

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: 10:00~17:00

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.

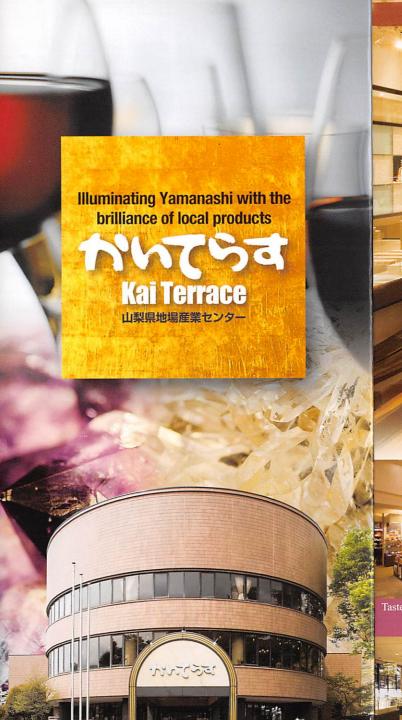








Yamanashi Prefectural Center for Local Industry







Taste Section (Food)



Jewelry Section



Display and se

Yamanashi loc

Inden, and seal



ces of Yamanashi which are utiful nature.

s surrounded by mountains and filled with enjoyment, the passing beauty if the four seasons.

contain the long-held traditions and knowledge which of surprise and enjoyment in out visitors.

ng 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

- Orystals, ogems, oprecious metals, osweets,
- owine, osake, owasabi, oseals, oInden,
- Amahata ink stone, fabrics (knitwear/Koshu weave).
- food products

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

otea, OYamanashi 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.







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.



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

