



Eat traditional Japanese soba at ancient city Ashikaga.

Issaan is located in the town of Ashikaga, Tochigi Prefecture. Ashikaga has many different temples and shrines that are considered as National treasures. When visiting Ahikaga I recommend seeing Bannaji Temple and the remains of Ashikaga School. If you're feeling hungry I highly recommend a place called "Issaan". Issaan restaurant is built in Japanese style, which gives it relaxing and beautiful features. The rooms also have tatami flooring and the view on the garden right outside the restaurant. Tatami flooring helps to get a taste of a true Japanese culture. Inside there's also a beautiful flower arrangement and hanging scroll with Japanese characters written in style named calligraphy. At the time I ordered "three color roaring" dish. I ordered it because; I could try three different types of soba at the same time. What is soba? Is it like ramen? Is it similar to udon? No, it's completely different. The Japanese soba is made of Japanese buckwheat is grown by the farmers and later gently taken care of by the "craftsmen". The types of soba offered at Issaan included - ordinary soba, soba noodles "infused" with matcha (Japanese green tea), and soba noodles with the inner seed of buckwheat. All three flavors were my favorite. When I studied abroad in Japan in 2013 I had the experience of making soba noodles myself. Back in Australia we have soba, but it's pre-packaged and the taste is completely different to Issaan. The soba in Issaan is hand made and you can feel the love going into

the dishes they produce. When coming to Ashikaga people will be surprised by the taste of pure Japanese soba as it is seasoned and served according to the people's taste. In addition to the refreshing taste of handmade buckwheat, fried tempura is complemented. Fragrant tempura fried shrimp and seasonal vegetables will make everyone eating smile. Many people associate Japan with sushi, or tempura, but I think everyone should try soba if they are in Japan. On the financial side of things the dish is definitely worth the money. Not only it will satisfy your taste buds, it will surely not leave your wallet empty. The same dish eaten in Asakusa or Kyoto would be double the price if not more! Once eating at Issaan I thought that I would like to take my family and friends here. After having a nice, relaxing lunch and walking around the surrounding historic sites, I feel like I have seen the side of Japan not many tourists get to see. I do not regret visiting Ashikaga. It has also many places to take cool photos up to post on Instagram or any other social sites. I recommend tasting the Ashikaga soba dish as it is not far from Tokyo. There are also other places to see in Ashikaga so it's definitely worth a visit!

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From TOKYO to ASHIKAGA in 70 MINUTES

Access.1 (by Train)

Haneda Airport ▶ Ashikagashi
(Haneda Airport) --- (Keihin Kyuko Line) --- (Asakusa) ---
(Tobu Line Limited Express Ryomo) --- (Ashikagashi)

Access.2 (by Train)

Narita Airport ▶ Ashikagashi
(Narita Airport) --- (Keisei Line Limited Express) --- (Nippori) ---
(JR Jyoban Line) --- Kita-Senju --- (Tobu Line Ltdexpress Ryomo) --- (Ashikagashi)

Access.3 (by Train)

Tokyo station ▶ Ashikagashi
(Tokyo station) --- (JR Keihin Tohoku Line) --- (Ueno) ---
(Tokyo Metro Hibiya Line) --- Kita-Senju ---
(Tobu Line Ltdexpress Ryomo) --- (Ashikagashi)

Access.4 (by Car)

Tokyo (Asakusa) ▶ Ashikaga
(Tokyo (Asakusa)) --- Syuto Expressway (Central Circular Route / Kawaguchi Route) --- Urawa toll Boot --- Tohoku Expressway---
(Iwafune Junction) --- Kita-Senju --- Kitakanto expressway ---
(Ashikaga Interchange) --- (Ashikaga)



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Welcom!
Ashikaga
city



Recommended local gem noodles



POTATO IRI YAKISOBA (Fried noodles on potato)

The this place fried noodles seen in Ashikagashi. There is a bite-size steamed potato in source fried noodles. It's said to be whether it isn't a first that the potato which did whether it was jou was put in in order for postwar food circumstances to take out the volume somehow the bad time. In Ashikaga-shi, 20, several cases, it's dotted with a store.



IZURU SOBA

Shoudou saint did open 1200 years ago, I go out, Izurusan Manganji. Many worship visitors visit from the old days in the from the cathedral town way area. Many accommodations started in the Edo Period, and hand made soba was also offered. There is a store to which 10 stores offer "I'm here, near cunning fellow" present, and it's loved by a tourist and a citizen through 1 year.

Tourist attraction in a neighborhood



Japan Heritage Ashikaga Gakko

Francis Xavier, a missionary, described the Ashikaga Gakko in 1549, as Japan's largest and the most prominent academic institution in Bando, the area now known as the Kanto region. At its peak, over 3000 pupils gathered to study. Today, this historic site offers educational activities such as recitation of Analects to everyone.



Ashikaga Flower Park

This flower paradise is the only Japanese location nominated in the dream destinations for 2014 by CNN travel. The park offers gorgeous flowers throughout the year, but you must not miss the spectacular wisterias that bloom during April to May. Revealing its beauty in pink, purple, white and yellow, visiting the Ashikaga Flower Park is a guarantee of a breathtaking experience. During the winter, This garden transforms itself to a dazzling wonderland of lights comprised of 3millions LEDs, it one of the finest light events in Japan.



Surprised to hit noodles with bamboo stick

When I came to Japan, something that I have noticed was that there was not just one single kind of ramen... There are so many kinds of ramen that have different characteristics from all over Japan. From Miso Ramen in Hokkaido to Tonkotsu Ramen in Kyushu! These unique flavors of ramen are what makes each city and region so special! This is something back in America that we don't get to experience. We are so used to instant ramen that we don't get to fully experience or appreciate what authentic ramen is unless we come to these places in Japan. I was able to eat one kind of ramen called "Sano Ramen", which is sold in Sano, Tochigi. I have eaten ramen in the States but to me it tastes all the same. The ramen here is like the number of local shops in Japan, very unique and never the same. The continuous complex combinations of soups, noodles, toppings and seasonings that each local store owner creates continues to evolve and authors a new kind of ramen that the masses can enjoy! So, what exactly makes Sano Ramen so special? Well! Sano Ramen is made from an old-fashioned soy sauce infused noodle. What created many die-hard fans of Sano Ramen from across Japan, is how the ramen noodle is made ... which is by BAMBOO! I personally was able to see how the chef used a piece bamboo taller than himself, placed it on the dough and bounced on the bamboo to flatten the ramen dough. The result is very silky ramen that was handmade with care. It was such a cool and interesting process! No wonder why Sano Ramen has so many fans! Next, on to the soup of the ramen! In the soup, there was a refreshing soy sauce taste that also complimented the richness of it. Adding the silky noodles, the tender pork toppings, the crunchy green onions, the crisp seaweed, soft yet crunchy bamboo shoots and the many other flavors, it was by far the best ramen I ever had! It was so different, it was easy to chew, and it melted into mouth very easily. The best part about this ramen was that it was very light. Compared to America, most ramen is very heavy; however, I was full and satisfied without having a stomach

TYSON, BRITTANY

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ache thankfully. The presentation was also so very beautiful, and you can tell and taste that the Sano Ramen was made with love and care. To anyone who is up for a challenge, I would recommend highly Stewed Pork Ramen, or also known as Chashu Ramen, which is also just as delicious! As for the shop where I ate, the atmosphere was very nice. There were elements of old traditional Japan within the shop which compliments the food as well. The store clerks greeted us with warm smiles and were very friendly. The menu was simple and easy to read and if you don't understand the clerks would be more than happy to help! This restaurant is tourist friendly! They care about their tourists so much that many tourists were surprised find Halal Ramen for Muslims! This shows that no matter where you are from or your religious practices that these store clerks want to create a bowl of delicious ramen for you to enjoy too! If you ever come to Japan I highly recommend that a destination you stop by is Sano City! It has friendly people, great food and a good atmosphere! Come to Sano City for yourselves! Once you eat Sano Ramen you'll become hooked! I promise!

WHAT IS "SANO RAMEN"?

Ramen is a popular dish, which originates from the Chinese noodles in soup. Sano attracts a large number of visitors with its unique ramen featuring homemade noodles and pork stock made from the fresh water of Sano. In the city, there are hundreds of restaurants which serve Sano ramen.



Wide area access map



Chasyumen 850YEN



AODAKEUCHI



SANO YATSUYA

465-1 HORIGOME-CHO SANOSHI

The business hours / 11:00 ~ 20:00

Regular day off / MONDAY(Open for holidays)

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Sano city



Recommended local gem foods



Imo Fries (Potato starch)

teamed potatoes are skewered and fried and then finished with a special sauce applied. Potato with sweetness and hokuhoku feeling is matched with not too sweet sauce. After all the fried fish is the most delicious, and when you are hungry, it's better.



DAIKON SOBA (Japanese radish soba)

The local food which you can watch carefully at a noodle shop in Sano-shi. The dish which cut Japanese radish into fine strips, boiled with raw condition or soba and put on the wheat noodles served on a wickerwork plate. It's said to be a first that I added cutting into fine strips of Japanese radish to soba, increased the volume and filled a stomach at the time when I had little food.



MIMI UDON

Dish of noodles which is the local food transmitted to Sano-shi Senba area from the past and is similar to noodles shaped like an ear. It makes the sense of a talisman that God's bad ear can be spent capture of the shape is to eat that, and without hearing talk in a house for bad God, for the dish eaten at New Year's originally.

Tourist attraction in a neighborhood



Sano Premium Outlets®

The outlet mall in Sanoshi, Tochigi I started in 2003. The domestic and abroad brands of about 180 are collected in the building where a city on the United States east coast was imagined. Tohoku Expressway "Sano Fujioka" is near an interchange, and access is good, so there are a lot of guests who drop in at the way back of sunlight and Nasu sightseeing.



"SANO YAKUYOKE DAISHI" TEMPLE

Soshunji Temple of the Tendai Buddhist Denomination Fujiwarano Hidesato established in 944. I'm generally learned about by a common name of the Sano Yakuyoke Daishi, am often ranked as one of "three Great Daishi in Kanto area" with Aoyagi Daishi and Kawagoe Daishi and bustle with a worship visitor of the year's first visit to the shrine at yearly New Year's.