

“Michi-no-Eki” MAP in Nara

(Roadside Stations)

1

Yamatoji Heguri
National Route 168 168



2

Resti Karako-Kagi
National Route 24 24



3

Hari Terrace
National Route 25 25



4

Udaji Muro
National Route 165 165



5

Futakami Park Taima
National Route 165 165



6

Katsuragi
National Route 166 166



7

Asuka
National Route 169 169



8

Udaji Ouda
National Route 166,370 166 370



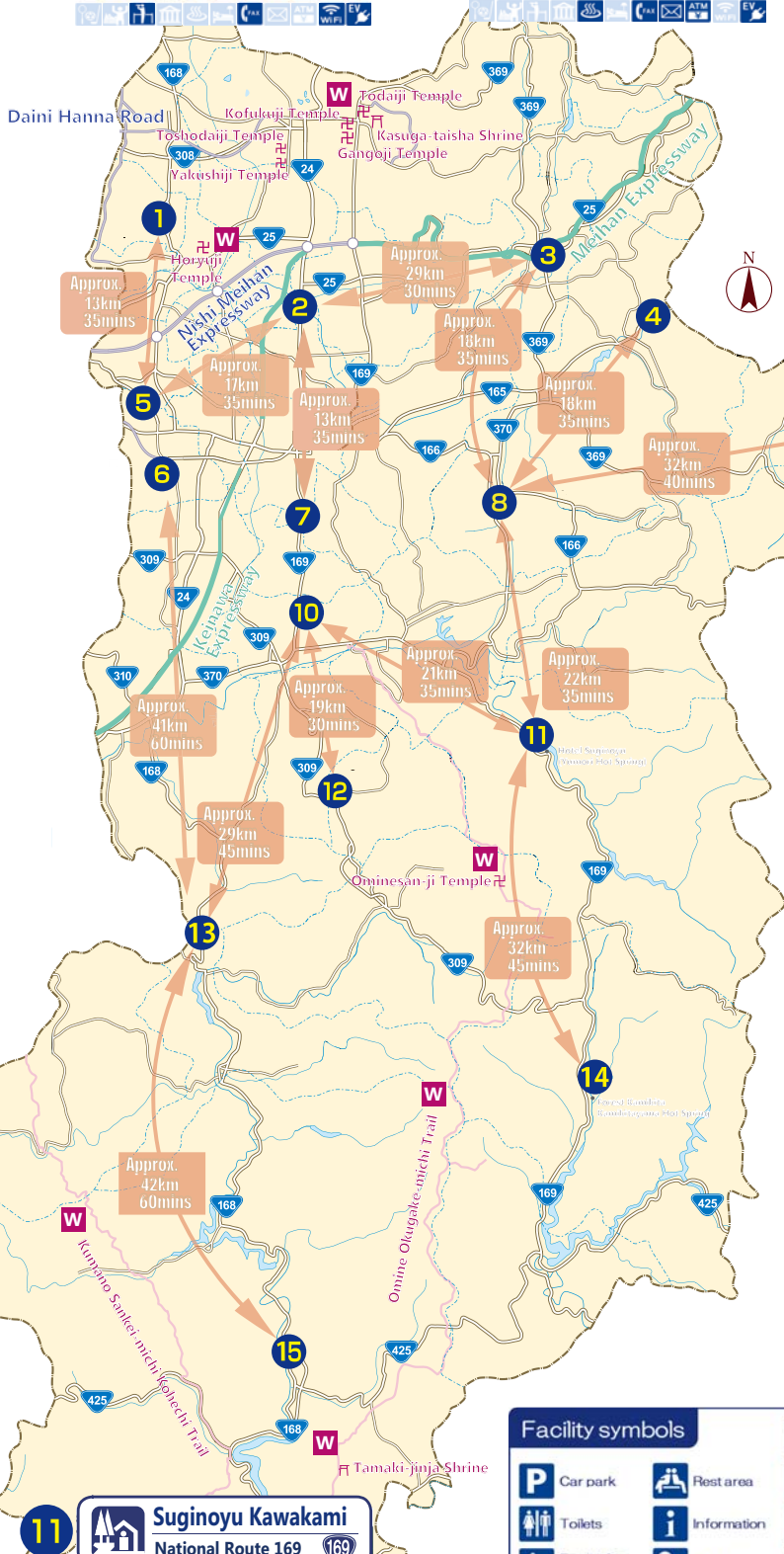
9

Ise Honkaido Mitsue
National Route 368,369 368 369



10

Yoshinoji Oyodo i Center
National Route 169 169



12

Yoshinoji Kurotaki
National Route 309 309



13

Yoshinoji Oto
National Route 168 168



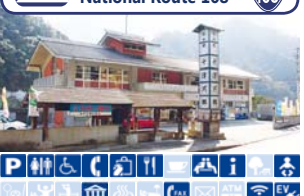
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Yoshinoji Kamikitayama
National Route 169 169



15

Totsukawa-go
National Route 168 168



Facility symbols

Car park	Rest area	Sport facility
Toilets	Information	Lodging
Facility for the disabled	Park	FAX
Public phone	Baby changing station	Mailbox
Local product shop	Observatory	Hands-on learning facility
Restaurant	Cultural facility	ATM
Café	Hot spring facility	EV charger
		Wi-Fi

Map symbols

Toll road
Automobile road
Main national road
World Heritage Site

Time required to drive between “Michi-no-Eki”

1 Yamatoji Heguri

168

Historical village of fruits and flowers.

Every morning, local farmers bring fresh seasonal vegetables and fruits, as well as roses like small chrysanthemums and roses to the "Toretate-ichi" market.



Fresh vegetables at the market

Recommendations



Handmade miso, soybean paste
This popular handmade miso has a gentle sweet taste and is made through the traditional method using *kofu* or rice mold.

Japanese sake "Heguri"

The sake rice wine "Heguri" is made from 100% *Hinohikari* rice from Heguri Town.

Address 75-1, Byodoji, Heguri Town, Ikoma-gun
Tel 0745-45-8511
Hours 8:30 - 17:00
Closed Dec. 31st - Jan. 3rd

4 Udaji Muro

165

With a sophisticated design, the whole facility is a work of art.

The Japanese restaurant serves dishes with plenty of local vegetables. "Komorebi" market proudly sells local outdoor grown vegetables.



A relaxing space in front of the building

Recommendations



"Detchi yokan" adzuki bean jelly
Refreshing dessert perfect for a warm season.

"Kusa mochi" mugwort rice cake
Combination of tasty homemade bean jelly and fragrant local mugwort prompts you to eat one more!

Address 3176-1, Muro-Sanbonmatsu, Uda City
Tel 0745-97-2200
Hours 9:00 - 18:00
※Farmers' market 8:00 - 17:00 (Closes at 16:00 from Oct. 1st to Apr. 19th)
Closed Dec. 31st - Jan. 1st, Restaurant closes on Wednesdays

7 Asuka

169

Entrance to Asuka, the hometown of the hearts of all Japanese and a treasure trove of history.

As the entrance to the historical Asuka area, a tourism concierge is there to welcome you.



farmers' market

Recommendations



Asuka Ruby soft serve ice cream
Local brand strawberry "Asuka Ruby" creates the best balance of sweet and sour.

Ginger tsukudani
Local ginger slowly simmered in sweet soy sauce.

Address 6-2, Koshi, Asuka Village, Takaichi-gun
Tel 0744-54-3240
Hours 8:30 - 17:00 (extended when busy)
※Farmers' market 9:00 - 17:00
Closed Dec. 29th - Jan. 3rd

10 Yoshinoji Oyodo i Center

169

A comfortable rest stop built with local wood. Enjoy local dishes at our restaurant.

We offer a variety of local souvenirs, vegetables, flowers and goods, and serve local cuisine at our restaurant.



Varieties of local products

Recommendations



"Oyodo Burger II"
Second version of the popular "Oyodo Burger." Savor the amazing combination of coarsely ground local "Yamato Classic" pork with the comote of local pear.

Bancho tea soft serve ice cream
A collaboration of *bancho* tea and milk creates a special flavor. The tea powder sprinkled on top further enriches the aroma.

Address 536-1, Ashihara, Oyodo Town, Yoshino-gun
Tel 0747-54-5361
Hours (Weekdays) 8:30 - 17:00, (Weekends and holidays) 8:00 - 17:00
※Hours vary depending on the season
Closed Tuesdays (Open on holiday Tuesday and closed the next day), Dec. 31st - Jan. 5th

13 Yoshinoji Oto

168

The UFO shaped building is a place for fun, hot springs, and stars.

We provide tourist information on Oto Town, Gojo City, and various local specialties.



A large telescope with a 45cm diameter mirror (on the neighboring Oto Gassai Park "Nishi-no-kari")

Recommendations



Sanma (Pacific saury) sushi
Sanma-sushi, traditional food from the mountainous area of Gojo City, has been arranged with a modern twist so that everyone can enjoy it! Please choose from rich and light flavors.

Wild boar and deer meat from Gojo City
Meat from local wild boars and deer are sliced and frozen. Prices vary according to the parts of the animal's body.

Address 225-6, Sakamoto, Oto Town, Gojo City
Tel 0747-35-0311
Hours 9:00 - 17:15
Closed 1st, 3rd, 5th Wed. of the month (Every Wed. from Dec. to Feb., and open everyday during summer holidays)

2 Resti Karako-Kagi

24

The concierge of the Karako-Kagi Historical Park.

Introduces information on history, culture and tourism on the mid-south part of Nara Prefecture. Together with the Karako-Kagi Historical Park, offers hands-on learning and holds seminars.



Town mascot "Tawaramoton"

Recommendations



Golden bread "Kiwami"
The flour used is 100% high quality flour from Canada. Please try it without toasting it.

"Hokahoka Onigiri" rice balls
Made of local rice from Tawaramoto. Good price, and made on the spot. Miso soup with local vegetables is also recommended.

Address 70-1, Karako, Tawaramoto Town, Shiki-gun
Tel 0744-33-9170
Hours 9:00 - 18:00
Closed Open every day

5 Futakami Park Taima

165

Have a break at the foot of a mountain in Taima, a town of history and culture.

We sell fresh and local vegetables, flowers, food, etc. We also offer hands-on experiences such as *udon* noodle making, farming, and rice cake pounding.



Try mochi making!

Recommendations



"Komugi mochi" rice cake made of flour
"Komugi mochi" began in Taima. Made of local flour, it tastes lighter than usual rice mochi.

Green peas miso paste
Miso made of local green peas. A tint of sweetness makes this miso a good dressing.

Address 402-1, Shinzaikai, Katsuragi City
Tel 0745-48-7000
Hours 9:00 - 17:00 ※Restaurant 10:00 - 15:00
Closed Dec. 31st - Jan. 3rd

8 Udaji Ouda

166 370

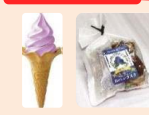
Relax with a footbath in a location surrounded by rich history and nature.

We have a traditional style building in a town whose historical scenery is preserved. After strolling nearby, soak your tired feet in a foot bath.



Footbath from Ouda hot spring (free of charge)

Recommendations



Blueberry soft serve ice cream
Flavorful ice cream made from Uda City's blueberry paste.

Tasty blueberry cake rusk
Local blueberries are richly contained in this not-too-crispy rusk.

Address 714-1, Ouda-hiro, Uda City
Tel 0745-83-0051
Hours 8:00 - 18:00 (Snacks and drinks 7:00 - 18:00)
Farmers' market 7:30 - 17:00 Restaurant 11:00 - 21:00
Closed Open every day

11 Sugino Yu Kawakami

169

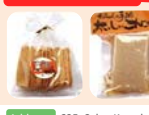
Water from the riverhead and clear air. A relaxing place for your body and mind.

Surrounded by nature in Kawakami Village, the source of the Yoshino River and producer of Yoshino cedar, one of Japan's three most beautiful planted forests.



Associate facility Hotel Sugi-no-yu

Recommendations



"Kakimochi" rice crackers
Light, crispy, and gently sweet crackers made by local happy mothers.

"Tetchan's hand-made konnyaku (konjac)"
Made through the traditional method of using raw konnyaku potatoes and wood lye.

Address 695, Sako, Kawakami Village, Yoshino-gun
Tel 0746-52-0006
Hours 9:00 - 17:00 (10:00 - 16:00 on Jan. 1st)
※Restaurant "Yamabuki" 11:00 - 14:30
Closed Open every day

14 Yoshinoji Kamikitayama

169

A lucid stream runs right beside our facility. Enjoy the luxury of being so close to nature.

Located in the midst of deep green mountains, near the Odaigahara Plateau and the Omine Okugake-michi Trail. The nearby hotel, "Forest Kamikita" has a hot spring as well.



Local products and hand-made crafts

Recommendations



"Tochi mochi" rice cake
This rice cake with horse chestnuts (*tochi-no-mi*) takes much labor and time to make. People like its natural aroma and taste.

Hand-made konnyaku (konjac)
Unique food from Totsukawa that is made by stuffing a yuzu (citron) cup with a mixture of miso, buckwheat flour, sesame, etc., steaming it, and then drying it naturally.

Address 1-1, Kawai, Kami-Kitayama Village, Yoshino-gun
Tel 07468-2-0169
Hours 7:00 - 20:00
Closed Tuesdays (the next day if Tuesday is a holiday), Dec. 31st and Jan. 1st

3 Hari Terrace

25

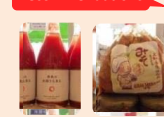
A variety of restaurants and shops. One of the most popular and largest roadside stations in Kansai.

Sends out tourist and local information as the eastern gate to Nara City. "Kogen"yo" market sells farm fresh produce from the Yamato Highlands.



A wide parking space

Recommendations



Tomato juice
Whole ripened tomatoes become this delicious tomato juice.

Handmade miso soybean paste
Good-old tasty miso was slowly matured in the Yamato Highlands.

Address 345, Hari Town, Nara City
Tel 0743-82-5633 (Hari Terrace Johokan)
Hours 7:00 - 23:00 (Varies depending on shops)
※Hari Terrace Johokan 9:00 - 18:00 (Closes at 17:00 from Nov. to Mar.)
Closed Open every day ※Hari Terrace Johokan closes from Dec. 31st to Jan. 4th

6 Katsuragi

166

Entrance to Minami Hanna Road. Try local specialties here.

We sell local products, seasonal vegetables, pre-cooked food, flowers, etc. A food court is also available.



Light and pleasant food court

Recommendations



Our original product **Big makisushi rolls**
Chunks of cucumber and egg create a good combination of tastes. The most popular one among our *sushi* dishes.

Our original product **Katsuragi's specialty - "Imo bota mochi" taro and rice cake**
Local rice cakes mixed with taro are popular for their mild sweetness.

Address 1257, Ota, Katsuragi City
Tel 0745-48-1147
Hours 8:30 - 19:00
Closed Jan. 1st - Jan. 3rd

9 Ise Honkaido Mitsue

368 369

Travelers, banish your fatigue here!

We welcome visitors with the "Himeshi-no-yu" hot spring facility and the farmers' market "Mitsue" with seasonal vegetables.



Mitsue hot spring "Himeshi-no-yu"

Recommendations



Hand-made pickles
Vegetables grown in fertile soil are washed, dried under the sun, and pickled in a natural and traditional way without artificial additives.

Traditional miso soybean paste
Hand-made miso without artificial additives, made of rice from Mitsue Village, soybeans from Nara and salt. Enjoy the simple, traditional taste.

Address 6330, Kozue, Mitsue Village, Uda-gun
Tel 0745-95-2641
Hours Farmers' market "Mitsue" 10:00 - 17:00, Hot spring 11:00 - 20:00
※Restaurant 11:00 - 20:00 (15:00 - 17:00 serve only noodles and desserts)
Closed Tuesdays (Open on holiday Tuesday and closed the next week day)

12 Yoshinoji Kurotaki

309

A building with a steepie roof. "Kurotaki konnyaku" is a must-try.

Popular rest spot where you find local tourist information, local food using seasonal ingredients, souvenirs, etc.



Croquette with wild boar meat

Recommendations



"Kurotaki konnyaku (konjac)"
Hand made konnyaku made through the traditional method that offers the taste and feel of real konnyaku.

Kurotaki white cucumbers
White cucumbers in Kurotaki have been grown since the Edo period. With thin peels, a mild and fresh taste, they are popular as pickles.

Address 22, Nagase, Kurotaki Village, Yoshino-gun
Tel 0747-62-2456
Hours Information Center (Weekdays) 9:00 - 17:00, (Weekends and holidays) 9:00 - 18:00
※Convenience Store 7:00 - 20:00
Closed Open every day

15 Totsukawa-go

168

An oasis for travelers in Totsukawa, Japan's largest village.

This station has a footbath with hot spring water from the source, a *soba* (buckwheat) noodle restaurant, a local product shop, tourist information, etc.



Footbath with hot water from the source (free)

Recommendations



Local mushrooms
A broad variety of mushrooms grown slowly in the natural environment of Totsukawa Village.

"Yubeshi"
Unique food from Totsukawa that is made by stuffing a yuzu (citron) cup with a mixture of miso, buckwheat flour, sesame, etc., steaming it, and then drying it naturally.

Address 225-1, Ohara, Totsukawa Village, Yoshino-gun
Tel 0746-63-0003
Hours 8:00 - 17:30 (8:30 - 17:00 from Dec. to Mar.)
※Soba restaurant "Gyosen" 11:00 - 15:00
Closed Jan. 1st