



~Iwakubi Shoryu Terraced Rice Paddies~

Enjoy the beautiful Japanese landscape
and learn about traditional agriculture

The development of gold mines on Sado Island, which began in the Edo period, led to a rapid increase in the population. Therefore, it became necessary to produce more food for the people, and rice paddies were developed in hilly areas that had not been cultivated before. Iwakubi Shoryu terraced rice fields, located at an elevation of 350 meters above sea level, are one of those areas. Today, approximately 460 rice paddies remain, and even though the conditions are less favourable than on the flatlands, traditional farming methods are still being carried on while preserving the beautiful scenery.

Sado's agriculture has been recognized as a World Agricultural Heritage Site (GHIAS). The agriculture in Sado preserves the beautiful countryside landscape, protects the ecosystem of rice paddies by reducing the use of agricultural chemicals, and as a result, preserves the environment in which the Japanese crested ibis can live. On Sado Island that we want to preserve these agricultural methods and pass them on to future generations. We invite you to come and see it for yourself and interact with the people who farm at Iwakubi.

Highlight no.1

The beauty of local landscapes
~Walking on terraced rice paddy fields~



Highlight no.2

Traditional agriculture in Sado
~Preserving the terraced rice paddies~



Highlight no.3

Taste the rice of Sado Island
~The rich flavour of rice grown with great care and effort~



OUTLINE OF THE EXPERIENCE



9:00~
9:30 Introductory talk and
start cooking rice

09:45~
10:45 Brief walk around
Iwakubi Shoryu
terraced rice fields

10:45~
11:15 Agricultural experience
(weeding)

11:30~
14:00 Tasting Sado rice &
brief walk around
Iwakubi village



Ryotsu Kasuga festive cooking and Onidaiko experience (light or full package)

The development of the Sado gold and silver mines in the Edo period was like a gold rush. People from all over Japan gathered on Sado Island. They founded new villages in various parts of Sado Island and blended their original culture and customs with the local culture of Sado. Onidaiko (demon drumming), is an ancient traditional ritual performed on festival days to pray for a good harvest and family safety and is one of the examples of the diversity of Sado's peculiar culture. The 120 or so Onidaiko teams on Sado Island are unique, and no two are alike. They have maintained the traditional performing style that was handed down from their ancestors, and will pass it on to the next generations.

On this tour, you will learn about Sado's traditions during festivals. You can experience cooking and eating dishes served on festive occasions, enjoy the fun demonstrations of Onidaiko, the typical drumming performance of Sado festivals.

Highlight no.1
Learn to cook the traditional festive dishes



Highlight no.2
Watch or take part in an Onidaiko performance



Highlight no.3
Taste the festive dishes made by you, and local specialities



OUTLINE OF THE EXPERIENCE

*dance practice only included in the full package



17:00~
18:00

Cook festive dishes (rolled sushi and sea bream baked in a salt kiln) at Kappo Fujiwara

18:20~
18:40

Explanation of Onidaiko culture by Kasuga Onigumi (Onidaiko team)

18:40~
19:00

Practice Onidaiko under the guidance and Q&A

19:00~
20:00

Dinner of festive dishes and fresh seafood from Sado Island