

A JOURNEY WITH FERMENTATION DESIGNER HIRAKU OGURA TO DISCOVER TRADITIONAL MOUNTAIN SUSHI! MEET LOCALS AND LEARN ABOUT THE UNIQUE FERMENTATION CULTURE OF GIFU.

5.29^{TU}-30^{FR}
DEPARTURE
from
NAGOYA STATION

Traversing the mountains of central Japan and eating and singing along the way!



日本の真ん中で山のご馳走を味わう・巡る・唄う

発酵デザイナー小倉ヒラクと行く！

伝承されてきた岐阜の「朴葉寿司」・人・風土に出会う旅



Includes: tour conductor, interpreter, and local guide
(添乗員・通訳・現地ガイド付き)

※発酵ツーリズム東海の体験プログラムです

- A special two-day journey accompanied by fermentation designer Hiraku Ogura!
- An exclusive trip where you can experience authenticity firsthand.
- Discover places and foods even most Japanese people don't know about.
- Come and meet people you can only encounter on this journey!



ツアー詳細はこちら / Click here for tour details

<https://tokaihakko.net/programs/6746c5a4421aa900010ee3ce>

発酵ツーリズム東海 <https://tokaihakko.net/>

