

1 Crossway Nakamachi PETS OK (in some areas) 7

A new Michi-no-Eki with disaster prevention functions to open in Nara City. Will serve as a hub for local development.

This station was selected as a "Disaster Prevention Roadside Station" in June 2021 for its expected role as the wide-area disaster prevention base of Nara.

Recommendations

The station will house a farmers' market "Shun no Eki" that will sell locally-grown produce and products, a restaurant called "Nakamachi Kitchen," Japanese café "Senjyusaryou," as well as a bicycle station, a lawn area and more. A lawn area with playground equipment allows you to rest and play with your kids. There is also a dog run where you can let your dog run freely.

Address: 4694-1, Nakamachi, Nara City **Tel** TBD

Hours TBD

Closed TBD

2 Yamatoji Heguri 168

Historical village of fruits and flowers.

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

Recommendations

Handmade miso, soybean paste
This popular handmade, additive-free miso has a gentle sweet taste and is made through the traditional method using koji or malted rice. It is recognized as a unique product of the Heguri brand.

Kotoka parfait
The 30cm tall parfait lavishly contains about 23 Kotoka strawberries from Heguri Town. Kotoka strawberries are known for their high sugar content, perfect balance of sweet and sour, and rich taste. Please enjoy this special dish from Heguri Town, the holy ground of Kotoka strawberries. (Served for a limited time. Reservation required)

Address: 75-1, Byodoji, Heguri Town, Ikoma-gun **Tel** 0745-45-8511

Hours 8:30 - 17:00 Restaurant (11:00 - 17:00)
(Lunch hours end at 14:00 during the period in which Kotoka parfait is served.)

Closed Dec. 31st - Jan. 3rd

3 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.

Recommendations

Golden Bread "Kiwami"
A soft, rich bread containing butter, fresh cream and honey. Baked with a special recipe.

"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

4 Nara Prefecture Historical and Artistic Culture Complex 25

The birth of curiosity. The fun of learning.

We offer a place where people can "Learn, Study and Enjoy" Nara's history arts and culture and experience its authenticity awakening new perspectives and senses.

Recommendations

"Yamato Pork Katsuzen"
Enjoy Nara's cuisine including Yamato brand pork, Yamato yams, and many other local ingredients!
"Marukatsu" croquettes and sweet potato croquettes
Hugely popular croquettes from a beloved restaurant. Enjoy the taste of simple ingredients!

Address: 437-3, Somanouchi-cho, Tenri City **Tel** 0743-86-4420

Hours 9:00-17:00 ※Shop closes at 18:00, restaurant at 20:00.

Closed Mondays (Open on holiday Mondays and closed the next day) ※Except the restaurant and shop business hours and holidays.

5 Hari T.R.S 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. A variety of souvenirs and farm products are also available.

Recommendations

Nara Bread
A unique bread with chopped "Narazuke" pickles, "Kinzanji" miso, and original mayonnaise.

"Yakiniku Plus"
A solo barbecue restaurant adjacent to the food court serves Nara's famous Yamato pork and Japanese beef loin at modest prices.

Address: 345, Hari Town, Nara City **Tel** 0743-82-5533

Hours 7:00~21:30 (Varies depending on shops) Rest Area:7:00~18:00
Convenience store,toilets,parking lot and public phone are available 24 hours.

Closed Open every day

6 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.

Recommendations

"Detchi yokan" adzuki bean jelly
A longer cooking time than usual brings out the natural sweet taste of the adzuki beans.

"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 early September through mid-April.)

Closed Dec. 31st - Jan. 1st, Restaurant closes on Wednesdays

7 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.

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, Shinzaike, Katsuragi City **Tel** 0745-48-7000

Hours 9:00 - 17:00 ※Restaurant 10:00 - 15:00

Closed Dec. 31st - Jan. 3rd

8 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.

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 9:00 - 19:00 (until 18:00 in winter)

Closed Jan. 1st - Jan. 3rd

9 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.

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
※Farmers' market 9:00 - 17:00

Closed New Year's holiday

10 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.

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 Shop,Snacks and drinks:8:00-18:00
Farmers' market 8:00 - 17:00 Restaurant 11:00 - 17:00(Closed on Wednesdays)

Closed Open every day

11 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.

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 Self-service restaurant "Uguisu"
[Weekdays] 11:00 - 16:00 (L.O. 15:00)
[Weekends and Holidays] 11:00 - 20:00 (L.O. 19:00)

Closed Tuesdays (Open on holiday Tuesday and closed the next week day) New Year's Day

12 Yoshinoji Oyodo i Center PETS OK (in some areas) 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.

Recommendations

BLT Double Cheese Burger
Fourth version of the popular "Oyodo Burger". Everyone's favorite burger with handmade Yamato pork bacon, lettuce, and smoky tomato sauce with tomatoes from Oyodo Town. (Served on weekdays only)

Bancha tea soft serve ice cream
A collaboration of bancha 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 ※Hours vary depending on the season
Vegetable/flower shop 8:30 - 17:00(Weekends and holidays 8:00 - 17:00)
Special product corner 9:00 - 17:00(Weekends and holidays 8:30 - 17:00)
Restaurant Tokin 7:00 - 16:00(Closed on Tuesdays and 3rd Wednesday)

Closed Tuesdays Dec.31st - Jan.5th
(Closed vary depending on season)

13 Suginoyu 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.

Recommendations

"Hiuchi-mochi"
A mugwort mochi filled with Koshian (smooth, sweet red-bean paste).
"Hiuchi-mochi," which literally means "flint rice cake," is so named because it is made in the shape of a flint, a tool believed to ward off evil and bring in good luck.

"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 Kurotaki 309

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

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

Recommendations

Handmade Bento
A variety of handmade bento lunch boxes popular with visitors. These hot bento boxes are sure to warm your body and soul. Savor and enjoy a variety of handmade bento at Yoshinoji Kurotaki.

Makunouchi Bento (Left), Yakitori Oyako Bento (Right)

Address: 22, Nagase, Kurotaki Village, Yoshino-gun **Tel** 0747-62-2456

Hours Shop: 9:00 - 17:00 Convenience Store: 7:00 - 19:00
(Hours vary depending on season)

Closed Open every day

15 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.

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 Wednesdays (Open on holiday Wednesdays and closed the next day)

16 Yoshinoji Kamikitayama 169

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

This brand new "co-working space" is a place where people can work or relax while enjoying a view of a calm stream.

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)
Made through the traditional method that was handed down among local people, grating raw konnyaku potatoes and solidifying them with wooden lye. Have a try!

Address: 1-1, Kawai, Kami-Kitayama Village, Yoshino-gun **Tel** 07468-2-0169

Hours 7:00 - 20:00

Closed Tuesdays (Open on holiday Tuesdays) Dec.29th-Jan.3rd

17 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.

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 8:30 - 17:30
※Soba restaurant "Gyosen" 11:00 - 15:00

Closed Jan. 1st and 2nd

Introducing useful information to enjoy Michi-no-Eki more!

Japan Michi-no-Eki (Roadside Stations) Official HP (in Japanese only)

<https://www.michi-no-eki.jp/>

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Nara Prefecture Michi-no-Eki Association Office

C/o Second Management Division Nara National Highway Office
Ministry of Land, Infrastructure, Transport and Tourism
3-5-11, Omiya-cho, Nara City, Nara Prefecture 630-8115 ☎0742-33-1395

C/o Road Construction Division Infrastructure Management Department
Nara Prefectural Government
30, Noborioji-cho, Nara City, Nara Prefecture 630-8501 ☎0742-27-7495

※Areas that allow pets vary depending on the Michi-no-Eki.

●Created by the Nara Prefecture Michi-no-Eki Network (February,2024)