


"Michi-no-Eki" MAP in Nara

(Roadside Stations)

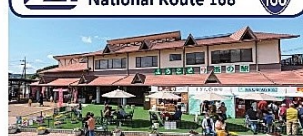

1 **Crossway Nakamachi**
Prefectural Route 7



Opened Nov. 30, 2024



2 **Yamatoji Heguri**
National Route 168

3 **Resti Karako-Kagi**
National Route 24

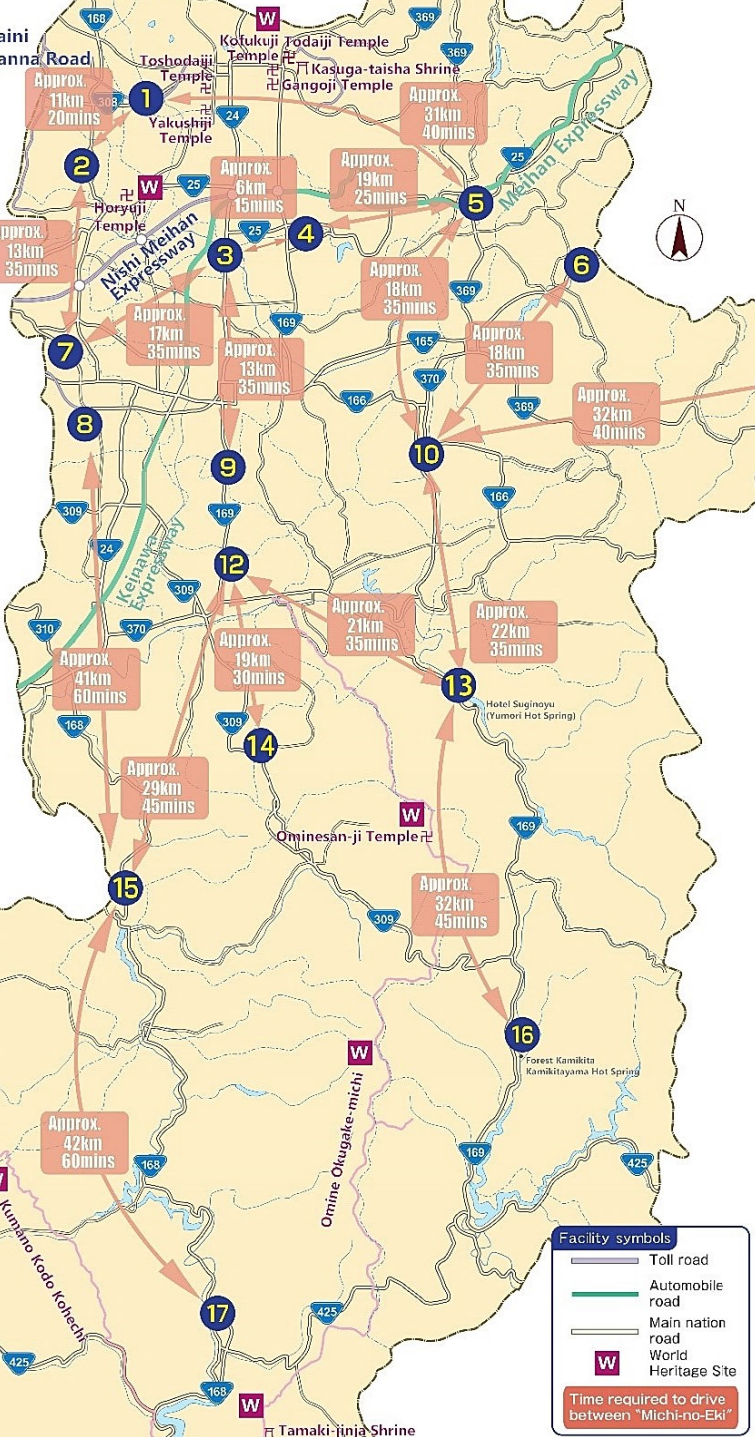



4 **Nara Prefecture Historical and Artistic Culture Complex**
National Route 25




5 **Hari T.R.S**
National Route 25





13 **Suginoyu Kawakami**
National Route 169





6 **Udaji Muro**
National Route 165




14 **Yoshinoji Kurotaki**
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7 **Futakami Park Taima**
National Route 165

15 **Yoshinoji Oto**
National Route 168




8 **Katsuragi**
National Route 166






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9 **Asuka**
National Route 169




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National Route 168

10 **Udaji Ouda**
National Route 166, 370




11 **Ise Honkaido Mitsue**
National Route 368, 369




12 **Yoshinoji Oyodo i Center**
National Route 169




Facility symbols

- Toll road
- Automobile road
- Main nation road
- World Heritage Site

Time required to drive between "Michi-no-Eki"

Facility symbols

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

1 Crossway Nakamachi

A new Michi-no-Eki with disaster prevention functions has opened in Nara City. It serves as a hub for local development.

This station functions as a wide area disaster prevention base for the prefecture, and has a variety of facilities such as a farmers' market selling locally grown produce and specialties, a restaurant and a cafe that use local ingredients, and a dog run.

Recommendations

Roast Beef Don (bow) with local vegetable side dishes
Savor exquisite Japanese cuisine made by an Italian chef and rare Yamato beef!
The food menu also includes pasta, pizza and gelato.
"Nama Warabi Mochi", a specialty at the Japanese confectionery shop "Senjūan Yoshimune"
Take a break at the elegant apricot cafe. With a soft, jelly-like texture and rich flavor, this warabi mochi melts gently in your mouth. Fluffy shaved ice with fresh Kotoka strawberries is also recommended.

Address: 4694-1, Nakamachi, Nara City
Hours: 9:00 - 17:00
*Farmers' market and restaurant closed at 20:00.
*See our website for more details on business hours and holidays.

Tel: 0742-93-5440
Closed: Dec. 29th - Jan. 3rd

2 Yamatoji Heguri

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 "Torotote-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, Byedōji, Heguri Town, Ikoma-gun
Hours: 8:30 - 17:00 Restaurant (11:00 - 17:00)
Tel: 0745-45-8511
Closed: Dec. 31st - Jan. 4th Restaurant closed on Wednesdays.

3 Resti Karako-Kagi

The concierge of the Karako-Kagi Historical Park.

This station offers information about the history, culture and tourism of the mid-south part of Nara Prefecture, and holds events and seminars in cooperation with the Karako-Kagi Historical Park.

Recommendations

Golden Bread "Kiwami"
A soft, rich bread containing butter, fresh cream and honey. Baked with a special recipe.
"Mokakoko 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
Hours: 9:00 - 18:00
Tel: 0744-33-9170
Closed: Open every day

4 Nara Prefecture Historical and Artistic Culture Complex

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
Hugely popular croquettes from a beloved restaurant. Enjoy the taste of simple ingredients!

Address: 437-3, Somanouchi-cho, Tenri City
Hours: 9:00-17:00 *Shop closes at 18:00, restaurant at 20:00.
*See our website for more details on business hours and holidays.

Tel: 0743-86-4420
Closed: Mondays (Open on holiday Mondays and closed the next day)
*Except the restaurant and shop

5 Hari T.R.S

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
Hours: 7:00~21:30 (Varies depending on shops)
Rest area: 9:00 - 18:00 (Apr. - Oct.) 9:00 - 17:00 (Nov. - Mar.)
Convenience store, toilets, parking lot and public phone are available 24 hours.

6 Udaji Muro

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
Hours: 9:00 - 18:00 *Farmers' market 8:00 - 17:00
(Closes at 16:00 from early September through mid-April.)
Tel: 0745-97-2200
Closed: Dec. 31st - Jan. 1st, Restaurant closes on Wednesdays

7 Futakami Park Taima

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 a good dressing.

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

8 Katsuragi

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 roller
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 botu mochi" taro and rice cake
Local rice cakes mixed with taro are popular for their mild sweetness.

Address: 1257, Ota, Katsuragi City
Hours: 9:00 - 19:00 (until 18:00 in winter)
Tel: 0745-48-1147
Closed: Jan. 1st - Jan. 3rd

9 Asuka

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 here 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
Hours: 8:30 - 17:00
*Farmers' market 9:00 - 17:00
Tel: 0744-54-3240
Closed: New Year's holiday

10 Udaji Ouda

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
Hours: Shop, Snacks and drinks: 8:00-18:00
Farmers' market 8:00 - 17:00 Restaurant 11:00 - 17:00 (Closed on Wednesdays)
Tel: 0745-83-0051
Closed: Open every day

11 Ise Honkaido Mitsue

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
Hours: Self-service restaurant "Uguisu" 11:00 - 20:00 (LO. 19:00)
Tel: 0745-95-2641
Closed: Tuesdays (Open on holiday Tuesday and closed the next week day) New Year's Day

12 Yoshinoji Oyodo i Center

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)
Rich soft serve ice cream with Bancho and Sencha tea flavors
The luxurious aroma and flavor of bancho and sencha spreads throughout your mouth the moment you eat it. Please enjoy the unique collaboration of their rich aromas.

Address: 536-1, Ashihara, Oyodo Town, Yoshino-gun
Hours: *Hours vary depending on the season
Vegetable flower shop 8:30 - 17:00 (Closed on holidays 10:00 - 17:00)
Special product counter 9:00 - 17:00 (Closed on holidays 10:00 - 17:00)
Restaurant 10:00 - 15:00 (Closed on holidays 10:00 - 17:00)
Tel: 0747-54-5361
Closed: Tuesdays Dec. 31st - Jan. 5th (Closed vary depending on season)

13 Suginoyu Kawakami

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 ley.

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

14 Yoshinoji Kurotaki

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 hand-made bento at Yoshinoji Kurotaki.

Address: 22, Nagase, Kurotaki Village, Yoshino-gun
Hours: Shop: 9:00 - 16:30 Convenience Store: 7:00 - 19:00
(Hours vary depending on season)
Tel: 0747-62-2456
Closed: Open every day

15 Yoshinoji Oto

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
Hours: 9:00 - 17:15
Tel: 0747-35-0311
Closed: Wednesdays (Open on holiday Wednesdays and closed the next day)

16 Yoshinoji Kamikitayama

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 ley. Have a try!

Address: 1-1, Kawai, Kami-Kitayama Village, Yoshino-gun
Hours: 7:00 - 20:00
Tel: 07468-2-0169
Closed: Tuesdays (Open on holiday Tuesdays) Dec. 29th - Jan. 3rd

17 Totsukawa-go

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
Hours: 8:30 - 17:30
*Soba restaurant "Gyoson" 11:00 - 15:00
Tel: 0746-63-0003
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/>

Search

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 2025)