

### A Collection of Refined Techniques from Yamanashi

An array of beloved masterpieces which are steeped in history and local tradition.

The local products exhibition is displayed from the traditional techniques to state-of the -art techniques. Visitors are happy and touched by the new discovery.



Section (Traditional crafts)



Cellar Section (Wine/Sake)

#### Information

Opening hours: 9:00~17:00)

Closed on every 4th Tuesday and December 27~ December 31 (open on the national holidays and closed on the day after)

Parking: Free (290 cars capacity)

Address Tokoji 3-13-25, Kofu, Yamanashi, 400-0807

TEL:055-237-1641 FAX:055-228-9185

### URL: http://www.kaiterasu.jp E-mail:info@kaiterasu.jp



### Access

20 minutes from the Ichinomiya-Misaka Interchange (Chuo Expressway)

25 minutes from the Kofu-Showa Interchange (Chuo Expressway)

25 minutes from the Kofu-Minami Interchange (Chuo Expressway)

10 minutes by taxi or bus from Kofu Station North Exit

(Bus toward to Prefectural Science Museum only runs on the weekend and national holidays)

Take a bus towards to Isawa at the Kofu Station for about 15 minutes, then get off at the Zenkoji Stop and walk for 15 minutes.

15 minutes walk from JR Zenkoji Station or JR Sakatori Station.

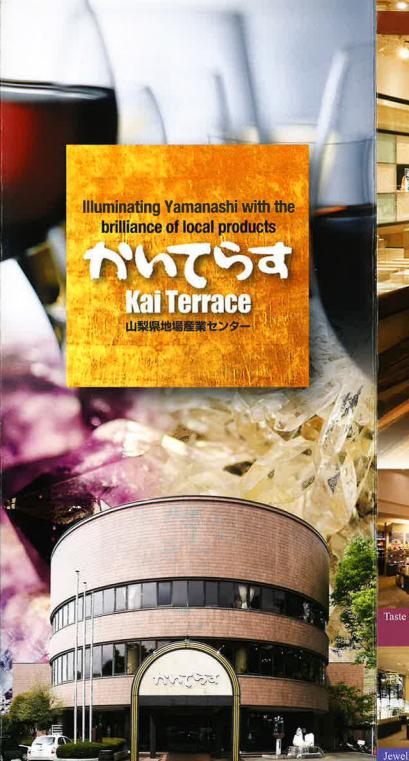








Yamanashi Prefectural Center for Local Industry







Taste Section (Food)



Jewelry Section





# Masterpieces of Yamanashi which are by the beautiful nature.

Nature in Yamanashi is surrounded by mountains and filled with enjoyment, austerity, together with the passing beauty if the four seasons.

Yamanashi's products contain the long-held traditions and knowledge which have inspired feelings of surprise and enjoyment in out visitors.

Our center is a facility where the local industries and people of Yamanashi can interact, is also a place to discover more about Yamanashi through its products. We are looking forward to your visit

### KaiTerrace

# You are invited on a moving journey to rediscovered local industries nurtured by nature in Yamanashi

Alongside masterpieces, we have displayed the spirit of manufacturing in Yamanashi

### **Display and Sales Section**

- ●wine, ●sake, ●wasabi, ●seals, ●Inden,
- Amahata ink stone, •fabrics (knitwear/Koshu weave),
- •food products

(miso, soy sauce, pickles, nigai (boiled abalone), hoto),

tea, Yamanashi crafts.



# blessed and nurtured Taste Section (Food)

At this section you can find a lot of distinctive taste local sweets which are made with high quality fruits in Yamanashi. You can also find other delicious local food products, such as Awabi no Nigai (boiled abalone), a dish created in a landlocked prefecture, Hoto, a dish used to be eaten by Takeda Shigen's military, miso, soy sauce, pickles and others.







With the soft touch of the deerskin and the brilliance of lacquer, Inden, a traditional craft with austere elegance and deep beauty.

There are also may traditional crafts on display, such as Koshu hand-carved seals, Koshu Amahata ink stones, also as known as Watankei, Ichikawa and Nishijima Washi (Japanese paper) which boasts a tradition of 100 years, knitwear, and fabrics.



## Cellar Section (Wine/Sake)

Yamanashi, the kingdom of wine, has around 240 varieties of wine which are produced by 40 local wineries. In addition, refined sake of 11 Yamanashi local breweries are also on display and for sale. Each brewery is competing for the best distinctive taste and aroma.





## Jewelry Section (Crystal, jewelry, polishing)

Yamanashi is the leader of jewelry production in Japan. Approximately 5,500 jewelry products from 100 Yamanashi local companies are on display and for sale, including rings, necklaces, broaches, earrings, stones, and cameos.

In addition, a large amount of superior works from contemporary master craftsmen and jewelry masters are on display and for sale as well.

### Restaurant "Wine Club"

Open from 10:00~21:00 Tea, meals, party (reception), 90 seat

