

The Edge of Shikoku Tosashimizu

Tosashimizu Hometown Genki Donation

The Hometown Genki Donation (hometown tax) is a system for supporting Tosashimizu City in the form of tax donations. When you donate, you choose how you would like your donation to be used. Also, with your donation you can choose a special product from Tosashimizu as a thank-you gift and can also receive a tax deduction on your Japanese taxes.

How to donate

1. Applying by application form (telephone/fax)
If you would like to apply to donate, please contact us by phone and we will send you a catalog and documents.
2. Applying online
You can apply online from your favorite hometown tax portal site such as Furusato Choice, Rakuten, Furunavi, and Furusato Palette.

For inquiries about hometown tax

Tosashimizu Tourism and Commerce Department Hometown Promotion Division
Phone:+81-880 (82) 1115 Fax:+81-880 (82) 1126
E-mail:kikaku_furusato@city.tosashimizu.lg.jp



Furusato Choice



Rakuten Furusato Nozei

■Inquiries

Tosashimizu Tourism Association
303 Yoro, Tosashimizu City,
Kochi Prefecture 787-0337
TEL:+81-880-82-3155
<https://www.shimizu-kankou.com/>



Tourism Association HP



Online Guidebook

Tosashimizu Tourism and Commerce Department
11-2 Tenjin-cho, Tosashimizu City, Kochi 787-0305
TEL:+81-880-82-1212

Ashizuri Tourist Information Center
TEL:+81-880-88-1551
Tatsukushi Tourist Information Center
TEL:+81-880-85-0405
Ashizuri Ryokan Association
TEL:+81-880-88-0472

Hazard Map

<https://www.city.tosashimizu.kochi.jp/kurashi/section/kikikanri/007.html>



Tosashimizu is known for...



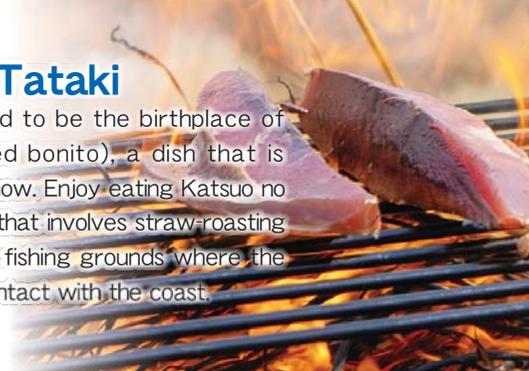
Shimizu Saba (mackerel)

A brand of blue mackerel that is a rarity in Japan. The sashimi that is unique to the local area is popular for its great texture and outstanding fatty flavor. The tataki with grilled skin and grilled mackerel sushi are also excellent!



Straw-roasted Tataki

Tosashimizu is actually said to be the birthplace of "Katsuo no tataki" (seared bonito), a dish that is well-known to those in the know. Enjoy eating Katsuo no tataki, the first dish in Japan that involves straw-roasting fresh bonito caught in good fishing grounds where the Kuroshio Current comes in contact with the coast.



Mejika (sodagatsuo) Tuna

Sodabushi is smoked and dried mejika tuna, which Tosashimizu City holds 80% of the national market share for. It has a stronger dashi stock and lesser known than normal dried bonito flakes, making it an unsung hero of various dishes.



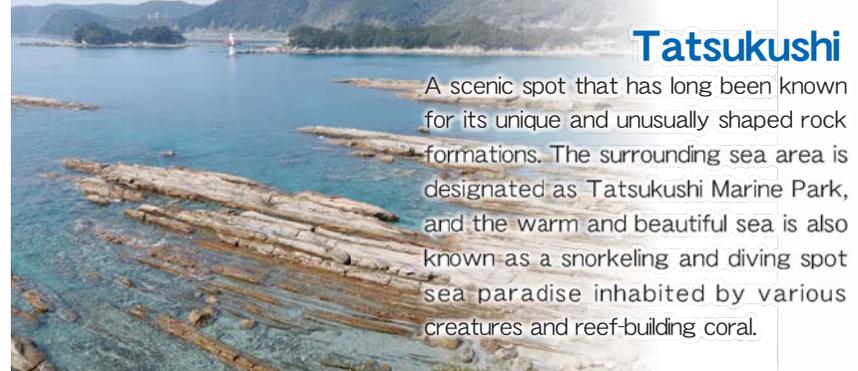
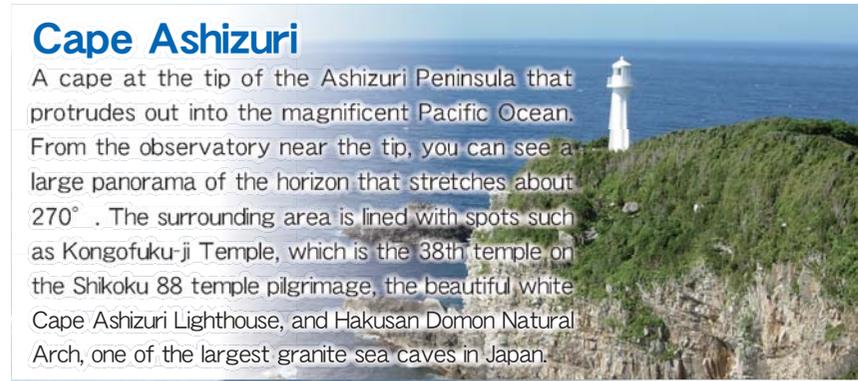
Perayaki

Tosashimizu City's soul food. A baked dish of thinly spread batter topped with green onions, jakoten, and eggs. Greatly enjoyed by both local adults and children, some people end up buying a lot of it. Its spicy sauce is excellent.



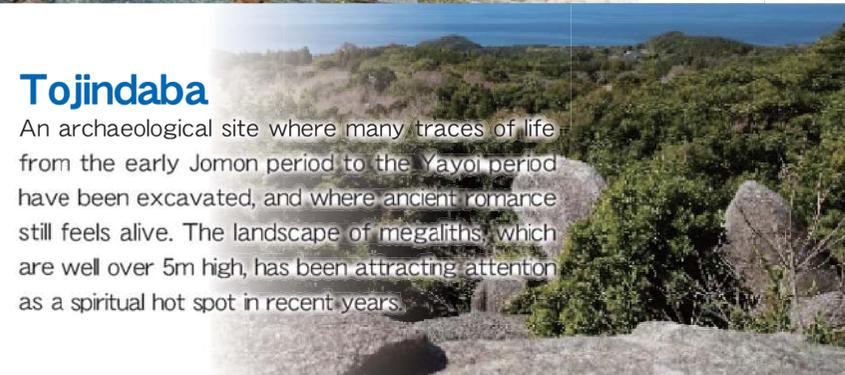
Cape Ashizuri

A cape at the tip of the Ashizuri Peninsula that protrudes out into the magnificent Pacific Ocean. From the observatory near the tip, you can see a large panorama of the horizon that stretches about 270°. The surrounding area is lined with spots such as Kongofuku-ji Temple, which is the 38th temple on the Shikoku 88 temple pilgrimage, the beautiful white Cape Ashizuri Lighthouse, and Hakusan Domon Natural Arch, one of the largest granite sea caves in Japan.



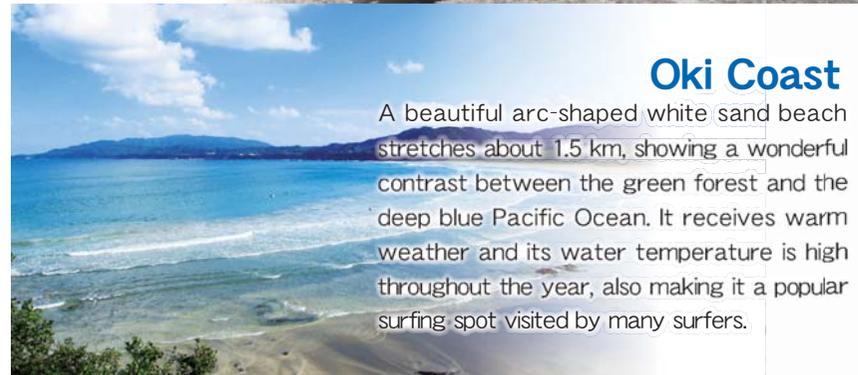
Tatsukushi

A scenic spot that has long been known for its unique and unusually shaped rock formations. The surrounding sea area is designated as Tatsukushi Marine Park, and the warm and beautiful sea is also known as a snorkeling and diving spot sea paradise inhabited by various creatures and reef-building coral.



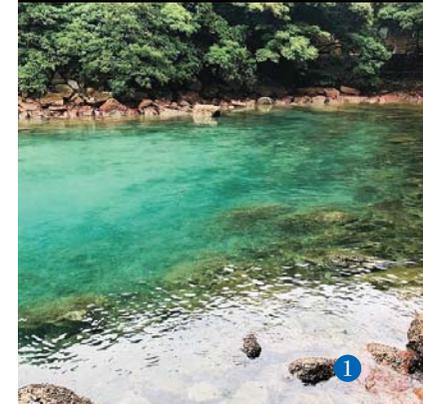
Tojindaba

An archaeological site where many traces of life from the early Jomon period to the Yayoi period have been excavated, and where ancient romance still feels alive. The landscape of megaliths, which are well over 5m high, has been attracting attention as a spiritual hot spot in recent years.



Oki Coast

A beautiful arc-shaped white sand beach stretches about 1.5 km, showing a wonderful contrast between the green forest and the deep blue Pacific Ocean. It receives warm weather and its water temperature is high throughout the year, also making it a popular surfing spot visited by many surfers.



Cape Ashizuri

This is the southernmost cape in Shikoku, and Usubae to the west of the cape is the only place in Japan that the main Kuroshio Current directly reaches.

The horizon far away looks like an arch, allowing you to feel the roundness of the earth.



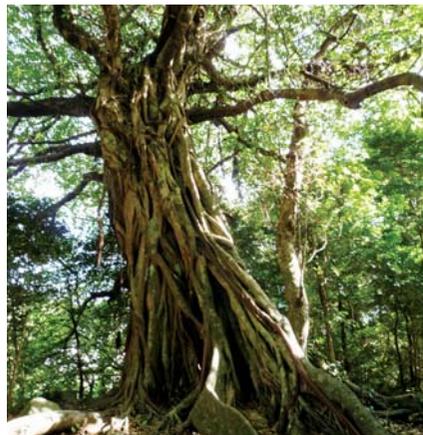
Tengu no Hana

Tengu no Hana is a hidden spot overlooking Cape Ashizuri Lighthouse, and a monument is nearby that is inscribed with a composition of His Majesty the Emperor (as of 2020) written when he was a prince. From autumn to winter, ashizuri noji-giku flowers bloom in the area.



Hakusan Domon Natural Arch

The largest part of the Ashizuri Peninsula, where many caves and tunnels can be seen due to the erosion of rough waves. It is about 16m high and 17m wide, and is said to be the largest granite cave in Japan. In recent years, it has become popular due to the fact that the shape of the cave resembles a heart shape when seen from the coast.



Akoh Strangler Fig Habitat

There is a large wild strangler fig tree in the area of the Matsuo shrine that is over 300 years old and has more than a dozen branches and leaves stretched in all directions. A king of the strangler figs, it has been designated as a national natural monument.



The 38th temple of the Shikoku Pilgrimage: Kongofuku-ji

One of the 88 temples on the Shikoku Pilgrimage. It is known as the most remote. It creates a mysterious atmosphere that combines historic temple architecture with a tropical environment. The distance from the previous temple on the pilgrimage to Kongofuku-ji is the longest among the 88 temples, which makes it a difficult yet rewarding place to reach.

214-1 Ashizurimisaki, Tosashimizu City, TEL: +81-880-88-0038



Ashizuri Hot Springs

It is said that about 1200 years ago, the monk Kobo Daishi refreshed himself with the hot water that springs from the valley on his pilgrimage. Due to the crustal movement caused by the 1854 Nankai earthquake, the hot springs stopped springing, but the spring source was excavated in 1989, and the current Ashizuri Hot Springs were born in 1999.



Manjiro Footbath

You can see the magnificent Pacific Ocean and Hakusan Domon Natural Arch, one of the largest granite sea caves in Japan, from the comfort of the luxurious foot baths here.

482-1 Ashizurimisaki, Tosashimizu City, TEL: +81-880-88-0988

Cape Ashizuri Lighthouse

A white lighthouse standing on the cliff of Cape Ashizuri. With a height of 18m and a light reach of 38km, it is one of the largest lighthouses in Japan. It has been watching over the safety of ships navigating offshore since first being lit in 1914. The lighthouse standing in the beautiful panorama of the Pacific Ocean and blue sky is known as a symbol of Cape Ashizuri.





Ashizuri Kaiteikan Underwater Observatory

One of the seven underwater observatory towers nationwide and the only one in the region. It is based on the concept of taking a casual stroll through the natural sea. The room at the bottom of its spiral staircase has a small round window with an underwater view of the ocean. The colorful tropical fish swimming in the coral reefs make it feel as if you were visiting an underwater palace.

4124-1 Misaki, Tosashimizu City, TEL: +81-880-85-0201



Snow Peak Tosashimizu Campfield

A campsite facing the sea surrounded by abundant nature in the Ashizuri-Uwakai National Park. On its premises, there are spacious campsites and 12 unique mobile camping houses called JYUBAKO that were jointly designed by a world-famous architect and Snow Peak. You can also try your hand at searing your own Katsuo Tataki here.

4145-1 Misaki, Tosashimizu City, TEL: +81-880-87-9789



Kanaezaki

A white lighthouse on a steep cliff. This lighthouse was built in 1911, and although its light source has undergone various renovations, it is a valuable lighthouse that is still in use today with its original appearance. The dynamic scenery of the cliffs where the land is surrounded by the sea is also called the Cape Ashizuri of the west, and it is a little-known spot highly appreciated by those who know about it.



ぐるっと電串

Ashizuri-Uwakai National Park
Roundabout Tatsukushi

Tatsukushi

An underwater paradise inhabited by a wide variety of coral and fish. Japan's first underwater park where you can enjoy a unique rock landscape created by the strata deposited about 15 to 20 million years ago.

The Seashell Gallery

Approximately 50,000 shellfish of 3,000 species ranging in size from less than 1mm to over 1m are exhibited, including a set that is called the three treasures of Japan. This building became a nationally registered tangible cultural property in March 2019.

23-8 Tatsukushi, Tosashimizu City, TEL: +81-880-85-0137



Ashizuri Kaiyokan Aquarium SATOUMI

Tatsukushi Bay is adjacent to Cape Ashizuri, where the Kuroshio Current first comes in contact with the Japanese archipelago. Approximately 15,000 creatures from about 350 species that inhabit this rich sea are exhibited. As an adventure museum of the sea and nature, you can learn, play and enjoy the fact that every life is connected to the sea and lives with the sea. Don't miss the immersive exhibitions that utilize the latest technology.

4032 Imashiba, Misaki, Tosashimizu City, TEL: +81-880-85-0635



Tatsukushi Coast

A scenic spot that makes you feel as if you were on another planet. Tatsukushi is a treasure trove of earth science teaching materials. It boasts rare rocks and startlingly unique scenery. The rock of the coast features a honeycomb structure and there are many strange rock formations with intriguing names. Here you can enjoy the overwhelming beauty of nature.



Tatsukushi Visitor Center uminowa

The first visitor center in the Ashizuri-Uwakai National Park, located in front of Tatsukushi and Sakurahama beach. Its mission is to connect people with nature and it carries out activities to protect and utilize the abundant nature of Tatsukushi. In addition to showcasing the attractiveness of the area, there are also displays that will tickle the intellectual curiosity of visitors. Knowledgeable staff provide seasonal information and host nature activities unique to the area.

4032-2 Imashiba, Misaki, Tosashimizu City, TEL: +81-880-87-9500



Minokoshi Coast

It is said that the origin of the name "Minokoshi" (left unseen) dates back to when the monk Kobo Daishi left the area unseen on his historic pilgrimage. Since it cannot be easily accessed by land, you must take a glass-bottom boat from Tatsukushi. It features many unique rock formations with equally unique names such as the "mermaid palace" and "lover's rock" that are a must-see.



Cape Ashizuri / Tatsukushi Guided Tours

■Ashizuri Seven Mysteries Guided Tour

You will be guided through the seven mysteries of Ashizuri, such as the stone in which the monk Kobo Daishi supposedly engraved a Buddhist prayer with his fingernails.

■Tatsukushi / Minokoshi Coast Tour

Take a guided walk along the Tatsukushi coast that is lined with mysterious stones. You can see 30-million-year-old magnificent scenery like fossil traces.

Tosashimizu-city Tourism Association

303 Yoro, Tosashimizu City, Kochi Prefecture
TEL: +81-880-82-3155 FAX: +81-880-82-3156
Website: <https://www.shimizu-kankou.com>



Shimizu Saba Walking Tour (Geo Guide)

Take a behind-the-scenes tour of the market, talk with the fishermen, and check out the cafeteria that boasts delicious seafood. This guided tour is filled with the charms of the fisherman town Shimizu that can only be enjoyed with a GeoGuide.

Tatsukushi Visitor Center uminowa

4032-2 Imashiba, Misaki, Tosashimizu City
TEL: +81-880-87-9500 Website: <https://tosashimizu-geo.jp/>



Ashizuri Kaiyokan Aquarium SATOUMI Fish Feeding Experience



The Ashizuri Kaiyokan Aquarium was reborn as SATOUMI in the summer of 2020. Hands-on feeding activities are held alternately every other day in the sea turtle aquarium or the open ocean aquarium.

Ashizuri Kaiyokan Aquarium SATOUMI

4032 Imashiba, Misaki, Tosashimizu City
TEL: +81-880-85-0635
Website: <https://kaiyoukan.jp/>

Traditional Sodabushi Manufacturing Experience



The long-established Takemasa Shoten was founded in the first year of the Taisho era (1912). You can tour the building that has been used to make sodabushi (smoked and dried sodagatsuo tuna) and see the traditional preparation methods used. Afterwards, you can shave your own sodabushi, put it in a jar of your favorite shape, and take it home where you can add soy sauce to make your own sodabushi infused soy sauce.

Takemasa Shoten
236 Nakanohama, Tosashimizu City
TEL: +81-880-82-9208
Website: <https://takemasa-syouten.com/>

Clear Candle Making

Make your own original candle decorated with seashells and coral that can be gathered nearby at Sakurahama Beach. You can also make your own straps and barrettes. For more information, inquire at the Seashell Gallery.

The Seashell Gallery

23-8 Tatsukushi, Tosashimizu City
TEL: +81-880-85-0137 Website: <http://uminogallery.webcrow.jp/>



Ponkan Orange Harvesting



A hands-on activity where you can harvest ponkan oranges grown with the blessings of the sea breeze and the sun. After receiving an explanation of the harvesting method, please try the ponkan oranges that were grown with great care. *From December 1st to December 30th
Orange Garden
4163 Misaki, Tosashimizu City
TEL: +81-880-85-0146
Website: <http://hotel-orange.jp/>

Sea Bottle Making

Make a sea bottle filled with sea glass, seashells, and coral that have drifted ashore on the Tatsukushi coast and add star sand to it, which is said to bring happiness. How about making an original sea bottle as a memory of your trip? There is also a cafe and shop next-door.



Umi no Bussankan Nagashima
4135-2 Misaki, Tosashimizu City
TEL: +81-880-85-1155
Website: <http://www.glassboat.jp/nagashima/>

Starry Sky Guide -Gifts from Space-



It was more than 5,000 years ago when people looking up at the night sky connected the stars with perceived lines to make what we know as constellations. Learn about what the people had envisioned long ago when they saw the starry sky.
Shimizu no Madoguchi
20-33 Tatsukushi, Tosashimizu City
TEL: +81-80-2977-9644
Website: <https://shimzumado.wixsite.com/main>

Fishing Boat Taxi

Operates between Ashizuri Port and Nakahama. You can see the scenery of Tosashimizu City from the sea.

Tosashimizu-city Tourism Association
303 Yoro, Tosashimizu City, Kochi Prefecture
TEL: +81-880-82-3155
FAX: +81-880-82-3156
Website: <https://www.shimizu-kankou.com>



Cape Ashizuri Boat Tours

okanotosen.jimdo.com/
Enjoy a superb view that can only be seen from the sea! It is amazing to look up at Cape Ashizuri from a ship! You can observe the magnificent nature such as the surrounding islands and caves from an angle that is different from the view as seen on land.

Okano Tosen
Tosashimizu City Cape Ashizuri
TEL: +81-880-88-0960
Website: <https://okanotosen.jimdo.com/>



Tatsukushi Fishing Experience

Feel free to come empty-handed! The boatman will teach you everything you need to know, so beginners are welcome! Come catch colorful fish with your family or friends in Minokoshi Bay, which is about 5 minutes from the harbor, while enjoying a spectacular view of Tatsukushi.

Nishimoto Tosen
Tatsukushi, Tosashimizu City, Kochi Prefecture
TEL: +81-90-1176-5819
Website: <http://nishimoto-tosen.official.jp/>

Glass-bottom Boats

Glass-bottom boats allow you to appreciate the underwater paradise of the warm Tatsukushi Bay! Near Minokoshi Coast, you will be greeted by one of the largest colonies of white coral in Japan and the colorful tropical fish and sea creatures that inhabit the area! Go for a nice underwater tour using a glass-bottom boat.



Tatsukushi Kanko Kisen
19-10 Tatsukushi, Tosashimizu City
TEL: +81-880-85-0037 Website: <https://kankosenofficial.jp>



Tatsukushi Kaichu Kanko
4135-2 Misaki, Tosashimizu City
TEL: +81-880-85-1155
Website: <http://www.glassboat.jp/>

Activities

See! Try! Play!
Unique Activities to
Experience in Tosashimizu!

Bicycle Rentals

Tosashimizu is abounding with vibrant nature. Bicycles are recommended for enjoying the local cuisine, visiting sightseeing spots, and taking pictures. There are also electric-powered road bikes available for an easier ride.

Tosashimizu-city Tourism Association
303 Yoro, Tosashimizu City, Kochi Prefecture
TEL: +81-880-82-3155
FAX: +81-880-82-3156
Website: <https://www.shimizu-kankou.com>



Whale & Dolphin Watching

Many Bryde's whales and dolphins inhabit the waters around Tosashimizu City. Come encounter a giant whale or a group of dolphins swimming near your ship.

Ashizuri Gyogyo Taiken Club
13-5 Asahimachi, Tosashimizu City
TEL: +81-880-82-1456
Website: <http://asmhs.sakura.ne.jp/>



Diving

Coral reefs and colorful fish welcome you in Tatsukushi's highly transparent sea. Beginners are also welcome. Won't you come and see the fish?

Tatsukushi Diving Center

3897 Tatsukushi, Tosashimizu City
TEL: +81-880-85-0790
Website: <https://www.tdc2001.com>

Marine Leisure Activities

Experience the beautiful Tatsukushi bay and various marine leisure activities around Sakurahama and Banoko Beach, which feels like a private beach. Enjoy a seafood BBQ plan that will surely satisfy your heart and stomach, a leisurely adventure on the sea with a sea kayak or paddleboard, and other thrilling hands-on marine activities.

Marine Club Joy

Tatsukushi, Tosashimizu City
TEL: +81-880-85-0137 (The Seashell Gallery)
Website: <https://marine-joy.com/>



Local Specialties



Crops grown in Tosashimizu, which is rich in nature, and local gourmet foods that can only be enjoyed in Tosashimizu



Tosa Jiro Eggs

Special Tosa Jiro eggs are raised completely free-range. They will lighten up your breakfast. When these amazing eggs are cracked, their yolk and white appear plump and jelly-like.

Ashizuri King

An overwhelming size, worthy of being known as the king of chickens! Ashizuri King! Fed well-balanced and delicious food, these chickens are usually bred for 120 days or more for a breeding period of 30 to 50 days to promote a fatty body composition. And by allowing them to live in a free-range environment, they can relieve their stress and gain muscle!



Konatsu (citrus fruit)

A typical early summer fruit, konatsu are characterized by their refreshing acidity and sweetness. They grow in the sun on farms in the mountains.



Rigucho Mangos

Special mangoes grown in the warm climate of Tosashimizu City. They are harvested after waiting for them to ripen and naturally fall from the tree.



Ponkan Oranges

When their bright orange skin is peeled off, they have a sweet and sour scent, and are also characterized by their strong sweetness. They are ripe fruits grown in a warm climate and sea breeze.



Sodabushi

Sodabushi (mejika) tuna is a smoked and dried fish. Because it produces a rich stock, it is used for soup broth at soba noodle shops and for simmered dishes at restaurants throughout Japan.



Himegatsuo Tuna

It makes a great appetizer or snack, and it can also be used in salads, spicy dishes, pasta, pizza, and more! Himegatsuo is cooked and seasoned so that it has soft texture and a splendid flavor.



Ashizuri Golden Sugar

Sugar cane is carefully boiled down over a firewood fire and made by hand. It is a natural health food with a smooth and rich sweetness.



Ashizuri Camellia Oil

This oil is extracted from the camellia japonica trees that grow naturally on Cape Ashizuri. It moisturizes skin and hair.



Ashizuri Kuroshio Rice

A brand of rice that is grown by spraying a salt solution made from ocean water collected from Tosa Bay over the rice fields and using sodabushi fish meal as fertilizer. It tastes sweet and is popular for its firm texture.



Shimizu Saba (mackerel)

Each Shimizu Saba is fished one by one in the best condition without being harmed, and then brought to port live in the fish tank of the ship. At harbor, they are released into a tank with the same water conditions of their natural habitat. Quality and freshness are strictly controlled. You should try the freshest Shimizu Saba as sashimi.

Chotaro Shellfish

Similar to scallops, but they have a richer flavor and they are known for their colorful shells. In Shimizu, they are grilled open-shelled in a miso-based sauce until golden brown and are a popular local delicacy.



Iomeshi (fish rice)

In Japanese fishermen's language, fish is called "io", and fish rice is a standard home-cooked dish in fishing villages. It is a simple cooked rice that is seasoned with seasonal fish fillets and broth, as well as seasonings such as soy sauce.



Katsuo no Tataki (seared skipjack tuna)

Katsuo no Tataki is said to have originated from the "cook then cut" method where fish would be cooked over flame with the skin intact and then cut and served. Katsuo no Tataki is flame roasted over a straw fire and served as seared sashimi while still warm and smoky on the outside and cool and tender on the inside. It is a dish that has to be tried.

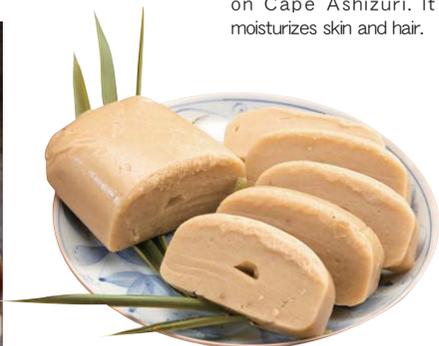
Tsuwa Zushi

This is a local dish enjoyed predominantly in the Matsuo area of Tosashimizu. It is a type of pressed sushi made by layering sushi rice on top of Japanese tsuwa leaves in a box that can hold up to 4.2 kilograms of rice. It is known as a dish that people rejoice over at celebrations held for good luck because it is thought to ward off evil.



Imo Mochi

A classic winter snack made with sweet potato and sticky rice. After being roasted slowly it becomes crispy on the outside, fluffy on the inside, and ready to eat!



Annual Events



1

• Ashizuri Road Race



2

• Ashizuri Camellia Festival
• Ashizuri Marathon
• John Manjiro Walk
• Kashima Shrine Festival
• Ashizuri Relay Race



3

• Infinity Ride Cycling Event
• Tourism Season Opening Event



5

• John Mung Umi no Genki Festival



7

• Tatsukushi Sakurahama Beach Opening



8

• Ashizuri Fireworks Festival



10

• Kashima Shrine Festival



12

• Tosashimizu Farmers Market

Recommendations in Tosashimizu City!



Keiichi Kawano (CEO of World One Group)

Ryugu Shrine

Passing through a small path surrounded by trees, you can see the red torii gate of the shrine standing on the magnificent rocky area, and the view of the Pacific Ocean spreading out all around makes it an impressive spiritual hot spot.

Tamasho Yoshida (Bunraku Puppeteer)

Tatsukushi

I think those bumpy rocks are quite worth walking on barefoot!



Yasufumi Nakoshi (Psychiatrist)

Tojindaba Ruins

Tojindaba is a hill of huge rocks on a rare scale. There is a strong theory suggesting that they may be super-ancient ruins, and I also believe this more after seeing them in person with my own eyes. This is a place I would like everyone to stop by at least once when visiting Tosashimizu. It will surely prove to be a memorable experience of a lifetime.

Sumihito Uesugi (Countertenor Singer)

Perayaki

Shimizu is well-known for its perayaki, a local speciality. The peppery sauce is delicious and I will definitely go eat some the next time I return home. The family son has taken over the business, but the taste of Shimizu hasn't changed since my grandma's generation.



Tosashimizu City Tourism Ambassadors

Those with a connection to Tosashimizu City who are also involved in various fields actively promoting the city's charm are asked to serve as Tosashimizu City Tourism Ambassadors.

Daisaku Minemoto (Comedian)

Oki Coast

Whenever I come back to Tosashimizu, the moment I see Oki Coast is the moment I feel like I'm truly back home. I can say with confidence that the most beautiful beach in Japan is Oki Coast.

Hiroyuki Kohori (Comedian)

John Manjiro Museum

The John Manjiro Museum itself is a small place, but I believe it is a tourist spot where you can feel the excitement of the fact that John Manjiro, who was born and raised here, was active with the United States at the time. Tosashimizu's ocean will likely look different to you after learning about John Manjiro here.



Gessui Kuroda (Founder of Tosa Biwa and Performer)

Ashizuri Kaiteikan Underwater Observatory

This underwater observation tower appeared out of nowhere in the countryside where there were only seas, mountains and rivers. The predominant red and white cross-shaped building had a beautiful and overwhelming presence in the blue sea and the deep blue sky. You won't find the kind of uniqueness experienced when going down its stairs and looking into the natural seabed anywhere else.

Sodabushi

I'm working hard to promote the deliciousness of Sodabushi!

Sodabushi-kun



John Manjiro Museum

At the John Manjiro Museum, models and panels present Manjiro's life in an easy-to-understand manner. Get to know the origin of Japan's international relations by learning about the turbulent life of Manjiro. There is also a statue of a young Manjiro in the adjacent Ashizuri Port Square.

303 Yoro, Tosashimizu City TEL: +81-880-82-3155

Birthplace of John Manjiro

A stone monument in the birthplace of Manjiro. It was built to commemorate the 150th anniversary of Manjiro's return home. It contains a portrait of Manjiro, along with a picture of a ship on the monument's base. In addition, the back of the stone monument is engraved with both Japanese and English explanations about Manjiro, who became the cornerstone of international exchange.



John Manjiro Birthplace (reconstruction)

John Manjiro was born in the Nakahama district of Tosashimizu. His birthplace home was rebuilt, based on old photographs and literature, in the Nakahama area near its original location. You can go inside and see how John Manjiro might have lived as a young boy



Born in 1827. At the age of 14, Manjiro was castaway during a fishing voyage and rescued by an American whaling ship after spending time on the uninhabited island of Torishima. Eventually acknowledged for his talent by the captain, Manjiro went on to study English, mathematics, surveying, and navigation in the captain's hometown of Fairhaven, Massachusetts. He participated in the California Gold Rush to raise funds for his return home, and after many twists and turns, he finally returned to a Japan that was still under an isolation policy. The valuable knowledge and skills he gained from overseas had a great influence on the dawn of Japan at the end of the Edo period and became the foundation of Japan's international exchange.

John Manjiro

Japan's first cosmopolitan who lived a turbulent life



John Manjiro Statue

The statue of John Manjiro is located at the tip of Cape Ashizuri. In 1843, John Manjiro was the first Japanese to travel to the United States. He then returned to Japan, where he made great achievements contributing to Japan's dawn and international exchange. Today, his statue still gazes out upon the magnificent ocean seen from Ashizuri.

