

英語版企画書【English】

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1 Creating One-of-a-Kind Pottery Pieces with Only Natural Materials

Name: Tsugaru Ujoyaki

Place: Tsugaru Ujoyaki Pottery Studio



The beauty of natural glazed wares can be seen in countless Ujoyaki works.

● Overview of Contents and Facilities

Rikei Imai, a master potter with a career spanning over 40 years opened Tsugaru Ujoyaki in Kuroishi City in 1996. He started pottery out of fascination for jars from the Heian period (AD 794-1185). Based on the concept that the world is composed of sky, wind, fire, water, and earth, Rikei uses only natural materials, ancient techniques and does not use artificial glazes to make naturally glazed pottery. When artificial glazes are used, the desired colours can be brought out. However, natural glazing - where the ash from the firewood lands and then melts and flows on the surface of the works – brings forth the colours and patterns of nature. Be it small cups or large vessels exceeding one metre in height, natural glazing yields truly unique pieces.

★Keywords

pottery, ceramics, natural glaze, beauty of Japan, Guinness World Records, the world's best, climbing kiln, handmade, power of nature



Rikei Imai's Heian period (A.D.794-1185) inspired jar.

Introduction :

The beauty of nature born from fire. Charming, glasslike colours and flowing patterns are distinctive features of Tsugaru Ujoyaki. The 103 meter long climbing kiln - which took over 20 years to build - holds the Guinness World Record for the longest climbing kiln.

【Selling point】

Tsugaru Ujoyaki Pottery Studio's climbing kiln stretches far up the slope of a mountain. Construction commenced in 1996, with Rikei Imai aiming to make it the world's longest climbing kiln. It was completed in 2018, and in 2019 recognised by the Guinness Book of World Records as the world's longest climbing kiln. The kiln is comprised of a total of 52 linked chambers.

In 2018, Rikei's son, Yasunori, joined the production team and is now practicing to succeed his father. Apart from continuing on his father's skills, Yasunori also shares the wonders of Tsugaru Ujoyaki by teaching pottery both online, and to children at local welfare facilities.

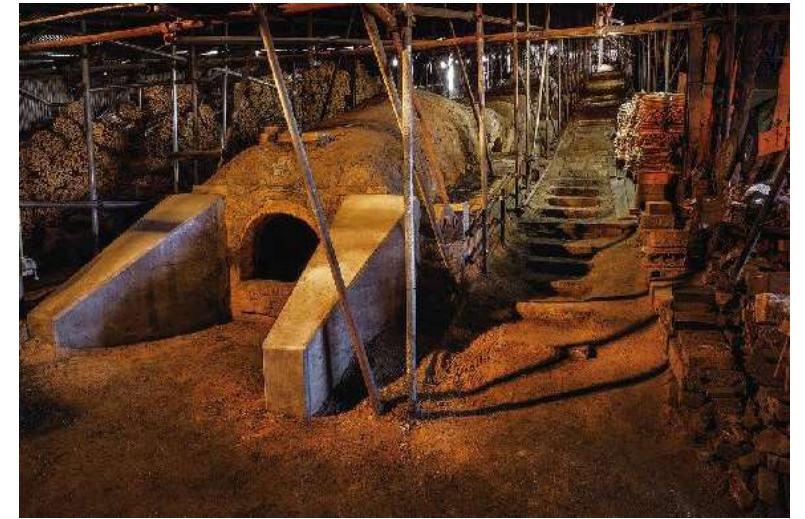
Photographic Record (Can be used for commercial purposes)



Tsugaru Ujoyaki Studio is located halfway up the mountain.



Display of completed pieces (purchasable)



The world's longest climbing kiln (103 metres)



The kiln is lit and the pieces are fired. The temperature inside is approximately 1,300°C .



The climbing kiln was recognized as the world's longest by the Guinness Book of World Records in 2019.



Rikei Imai (right) and his successor, Yasunori Imai (left)

Additional Information

Characteristics

- Natural glazed pottery made entirely with natural ingredients and ancient techniques
- Guinness Book of World Record recognised climbing kiln (103m)
- Kiln is fired twice a year

Natural Glazing:

Inside the hot kiln, the wood used to fire the kiln turns to ash and falls onto the pottery like snow. As the temperature of the kiln continues to increase, the ash itself melts and becomes glasslike.

Climbing Kiln:

Multiple vertically linked chambers where the flames burn as if they're pushing upwards.

Connections with the community

- Started community pottery classes
- At the joint Tsugaru Tea Ceremony Museum, there is a tea ceremony equipment exhibit, and matcha can be enjoyed with traditional Japanese sweets.

Prospects

- Actively participating in international trade fairs to increase name recognition.

To purchase and experience

- Pottery making experiences start at 8,000 yen
- Online pottery making experiences start at 11,000 yen

Tsugaru Ujoyaki

<https://ujoyaki.base.shop/>

Address and Other information

Tsugaru Ujoyaki

Address : Oinomori 27-109 Toyooka, Kuroishi, Aomori

Tel : +81172-53-3082

Operating hours : 10:00~18:30 (Closed Tuesdays)

Facility entrance and gallery: Free

Old Pottery and Ceramics Museum:

Adults: 600 yen

Primary and Middle School Students: 300 yen

<https://www.ujoyaki.jp/en/>

Access

Tsugaru Ujōyaki

By car

35 minutes from Aomori Airport

40 minutes from Shin-Aomori Station. (Use Tohoku Expressway. toll road)

5 minutes from the Kuroishi Interchange on Tohoku Expressway

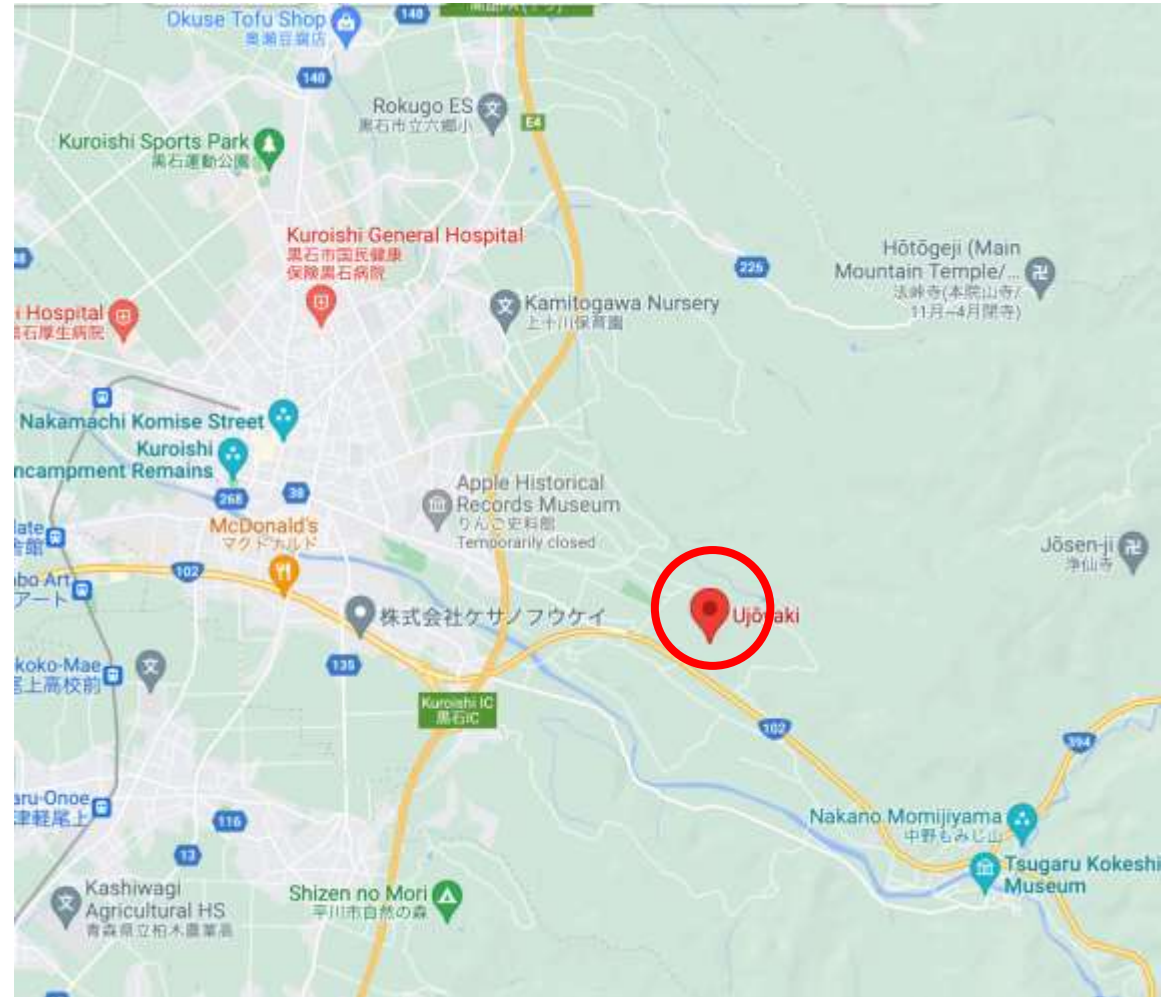
By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station. (Changing to the Konan Railway Konan Line at Hirosaki Station) Take the Konan Railway Konan Line to Kuroishi Station. At Kuroishi Station take the bus bound for Nurukawa (15 minutes ride). Get off at Yamagata Hoikusho Mae. The studio is a 10 minute walk from the bus station.

Buses to the area run only four times a day, so it is recommended to rent a car from Shin-Aomori Station or Aomori Airport.

As pottery pieces can be fragile, taking a car is a convenient way to transport purchases.

Read with your smartphone's camera
to see Google Map



<https://g.page/ujoyaki?share>

2 Hot Spring Resort with a Variety of Water Sources: A spot where the locals love to relax.

Name: Kuroishi Hot Spring Resort
Location: Nuruyu Onsen, Itadome Onsen, Ochiai Onsen, etc.



Nuruyu Onsen Public Bath



Ushiyu Festival

● Overview of the Contents and Facilities

Aomori Prefecture has the most public bathhouses in Japan (per 100,000 people). Most bathhouses offer 100% natural hot spring water. Kuroishi has several water sources, and 4 hot spring areas: Nuruyu, Itadome, Ochiai and Aoni. All of the waters are crystal clear, and different areas have different qualities: Aoni's water is simple (meaning the mass of dissolved ingredients are 1,000mg/lg or lower and the temperature is 25°C or above), Itadome's is sulphate (the mass of dissolved ingredients consist primarily of sulfate and are 1,000mg/lg or greater), and Nuruyu's is chloride (the the mass of dissolved ingredients is primarily chloride and is 1,000mg/lg or greater). The waters help with recovery from fatigue, and poor blood circulation.

In these charming old hot spring resorts there are old Japanese guest houses, and visitors can enjoy the public bathhouses, where locals enjoy a nice hot bath on a daily basis. Visitors are also welcome to participate in toji (hot spring therapy), where one takes a long stay at a hot spring to take in the healing benefits of the water.

★ Keywords

hot spring , hot spring therapy, public bathhouse, 100% natural hot spring,

Introduction :

Kuroishi has many hot springs with different attributes, and also has public bathhouses which are used by many locals on a daily basis. Visitors are also welcome to participate in toji (hot spring therapy), where one takes a long stay at a hot spring to take in the healing benefits of the water and to relieve fatigue. The traditional townscape is also there to be enjoyed.

【Selling point】

Kuroishi's hot spring villages are abundant with various types of hot spring water.

Early in the morning, nearby farmers and residents use the bath to relax and unwind.

Toji is a type of hot spring therapy, where one takes a long stay at a hot spring to take in the healing benefits of the water. Usually, the guest is accommodated in a simple lodging called a "Kyakusha" (only the room is provided. Guests are left to prepare their own meals).

In the Nuruyu area, an area with a history of over 400 years, a traditional festival called Ushiyu Festival (ushi = ox, yu = hot bath) is held every year in mid-July. At the festival, the float bearing the sacred body of an Ox proceeds through the town. It is said that if you touch the sacred body and then touch an unwell part of yourself, you will be cured. On the day, the town gets quite lively.

Photographic record (Can be used for commercial purposes)



Exterior of Nuruyu Onsen Public Bath



The baths inside Nuruyu Onsen Public Bath



The sacred body of the Ox revered at the Ushiyu Festival



A Kyakusha for people seeking to do Toji



Map of the Nuruyu area in 1870s



Some inns in town are over 100 years old

Additional Information

Characteristics

【Hot springs】

- The villages have a variety of water sources and hot springs with different qualities.
- The hot springs are within walking distance from the river.
- Day trips into the hot springs are possible
- Old Japanese streets, shrines and temples are nearby
- There are yakusha for Toji

【When bathing】

- You must bathe naked.
- *Bathing suits are not allowed.
- Cheap (250 yen per person)

Connections with the community

- Traditional event "Ushiyu Festival" held in mid-July
 - The sacred body of the Ox is bathed. Many people come because the admission to the bath is free on this day.
- The locals use the hot spring on a daily basis.

Prospects

- Can be positioned as an opportunity to experience a hot spring lifestyle like a local.
- English signage can be increased.

To purchase and experience

Nuruyu Onsen Public Bath

Operating hours: 5:00 - 22:00 (admission until 21:30)
Open all year round
Bathing fee: 250 yen for adults, 100 yen for children
(free of charge for children under 3 years old)

Address and other information

Nuruyu Onsen Public Bath

Address: 79 Tsuruizumi, Oaza Nuruyu, Kuroishi City, Aomori

Tel: +81172-54-8591

<https://www.nuruyuonsen.com/>

For information on other hot spring facilities, visit the Kuroishi Tourist Association website

<https://kuroishi.or.jp/english/en-top>

Access

Nuruyu Onsen Public Bath Tsuru no Meitou

By car

40 minutes from Aomori Airport

40 minutes from Shin Aomori Station via the Tohoku Expressway (toll road)

10 minutes from the Kuroishi Interchange on Tohoku Expressway

By train and bus

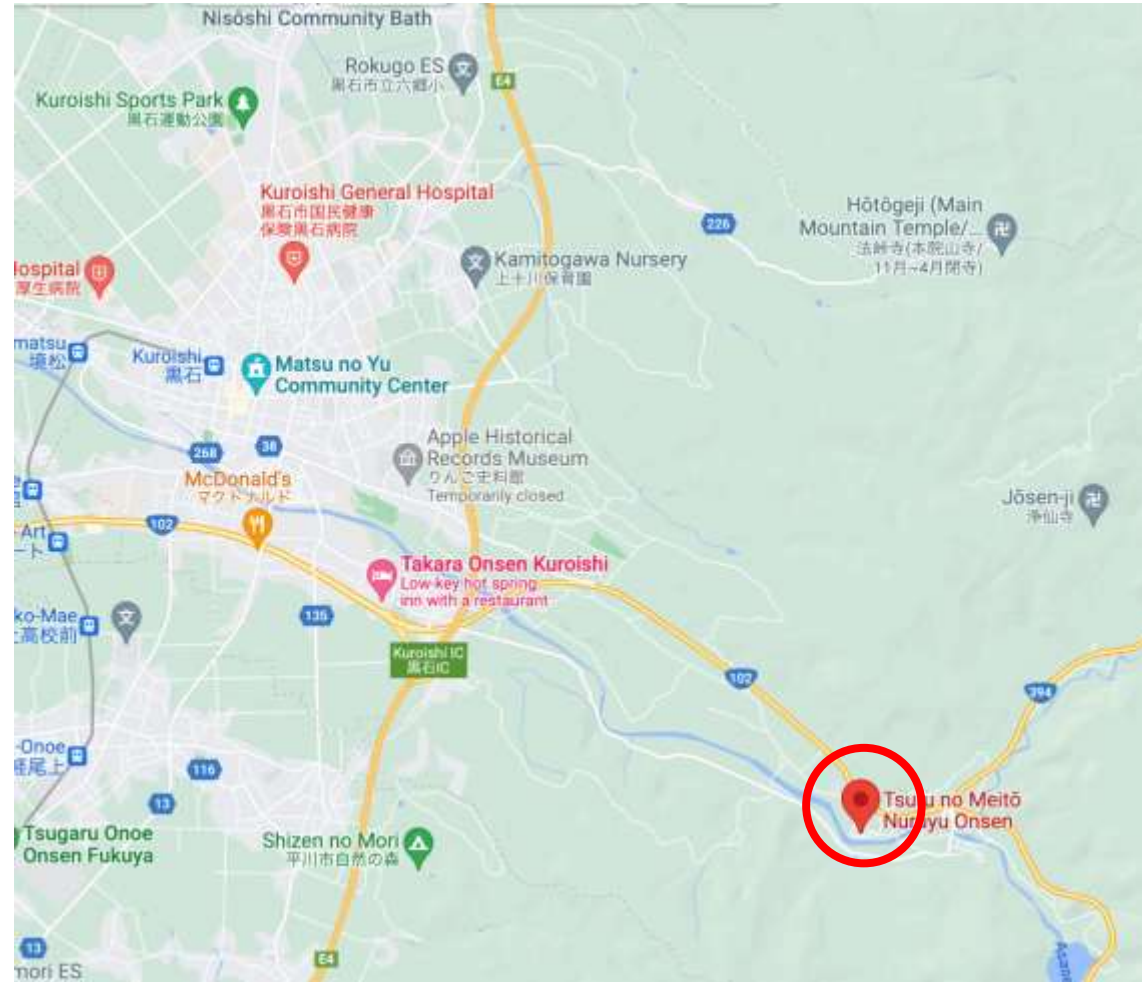
Take the train from Shin-Aomori Station to Hirosaki Station.

Take the Konan Railway Konan Line to Kuroishi Station. At Kuroishi Station take the bus bound for Nurukawa. Get off at the Shimo Nuruyu. 5 minute walk from Shimo Nuruyu.

Bus service to the area is limited, so traveling by car is a convenient option.

The public bathhouse is a short walk from the inns in the village.

Scan for Google Maps



<https://goo.gl/maps/8nziQC2pydALgJ6>

3 Tsugaru style Kokeshi Dolls: A Fusion of Tradition and “Kawaii”

Contents.:Tsugaru style Kokeshi

Location: Abo Kokeshi Shop,
Tsugaru Kokeshi Museum



Traditional Tsugaru style kokeshi dolls created by Mr. Masafumi Abo.



"Apple kokeshi" designed and created by Mr. Masafumi Abo.

●Outlines of the Contents and Facilities

The origins of Kokeshi dolls are not entirely clear. One story says that woodworkers living in the Tohoku region's hot spring areas began making them as souvenirs or children's toys during the late Edo period. The dolls that have been made for over a century are known as *traditional kokeshi*. There are 11 styles of traditional kokeshi, and the people who make them are called kokeshi artisans. The traditional kokeshi style of Aomori Prefecture is known as the *Tsugaru style* and has its origins in the Kuroishi Onsen Area. In the Tsugaru style, the dolls are carved out of a single piece of wood. The dolls are painted with a bob cut, and their bodies are often adorned with Bodhidharma's face and/or a peony, which was the family crest of the Tsugaru clan, the rulers of the area during the Edo period. Renowned woodblock printmaker Shikō Munakata admired the kokeshi made by Mr. Hidetaro Mori (the creator of Tsugaru style kokeshi), considering them "the best in the country".

Introduction:

With gentle smiles on their face and vibrant patterns on their bodies, kokeshi dolls represent the charm and grace brought about in this cold, snowy land. Tsugaru style kokeshi dolls are a pride and joy of Kuroishi, and are truly unique.

【Selling point】

Masafumi Abo is a young kokeshi artisan specialising in Tsugaru style works. He started his apprenticeship at age 22 under his father, Muchihide Abo. Together they run the Abo Kokeshi Shop. While striving to pass on the traditions of Tsugaru style kokeshi to future generations, Masafumi uses his imagination to produce different Kokeshi in the pursuit of what can become the new. . Be it a modern interpretation of Chinese Zodiac kokeshi (an idea originally of his father), or the Kokeshi with their faces popping out of sweets, his cute designs are rather popular amongst young women. Among these, his signature piece is the apple kokeshi – a kokeshi wearing an apple beret. The Abo Kokeshi Shop is located near the Tsugaru Kokeshi Museum. The museum features displays of kokeshi dolls from all over the Tohoku region, live demonstrations of kokeshi being made, kokeshi painting workshops, and also offers kokeshi for sale. The museum also holds more than 20 events throughout the year, including the "All-Japan Traditional Kokeshi Craftsmen Festival" every autumn.

★Keywords

Tsugaru, traditional kokeshi dolls, Tsugaru style kokeshi dolls, kokeshi artisans, the Tohoku region, peony, daruma doll, woodworkers, Nuruyu, Hidetaro Mori, Shiko Munakata

Photographic record (Can be used for commercial purposes)



Chinese zodiac kokeshi dolls made by Mr. Masafumi Abo.



The kokeshi being carved from a single piece of wood is a distinctive feature of the Tsugaru style.



The Tsugaru Kokeshi Museum opened in 1988.



At the Tsugaru Kokeshi Museum visitors can try painting kokeshi under the guidance of a craftsman.



The Girl's Day Festival Kokeshi exhibition at the Tsugaru Kokeshi Museum, just one of many events the museum holds throughout the year.



There are 4,000 kokeshis on display at the Tsugaru Kokeshi Museum. The total number of dolls on display and for sale exceeds 10,000.

Photographic record (Can be used for commercial purposes)



A demonstration at the Tsugaru Kokeshi Museum.

Additional Information

Characteristics

Tsugaru style kokeshi dolls

- A traditional handicraft from Northeast Japan

- Made by an artisan by hand from a single piece of wood

Abo Kokeshi Shop

- Two generations of craftsmen

- Father: With around 50 years of experience, Muchihide continues the ways of traditional kokeshi.

- Son: Masafumi focuses on designing creating new, creative kokeshi.

Tsugaru Kokeshi Museum

- A comprehensive kokeshi facility

Approximately 4,000 Kokeshi are on display in the exhibit.

Japan's largest kokeshi is on display.

Live kokeshi making demonstrations and kokeshi painting experiences are available.

Traditional kokeshi, kokeshi related good and other items are available for sale

Connections with the community

- Kokeshi can be found in most homes in Kuroishi.

- In recent years, kokeshi have been particularly popular with women in their 20s-40s.

Prospects

- Original requests are possible (Made via the Tsugaru Kokeshi Musuem)

To purchase and experience

Tsugaru Kokeshi Museum

Kokeshi Painting Experience: 1,200 yen

Entry•Live kokeshi making demonstration: Free

※Second floor exhibit: Adults – 320 yen

Online shop <http://tsugarukokeshi.com/shop>

Address and Other information

Tsugaru Kokeshi Museum

Address: 72-1, Fukuro Toyama, Kuroishi City,Aomori

Phone: 0172-54-8181

Operating hours: 9:00-17:00

<http://tsugarukokeshi.com>

Accces

Tsugaru Kokeshi Museum

By car

60 minutes from Aomori Airport

40 minutes from Shin-Aomori Station.

10 minutes from Kuroishi Interchange via the Tohoku Expressway (tolls apply)

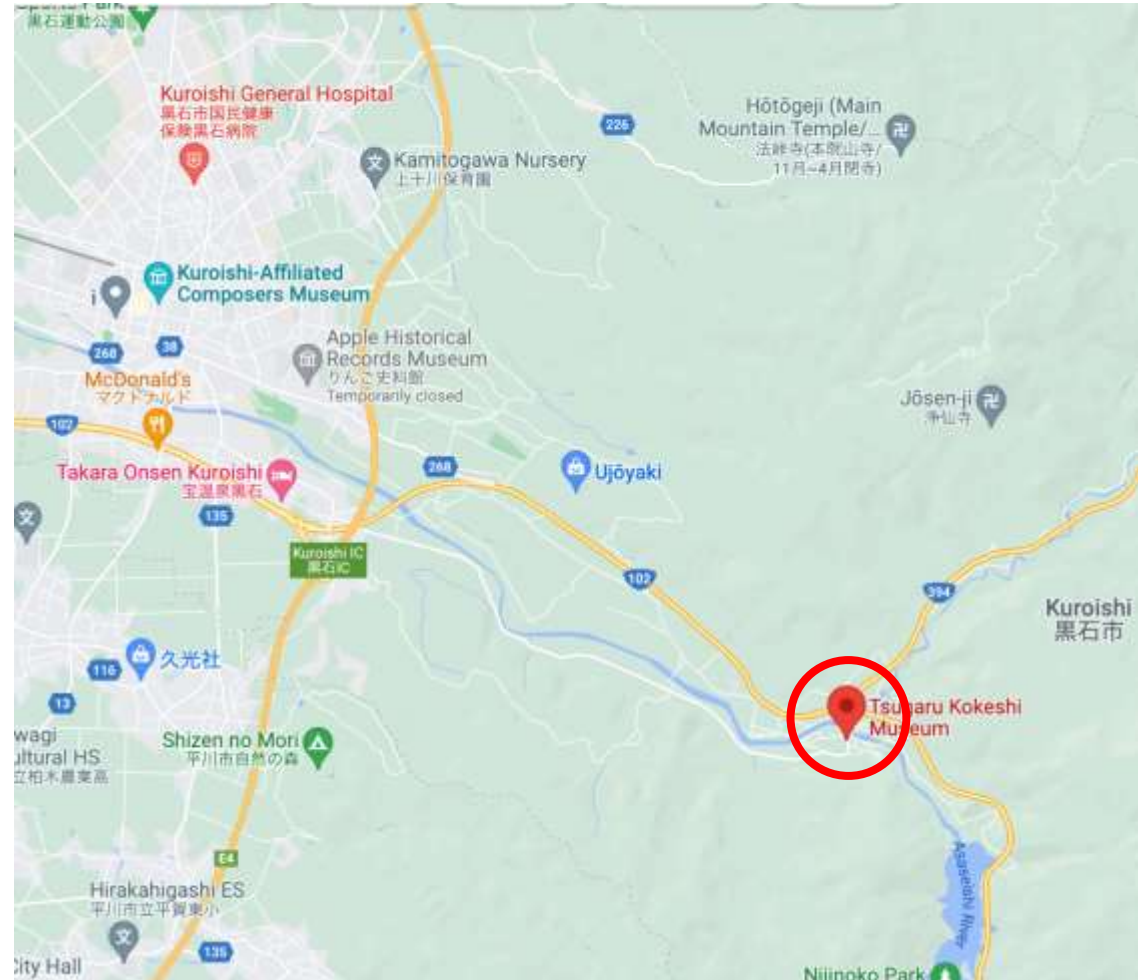
By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.

Take the Konan Railway Konan Line to Kuroishi Station. At Kuroishi Station take the bus bound for Nurukawa. Get off at the Tsugaru Densho Kogei Kan (Tsugaru Traditional Craft Center).

As there are few busses from the city centre to this area, travelling by car may be more convenient. There are many guest houses and hot springs in the area. Walking between guest houses and this area is possible.

Scan for Google Maps



<https://goo.gl/maps/1PD1MAymaW65g1QZ6>

4 Kuroishi Neputa – A Traditional Summer Festival on Komise Street

Name of the event/spot: Kuroishi Neputa

Location: Downtown Kuroishi City



Intricate artworks are a key characteristic of Kuroishi Neputa



A parade through historic streets

●Outline of the Contents and the Facilities

Neputa/Nebuta are Aomori Prefecture's representative summer festivals. They have a rich history in the Tsugaru region. Traditionally, the floats, styled in the shape of fans, dolls, or animals are lit from inside and parade throughout the city. The festival is said to be a blend of the Chinese influenced Japanese event *Tanabata*, and traditional Tsugaru events. The styles differ from area to area: Aomori City's Nebuta floats are doll shaped, whereas Hirosaki City's Neputa floats, often said to be the original form of the festival, are fan shaped. Being able to enjoy both variants of floats is one of the hallmarks of Kuroishi Neputa. The floats can be seen up very close as they proceed along the city roads and Komise Street (a cosy, old street with Edo period architecture), making for a captivating experience.

★Keywords

tradition, summer festival, Edo period, parade, floats, musical accompaniment, taiko, ougi neputa, ningyo neputa, Neputa painting, Aomori Prefectural Intangible Folk Cultural Property

Introduction :

In Kuroishi Neputa, both doll-shaped and fan-shaped floats proceed through the historic Komise Street, a place that will make you feel like you've traveled back in time to the Edo period. It is the earliest summer festival in the prefecture, and is run mainly by the local communities.

Selling point

At the Kuroishi Neputa Festival, you can enjoy both "ningyo (doll-shaped) neputa" and "ougi (fan-shaped) neputa". The floats parading along Komise Street allows one to become deeply immersed with the atmosphere of Japanese summer festivals. This cosy, old street, along with the other streets in the city centre place the floats and the spectators very close to each other. The closeness allows for the sound of the music and drums, along with the art of the floats to all be felt more intensely. The closeness also enables the artists to create more intricate designs that astute spectators can take in. The participants are mainly local communities and volunteer groups. Each year in June, the groups construct temporary neputa workshops, where the floats are built and other preparations take place. Kuroishi Neputa also stands out from the other festivals through its sound, with its distinctive chant "Yaare Yaare Ya", and traditional music. The festival takes place on the 30th of July every year, earlier than other Neputa/Nebuta festivals in the prefecture. Many places throughout the city display colourful Neputa paintings, so you can enjoy a bit of the festival even outside of festival season.

Photographic record (Can be used for commercial purposes)



Neputa floats parading through Komise Street



Doll shaped floats can be seen



Neputa can be experienced up close on Komise Street



Neputa floats lined up in Miyuki Park awaiting the start of the parade



Many local children participate in the festival



Floats are displayed at restaurants and souvenir shops throughout Kuroishi

Additional Information

Characteristics

- A festival with over 200 years of history
- Parades with both fan shaped and doll shaped floats are a unique characteristic of Kuroishi Neputa
- Vibrant colours
- Around 50 participating floats
- As many of the streets are narrow, the parading floats can be experienced up close from the side of the road.
- The festival parade runs from 18:30 to 22:00 on 30th July and 2nd August every year.

Connections with the community

- Local communities and groups participate in the parade.
- From children to adults, many locals participate
- Music practice for the festival begins in June at various spots in the city
- Neputa paintings are displayed in the Kuroishi Civic Cultural Hall lobby, Kuroishi City Office lobby, and restaurants throughout the city.

To purchase and experience

- The parade can be watched for free (paid seats are also available).

Prospects

- There are souvenir making experiences using Neputa artwork.

Address and Other information

Kuroishi Junior Chamber
Address: Sangyo Kaikan 3F, 5-2 Ichinomachi, Kuroishi City, Aomori
Phone: +81-172- 52-3369 (Kuroishi Junior Chamber)
Homepage: <https://k-jc.com/neputa/>

Access

Miyuki Park

By car

30 minutes from Aomori Airport

40 minutes from Shin-Aomori Station.

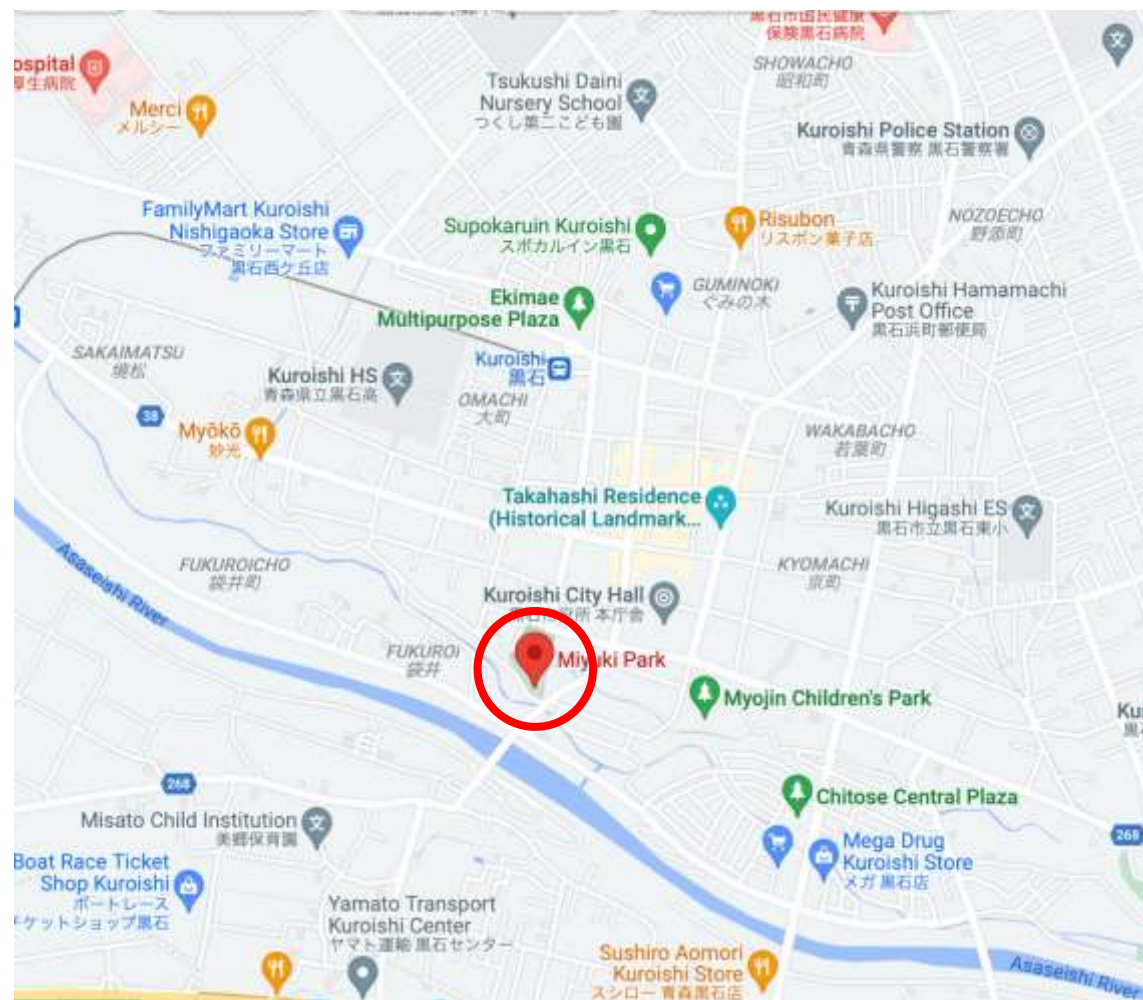
10 minutes from Kuroishi Interchange on Tohoku Expressway

Traffic is often congested not only during the festival but before and afterwards. Public transportation is recommended.

By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.

Take the Konan Railway Konan Line to Kuroishi Station. 10 minutes walk from Kuroishi Station.



<https://goo.gl/maps/H7BWIEbV4ZWf2S7>

Scan for Google Maps



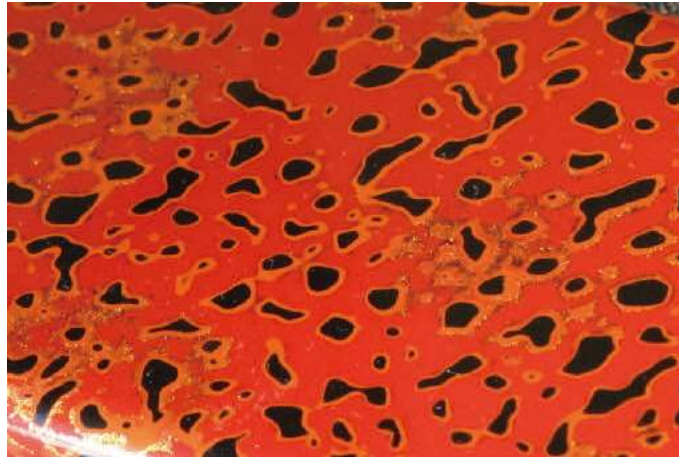
5 Tsugaru Nuri - The Beauty of Lacquer Created through Coating and Polishing

Name: Tsugaru Nuri

Location: Tsugaru Traditional Craft Centre



Chopsticks, trays, bowls, and other tableware are standard items of Tsugaru Nuri.



Close-up of Karanuri, a representative Tsugaru Nuri lacquering technique

● Overview of Contents and Facilities

Tsugaru Nuri dates back approximately 300 years. In order to help develop local industries, the lord of the Hirosaki Clan in the Tsugaru region invited artisans from other regions to the area, eventually leading to the creation of *Tsugaru Nuri*. A distinctive feature of Tsugaru Nuri is the process of *togidashi*, in which lacquer is applied to the surface of unpainted wood, and then polished. The process of *togidashi* is done more than 40 times over the course of two months before the piece is completed. Tsugaru Nuri patterns can be categorised as *Kara Nuri*, *Nanako Nuri*, *Monsha Nuri*, or *Nishiki Nuri*, the differences between each being a result of the production process used.

Tsugaru Nuri lacquerware is durable and practical, and is mainly used for tableware such as bowls and plates, and tables.

★ Keywords

Hirosaki Castle, Tsugaru Clan, Edo Period, Lacquer, Tsugaru nuri, Traditional craftsmanship, Craftsmen, Kara nuri, Nanako nuri, Monsha nuri, Nishiki nuri

Introduction :

Tsugaru Nuri is designated as a traditional craft by the Japanese government. It stands out amongst other Japanese crafts for its *togidashi* method, in which the lacquer is repeatedly applied and polished. The gloss and patterns that emerge from the layers of lacquer reflect the magnificence unique to Tsugaru Nuri.

Selling points

Tsugaru Nuri is a representative of Japanese handicraft. Tsugaru Nuri crafts can be purchased at Tsugaru Traditional Craft Centre. The works of Toshihiro Kudo, a nationally recognised traditional craftsman with over 40 years of experience are on display at the facility. In addition to practicing traditional techniques, he also enthusiastically creates works using other materials such as glass and pottery. He has also produced many works by combining Tsugaru Nuri with other crafts (such as Kokeshi dolls). In recent years he has also been recreating patterns that haven't been produced since long ago.

Photographic record (Can be used for commercial purposes)



Tsugaru style Kokeshi with a lacquered body (produced in collaboration with Kokeshi craftsmen).



Tableware and other pieces are available for purchase at the studio.



A lacquered Ujoyaki plate (foreground)



The production process can be observed.



Sample plates showing patterns from the Edo period. The expressive designs are different to what is normally thought of as Tsugaru Nuri.



Neputa paintings made with Tsugaru Nuri technique

Photographic record (Can be used for commercial purposes)



Nationally recognised Tsugaru Nuri artisan
Toshihiro Kudo.



Tsugaru Nuri mobile phone cases.



Tsugaru Nuri chopsticks are a popular souvenir.



The production process is displayed
in the workshop.



The process of "togidashi": Applying and
sanding the lacquer.



Plenty of tableware is available at affordable prices.

Photographic record (Can be used for commercial purposes)



Kara Nuri: The most basic form of Tsugaru Nuri. Speckled patterns can be seen through the colours of multiple layers of lacquer.

A perforated spatula holding lacquer is applied to make spots on the vessel surface. Other colors of lacquer are then added one by one. When the layers are polished, vibrant, abstract patterns appear.



Nanako Nuri: A design with countless small round patterns.

Nanako Nuri's patterns come from a technique that uses rapeseeds to produce the small round patterns. First, lacquer is applied and then rapeseeds are evenly applied to the piece. Once the lacquer has dried, the seeds are removed leaving behind uneven craters. Lacquer is applied again. Upon polishing, the beautiful small round pattern is brought forth.



Monsha Nuri: A technique in which different shades of black are used to highlight the patterns.

After the motif is laid out in black lacquer, charcoal powder is smeared over the entire surface. When it is sanded, jet-black images appear on a matte black background. This technique is unique to Tsugaru Nuri and cannot be seen in any other area.



Nishiki Nuri: Intricate designs are layered on a Nanako Nuri base.

Arabesque and other designs that have been passed down for generations in Japan Japanese are drawn on the base of Nanako Nuri. It's a style that takes time and effort to complete.

Additional Information

Characteristics

Tsugaru Nuri

- A local handicraft with over 300 years of history
- 4 distinct variants
- The lacquer's finish, feel and pattern have a distinct "Japanese" quality
- Apart from tableware such as chopsticks, lacquered pendants, broaches and other items are also made

Tsugaru Traditional Craft Center

- Tsugaru Nuri is available for sale. Production observations, and Tsugaru Nuri making experiences are also available.

Connections with the community

- Locals have a strong familiarity with Tsugaru Nuri. Many homes in the Tsugaru region have Tsugaru Nuri items.
- Requests by people to have items they regularly use lacquered are increasing.

Prospects

- Collaborations with other handicrafts (Such as Tsugaru style Kokeshi and Ujoyaki pottery etc)

To purchase and experience

- Can be purchased at the Tsugaru Traditional Craft Center
- Tsugaru Nuri making experiences: from 1,500 yen (inquiry required)
- Tsugaru Nuri explanation and making experience: from 3,000 yen
(Reservations: <https://k2w.jp>)

Address and Other information

Tsugaru Traditional Craft Center
Address: Tomiyama-65-1 Fukuro, Kuroishi City, Aomori
Tel: +81172-59-5304
Hours: 9:00~17:00
<http://en.tsugarudensho.com/>

Access

【 Tsugaru Traditional Craft Center 】

【 By car 】

40 minutes from Aomori Airport

40 minutes from Shin-Aomori Station via the Tohoku Expressway (toll road)

10 minutes from the Kuroishi Interchange on the Tohoku Expressway (toll road)

【 By train and bus 】

Take the train from Shin-Aomori Station to Hirosaki Station.
(Changing to the Konan Railway Konan Line at Hirosaki Station)
Take the Konan Railway Konan Line to Kuroishi Station. At Kuroishi Station take the bus bound for Nurukawa. Get off at the Tsugaru Densho Kogei Kan.

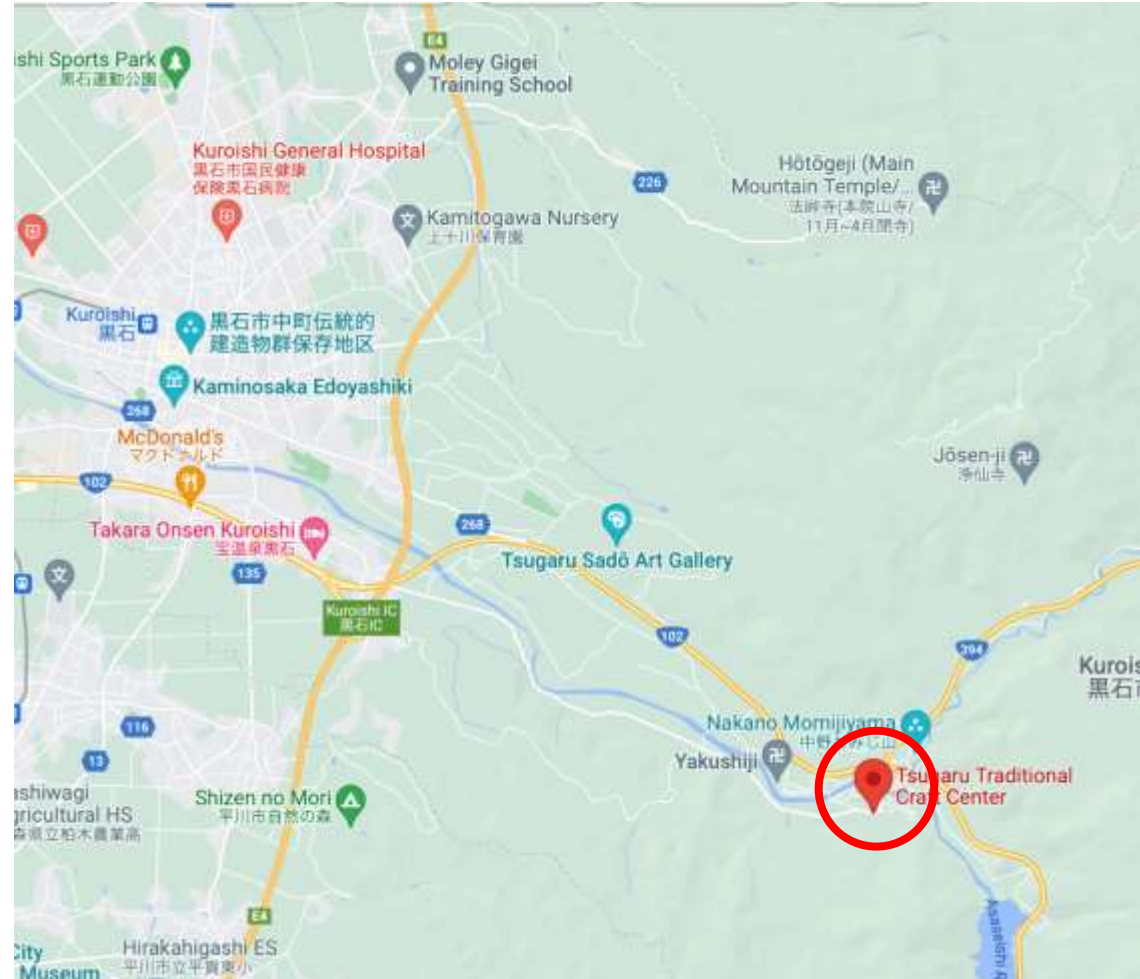
There are many lodging facilities and hot springs within walking distance.

For a day trip, it may be best to come by car.

In addition to Tsugaru Nuri, the Tsugaru Traditional Craft Centre offers a wide variety of souvenirs. Food is also available.

Next to the Centre is the Tsugaru Kokeshi Museum.

Scan for Google Maps



<https://goo.gl/maps/LHHpwpb4T3S24gVi6>

6 Enjoy Japan's Local Performing Arts: Dances, Songs, and Musical Instruments

Name: Kuroishi Yosare, Tsugaru Shamisen,
Teodori (hand dancing)
Location: Kuroishi City



(from the left) Kuroishi Yosare, Tsugaru Teodori, Tsugaru Shamisen,

● Overview of the Contents and Facilities

1) *Kuroishi Yosare* is a traditional Japanese folk dance, has its origins in a love song from roughly 500 to 600 years ago. It gradually transformed into and spread as a *Bon Odori*, a traditional form of dance performed during Obon (a Japanese Buddhist festival to honor the spirits of ancestors) in mid-August. In 1958, the present day "Mawari Odori" (dancing around a tower) and "Nagashi Odori" (dancing through the city) dances were choreographed. In 1982, the National Folk Dance Federation of Japan designated Kuroishi Yosare as one of the three major Nagashi Odori dances in Japan. Kuroishi Yosare is designated as an Intangible Folk Cultural Asset of Japan.

2) *Tsugaru Teodori* (hand dancing) was first performed by a man who took pity on his wife who was being bullied by her mother-in-law. To comfort her, he dressed as a woman and danced in a feminine way. The hand choreography of this dance is supple and feminine, and the dancers make use of fans and Japanese umbrellas.

3) The *Tsugaru Shamisen* is a stringed instrument resembling a guitar that's played to accompany Tsugaru region's folk songs. It is played using a bachi (a large plectrum) to pluck the strings in an almost slap-like manner, producing a percussive plucked sound. This instrument is used to play the accompanying music for Kuroishi's the Tsugaru Teodori dance. Primary school children in Kuroishi learn how to dance Kuroishi Yosare, and are also familiar with the Tsugaru Teodori dance and Tsugaru Shamisen.

Introduction:

Kuroishi City has a culture of enjoying local performing arts such as Kuroishi Yosare dances, Tsugaru folk songs and Teodori dances, and Tsugaru Shamisen. These arts are not only enjoyed by the citizens but are also being shared both across Japan and overseas. With their elegance, vigor, and magnificence, they're charming inside and outside Japan, attracting audiences with their elegance, power, and splendor.

Selling point

In mid-August, during the Kuroishi Yosare Festival, dancers in yukatas (a light cotton kimono) line up and dance through the town. It's free to watch and join, and one can also rent a yukata. Tsugaru Shamisen and Tsugaru Teodori performances can also be enjoyed at the festival.

★ Keywords

Traditional performing arts, folk songs, Tsugaru Shamisen, Kuroishi Yosare, Tsugaru folk songs and Tsugaru Teodori dance, Bon dance, folk dance, Japanese musical instruments

Photographic records (Can be used for commercial purposes)



Kuroishi Yosare's Nagashi Odori proceeding through the city



Live Tsugaru Shamisen music can be enjoyed at various locations across Kuroishi.



Japanese umbrellas and fans are used in the Tsugaru Teodori dance.



Learn traditional Tsugaru dances through an intensive course.



The Kuroishi folk song and dance team



A historic document depicting older ways of how Teodori was once performed.

Additional Information

Characteristics

•Kuroishi Yosare, Tsugaru Teodori, and Tsugaru Shamisen are three traditional Japanese performing arts.

Kuroishi Yosare Festival

- The festival is held every year on the 14th and 15th of August.
- 2,000 dancers participate in the Nagashi Odori dance
- The dances are simple enough for spectators to join in on the spot.

Tsugaru Teodori

- Teodori can be seen at Kuroishi Yosare Festival.
- An intensive Tsugaru Teodori dance course (3 days, 4 nights) is held every year in October. Participants from overseas are also welcome. (For inquiries contact the Kuroishi Tourist Association)

Tsugaru Shamisen

- Live performances are held at the Tsugaru Komise Eki and the Tsugaru Traditional Craft Museum.

Connection with the community

- Most locals know how to dance Yosare, as they are taught how in Primary school.

Prospects

- Performances at hotels and other facilities are being planned.

To participate

Kuroishi Yosare

- No charge to watch.
- A Kuroishi Yosare Tour is available for 5,000 yen per person. The fee includes yukata rental and a meal. For more information, contact the Yokomachi Jumonji Machisodate Kai.

https://kuroishi-machisodate.com/tour_yosare/

For Tsugaru Teodori and Tsugaru Shamisen
Contact the Kuroishi Tourist Association.

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Kuroishi Tourist Association

Address: 1-187 Midori-cho, Kuroishi City, Aomori

Tel: +81172-52-3488

<https://kuroishi.or.jp/english/en-top>

Access

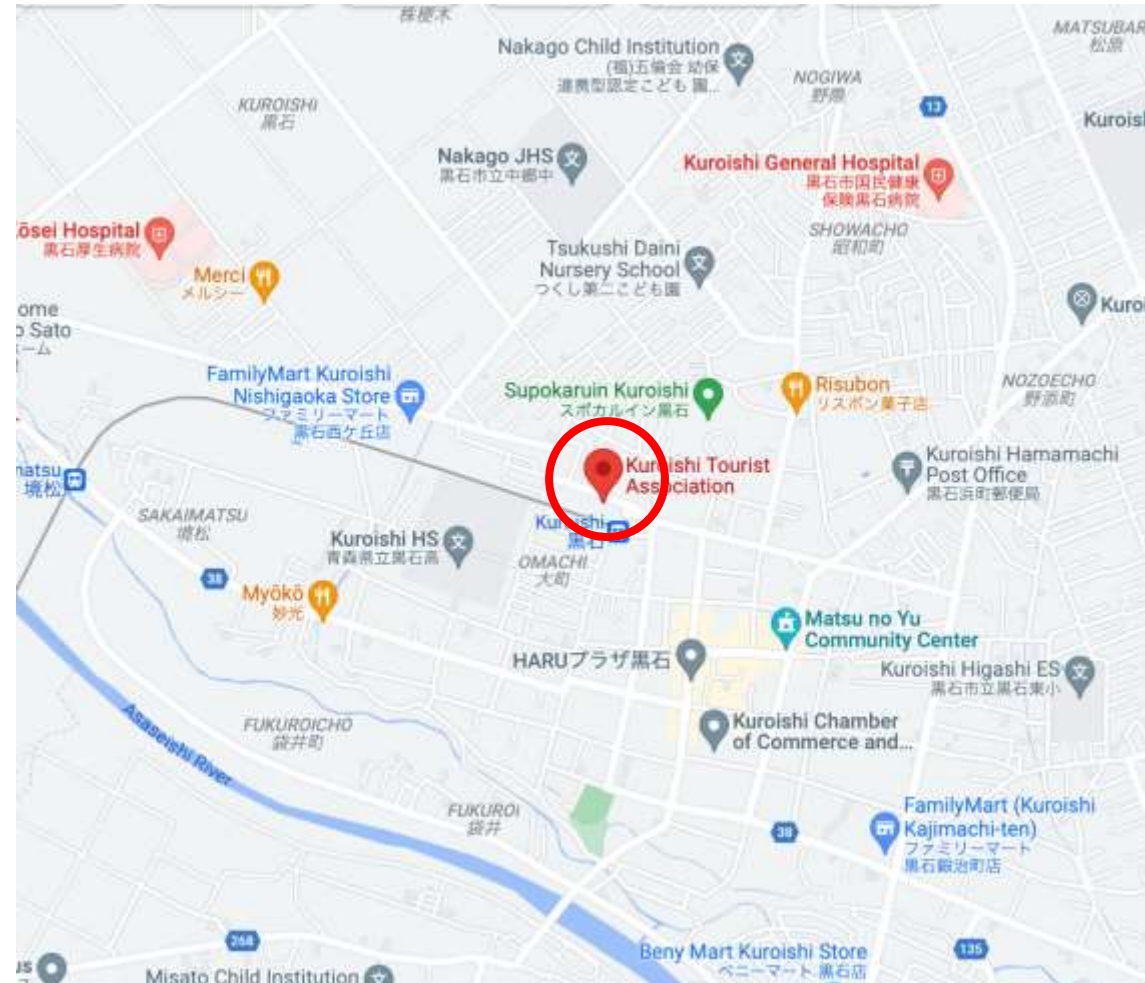
Kuroishi Tourist Association

By car 30 minutes from Aomori Airport
40 minutes from Shin-Aomori Station via the
Tohoku Expressway (toll road)
10 minutes from Kuroishi Inter Change on Tohoku
Expressway

By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.
Take the Konan Railway Konan Line to Kuroishi Station. 1
minute walk from Kuroishi Station.

Scan for Google Maps



<https://goo.gl/maps/k3Zcw75iQF6QJXwu6>

7 The only shoemaker in Japan that offers custom shoes made of 100% natural rubber

Name: Bocco Shoes
Location: K Bocco K.K.



Bocco Shoes made of 100% natural rubber

Workshop located inside K Bocco Store
(not open to the public)

● Outline of the Contents and the Facilities

Bocco Shoes are winter boots made of 100% natural rubber, and were once widely used in Aomori's Tsugaru region during the Taisho and early Showa periods (early-mid 20th century). Though loved by many apple farmers and hunters, the shoes were discontinued in the 1980s as demand for natural rubber shoes decreased in favor of cheaper synthetic rubber shoes. When Mr. Tsutomu Kudo took over the family shoe business as third generation owner, he realised that there was still considerable local demand for the shoes. Starting by locating a natural rubber supplier, in 10 years he was successfully able to reproduce the shoes after much trial and error using his childhood memories and notes left by old shoemakers. As a unique, custom made item these shoes are highly sought after, with orders coming in from all over Japan.

K Bocco K.K. has also developed items in collaboration with the major fashion brand BEAMS. Demand is high for these shoes, and current waiting time from order to delivery is one and a half years.

BEAMS https://www.beams.co.jp/item/beams_japan/shoes/56310022596/?color=90

★Keywords Bocco Shoes, handmade, handicraft, boots, durability, 100% natural rubber, Japanese tradition, revival of tradition, folklore, craftsman, snow shoes, winter life, good old things

Introduction :

Bocco Shoes are made of 100% natural rubber. These shoes were loved by workers in Aomori for their excellent heat retention during the harsh winters, but were discontinued decades ago. However, after never-ending requests from longtime users, the store's young president began production of the boots again. No other city but Kuroishi produces these highly sought-after rubber boots.

【Selling point】

The boots were reproduced based on Mr. Kudo's memories and the methods left behind by former shoemakers. Sheets of 100% natural rubber are cut into 20 pieces by hand and made into a shoe. Scrap pieces are melted to be used as glue.

The boots receive praise for their excellent heat retention and durability, and are very popular amongst farmers and hunters working long hours in the snow. One story for the origin of the name comes from the fact that they are "warm like basking in the sun (hinata boko)". Another story says the reason is because they make a "boko boko" sound when worn.

In the store, you can try on sample boots in three different lengths and can place orders. Cute Bocco Shoe key chains are also for sale in the store as well as other shops including Matsu no Yu Community Center. K Bocco's workshop is open to people on town walking tours.

Photographic record (Can be used for commercial purposes)



Bocco Shoes displayed in store for people to try-on



Mr. Tsutomu Kudo, President of K Bocco



Because the shoes are handmade, the shoemaker can only make one pair per day



A Mini Bocco Shoe key chain (1,500 yen).



Bocco shoes made by children



Bocco Shoes are a favourite of local farmers

Additional Information

Characteristics

- This is the only company in Japan that manufactures and sells natural rubber boots.
- Bocco shoes are highly praised both for their functionality as work shoes and for their ability to maintain warmth.
- All the shoes are hand made to order
- Have been used in the Tsugaru region for close to 100 years
- K Bocco collaborates with fashion brand "BEAMS".

Connections with the community

- Bocco shoes are highly praised both for their functionality as work shoes and for their ability to maintain warmth.
- Production of the shoes were started again after strong demand from loyal customers.
- The workshop can be on visited town walking tours.

Prospects

- Due to the time required to complete each order, speeding up the manufacturing process would be beneficial

To purchase and experience

Half-length type: 22,000 yen
Long type: 24,000 yen
Short type: 24,000 yen.
Larger size shoes will incur an additional cost.
Ribbons can be added for an extra 1,000 yen.
Overseas orders can be made via email.

Address and Other information

K Bocco
Address: 1-2 Yokomachi, Kuroishi City, Aomori
Phone: +81172-52-2181
Business hours: 9:00 a.m. to 6:00 p.m.
(irregular holidays)
<https://www.k-bocco.com/index.html>
English page: not available

Access

K Bocco

By car

30 minutes from Aomori Airport

40 minutes from Shin-Aomori Station.

10 minutes from Kuroishi Interchange on Tohoku Expressway

By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.

(Changing to the Konan Railway Konan Line at Hirosaki Station)

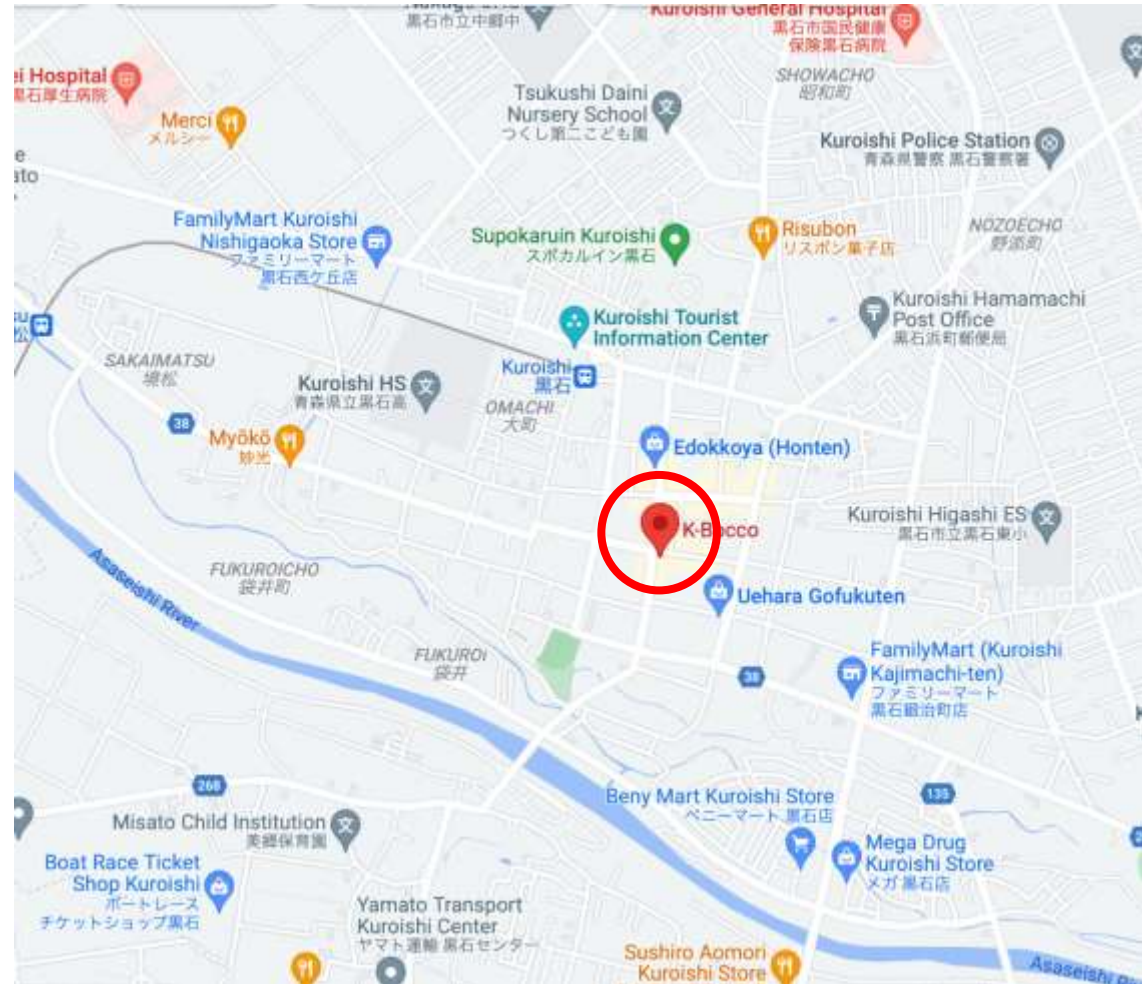
Take the Konan Railway Konan Line to Kuroishi Station.

10 minutes walk from Kuroishi Station.

Sample boots displayed in store are
not for sale. They are for trying on only.

Orders can be placed in store.

Scan for Google Maps



<https://goo.gl/maps/YaBmtua3ZPm64not5>

8 Enjoy vegan cuisine even outside Tokyo – Kuroishi City

Name: Vegan Cuisine

Location: Tabi no Yado Saikawa, Restaurant Miyuki, etc.



Sample vegan dishes at Tabi no Yado Saikawa
(including soy milk perilla leaf soup, frozen tofu karaage)

● Overview of Contents and Facilities

In Kuroishi, vegan cooking workshops are held and a diverse lifestyle has been embraced.

At Tabi no Yado Saikawa Japanese-style vegan cuisine (using ingredients such as soybeans, vegetables, mushrooms, fruits, herbs, etc.) is served. Aoni Onsen offers vegan dishes made with locally grown ingredients such as yam, konnyaku, tofu, and wild vegetables (reservation required). Other restaurants in the city also provide vegan food. Kuroishi's vegan cuisines and restaurants can be found on HappyCow, the world's largest vegetarian and vegan restaurant website.

<https://www.happycow.net/>

★ Keywords

vegans, vegetarianism, Japanese cuisine for vegans, HappyCow

Introduction :

To accommodate diversified diets and eating habits, some restaurants in Kuroishi offer vegan cuisines. A new vegan food culture is taking root, where vegan cuisine is prepared with wild vegetables and other ingredients from the local area.

Selling points

Four places serve vegan food in Kuroishi City:

Tabi no Yado Saikawa: A hot spring inn located in the Itadome hot spring area. It leads the movement for providing vegan food in Kuroishi.

Restaurant Miyuki: Serves a vegan version of popular local specialty, Tsuyu Yakisoba (stir-fried noodles in soup) with soup made from kelp and shiitake stock.

Jumonji Cafe: "Deep Fried Tofu Soup Curry (the tofu is used as a substitute for chicken). The owner is from Malaysia, and the restaurant also serves other Southeast Asian style foods.

Lamp no Yado Aoni Onsen: Serves Japanese dishes made with wild vegetables.

Tabi no Yado Saikawa and Lamp no Yado Aoni Onsen serve a variety of different dishes made using wild vegetables.

Photographic record (Can be used for commercial purposes)



Sushi made with pickled vegetables instead of fish. (at Tabi no Yado Saikawa)



Kuroishi's specialty, Tsuyu Yakisoba (stir-fried noodles in soup). The soup is flavoured with shiitake mushrooms and kelp (at Restaurant Miyuki)



Vegan Tenzaru Udon - Udon noodles served on a zaru (a bamboo draining basket) with tempura (at Restaurant Miyuki)



Soup curry. Deep fried tofu is one of the ingredients (at Jumonji Cafe)



Traditional Japanese dinner, vegan style (Lamp no Yado Aoni Onsen)



Tomato, cucumbers and other ingredients in a peanut sauce Soumen (Summer only) (at Jumonji Cafe)

Additional Information

Selling points

Tabi no Yado Saikawa

- Vegan cuisine prepared by the inn's hostess.
- The young hostess speaks English as she previously lived in New York.
- The inn's bath offers 100% natural hot spring water.
- There's plenty of nature in the area, with the nearby Nakano Momijiyama, and Mt. Hakkoda.

<https://ryokansaikawa.com/>

Restaurant Miyuki

- Japanese style restaurant that also serves Kuroishi specialty Tsuyu Yakisoba (stir-fried noodles in soup)
- Tour groups are welcome.

<https://www.miyuki.rest/restaurant>

Jumonji Cafe

- Southeast Asian cuisine .
- The cafe is situated inside a renovated traditional storage cellar.

<http://kuroishi-machisodate.com/cafe.html>

Lamp no Yado Aoni Onsen

- Japanese cuisine is served (reservations required 2-3 days in advance).
- No electricity, no televisions, no mobile phone reception.
- Kerosene lamps are the inn's only form of lighting.
- Surrounded by nature.

<https://www.aoninet.com/en/index.html>

Connections with the community

- Sake from local sake breweries is served with meals (at Tabi no Yado Saikawa, Restaurant Miyuki, Lamp no Yado Aoni Onsen)
- Meals include local wild vegetables

Prospects

- Reservations are required at all restaurants, for preparation purposes.

To purchase and experience

Reservations are required for all places.

Tabi no Yado Saikawa: Meals are only available for guests staying at the inn
Restaurant Miyuki: Reservations are required at least one day in advance.

Jumonji Café: Reservations are required at least one day in advance.

Lamp no Yado Aoni Onsen: Meals are only available for the guests staying at the inn.

Address and other information

【Tabi no Yado Saikawa】 TEL +81172-54-8308

8-1 Miyashita, Itadome, Kuroishi-city, Aomori

【Restaurant Miyuki】 TEL +81172-52-2558

36 Nakamachi, Kuroishi-city, Aomori

【Jumonji Cafe】 TEL +81 172-55-6782

33 Nakamachi, Kuroishi-city, Aomori

【Lamp no Yado Aoni Onsen】 TEL +81172-54-8588

1-7 Aonisawa Takinoue, Okiura, Kuroishi-city, Aomori

Access

Tabi no Yado Saikawa

By car

35 minutes from Aomori Airport

45 minutes from JR Shin-Aomori Station via Tohoku Expressway (toll road)

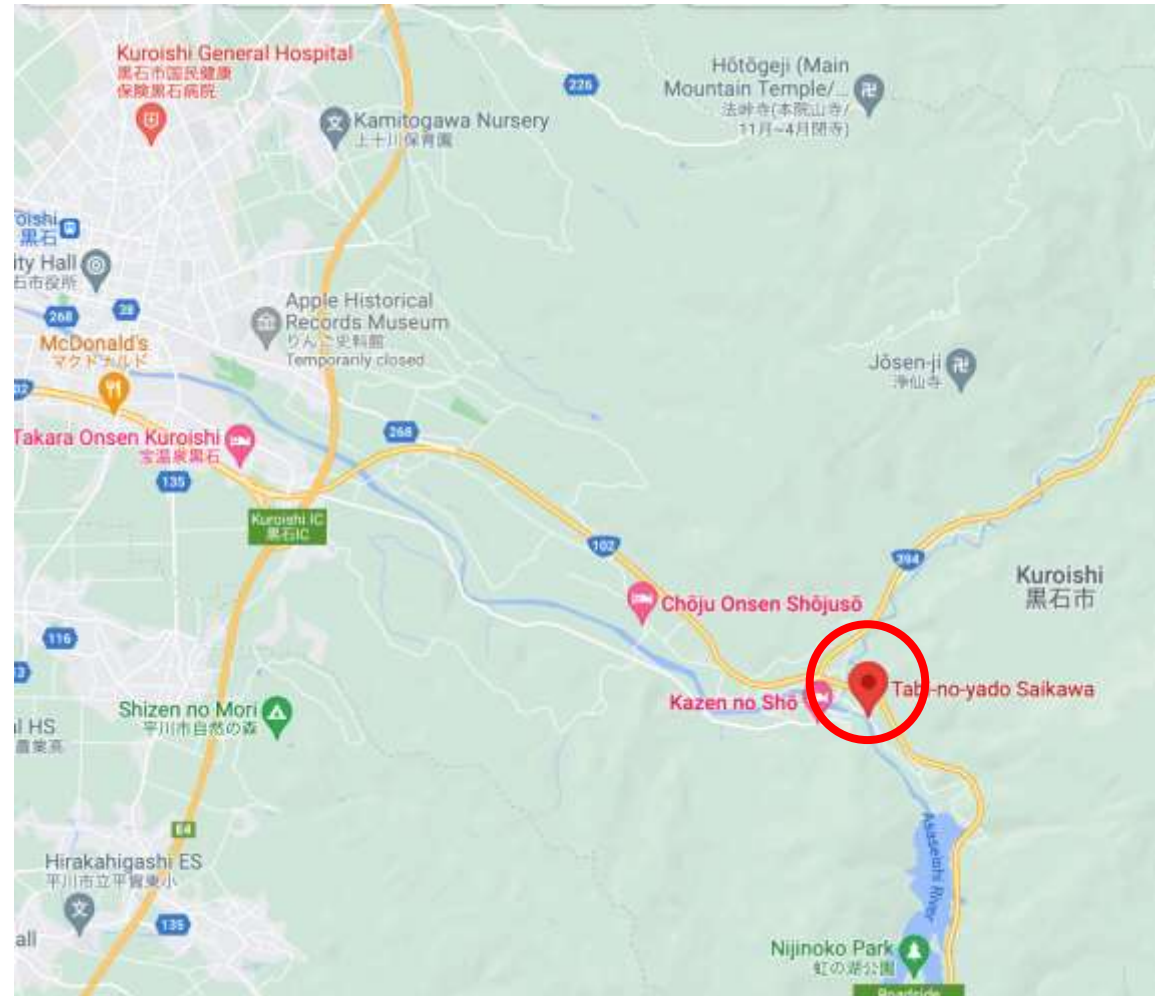
10 minutes from Kuroishi Interchange on Tohoku Expressway

By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.
(Changing to the Konan Railway Konan Line at Hirosaki Station)

Take the Konan Railway Konan Line to Kuroishi Station. At Kuroishi Station take the bus bound for Nurukawa. Get off at Itadome.

Scan for Google Maps



<https://goo.gl/maps/rNuX3tSadVDenJY16>

Access

Jumonji Café

By car

30 minutes from Aomori Airport

40 minutes from JR Shin-Aomori Station.

10 minutes from Kuroishi Interchange on Tohoku Expressway

By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.

(Changing to the Konan Railway Konan Line at Hirosaki Station)

Take the Konan Railway Konan Line to Kuroishi Station.

5 minute walk from Kuroishi Station.

20 parking spaces are available.



Scan for Google Maps



<https://goo.gl/maps/RsC7zUvE14UDJRHB6>

Access

Restaurant Miyuki

By car

30 minutes from Aomori Airport

40 minutes from JR Shin-Aomori Station.

10 minutes from Kuroishi Interchange on Tohoku Expressway

By train and bus

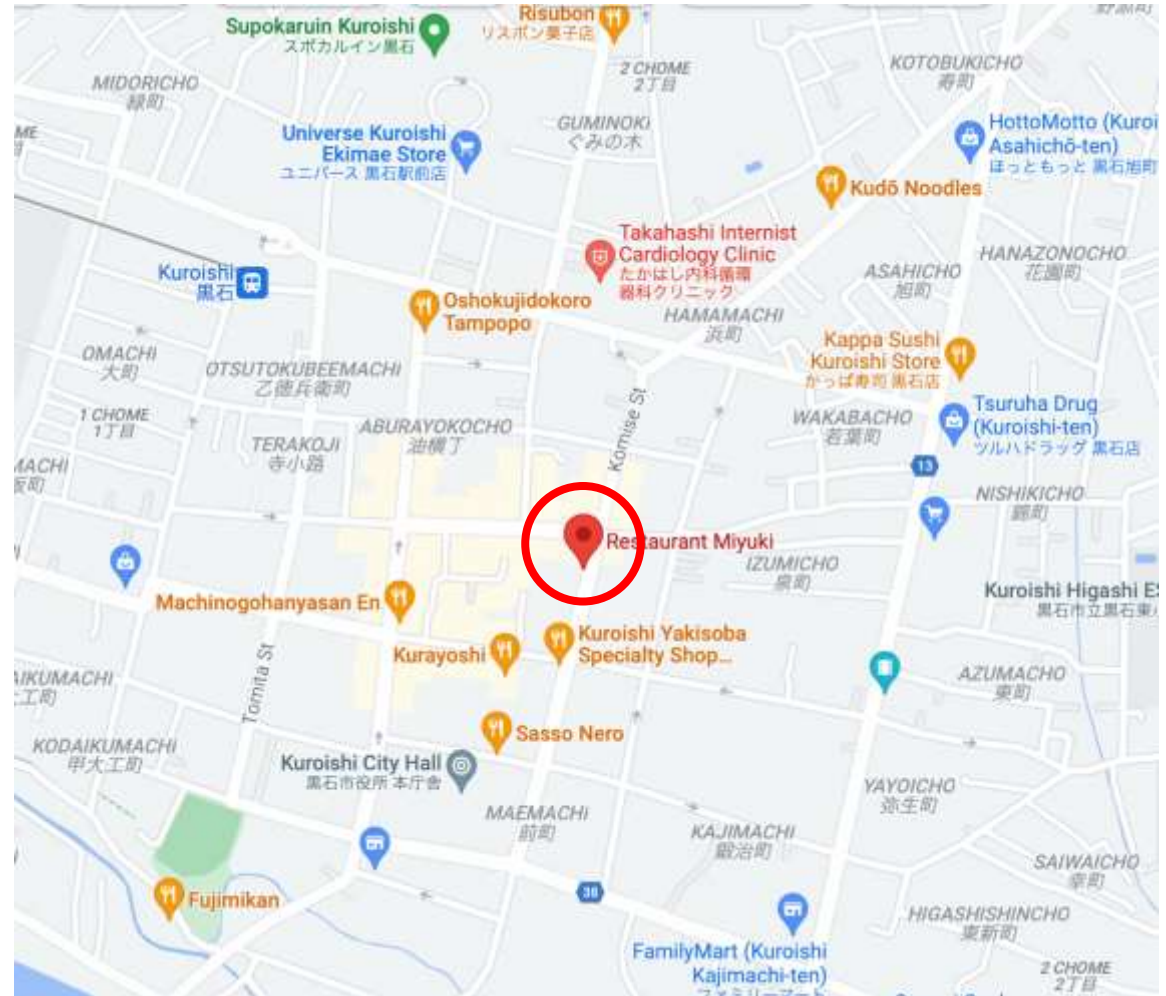
Take the train from Shin-Aomori Station to Hirosaki Station.

Take the Konan Railway Konan Line to Kuroishi Station. 5

minutes walk from Kuroishi Station.



Scan for Google Maps



<https://goo.gl/maps/TQtL8iafXYbASr3U6>

Access

Lamp no Yado Aoni Onsen

By car

60 minutes from Aomori Airport

80 minutes from Shin-Aomori Station via Tohoku Expressway (toll road)

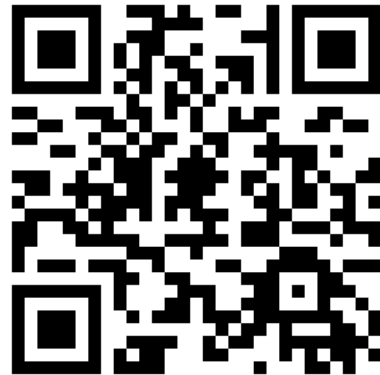
30 minutes from Kuroishi Interchange on Tohoku Expressway

From December 1st to March 31st, due to the heavy snow, shuttle between Nijinoko and Aoni Onsen are the only means of transportation for the period.

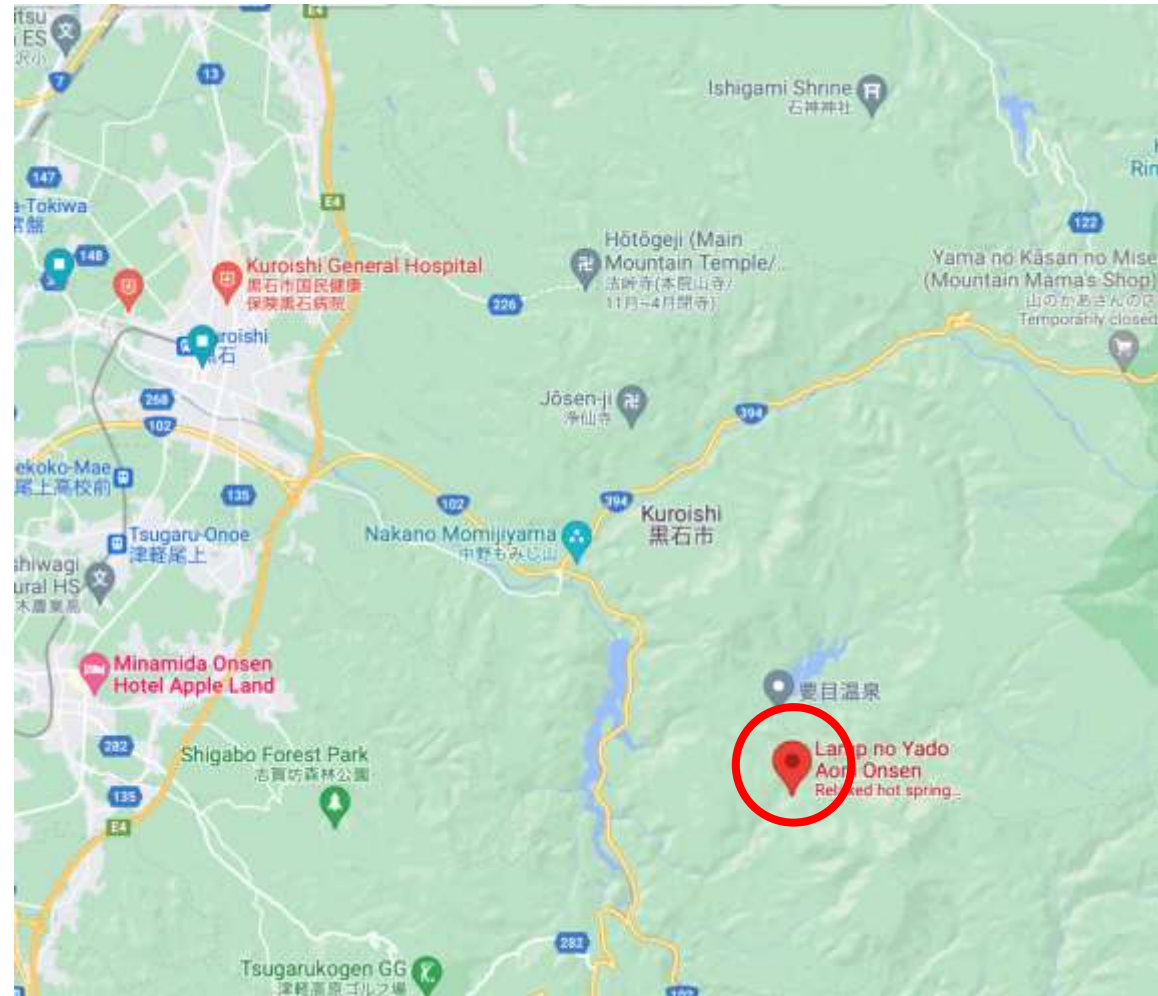
Depending on the level of snow parking at the Nijinoko bus stop may be unavailable, therefore it is recommended to take the bus to Nijinoko.

By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station. (Changing to the Konan Railway Konan Line at Hirosaki Station) Take the Konan Railway Konan Line to Kuroishi Station. At Kuroishi Station take the bus bound for Nurukawa. Get off at Nijinoko (40 minutes ride). Shuttle buses to Aoni are available from Nijinoko (20 minutes ride).



Scan for Google Maps



<https://goo.gl/maps/yG4KmaCdCJBX4uJr6>

9 Walk Historic Japanese Streets with a Local Guide

Name: Kuroishi walking tour

Location: Matsu no Yu Community Center



Walking through Komise Street



Japan's oldest active service fire engine

● Overview of Contents and Facilities

The central area of Kuroishi has one of the oldest streets in the Tsugaru region. Here, a street with a rare wooden arcade called Komise Street has long provided pedestrians with shelter from winter snowstorms and the summer sun.

Three different walking tours are available to learn about the history, culture, and lifestyle of Kuroishi City. They are the back streets tour, traditional merchant houses tour, and the Japanese garden tour. These tours are run by the Yokomachi Jumonji Machisodate Kai, a group of about 20 locals mostly in their 30s to 50s. They run those tours to share their love of Kuroishi with others. The group is based in Matsu no Yu Community Center, a renovated former public bathhouse.

★Keyword

Downtown tour, guided tour, Komise Street, old streets

Introduction:

Explore the streets of Kuroishi where the spirit of old Japan lives, on tours guided by locals. Discover things you won't learn in guidebooks and explore places you'd otherwise miss.

Selling point

By visiting the 270-year-old merchant house *Takahashi Residence* (a Nationally Designated Important Cultural Property) as well as sake breweries and other historic facilities, visitors can learn about the local lifestyle. The Kuroishi Yosare experience tour is also available. There are English and Chinese speaking staff provide tours for overseas tourists.

The group's activity hub, *Matsu no Yu Community Center*, is a former public bathhouse that had been in business for about 100 years. It is now a community space for tourists and the locals, with an eye-catching 350 year old pine tree protruding from its roof. Inside, one of the original bathtubs is there, too.

Lanterns made from Neputa artwork are a popular item. They are available for purchase at Irodori (hands-on lantern making experiences are also available here).

Photographic records (Can be used for commercial purpose)



A tour of old Japanese Buddhist temples.



Trips to Japanese sake breweries are offered on some tours



On some tours, you can enter Komise Street's historic buildings.



Matsu no Yu Community Center, with its grand pine tree (matsu = pine)



Lanterns made with Neputa artwork are available at the shop Irodori.



Public bathhouse turned community center, Matsu no Yu Community Center (yu = hot water)

Additional Information

Selling point

- With local guides, visitors can learn about the lifestyle and wisdom of the past.
- Visitors can see places that are not usually open to the public
- Japanese gardens designated as historic sites and scenic beauty are on tour.
- Tours visiting festival related sites are available. (Kuroishi Neputa, Kuroishi Yosare, etc.)
- Some tour staff can speak English and Chinese.

Connections with the community

- Visitors can interact with locals through guided tours.
- Historic sake breweries and merchant houses can be toured.

Prospects

- Currently, the tours are only available in the city centre, but plans are underway to add more tours in the suburbs, such as in the Nuruyu hot spring area.

To purchase and experience

Three different tours are available

- Back Street Tour (Kuroishi Machinaka Ura Meguri Tour)
- Traditional Merchant Houses Tour (Kuroishi Jinya Ato Tour)
- Japanese Garden Tour (Oishi Bugakuryu Teien Meguri Tour)

* Each tour is 2,000 yen per person (Duration: 2 hours)

Kuroishi Neputa Artwork lantern courses can be undertaken at Irodori.

Address and other information

Yokomachi Jumonji Machisodate Kai
Address: 33 Naka-machi, Kuroishi City, Aomori (Matsunoyu Community Center)
Phone: +81172-55-6782
Operating hours: 9:30 a.m. - 6:00 p.m.
(Closed during the New Year holiday period)
<http://kuroishi-machisodate.com/>

Access

Matsu no Yu Community Center

By car

30 minutes from Aomori Airport

40 minutes from JR Shin-Aomori Station.

10 minutes from Kuroishi Interchange on Tohoku Expressway

By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.

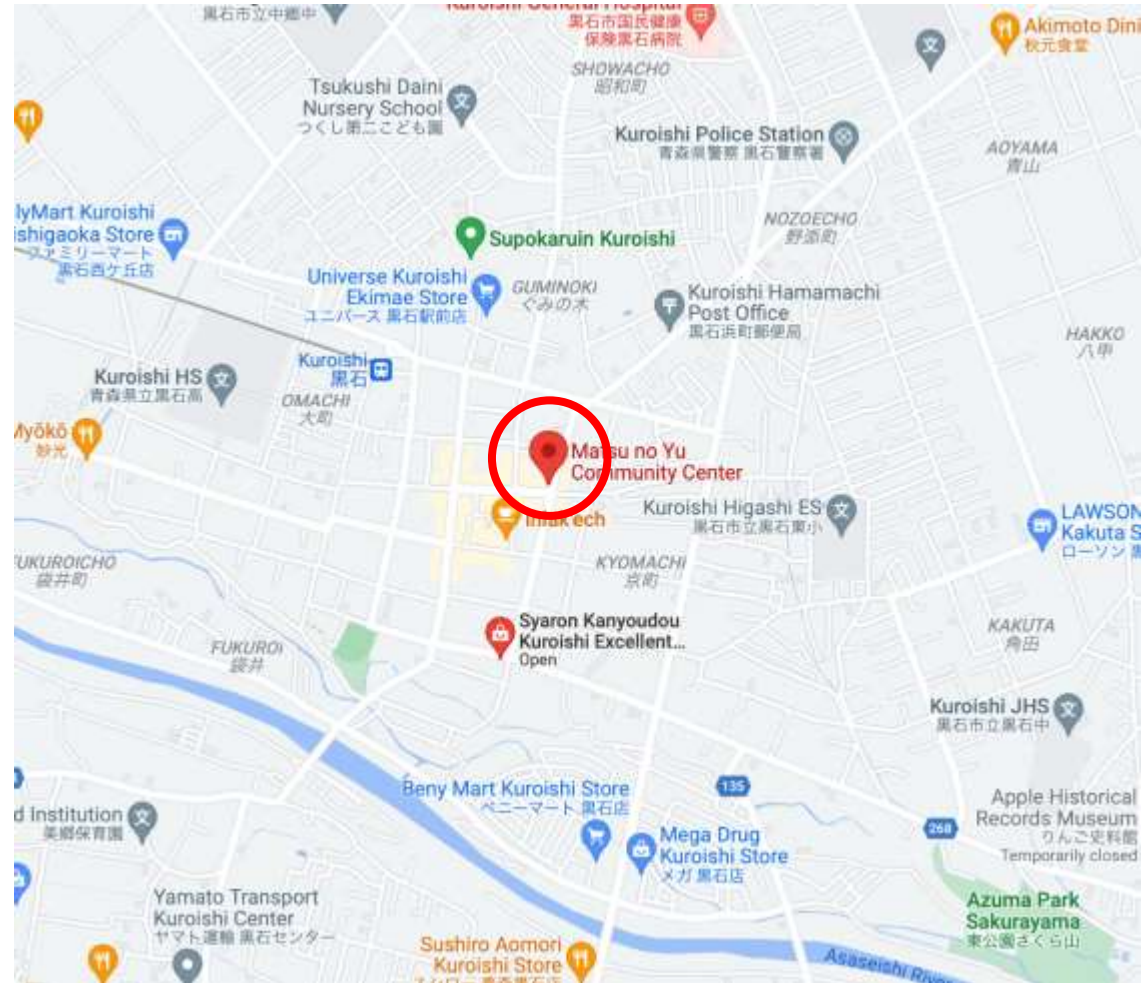
(Changing to the Konan Railway Konan Line at Hirosaki Station)

Take the Konan Railway Konan Line to Kuroishi Station. 5

minute walk from Kuroishi Station.

20 parking spaces are available.

Scan for Google Maps



<https://goo.gl/maps/m2fSMWo8GJgaXrs8A>

10 New Specialty “Kokeshi Lantern”

- A fusion of traditional kokeshi style and Neputa technique

Name: Kokeshi Lanterns

Location: various places in Kuroishi City



Kokeshi lanterns lined up along Kuroishi’s historic Komise Street.



Some of the kokeshi lanterns are flat shaped.

●Outline of contents and facilities

Kokeshi Lanterns are made in the style of Kuroishi's traditional Tsugaru style Kokeshi dolls. Made using washi (a sturdy, traditional Japanese paper), Kokeshi Lanterns are constructed with the techniques used to make *Kuroishi Neputa*. When lit, the adorable Kokeshi Lanterns come to life, adding colour and a sense of comfort to the night streets. In winter, the lanterns become even more vibrant in the snowy cityscape.

As the lanterns are handmade, each lantern has its own expression and charm. No lantern is the same as the other.

★Keywords

lanterns, lights, Kokeshi dolls, Neputa, lamps, comforting

Introduction:

Kokeshi doll shaped lanterns are placed in many locations in Kuroishi City.

Human-size Kokeshi Lanterns gently illuminate the historical city streets with the feel of peace and comfort.

Selling point

Kokeshi Lanterns were invented by former firefighter Yuichi Mori. With a desire to revitalise the city, he combined the traditional Tsugaru Kokeshi with the techniques of Neputa and created a novel specialty, unique to Kuroishi City.

To make the lanterns, wood and wires are shaped and put together to form a kokeshi shaped skeleton. After which, washi (Japanese paper) is affixed to the frame, and a face and colourful, traditional patterns are drawn on it.

The sizes of the lanterns ranges from about 30 to 180 centimeters, with the larger ones being rather impactful.

Photographic record (Can be used for commercial purposes)



Wooden frameworks soon to become Kokeshi Lanterns.



Stages of the lantern being made.
Left: lantern framework. Middle: Paper applied.
Right: Painted



The lantern's body is turned on a handmade wheel as lines are drawn on it.



The intricate artwork is all done by hand.
The art is carefully drawn with many different brushes.



The colors and patterns come to life beautifully when lit.



The lanterns can be seen at various spots in Kuroishi City.

Additional Information

Characteristics

- Kokeshi Lanterns are a fusion of Kokeshi and Neputa styles, and unique to Kuroishi.
- The lanterns have colours, patterns, and an overall ambiance that evoke a feel of "Japan".
- Large, human sized lanterns.

Connections with the community

- Kokeshi Lanterns are a popular new specialty of Kuroishi City. They have received good feedback from inns and hot springs.
- Kokeshi Lanterns look beautiful on the historic streets of the hot spring area.

To purchase and experience

- The lanterns can be appreciated at various hot spring, guest house and tourist spots.

Prospects

- Yuichi has been making the lanterns individually, but local Neputa artists will continue to make them in the future.
- As they're a new specialty of Kuroishi, they're currently displayed at various locations.

Address and Other information

Manufacturer
Address: 172-1 Kiyokawa Aseishi, Kuroishi,
Aomori 036-0343 Japan
Tel: +8190-2957-6533
Yuichi Mori

Access

Komise Street

By car

30 minutes from Aomori Airport

40 minutes from Shin-Aomori Station.

10 minutes from Kuroishi Inter Change on Tohoku Expressway

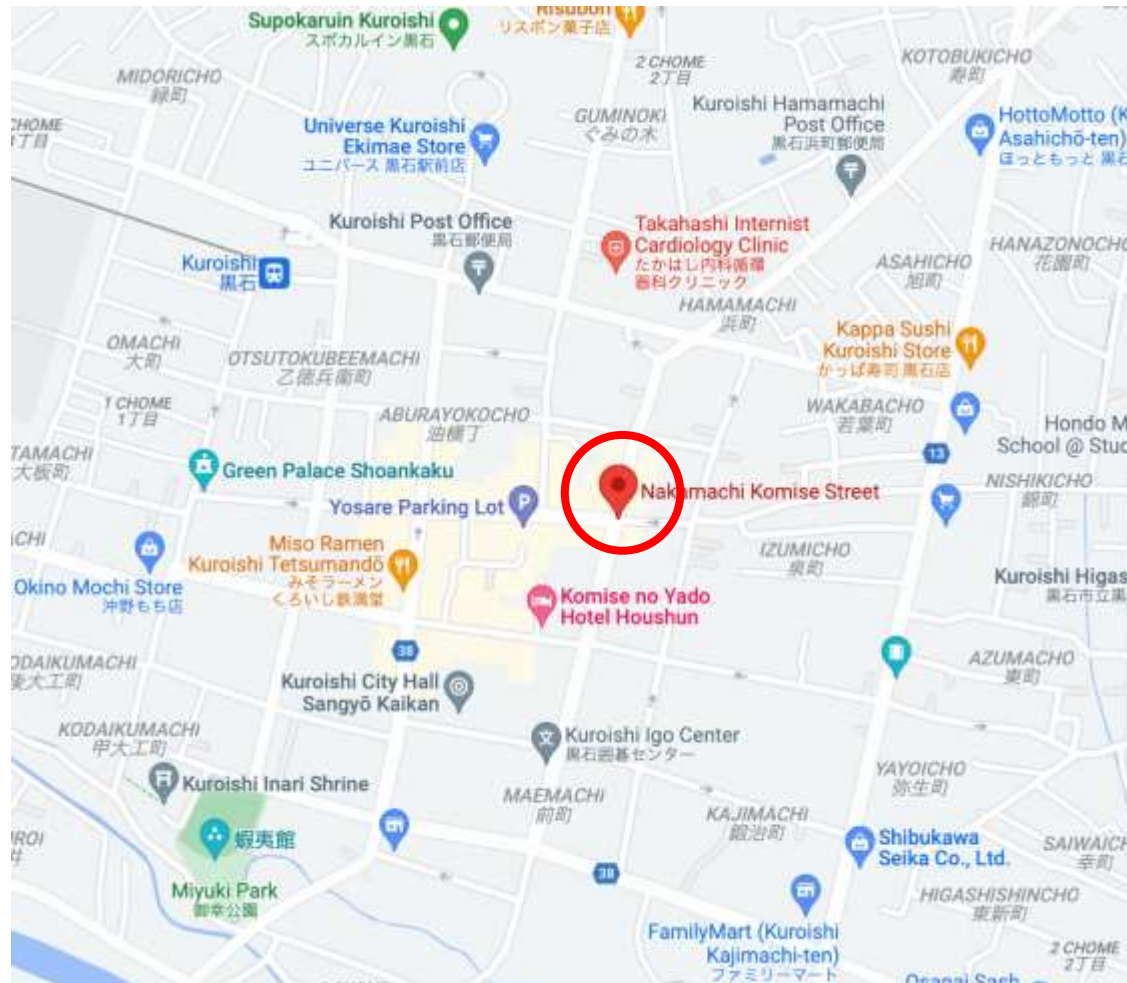
By train and bus

Take the train from Shin-Aomori Station to Hirosaki Station.

(Changing to the Konan Railway Konan Line at Hirosaki Station)

Take the Konan Railway Konan Line to Kuroishi Station. 5

minute walk from Kuroishi Station.



<https://goo.gl/maps/e664GKqjKJWV9JN36>

Scan for Google Maps

