



Tour of bonito production process

Katsuobushi, famous as a specialty of Yamakawa in Ibusuki City, is especially a gem that has been cultivated through encounters unique to port towns. Ibusuki Katsuobushi, the cornerstone of Japanese food and broth culture, is now spreading the wings of the crane to Japan and the rest of the world.

After touring the bonito manufacturing plant and a large freezer at a temperature below 50 degrees Celsius, they will cut the dried bonito themselves and experience making tea bush. You will experience the taste of the original bonito.

Experience flow

Time schedule 90 minutes

- ① Depart from each hotel at 9:00 am ⇒ Yamakawa Fisheries Processing Association 20 minutes
- ② Visit to the Bonito Factory
- ③ Yamakawa Fisheries Processing Association ⇒ Ibusuki Station or each hotel 20 minutes

○ Departure time 9am

○ Price

Number of people	Price	Breakdown
1people	9,000 yen / people	Taxi fee, factory tour fee, tea bush fee, accident insurance fee
2 people	5,400 yen / people	Taxi fee, factory tour fee, tea bush fee, accident insurance fee
3 people	4,200 yen / people	Taxi fee, factory tour fee, tea bush fee, accident insurance fee

※Please contact us for more than 4 people.

Reservation・Contact

NPO corporation IBUSUKI tourism&hands-on association

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