

I'll be your guidel

A Journey Through Awaji Island

Land of Imperial Cuisine and Tradition

Tour Guide Iwahana Shoten Price per person ¥ 70 (incl. tax) (per day)
+ One drink charge at lunchtime (separate)





Catch a "tribute-grade" sea bream !!



Pick meaty shiitake mushrooms !!





Get premium Awaji Beef!! Harvest fresh seasonal onions straight !!



Bus tour in Awaji - Collect, Cook, Enjoy!

This is a bus tour where you'll gather ingredients yourself on Awaji Island-long known as a treasure trove of foodand create your very own unforgettable BBQ.

Your tour guide is an experienced buyer with close ties to local producers. You'll visit fishing ports, farms, and food processing sites-places not usually accessible on ordinary trips-offering you a truly special island experience.

From a sea bream gifted directly by local fishermen, to thick, meaty shiitake mushrooms harvested from mushroom beds, to sweet new onions you pick yourself, and the island's famous Awaji Beef-you'll create a BBQ that's

For dessert, enjoy freshly picked strawberries from a local farm, transformed into delicious strawberry daifuku under the guidance of skilled artisans from the island's renowned "Kajitaya" confectionery

Tour Schedule

Sunday, April 13

8:30 Depart from Sumoto BC

9:10-9:40 Maruyama Fishing Port Toilet break at Uzumachi

Terrace on the way

10:20-11:00 Harada Seika(Farmer)

11:15-13:00 Amaterasu BBQ

14:10-15:00 Country Garden

15:10-15:50 Strawberry Daifuku

16:20-17:00 Shopping at a local gift shop 18:00 Arrive at Sumoto BC

Saturday, April 26

8:30 Depart from Sumoto BC

9:10-10:00 Harvest Experience at Mori-no-Ki Farm

(includes toilet break)

10:20-11:00 Harada Seika(Farmer)

11:15-13:00 Amaterasu BBQ

14:10-15:00 Country Garden

15:10-15:50 Strawberry Daifuku

16:20-17:00 Shopping at a local gift shop

18:00 Arrive at Sumoto BC

Schedule may shift slightly.



Make strawberry daifuku!!

English-speaking guide available!





Book now on your phone!