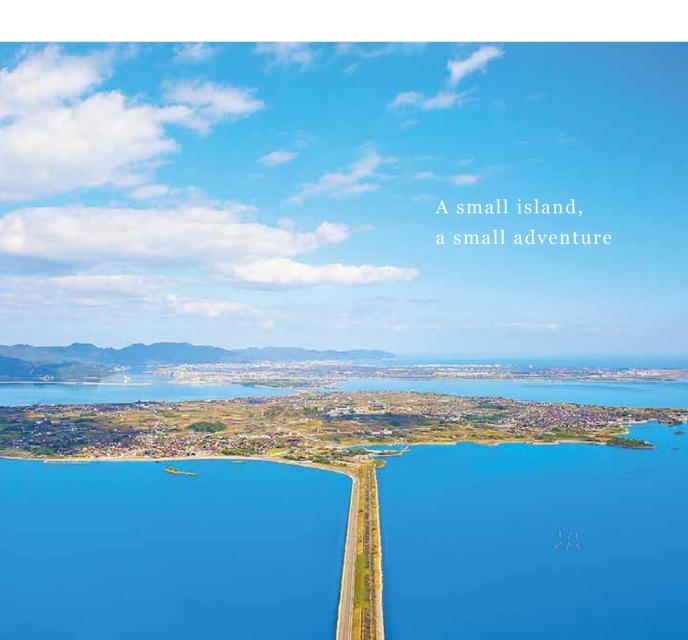
Yatsuka, Matsue Sightseeing Guidebook

Daikonshima®

大根島







At the peony garden, I was welcomed by great blooming peonies.

Red, white, yellow, purple ...

I never knew peonies came in so many colors.

I enjoyed a stroll through an elegant garden, and took a quick break at a cafe.

I kept driving so that I might meet more peonies.





Daikonshima boasts the highest production of this beautiful flower which colors the island.

The peony, symbol of both Matsue City and Shimane Prefecture, was first brought to Yatsuka about 300 years ago, when a priest of Zenryu-ji Temple visited Mt. Akiha (in modern day Shizuoka Prefecture), and took peonies home for medicinal purposes and planted them in the temple grounds.

Peony cultivation spread among local farmers and, around 1955, a new technique was developed where peony buds were transplanted into Chinese peony

seedlings. Cultivation increased, and the wives of farmers began to travel around Japan to sell peony

Yatsuka's peonies are now exported overseas and are highly valued in places such as Europe, the United States, and Taiwan.

From late April to early May, large peony flowers with a diameter of 20-30cm bloom colorfully and beautifully, earning the title "king of flowers".

Peony dyeing

In 1991, 30 volunteers from Yatsuka began the "Peony Dyeing Study Group." They went to Kyoto for training and held their own study sessions, cultivated materials and dyes, and developed products dyed using peony flowers.

In 2008, the company changed its name to "Daikonshima Dyeing Studio" and began selling peony-dyed products, for which it also obtained a trademark registration. Peony petals are picked at their best state, when the flower begins to bloom, and are turned into a natural dye.

Daikonshima Peony Festival

This event is held from late April to early May, when Daikonshima is decorated with countless peony flowers. The Peony Flower Competition, the Peony Gallery, and a Peony Walk through peony fields are just some of the events where people can enjoy peonies.

In addition, tourists flock to see stage events such as performances from the surrounding area and to eat from local food stalls.



Daikonshima Dveing Studio

[Telephone] 0852-76-2851 (Wataba)

[Location] 139 Terazu, Yatsuka

[Reservations] 7 days in advance



Peony Flower Competition

Flowers in their best condition, lovingly bloomed by growers, are exhibited and awards are given for outstanding peonies and new varieties as voted by the general public.

With 300-350 flowers on display each day, it is the largest display of cut flowers each year.

1. Chinese Peony Garden

There are many precious varieties, such as the "Pea Green Peony" with green petals, and the "Twin Beauties Peony" with petals that split into white and red.

Chinese peonies bloom a little earlier than Japanese peonies, starting in mid-April.

[Location] 1077-1 Nyuko, Yatsuka [Telephone] 0852-55-5232 (Matsue City Agricultural Administration Division) [Open] 9:30-16:30

(Open only during the blooming season from early April to early May)

2. Peony Garden Daikonshima Honjin

Visitors can enjoy natural lava rocks and peonies in this garden. Visitors can also see and buy "Izumo nankin," a goldfish that is said to be a swimming jewel and a Natural Treasure.

You can also buy peonies and Unshu Ginseng [Location] 441 Nyuko, Yatsuka [Telephone] 0852-76-3399

[Telephone] 0852-76-3399 [Open] 9:00-17:00 (days off vary)

3. Eshima Peony Garden

The garden produces and grows many unique varieties of peony so that visitors can view flowers that cannot be seen anywhere else.

The flowers are protected by a special sunshade so that visitors can view the large flowers in their best condition even during the daytime.

[Location] 167-1 Eshima. Yatsuka

[Telephone] 0852-76-2254 [Open] 9:00-17:00 (days off vary)

4. Daikonshima Botan Garden

Enjoy a meal while viewing tree peonies and Chinese peonies in the park.
[Location] 2086 Hanyu, Yatsuka
[Telephone] 0852-76-3214
[Open] 10:00-17:00 (days off vary)

......

5. Japanese Garden Yushien

An island of flowers in Nakaumi. It is one of the largest Japanese gardens in the San-in region, centred around a large pond, where peonies and other seasonal flowers bloom.

[Location] 1260-2 Hanyu, Yatsuka [Telephone] 0852-76-2255 [Open] 10:00-17:00 (closed 30th, 31st December)

Opening times may be extended in spring and autumn

URL www.yuushien.com

Farmers on Daikonshima also cultivate peonies which bloom in winter.

"Winter-blooming peony" refers to peonies which typically only bloom in spring but are specially treated with artificial growth delay techniques so that they will bloom in winter. On the other hand, "Winter peony" is a two-season variety of peony that blooms in both spring and winter, though it has the peculiarity of not sprouting leaves in winter.

Peonies have taken root as symbols of Daikonshima, with many local products made from them, such as flower-based dyes.

There are many facilities on the island where visitors can view and even purchase peonies.

In addition, the Daikonshima Peony Festival, held from late April to early May, is a popular event that attracts many tourists to see countless blooming peonies.

6

Home of the worldfamous Unshu Ginseng.

called "Otane-Niniin," roughly "peculiar carrot", and brought to Japan from the Korean peninsula on the orders of Shogun Tokugawa Yoshimune

Most of Yatsuka is farmland.

Ginseng has long been a specialty. Harvested six years after planting, ginseng dries fields of nutrients and a field must be left untouched for 15 years before ginseng can be grown there again.

The ginseng produced here is called "Unshu Ginseng" and is highly regarded in overseas markets as one of the world's finest ginseng products.

In Japan, it is mainly processed into powder or extract, and is widely used as a nourishing and



tonic agent.

History of Unshu Ginseng

The cultivation began during the Tempo period (1830-1844) when the Matsue Domain established ginseng farms under the direct control of the domain, and the

islanders were recruited to work in the fields.

Later, when the clan permitted private cultivation, the area used for planting ginseng expanded.

Although most of the cultivation areas that had spread across the country have disappeared, the Unshu Ginseng of Yatsuka is one of the three major producers of ginseng in Japan, along with the Shinshu Ginseng of Nagano Prefecture and the Aizu Ginseng of Fukushima Prefecture, and is the only producer in the prefecture.







Daikonshima Sanchoku Market

We offer distinctive agricultural products grown in the fertile soil of Daikonshima and marine products from Nakaumi. [Location] 183-10 Eshima, Yatsuka [Telephone] 090-1011-0519 (Kashiwagi [Open] 10:00-15:00 (closed on Wednesdays)



Hokkoku Soy Sauce and Seasonings

Hokkoku is located at the foot of the Eshima Ohashi Bridge and manufactures and sells soy sauce and other sauces including the citrus-based ponzu [Location] 347-1 Eshima, Yatsuka Telephone 1 0852-76-3777 [Open] 8:30-17:30 (closed Sundays public holidays, and the 2nd and 4th Saturday each month) URL www.hokkoku-soy.co.jp



Satisfyingly large shelfish!

Daikonshima Sanchoku Market

Nakaumi Blood Clams

(Akagai)

Only available mid-December to mid-

Because they are cultivated by suspending them in the sea, there is no muddy smell and the shells are full of meat.



Soy sauce is a chef's best friend.

Hokkoku Soy Sauce and Seasonings

Kanro

(Re-fermented Honjozo)

This soy sauce is twice fermented in a labor-intensive process. It is characterized by its rich flavor and aroma from the slow maturation



Daikonshima Daikonshima

Liqueur

Beer and

Craft beers Easy-to-drink craft

beers made with one part malt for one part



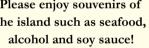
Craft liqueurs made using honey from Daikonshima and lemon from Hiroshima Prefecture.

Sake and Shochu from Daikonshima, 90 years in the making Daikonshima Research Institute

Junmai Daiginjo Ryukei 720ml

Junmai Daiginjo made with rice grown in mineral-rich groundwater and nutrient-rich







Nashi Ponzu

This luxurious ponzu sauce is made using concentrated pear iuice from Tottori Prefecture.

Full of Daikonshima Goodness! Tovoshima Fertilizer Store

Shimadore Phakchi Curry

It is an exquisite curry that uses plenty of fragrant coriander grown in local rich

Baked Sweet potato Shochu 720ml

This shochu is made by aging baked sweetpotatoes grown in nutrient-rich earth to maximize the sweetness of the potatoes.

Shimadore Phaksco

A spicy sauce using fragrant coriander grown in local rich soil.



Brews and sells sake, shochu, craft beer and liqueurs. Also sold at Yushien and Family Mart Eshima Ohashi store. [Location] 1128-110 Eshima, Yatsuka [Telephone] 050-5217-5505 URL daikonshima-lab.wixsite.com/hom/



Toyoshima Fertilizer Store (Shimadore Market)

We deliver colorful agricultural products from Daikonshima. We are ready to help you with any agricultural matters. [Location] 510 Hanyu, Yatsuka [Telephone] 0852-76-2643 [Open] 8:00-19:00 (days off vary





Delicious dishes unique to Daikonshima

Please take your time and enjoy the many delicious dishes offered, including eel restaurants with lines out the door and restaurants boasting a wide variety of options.



1. Koizumi Yakumo Set Meal

The grilled eel topped with our secret sauce has an unforgettable taste.



2. Yakitori-don

Large chunks of grilled chicken over rice.



3. "Tomatan"

Tomato-flavored tantan ramen. Addictive combination of sour tomato flavor with a spicy broth!



4. Glehnia and Yuzu Pepper Pasta

This gem is imbued with the spiciness of yuzu pepper and the aroma of glehnia.



5. Silk Ramen

The spicy bean paste flavor is addictive!



6. "Kaiseki" Banquet

Filled to the brim with fresh ingredients.



7. Specialty breads

Soft, chewy, and crispy breads are available.



8. Stone Oven Pizza

Pizzas baked in an authentic stone oven crispy with a doughy core!



9. Snow Crab Hot Pot

A sumptuous hot pot of fresh snow crab in a broth filled with crab and the sweetness of Chinese cabbage.



10. Unaju

Grilled eel served over rice, using only freshly



11. "Kaiseki" Banquet

Exerience seasonal flavors.



12. Soba

Please enjoy our delicious handmade soba



1. Eel Restaurant Yamamise

kept in Daikonshima's mineral-rich groundwater are grilled in Kansai style. [Location] 1128-10 Eshima, Yatsuka Telephone 1 0852-76-3198 Open 1 11:00-15:00 15:00-17:00 take-out only (closed 1st-7th January, 16th November) URL Yamamise.com

Established in 1914, this restaurant specializes in eel dishes. Fresh Eel



2. Yakimonya Koma

Izakaya restaurant specializing in yakitori. Accepts reservations for up to 25 people. [Location] 2383-2 Hanyu, Yatsuka [Telephone] 0852-76-3789 [Open] 17:00-22:00 (closed Mondays)



3. Matsumura-ya

A menu with a wide variety awaits you. Specialities are "Tomatan" (spicy tomato ramen), five ingredient miso ramen, and sweet and sour fried chicken.

[Location] 1211-5 Nyuko, Yatsuka Telephone 1 090-8066-0323 [Open] 11:00-14:00 / 17:30-20:00 (closed Wednesdays)



4. Daikon & Ninjin

ingredients, which customers can enjoy with a view of Daisen and Nakaumi. At special events we serve "Unshu Ginseng Ramen." [Location] 768-2 Hanyu, Yatsuka [Telephone] 0852-61-8382 [Open] 10:00-18:00 (last order 17:00) (closed Mondays and

We serve creative pasta dishes, coffee, etc. using local



We recommend the popular "Silk Ramen"! We look forward to serving you a wide variety of Chinese food. [Location] 598 Eshima, Yatsuka Telephone] 0852-76-2983 [Open] 11:30-15:00 / 17:00-20:30 (closed Tuesdays)



6. Ikehachi

Located about 500 meters from Yushien, this cozy restaurant serves fresh and delicious fish. Local fish dishes, eel dishes, sushi, and platters are available upon reservation. [Location] 560 Hanyu, Yatsuka Telephone] 0852-76-2348 [Open] 11:00-20:00 (reservation required; days off vary)



7. tori pain

In addition to freshly baked bread, we offer a wide variety of specialty breads. [Location] 1987-1 Hanvu, Yatsuka [Telephone] 090-7775-4986 [Open] 10:00-18:00 (only open Tuesdays, Thursdays, and



8. Koyado Namiji (guest house)

In this guest house built in a traditional house, we offer vegetable garden and stone kiln experiences with reservation. Lunch and dinner are available. [Location] 281 Kameshiri, Yatsuka Telephone] 0852-67-6769 [Open] 9:00-21:00 Reception hours vary URL www.koyadonamiji.com/



9. Fisherman Cooking Hanamaru

We offer customers seafood fresh from Sakaiminato. including many rare finds. Please try our snow crab. [Location] 327-1 Nyuko, Yatsuka-cho Telephone] 0852-76-2622 [Open] 11:30-14:00 / 17:30-22:00 (closed Mondays)



10. Restaurant Fukamisou (Eshima Peony Garden)

Kabayaki, eel grilled in Kansai style using our signature sauce, is a local favorite. We also offer other menu items besides eel dishes. [Location] 167-1 Eshima, Yatsuka Telephonel 0852-76-2254

[Open] 9:30-17:00 (closed Sundays and public holidays) We open every day in-and-around midsummer and during the peony blooming season

URL www.eshima-botan.com



11. Catering, Banquet and Inn Sawamiya

We offer seasonal delicacies such as eel dishes and "kaiseki" banquet cuisine for each season. We welcome long-stay guests for sightseeing, business, etc.

[Location] 914 Nyuko, Yatsuka (catering / banquet hall) 345-5 Nyuko, Yatsuka (Inn)

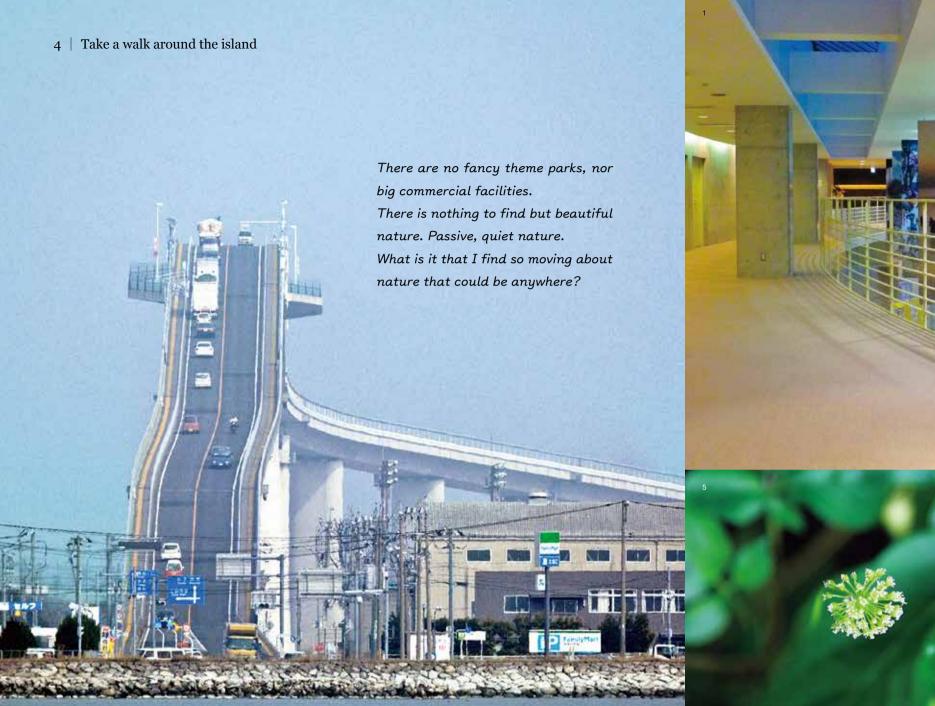
[Telephone] 0852-76-3393 Fax 0852-76-2142 [Open] Reservation required (days off vary)



12. Daikonshima Botan Garden, Ebisu-tei

We have various kinds of soba noodles such as Warigo Soba and Kamaage Soba. [Location] 2086 Hanyu, Yatsuka

Telephone] 0852-76-3214 [Open] 11:00-13:00 (closed Wednesdays)





Eshima Ohashi Bridge

This 1,446-meter-long bridge connects Eshima Island with Sakaiminato City.

It was featured in a TV commercial by an automobile manufacturer, where it was nicknamed "Hit-the-pedal Slope," and it has become a spot that attracts many tourists to this day.

[Inquiries] Sakaiminato Management Association

[Telephone] 0859-42-3705

1. Nakamura Hajime Memorial Hall

A commemorative museum introducing the achievements of the late Dr. Nakamura, a Matsue native and worldwide authority in the study of Eastern thought.

The hall features an commemorative exhibition room and a library that displays some of the 34,000 books in Dr.

Nakamura's collection.
[Location] 2nd Floor, Yatsuka Branch, Matsue City Hall, 2060 Hanyu, Yatsuka
[Telephone] 0852-76-9593

[Open] 10:00-17:30 (free admission; final entry 17:00) (closed mondays / Obon (13th-15th August), New Year holidays, irregular dates as the collection is reorganized) http://www.nakamura-hajime-memorialhall.or.jp/

- 2. View of Daisen from Daikonshima
- Sunset over Nakaumi
 Hanyu Bay Water Park (Benten Island)
- 5. Unshu Ginseng flowers

/2 /3



Flowering seasons on Daikonshima Island

 \ast Please see the map on page 22-23 for the locations where each flower can be seen.

Flower variety	Locations	January	February	March	April	May	June	July	August	September	October	November	December
Kawazu-zakura cherry blossoms	Daikonshima Island (northwest coast) / Nyuko - Futago ▶ Yushien Iriguchi Bus Stop area Daikonshima Island (northwest coast) / Nyuko - Futago ▶ Yushien Iriguchi Bus Stop area												
Yoshino cherry trees	○ Otsukayama Park ○ Yatsuka Gakuen ○ Daikonshima (northwest coast)												
Rape blossoms	Fields across Daikonshima / Nyuko - Central - Mawatashi												
Tree peonies (botan)	▶ Fields across Daikonshima												
Chinese peonies (shakuyaku)	▶ Hanyu Bay Water Park												
Water lilies	▶ Hanyu Bay Water Park												
Buckwheat flowers	Fields across Daikonshima / Nyuko - Central - Mawatashi												

Rough guide for when to visit. Actual flowering season may differ depending on the weather conditions that year.

/4

A mystery created by the earth; Understanding the formation of Daikonshima Island. Daikonshiima is a flat island formed from basalt volcanic rocks from an eruption approximately 200,000 years ago.

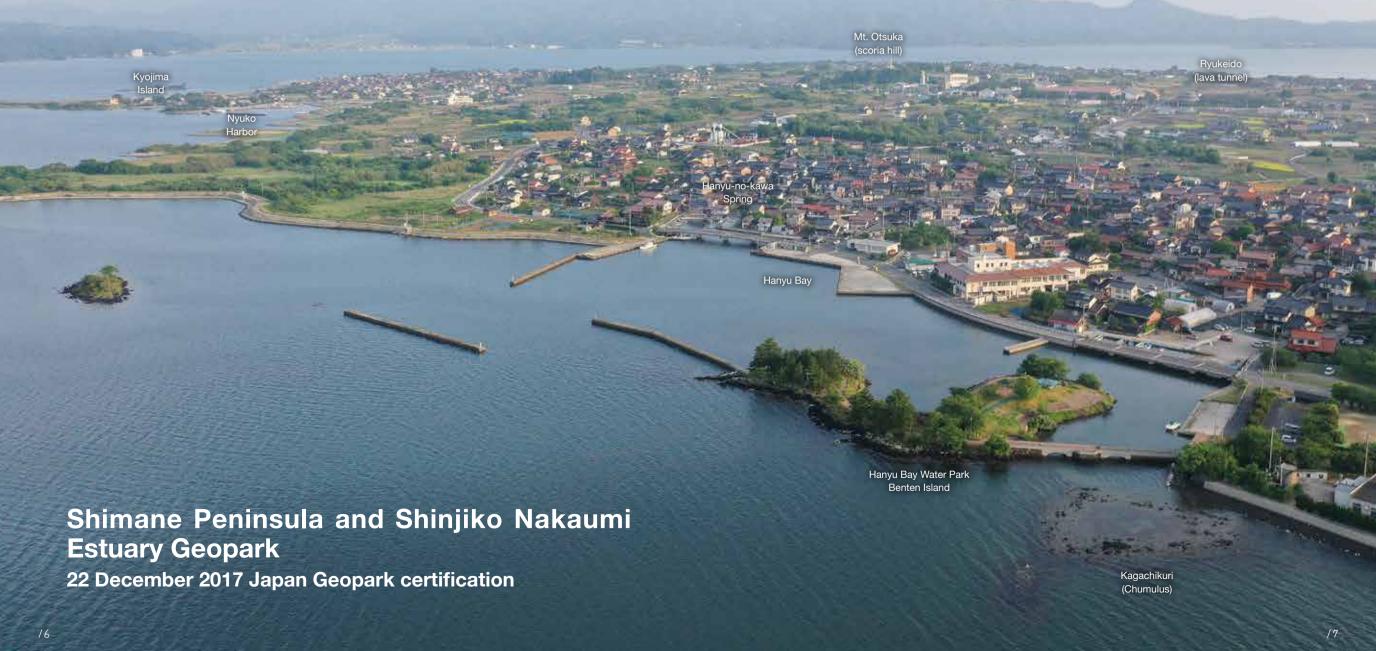
Because basalt lava flows easily, the terrain of Daikonshima is gently sloping, like a plate lying face down

The highest peak on the island, 42-meter-high Mt. Otsuka, is made of reddish-brown, pitted volcanic scoria. It was the location of the crater that formed Daikonshima and Eshima.

There are two lava tunnels on the island, which are designated as Natural Monuments.

A heart-shaped reef can be seen on the coastal side of Benten Island.

This is believed to be the result of wave erosion of a volcanic landform called a chumulus, which is a dome-shape caused by new lava entering a volcanic rock formation when the surface of the lava was solidified but the interior was not.



4 | Take a walk around the island



The den of a "Dragon God" birthed by volcanic activity

Daikonshima and Eshima are technically the same volcanic island, both created by an eruption 200,000 years ago.

On Daikonshima, there are two lava tunnels, formed by lava flows, which have been designated National Natural Monuments.

Daikonshima is in an area certified as a Japanese Geopark in December 2009, and the lava tunnels, scoria hill (Mt. Otsuka), and spring water (Hanyu Bay Water Park) are designated geological and geomorphological sites.

Other features of the landscape such as spring water and basalt rocks tell the story of volcanic activity can also be seen throughout the island.

Nationally Designated Special Natural Monument

Yukido



- 31 July 1931 Natural Monument designation
- 29 March 1952 Special Natural Monument designation

The entrance seems to have been a large cavity with a large gas pool, and there are traces of collapse due to gas escaping from the ceiling.

Due to safety concerns, entry to the cave is prohibited except for academic research and other activities as approved by the Cultural Heritage Division.



Nationally Desinated Natural Monument

Ryukeido



■ 7 June 1935 designation

This lava cave was accidentally discovered in 1932 during road construction. Because of its unusual shape, it was named "Ryukeido" (Dragon Valley Cave) as if it were the abode of the Dragon God.

The caves are home to some of the world's rarest cave creatures, with eyes lost to denegeration, who are currenly the subject of academic research.







Zenkei-ji Temple (Futago)

The place of worship of most of north Yatsuka. Known for its impressive main building.



Zenryu-ji Temple (Hanyu)

A temple with origins in the castle town of the now ruined Gassan Toda Castle. The original temple introduced peony cultivation to Daikonshima.



Tako Shrine (Eshima)

The same shrine is reportedly described in the Izumo-no-Kuni Fudoki chronology. Originally it was on Daikonshima (formerly Tako Island) but moved to Eshima (formerly Mukade Island).

The lanterns made from volcanic rock are a highlight.



Sansna Sinne (Osce)



Sansho Shrine (Nyuko)



Chijin Shrine (Futago)

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Saiundo Wagashi Workshop

We manufacture and sell Japanese and Western sweets, including "Wakakusa", a symbol of Matsue. [Location] 757-1 Hanvu, Yatsuka [Telephone] 0852-76-3377 [Open] 9:00-17:00 (closed Sundays, New Year's Day) URL www.saiundo.co.jp



Family Mart Eshima Ohashi Bridge Store

The first Family Mart you will find if you cross the bridge into Shimane Prefecture.

We have a large number of souvenirs from Daikonshima and Eshima Ohashi Bridge, which can only be purchased here. Feel free to park here if you want to walk to the bridge. [Location] 1128-110 Eshima, Yatsuka [Telephone] 0852-76-9250 [Open] 24 hours (all year round)



Konpeito - Clothes and miscellaneous goods

Casual and comfortable clothes and miscellaneous goods which add color to your daily life. We present a lifestyle that blends well with the natural landscape. [Location] 1748-1 Hanyu, Yatsuka [Telephone] 0852-76-3361 [Open] 10:00-17:00 (closed Thursdays)



Trademark registration: Winter Botan

Nakamura Noen

Kotobuki Bussan

winter peonies.

itkeeper.ne.ip

dial: 0120-22-1400)

We help the construction of peony

We produce, lease and sell spring

[Location] 880 Futago, Yatsuka

[Telephone] 0852-76-2555 (Free

peonies and our trademarked

Email kotobukibussan@iaa.

[Open] 8:00-17:30 (closed

Sundays and public holidays)

We create and sell new varieties of peony. Why not try grow a new variety? *Please contact us via email if we are not able to answer the phone. Fmail: nakamura botan@gmail.com [Location] 398 Kameshiri, Yatsuka Telephone | 0852-76-2512

Fax 0852-76-3309 [Open] 8:30-17:00 (days off vary) URL nakamura-botan.shop-pro.jp



Ryoushimura

We team up with lively fishermen and processors in the San-in region to bring you delicious products. You can count on us for all your marine product needs, from the finest selections to the best value for your money. Orders are only available online. [Location] 1750-1 Hanyu, Yatsuka [Telephone] 050-7508-3651 [Open] 10:00-17:00 (closed on weekends and holidays) URL ryoushimura.com



Mishimaya Yatsuka

A cheerful shop where you can meet and interact with locals. You can also find CGC brand products here. [Location] 1899-1 Hanyu, Yatsuka [Telephone] 0852-76-3700 [Open] 9:00-21:00 (closed New



Botan Rental Space

Rental space which can be used for meetings, seminars, parties, etc. for up to 20 people. Well equipped with tableware and cooking utensils. [Location] 402 Kameshiri, Yatsuka [Telephone] 0852-76-3130 (Abe) [Mobile] 090-2007-7244 [Reservation] Required 3 days in advance



Cocoreto Daikonshima

A quest house where you can enjoy cycling, cooking and creative experiences. Bicycle rental is also available. Enjoy a relaxing time while cycling through viewing the farm scenery. [Location] 465-1 Osoe, Yatsuka [Telephone] 0852-67-1533 [Open] 9:00-18:00 (check-in by 21:00: closed on Tuesdays: open holidays)

URL www.cocoreto.com



Seaside cafe HOME

A cafe where you can relax while taking in the seaside landscape. We also sell coffee for home [Location] 88 Nyuko, Yatsuka

[Telephone] 0852-76-2229 [Open] 12:00-18:00 (Fridays, Saturdays, Sundays only)



Hatsumi Transportation

A chartered bus for travel, transportation, excursions and family ceremonies such as weddings and funerals. Our daikonshima-based bus company will support you to make your trip safe and secure with our sincere service. [Location] 166-1 Futago, Yatsuka [Telephone] 0852-76-2845 [Open] 9:00-19:00 (closed weekends and holidays) URL hatsumi-koutsu.co.jp



Daikonshima Research Institute / Daikonshima **Brewery**

We brew and sell sake, shochu, doburoku, and craft beer using ingredients from Daikonshima. [Location] 1128-110 Eshima,

[Telephone] 050-5217-5505 [Open] 10:00-17:00 (open holidays)



Toyoshima Fertilizer Store (Shimadore Market)

Daikonshima's only gas station. We sell local agricultural products, processed goods, fertilizer and pesticides, and also sell and repair agricultural machinery. [Location] 510 Hanvu, Yatsuka [Telephone] 0852-76-2643 [Open] 8:00-19:00 (days off vary)



Yuushin Factory

Our taxis are waiting for your [Location] 1532-1 Hanyu, Yatsuka [Telephone] 0852-76-2108 [Open] 7:30-22:00 (all year round)



Dealer of the local San-in Chuo Shimpo newspaper We also sell uniforms at Yatsuka Gakuen. [Location] 509-4 Hanyu, Yatsuka [Telephone] 0852-76-3172 [Open] 7:00-18:00

20 2/

6 | Yatsuka Map



Kyojima Island

An island by the coast. Nicknamed "the Yomegashima of Nakaumi". The flocks of waterfowl and the green pine trees combine to soothe the hearts of all who see it.



Access to Yatsuka

Driving routes

40 minutes from Yonago IC, 20 minutes from Matsue Yada IC. 20 minutes from Nishio IC, Matsue Dandan Road

About 3 hours and 30 minutes by car from Osaka (from the Chugoku Expressway / Yonago Expressway)

About 3 hours by car from Hiroshima

(Chugoku Expressway, Chugoku Yamanami Highway, San-in Expressway)

About 2 hours and 15 minutes by car from Okayama (Okayama Expressway, Chugoku Expressway, Yonago Expressway)



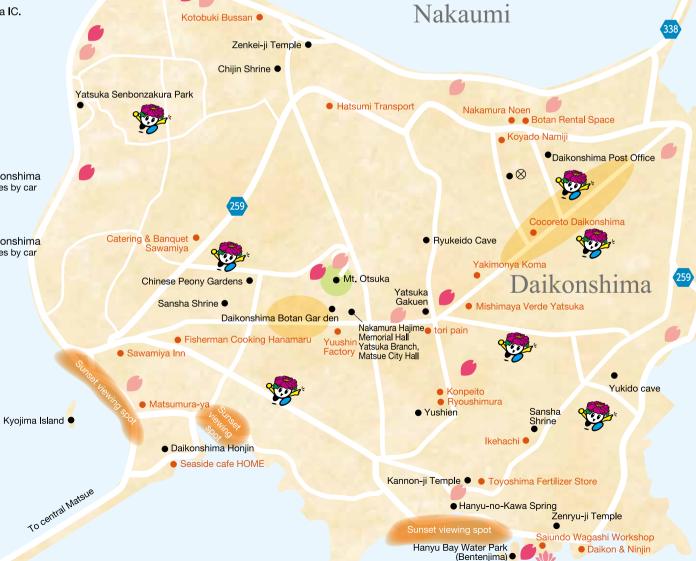
Bus routes







Matsue Station — About 1 hour — Daikonshima



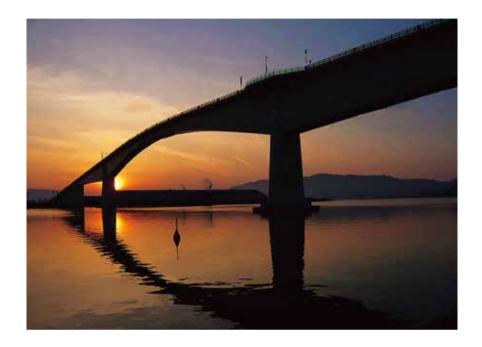
Nakaumi



Hanyu-no-Kawa Spring

On Daikonshima Island, settlements were built around springs, which the islanders called "kawa" and used as a source of water for daily life.

The "Hanyu-no-Kawa" Spring in the Hanyu area, is featured as one of Shimane's 100 famous water sources (springs, waterfalls and streams, etc.)



As I look at the island in the distance, I think about all the encounters I experienced.

Beautiful flowers, rich nature, encounters with friendly islanders...

"I'll see you again," I muttered to myself as these treasures begin to turn into beautiful memories.

Yatsuka Branch, Matsue Tourism Association

Regional Promotion Division, Yatsuka Branch, Matsue City Office 2060 Hanyu, Yatsuka, Matsue City, Shimane Prefecture TEL 0852-61-5650 Fax 0852-55-5839 http://kankou-daikonshima.jp/

