Traditional Pilgrimage Walk



Gekusando 外宮参道

Ise Jingu consists of many shrines but Geku (the outer shrine) and Naiku (the inner shrine) are the most visited. Many of the visitors will visit Geku first and finish their worshipping at Naiku, stopping at the many restaurants and shops that can be found along the way. Local delicacies and traditional crafts can be seen and experienced on this route with shops forming long lines because of their popularity. Restaurants and bars welcome customers throughout the day and many stay open late into the





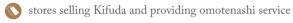
Kifuda (wooden tag) 参宮木札



Through the ages, as it was said to be "visit Ise once for life", Japanese worshippers have traveled to Ise Jingu with various thoughts

In the mid 18th century, they brought ladles for the proof of visiting Ise.

and people of Ise provided special services for those travelers. It is a "Kifuda (wooden tag)" now to substitute for this ladle.





A meal Ise Udon / Mikedon



Ise Udon 伊勢うどん

Ise Udon is extra-thick, soft and chewy noodles flavored with salty-sweet black soy sauce. It is a fast food only eaten in Iseshima area since Edo period (1600s) when Oise-mairi (pilgrimage to the Ise shrine) became common for Japanese.





Mikedon 御饌丼 🖰

The word "Miké" is composed of the kanji(ideogram),「饌 (ke)」that means "food", and the kanji 「御 (mi)」that indicates its importance, its

At Geku, in Ise Jingu, every day in the morning and in the evening, sacred food is dedicated to KAMIs. This ritual, called

"Higoto-asayu-oomikesai", has been going on for 1500 years, never missing a day.

"Miké-don" was created with the aim of conveying "the importance of food" and "the gratitude towards food" from Geku's local communities. **"don" is a rice bowl dish.

The rice used in the Miké-don, is cultivated in Mie prefecture and the main ingredients of the toppings come from the Ise-Shima area And Miké-don is cooked to give thanks to KAMI.







Introduction of shops















Restaurant • Restaurants open later than 8:00PM

1 Hamayo-honten 浜与本店 y store and restaurant serving whitebait dish.



伊勢せきや本店・あそらの茶屋 apanese style café; open early for breakfast. "Asagayu" (rice porridge) is a popular item served only in the morning. You may take an elevator to the second floor where the café is

Bon vivant ボンヴィヴァン se's foremost classic French restaurant loved by many locals and visitors.

Magatamatei 勾玉亭

Buffet restaurant offering a wide variety of local food choices. You may take an elevator to the econd floor where the restaurant is located.

Cuccagna 2 クッカーニャ・ドゥーエ Italian restaurant and bar; only open for dinner. The offer includes cocktails too.

Cafe&Other

Akafuku 赤福

Kinoshita chaen 木下茶園

Wakamatsuya 若松屋

and soft serve ice cream for take-out.

Ise Kadoya Beer 伊勢角屋麦酒

regetables) and cheese sticks are take-out ready!

Komayakangetsudo 駒屋観月堂

Mitsuhashi Panju 三ツ橋ぱんじゅう

sweet red beans baked in a bun. Minimum order of 3.

CAMINO COFFEE カミノコーヒー

Oisemairi Café Sando TERRACE

Gohoubi 伊勢百貨店 五豊美

Butasute 豚捨 Casual dining produced by Ise meat specialty store; gyudon (beef bowl), hamburg steak

and croquette prepared to go are the famous items. Poni Anela ポニアネラ A cozy wine bar found on the second floor offering dishes made from local Iseshima

Isobeya shokudo いそべや食堂 Offering Ise's famous Ise Udon as well as a variety of rice bowl dishes and set menus at

Cocotte Yamashita ココット山下

popular French restaurant preparing affordable daily lunches and full course dinners.

e Udon can be found at this small but popular shop with many returning customers.

Akafuku is one of the most famous rice cake in Ise; a chewy mochi (rice cake) covered

ダンデライオン・チョコレート 伊勢外宮前うみやまあひだミュゼ店

with smooth red bean paste. This is the one and only Akafuku original chaya (tea shop) around Geku neighborhood.

Dandelion Chocolate is a chocolate factory offering the finest single origin bean-to-bar

chocolate; simply made with cocoa beans and organic cane sugar. They opened a first location in Kuramae district in Tokyo and a second location here in Ise.

Enjoy variety of Ise tea and hojicha (roasted green tea) desserts with drinks on the go.

Locally owned brewery retail store that offers four different kinds of local beer.

Yamamura milk gakkou 山村みるくがっこう

11) A popular kamaboko (steamed fish cake) shop. Deep fried Filhos(Tofu with thinly sliced

The Yamamura milk shop offers milk in classic glass bottles, yogurt, homemade goods,

Rice of rice. You can also take out rice balls and miso soup. Eating space is only bench in

Strawberry Daihuku (Rice Cake) and Sake flavored cake are popular Japanese sweets here.

'Panjyu' is a local sweet which can contain sweet red bean paste, custard, or Ise Tea and

A local shop specializing in homemade roasted coffee. Eat in customers can enjoy a drink and

From specialty sake (tasting available), designer pearl jewelry, and custom wood crafts to

Enjoy a hand dripped coffee made from beans slowly roasted over charcoal. The sponge cake is highly recommended.

Ise's traditional paper cutting stencils, many unique local goods can be found here.

Dandelion Chocolate Ise Geku,Umi Yama Aida Musée 😑 🖨 🥏

Mirepoix ミルポワ

A French restaurant utilizing local Ise ingredients. Hors d'oeuvres or pasta, to an authentic full course with wine and sake also available

Nomnom 食堂・喫茶ナムナム Set combos, rice casseroles, and fried noodles are prepared daily. Sake is also available.

Suzuki suisan 鈴木水産 Simple grilled dishes of Ise spiny lobster, abalone, and oysters are a staple of this shop.

Orders can be made using the shops ticket vending machine.

lwafujiya 岩藤屋 22 This shop offers Soba and Udon Noodles. Ise tea is kneaded into Udon noodles creating the popular Ise Tea Udon.

Queen Diner クイーンダイナー

23 Lunch and dinner are served with dishes being carefully paired with specialty wines and

Tessen 鉄饌

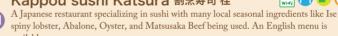
Matsusaka beef and seafood are grilled right before your eyes. Deer, wild boar, and other types of wild meat are also offered.

Ryouri-izakaya Isshin 料理居酒屋いっしん Specialty chicken, Ise Pork, Matsusaka Beef, and other local ingredients are used when

preparing dishes. Nationally distributed local Sake is also served. Ise Amimoto shokudo

地物海鮮料理 伊勢網元食堂 You can find this shop from its large colorful fishing flag at the entrance. Serving fresh local seafood meals and many local types of sake.

Kappou sushi Katsura 割烹寿司 桂



Okadaya おかだ家

Always using the local seafood, this shop is known for its great use of color in its rice bowl

Experience

33 Ise Katagami dyeing Experience / Made in ise 伊勢型紙染付体験/made in 伊勢

Ise Katagami: Dating back over 1000 years, the art and craft of cutting out delicate paper patterns used in kimono dyeing can still be found in Ise even today. You can try your hand at this old art after choosing from several traditional designs. Items ranging from t-shirts, bandanas, towel designs dating back to the early 1900's and even larger wall hangings can be created (depending on available time). A dedicated play area for kids lets you focus on your project until completion. Original goods are also available in the shop. Hours can be found on the website and the shop is occasionally closed for special holidays and occasions.

Time required: 20min ∼

Cost: 1,300yen + Materials (300yen \sim) HP: http://www.made-in-ise.com/



Ise netsuke Experience / Kanechika 🕥 🖹 🥃 根付体験/金近

Netsuke: During the Edo period (1603~1868), various types of hardwood were carved into intricate shapes and designs to fasten the string of a purse or money pouch to the wearer's kimono. Recently Netsuke has gained

popularity as decorative straps for phones or key chains and even worn on the body as a pendant. Under the guidance of a Netsuke professional, you can create your own one of a kind pendant or strap. Start your creation with a pre-shaped piece of wood, working your way through progressive levels of hand sanding and finishing with a polish. You will have a wonderful keepsake from your time in Ise and little piece of history dating back to the Edo period. Local professional Netsuke artist's pieces are also available for purchase

Time required: 30min (approx.) Cost: 2,160yen ~ (Materials included)

HP: http://isekikuichi.com/netsuke





Creation: Ise City Tourism Promotion Division (Telephone 0596-21-5566) (Email kanko-sinko@city.ise.mie.jp

NPO Ise Shima barrier-free tour center

2017.2.10000

Transport<u>atio</u>n

ce between Geku and Naiku: Approx. 5km (15min by bus, 10min by taxi) ce between Naiku and JR/ Kintetsu Iseshi station or Kintetsu Ujiyamada :Approx. 4km (15min by bus, 10min by taxi)

How to ride the bus in Ise



Ise's public bus system services the entire area of Ise Jingu, connecting Naiku, Geku and major train stations. As you board the bus, pick up a transfer ticket in front of you and put your fare and transfer ticket together into the fare box when you get off. The bus fare depends on how far you travel; check the number printed on your transfer ticket and find the same number on fare calculator placed above the front window of the bus. A 1-day bus pass (1,000 yen) or a 2-day bus pass (1,600 yen) called Ise Toba Michikusa Kippu—allow you unlimited use on all bus routes by just showing it to the bus driver. Ise Toba Michikusa Kippu can be purchased at any bus ticket counter (located at Ise station, Ujiyamada station, Naikumae bus station, Toba bus center and Gekumae Tourist Information) and on CAN buses.

(1) CAN buses have onboard audio announcements in English; the scrolling marquee at the front displays messages in English, Chinese (CT and CS) and Korean. FREE Wi-Fi service is available on all buses.

2 Other fixed-route buses may lack the marquee and only verbally announce major transfer points (e.g., train stations and hospitals) in English. **Blue colored buses are the CAN bus.

**If you are lucky, you might be able to ride on a "Pokemon electric bus" wrapped with Pokemon characters, or a "Shinto bus", designed as a classic Ise tram.



In Ise, you cannot catch a driving taxi by raising your hand on the street. Take one at a taxi stand, located nearby train stations and Ise Jingu. All taxis accept credit card.

Taxi fares between Naiku and Geku is approx. 2,000 yen.



Travel Information Website "Rakuraku Ise Moude"

Get information about traveling to and from Ise and getting around Ise on the official Ise city travel information website.

http://www.rakurakuise.jp/en/



