Discover Nagasaki















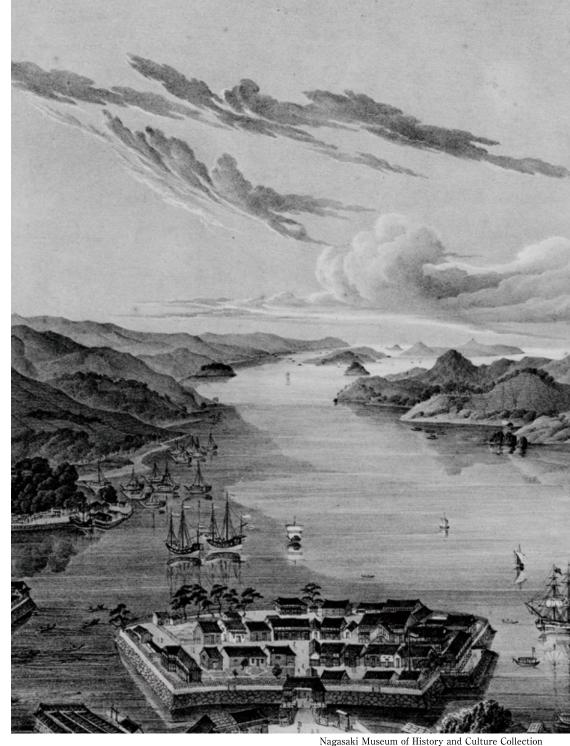


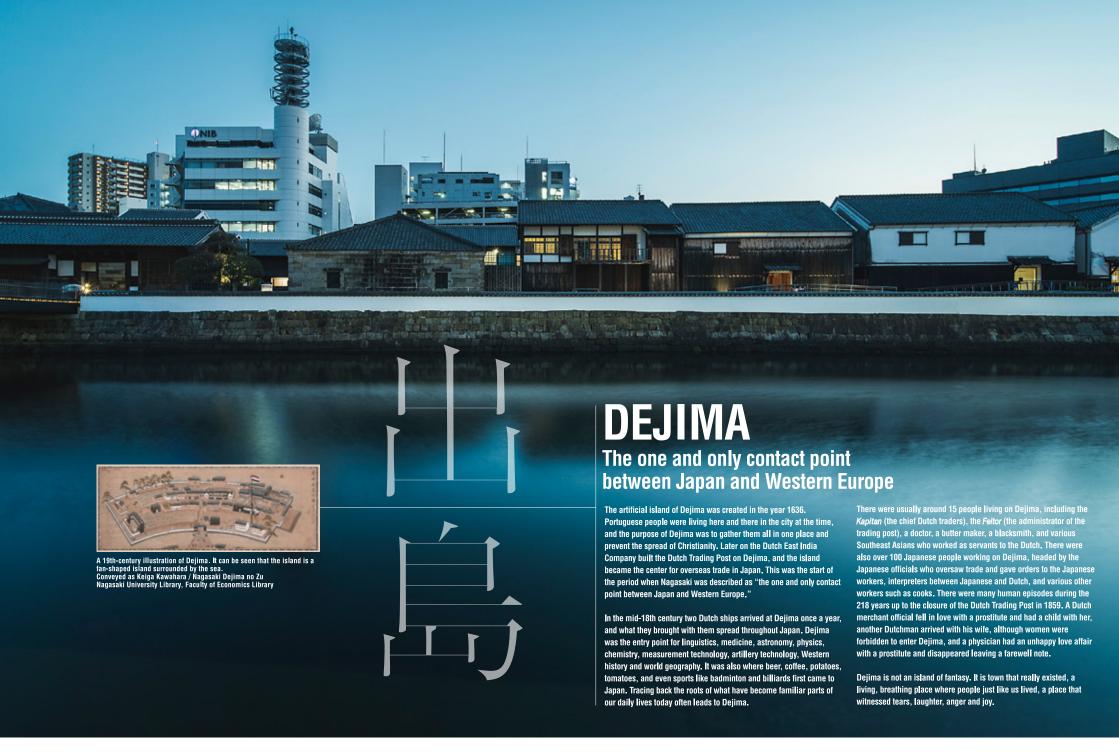




Heritage It's impossible to talk about the history of Nagasaki without mentioning

Dejima, the early trading post between Japan and overseas. The story that started here brought about present-day Nagasaki's worldwide cultural heritage as well as Japan's heritage. Walking around Nagasaki you will be able to learn about the tremendous achievements left by the people of the past.











Heritaç

The Nagasaki Kaido and the Sugar Road

The road that spread the sugar culture

The Nagasaki Kaido was built in the 1600s, and with its 25 posting stations ran for 228 kilometers connecting Nagasaki with Fukuoka Kokura via Saga. Along this road, linked to Nagasaki where the culture of the outside world was brought together, all sorts of goods were transported and it became known as the most important route for exchange with different cultures. Among all the imported goods it was sugar in particular that was poured into the towns of Nagasaki and it environs in many guises, including its use instead of gold as presents to officials, payments to prostitutes, and donations to the Tang temples built by Chinese residents. This was the source of Nagasaki's culture of sweet foods, and the factor behind the birth of various kinds of confections ingeniously using sugar found along the Nagasaki Kaido .

"It's a long way from Nagasaki" is an expression from the old days of Nagasaki. The expression compares Nagasaki with sugar, an item that was relatively easy to come by in Nagasaki, and the "long way" is a metaphor for a lack of sweetness. Using large amounts of expensive sugar connected with the sense of providing the other party with generous hospitality, dishes such as the sweet and salty braised pork belly "kakuni" and the sweetly coated Nagasaki tempura were developed, and pão-de-ló - one of the confections adopted from Portugal and Spain - evolved into the sweet castella sponge that suited the taste buds of the Japanese, Along the roadsides of the Nagasaki Kaido too, a culture of generously using sugar blossomed, with confections such as "maru-boro" baked cakes, "konpeito" sugar candy and "chidori-manju" bean paste buns, Against this historical backdrop, in 2020 The Sugar Culture of Nagasaki Kaido ~ The Sugar Road ~ was officially designated as part of the Japan Heritage. Present-day Nagasaki still continues to





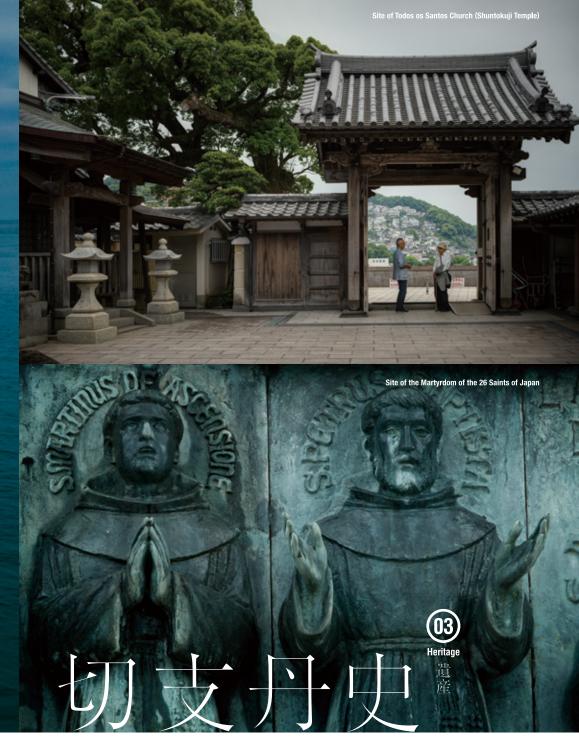
Christian history of Nagasaki

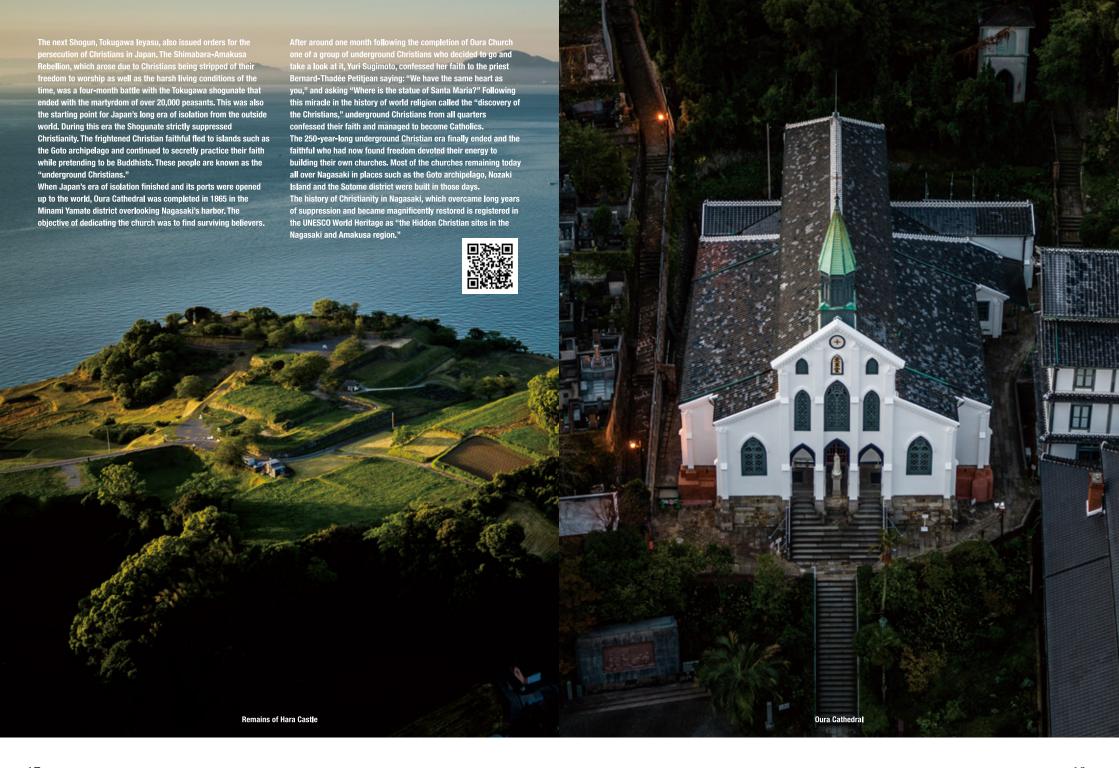
250 years of continuing the faith

Situated at the far west extreme of the Japanese mainland, Nagasaki flourished through interaction with the Eurasian continent since ancient days and was always at the vanguard of information as a place open to the outside world. During the Age of Discovery both trade and the propagation of Christianity arrived from Western Europe simultaneously, and Nagasaki grew into a town that was international and diverse. The starting point of this was Hirado. The propagation of Christianity started in Hirado through St. Francis Xavier in 1550, after which Portuguese ships arrived in quick succession in the ports of Yokoseura in Saikai, Fukuda in Nagasaki, Kuchinotsu in Minamishimabara and Nagasaki itself. After Omura Sumitada, the first Christian daimyo (feudal lord), built a town in Nagasaki, Christians from here and there moved into it. Nagasaki's first church, Todo os Santos (All Saints) Church, was also constructed and the town became a special one embraced by many

Christians. In 1582 Omura Sumitada dispatched the Tensho Embassy as an official mission to Europe aimed at deepening the understanding of Christianity. Those chosen as emissaries were Mancio Ito, Miguel Chijiwa, Julião Nakaura, and Martinho Hara, all of whom were still young boys in their early teens. In the Italian city of Rome they were honored by an audience with Pope Gregory XIII, but when they returned to Japan around eight years later the fierce backlash against Christianity was underway. The Shogun, Toyotomi Hideyoshi, had gained intelligence about the destruction of temples and shrines by Christians and the Jesuit's takeover of Nagasaki, and became furious. An edict expelling Jesuit missionaries was promulgated and in 1597, in order to make an example of them, 26 missionaries and believers were executed in the Nishizaka district of Nagasaki. This place has remained as the site of the Martyrdom of the 26 Saints of Japan.









Japan's Meiji industrial revolution

The revolution to which samurais devoted their lives



The modernization of Japan started in the mid-19th century, and was achieved at such an astonishing speed that it had entered the stage of completion by the beginning of the 20th century. This process involved huge reforms in which the young samural cast aside their swords, replaced them with Western technical books and imitated Western technology. Moreover, with the enthusiastic introduction of Western scientific technology and experts by the Scottish trader Thomas Blake Glover, modernization in the fields of shipbuilding, iron and steelmaking and coal mining accelerated. In the space of just 50 or so years Japan joined ranks with the worlds industrialized nations.

The industrial revolution to which the samural devoted their lives was recognized in the year 2015 with the registration as a part of

the UNESCO World Heritage of "the Sites of Japan's Meiji Industrial Revolution: Iron and Steel, Shipbuilding and Coal Mining." The constituent assets cover 23 sites registered in eight prefectures centering on Kyushu (Fukuoka, Saga, Nagasaki, Kumamoto and Kagoshima) and Yamaguchi, with the addition of Shizuoka and

Along the coast of Nagasaki Prefecture are features such as the Mitsubishi Giant Cantilever Crane, which is still in operation today, over a century since its construction. The various islands where the coal that powered industry was mined are now lively tourism spots. In Nagasaki, the industrial revolution that was fabulously achieved through the samurais who worked themselves to the bone is a source of fascination to us today.



Former Glover House

Mitsubishi No.3 Dry Dock, Mitsubishi Nagasaki Shipyard

Mitsubishi Giant Cantilever Crane, Mitsubishi Nagasaki Shipyard

Former Pattern Shop, Mitsubishi Nagasaki Shipyard

Senshokaku Guesthouse, Mitsubishi Nagasaki Shipyard

Takashima Coal Mine



Culture

From the festivals and crafts nurtured through interaction with the Eurasian continent, to the religious rituals passed down among the islands of Nagasaki, all this diversity is a gift resulting from the nature of the people of Nagasaki who tolerantly accepted foreign culture. Looking at the festivals and objects merging the atmosphere of the place, there can be no doubt that the essence of overseas contact was absorbed into Nagasaki.







The Nagasaki Kunchi Festival The Shinto ritual loved by Nagasaki's citizens

The Nagasaki Kunchi Festival is the major autumn festival of the city's Suwa Shrine. Under the old lunar calendar the ninth day of the ninth month when the Chrysanthemum Festival was held was called "Kunchi," a variation of the word "ninth day." Nowadays it is held over the three days from October 7 to October 9, and the "Hon Odori" dedicatory dance is a designated important intangible folk-cultural property.

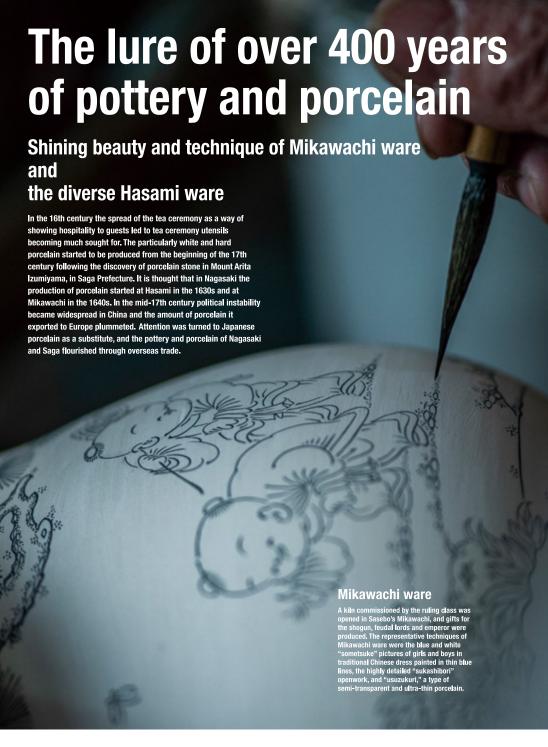
Its origins date back to the year 1634 when the Christian religion was flourishing in Nagasaki, and two prostitutes performed a short dance to a chanted accompaniment in front of the shrine. Along with the edict prohibiting Christianity the people of Nagasaki became parishioners of Suwa Shrine and performing the dedicatory dance was made obligatory to the townspeople of Nagasaki.

The highlights of the festival can be broadly classified as the Hon Odori dance, the "Hikimono" ship-shaped floats, and the "Katsugimono" shrines carried on the shoulders of group of people. The Hon Odori is an attractive and beautiful dance performed by professional female entertainers belonging to a geisha agency (see page 27). The Hikimono consists of Chinese boats, the "Kujira no Shiofuki" in which a large model of a whale is pulled on wheels and moved in imitation of spouting, the "Kawafune," a wooden boat float carrying performing children, the "Goshuinsen" float like the trading ships authorized by the shogunate, and the "Orandasen" floats like Dutch ships, all of which are vigorously pushed and pulled around in a stirring spectacle. The Katsugimono includes the Kokkodesho treasure ship performance, and others in all of which a large number of

bearers carry shrines and can be seen performing tricks such as throwing them up with one hand, clapping and catching them with the other hand. The spectators call out "yolya (great)" and "motte-koi (encore)," and the venues are bursting with passion. Other events at the Kunchi Festival include the dragon dance said to have been handed down by the Chinese merchants of the Tojin Yashiki, and the also Chinese-influenced lion dance. All in all the atmosphere is very exotic. The costumes featuring colorful Nagasaki embroidery, vidro glass handiwork from the Edo era, and luxurious woven cloth from overseas are all handicrafts that add gaiety to the festival and are not to be missed. When the sound of the flute music and drums begins to be heard the people of Nagasaki grow happy and exoited. They love the festival they have been waiting for from the bottom of their hearts.













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Unzen: The Resort Loved by Foreign Residents of Shanghai Before WWII

Brian Burke-Gaffney

The Ansei Five-Power Treaty of 1858 called for the establishment of foreign settlements in several ports including Nagasaki, Kanagawa (Yokohama), and Hakodate. Nagasaki prospered during the early decades as Japan's closest port to Shanghai, and the Shanghai-Nagasaki connection set the stage for the development of Unzen as one of the most popular summer resorts in East Asia.

Initially, foreigners had to apply for permits to venture outside the designated settlements, but the Meiji government gradually loosened the restrictions on inland travel. The most popular destination in the Nagasaki area was Unzen. One traveler from Shanghai described it as follows: "The Unzen mountain range as an economical and pleasant healthy resort, where there is no organic lesion, is hard to beat. The man of limited means run down by his sedentary occupation, his malarious environment, the monotonous routine of Shanghai daily life, and often — during the summer months — want of sleep, will realise within 48 hours of his arrival there, that life is still worth living, be he 26 or burdened with 66 years... For those more run down the change is enough from the vicinity of malarious paddy fields to lovely mountain scenery — hills, valleys, mountains and ravines clothed in verdure of great variety, and an atmosphere so pure and spiritbracing that it almost impels one to laugh aloud, for no other reason than one feels it a loy to be alive."

In 1889, a Shanghai newspaper carried a series of articles describing the attractions of Unzen and later published a popular guidebook entitled *Unzen and Round About it, Including Trips to Higo.* The 1893 Japanese-language book *Onsen annaiki* (Guide to the Hot Springs) states that there were about 50 hot-spring facilities in the village of Unzen in 1892, and that a total of 15,836 Japanese and 434 foreigners visited the resort the same year. While most Japanese spent only one night, foreigners stayed for as long as five or six weeks. The windfall from the latter resulted in the construction of several grand Western-style hotels in the Shinyu (New Spa) district of Unzen.

The installment of an express service between Shanghai and Nagasaki in 1923, assisted by improvements to roads and railways, made the Shimabara Peninsula one of the most popular and easily accessible foreign tourist destinations in East Asia. Every summer, the hotels and cottages of Unzen overflowed with guests, players of various nationalities waited to tee off at the golf course, and the mountain trails saw a steady procession of people climbing hills, watching birds and inspecting wild plants.

Even after the outbreak of the Second Sino-Japanese War in 1937, the number of days spent by foreigners in Unzen increased, as though people were taking refuge from the harsh realities of Shanghai and Nanjing and the xenophobia intensifying in Japan. With the outbreak of World War II, however, the leisurely summer excursions to Unzen that had continued since the early Meiji Period came to a halt and were never resumed.

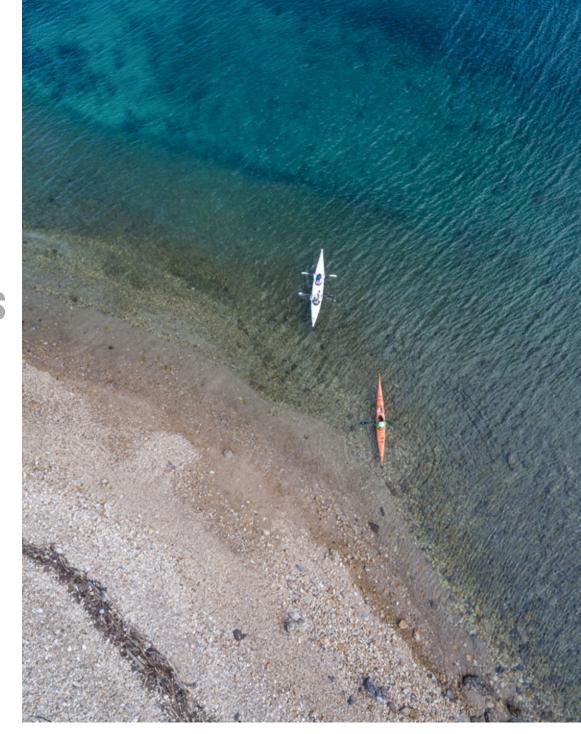


Brian Burke-Gaffney was born in Winnipeg, Canada in 1950. Arriving in Japan in July 1972, he was ordained a monk of the Rinzai Zen Sect the following year. He left the Buddhist priesthood in 1982 and moved to Nagasaki, where in 1992 be became the first non-Japanese recipient of the Nagasaki Prefecture Citizens Award. He is currently professor emeritus of the Nagasaki Institute of Applied Science and honorary director of Glover Garden. His books include The Road from Nagasaki to Unzen (Flying Crane Press, 2023).



Nature and Activities

Nagasaki is the prefecture with the largest number of islands in Japan, and it is a place of abundant nature blessed by the seas. The sea kayaks that make the most of the unique topography of Nagasaki, the cruises through the beautiful bays of the Kujukushima islands, and the mountain climbing and hot spa visits around the volcanic Mount Unzendake. You will want to experience the dynamism of Nagasaki.





Unzendake and Unzen Jigoku

Climb Mt. Unzen and experience the volcano's blessings

"Unzendake" is the collective name for the mountains filling the center of the Shimabara Peninsula. In springtime the mountains are covered in a carpet of charming flowers in bloom. A floral relay of flowers spreads across the mountains beginning with the cream-colored blossoms of aromatic litsea, followed by Japanese apricots, wild cherry blossoms, Kyushu azaleas, white enkianthus, and white kousa dogwood. It is not only in spring that you can fully experience the wonders of Unzen, which is designated as a national park, while climbing Unzendake: there are also the fresh green leaves of summer; the red and gold leaves of autumn; and the rime icing of winter.

Mt. Fugen is one of the mountains comprising Unzendake. From the top of this mountain you can see Mt. Heisei-shinzan, the Japan's newest mountain, giving you the realization that this is an active volcano. Located within the Unzen hot spring resort area is the

crater of the Unzen volcanic complex, which is known as "Unzen Jigoku (Hell)." The crater blows out hot high-pressure gasses that have the distinctive smell of sulphur springs, truly giving the appearance of a scene from Hell. Many tourists visit Unzen Jigoku due to its reputation as a spot where it is possible to directly feel the Earth's heartbeat. The local hotels and inns draw hot spring water directly from Unzen Jigoku for their baths, making this a valuable hot spring resort area because of the water's highly effective healing and soothing properties.

Temperatures in Unzen are some four to five degrees cooler than on the plains, creating the perfect summer retreat. Western-style hotels were opened here one after the other in the early 20th century, and in its heyday the area welcomed some 30,000 visitors from overseas annually. Experience the nature and lifestyle of Unzen that has been loved by so many foreigners.





Shimabara Railway

The story of two men who built the Shimabara Railway

Japan's first railway was the line linking Shimbashi in Tokyo and Yokohama, which opening in1872. Subsequently railway development spread across the country railway played an essential role in Japan's industrial expansion.

The inaugural president of the Shimabara Railway Co., Ltd., Mototaro Ueki, was 22 years old when he first dreamed of building a railway, saying that: "Railway construction is essential for the development of the Shimabara Peninsula." The Shimabara Railway Co., Ltd. was established in 1908. Through Ueki's passion, construction of the Shimabara Railway became a reality. When train services began operating on June 20, 1911, Ueki was over 50 years old.

There is one other man who cannot be forgotten when talking about the Shimabara Railway— Kohei Miyazaki, who is well-known as having been a blind author. Having spearheaded efforts to rebuild the Shimabara Railway after its destruction in World War II, realize

the construction of an imperial train, and carry out around-the-clock track improvement works, Miyazaki eventually lost his sight due to the stress of his grueling work conditions. Nevertheless, his single-minded dedication enabled the revival of the Shimabara Railway, which had been devastated in the war. He was a man who never ran from any hardship. In many ways his philosophy overlaps with the way Mototaro Ueki—known as the Father of the Railway—lived his life.

The Shimabara Railway was born thanks to these two men. One site along the Railway that is currently gaining popularity is Omisaki station, which is said to be Japan's train station closest to the sea. Spreading out in front of the station platform is the Ariake Sea, which has the largest tidal range in Japan. Stretching before your eyes is the blue sea at high tide, and tidal flats at low tide. Today the yellow cars of the Shimabara Railway are again rolling through breathtaking scenery.











NAGASAKI Adventure Tourism

Nagasaki Prefecture, located in the west of Japan, stretches approximately 200 km east to west and 300 km north to south. Historically, it played a significant role as a point of contact with other countries, was where samurai first encountered Western culture, and is home to people who live in harmony with volcanoes while benefiting from nature's blessings. It is a place characterized by island-specific terrain and unique natural features. Even within a single prefecture, each region has its own story. You can't help but think, "A short visit would be a shame." We want you to fully experience the richness of Nagasaki's nature and culture.





HIRADO The town where Western culture first arrived in Japan

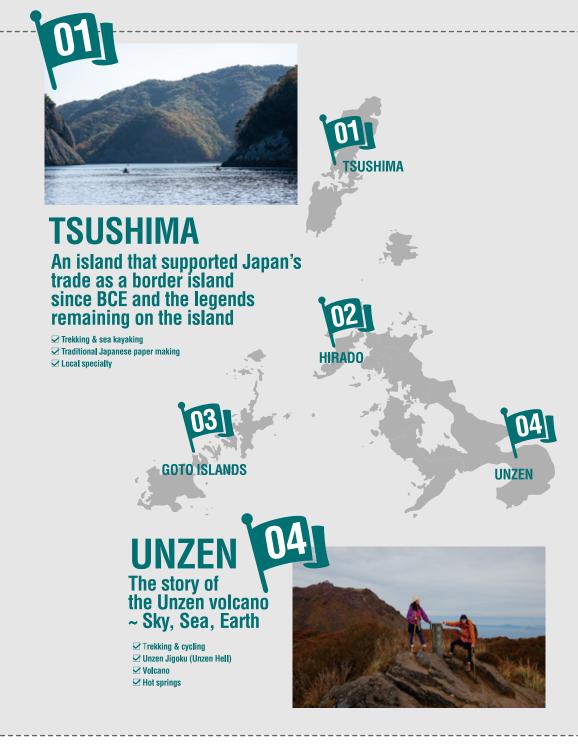
- ☑ Hiking & cycling
- ✓ Hirado Castle
- **☑** UNESCO World Heritage Site
- ✓ Fisherman experience
- ✓ Traditional Japanese confectionery making

GOTO ISLANDS 03 Experience the nature and Christian culture

Experience the nature and Christian culture of the unique Goto Islands formed by volcanoes

- ✓ Cycling & trekking
- Communication with local people
- Rock area strolling
- ✓ Local confectionery making







Gourmet

Nagasaki local produce, traditional food, sweets and shochu liquors— Nagasaki boasts many famous gourmet treats. The historical Shippoku Cuisine, the Champon noodle and the crispy sara-udon noodle which became Nagasaki's soul food, the local sweets and island food. We hope you will enjoy lots of delicious food as you walk around Nagasaki



55 Discover Nagasaki 56



Shippoku Cuisine

A spread of internationally rich dishes served on red round tables

China, Southeast Asia, Portugal, the Netherlands, Japan-Shippoku cuisine comprises a variety of dishes from countries around the world served on red round tables. This cuisine is one of the unique food cultures of Nagasaki, a region that has had deep exchange with the outside world since long ago. Shippoku refers to tables covered in cloth. The word's pronunciation derives from Southeast Asian countries such as Vietnam, and a table spread with food was called "Shippoku-dai." In the 17th century, the dining style of Westerners and Chinese whereby a large group of people gather around a table and enjoy a meal together in a convivial atmosphere, regardless of individual status became very popular in Nagasaki. In the 19th century, Shippoku Cuisine further developed into banquet cuisine, and even today continues to be beloved as Nagasaki-style full-course cuisine that can be enjoyed at celebratory events such as weddings. "Braised pork" and "hatoshi" (deep-fried shrimp paste sandwich) originating from China; grilled dishes with roots in western-style cuisine from Portugal and the Netherlands; and Japanese "oshiruko" (sweet azuki red-bean soup) for dessert. Truly the foods laid out on these red round tables are the epitome of the international exchange that Nagasaki has been party to over many years.



Champon

This noodle dish was devised in late 1800's by a Chinese man from Fujian Province to serve nutritious meals in low price to Chinese exchange students. It comprises meat and seafood stir-fried with seasonal vegetables and then simmered together with noodles. The essence of the ingredients dissolves into the soup, making this hearty noodle dish highly nutritious.



Nagasaki Seafood

Nagasaki is a treasure-chest of seafood. The coastline of Nagasaki is long and intricate with remote islands. coves and bays. Together with the sea current, this coastline creates one of the best locations for fishing in Japan. Thanks to this landscape, it is possible to enjoy fresh and delicious seafood anywhere in Nagasaki-not only sushi and sashimi, but also various other seafood dishes.



Sara Udon

Born as a soup-less version of Champon, Sara Udon comes in two types: thin or thick noodles. The thin noodles type comprises crispy fried noodles topped with vegetables and sea food or pork in a thick starchy sauce, while the chewy thick noodles type is unique to Nagasaki.



Made with high quality wheat and pure spring water from Mt, Unzen, Shimabara Somen Noodles are famous throughout Japan. In summer, famous somen shops along the Shimabara Peninsula serve these noodles as "somen nagashi" (noodles flowing down a bamboo chute).



specialty food, Locals pass down their family recipes from generation to generation, but Guzoni can also be easily enjoyed at restaurants. Packed with rich flavors from the various ingredients, this soup is a deliciously colorful feast.



Kujukushima Oysters

Ovsters farmed in Nagasaki Prefecture are plump and juicy. Kujukushima Oysters are small-sized but rich flavor with the nutritions from the rias coast line. This oysters are known as a milk of the mineral-rich sea, and once you have tasted their plump texture you don't want to stop.



Nagasaki Wagyu beef

Nagasaki Prefecture, with its intricate coastline, is the birthplace of high quality Nagasaki Wagyu beef, which has won awards at the Wagyu beef Olympics. Providing a good balance of natural flavor and leanness, this beef is recommended for not only steaks but also hot-pot dishes such as Shabu-Shabu and Sukiyaki.

Unagi no Kabayaki

(glaze-grilled eel with slightly sweet soy sauce)

Isahaya has long been known for its specialty eel cuisine, which uses eels caught in the river that flows through the town. Unagi no Kabayaki is normally grilled but here in Isahaya, they steam eel after grill. The texture is soft and crispy and easy to keep warm. The eel's distinctive melt-in-your-mouth texture will take your breath away.







Omura Zushi

This traditional local cuisine of Omura City has a long history dating back some 500 years. It is said to have first been made to celebrate the victory in battle of samurai warriors in the region. This sweet, celebratory sushi comprises dried shiitake mushrooms, burdock root, vinegar-pickled fish fillets, and various other ingredients sandwiched between layers of vinegared rice and topped with a scattering of kinshitamago (thinly shredded egg crepe).



Yusenpei Wafers

These Wafers are said to have been created in the late 1800's as a snack to present to a lord who was fond of hot springs. Enjoy the crispy texture and sweet taste of Yusenpei Wafers, which are made by mixing flour, sugar, eggs, and baking soda together with hot spring water and then grilling circles of the batter on a special iron plate.



Deep-fried Horse Mackerel

Matsuura is the largest horse mackerel harvest city in Japan and it is called "Holly land for Deep-fried horse mackerel." The flesh is plump and juicy because of the excellent freshness of the horse mackerel used, and the just-fried crunchiness is addictive.



Goto Udon

Goto hand-stretched udon noodles are said to be the roots of Japanese udon. Distinctively thin yet firm. these udon noodles are best eaten in "Jigokudaki" (Hell pot), a dish whereby the noodles are boiled in an iron pot and then dipped in a mixture of egg and flying fish broth. It is because the simmering not looks like an image of hell, this noodle pot is called Hell pot.



Mushi-Gama Food cooked with steam from underground hot springs





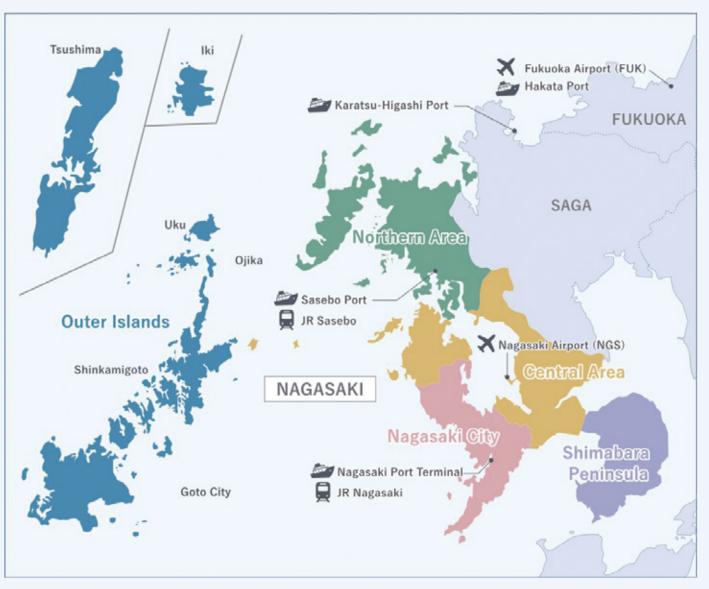
Nagasaki Prefecture (Overview)

Nagasaki Prefecture is surrounded on all sides by the sea and mountains; its cities and many islands are blessed with beautiful nature, and it is steeped in history, tradition and culture.

The prefecture consists of 5 areas; Nagasaki City and Sotome Areas, Hirado/Sasebo Area, Central Nagasaki Area, Shimabara Peninsula and the Outer Islands. Nagasaki has its own international airport and features the most islands in Japan accessible by boat or plane. A JR line and numerous other private railways can carry you across the prefecture, with bus services offering access to locations without train lines.







Model Course Model Course

2 Day

Peace Park / Nagasaki Atomic Bomb Museum Nagasaki Museum of History and Culture Suwa Shrine

Lunch : Tsukimi Chaya

Hamano-machi Arcade / Shindaiku Shopping Street Teramachi Street

Nagasaki Kameyama Shachu Memorial Museum Night view of Mt. Inasa









Sofukuji Temple (National Treasure) Shinchi Chinatown

Lunch : Champon

Oura Cathedral (National Treasure) Glover Garden



3 Day



Mt. Inasa

Dejima Lunch : Shippoku Cuisine

Megane-Bashi (Spectacles Bridge)

Kofukuji Temple

Peace Park / Nagasaki Atomic Bomb Museum





Kujukushima (Sailing and park) Lunch: Sasebo Burger

 $\langle PM \rangle$

Hirado Castle Matsura Historical Museum



Kinokawa Sake brewery Omura Park

Lunch: Omura-zushi

Tea Experience at Higashisonogi









If you want to enjoy hot springs, head to Shimabara Peninsula!



If you want to enjoy the sea, head to GOTO, IKI, TSUSHIMA!



Other Sample **Itineraries**

