

Tears of Shogun

Wasabi discovery in Shizuoka

Period

Jan. 01, 2019

Dec. 30, 2019 (Reservation required)

Available all the year (Wasabi is a perennial plant)

Time required : Half day、one day , one night two days

Place: Shizuoka Prefecture

Access : 60min Shinkansen bullet train ride from Tokyo.

Minimum number of participant 2 persons

Price : 40,000yen - / person

[Not Included in the price]

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[High lights]

- Visiting a wasabi field deep in a mountain and wasabi picking or wasabi making experience
- Therapeutic walk in the forest
- See and touch the Globally Important Agricultural Heritage System

[Standard Plan]

1.Pick up from JR Shizuoka Station (by Car)
→ approximately 50mins car ride

2. reach the gate village of the Wasabi firm area
and Walk to the Wasabi firm
→ approximately 60mins walk

3.Visit the firm to learn how to make Wasabi,picking
tasting, visit tea firm in the mountain etc

4.Back to the gate village by walk
→ approximately 60mins walk

5.Pick up from the gate village
and Back to JR Shizuoka Station (by Car)
→ approximately 50mins car ride



Wasabi is also known as namida in Sushi shop, meaning tears in Japanese, as it is fiercely pungent.



Clean energy which washes water downwards using the power of nature and does not emit carbon dioxide is used. As an abundance of spring water flows incessantly, almost no fertilizer or pesticides are used and the burden on the environment is extremely light. Thus, the area surrounding the wasabi fields maintains an abundant natural environment that is also rich in biodiversity.

"The traditional cultivation of Shizuoka mizuwasabi (water-grown wasabi)" was acknowledged as a Globally Important Agricultural Heritage System (GIAHS) of the UN Food and Agriculture Organization (FAO) in 2018.



The crest of the Tokugawa family



Wasabi started being cultivated in the first half of the 17th century, in a highland district in Shizuoka. Shogun, Genral Tokugawa Iyasu had a great liking for it due to its delicious flavor and the fact that the shape of the wasabi leaf resembled the family crest of the Tokugawa family, which led to its spread throughout the entire country. In the first half of the 19th century, sushi that made use of wasabi, which removed fishy odors, increased the appetite, and had excellent sterilizing properties, became popular in Edo Tokyo, and wasabi became integrated as a spice that was indispensable in everyday life. Today, other than increasing the appetite, wasabi is also garnering attention for its effects with regards to illnesses, such as its "antiplatelet drug effect," which suppresses the formation of blood clots, which cause cerebral embolisms and heart attacks, its "cancer-suppressing effect," which is becoming increasingly evident, and so on.