# **Press Release: Travelling along The Ancient Mackerel Road of Japan**

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JOURNEY AROUND LAKE BIWA

**Osaka, Sep 23, 2019** (<u>Issuewire.com</u>) - The Zipangu Bridge has published "Saba Kaido Road, Obama, & Kyoto," the eighth issue of the travel, culture and history magazine, "Journey Around Lake Biwa."

The Saba Kaido Road was used to transport mackerel caught in Wakasa Bay from Obama in Fukui Prefecture to the old capital of Kyoto. There are several roads called Saba Kaido, but the most famous route is from Obama, Fukui to Oharaguchi in Kyoto via Kumagawa-juku and Ohara. In this issue, we visited and interviewed the shop owners and people preserving Japanese culture along the Saba Kaido Road, mainly in Obama City.

If you are involved in media (TV, radio, newspapers, and/or magazines), this content related to Saba Kaido Road (The Ancient Mackerel Road of Japan) will be useful for your programs and articles. If you are a person involved in the tourism industry, this content will be helpful for you to plan tours.

If you contact us, we are willing to support you as an adviser or a writer.

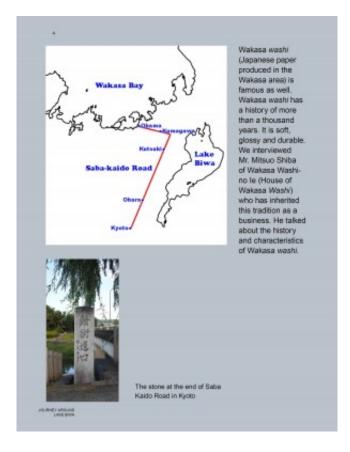
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