



Tomatoes

Seasons: All year round

Major cultivars: Reika, Momotaro, Haruka

The Ishinomaki region is the top in the prefecture to grow tomatoes all year round with taking advantage of its cool summer and warm winter. Major cultivars include “Reika,” which is lycopene rich, and “Momotaro,” which is large sized with excellence of quality. Almost any kind of tomatoes are available ranging from tomatoes with a high sugar level, campari tomatoes, and cherry tomatoes.



Cucumbers

Seasons: March to July, and late August to November

Major cultivars: Kyokko, Excellent 353, Fresco 100

Both Ishinomaki and Higashi-Matsushima have a large production volume of cucumbers, mainly grown in greenhouse, cropping twice a year. A hundred of the cucumber club members in JA Ishinomaki are engaged in growing fresh and tasty cucumbers, making efforts in practice of environmentally friendly agriculture to reduce a use of pesticide and chemical fertilizer. The branding process is underway for “Kagayaki Hime (shining princess),” a cultivar to which distinctive cultivation techniques such as “made of minerals from deep-sea water” have applied.



JA (Japan Agricultural Cooperatives) Ishinomaki environmentally friendly produced rice

The environmentally friendly rice is grown under the management of GAP (Good Agricultural Practice) with the JA-championed production standards to reduce the amount of chemical pesticide and fertilizer used in traditional farming in Miyagi Prefecture down to half or less. The goal is to offer environmentally friendly rice in safety and security to consumers across the country, and to make a contribution to stabilize food supply, without being affected by weather through taking advantage of the vitality of its healthy rice.



Strawberries

Seasons: Late November to June

Major cultivars: Tochiotome, Beni-hoppe, Akihime, Sachinoka, Mouikko

The Ishinomaki region is proud of the second largest production to the Watari-Yamamoto area in Miyagi prefecture, and many farmers are engaged in receiving an eco-farmer certificate (as a producer who devotes themselves to environmentally friendly cultivation) and working on GAP (Good Agricultural Practice) to produce strawberries in safety and security. Conceptualized in making “a department of strawberries,” it's been trying to harvest different varieties. There are large-scale farms managed by incorporated companies, and the goal is set to serve as a hub of the strawberry industry in the future.

Green tea

About 400 years ago, tea trees were planted all over the prefecture after Masamune Date, the first lord of the Sendai domain, promoted tea cultivation for the development of local industry. Momou tea is grown in the Momou district surrounded by the mountains and rivers in Ishinomaki with a shower of the mist rising from the Kitakami River, and it's picked only after the hundred and eighth night since the first day of spring. Its leaves are thick and make a hard flavor as well as a taste of sweet and mellow.



Edamame

Seasons: July to October

Major cultivars: Ichiban-cha, Cha-kaori, Sapporo Midori, Kuro Goyo, Hiden

Edamame beans refer to soybeans harvested before their maturity, and are a very popular as snacks especially in summer with beer. In Miyagi Prefecture, mashed bean paste of edamame is known as "Zunda," typically sprinkled on rice cakes, which is a local favorite called Zunda mochi. Rich in Protein and vitamin A, with a good balance of amino acids and sugar, tasty edamame is popular vegetable in every generation.



Sake



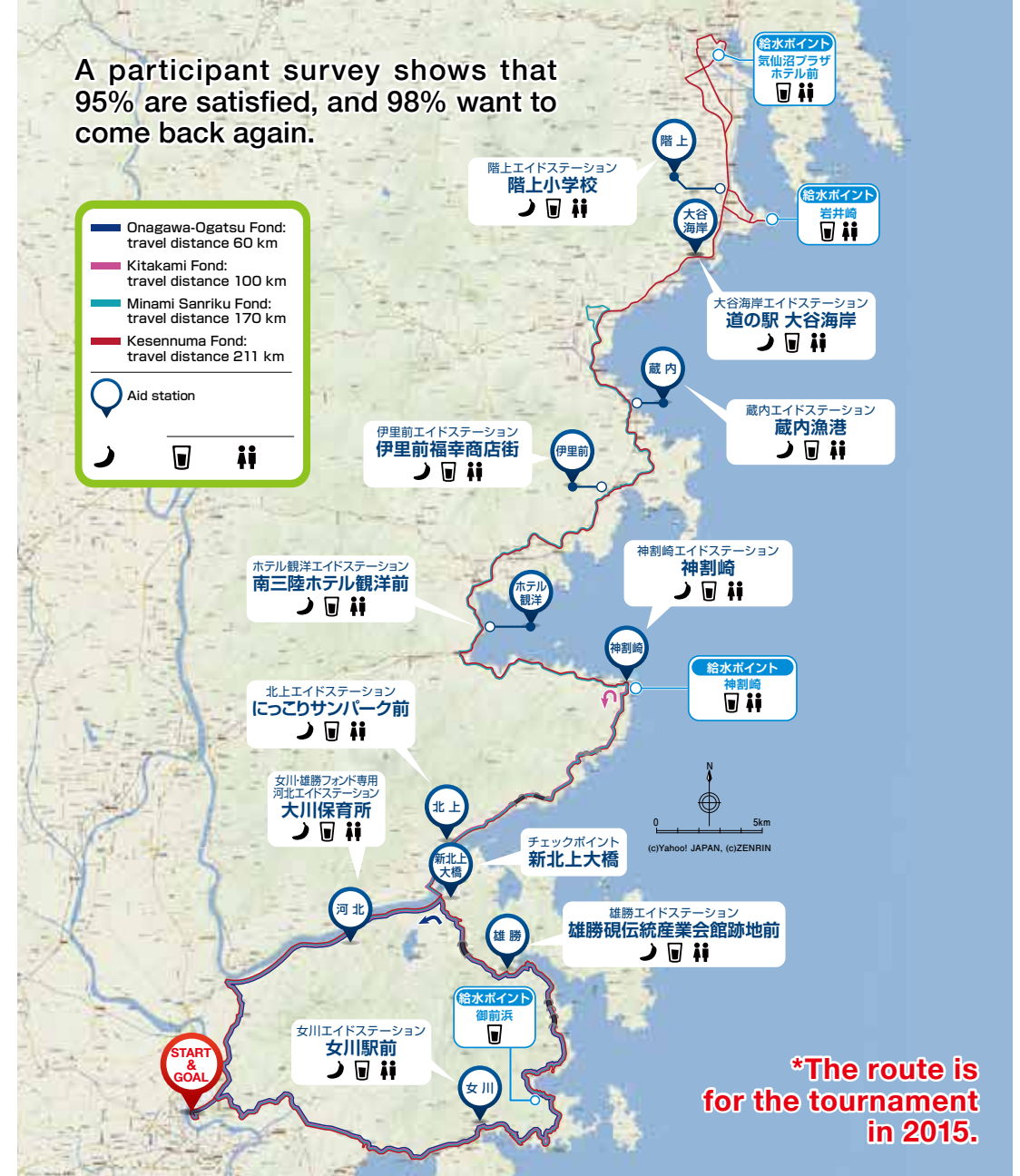
"Hitakami" and "Suminoe" are popular local sakes in Ishinomaki. Pure rice sake made of Sasanishiki brand rice is renowned for its soft taste. Sake makes a perfect match with fresh seafood in Ishinomaki.

Beef

"Sendai-gyu" is defined as beef from the most flavor rich Wagyu cattle in Miyagi Prefecture, ranked as an A5 and B5 by standards of the Japan Meat Grading Association for the quality such as its tenderness and well-marbled texture. Top beef sires of “Katsuhiko-go” and other two have come from the Ishinomaki area. Come and try our local delicacy of the finest beef from the cattle carefully raised by our farmers.



Tour de Tohoku



Supporting the reconstruction efforts through the act of cycling—The event of "Tour de Tohoku" has originated in such people's strong desire. The event has started in 2013, and more than 3,000 riders participate every year and run through the Sanriku road in early fall in Ishinomaki city, Onagawa-cho, Minami Sanriku-cho, and Kesennuma city. The tagline of "Tour de Tohoku" is: To cheer is to be cheered. This year, here comes the time for exchanges again among locals in the disaster area and riders from home and abroad.



Why is it biking in Tohoku now? Not to forget the earthquake. To share a great time with friends. To witness the progress of reconstruction with our own eyes. To enjoy great food in the best season of Sanriku. To fight with yourself. To revitalize Tohoku through the cycle race. It can be anything but your honest feelings. The pedals of possibility will also get in motion when everyone gets together here and cycles in the great nature in Tohoku. Now pedal to the future, to Tour de Tohoku.



The main venue

Various events take place in the main venue at the campus of Ishinomaki Senshu University, and Tohoku gourmet dishes for cheering called "Oen-meshi" are offered.



Aid station

Aid stations on the course serve "Oen-meshi," dishes fully taking advantage of local food, to bicyclists to fill their stomach with a feeling of deep satisfaction.



Homestay

Homestay is available for an option for the participants and volunteer workers with locals people's cooperation for resolving a shortage of accommodation places and offering best experiences in Tohoku by interacting with locals.

This fire, the great run,
all dedicated to reconstruction.

Ishinomaki Fukko Marathon TournamentNational Park



Tournament Overview

The Ishinomaki Fukko Marathon Tournament takes place every June with a start point of the Ishinomaki City Sports Park. More than 3,000 runners from home and abroad participated in 2015 and enjoyed their run in the countryside of Ishinomaki for refreshment.

A variety of course options are available for your choice of walking, family-oriented, 5 km and 10 km.

Why don't you join us and run a marathon in early summer Ishinomaki?



Why we run a marathon with you

The Great East Japan Earthquake on March 11, 2011 has brought feelings of deep sadness.

Deeply wounded even after five years, our reconstruction process is still underway.

The memory, however, as years go by, seems to have been slowly faded.

To keep working on reconstruction, but not to put the earthquake in the past, and to send our message domestically and internationally.

These are our mission that we Ishinomaki people believe in this devastated area.

Ishinomaki has a long history of enjoying sports as well as making family ties stronger through sports. The Ishinomaki City Sports Park serves as a venue and expects to loan the Olympic cauldron, a post-war Japan's symbol of sport festivals, from the National Stadium. When the fire of reconstruction to the cauldron is set, we get together with participants across the country and run a marathon.

We hope to create an image of Ishinomaki moving forward to the future with you.

Believing in the power of sports promoting reconstruction, we are proud of the Ishinomaki Fukko Marathon Tournament and look forward to your participation.



The venue

We'd like to send our message and our gratitude across the country for the great help you've given to us through the marathon tournament.

We look forward to your participation and are happy to show you our Ishinomaki bustling and recovering.

• The venue
Ishinomaki City Sports Park, 18 Minamizakai
Aza Shin-Kozutsumi, Ishinomaki
TEL: 0225-22-9111

Festivals

Although Ishinomaki traditionally had various festivals in every season, they were temporarily forced to cancel due to the impact of the earthquake. Neighborhoods once torn apart are gradually taking back their unity and conformity. Come and enjoy our festivals that facilitate our reconstruction activities.



Ishinomaki Kawabiraki Festival

MAP P18 MAP-3

The Kawabiraki Festival has a long tradition of 90 years since its start at the behest of Masamune Date for showing his sincere appreciation to Old Kawamura Magobei Shigeyoshi who cut the Kitakami River open to build a port in Ishinomaki. On the eve, a ceremony of floating paper lanterns on the river (Toro Nagashi) takes place as a memorial service of the Great East Japan Earthquake.

TEL:0225-22-0145

Momou Fureai Festival, Haneko Dance Festival in Monou



The Haneko dance is a rhythmic folk art and no such dance can be found across the country. It's also referred to as a harvest dance consisting of three musicians. As many as 1,000 dancers are gone wild, including children. Fireworks wrap up in closing.

TEL:0225-76-3315

MAP P19 A-1

San Juan Festival

Commemorates the day of launching San Juan Bautista's restored sailing ship. Various events take place in the park.



Ometsuki (Hibuse Festival)



Referred to as a Miyagi Prefecture designated folk intangible cultural heritage, it's a traditional festival of praying for fire prevention for more than 200 years.

A big fire in the Naburi neighborhood, Ogatsu-cho, in 1781 was said to become the origin of the prayers. After the ritual, local men show a humorous skit for the sake of security in the neighborhood and its economic fortunes.



Ishinomaki Big Catch Festival



Offers fresh local seafood and processed seafood products in Ishinomaki, a major fishery city in Japan, for affordable prices. There are a number of events for fun including "fresh fish auction," which is popular for experiencing a feel of licensed buyer, and "fresh fish scooping."

TEL:0225-95-1111

MAP P18 B-3

Tricolore Music Festival in Ishinomaki



It's a summer music event that takes place in the main shopping streets, vacant stores and parking spaces. Local amateur bands as well as ones even from outside of the prefecture come together in Ishinomaki and proudly give their live performance.

Kanan Kashima Bayashi Float Parade Festival

Kashima Bayashi, evolved from the Kashima Shrine, has been a traditional festival since the Edo era. Heroic and gorgeous floats covered with flowers parade in town with festival music of flutes and drums.

Carrying-a-Portable-Shrine Festival at the Asahiyama Kesema Shrine

A spring festival of the shrine. Ujiko parishioners and school children go down the hill with cheerful calls and walk around the neighborhoods carrying a portable shrine on their shoulders.

Spring Mangattan Festival

An annual event that takes place during the Golden Week in May. It's designed for family oriented entertainment in the venues of the Ishinomori Mangattan Museum and Nakaze Park.

Kinkasan Koganeyama Shrine Hatsumi Festival

Please see page xx.

Makiyama Ayame (Iris) Festival

Approximately in 300 species, as many as 3,000 irises are fully in bloom. Various events, such as "nodate" (outdoor tea ceremony) and karaoke competitions are held during the festival.

Aji Shirahama Beach

The Aji Shirahama Beach with shoals is located in the Ajihamas shore, where is in the west of the Island. One of the most clearest waters in Tohoku shines in emerald green and has its beauty of the open ocean.

Kinkasan Dragon Festival, Dragon (Snake) dedication dance

Please see page xx.

Summer Festa in Kahoku

All the Kahoku residents come out and enjoy the local entertainment shows and a popular tradition of "multi-bingo" and the "struck out" games. In the evening, the spectacular fireworks show at the Kitakami River and other fun events are held. With many stalls lined up in the venue, the great festival of summer welcomes all families and friends.

Wabuchi Toro Nagashi (floating lanterns on the river)

Includes events such as the children's rock-paper-scissors tournament, karaoke competitions, and a concert. 6,000 lanterns decorate the riverbed of Kyu-Kitakami River, and the fireworks show light up the night sky in the grand finale.



Ishinomaki Grand Hotel	MAP P18 K-1	2-10 Sengoku-cho	TEL 0225-93-8111
Ishinomaki Sun Plaza Hotel	MAP P18 K-2	1-7-23 Tatemachi	TEL 0225-93-3311
Hotel Route Inn Ishinomaki Chuo	MAP P18 F-3	3-3-3 Okaido Kita	TEL 050-5847-7551
Hotel Route Inn Ishinomaki Kanan Interchange	MAP P18 E-1	2-14-2 Megumino	TEL 0225-92-0075
Convenience AyersRock Hotel Ishinomaki	MAP P18 K-2	1-6-21 Tatemachi	TEL 0225-23-5030
Hotel Hayashiya	MAP P18 J-2	2-4-28 Tatemachi	TEL 0225-22-0401
Ryokan Tochigi	MAP P18 J-1	2-12 Iseniba	TEL 0225-93-0510
Sakari Ryokan	MAP P18 J-1	4-7 Iseniba	TEL 0225-22-2050
Ishinomaki Apartment Hotel	MAP P18 H-2	1-15-25 Ekimae Kita Street	TEL 0225-23-2045
Kikuchi Ryokan	MAP P18 H-3	1-10-22 Chuo	TEL 0225-22-1942
Park Inn Fujita	MAP P18 H-2	2-8-6 Ohashi	TEL 0225-22-2222
FUTABA INN	MAP P18 L-1	1-2-15 Sumiyoshi	TEL 0225-94-2922
Value the Hotel Ishinomaki	MAP P18 G-2	3-15-37 Minaminakasato	TEL 0225-92-7567
Miura Ryokan	MAP P19 A-3	2-4-85 Nakayashiki	TEL 0225-22-2018
Ryokan Komatsuso	MAP P19 B-3	1-2-7 Midoricho	TEL 0225-93-1515
Ryokan Yui no Hana	MAP P19 B-3	20 Watanoha Aza Hamasoneyama	TEL 0225-24-8773
Seiwaso	MAP P19 C-3	2-1 Sawada Aza Maeyama	TEL 0225-24-0040
Inn Zuiko	MAP P19 C-3	70-1 Oaza Momonoura Aza Hiesawa	TEL 0225-90-2341
Inn Asahiyama Drive-in	MAP P19 A-2	3-1 Kitamura Aza Makugasakini	TEL 0225-73-2361
Oiwake Onsen	MAP P19 B-1	1 Kitakami-cho Onagawa Omine	TEL 0225-67-3209
Zensho Ryokan	MAP P19 C-2	48-2 Ogatsu-cho Mizuhama Aza Mizuhama	TEL 0225-57-3109
Kameyama Ryokan	MAP P19 D-2	218-2 Ogatsu-cho Osu Aza Osu	TEL 0225-58-2025
Hotel New Sakai	MAP P19 D-4	1-7 Ayukawahama Manjishita	TEL 0225-45-2515
Inn Ayukawaso	MAP P19 D-4	5 Ayukawahama Kurosaki	TEL 0225-45-2039
Inn Minoruso	MAP P19 D-4	1-401 Ayukawahama Kurosaki	TEL 0225-45-2016
Inn Minamiso	MAP P19 D-4	3 Ayukawahama Mamanajo	TEL 0225-45-2501
Culinary Art Inn Meguro	MAP P19 C-4	2-1 Kobuchihama Kanto	TEL 0225-46-2515
Inn Anbeso	MAP P19 D-4	11 Niiyama Fudosawa	TEL 0225-45-2726
Fishermen Inn Hamaya	MAP P19 C-4	53 Tashirohama Odomari	TEL 0225-96-2620
Inn Amimoto	MAP P19 C-4	51 Tashirohama Aza Nitoda	TEL 0225-98-2316
Marine Life	MAP P19 C-4	38 Tashirohama Nitoda	TEL 0225-21-4122
Fishermen Inn Fujiya	MAP P19 C-4	115 Tashirohama Nitoda	TEL 0225-98-2338
Ushiotei	MAP P19 C-4	107-52 Ajihamas Kamisorizaka	TEL 0225-44-3008
Pension Seiko Udoku	MAP P19 C-5	107-40 Ajihamas Kamisorizaka	TEL 0225-49-2726
Daikokuya Ryokan	MAP P19 D-5	69 Futawatashihama Futawatashi	TEL 0225-49-2327
Masakiso	MAP P19 D-5	26 Futawatashihama Aza Ogane	TEL 0225-49-2425
Kinkasan Kogane Shrine, Sanshuden	MAP P19 D-4	12 Ayukawahama Kinkasan	TEL 0225-45-2301
Stay Free - Weekly & Monthly	MAP P19 B-3	2-6-6 Kazuma Minami	TEL 0225-96-9908
San Juan Village	MAP P19 B-3	11-11 Watanoha Aza Omori	TEL 0225-25-1288
TAMA HOTEL	MAP P18 F-1	16-4 Hebita Aza Komon	TEL 0225-98-8188
Seaside Inn Ishinomaki	MAP P19 B-3	2-10-1 Matsunami	TEL 0225-96-3866
Hotel Hot Inn Ishinomaki	MAP P18 F-3	1-4-17 Okaido Kita	TEL 0225-92-6111
Inn Oasis	MAP P19 D-4	11 Niiyamahama Fudosawa	TEL 0225-45-2748
Inn Sukappa	MAP P19 D-4	37 Niiyamahama Fudosawa	TEL 0225-45-2727
Inn Yori-isoso	MAP P19 D-3	32 Yori-isohama Gobaizawa	TEL 0225-48-2316
Inn Taiheiso	MAP P19 D-4	29-1 Ayukawahama Kurosaki	TEL 0225-45-2754
Inn Atagoso	MAP P19 C-4	14-4 Kobuchihama Kanto	TEL 0225-46-2075
Inn Choeikan	MAP P19 D-2	222-3 Ogatsu-cho Osu Aza Osu	TEL 0225-58-3203
Inn Ushiroyamaso	MAP P19 C-4	16-4 Kyubunhama Ushiroyama	TEL 0225-46-2337

Hirobuchi Summer Festival

Includes many events such as Kashima Bayashi, concerts, and karaoke.

Matatabi Entertainment Tohoku Tournament

Now it's established a position of the Matatabi entertainment Tohoku tournament with a number of Matatabi enthusiasts joining from all over the Tohoku region.

Kahoku Industry Festival

It's one of the two major events in the Kahoku neighborhood along with the Summer Festa in Kahoku. Also as a part of the Festival in Kahoku, the event is engaged in making connections between local people and all participating industries from agriculture as a key to forestry, fisheries, commerce and technological industry in taking advantage of the scenic beauty in the region surrounded by the ocean, mountains and rivers. The games such as "catching of salmon," bingo and lottery make both kids and adults happy.

Kanan Festival

Fresh local products from Kanan are sold at farm stands, along with events such as art and hobby exhibitions and folk performing arts.

Wabuchi Tagaichi market

This annual event traditionally has been popular for more than 70 years. A row of the stalls selling plants, bamboo products and seafood products is crowded with people.

Kitakami Toshinoichi market

All great food from the Kitakami area meet together. Especially for seafood, it has the largest selection in best quality.

Christmas events at Ishinomori Mangattan Museum

Variety of events take place during the period of celebrating Chirstmas.

Kinkasan Koganeyama Shrine, Ceremonies of shinto purification and new year's eve

After cleansing off all the sins committed in the previous year, one is allowed to attend to the new year's eve ceremony, the Saitan ceremony midnight on new year's day, and the first Ogoma prayers to be blessed with special divine favors.

Rich in variety and excellent in taste. Ishinomaki's local specialty food and artcraft

Ogatsu-ishi stone products

Ogatsu stones have the elegance reminiscent of women's black hair. It makes stylish and functional dishes, as well as suzuri (inkstone) which is traditionally made of. Food looks great on the jet black face of the stone.



Manga × Ishinomaki collaboration goods

The dream collaboration of popular Hello Kitty and "Ishipyonzu," a mascot for the Ishinomaki tourism campaign, has come true! You can't miss these cute Kitty's appearances in the sights and with the specialties in Ishinomaki. A wide variety of collaboration goods such as sweets and souvenirs are also available.



Whale tooth crafts



Including traditional seals and hair ornaments, accessories shaped in a whale and a flower are available. The teeth of whales are firm and strong, said to be bringing happiness. All handmade; every piece is meant to be the one and only in the world.



Inai-ishi stone products

Referred to as the "Sendai stone," the Inai-ishi stone has been famous for its quality across the nation. With its black and heavy texture, the stone is distinguished in its beautiful grainy surface. For the brilliance of white stands out in engraved characters, it has been used for monuments and tombstones since the Meiji era. Alternatively, it makes various products such as vases and figurines.

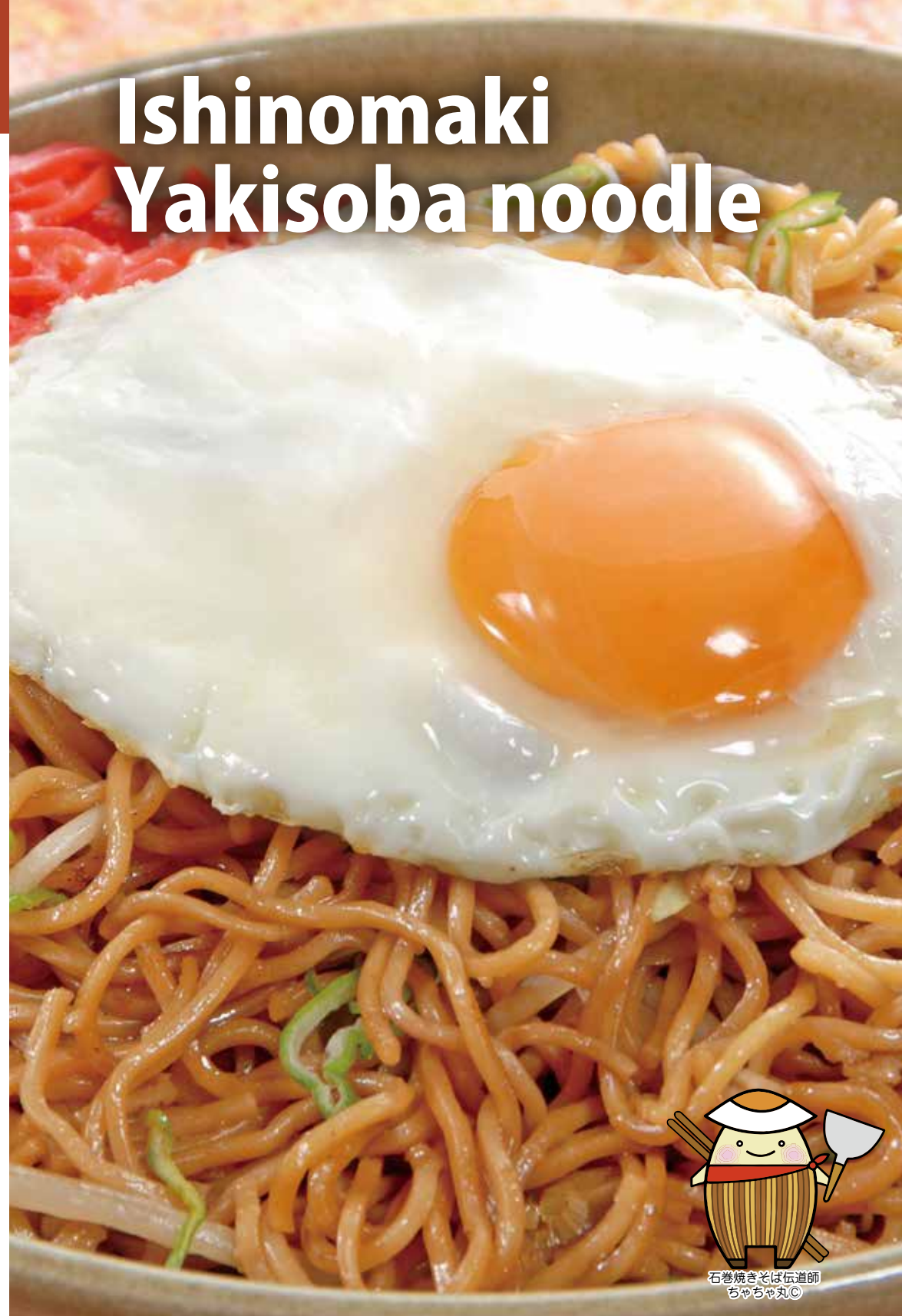


Whale

The Oshika neighborhood in Ishinomaki used to be known as one of the leading whaling towns in Japan. The culture of eating whale meat is still here today. Try and taste sashimi, Tatsuta fries, and Yamato-ni of whale as they may not be available elsewhere.



Ishinomaki Yakisoba noodle



How Ishinomaki Yakisoba is made

1 Steamed twice in a Seiro bamboo steamer



2 Changes the color brownish



3 Steam-fried with the seafood broth



Done



4



Check this out.

Ramen with the mackerel broth

Local ramen from a seaside town, Ishinomaki, with the broth of mackerel from Sanriku. Its soup has a rich flavor and a light texture.



石巻焼きそば 美味さの秘訣

One of the distinctive characteristics is the brown color of the noodle. No sauce kneaded in a dough but it changes the color while being steamed twice. The second feature is being steam-fried with the seafood broth. The twice-steamed noodle readily absorb water moisture when stir-fried. By means of this, the seafood broth makes the noodle rich in seafood flavor spread in your mouth every time of chewing. At the first bite, enjoy the flavor of seafood soup, and then another flavor by adding some sauce – that's how you eat authentic "Ishinomaki Yakisoba."



Roman Kaiyu 21

Just outside the JR Ishinomaki Station, it's the place you stop for tourist information. The first floor is filled with a large selection of Ishinomaki souvenirs such as seafood processed products and local sake. Assisting services are also available here, including tourism information, booking arrangement, souvenirs consultation and shipping. Bookings for a tour of "Guide to learning Ishinomaki and the earthquake" are accepted here. Do not hesitate to ask our staff.

- Opening hours 9:00 am-5:30 pm (Until 6:00 pm for July and August)
- Closed on December 31 and January 1
- Parking Yes (4 spaces)
- Getting here
 - By train: short walk from the JR Ishinomaki Station
 - By car: 15 minutes from the Ishinomaki Kanan Interchange, Sanriku Expressway
- Contact us TEL 0225-93-6448 [MAP P18 J-1](#)



Jobon no Sato, roadside station

Located just outside of the Kahoku Interchange, the station has a farmers' market with fresh vegetables and local products, a restaurant that features the buffet lavished with local food, and an onsen facility called "Futago no Yu," categorized as a ferruginous and chloride onsen, which is rare even in the prefecture.

- | | |
|------------------------|-------------------|
| 【Farmers' market】 | 9:00 am-7:00 pm |
| 【Restaurant】 | 10:00 am-8:00 pm |
| 【Convenience store】 | 6:00 am-10:00 pm |
| 【Futago no Yu (onsen)】 | 9:00 am-9:00 pm |
| 【Diner Kirara】 | 10:00 am-10:00 pm |
| 【Rest area】 | 10:00 am-10:00 pm |
- Closed on Open 7 days a week, except for "Futago no Yu" on every 4th Tuesday
 - Parking Yes (211 spaces)
 - Getting here
 - By car: Off at the Kahoku Interchange, Sanriku Expressway
 - Contact us TEL 0225-62-3670 [MAP P18 B-2](#)



Buy some souvenirs!

Colorful souvenirs of Ishinomaki include seafood processed products, local sake, and local specialties. Here are the popular places you can find almost everything you would look for in Ishinomaki. Great charm of each community can be found in four different fukko (reconstruction) shopping malls that have opened after the earthquake.



Hashi-dori COMMON

A temporary mall opened in April 2015. Adjacent to the Ishinomaki Reconstruction Information Center, it has six unique stalls currently open for food and souvenirs. Various events on weekends are coming soon. It serves as a place for dining, shopping and socializing.

- Opens 10:00 am-9:00 pm
- Closed on Tuesdays (the day after if observed on Tuesday)
- Getting here
 - By train: 15 minute walk from the JR Ishinomaki Station



- By car: 15 minutes from the Ishinomaki Kanan Interchange, Sanriku Expressway
- Contact us TEL: 080-5741-8856 [MAP P18 L-3](#)



Ishinomaki Tachimachi Fukko Fureai Shotengai mall

A temporary shopping mall opened in December 2011, including 16 stores with a variety of places such as restaurants, seafood, electronics and general stores, with a bakery and a sports clothing store. The stores have been making a great effort for reconstruction. It's fun to join in the various events on weekends.

- Parking No
- Getting here
 - By train: 5 minute walk from the JR Ishinomaki Station
 - By car: 15 minutes from the Ishinomaki Kanan Interchange, Sanriku Expressway

- Contact us TEL: 0225-22-0145 [MAP P18 J-2](#)



Ogatsu Tanakoyagai mall

A temporary mall opened in the Ogatsu neighborhood in November 2011, with 11 stores including the places for seafood, Ishinomaki Yakisoba, sushi, and the Ogatsu suzuri union. It is the only shopping mall available in the Ogatsu area that has been devastated by the tsunami, and plays the main role of sustaining locals' life, as well as serving as a place for making the connection between volunteers and tourists.



The Ogatsu suzuri inkstone has a history of 600 years, and its production volume is one of the nation's largest. The nature of the Ogatsu stone that is split into two is applied to create an inkstone with a lid, which is considered a rare find in the nation.

- Getting here
 - By car: 45 minutes from the JR Ishinomaki Station; 30 minutes from the Ishinomaki Kanan Interchange, Sanriku Expressway
- Contact us TEL: 0225-57-3077 [MAP P19 C-2](#)



Oshika Norengai mall

A temporary mall opened in the Oshika neighborhood in November 2011 with 16 tenants of stores joined after the disaster. In a traditional whaling town of Ayukawa, whale meat, seafood, and traditional crafts made of whales' teeth are sold. Restaurants serve dishes with fresh seafood caught in the waters around the Kinkasan, Sanriku, not to speak of its local specialty of whale.

Whale tooth and whisker crafts



Whale tooth and whisker crafts are unique products in Oshika, a whale town. Now it's rare to find these valuable handicrafts and accessories made of whales' teeth, shining in its elegant color by subtle craftsmanship.

- Parking Yes (many)
- Getting here
 - By train: 90 minutes by Miyako Bus' Ayukawa Line from the JR

- Ishinomaki Station. Short walk from the last stop.
- By car: 60 minutes from the Ishinomaki Kanan Interchange, Sanriku Expressway
- Contact us TEL: 0225-45-3456 [MAP P19 D-4](#)



①	Multi-story parking garage, Ishinomaki City Hall	261
②	Ekimae Car Plaza	55
③	Hobaraya Parking	30
④	Ai Pal Ekimae Parking	220
⑤	Marusho Parking	34
⑥	IKS Parking	7
⑦	Oak Parking	29
⑧	Asano Parking	121
⑨	System Park Ishinomaki Shiyakusho-mae	17
⑩	Ekimae Yamato Parking	15
⑪	Rio Mall Parking	81
⑫	Tachi-machi Yamato Parking	12
⑬	Chuo Parking	43