



Come and stay with us! Experience a real and traditional homestay in the Japanese countryside.



Sakaori terraced rice fields walking map

https://sakaori-tanada.com

access

Time required from Nagoya

- ●1hr from Nagoya Sta. by rapid train on JR Chuo Line
- ◆50min from Nagova IC using Tomei Expway and Chuo Expwy

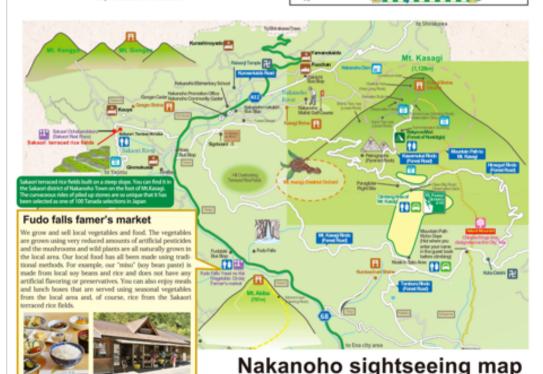
Time required from Tokyo

- Chr. 45min from Tokyo Sta. by JR Tokaido Shinkansen and rapid train on JR Chuo Line
- By car Shr. 45min from Chofu IC using Chuo Expway

Time required from Osaka

Other from ShinOsaka Sta. by JR Tokaido Shinkansen and rapid train on JR Chuo Line





Accomodation

Inquiries/Application:

MuCHuu LLC E-mail muchuu2017@gmail.com

(Farm inn) Ginmokusei

Ginnmokusel is a house that has 4 generations of the same family living there. If you stay there, you can see Nakanoho, glistening in the morning sunshine. The owner of the house, Imae, is a specialist in cutting and thinning trees in the forest. He is a member of the local lumberjack group, known as "Somagumi". His wife, Yaeko, is one of the guides for the walk around the terraced rice fields. She is very familiar with the history and folktales of the Nakanoho district. She also provides delicious meals, using their homegrown vegetables.











(Farm inn) Kouya

"Kouya" is almost in the middle of the Sakaori terraced rice fields area. You can see the terraced fields from the windows. The owner, Kazuaki, grows rice in one of the large rice fields and his wife, Machiko, grows vegetables in their vegetable garden. Kazuaki's hobby is mountain climbing. He is a climbing guide for Mount Kasagi (1128m) and Mount Gongen (850m). Machiko makes traditional food. She is particularly good at making "konyaku" and miso (soy bean paste). They also provide hands-on cooking classes.











(Farm inn) Fuuchan

"Fuuchan" is situated high up on the hill. You can see the rural landscape and Mount Kasagi spreading out in front of you. The owner, Tateki, works for the local agricultural group, "Agri-assist, Nakanoho", which protects the agriculture in this region. His wide, Fuzuki, is a very active person, working as a calligraphy teacher at the local Elementary school and also growing a wide variety of vegetables in their field, amongst many other activities. You can enjoy many seasonal fruits at "Fuuchan", including persimmon, plums and chestruts. You can also experience various agricultural activities and traditional food making. If you stay at "Fuuchan", you will feel like you are staying in your countryside grandmother's house!







Living room as a bedroom





A view of the rural land-scape Rice field work is Tateki

(Farm inn) Yamanokaido

"Yamanokaido" is a large house run by Mrs. Kamei, where three generations have lived. The grandmother of the family, who was born in 1931, is still healthy and happy. There is a beautiful "pocket park" in front of the house and a wood-burning stove in the kitchen. There is also a large common room on the first floor, where up to 30 people can gather. There are 3 rooms that you can stay in on the second floor (one room is a twin bed). The owner's hobby is making soba and cooking. You can try making soba yourself, if you stay here











Double bed roon

(Farm inn) Kurashinoyado Tokinouta

"Kurashinoyado Tokinouta" is run by Mr. and Mrs. Nagae, along with their two sons. The inn is surrounded by mountains, fields and an abundance of nature. They grow rice and vegetables naturally, without any use of pesticides or chemical fertilizers. They have renovated an old private house themselves and have made it in to a very cozy space. With a bath that is heated by a wood fire and chickens in their huts, you can enjoy a very special experience of being in the traditional, Japanese countryside when staying here. Families with young children are especially welcome











Wood burner that heats the bath

We have chickens that lav

There are 2 rooms

