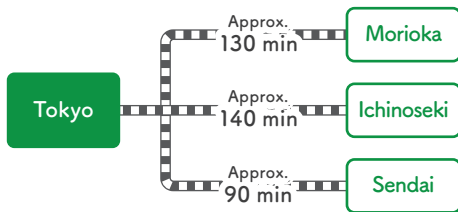
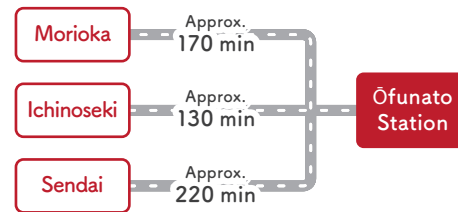


Access to Ofunato Station

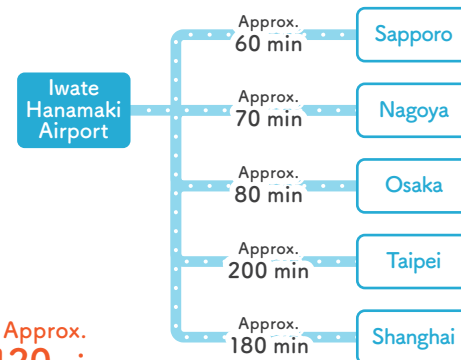
Shinkansen



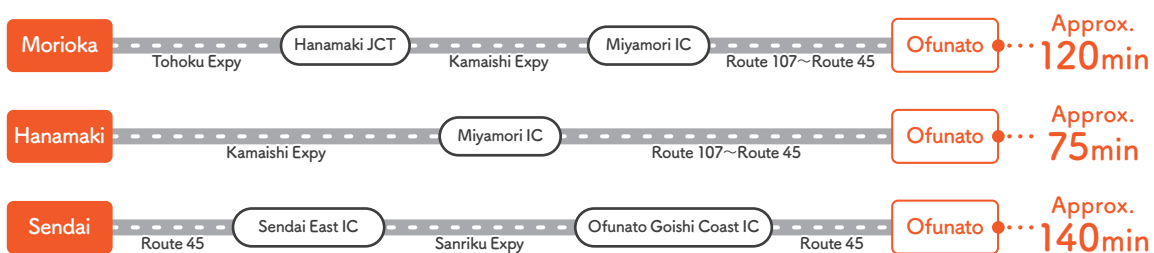
Local Bus



Airplane



By Car



Perfect Souvenirs from Ofunato

Seasoned Simmered Abalone



Premium Ezo Abalone, plump and rich in flavor, nurtured in the nutrient-rich seas of Sanriku and Iwate. Only wild abalone caught during the limited season from November to December are used. By adding the flavorful thawed broth to your rice and topping it with sliced abalone, you can easily enjoy a luxurious abalone rice dish at home.

Nomura Chikuyoujyo LLC
<https://tamura-awabi.com/>



Awabi no Sei



1,404yen (tax incl.) / 100ml

Awabi no Sei is a rich seafood seasoning (fish sauce) made from fermented fresh abalone liver, a by-product of Sanriku abalone processing. It contains no artificial additives, allowing you to enjoy the natural umami flavor and deep richness of abalone liver in a convenient way.

Nomura Kaisan Co., Ltd.
<https://www.nomurakaikan.jp/>



Organized by: Ofunato Chiiki Senryaku Association
 Sales by: Iwate Kaihatsu Sangyo Co., Ltd.

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 Travel in love

Pilgrimage Tour of the Tawaramono Treasures

鮑
 鰻 鰭
 海鼠

Abalone

Shark Fin

Sea Cucumber

Ofunato City,
Iwate Prefecture

What Are the Tawaramono Treasures?



鲍 Abalone

Abalone has been treasured in Japan and China since ancient times for its believed benefits in longevity and beauty. In Japan, famed warlords such as Taira no Masakado and Tokugawa Ieyasu are said to have consumed abalone before battle, while in China, figures like Qin Shi Huang and Yang Guifei reportedly prized it for health and beauty. Abalone is rich in protein, minerals, and amino acids, offering benefits for skin health, fatigue recovery, and blood pressure regulation. In particular, Ofunato’s ‘Kippin Abalone’ has been considered the finest since the Edo period and was even presented to Chinese emperors. Today, it remains a luxury delicacy, especially prized in Hong Kong and China. Within Japan, it is so rare that it is often re-imported after being exported, making it an exceptionally premium item.



鰭 Shark Fin

Shark fin is one of China’s ‘Three Great Delicacies’, famously loved by Empress Dowager Cixi. In Chinese culture, gifting shark fin is a sign of utmost respect. In Japan, Kesennuma is the primary production area, renowned for its exceptional processing techniques and top-quality products. Typically, fins from blue sharks and salmon sharks are used, but only about 1% of a single shark yields usable fin. Moreover, the process is labor-intensive, requiring drying and additional preparation before consumption. Shark fin is rich in nutrients, offering potential health benefits such as boosting immunity, reducing fatigue, preventing anemia, maintaining healthy bones and teeth, improving mental well-being, delaying aging, and promoting beautiful skin.



海鼠 Sea Cucumber

In Japan, sea cucumber is often eaten raw, but in China, the dried version is prized as a luxury ingredient, earning the nickname ‘Ginseng of the Sea’ for its high nutritional value. Exported to China since the Edo period and used in royal cuisine, sea cucumber has seen renewed demand in recent years due to rising health consciousness, with prices also soaring. While Hokkaido’s sea cucumbers are considered the highest grade, those from Aomori and Sanriku closely follow. Sea cucumber is packed with nutrients such as sodium, calcium, collagen, and amino acids, offering a variety of health benefits including fatigue recovery, skin health, and prevention of lifestyle-related diseases.

History and Maritime Routes of the Sengoku Ship “Kesenmaru”

The Kesen Area, located in the Sanriku fishing grounds where cold and warm currents meet, has flourished in fishing and shipbuilding since ancient times. Utilizing high-quality local timber and incorporating shipbuilding techniques from other regions, Kesen developed advanced craftsmanship. In 1992, the traditional large wooden ship ‘Kesenmaru’ was reconstructed by the ‘Kesen Shipwrights’ Guild’ and exhibited at the Sanriku Expo. Its beautifully crafted stern earned it the title of a ‘masterpiece of traditional Japanese wooden ships,’ and it is now preserved as a cultural heritage symbolizing the region’s maritime history.



During the Edo period, large ships like the Kesenmaru played a crucial role in the growing transportation of daily goods. The ‘Eastern Sea Route’ connecting Ofunato in the northeast to Edo (Tokyo) became a major trade artery, transporting tawaramono treasures and other marine products alongside rice, salt, safflower, and silk threads. This route was vital in supplying Edo’s vast consumer market with Tohoku’s abundant resources while transporting daily goods and crafts back to Tohoku, fostering cultural and economic exchange between regions.

Tour Schedule & Highlights

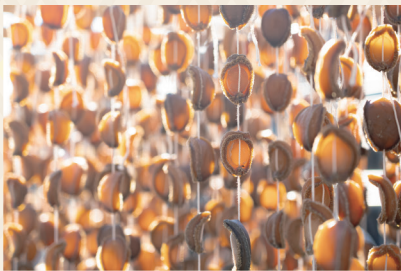
DAY1

13:30 Start of Tour at Ofunato Onsen / Orientation

14:15 Guided Tour: Learn the History of the Tawaramono Treasures on the Kesenmaru



16:00 Dried Abalone Processing Facility Visit



18:00 Gourmet Dinner Featuring the Tawaramono Treasures & Traditional Folk Dance Performance



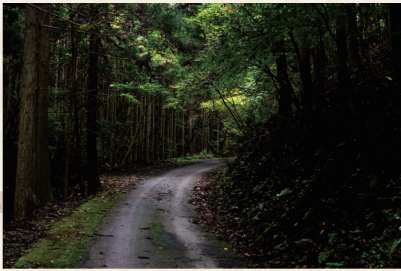
20:00 End of Day 1 Overnight Stay at Ofunato Onsen

**Note: Meal shown are sample images. Actual dishes may vary based on seasonal ingredients and availability.

DAY2

8:45 Start of Tour at Ofunato Onsen

9:30 Cultural Experience Walking the Tawaramono Transport Route (Fudō Waterfall Trekking)



11:00 Dried Abalone Processing & Aquaculture Farm Visit



13:00 End of Tour / Dismissal