

HIDA FURUKAWA GUIDE MAP

Access

[Train] Nagoya...Gifu...Mino-Ota...Gero...Takayama...Hida-Furukawa
(2 hr 40 min from Nagoya Station via the JR Wide View Hida limited express and standard train)

Toyama...Inotani...Hida-Furukawa
(1 hr 15 min from Toyama Station via the JR Wide View Hida limited express train)

[Bus] Takayama Nohi Bus Center...Hida-Furukawa Ekimae
(40 min by local bus)

[Car] Takayama...Hida-Furukawa
(Nat'l Route 41, approx. 25 min)
Hida-Kiyomi IC...Hida-Furukawa
(Unohana kaido, approx. 25 min)

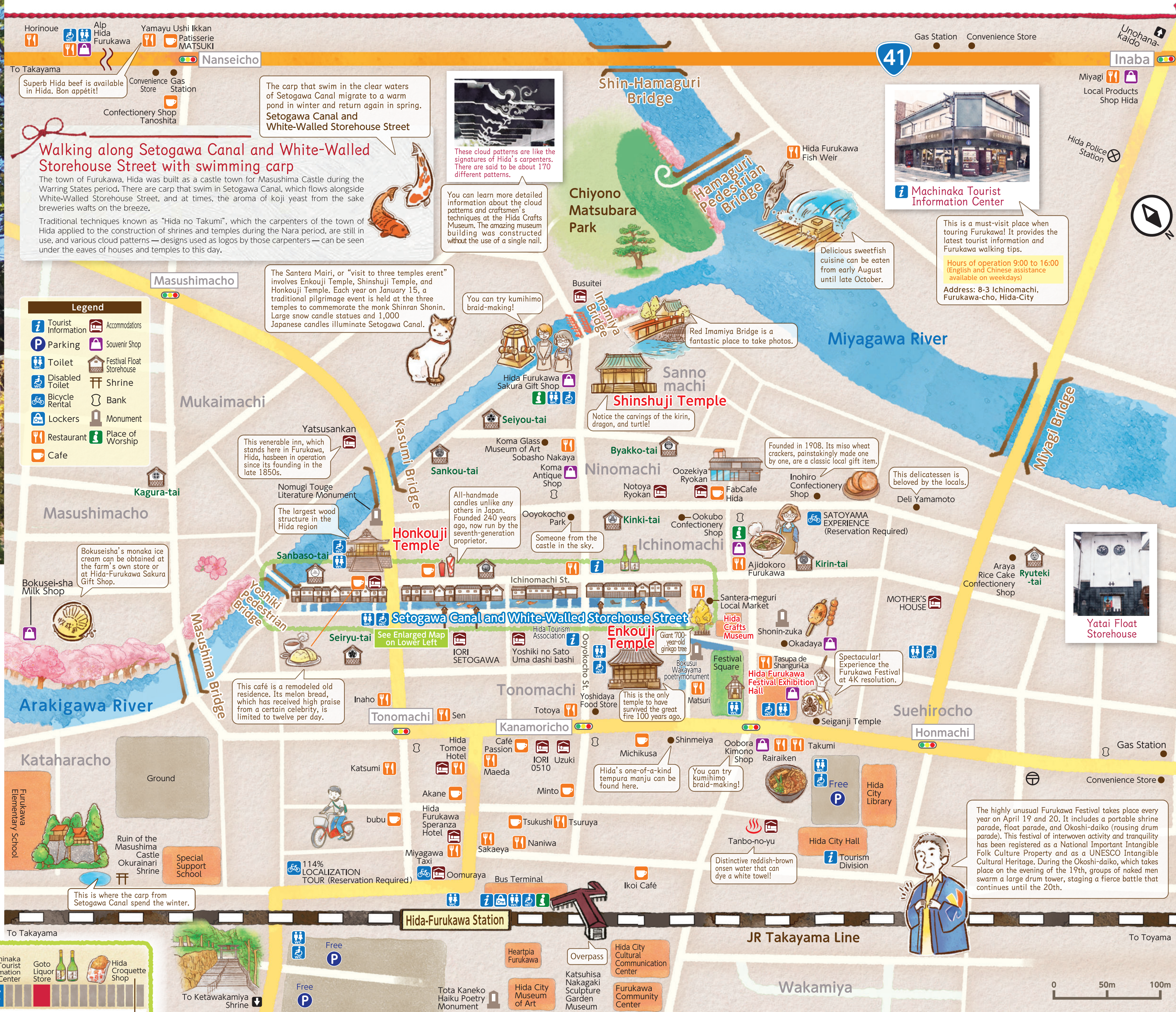
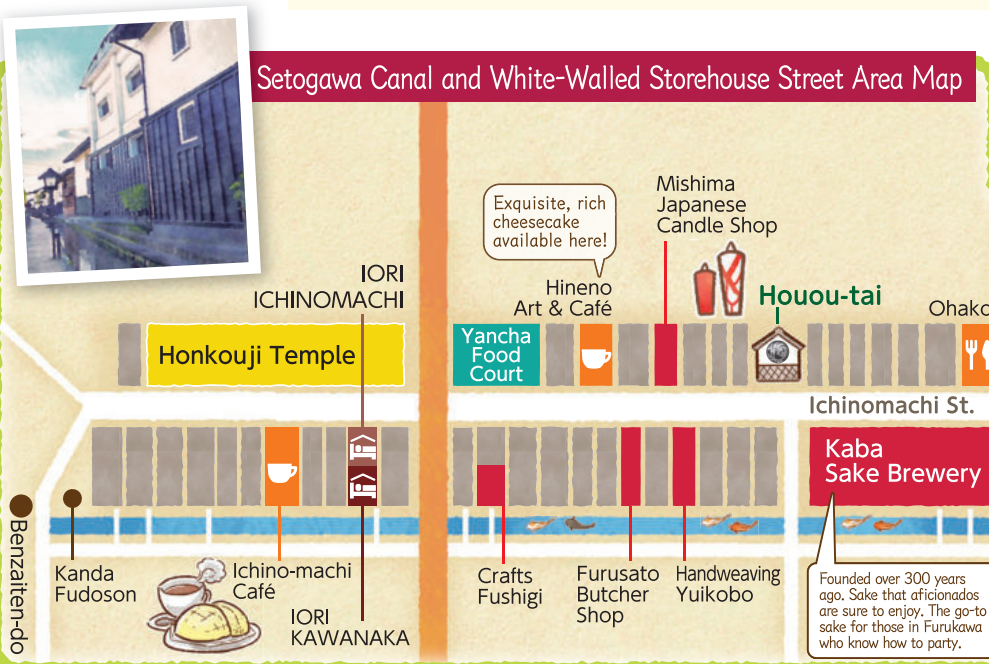


Contact

QR Code
Tourism Division, Hida City Hall
Tel: +81-577-73-2111 (main line)
<http://www.hida-kankou.jp/>

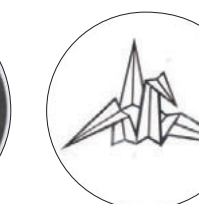
QR Code
Restaurant Information
Gourmet Guidebook in Hida
<http://www.hidagochi.com/>

QR Code
Hida Tourism Association
Tel: +81-577-74-1192
<http://www.hida-tourism.com/>



Furukawa Festival Float Crests

These heraldry crests adorn the floats used in the Furukawa Festival on both sides of Yoshiki Bridge, next to Benzaitendo.



Kinki-tai

Kagura-tai

Ryuteki-tai

Houou-tai

Sanbaso-tai

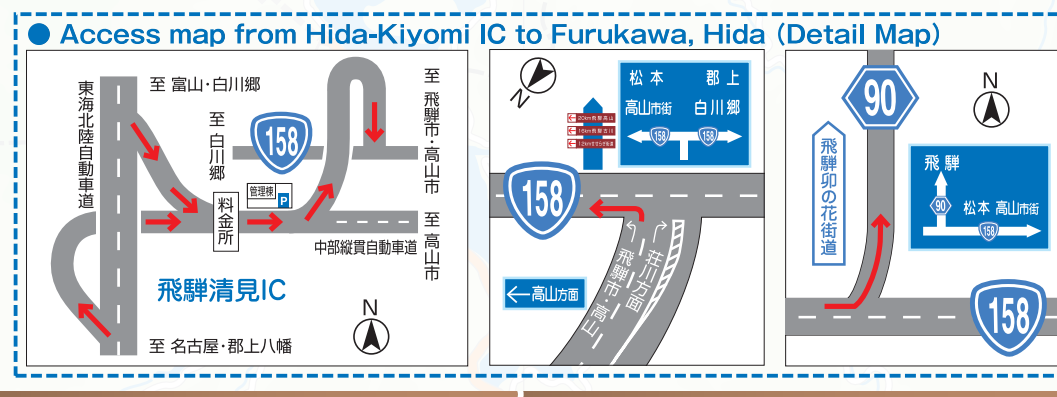
Byakko-tai

Seiryu-tai

Sankou-tai

Kirin-tai

Seiyu-tai



Hida Furukawa is not far from **Takayama** or **Shirakawa-go**. Include the **Gem of Japan-Hida Furukawa** when traveling to Takayama and Shirakawa-go.

Takayama	JR Takayama Line	Hida-Furukawa	16 min
Takayama	Local Bus (Nohi Bus)	Hida-Furukawa	40 min
Takayama	Bus	Shirakawa-go	67 min

Nohi Bus TAKAYAMA ~ SHIRAKAWA-GO / KANAZAWA Line

Hida Cuisine

[Hida Torafugu]
Premium-quality tiger pufferfish raised stress-free in clean mountain water. It has the sweet flavor of white meat.

[Keichan]
Chicken is grilled together with heating vegetables. Each shop has a special homemade sauce made with soy sauce or miso sauce.

[Pickle Steak]
Japanese-style pickles made from red turnip or Chinese cabbage are grilled with egg on an iron plate as a home-style dish. You can get it butter-flavored as well.

Hida Cuisine

[Kawafugu]
In Hida, the Japanese catfish is called kawafugu. It is distinctive for its snow-white meat and mild, refined flavor.

[Sweetfish]
The sweetfish that lives in the Miyagawa and Takahara rivers is aromatic and plump. Salted and grilled, stewed in sweet soy sauce, or wrapped in kombu (seaweed) and boiled are all superb choices. Give it a try!

[Hida Beef]
Hida beef can be eaten as steak or Korean barbecue, and it can be grilled with Hoba miso in a manner unique to the Hida region, or used to make simple croquettes, among other dishes.

Hida Cuisine

[Soba]
Hida is the ideal place for cultivating buckwheat due to its extreme temperature swings. Despite its general obscurity, it is popular among soba fans for the excellent buckwheat it produces.

[Tonchan]
This hearty dish consists of beef innards marinated with homemade sauce made with soy sauce or miso and grilled together with cabbage and other vegetables.