

SHIOBARA
ONSEN
OFFICIAL TRAVEL GUIDE

Experience a Wellness Retreat

Heal Your Mind and Body
with 10 Types of Onsen in 7 Colors
Surrounded by Satoyama





ABOUT SHIOBARA ONSEN

Indulge your Heart's Desires within the Valley's Embrace

Stretching east to west for 4km, Shiobara Onsen welcomes visitors with a line-up of ryokans (traditional Japanese inns) and Onsen facilities that offer unique Onsen experiences and local delicacies. As you stroll along the main street by the dazzling Hokigawa River in between rows of mountains that surround the town, you can feel the comforting embrace of nature. In Shiobara, there are various attractions that take advantage of the valley's location. Many of these can be accessed using convenient public transportation from the Onsen villages. For transportation information, please refer to page 14 or inquire at the Shiobara Monogatari-kan information desk.



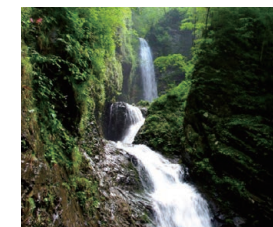
Kurenai Suspension Bridge
Named after the fiery red maple leaves along the river, this suspension bridge is a spectacular viewpoint that is accessible on foot from the center of the Onsen resort.



Hunter Mountain
Enjoy winter activities at this ski resort and restaurant featuring exciting slopes with 3,000m runs from the top of the mountain. During summer, it also serves as a campsite for outdoor enthusiasts.



Sakasasugi
This massive cedar tree within the ground of Shiobara Hachimangu Shrine is estimated to be about 1,500 years old. Its awe-inspiring presence exudes the power of nature and time.



Ryuka Falls
Resembling a white dragon ascending to the heavens, this picturesque 3-tiered cascade is the most famous waterfall in Shiobara.



Yuppo no Sato Foot Bath
Spanning an impressive 60 meters, this footbath facility is divided into six zones for visitors to enjoy the varying temperatures and sensations to soothe their feet. Additionally, visitors can explore the nearby strolling garden, witness the hot waterfall, and enjoy a drink from the natural spring water fountain.



Emperor's Room Memorial Park
Built in the traditional Japanese architectural style, this building served as the Emperor's residence in the past. Many members of the imperial family were drawn to Shiobara as a summer retreat, finding solace in its healing environment.

Living in Harmony with Nature:

Hot Spring Village in Satoyama

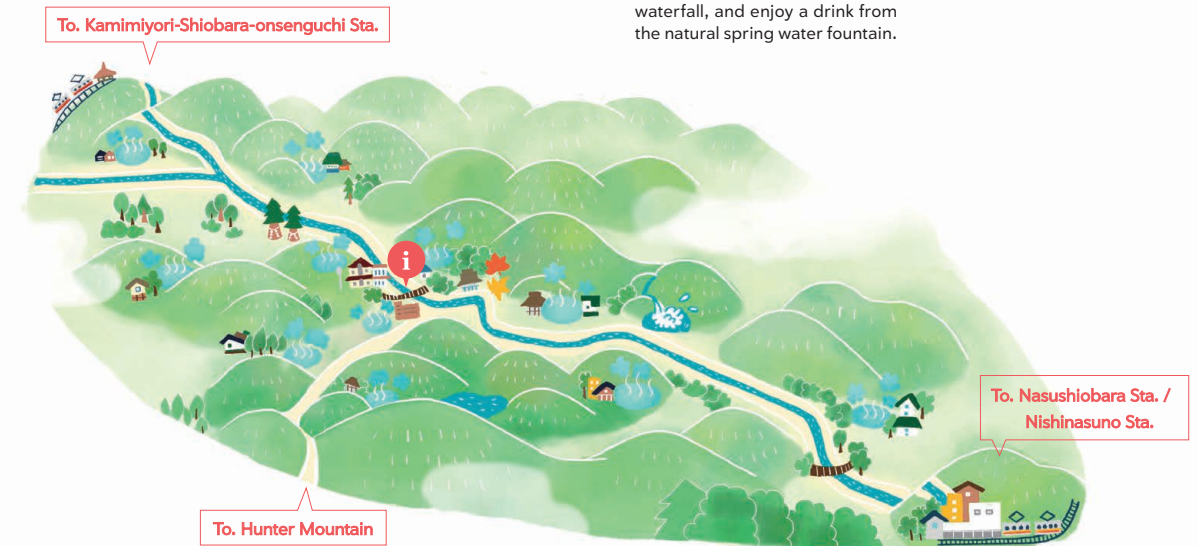
Shiobara Onsen welcomes those who wish to indulge their hearts' desires on a journey of well-being, free from busy schedules. Through unique experiences exclusive to this destination, become immersed in the tranquility and rejuvenating powers of Shiobara Onsen.

About 140 minutes from the heart of Tokyo, Shiobara Onsen lies within Satoyama of northern Tochigi Prefecture, where people and nature coexist amidst unspoiled mountains and foothills that showcase the quintessential scenery of Japan. Life in Satoyama revolves around the seasons. In spring, locals enjoy viewing cherry blossoms and cooking with wild vegetables. In summer they cool off with dips in the refreshing mountain streams. Autumn brings a palette of seasonal colors that paint the enchanting mountains surrounding the Onsen (hot spring) village. While winters bring heavy snowfall, the warmth of the Onsen penetrates deep into your core, offering respite from the elements. Many residents of Shiobara

embrace the blessings of nature here, and once you visit, you'll be astonished by the presence of such timeless beauty in Satoyama in modern day.

The spectacular natural scenery around the Onsen is a captivating attraction for visitors. Engage in outdoor activities such as canoeing and trekking or immerse yourself in the serene environment through yoga and meditation in the tranquil valleys that radiate the revitalizing power of nature.

With this brochure, find a travel style that suits your interests and travel style. Japan's world-renowned Onsen have long been cherished as rejuvenating retreats. Here "Relaxation" means escaping the hustle and bustle of everyday life. These days, that kind of time is hard to come by, especially in a well-developed tourist destination. However, Shiobara Onsen offers these precious moments that nurture well-being.





Bathing Tips for Enjoying Shiobara Onsen's Deeply Rooted Onsen Culture

The rise of "Tojiba" and the Revitalizing Power of Nature

Shiobara Onsen is said to have been discovered by a Buddhist priest around 1,200 years ago. The mysterious phenomenon of warm bubbling water from the rocks became an object of worship. In fact, festivals dedicated to the Onsen are still held at the shrine today. During the Warring States period, the soothing waters became a place for samurai to heal their wounds. Then in the peaceful Edo period, it flourished as an Onsen resort for pleasure. "Touji" is a healing process that utilizes the power of Onsen to cure body aches and skin problems. For the past 100 years, Onsen have become an integral part of life in Satoyama as farmers and hunters relaxed in the Onsen to heal after a busy day. With the advent of transportation, Shiobara Onsen became a popular destination for travelers interested in its health benefits.



The Unique Charms of Onsen Villages Nestled in Satoyama

In Japan's mountainous regions, kurort health resorts take advantage of the differences in elevation. Particularly in Shiobara, the varied terrain offers great access to hiking trails from Onsen villages. By experiencing elevations, it's believed to stimulate the body and promote relaxation. Additionally, outdoor activities organized by local groups can effectively refresh both mind and body. And after a day exploring nature, don't forget to indulge in the soothing Onsen to melt away fatigue. Make the most of the blessings of nature and experience the healing power of Onsen, elevated terrain, and serene landscape all in one location.



Traditional dance at the 'Koshiki Yu Matsuri' Festival

Types of Onsen: Composition and Health Benefits

Onsen have different effects and benefits depending on the source. In Shiobara, there are six types of Onsen with seven different colors — a rarity even nationwide. This makes Shiobara the perfect destination for enjoying Onsen hopping



Simple Hot Spring

Features: Gentle mineral composition suitable for post-illness rehabilitation.
Effects: Autonomic nervous system disorders, insomnia, depressive symptoms, etc.



Chloride Spring

Features: Thermal insulation and moisturizing effects, with a gentle mineral composition.
Effects: Cuts, peripheral circulatory disorders, sensitivity to cold, etc.



Hydrogen Carbonate Spring

Features: Exfoliating and skin-smoothing properties.
Effects: Cuts, circulatory disorders, sensitivity to cold, dryness, etc.



Sulfate Spring

Features: Contains components that provide moisture and firmness to the skin, often referred to as "wound-healing waters."
Effects: Cuts, peripheral circulatory disorders, sensitivity to cold, etc.



Sulfur Spring

Features: Contains properties that promote blood flow improvement through capillary dilation and breakdown of melanin.
Effects: Atopic dermatitis, psoriasis vulgaris, chronic eczema, etc.



Acidic Spring

Features: Contains antibacterial and detoxifying properties, as well as astringent effects that tighten the skin.
Effects: Atopic dermatitis, plaque psoriasis, epidermolysis, etc.

Enjoying the Hot Springs of Shiobara Onsen

When touring the Onsen, it's essential to verify the operating hours and transportation schedule beforehand. Information is available at the Tourist Association desk in the Shiobara Monogatari-kan.



1 PLAN
Use this brochure and our website as a reference to create various Onsen hopping plans. Explore different bathing experiences and find the one that best suits your preferences.



2 INFORMATION
For additional tips and access information on Onsen bathing facilities with daytrip options, inquire at the tourist information center or the front desk at your accommodation. Some facilities may operate on an irregular schedule, so be sure to check in advance.



3 ACCESS
For convenient access to nearby attractions, refer to the transportation information on page 14. Be sure to check the timetable on the website beforehand.



4 RULES
When enjoying the Onsen, please follow the bathing rules to ensure everyone's enjoyment. Make sure to wash your body in the showering area before entering the bath.

Discover Shiobara Onsen's Diverse Onsen Experiences Recommended by Local Accommodations

Boost your Skin Cell Turnover Rate with a Sulfur Onsen Mud Pack and Chloride Spring!



Takehito SUGIYAMA

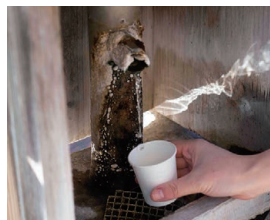
YusoShirakaba

Have a soak in natural spring water flowing directly from the geothermal source behind the building. Mr. Sugiyama holds an official qualification as an Onsen sommelier.

At YusoShirakaba, you can experience sulfur Onsen and "mud packs" that are said to be effective for beautiful skin and skin conditions. The pack is made up of concentrated "Onsen mud" drawn from the bottom of the source located behind the ryokan. Applying the mud to areas where you feel discomfort for about 3 minutes leaves your skin feeling smooth and refreshed after rinsing off the mud. Since sulfur Onsen can be strong, it's better to soak for only 10 to 15 minutes. For those who want to continue their Onsen hopping afterward, the daytrip Onsen at KAMENOI HOTEL comes highly recommended. The moisturizing effect of the chloride spring gently nurtures the skin, maximizing the beautifying effects.



If you aim for beautiful skin from the inside out, drinking Onsen water can also be effective. At Yuppo no Sato Foot Bath located in the heart of the Onsen villages, there is a drinking fountain available for free use. The Onsen water has a slightly salty taste with mineral undertones. It's said that Shiobara's Onsen water was once used as a stomach remedy. Even now, Shiobara has a culture of drinking hot spring water, and at local dumpling events, they offer dumplings made using the Onsen water from Yuppo no Sato Foot Bath. Some hot spring ryokans also offer dishes using Onsen water for their guests.



Cook your Own "Onsen Egg" and Taste Unique Onsen Gourmet Food made with Satoyama Ingredients!



Kounsou

A ryokan where you can fully enjoy the skin-beautifying Onsen water that contains six times the usual amount of moisturizing metasilicic acid. The spring water flows directly from the ryokan's private source at a rate of 200 liters per minute.

The diverse Onsen cuisine is another highlight of Shiobara Onsen. At Kounsou, you can experience making Onsen eggs using the natural heat and water from the Onsen. Nasu-produced eggs are cooked directly at the source, adjusted to about 62-63°C for about 30 minutes, resulting in a rich yolk with a smooth texture. You can soak your feet in the foot bath while waiting for the eggs to cook. Overnight guests can also enjoy the local flavors of Shiobara at dinner. Be sure to try the "Kajika Sake," which is made by heating a bottle of sake with a mountain stream fish called "kajika" inside. Each fish is individually gutted, sun-dried, then grilled, making it a special treat.



When it comes to Onsen food, 'Onsen Manju' are always recommended, and there are plenty of places to buy sweets in Shiobara Onsen. The "Chestnut Onsen Manju" at Shosendo Mainstore is very popular for its smooth skin and soft filling. The "Inaka Manju" from Imaiya Seika has a handmade chunky red bean filling with a simple taste, perfect for those who prefer less sweetness. If you feel a bit hungry after your Onsen bath, be sure to stop by and try them.



Feel the Fatigue Melt Away with a Detoxifying Onsen Soak for Body and Mind



Kunihiko HOSOI

Hanare-no-Yado Kanon

A quiet accommodation overlooking the Horigawa River, ideal for spending precious moments with loved ones. It features a variety of amenities, including a sauna and a bedrock bath.

Hanare-no-Yado Kanon is a charming ryokan with just 10 rooms tucked away in nature. The private wood-fired sauna is popular even among experienced sauna enthusiasts. Unlike typical saunas, Hanare-no-Yado Kanon's sauna features higher humidity and the gentle warmth of far infrared rays, making it comfortable even for novices. Enjoy relaxing conversations as the aroma of firewood wafts through the air. While strolling around the town, be sure to try the footbath at Yuppo no Sato. The stones embedded in the bath stimulate the feet to relieve aches and pains from walking. The perfect accompaniment on your Onsen journey is the original drink from "The Tales of SHIOBARA 1200 Years." Mr. Hosoi recommends the "Shiobara Onsen Premium Beer," which is also available at the ryokan.



Continue the Healing at Home with Omiyage

Onsen-Infused Self-Care Products



"Rururu Onsen" Drinkable Bath Salts

Try these powdered Onsen products designed around the idea of being "drinkable, edible, and bathable." They contain elements from the sulfate spring at Yumori Tanakaya. It is said that bathing in the water smooths the skin, and drinking it benefits gastrointestinal health. You can easily consume this product by dissolving it in tea or hot water, or by using it as an ingredient in your meals. (30-pack box, 4,800 yen, tax included)



SHIOBARA Onsen Mist Spray

This is an additive-free mist lotion, made from Onsen water containing metakaolin. It's perfect for use before applying makeup, for touch-ups, and for moisturizing post-bath. (1,200 yen tax included)

MIKAERI OTOME Soap

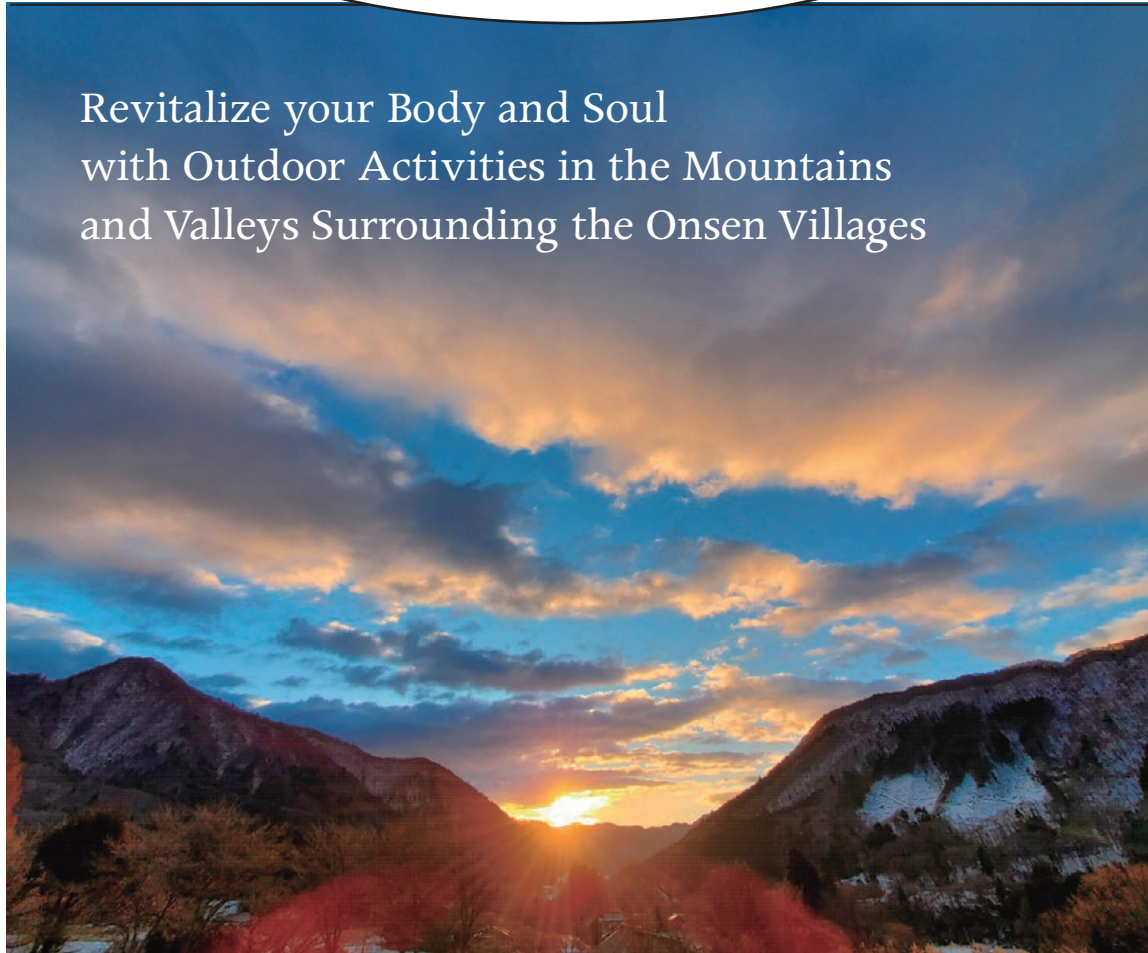
This soap is made with Onsen water containing metasilicic acid, a natural moisturizer, to heal your skin through the power of nature. (8g: 300 yen / 80g: 1,850 yen, tax included)



SUMI-NO-YU / GOSHIKI-NO-YU Bath Salts

These bath salts reproduces the ingredients of Ryokan OOIDEKAN in Shiobara. Two types are available: the jet-black charcoal "SUMI-NO-YU," which has skin-beautifying effects, and the 5-color "GOSHIKI-NO-YU," which changes appearance with the weather. (200 yen, tax included)

Revitalize your Body and Soul with Outdoor Activities in the Mountains and Valleys Surrounding the Onsen Villages



Shiobara, with its pristine nature, is the perfect place to heal away from the hustle and bustle of the city. Despite its easy access from Tokyo, it hosts a diverse natural landscape with mountains, lakes, and waterfalls. The rolling terrain of the mountainous region creates a feeling being embraced by nature. When facing the awe-inspiring power of nature, it's reasonable to feel overwhelmed and hesitate to join outdoor activities. However, if you're up to the challenge outside of your comfort zone, feel free to enlist the help of an experienced nature guide. In Shiobara, there are seven suspension bridges and ten waterfalls. Some can be accessed using public transportation.



Dive into Nature and Rediscover Yourself

One of the many tour guides ready to support visitors with various activities in Shiobara is Tsugimi KIMIJIMA.

"Our guides prioritize participant safety and propose outdoor activities tailored to their experience and abilities. With me by your side, you can feel at ease," she assures.

Originally from Osaka, she moved to Shiobara after getting married and was amazed by the richness of nature found here. Since then, she has continued to provide services and expand outdoor activities in the area.

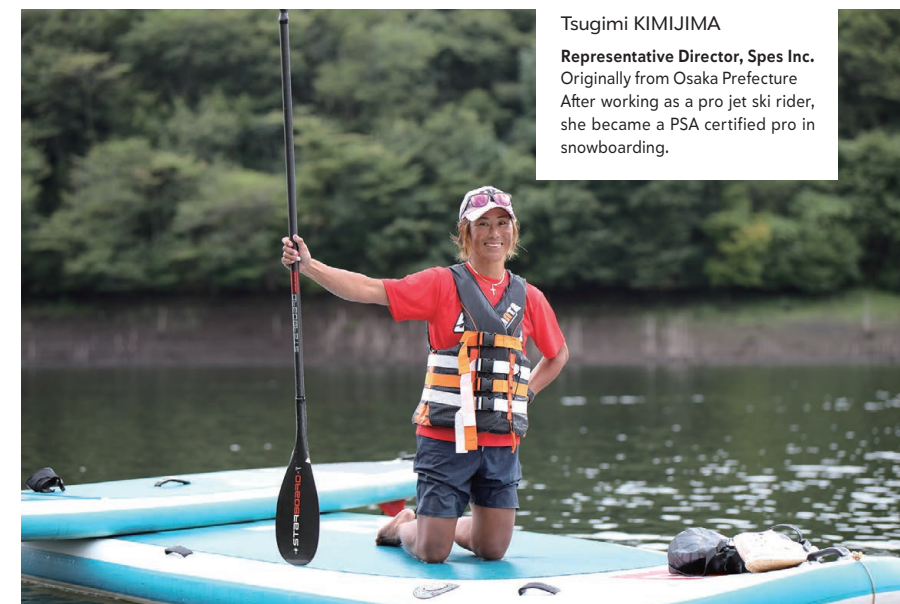
"I wanted to create a place where both tourists and locals could feel close to nature. To conduct tours in the wilderness, which inherently bring risks, we need permission from the city. It took time for people to understand this, however, there has been more recognition of our efforts in recent years. Gradually, the areas available for us to operate within has expanded."

Particularly popular tours include the "Momijidani Suspension Bridge" and canoeing around waterfalls. These tours allow participants to fully appreciate the hidden beauty of the valley that cannot be seen from the road.

Tsugimi KIMIJIMA appreciates the significance of providing outdoor activities and aims to send participants home with various insights gained through new experiences in nature. Growing up in the city, it took time for

her to fully realize the wonders of nature as an adult.

"Experiencing nature is a valuable journey, and I want to bring this experience to children everywhere. When they play in environments different from their everyday lives, they can discover new aspects of themselves. Shy children might demonstrate leadership, and others may find new ways to communicate their feelings. What I want to convey to parents is to avoid placing their own expectations on their children. Even if they don't achieve immediate results, they undoubtedly grow through the process. I believe that families experience outdoor activities together, they will come to understand this."



Tsugimi KIMIJIMA
Representative Director, Spes Inc.
Originally from Osaka Prefecture
After working as a pro jet ski rider,
she became a PSA certified pro in
snowboarding.



Yoichi KIMISHIMA
Aozora Project THE DAY Representative
 Involved in a wide range of community work to protect Satoyama, including forest road maintenance, wildlife preservation, and supporting agriculture and forestry in the region.

Satoyama Tours: Fostering a Beneficial Cycle of Interaction between People and Nature

Unused mountain paths gradually transform into wildlife corridors over the years. As human and animal habitats overlap, animals venturing into human settlements and fields are perceived as pests and culled. Yoichi KIMISHIMA aims to address this issue faced by Satoyama and nationwide through outdoor activities.

"In the northern part of Tochigi Prefecture, there are beautiful mountains, lakes, and rivers with vibrant autumn foliage, making the area a bustling destination for tourists. In contrast, Shiobara is relatively uncrowded, allowing visitors to enjoy a more private and leisurely time compared to neighboring sightseeing areas. As guides, we strive to provide attentive support so that everyone who visits will leave satisfied."

Continued preservation of the natural environment also allows to benefit from nature. Satoyama trekking involves walking on well-maintained trails using trekking poles. As humans leave their marks in the mountains, wildlife tends to avoid these areas, thus safeguarding human lives and crops.

Youichi devised the "THEDAY Passport" with the hope of increasing the number of visitors to Shiobara. This system offers a ticket for free Onsen use in exchange for contributing to the preservation of Satoyama. Participants can enjoy Shiobara beyond the scope of tourism, forging bonds with the local community along the way.

"I believe enthusiastic people who love gathering in nature will help revitalize the area. As a guide, I want to contribute to enlivening Shiobara in the future."



Activities to Explore Nature in Shiobara

01
 Explore the Local Morning Charm of
 Shiobara Onsen with a Satoyama Mini-Trek
 and Local Breakfast Delight



Exploring Shiobara's mountains with a knowledgeable outdoor guide, this petite trekking tour allows you to stroll through the Satoyama in the crisp morning air, refreshing both body and mind. Bask in the morning sunlight filtering through the trees and feel connected with nature. After a refreshing walk, join locals for a morning meal in a semi-outdoor setting.

information

Hosted by Aozora Project THE DAY



02
 Explore Uncharted Japanese Satoyama on a
 Shiobara E-Bike Riding



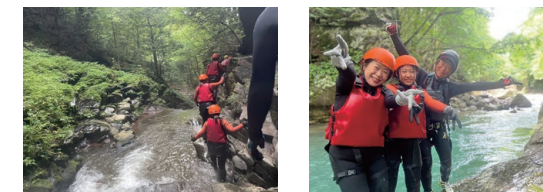
In the areas surrounding Shiobara Onsen, locals continue to coexist with nature. These rural mountains serve as the course for our E-Bike journey. These rough trails are dynamic, introducing riders to a variety of scenery with little effort. E-Bikes allow you to explore beyond your usual limits.

information

Hosted by Aozora Project THE DAY



03
 Unforgettable Canyoning Experiences
 in Flourishing Nature



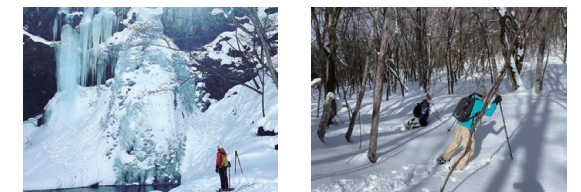
Enjoy time cooling off in the stream with natural slides and jumping spots in the vibrant Shiobara Valley. You can fully feel the joy of summer together with our interactive services! Families filled with beginners, children, and those of varying strength and physical ability are welcome to participate together. Two courses are available: the "Beginner Course" and the more active "Adventure Course."

information

Hosted by Spes Activity Shiobara



04
 Snowshoe Hike to Visit the Ice Falls



The short course snowshoe hike, lasting about 30 minutes one way, offers encounters with hidden scenic views of a secret paradise. The route takes you through Akagawa Valley in Mt. Takahara, situated between Mt. Nasudake and the Nikko Mountain Range. Walking through untouched natural forests without designated trails, we aim to reach the elusive waterfall, "Kurotaki," which is not even marked on maps. The sight of this frozen waterfall, with an approximate 15-meter drop in the harsh cold, evokes a sense of divinity.

information

Hosted by mizudori



Supporting Healthy Lifestyles with Abundant Local Food from Satoyama

Gaze out at the tranquil fields from the bus window on the way from the nearest station to the Onsen villages and feel a sense of overwhelming nostalgia. Many households have their own fields where they sow seeds in spring and autumn. Seasonal foods and fermented products can help alleviate various bodily discomforts that arise with each season. Spring wild vegetables aid in detoxifying the body after the winter accumulation of toxins, while many summer vegetables have a cooling effect. In late winter, when fresh vegetables are scarce, fermented foods are utilized.

Mountain vegetables, mushrooms, and wild animals can be found in the mountains of Shiobara, blessed with abundant nature. These resources, born and raised in the wild, are also gently protected by the hands of the village residents.

Becoming healthy from the inside while feeling a connection with nature enhances well-being. Pre-packaged foods, conveniently prepared and easy to cook, ensure uniform quality. However, visiting the source, drinking the water there, and savoring the local food undoubtedly bring a unique sense of happiness.



HOW TO ENJOY TASTE



Delicious Vegetables Nourished by Shiobara's Geography and Climate

In high-altitude areas, highland vegetables such as "Shiobara Highland Daikon Radish" are cultivated. The Shiobara Onsen area was at the bottom of lake until about 300,000 years ago when volcanic activity shaped the landscape. The well-drained, water-retentive soil is ideal for growing daikon radish. When you cut into them, they are so juicy that they almost stick to the knife. When you bite into them raw, they have a crispy texture, and you can taste the juicy umami and gentle sweetness that spreads in your mouth. In the highlands where daikon radishes grow, temperatures drop in the evening. To withstand the cold, the radishes accumulate sugar, enhancing the sweetness.

In addition to daikon radishes, a variety of vegetables such as turnips, spinach, and others are cultivated and served at dinners in Onsen ryokans as well as other establishments. High-quality water is essential for delicious vegetables. Shiobara is blessed with abundant mountain water, which is used not only for cultivation but also for processing after harvest. Several doorsteps in the village have pots filled with mountain water, used by locals for tea and cooking.

Culture of Fermented Foods Passed down from Ancestors

In the snow-covered area of Shibahara, many fermented foods were created to endure the winter months when vegetables couldn't be harvested. These preserved foods harness the power of fermentation to extend the shelf life and add high nutritional value.

Daikon radishes are processed into a pickled dish called "takuan," a staple side dish for breakfast at ryokans. After being sun-dried, the daikon radish is soaked in a mixture of rice bran and salt, intensifying its flavors. Another traditional fermented food in the region is "shimotsukare," which is a mixture of salmon heads, soybeans, daikon, carrots, and sake lees (pressed lees left over from the process of making sake). It's valued for its rich calcium and protein content.

While modern transportation allows vegetables to be transported from warmer regions, some households continue to uphold traditional dietary habits, including enjoying fermented foods.



Find Your Favorite Flavor! Discover Local Delicacies Exclusive to Shiobara Onsen

01 Toteyaki

Toteyaki is a gourmet treat created in 2011, made by rolling up dough, made with milk and eggs from Nasu-Shiobara City, into a horn-shaped form like a crepe. Its distinctive features include a fluffy texture and satisfying chewiness, along with its rich individuality! You're sure to find your favorite flavor among the various toppings added by the shops scattered throughout the Shiobara Onsen area.



Eitaro

689 Shiobara Nasu-Shiobara City TOCHIGI
<https://ankotarou8181.com/>

Dedication to Revitalizing the Shiobara Onsen

Eitaro is a traditional confectionery shop that specializes in anko (sweet bean paste), focusing on walnut wafers and Onsen manju. They offer "toteyaki," a baked local specialty made with whipped cream, anko, and shiratama (rice flour dumplings). Following the drastic decline in tourists after the 2011 earthquake, a local gourmet development project was launched in the Shiobara Onsen area to introduce something new. The idea for toteyaki was conceived by three shops, including the owner Tatsumi KIMISHIMA, who then shared the basic recipe with other interested shops. The term "tote" comes from the name of the carriage that used to circulate around the Onsen villages. This initiative helped spread the popularity of toteyaki throughout the town.

Customize your Flavor with a Toteyaki Making Experience

Learn how to bake the dough and enjoy filling the treat with Eitaro's homemade sweet bean paste and seasonal fruits as toppings.

Hosted by Eitaro



02 Soup-Iri-Yakisoba



This local gourmet specialty has been loved in Shiobara Onsen for over 50 years. It's a dish of yakisoba made with ramen noodles, soaked in a signature broth unique to each restaurant.

Kobaya Shokudo

795 Shiobara, Nasu-Shiobara City
<https://www.facebook.com/kobaya.syokudou/>

Addictive Comfort Food that Evokes Childlike Delight

The flavors of grilled pork and cabbage blend into the chicken bone and soy sauce-based soup, stimulating the appetite. The type of noodles varies among restaurants, but at Kobaya Shokudo, they use smooth straight noodles that go down easily. Adding the provided vinegar to the soup enhances its mellow flavor. Established in 1967, Kobaya Shokudo claims to have kept its recipe unchanged since its inception. Don't miss the chance to try their irresistibly delicious soup-infused yakisoba, sure to leave you craving another serving.

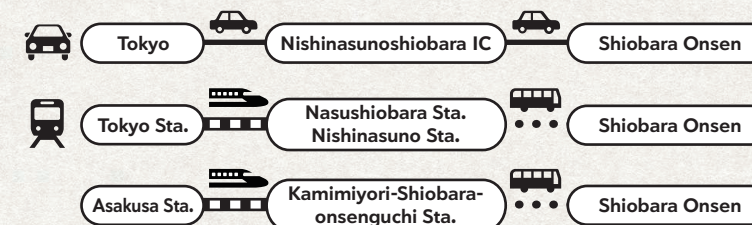
ACCESS



Charming Hidden Gem Easily Accessible from Tokyo

Despite its easy access from Tokyo, Shiobara offers a retreat from the hustle and bustle of the city, allowing visitors to immerse themselves in untouched nature.

Access to Shiobara



[By car]

15km from Nishinasuno-Shiobara IC on Route 400. Approx. 120 minutes from Tokyo

[By Train and Bus]

By Shinkansen from JR Tokyo Station to JR Nasushiobara Station, the journey takes a minimum of 1 hour and 8 minutes. Direct buses run every 40 minutes to 1 hour from JR Nasushiobara / Nishinasuno Station. The municipal bus from to Tobu Kamimiyori-Shiobara-Onsenguchi Station is convenient for exploring the area.

Local Transportation

● Municipal Bus, Taxi Cabs

"Yu-Bus" and "Yu-Taku" are municipal transportation services that circulate within the city. They are convenient for touring Shiobara Onsen and accessing nearby stations.

The fare is 200 yen for high school students and older / 100 yen for elementary and junior high school students and persons with disabilities per ride.

A convenient one-day pass (400 yen), which allows you to ride as many times as you like on the day of purchase, is also available.

Please ask the driver when you board the bus.

● JR BUS KANTO

Routes connecting Nasushiobara Station / Nishinasuno Station-Shiobara Onsen are operated by JR Bus Kanto. These are convenient for those coming by Shinkansen. Please check the timetable by following the link from the QR code.



● Private Taxi

To efficiently make the most of your time using a taxi is recommended.

Shiobara Jidousha TEL : 0287-36-0237

● Rental Car

Affordable rental car plans are prepared for customers who wish to tour the Nasushiobara area or the entire Tochigi region by car.

Discounted rental cars (5,940 yen) are available as an option with each accommodation plan. You may drop off the rental car at accommodations across Tochigi Prefecture! For reservations, please contact the place where you plan to stay directly.

For details, see the QR code.



For more information about Yu-Taku, please check the timetable and detailed route maps by following the link from the QR code.





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