

A Walk Along the Beautiful Yoshida River

This relaxing walk begins at the Gujo Hachiman Tourism Association Office (Kinenkan), takes you down along the beautiful and clean Yoshida River for some unique views of the town. This walk is especially beautiful in the spring when the cherry blossoms are blooming, in the early morning or at dusk.

Allow about 1 hour to enjoy the view



Yoshida riverside looking west towards the Nagara River



Yoshida riverside looking across the river at the mouth of the Kodara River in spring



Yoshida riverside in the early evening

Leaving the Gujo Hachiman Tourism Association Office Kinenkan **A** turn right (north) and head toward *Shin Bashi* bridge. Cross the street before crossing the bridge and look for a set of stairs leading down to the riverbank **Y**.

Carefully descend the stairs to the concrete walkway beside the river.

Walk west along the riverbank. From February until late May you will see people fishing for *Amago* (trout) and from mid-May until late September they will be fishing for *Ayu*. *Amago* and *Ayu* caught from both the Nagara and Yoshida rivers is prized throughout Japan.

Continue walking west towards point **Z**.

As you walk along the riverside you will be able to see where the Kodara River joins the Yoshida River. The red bridge in front of *Sogi Sui* water shrine will be clearly visible.

At point **Z** you will be able to see a large river - the Nagara River - into which the Yoshida River flows. The Nagara River is one of the most well known rivers in Japan. Famous for its clean water, the Nagara River also holds the honour of being named to "Japan's 100 Famous Waters" and is one of the "Three Clear-Flowing Rivers." With no dams, the Nagara river's water levels can change very quickly and without notice.

The Nagara River is also famous for cormorant fishing which can be seen in nearby Gifu. Only masters from the Imperial Fishermen of the Household Agency are allowed to use trained cormorants to fish for *ayu* on the Nagara River.

In the summer, on nights when Gujo odori is danced (from mid-July until early September) the riverside is lit at night with hundreds of small lanterns giving an ethereal look and feel.

In January (annually on or around the 20th) local indigo dyers use the cold, clean, fast-running water to fix the dyes in their latest creations. It's a spectacular and colourful sight!

From point **Z** retrace your steps back to the Gujo Hachiman Tourist Association Office Kinenkan & Gift Shop building to continue exploring Gujo Hachiman.

Traveler Tip! The river is particularly beautiful in the early evening at dusk!

Note:

Markers **A** through **Z** correspond to markers on the tourist map included as the last page in this PDF.

Many of the places described in this guide can be "visited" on the Virtual Tour page of the Gujo Hachiman website at

<http://gujohachiman.com/kanko>

Advisory!

Please exercise caution when walking by the river, especially in the area east of Shin Bashi where the path is narrow and slippery. The Yoshida River is fast running with strong currents that run deep. Water levels can change quickly particularly after rainfalls. Only experienced and strong swimmers should attempt to swim in the Yoshida River. Visitors should NEVER try to jump into the river from any bridge.

Gujo Ayu

Gujo Ayu is a “terroir” product originating in Gujo Hachiman that is well known throughout Japan. Gujo Ayu is caught from either the Yoshida or Nagara rivers in or near Gujo Hachiman.

Restaurants serving Gujo Ayu must display a certificate of authenticity. A culinary experience that should not be missed, the Gujo Hachiman Tourism Association can recommend a reputable *ayu* restaurant that serves authentic Gujo Ayu.

Tips for Eating Gujo Ayu

Gujo Ayu should only be served in season (mid-May to September). This tender slightly sweet fish is best enjoyed fresh not frozen!

Ayu is grilled and served whole - with the head, tail, bones , etc., intact. Known as “*shyo yaki*” the fins and tail are dipped in salt to prevent them from burning and are removed before eating - ask a local to show you how!

Ayu is best cooked and served immediately. The tender meat dries out easily and does not survive reheating well.

Amago

Amago, or “Japanese trout” is another delicacy from the Yoshida River that should not be missed. The Gujo Hachiman Tourism Association can recommend a reputable restaurant that serves amago. Like *ayu*, *amago* is best enjoyed fresh, never frozen and not reheated.

Sake, Tofu and Green Tea

Sake, *tofu* and green tea (*o’cha*) all depend on clean fresh water. For *sake* and *tofu*, clean fresh water is essential in the manufacturing process; for tea, clean fresh water is important in both the growing and brewing.

With an abundance of clean fresh water, originating from rivers and nearby mountain springs, *sake* and *tofu* produced in Gujo Hachiman is prized for its fresh clean taste. And locally grown tea, produced in small quantities and processed by hand, is renowned for its wonderful taste and aroma.

桜間見屋 黒肉桂 肉桂王 Ohmamiya

Traditional Hand-made
Cinnamon Candy
for over 120 Years

<http://ohmamiya.com/>
TEL 0575-65-4131



Yoshidaya Ryokan & City Hotel



TEL 0575-67-0001
www.yoshidayaryokan.com

尾崎延命地蔵
Enmei Jizo



Yoshida River

吉田川親水遊歩道
Yoshida River riverside walk

The water in the Yoshida River sparkles and dances in the sunlight, and each season has its own beauty to be enjoyed. To listen to the sound of this river is to hear the heart of Gujo Hachiman beat.

Stokunin Machi is one of several well preserved historic streets in Gujo Hachiman. In feudal times this is where the town's craftsmen lived and operated their businesses.

Sogi Sui water spring is the site where fifteenth century poet Sogi and local feudal lord To Tsuneyori exchanged farewell poems when the poet returned to Kyoto after visiting Gujo Hachiman.

Yanaka Komichi is a small oasis in the middle of town. A small stream runs down one side of the street, and there are many museums and art galleries located both beside and around this street.

Displays in the Gujo Hachiman City Museum (Hakurinkan) chronicle the history of Gujo Hachiman and its well known dance festival - Gujo Odori. Gujo Odori lessons are offered 4 times daily at 11:00, 13:00, 14:00 and 15:00.

Gujo Hachiman's fine feudal castle sits on a hill overlooking the valley and the town. The original castle, which has since been rebuilt, was built in 1559 by feudal lord Endo Morikazu.

Igawa Komichi - is a small narrow (approx. 1 metre wide) street flanked by a small water canal. Too narrow for even bicycles to pass, a stroll along this little street takes you back centuries.

郡上八幡

郡上おどりのふるさと
清流と名水の城下町

- Spring Cherry blossom viewing
- Autumn colour viewing
- Temples and Shrines
- Jizo Shrines
- Tourist Information
- Public Toilet
- Public Parking

Use this map together with the Self-guided Walking Tour guides available for free download at <http://gujohachiman.com/kanko> - Click the Sightseeing button and follow the links to download the self-guided walking tours.

www.gujohachiman.com/kanko
Gujo Hachiman Tourism Association
(0575)067-0002