



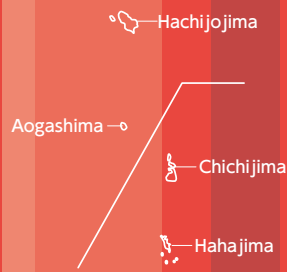
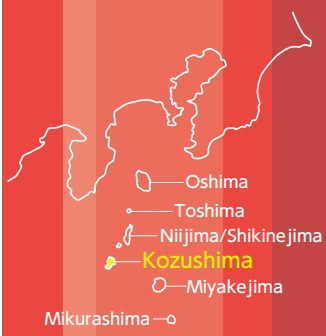
Kozushima

An island where gods gathered together.

With clear spring water and flowers blooming in the mountains, it is an island with unchanged scenery.

Kozushima is an island located about 180 km away from the central Tokyo, between Niijima and Miyakejima. Mt. Tenjo, which is a symbol of the island, rises in the center of the island. At the summit of the mountain, which has a popular hiking course, you can look over the Pacific Ocean and also enjoy the unusual scenery of stretched desert. There are plenty of attractions such as swimming beach with white sand and small bay and facility with big open-air bath. You may not have enough time to visit all the places!

Access



Takeshiba Passenger Ship Terminal (Tokai Kisen)	High-speed jet ferry [3hour40minutes]	Kozushima
	Large passenger ship [12hours]	
Chofu Airport (New Central Airservice)	Airplane [40minutes]	
(Contact) Tokai Kisen Customer Center: 03-5472-9999 New Central Airservice: 0422-31-4191		

Map



Main events

January 2	First Ride of the Year
April 15	Nagahama Festival
Early April	Kozu Ebine Exhibition
August 1 - 2	Monoiminanomikoto Shrine Festival
August 1	Kozushima Drum Festival
Late September	Nagisa Fireworks Festival
Mid-August	Bon Festival Dance
November 23	Commerce and Industry Festival

Tourist information

Kozushima Tourism Association

URL <https://kozushima.com>

TEL 04992-8-0321



Kozushima

Yamacho

Address: 347 Kozushima-mura
 Opening hours: 17:30 - 22:30 (LO 21:30)
 Closed: Sundays

ACCESS MAP



☎04992-8-0331 (~ 15:30) /04992-8-0332 (15:30 ~)



A popular izakaya where locals gather every night. Also brokers fresh fish, and as such always has delicious, seasonal fish that were carefully selected by connoisseurs, so come and enjoy Kozushima's unique and seasonal fish. *Sushi* is also served every Wednesday. Orders for fresh fish are accepted either by telephone or fax, so feel free to inquire. (Fax No.: 04992-8-1358)



Sashimi (Assorted)

Food used ▶ Local fish, *akaika* (local squid)

Available: Year-round

From ¥1,000

Sashimi made from seasonal fish caught on the island. A variety of seasonal fish produced in Kozushima are offered, including skipjack tuna, greater amberjack, Japanese bluefish, and *akaika* (local squid). (Photos is of *akaika*)

3 Sashimi Assortment

Food used ▶ Local fish

Available: Year-round

¥1,500

This *sashimi* assortment of seasonal fish caught on the island lets you taste and compare some of the seasonal fish produced in Kozushima, including skipjack tuna, greater amberjack, Japanese bluefish. (Photo shows 4 sashimi assortment)



Kozushima Iwa Laver

Food used ▶ *Iwa laver*

Available: Year-round

¥500

Grilled *iwa laver* from Kozushima, toasted until it becomes crispy and crunchy, so that you can enjoy the texture and the scent of the shore. *Iwa laver onigiri* rice balls, with generous amounts of *iwa laver*, are also recommended. (¥600/per each)



Sawaya Cordon Bleu

ACCESS MAP



Address: 676 Kozushima-mura

Opening hours: Lunch 12:00 - 14:00, Dinner 18:00 - 20:00

Closed: Tuesdays (with irregular holidays)

☎ 090-3992-5241



Having managed a French restaurant in Kyoto for 28 years, the restaurant moved to Kozushima in September 2016. They study every day to make the most of island ingredients and to serve more delicious dishes. The building is used to be a Japanese-style inn. Enjoy cuisine with plenty choice of wine and whiskey. Can't miss the house roasted coffee!!

Lunch set

Food used ▶ Local fish, local vegetables

Available: Year-round

Chicken **¥1,650**

Fish or pork **¥2,200**

Japanese beef **¥2,750**

A lunch with salad, soup, main dish, and after-meal drink. They use plenty of fish and vegetables from the island (salad, soup, etc.).

▶ Just a sample image



Dinner set

Food used ▶ Local fish, local vegetables

Available: Year-round

Pork **¥3,300**

Japanese beef **¥3,850**

A dinner with hors d'oeuvres, soup, salad, fish dish, main dish, dessert, and after-dinner drink. The taste of the island is offered in various ways, including smoked island fish and salad of locally produced vegetables.

◀ Just a sample image



Miyako Zushi

ACCESS MAP



Address: 913 Kozushima-mura

Opening hours: 11:30-13:30 (Last order)/18:00-20:00 (Last order)

*By reservation only (call by 18:00 the day before) Closed: No fixed days **☎04992-8-0602**



Seasonal fish caught fresh on the day are served at this *sushi* restaurant. They also serve various dishes prepared using local ingredients such as *Ashitaba*, local *Nori* seaweed, and *Arani* using local fish (a dish made by boiling the head or other bony parts of a fresh fish in soy sauce).

※Reservations are required. Please call by 18:00 on the day before.

Shima sushi

Food used ▶ Local fish

Available: Year-round

¥3,000

The *sushi* here is known for using large, thick slices of fish (*sushi-neta*) that melt in your mouth. They use fish caught in waters around the island for their *Nigiri sushi*. A ¥500 discount will be given to those who make a reservation by the day before they visit.



Local fish bowl

Food used ▶ Local fish

Available: Year-round

¥3,000

This dish is a bowl of rice topped with fresh fish caught on the day and sprinkled with local *Nori* seaweed. A ¥500 discount will be given to those who make a reservation by the day before they visit.



Restaurant Sabusaki

ACCESS MAP



Address: 1-1 Sabusaki, Kozushima-mura, inside Kozushima Hot Spring Recreation Center
(no admission fee for those who have meals only)

Opening hours: Lunch 11:30 - 14:00, Dinner 16:30 - 21:00
(It varies according to the season)

Closed: Wednesdays (no holidays in summer and in May)

☎ 04992-8-1211



Fish caught on that day is served. Since the menu and ingredients change according to the season, please ask the menu to the waiter when visiting.

Others are also menus unique to the island, such as ice cream with locally-produced *ashitaba* and passion fruit.

Kaisen-don

Food used ▶ Seasonal local fish

Available: Year-round

¥1,800

A bowl of delicious vinegared *sushi* rice topped with fresh *sashimi* just caught and sliced and local laver, which can only be tasted in the island. Soy-marinated-style "zuke-don" is also popular!



Ashitaba croquette

Food used ▶ *Ashitaba*, Potatoes

Available: Year-round

¥680

Homemade croquettes with a strong *ashitaba* flavor.



Island ten-don

Food used ▶ Seasonal local fish, seasonal vegetables

Available: Year-round

¥1,200

A hearty plate with 4 kinds of vegetables (*ashitaba*, etc.) *tempura* and 2 kinds of fish (splendid alfonsino, etc.) *tempura*, all from the island.





Guest House & cafe **Nora**

ACCESS MAP



Address: 44-1 Chichibuyama, Kozushima

Opening hours: 9:00 - 21:00 (Reception)

(Reservation required for after 17:00) Closed: No fixed days

☎090-4599-6216



A small inn and cafe with a Nora-style 'original menu focusing on local fish and home-grown vegetables. The Miura Bay Scenic Lookout gives a great vantage point to see nearby Mt. Chichibu, the Matsuyama Promenade, Miyakejima, and Mikurashima, and is highly recommended for those who enjoy stargazing, mountain climbing, or walking. A 10% discount on the cafe's menu is given to guests staying overnight. A 2 minute walk from the Akabane Pass bus stop.

Breakfast

Food used ▶ Local fish, local vegetables

Available: Year-round

Included in the lodging charges

Enjoy with handmade dried fish.



Dinner

Food used ▶ Local fish, local vegetables

Available: Year-round

Included in the lodging charges

Enjoy home-cooked dishes using local fish and seasonal vegetables.



Lunch

(The daily recommended soup-curry and nan)

Food used ▶ Local fish, local vegetables

Available: Year-round

From ¥900

Starting with the daily recommendation (daily lunch), there are a variety of popular items available on the regular menu, including *zuke-don* marinade bowl, *ashitaba* pizza, roasted *iwa* laver and rice, drinks with originals syrups made from island fruits, shaved ice, and liquor-sours.

