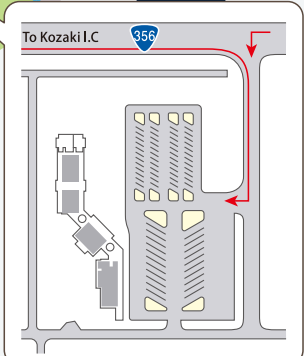
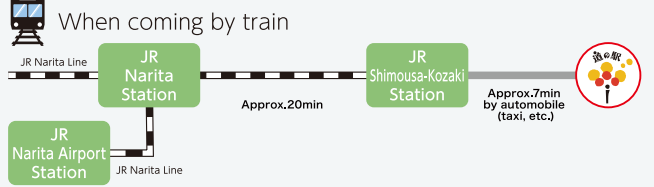
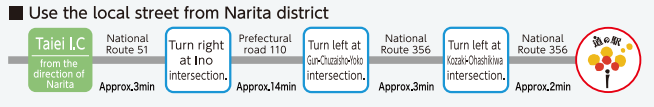
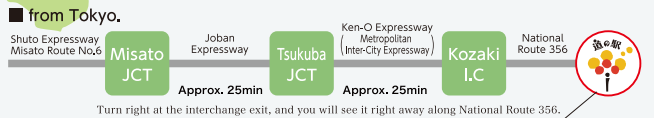


Transportation ACCESS MAP



When coming by car



The Fresh Market 9:00~18:00
The Fermentation Market 9:00~18:00
Café & Restaurant Oryzae 10:00~18:00
Convenience Store Open 24 Hours

Location: 855 Matsuzaki, Kozaki-machi, Katori District, Chiba Prefecture 289-0224
For inquiries: (+81)0478-70-1711

<http://hakkounosato.com/>

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“Fermentation,” an aspect of Japanese culture, has long been a part of our lives in Kozaki.

神崎町 TOWN GUIDE



“Fermentation”

Sake (rice wine), miso (soybean paste), shoyu (soy sauce)...

These traditional seasonings firmly rooted in our daily lives are also fermented using the Aspergillus bacteria developed over long years by the Japanese.

We benefit from fermentation every day, and it is truly a culture of “harmony” brought about by the actions of micro-organisms helpful to humans.



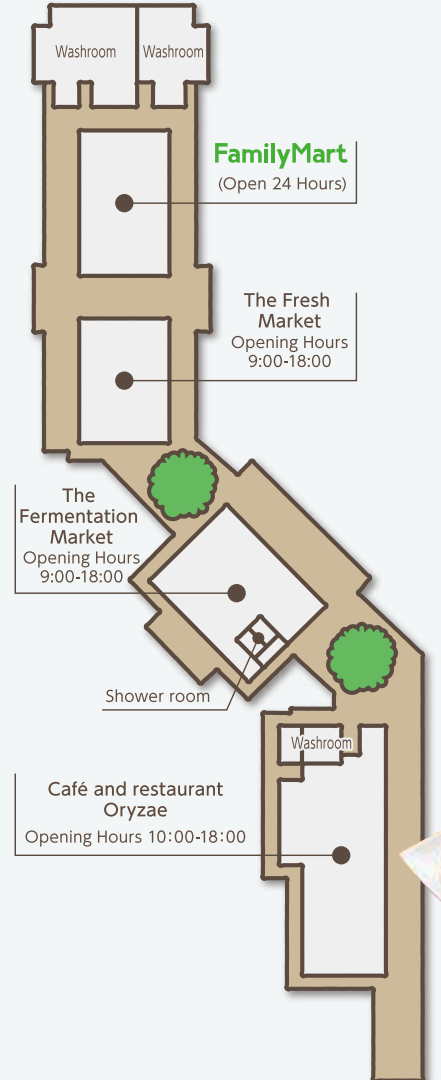
You can see videos introducing the wonders of “fermentation,” which is the symbol of Kozaki-machi, by scanning the QR code with your smartphone.

※A special app is required to scan QR codes.



Full of the “deliciousness” of Japanese cuisine.

Fresh seasonal vegetables and the fermented foods that provide the base for the “deep flavor” of Japanese cuisine. Begin making lovely memories of your trip to Japan and your trip to Chiba from “Kozaki – The Town of Fermentation!”



A variety of vegetables!

Fresh vegetables

The Fresh Market

A market full of vegetables picked from nearby farms. The fresh produce grown amidst the blessings of the Tone River is all exceptionally delicious.



It's like a museum of fermented foods!

Specialty shop for fermented foods

The Fermentation Market

Packed full of fermented foods drawing attention from all over the world – everything from miso (soybean paste) and fish sauce, a traditional fermented food item, to sake (rice wine) and malted rice drinks, and more.



Try our cuisine. We're proud of it.♪

Café and restaurant

Self-service in a casual style. We are proud of our cuisine and sweets, all made with ample amounts of fermented gourmet foods and local fresh ingredients.

Kozaki Tourist Spot

Long ago, in the Edo period, Kozaki-machi was known by the name Kanto-nada, and it supplied Edo with sake and shoyu, etc., transporting them up the waters of the Tone River. It was a town where the brewing culture was in full swing — a true “Town of Fermentation.” Please make Kozaki a part of your lives, now and forever...



Tone River

A first-class river of the largest scale in Japan. This is one of Japan's representative rivers, and it is used as a source of water in the Metropolitan area including Tokyo. It also plays an important role in economic activities.

Kozaki-Ohashi (Kanto-fureai-bashi)

A large bridge that connects Inashiki City in Ibaraki Prefecture with Kozaki-machi. You can see wonderful sunsets from the top of the bridge and from the river-terrace.

The Nanjamonja Tree (a nationally designated natural monument) / Kozaki Shrine

Kozaki Shrine, in the slightly elevated Kozaki Forest, is dedicated to Amenotorifune-no-mikoto, the God of Transportation. Within the grounds of the shrine, there is a large camphor tree that has been nationally designated as a natural monument. It is known commonly by its alias, the Nanjamonja tree. Kozaki Forest has also been designated by the prefecture as a natural monument.



Kozaki Brewery Festival

This is a festival “full of fermentation,” where you can enjoy brewery tours and enzyme baths. Fermented foods, cosmetics, and organic products! There are lots of healthy things to take home as gifts.



Ken-O Expressway (Metropolitan Inter-City Expressway)

Kozaki I.C.

Very near the Kozaki I.C. exit on Ken-O Expressway (the Metropolitan Inter-City Expressway). There is a 24-hour convenience store, so there is no need to worry about restroom breaks.

Roadside Station Kozaki – The Town of Fermentation

We opened in April 2015, and are the 24th Roadside Station to open in Chiba Prefecture. We have a variety of fermented foods and fresh vegetables available, including sake (rice wine). We have been highly praised as an establishment for showing Japan's culture of fermentation to the world, and we were chosen out of the 1,059 Roadside Stations across the country as a “Key Roadside Station”, of which there are only 35.



Nanjamon, the Kozaki PR mascot character

I am an offshoot of the “Nanjamonja” tree at Kozaki Shrine. I am 2,000 years old. I am a guardian spirit that has been protecting Kozaki since ancient times. I think I'll lend a hand to help Kozaki-machi prosper!



The scenery along the embankment is very beautiful.

The fields extend outward. The scenery rapidly changes as the rice grows.

Kozaki Ama-no-Gawa Park

This is popular as a place to come in contact with nature.



The Gorgon Nut flower, which is in danger of extinction, blooms in the summer. In addition, you can enjoy the natural environment near the shore throughout all four seasons.

The Gorgon Nut flower is very tiny.

Kozaki Fureai Plaza Culture Hall

A variety of events are held here such as theatrical performances and concerts, and many citizens make use of it.



The large ginkgo tree located at the Kozaki Fureai Plaza Culture Hall is called Ohatsuki-icho (ginkgo with seed-bearing leaves). It is an amazing tree that bears fruit on its leaves.

Jingu Temple

The principle object of worship is the wooden standing statue of the eleven-faced Kannon, the Goddess of Mercy, which has been designated by the prefecture as a cultural asset.



Kozaki Fureai Nature Promenade

On this verdant promenade, you can feel the beauty of Kozaki-machi's natural environment. Visitors are welcomed by seasonal flowers and wild birds, as well as colorful insects.



Approx. 20 min to get to Narita

JR Narita Line

JR Shimousa-Kozaki Station

Approx. 10 min to get to Sawara Station