

Press Release: Travelling along The Ancient Mackerel Road of Japan

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Osaka, Sep 23, 2019 (Issuewire.com) - 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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Please feel free contact me via the following email address. Thank you.

Editor's Letter

Masashi Harada

This issue features Saba Kaido Road. The Saba Kaido Road refers to the road used to transport mackerel caught in Wakasa Bay from Obama in Fukui Prefecture to Kyoto in the capital. There are several roads called Saba Kaido Road, but the most famous route is from Obama, Fukui to Oharaguchi in Kyoto via Kumagawa-juku and Ohara. It is said that the mackerel were salted to preserve them on their journey from Obama to Kyoto, and when they arrived in the capital, they tasted even better than when they were fresh.

In this issue, we visited and interviewed the shop owners and people preserving Japanese culture along the Saba Kaido Road, mainly in Obama City. Obama is a port town facing Wakasa Bay. In the past, the mackerel were plentiful and the port was lively. Even today, it retains the appearance of the old port town and we can enjoy the charm of the culture. We visited Kutsukiya, which sells mackerel and runs a restaurant. We asked Takashi Masuda about the history of the Saba Kaido Road and mackerel cuisine.

The area along the coast of Wakasa Bay, centered on Obama City, is a city where traditional crafts are thriving. Wakasa-nuri lacquerware is one of the classic types of Japanese lacquerware. Wakasa-nuri chopsticks are the most common type of lacquered chopsticks in Japan. Some common Wakasa-nuri patterns are okoshi-moyo (okoshi pattern), tamagoyara-moyo (egg pattern), and kaigara-moyo (shell pattern). Furui Chopsticks Studio has produced Wakasa-nuri chopsticks for many years. Mr. Masahiro Furui, a certified traditional craftsman, talked about the history and characteristics of Wakasa-nuri lacquerware.

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Wakasa washi (Japanese paper produced in the Wakasa area) is famous as well. Wakasa washi has a history of more than a thousand years. It is soft, glossy and durable. We interviewed Mr. Mitsuo Shiba of Wakasa Washi-no-ie (House of Wakasa Washi) who has inherited this tradition as a business. He talked about the history and characteristics of Wakasa washi.



The stone at the end of Saba Kaido Road in Kyoto

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