and a zone for Ataku information. The museum as a whole introduces the Ataka Barrier from various angles.

Phone:0761-21-6734



【安宅住吉神社】

Ataka-sumiyoshi shrine

創建は古く、歴史を遠く遡ること1,200有余年の天応2(782)年で、正保4(1647)年に現在地に遷座された。

Its origin dates back to 782 A.D., more than 1200 years ago. In 1647, it was permanently moved to the present location.

Phone:0761-22-8896

【勧進帳の里】

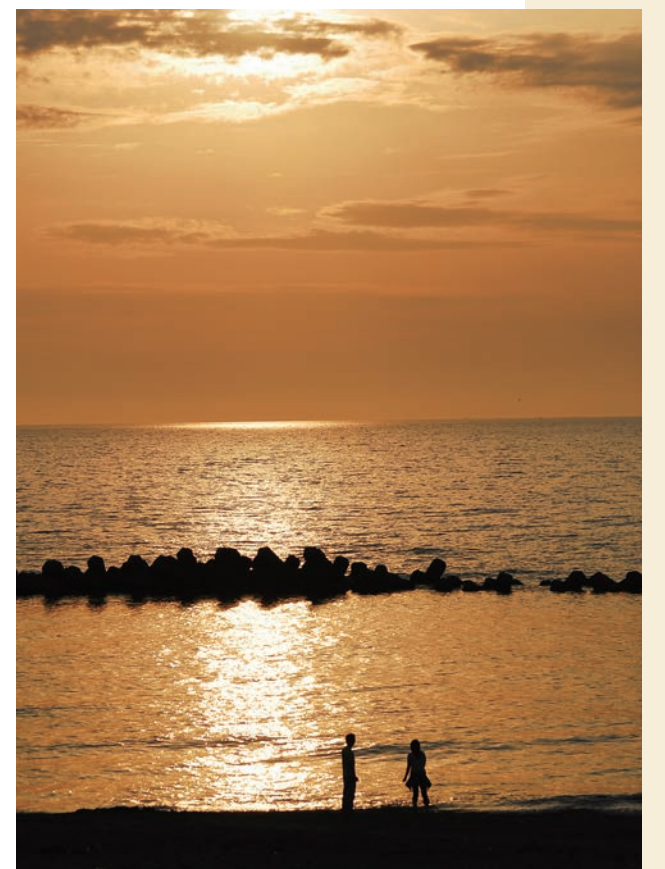
【安宅ビューテラス】

Ataka View Terrace

雄大な日本海を一望でき、サンセットが美しいロケーションのレストハウス。人気メニューは「関所うどん」。

It is a rest house standing in a location where you can get the whole view of the Japan Sea and enjoy a beautiful sunset. Our popular menu is "Sekisho Udon".

Phone:0761-21-6734



【料亭 まつ家】

Ryotei Matsuya

日本海を眺めながら、とびきり新鮮な海の幸を堪能できる。昼懷石6,000円～、夜懷石8,000円～

You can have the freshest seafood looking at the Japan Sea. Kaiseki lunch: from 6,000 yen, Kaiseki dinner: from 8,000 yen

Phone:0761-24-3800



北陸の冬の味覚の代表格、加能ガニの懷石も人気。極上蟹三昧(時価)、蟹懷石15,000円～

Kaiseki featuring the signature winter food of Hokuriku, Kanou-gani crab, is also a popular choice. Prime crab meal (current price), Crab Kaiseki (from 15,000 yen)



【長 沖】

Nagaoki

創業百十余年の老舗。風情溢れる客室で、日本海の幸をダイナミックな料理でいただける。昼3,000円～、夜5,000円～

Nagaoki is a restaurant with a long history of more than 110 years. You can have seafood from the Japan Sea in a wild manner. Lunch: from 3,000 yen, Dinner: from 5,000 yen

Phone:0761-22-3838



秘伝の味付けでズワイガニの身をたっぷり詰めて揚げた「かに甲羅揚げ」(11/7～3/31、要予約)が名物。

Nagaoki's signature dish is "Kani-koura-age", which is fried crab-shells filled with snow crab meat and topped with the special sauce of the house (offered from 11/7 to 3/31. Reservation required).



路線バス「安宅線」または「空港線」利用
Accessible via "Ataka Route" or "Airport Route" (local buses)

♀ bus stop

マークの説明

見る Seeing 食べる Eating 買う Shopping 体験 Experience 温泉 Hot Spring

滝ヶ原

豊かな里山と里川で学び、
そして遊ぶ

Takigahara

To learn and play in a rich Satoyama
and beside a rich Satokawa

日本の原風景に出合える滝ヶ原エリアへ

To the **Takigahara area** where you can see the original landscapes of Japan

滝ヶ原町は北陸有数の石材の産地。数か所の石切り場が点在するほか、明治期以降につくられたアーチ型石橋が5つ現存する。約20種のトンボが生息する「鞍掛山トンボ公園」もあり、のどかで懐かしい里山の風情が心を癒してくれる。

Takigahara-machi is one of few stone producing places in Hokuriku. There are several quarries scattered around in the town and five stone arch bridges built after the Meiji period. There is also the "Mt. Kurakake Dragonfly Park" where you can see about 20 kinds of dragonflies and relax taking in the view of calm and nostalgic woodlands.



「里山自然学校こまつ滝ヶ原」の塾長を務める山下 豊さん。活動の中心的存在で、山・川・畑などの自然を活かした様々なフィールドワークも行っている。

Mr. Yutaka Yamashita, the Principal of Satoyama Shizen Gakko Komatsu-takigahara, organizes various field work activities, taking advantage of mountains, rivers, fields, and other abundant natural setups.



【アーチ型石橋】

Stone Arch Bridges

滝ヶ原地区にはアーチ型石橋が5つ残され、全国的にも貴重な存在。地元滝ヶ原石が使用されている。

There are five arch bridges remaining in Takigahara, which is considered valuable even in Japan. Local Takigahara stones are used for the bridges.

【里山自然学校こまつ滝ヶ原／里山食堂】

Satoyama Natural School Komatsu Takigahara / Satoyama Shokudo

廃校となっていた那谷小学校滝ヶ原分校と滝ヶ原保育所を再利用し、トンボの楽園や展示スペースなど、研究や観察の場として運営している。里山生き物調査、里山体験交流塾などの塾活動や山菜検定など、里山の自然を活用した様々な取り組みを行っている。

Using the abandoned buildings of the Takigahara branch of Nata elementary school and Takigahara nursery school, the natural school and Satoyama Shokudo (diner) are operated as a place to study and observe nature with "Dragonfly Paradise" and an exhibition space.

Phone: 0761-65-2436, 080-1962-9399



月2回、地元の旬の食材を使った里山食堂がオープン。滝ヶ原のお母さんたちが腕をふるう。

Satoyama Shokudo, a diner that offers dishes made with local seasonal ingredients, opens twice a month. All food served in the diner is prepared by mothers in Takigahara.



【滝ヶ原 石切場】

Takigahara Quarry

文化11(1814)年よりはじまり、現在も採掘が行われる緑色凝灰岩の石切り場。現在も稼働する石切り場と旧石切場があり、前者では大型の電動鋸で掘削された300m以上真っ直ぐに延びる採掘坑を見ることができ、後者では明治期に人力で掘削した採掘坑が残されている。

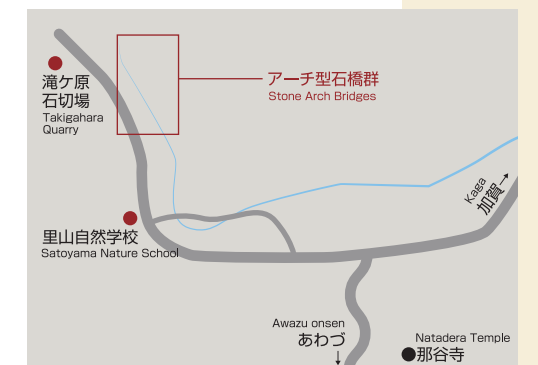
Takigahara Quarry opened in 1814 and is still used as a place where green tufts are dug up. The two, new and old stone quarries are still working. At the new quarry, an impressive mine excavated with large electric saws stretches for more than 300m. The old quarry features a manually excavated mine created during the Meiji Era.



現在も稼働する石切り場。
It has both the current quarry.

碧玉を直径2mmの円柱に磨き上げ、太さ0.7mmの石針で1mmの孔を開ける。この管玉は今から2,300年前の、小松の弥生人の手による驚異的な加工技術で作られた。

A 1-mm hole is made in a cylindrical stone bead of 2 mm in diameter by using a stone needle of 0.7 mm thickness. The beads from about 2300 years ago shows the amazing techniques of Yayoi craftsmen who lived in Komatsu area.



中海

Nakaumi

伝統と史跡、
風薫る加須加美の里

Kasukami-no-sato with traditions, historic sites and cool light breeze in early summer

加須加美の里の豊かな自然と 人間との共生が生む食文化を味わう

Experience the rich natural environment of **Kasukami no Sato** and the food culture developed through the coexistence of nature and humans



【仏御前墓】

Statue of Hotoke-gozen

平家物語に仏御前と呼ばれる女性が登場。原町には、仏御前への篤い信仰心が連綿と続いている。

There is a woman named "Hotoke gozen" in The Tale of the Heike, and people in Hara-machi has been worshipping her for a long time.

国道360号を東へ約25分、車を走らせてたどり着く加須加美の里。火燈山や大峰が蓄えた豊かな水は、木々を育て淳上川となって流域の田畑を潤している。昔からたくさんの伝統や史跡を残してきた加須加美の里には、仏御前屋敷跡・仏御前墓があり、地元では今も仏御前の物語が大事に語り継がれている。

そんな加須加美の里の入口にある「のむら農産」の餅米生産加工直売店「きのこの里」は、地元の人や市内近郊からのお客で賑わう。人気商品の「きのこかきもち」や「ごんたかきもち」のほか、様々な種類を販売しており、どれも懐かしい素朴な味わい。「自然の恵みを知り、自然の脅威を知りながら、昔から農家がしてきたことを続けています」とは二十代目農家寛右衛門、野村佳史さん(上写真:右)。自然の摂理を考え、調和と循環を大切にして、田んぼの土づくりを手がけている。水は淳上川から引き、有機肥料と直播き栽培により、自然の力をたっぷり含んだお米、そしてお餅ができるのだ。

"Kasukami no Sato" is located approximately 25 minutes by drive to east on Route 360. The water stored in the soil of Mt. Hitomoshi and Mt. Omine nourishes the trees on the mountains and, after flowing into the Kasugami river, it moistens the fields of rice and other crops located in the basin. The village of Kasukami that has been blessed with many traditions and historic sites since ancient times is where Hotokegozen's grave and the remnants of her villa are located. In the area, the story of Hotokegozen is still passed down on from generation to generation. "Kinoko no Sato", an outlet store owned by a glutinous rice producer/processor located at the entrance of "Nomura Nousan" in Kasukami no Sato, is always crowded with local people and people from neighboring areas in the city. In addition to popular products, such as Kinokokakimochi and Gontakakimochi, the store offers a wide range of rice products that all taste old-fashioned and simple. "Being aware of both the blessings and threats of nature, we have been doing what farmers did from the beginning of time" says Yoshifumi Nomura (Top photo: Right), the 20th generation Kakuemon. He makes soil with the law of nature, harmony and circulation in mind.



加賀かきもち

Kagakakimochi

江戸から続くお米農家が、昔ながらの製法で手間暇惜しまず手づくりする「かきもち」。田舎の素朴な味わいに心とむ。

Kaga Kakimochi (It is Kirimochi in the photo)
The Kakimochi is carefully handmade with lots of time and effort by farmers that have been on their land from the Edo period. The simple taste of the country will make you feel at home.

【のむら農産 きのこの里】

Nomura-nousan Kinoko-no-sato

農家の食べてるお米

Rice of farmers' choice

豊かな自然の恵みに育まれ、愛情と丹精が込められた深い味わいが特徴だ。

Blessed with the abundance of the nature, the rice is characterized by the rich flavor of lovingly and caringly grown and harvested rice.

Phone: 0761-47-4140



手づくり峠みそ

Handmade Toge Miso

小松の山間地で栽培される大豆と、良質の糀、塩を使って仕込む味噌。甘みがあって素朴な風味はまさに田舎のおばあちゃんの味。

Miso paste made with soy beans grown in a mountainous area in Komatsu, good-quality Kouji (malted rice) and salt. It has a sweet and simple flavor just like country food cooked by a grandma.



【中ノ峠物産販売所】

Nakano-toge Product Sales Store

地元の人が採る山の産物を販売するほか、囲炉裏でじっくり焼かれた岩魚の塩焼きや定食などが楽しめる。中ノ峠で手づくりされる「峠みそ」も人気がある。

At the store, you cannot only buy a mountain vegetables gathered by local people, but you can also enjoy salted chars grilled with a hearth and/or set meals. Popular items include "Toge Miso" handmade in Nakano-toge.

Phone: 0761-47-5263



KOMATSU BURARI

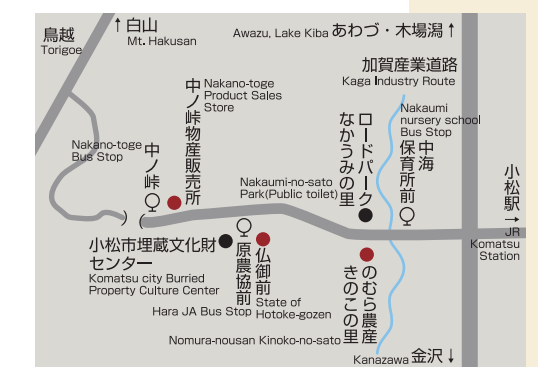
田植えの時期がはじまると、シラサギが水田に優雅な姿を見せる。

Once the rice-planting season starts, you will see elegant white egrets showing up in the paddy fields.



販売所のお母さんの存在の本一さん。訪れるお客のために、変わらず魚を焼き続ける。

Kazue Moto, who is the mother figure of the store. She continues to grill fish for customers of the store.



路線バス「麦口線」利用
Accessible via "Mugiguchi Route" (local buses)

○ bus stop

瀬領

河川が育む景観と環境

Seryo

Scenery and environment
fostered by a river

山あい広がる 瀬領エリアでの発見

Findings in the mountainous Seryo area

安宅で日本海に注ぐ梯川の上流域では大杉谷川と呼ばれ、里山の美しい景色と人々の暮らしに出合える。古来より湧き水が豊富で、数百年の歴史を誇る温泉も湧き出る。大杉谷川中流には「加能八景」の一つに数えられる景勝地「荒俣峡」があり、さらに上流には、那谷寺の奥の院とされる「赤瀬那殿観音菩薩」が、樹齢数百年の森の中に佇む。

The upper stream of the Kakehashi river that pours into the Japan Sea in Ataku is called the "Osugidani River" where you can enjoy scenic views and lives of woodland. The area has been blessed with abundant spring water resources since the beginning of time and has hot springs with a history of hundreds of years. In the midstream of the Osugidani river, there is Aramata-kyo (Aramata ravine), which is one of the 8 Famous Views of Kanou, while, in the upper stream, there is the Akasenaden Kannon Bodhisattva, which is regarded as the inner sanctuary of the Natadera temple, among forest trees aged hundreds of years.



路線バス「大杉線」利用
Accessible via "Osugi Route" (local buses)

♀ bus stop



【せせらぎの郷】

Saseragi no Sato

2017年4月にリニューアルオープン。里山の豊かな自然に抱かれて癒しの体験ができる。瀬領地区の自然豊かな恵みを活かして、食育と温泉・スポーツや運動による健康増進のほか、趣味や体験を通じて人の交流と学びなど、生き生きとした楽しいひと時が過ごせる場所となっている。

Reopened after renovation in April 2017. The facility offers various activities in the therapeutic natural environment of Seryo area's village forests. Visitors can boost health through educational eating, bathing in the hot spring, and exercises. This is also a place for a quality time, where people enjoy hobbies and activities through interaction and mutual learning.

Phone: 0761-46-1919



【ラ・プチトゥ・ポルト】

La Petite Porte

山あいに佇む一軒家カフェ。大杉谷川のせせらぎや森の緑を感じながら過ごせる。肉や魚を使わず野菜や大豆を取り入れたベジタリアンなナチュラルフードが中心。足湯や温泉、インテリアショップも併設。2017年5月下旬には宿泊施設もオープン。

A care quietly located in a mountainous area. It is a place where you can spend your time feeling the sound of the Osugidani river and the greens of the forest. The dishes and sweets feature vegetables, soy beans and other natural food without using animal or fish meat and egg. Footbaths, hot springs, and interior shops are also attached to the facility. An accommodation facility is slated to open in late May 2017.

Phone: 0761-46-1565

小松の地酒と伝統的な発酵文化に注目！

Don't miss Komatsu's local sake and traditional culture of fermented food!

高温多湿の夏と雪深い冬が食品の発酵に格好の環境らしい。北陸は「発酵食王国」と称され、小松でもたくさんの伝統の発酵食品が作られている。白山の清らかな伏流水と加賀平野が育んだ米で醸す日本酒もその一つだが、特に日本海で獲れる豊富な魚介類を使った発酵食品の多さは他に類を見ない。中でも「こんかいわし」は江戸時代の飢饉の非常食として考案されたもの。暮らしの知恵が生んだ食文化である。

Apparently, the contrast between summer with high temperature and humidity and snowy winter creates an ideal environment for fermentation. The Hokuriku region has been called the "Fermented Food Kingdom" and, in Komatsu-city, various traditional fermented food products are produced. While the products, of course, include Japanese sake made from clean underground water from Mt. Hakusan and rice grown in the Kaga Plain, it is the wide range of fermented food made with fresh seafood from the Japan Sea that stands out. One of the products, for example, is "Konka-Iwashi (Konka Sardine)" that was developed as an emergency food in the Edo period, it is, therefore, a product of wisdom.



加賀ノ月/加越
Kaga no Tsuki/
Kaetsu

飾り気のない優しい香りと、滑らかで深みのある辛口。ノーベル賞公式晩餐会で使用された。

Dry sake with a simple yet sweet smell and a smooth yet heavy texture. It was served at a Nobel banquet.



御幸亭/手塚酒造場
Miyuki no Homare/
Tezuka Sake Brewery

約100年続く酒蔵だが酒販業も手がけ、造る酒は希少。「菊鶴」「御幸亭」の2銘柄を展開する。

While having a long history of 100 years, the brewery is also involved in liquor trade and only brews a limited amount of sake.



春心/西出酒造
Harugokoro/
Nishide Sake Brewery

若き杜氏が19年ぶりに復活させた伝統の銘酒「春心」。透明感のある甘さ、味わいが特徴だ。

It is a traditional brand of sake that was revived after 19 years by a young master brewer.



神泉/東酒造
Sinsen/
Higashi Sake Brewery

蔵元は1860年創業の「東酒造」。約10年前から地元材料にこだわった酒造りに取り組んでいる。

The brewer is Higashi Sake Brewing Company, Ltd., that has been attempting to produce sake made from local ingredients for about 10 years.

糠・粃を用いて塩蔵させたいわしの糖漬けは、「こんかいわし」と呼ばれる昔ながらの庶民の味。熱々ご飯やお酒のお供にぴったり。

Salted and pickled sardine called "konka-iwashi" is a traditional folk food that is made using nuka (rice bran) and kouji (malted rice). It goes with freshly steamed rice as well as sake.

小松の製茶 Tea Manufacturing in Komatsu

小松市は雪の多い寒冷な気候のため、古来より秋番茶が摘採できなかった。さらに明治以降は、良品のお茶の多くが欧米へ輸出され、庶民の日常のお茶は不足がちだった。棒茶はそのようなお茶不足を補うために、独自の製法で考案された加賀地方発祥のほうじ茶だ。茶の木の茎の部分が材料。他のお茶にはない独特の香味で、現在でも当地の食生活に欠かせないお茶である。

Since old times, heavy snow and cold weather prevented people of Komatsu from harvesting coarse tea in autumn. After the Meiji Era, merchants started to export quality tea to Western countries, making it even more difficult for ordinary people of Komatsu to enjoy tea for everyday use. To cater to the demand for affordable tea, bocha, or roasted twig tea, was developed in Kaga region through its unique teamaking method. Made of tea plant twigs, the tea carries a unique aroma that makes it an indispensable item of the local cuisine.



加賀茶の礎を築いた「長保屋茶舗」は、お茶文化を語る上で欠かせない存在。利常より賜った茶銘「金の薫り」「谷の音」は代々伝えられ、現在も販売している。

"Chobo-ya Chaho", that founded the basis of Kaga-cha is one of the key players in the Japanese tea culture. The tea blends named by Toshitune, including "Kin no Kaori" and "Tani no Oto", have been preserved and are still sold at their store.

Phone: 0761-22-1079



明治2(1869)年創業の「お茶どころ」の技を受け継ぐ加賀棒ほうじ茶の名店「鴻渡園」。店舗裏手に製茶場があり、お茶を焙じる際には芳しい香りが漂う。

Since its foundation in 1869, Kodoen, Kaga's signature bocha brand, remains loyal to the region's teamaking tradition. As its tea factory is right behind the shop, fragrant aroma fills the air when tea is roasted.

Phone: 0761-22-5213

栗津

日本の美が漂う
湯のまち

Awazu

Yu-no-machi (hot spring district)
with the atmosphere of
Japanese beauty

北陸最古の温泉地を拠点にパワースポットを巡る

Make a round of visits to power spots while staying in the oldest spa resort in Hokuriku

開湯1300年。北陸最古の温泉地である「あわづ温泉」は各宿が自家掘りの源泉を持っているのが特徴。泉質もそれぞれに異なるため、宿を変えて何度泊まっても楽しめる。近くには古刹「那谷寺」もある。

Awazu Onsen, the oldest hot-spring resort in Hokuriku with a history of 1,300 years, is unique in that each inn there has a source spring dug out by the inn itself. Since spring quality varies from inn to inn, you can enjoy hot springs to the fullest by lodging at different inns during your stay in Awazu Onsen. Natadera Temple, a Buddhist temple with a long history, is also located in the neighborhood.



【足湯】footbath

「瞑想の足湯」をコンセプトに作られた足湯。日中は開放的な雰囲気だが、夜は天の川と流れ星をイメージしたライトアップが行われ幻想的に。

Designed with the concept of "a footbath for meditation". The footbath has an air of openness during the day, while at night it is lit up so fantastically that users feel as if they were in the Milky Way and among shooting stars.

【手湯】
source spring

総湯入口横にある源泉。手を温めて。

Let your hands warm in a source spring beside the entrance to "soyu" (a communal bathroom).



【祈りの小径】A path for prayer

温泉街に佇む大王寺を起点に山あいへ続く遊歩道。道沿いには33体の像が点在し、すべてを参拝すると近畿西国三十三ヶ所巡礼と同じ御利益が。徒歩で約30分程度の道のりとなっている。

A walking path leading into the mountains from Daiouji Temple sitting in the hot-spring town. With 33 Buddhist statues dotted along, the path is said to give every walker the same divine help as on a pilgrimage to Saigoku Sanjusansho (the 33 temples in the Kinki region) when the walker offers prayers before all of the statues. It takes about 30 minutes on foot.

【叡智の森
日用 苔の里】

Forest of Wisdom / Koke-no-Sato

日本有数の苔の名所として、国内・海外のお客様から高い評価を得ている。杉の美林に囲まれた苔むす庭園や神社、古民家など美しい里山集落を、ガイドの解説を受けながら鑑賞することができる。苔の里は全国農村景観百選に選ばれている。

Koke-no-Sato (the Moss Village) is highly appreciated by visitors from elsewhere in Japan and from overseas as one of the most famous moss-viewing places in Japan. Listening to explanations by a guide, you can enjoy the landscapes of a forest village, including mossy gardens, Shinto shrines and old folk houses surrounded by the beautiful woods of Japanese cedar. Koke-no-Sato is selected as one of the 100 Beautiful Village Landscapes of Japan.

Phone: 090-7083-6969

【大王寺】
Daiouji temple

女性の住職・北原華蓮さんが迎えてくれる。栗津温泉と同じく約1300年の歴史を持つお寺。白山神社が隣接しており、境内からは「祈りの小径」が続いている。

This temple received the temple master Kitahara Karen. The temple has 1300 years of history, which is as old as Awazu onsen. There is the road of "Inori no kokai" from Hakusan jinja.

Phone: 0761-65-1217



【那谷寺】

Natadera temple

本殿や拝殿、三重塔など7棟が国の指定重要文化財。本殿下にある「不動明王の湧き水」は、身につけるものにかけてパワーアップするといわれている。暗い本殿内を一周すると胎内巡りの体験となる。

Seven structures including the sanctuary, the oratory and the three-story pagoda are designated as important cultural properties. The Spring of Fudo Myoo (the God of Fire) located below the sanctuary is said to give divine power to anyone who sprinkles its water on his/her clothing accessories. Some worshipers make a circuit of the dim space inside the sanctuary to re-experience the process from their birth to their encounter with the teachings of Buddhism.

Phone: 0761-65-2111



路線バス「栗津A線」利用
Accessible via "Awazu A Route" (local buses)

Q bus stop

あわづ温泉の宿 Inns in Awazu Onsen

北陸最古の温泉地「あわづ温泉」は、どの宿も自家掘りの源泉を持っており、それぞれに異なる泉質が楽しめる。

In Awazu Onsen, the oldest hot-spring resort in Hokuriku, visitors can enjoy spring quality that varies from inn to inn because every inn has a source spring dug out by the inn itself.



四季の花咲く
庭園の宿
An inn with flowers in the
garden for all four seasons

【辻のや 花乃庄】
Tsujiyoya Hananoshō
Phone: 0761-65-1311



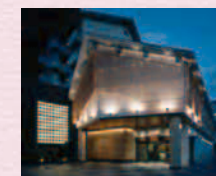
御殿風造りの宿・
回遊式苔庭園
A palace-style inn with a
circuit-style mossy garden

【露天のゆ 金閣】
Rotennoyu Kinkaku
Phone: 0761-65-3300



1人でも気軽に
温泉を楽しめる宿
An inn where even lone travelers
can enjoy a hot spring comfortably

【かたやま緑華苑】
Katayama Ryokkaen
Phone: 0761-65-1100



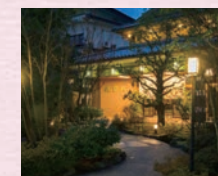
昔ながらの温泉旅館の
「わくわく」がここに。
"Enjoyment" of a traditional
Japanese hot spring inn is here.

【旅亭懐石 のとや】
Ryoteikaiseki Notoya
Phone: 0761-65-1711



ギネスブック認定
「世界最古の名宿」
The inn noted as the Guinness-
certified "oldest inn in the world"

【法師】
Hoshi
Phone: 0761-65-1111



今宵、
料亭気分
In the air of a luxurious traditional
Japanese restaurant this evening

【喜多八】
Kitahachi
Phone: 0761-65-1821

歴史の面影を残す体験コースで小松を体感

See and feel Komatsu city through an experience tour tracing the history and culture!

大自然がもたらした、白山信仰やものづくり精神が根付いている小松。藩政時代には城下町として発展し、花開いた歌舞伎や茶の湯などの町人文化も色濃く残っている。そんな小松の文化や歴史をたどる、見て、触れて、味わう体験コースを4つご紹介。巡ればきっと小松の奥深い魅力を発見するはず。

- Komatsu with established Hakusan Worship derived from Mother Nature and Manufacturing spirit - Having been developed as a castle town at the time governed by domain duties, popular cultures such as Kabuki and Tea ceremony flourished back then still remain strongly. We introduce four experience tour courses visiting such traditional city Komatsu to see, touch and taste while tracing Komatsu culture and history. You will surely discover profound attractiveness of Komatsu by touring around the city.

霊峰白山と水郷木場潟コース

Sacred Mt. Hakusan and lakeside Kibagata tour course

雄大な白山の風景を望むウォーキングで、野鳥や自然の生態系を学ぶ。

Walking for enjoying majestic landscape of Mt. Hakusan and learning wild birds and natural eco-systems as well



木場潟から見える
霊峰白山は
絶景ですよ。

木場潟公園協会
代表理事
藤田勝男さん
Mr. Katsuo Fujita

モデルコース
Model Course
所要時間：約3時間
Duration: about 3 hours

木場潟公園
(中央園地)
Kibagata Park

ウォーキング
(木場潟周遊 約6.4km)
Walking

道の駅こまつ木場潟
Michi-no-eki Komatsu Kibagata



木場潟公園 (中央園地)
Kibagata Park (Central picnic site)
周囲の景観と調和するよう整備した公園。自然観察や体験教育の場となっておりカヌー競技の開催地としても有名。A park improved to match up with surrounding landscape. In addition to its name recognition as a venue to organize canoe competition, it provides opportunities for nature observation and education through experiences.
Phone: 0761-43-3106



道の駅こまつ木場潟
Michi-no-eki Komatsu Kibagata
直売所では農家からの新鮮野菜や加工品などが並び、食事処ではトマトや大麦などの地元食材を取り入れた料理が気軽に味わえ、連日多くの客で賑わう。「トマトカレー」や「農家まりちゃんのベジフルたい焼き」が名物。(ベジフルたい焼きの販売は不定休)
With fresh vegetables and processed goods from local farmers displayed, their direct sales shop is crowded with a lot of customers every day and dishes using local food materials such as tomatoes and barley are available for you to enjoy airy. "Tomato curry" and "Farmer Mari-chan's Vegetable Taiyaki" a fish-shaped pancake stuffed with vegetables are popular! Sales of vegetable and fruit Taiyaki is sold irregularly.
Phone: 0761-25-1188

かつて加賀三湖と呼ばれた中で、唯一干拓されずに自然のままの姿を残す木場潟。周辺には数多くの野鳥や水生植物が生息しており、白山の絶好のビューポイントでもある。近くにある「道の駅こまつ木場潟」は、その豊かな土地で育まれた小松の食の魅力を発信する拠点となっている。

Once known as one of Kaga three lakes, Kibagata still remains in a state of nature which was not reclaimed exceptionally. With various wild birds and waterplants living the surrounding area, Kibagata is a perfect viewpoint for Mt. Hakusan too. "Michi-no-eki Komatsu Kibagata" nearby is a base to disseminate attractiveness of Komatsu foods cultivated its land of rich harvest.



ウォーキング (木場潟周遊)
Walking
1周6.4kmの園路は、1,300本もの桜並木など季節の花木に彩られ、ウォーキングやバードウォッチングのメッカ。
Surrounded by row of as many as 1,300 cherry blossom trees and seasonal flowers and trees, the path around the garden with a distance of 6.4km is the best place for walking and bird watching.



Course 1

小松の石の文化散策コース

Cultural rambling course for Komatsu stone

日本遺産認定の「小松 石の文化」を巡り、太古のロマンを感じる。

Feel something romantic in the primitive age by visiting "Culture of Komatsu stone" which is certified as Japanese Heritage.



河田山古墳
Kodayama tumuli
加賀最大の古墳群の一つ。古墳を登ると、高台となっており、白山を一望できる絶景が広がる。
One of the largest tumuli in Kaga district-Climbing up to a broad rising ground of the tumuli, you are able to have a fantastic grandstand view of Mt. Hakusan.
Phone: 0761-47-4533

モデルコース
Model Course
所要時間：約3時間
Duration: about 3 hours

河田山古墳
Kodayama tumuli

鵜川石切場
Former Ugawa Quarries

小松市埋蔵文化財センター
Komatsu city Buried
Property Culture Center

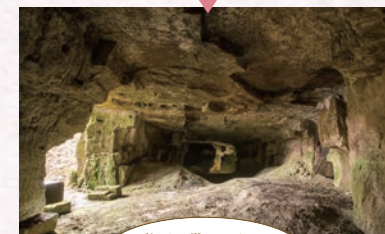
石が育む食文化
Food culture cultivated by stone culture



東酒造 Higashi sake brewing
1860年創業の造り酒屋。観音下の日華石を用いた石蔵は国の有形文化財。新酒の時期、酒蔵見学や試飲も。
Sake manufacturer established in 1860-The stone warehouse made of Nikke stone quarried from Kannonshita is a national tangible cultural asset. Now that it is a season of new sake of the year, Sakagura (sake manufacturing warehouse) visit and tasting are recommended.
Phone: 0761-22-2301



河田山古墳
Kodayama tumuli
資料館では石室内部が展示され、屋外の古墳では、全国でも珍しい切石積み横穴式石室も見学できる。
In addition to inside an stone chamber displayed in the resource center, you are able to observe an ashlar masonry horizontal stone chamber outside the tumuli.



私が子供のころからよく遊んでいた場所です。



鵜川町
河原 透さん
Mr. Toru Kawara

鵜川石切場
Former Ugawa Quarries
江戸時代から昭和初期まで採掘されていた石切場。小松城の石垣にも使われた。事前予約すればガイド付き見学も。Stone pit operated from Edo to early Showa era. Stones quarried from the pit are said to have been used for stonewall of Komatsu castle. Tour with a guide is available by prior reservation.

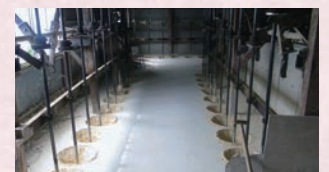
弥生時代につくられた碧玉アクセサリーの加工技術は、「ものづくりのまち」のルーツだ。良質の石材を求めて、石切場が25ヶ所以上開かれ、一部見学が可能。伝統工芸「九谷焼」の陶石採掘から粘土製造、工房見学・体験まで巡れるのも石文化が息づく小松ならではの。

Processing technique for jasper accessory in Yayoi era is the origin of our "Manufacturing Town". Among more than 25 sites of stone pits established seeking for quality stone materials, some of them are available for visiting tour. It is only in Komatsu that you are able to take a tour totally from Toseki (china stone) mining to preparing of clay for traditional craft "Kutani-yaki", and studio visit to actual experience.

少し寄り道 Brief detour



ハニベ蔵窟院 Hanibe Gankutsuin
元々石切場であった洞窟内に、不動明王や阿彌陀如来などおびただしい数の仏像群が安置。地獄めぐりができる。
Tremendous number of Buddha statues including Fudo Myoo and Buddha Amida are placed in a rock cave where stone was quarried originally. Hell tour is also available.
Phone: 0761-47-3188



九谷焼製土場 Kutaniyaki Seidojou
市内で産出される花板陶石を原料に用い、陶石粉砕から九谷焼陶土ができるまでの昔ながらの工程を見学できる。
It is available to observe the traditional process from crushing of china stones until china clay for Kutani-yaki is created using Hanasaka china stone manufactured in the city.
Phone: 0761-22-5977



小松市埋蔵文化財センター
Komatsu city Buried Property Culture Center
遺跡や発掘された出土品の数々を展示。古代の技術をそのまま取り入れた「勾玉づくり」と「組み紐」の体験もできる。
Ruins and various excavated artifacts are on display. It is available to experience "Magatama (jewel) creation" and "String braiding" directly using ancient technique.
Phone: 0761-47-5713

歌舞伎と北前船の歴史を感じるコース

Course to feel history of Kabuki and Kitamae-bune (cargo ships)

歌舞伎「勧進帳」の舞台と北前船の栄華を残す港町を散策する。

Ramble around Port Town where the original stage of Kabuki "Kanjinchō" and proliferation of Kitamae-bune still remain.



曳山交流館みよっさ

Komatsu Hikiyama (floats) Community Center Miyossa
お旅まつりの際に使用する、絢爛豪華な曳山の迫力ある姿を間近に見ることができる。

Dynamic and gorgeous Hikiyama to be used for Otabi Festival is available for watching closely.
Phone: 0761-23-3413

モデルコース
Model Course
所要時間：約2時間
Duration: about 2 hours

曳山交流館みよっさ
Miyossa

安宅の街並み
Streets of Ataka

安宅住吉神社
Ataka Sumiyoshi Shrine

安宅ビューテラス
(サンセットポイント)
Ataka View Terrace



安宅名物、玉子巻屋の「玉子巻」。1本500円。
Ataka's signature tamago maki (rolled omelet) by Tamagomakiya. 500 yen per piece.



曳山交流館みよっさ

Komatsu Hikiyama (floats) Community Center Miyossa
歌舞伎風メイクや衣装、和楽器などに触れる体験メニューも揃う。

Menus for experiencing Kabuki style makeup, costumes and Japanese instruments are also available.



安宅の街並み

Streets of Ataka

江戸後期から明治中期にかけて、北前船が繁栄の時代を築いた。今も残る廻船問屋の家が、その豪商ぶりを伝える。
A prosperous era was established from late Edo to mid Meiji era by Kitamae-bune. Houses of Kaisen donya (Wholesaler in port) indicate they were business tycoons.



安宅住吉神社

Ataka Sumiyoshi Shrine

安宅の関跡を境内に持つ神社。安宅湊に占地する古社であり、船舶安全祈願、難関突破の霊神として信仰を集める。
A shrine with ruins of Ataka-no-seki (Ataka barrier station) held in its premises—It is an old shrine located at Ataka Minato gaining people's faith as a sacred god for praying ship safety and overcoming of difficulty.
Phone: 0761-22-8896

250年にわたって伝統芸能「曳山子供歌舞伎」が受け継がれる小松は、歴史と伝統が息づく「歌舞伎のまち」。歌舞伎十八番「勧進帳」の舞台となった安宅は、藩政期には北前船の寄港地として栄えた地でもある。今でも古い町並み残り、歴史的にも多く見所がある。

With a traditional art of "Children-centered Hikiyama (floats) Kabuki" succeeded for 250 years, Komatsu is a "Town of Kabuki" with vividly remaining history and tradition. Ataka known as the original stage of "Kanjinchō" among Kabuki juhachiban (the best 18 plays of Kabuki selected by Danjuro Ichikawa) is a place proliferated as a way port for Kitamae-bune during a period governed by domain duties. There are a lot of historical places to be seen the historical townscape remaining still now.

伝統を受け継ぐ茶席
Tea Ceremony with succeeded tradition



仙叟屋敷ならびに玄庵
Senso Yashiki and Gen Ann

茶道裏千家前家元鶴雲斎千玄室氏が寄贈した、木造瓦葺平屋敷寄屋造りの建物。一般公開時や市民茶会でお茶席体験も可能。
※通常の見学時(要申込、無料)にはお茶の用意はありません。

The wooden building with tiled roof made in sukiyazukuri (tea-ceremony house style) was donated by Master Hounsai Sengenshitsu, the former grand tea master of the house of Uraserike. Experiencing of tea ceremony is also available at the time of opening to the public and citizen's tea ceremony. Tea is not offered for ordinary visit (required for application but for free).
Phone: 0761-24-1656



安宅ビューテラス (サンセットポイント)
Ataka View Terrace (Sunset view)

弁慶・富樫・義経の銅像の前にあるレストハウス。安宅の海岸線を見渡せ、特に日本海に夕陽が沈む様子は美しい。
A rest house located in front of bronze statues of Benkei, Togashi and Yoshitsune—Among others, the scene of sunset in the Sea of Japan is extremely beautiful in addition to the landscape of the whole coast line of Ataka.
Phone: 0761-21-6734

Course 3

開山1300年 白山信仰を体感するコース

Tour course to feel Mt. Hakusan Worship for 1,300 years from its establishment

古刹と日本の美と地元食材を味わう、パワースポットを巡る。

Visit old temples and power spots while enjoying Japanese beauty and local food materials.



日用苔の里
整備推進協議会
理事
山際富弥康さん
Mr. Tomiyasu Yamagiwa

モデルコース
Model Course
所要時間：約2時間
Duration: about 2 hours

日用苔の里
Hiyou Koke-no-Sato

あわづ温泉
Awazu Onsen

那谷寺
Natadera temple



足湯

Foot bath

天の川をイメージしてつくられたという足湯。美人の湯といわれる源泉100%の湯船にゆっくり足を伸ばせば癒される。
A foot spa created by inspiring Milky Way—Stretch your legs into the bathtub filled with 100% source of spring called as beauty spring in a relaxed way, you will be surely healed.



日用苔の里

Hiyou Koke-no-Sato

銘木「日用杉」の産地であり、48種類の苔が群生する、日本有数の名所。鮮やかな緑の絨毯が幽玄世界を織りなす。It is one of the foremost production areas of precious wood and region where as many as 48 types of mosses grow in clusters. A carpet of vivid green creates a subtle and profound world.
Phone: 090-7083-6969



あわづ温泉 総湯

Awazu hot spring

養老2(718)年、泰澄大師が白山権現のお告げで発見したという北陸最古の温泉。総湯は憩いの場として親しまれる。
The oldest hot spring in Hokuriku district which is believed to have been discovered by the Great Priest Taicho in the second year of Yoro (in 718) assisted by prediction of Hakusan Gongen. The general public hot spring is popular as a place of rest.
Phone: 0761-65-1120



那谷寺

Natadera temple

本殿内の「いわや胎内くぐり」や長い年月を経て形成された「奇岩遊仙境」は、「自然智」の心を象徴するスポットだ。

"Iwaya Tainai Kuguri" in the main temple building and "Area with rocks of unusual shapes" which was formed over the long years are spots symbolizing the mind of "nature wisdom".
Phone: 0761-65-2111

Course 4

信仰から生まれた食、
郷土に根付く料理
Foods generated from faith and
cuisine rooted locally



白山自然智の里 生雲

Ikumo (Celebrate the Wisdom of Nature)

白山と那谷寺を結ぶ線上にある山頂の宿。野菜や米、味噌、塩まで、北陸の自然の恵みを使った料理が心身を癒す。

A hotel located on the line connecting Hakusan and Natadera at the top of the mountain. Dishes using natural harvest in Hokuriku district ranging from vegetables, rice, miso to salt may heal your heart and body as well.

Phone: 0761-23-0577

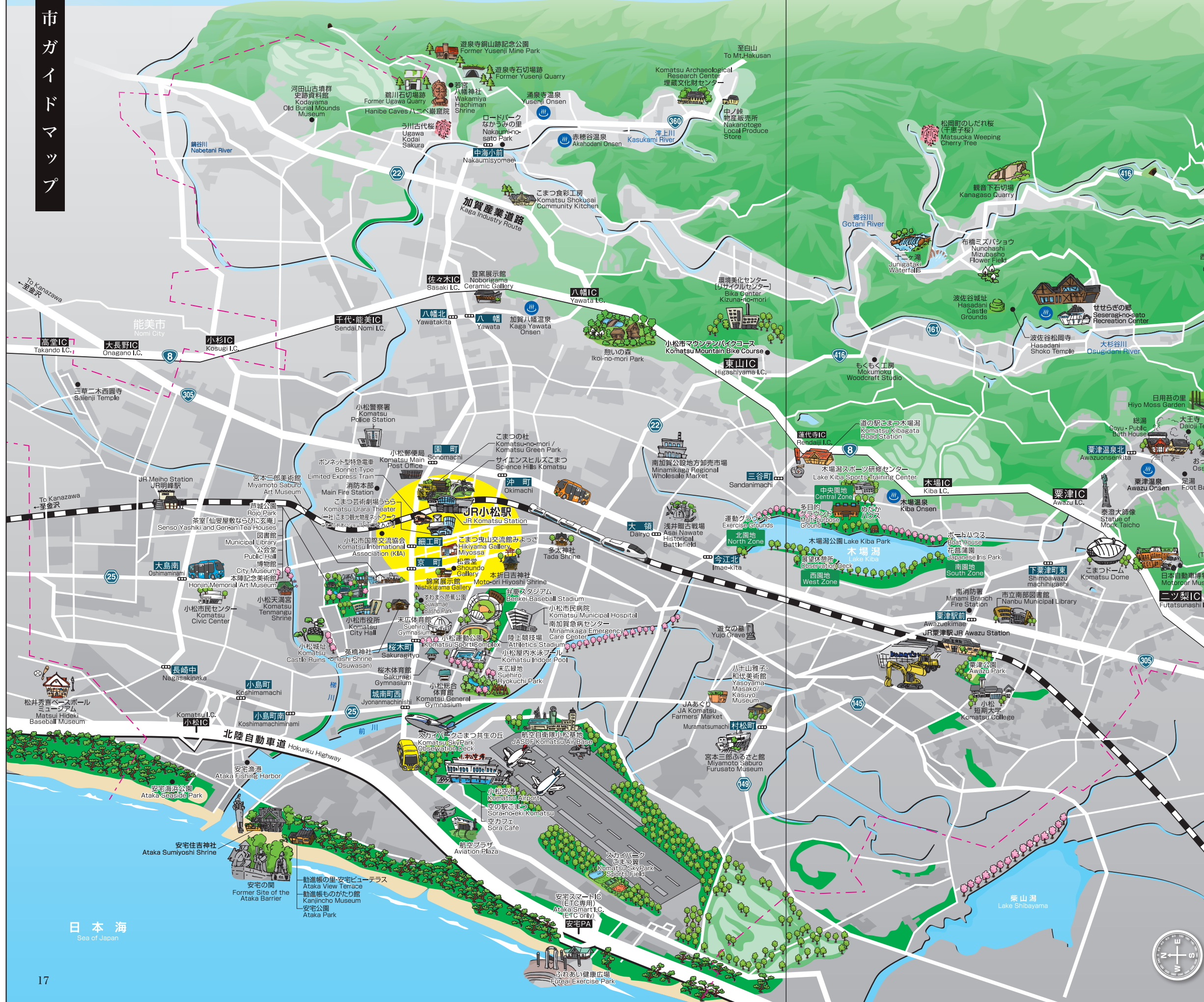


里山自然学校 こまつ滝ヶ原

Satoyama Nature School Komatsu Takigahara
里山の資源を活用したプログラムを実施。月2回、食堂では地産地消の考えのもと、郷土の味が楽しめる。

A program using resources of Satoyama is executed. You can enjoy local dishes in the restaurant twice a month served based on a principle of local production for local consumption.
Phone: 0761-65-2436, 080-1962-9399

KOMATSU GUIDE MAP



日本海
Sea of Japan



白山連峰
Mt. Hakusan

