



## Gourmet Travel in Kinosaki Onsen

### Tajima Beef – Experiencing the World's Best Beef in Kinosaki Onsen



Burgers, steaks, curry, even potato chips - Tajima Beef comes in many shapes and sizes in Kinosaki Onsen. Now why exactly are mystic hot springs sharing Kinosaki's willow-lined streets with steakhouses and burger joints? The history might surprise even the most seasoned chefs. Tajima Beef comes from Tajima Cattle, one of the many strains of Japanese Black Cattle. The close proximity of Kinosaki Onsen to the Tajima Cattle pastures makes

it only natural for this hot spring town to promote Tajima Beef as one of the must-try cuisines after a soak! Time and time again, Japanese cattle have consistently been crowned the best beef in the world, and Tajima Cattle is the cream of the crop - all Kobe Beef cuts are required to come from Tajima Beef.

### Izushi Sara Soba – The Samurai's Meal of Choice

A quintessentially Japanese dish, buckwheat soba noodles are known throughout Japan as a delicate, acquired taste - the clean flavor and fine texture are staples in Japanese cuisine. Izushi, a small samurai castle town south of Kinosaki Onsen, boasts a rich history as a cultural hub for this beloved dish. Soba first came to Izushi in 1706 when control of the Izushi domain was handed over to a new samurai clan, the sengoku clan. The feudal lord loved soba noodles so much that he decided to bring his personal soba chefs with him to his new post in Izushi!



## Stork Natural Rice – Saving Japan’s Oriental White Storks from Extinction

The Oriental White Stork is a large carnivorous bird with populations throughout east Asia, including Japan. After World War II, many of their feeding grounds such as the rice fields became difficult places to find food. In 1971, the last stork disappeared from Japan’s skies right here in Toyooka City. In 2005, Toyooka City successfully reintroduced them back into the Japanese wilderness for the first time. Despite wild storks’ complete freedom to fly wherever they choose, most in Japan prefer the stork-friendly rice paddies in Toyooka City. This unique method of rice farming was developed specifically to cater to the storks’ meat-eater diet and grazing habits.



## Winter’s Gourmet Gem – Snow Crab in Kinosaki Onsen



The Snow Crab, also known as Matsuba Crab, is a local delicacy caught in the waters just north of Kinosaki Onsen. Residents and tourists alike praise the taste of snow crab for its unique sweetness and ability to go with a variety of other dishes. The praise starts with its legs - with an average length of 70 centimeters, the legs of a Snow Crab pack an impressive amount of sweet, briny flavor in their succulent meat. Especially adventurous foodies can also try “kani miso” a buttery, soup-like dish made from the paste found inside the body of a Snow Crab.

from the paste found inside the body of a Snow Crab.

## Sip and Stroll Kinosaki Onsen and Izushi Castle Town

Kinosaki Onsen and the nearby areas are not only praised for their unmatched Tajima Beef and succulent winter Snow Crab - refreshments for the adults such as beer and sake shine spotlights on overnight hospitality, local samurai warrior lore, and even whispers of forgotten industrial heritage.





[Kinosaki Onsen](#) is a town of time-honored tradition dating back 1300 years ago. It is home to seven tattoo-friendly public hot springs, all within walking distance. Guests wear yukata and geta, stroll through the town, and enjoy onsen-hopping.

[Toyooka](#) is home to the Oriental White Stork, a national natural treasure that was revived from extinction in this very city. Toyooka's efforts restored the Oriental White Stork population, and now over 400 fly the skies of Japan. Toyooka is also known as one of Japan's largest producers of handbags.



[Izushi](#) is a residential castle town, popular for its nostalgic atmosphere of samurai-era Japan. It is home to many interesting attractions such as castle ruins, a samurai house, a kabuki theater, and a Japanese-style clock tower. The town's specialty is Izushi Sara Soba, buckwheat noodles served in small portions on five plates.

[Kannabe](#) is a mountainous area with outdoor activities year-round and a perfect destination for adventure travelers. In the winter, visitors go skiing, snowboarding, snowshoeing, and sledding, and during the green season, hiking, paragliding, fishing, and tree climbing are popular pastimes.



[Takeno](#) is a quaint fishing and beach town with landscapes part of the UNESCO San'in Kaigan Geopark. Takeno beach has clear, blue waters while the surrounding mountains offer great hiking opportunities. Visitors stroll through the peaceful town, discovering small shops and traditional cedar wood homes.

[Tanto](#) is a quiet countryside town with magnificent nature including hot springs, a giant field of tulips in the spring, brilliant red-leaved trees in the fall, and waterfall meditation.

