

Hashikami Town and Her Specialties

Located at the easternmost point of Aomori Prefecture, Hashikami Town is first to see the sunrise each day. In the west is Mount Hashikami (elevation 739.6m). In the east is the Pacific coastline. These regions combine to form Sanriku Fukko National Park. The Michinoku Coastal Trail crosses the town from mountain to sea, totaling about 33km. Hiking, camping, seaside exploration, and other outdoor activities are all readily available. You can also enjoy a tour of ancient, giant trees, as well as tours of local heritage and historical sites.



Hashikami Town, "Where the Sun Rises"

Ichigoni



Hashikami Specialty Item

Made with sea urchin and abalone, this traditional food has a rich, savory flavor reminiscent of the sea.

Appearing like Japanese wild strawberries in the morning mists, the sea

urchin in the white broth is said to have inspired its name, which translates to "boiled strawberries".

Ichigoni is a traditional food in the Nanbu area of Aomori Prefecture. It is eaten at times of celebration, including the *Obon* holiday and New Year's Day.

Ocean's Bounty

Sea urchin and abalone harvested from the Hashikami seaside. Clear water flows down from Mount Hashikami



into the Pacific Ocean, creating a nurturing environment in which they flourish.

For inquiries regarding *ichigoni*, *wase soba*, *Wase no Megumi*, and for general information about Hashikami Town, please contact us:

Hashikami Wase Soba

Hashikami Specialty Item

Hashikami *Wase soba* (buckwheat) is the only variety officially promoted by Aomori Prefecture. The *soba* noodles have a pleasant firmness when cooked *al dente*.

Methods of cultivation are shared across the town, providing a consistently delicious experience at the various establishments where it is served.



Soba Shochu Wase no Megumi

"Early Harvest's Blessings"

Hashikami Specialty Item

Wase no Megumi is *shochu* (distilled spirits) that originated in Hashikami Town. Produced

using Hashikami's own *wase soba*, it is officially recognized by Aomori Prefecture. *Wase no Megumi* has a distinctly crisp, rich flavor unique among Japanese *shochu*.



Hashikami Town Commerce and Tourism Group
TEL 0178-88-2875 (Monday~Friday 8:15 ~ 17:00)
FAX 0178-88-2117