

Title Enjoy the water and soil of Mt. Daisen, a natural heritage site.

Story

Located at the foot of Mt. Daisen, the highest mountain in the Chugoku region of Japan, Kugogama is a pottery kiln that produces silver-coloured pottery with unique technique which uses locally-produced iron.

Let's experience pottery making at the kiln which can create a mysterious brilliance on potteries, with the colour matches Mt. Daisen the sacred mountain.

On the other hand, thanks to the vast beech forests, the area at the foot of Mt. Daisen is blessed with high-quality underground water and spring water. Even today, water supply in the foothills area is fed by the natural water of Mt. Daisen. There are many spots dotted around the area which have been listed on the "100 Famous Waters" in Japan and "Heisei 100 best water sources" by Ministry of Environment.

Hence Mt. Daisen's natural environment is ideal for producing richly flavourful sake and beer. We will visit the Daisen Brewery which makes the most of nature to brew sake, plus springs, earth, shrines and other related places around it.

In this tour, you can taste and feel products of Mt. Daisen's nature at the brewery with potteries made by Kugogama, then enjoy the water and soil of Mt. Daisen by handmaking.



History of the region and experience

A history of Mt. Daisen

Mt. Daisen became the 3rd national park of Japan in 1922.

Considerably different from Mt. Fuji, Mt. Daisen is a composite volcano which consisted of ancient stratovolcanoes and new bell-shaped volcanoes, with steep cliffs on both south and north walls formed by small explosions, intense erosion and collapse.

It is often said that the forest is recharging, and a beech tree is said to have 200,000 to 300,000 leaves. The leaves, which eventually fall to form humus, are like a natural sponge that holds water from melting snow and rain.



Tatara Ironworks and Mt. Daisen Area

Tatara-jo, the so-called old ironworks, is a place where iron is extracted from iron sand.

It is said that iron was introduced to Japan in the 3rd~4th century BC, and that iron making technology was already in use in the Yayoi period, but the truth is still unknown today. The Yumigahama peninsula was partially submerged in water during the Heian period (794-1185). It is believed that the revival of the area owes much to Tatara ironworks in the Chugoku Mountains.

Daisen Yaki Kugogama (Daisen pottery of Kugogama kiln)

The silver-coloured Tamahagane Yotenmoku. Daisen Pottery is the world's only pottery that uses a unique technique called "Tamahagane Yotenmoku". An elegant, deep silvery coloured pottery that makes use a iron glaze technique which is rare in the world.



Daisen Brewery (Kumezakura Beer)

Located at the foot of Mt. Daisen, the highest mountain in Chugoku region, the brewery is dedicated to producing delicious local sake and beer. It is picky about water, the source of all good liquor, and makes the best use of the blessed environment and resources such as subsoil water of Mt. Daisen. "Daisen G Beer" is made from locally produced ingredients, and pursues Mt. Daisen's uniqueness with the desire to "express seasons through beer".

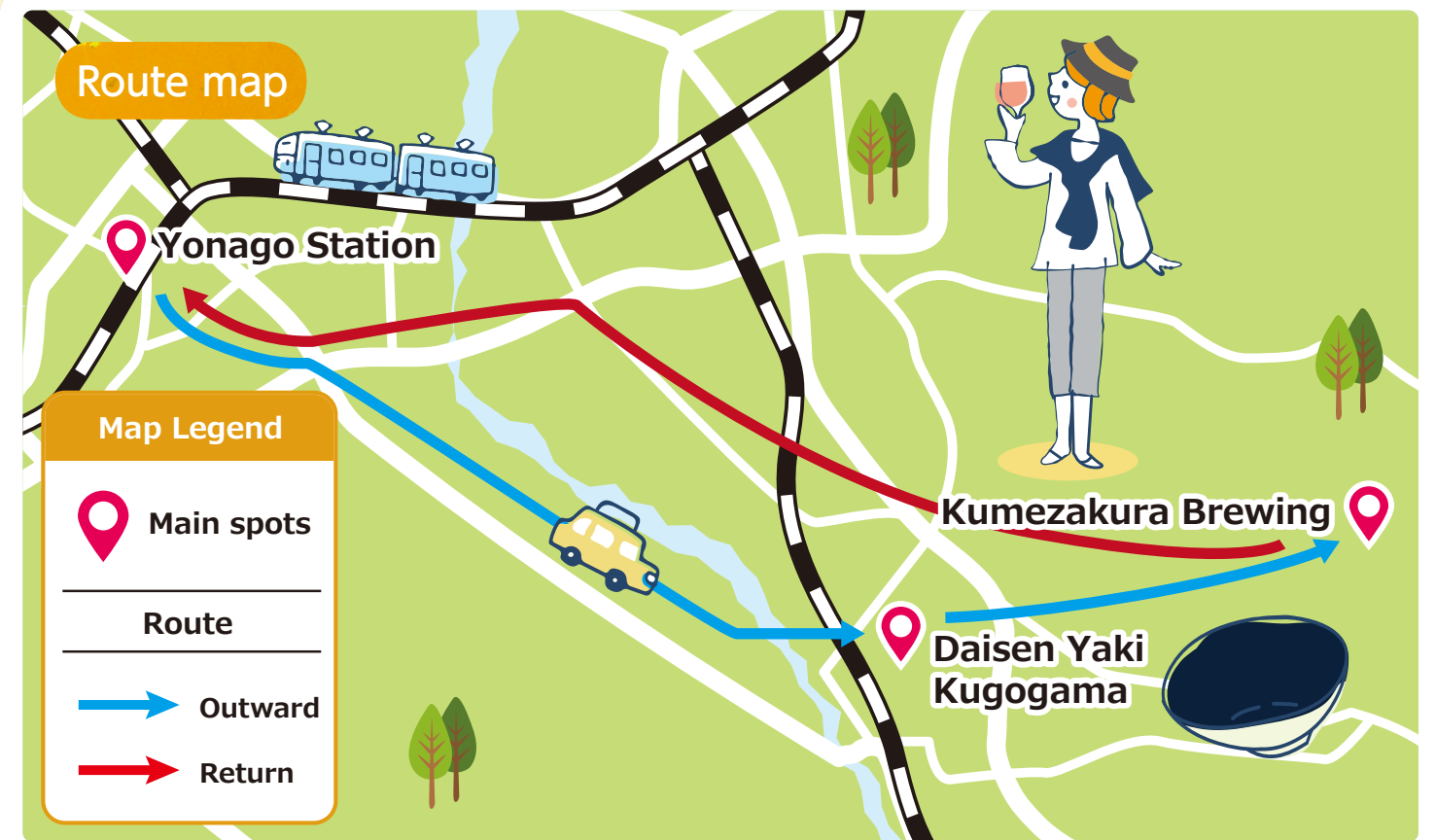


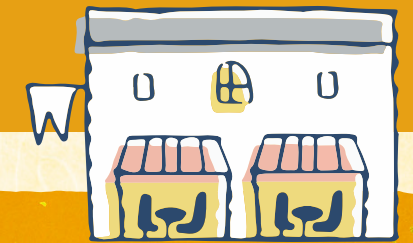
Itinerary



Start time	End time	Contents of tour
	12:00	JR Yonago Station
12:00 -	12:25	Travel by taxi
12:25 -	14:50	Daisen Yaki Kugogama Try Daisen pottery making
14:50 -	15:00	Travel by taxi
15:00 -	17:00	Kumezakura Beer (Daisen G Beer) Daisen Brewery • Tour
17:00 -	17:25	Travel by taxi
17:25		JR Yonago Station

Route map





Daisen pottery making



Amazing experiences

Handbuild, electric potter wheel

- ① **Introduction**
History and feature of Daisen pottery
- ② **Description**
Contents of pottery experience
- ③ **Making**
Your own signature can be engraved
- ④ **Choose the glaze colour**
From a choice of four

Time required: 1 hour

- The rest of the process will be finished by craftsmen.
- It might take 1-2 months to complete the firing process.

Brewery Tour



Tour schedule

- ① **Orientation (10mins)**
- ② **Visit the places of origin (45 mins)**
Subsoil water of Daisen (Jizotakinoizumi spring), fields of rice for sake brewery, hop fields, etc (by van)
※Sites to visit may change depending on season and weather.
- ③ **Visit Daisen G Beer factory (30mins)**
 - ① Introduction of ingredients: malt and hops
 - ② [Production process] Saccharification / wort making
 - ③ [Production process] Fermentation / storage
 - ④ Introduction to factory facilities
 - ⑤ Factory tour
- ④ **Tasting (20mins)**
Let's enjoy Daisen G Beer and "Kume-zakura" (local sake)!
- ⑤ **Shopping (15mins)**
You will receive a 10% discount coupon good for beer / liquor at the Gambarius shop as a benefit of participating in brewery tour. Please feel free to use it.

Package Description

Facilities	Daisen Yaki Kugogama		Address	1401 Kugo, Hoki-Cho, Tottori			TEL	0859-68-2098		Website	https://kugogama.wordpress.com/	
	Kumezakura Beer			1740-30 Maruyama, Hoki-Cho, Saihaku-Gun, Tottori				0859-39-8033			http://g-beer.jp/	
	Wi-Fi	Daisen Yaki Kugogama: NA Kumezakura Beer: Available		Multilingual support	Available	Reservation	Required	Max reservable number	Up to 4	Cancellation fee	6~4days before→50% 3days before~on the day→100%	
Restroom	Western style	Language	NA		Reservation deadline	14 days in advance (MUST)	How to reserve	Mail/online		Payment method	Credit card (payment on the travel day: NA)	
Travel price	¥13,500~			What is not included in the price	<ul style="list-style-type: none"> • Shipping fee for potteries you made and purchased as souvenirs • Transport after the tour begins 		Note	<ul style="list-style-type: none"> • Min number of participants: 2 • Max number of participants: 4 • Please provide valid ID if you are planing to drink alcohol. • English-speaking guide(s) will accompany you. 				
Contact us	Osewasan Centre		Address	2F Imai Shoten, 63 Tonomachi, Matsue, Shimane			TEL	0852-61-8015 (9:00~18:00)				