



From TOKYO to ASHIKAGA in 70 MINUTES

Access.1 (by Train)

Haneda Airport ▶ Ashikagashi
 (Haneda Airport) --- (Keihin Kyuko Line) --- (Asakusa) ---
 (Tobu Line Limited Express Ryomo) --- (Ashikagashi)

Access.2 (by Train)

Narita Airport ▶ Ashikagashi
 (Narita Airport) --- (Keisei Line Limited Express) --- (Nippori) ---
 (JR Jyoban Line) --- Kita-Senju --- (Tobu Line Ltdexpress Ryomo) ---
 (Ashikagashi)

Access.3 (by Train)

Tokyo station ▶ Ashikagashi
 (Tokyo station) --- (JR Keihin Tohoku Line) --- (Ueno) ---
 (Tokyo Metro Hibiya Line) --- Kita-Senju ---
 (Tobu Line Ltdexpress Ryomo) --- (Ashikagashi)

Access.4 (by Car)

Tokyo (Asakusa) ▶ Ashikaga
 (Tokyo (Asakusa)) --- Syuto Expressway (Central Circular Route /
 Kawaguchi Route) --- Urawa toll Boot --- Tohoku Expressway ---
 (Iwafune Junction) --- Kita-Senju --- Kitakanto expressway ---
 (Ashikaga Interchange) --- (Ashikaga)



Eat traditional Japanese soba at ancient city Ashikaga.

Issaan is located in the town of Ashikaga, Tochigi Prefecture. Ashikaga has many different temples and shrines that are considered as National treasures. When visiting Ashikaga I recommend seeing Bannaji Temple and the remains of Ashikaga School. If you're feeling hungry I highly recommend a place called "Issaan". Issaan restaurant is built in Japanese style, which gives it relaxing and beautiful features. The rooms also have tatami flooring and the view on the garden right outside the restaurant. Tatami flooring helps to get a taste of a true Japanese culture. Inside there's also a beautiful flower arrangement and hanging scroll with Japanese characters written in style named calligraphy.

At the time I ordered "three color roaring" dish. I ordered it because; I could try three different types of soba at the same time. What is soba? Is it like ramen? Is it similar to udon? No, it's completely different. The Japanese soba is made of Japanese buckwheat is grown by the farmers and later gently taken care of by the "craftsmen".

The types of soba offered at Issaan included - ordinary soba, soba noodles "infused" with matcha (Japanese green tea), and soba noodles with the inner seed of buckwheat. All three flavors were my favorite.

When I studied abroad in Japan in 2013 I had the experience of making soba noodles myself. Back in Australia we have soba, but it's pre-packaged and the taste is completely different to Issaan. The soba in Issaan is hand made and you can feel the love going into

the dishes they produce. When coming to Ashikaga people will be surprised by the taste of pure Japanese soba as it is seasoned and served according to the people's taste. In addition to the refreshing taste of handmade buckwheat, fried tempura is complemented. Fragrant tempura fried shrimp and seasonal vegetables will make everyone eating smile. Many people associate Japan with sushi, or tempura, but I think everyone should try soba if they are in Japan. On the financial side of things the dish is definitely worth the money. Not only it will satisfy your taste buds, it will surely not leave your wallet empty. The same dish eaten in Asakusa or Kyoto would be double the price if not more! Once eating at Issaan I thought that I would like to take my family and friends here. After having a nice, relaxing lunch and walking around the surrounding historic sites, I feel like I have seen the side of Japan not many tourists get to see. I do not regret visiting Ashikaga. It has also many places to take cool photos up to post on Instagram or any other social sites. I recommend tasting the Ashikaga soba dish as it is not far from Tokyo. There are also other places to see in Ashikaga so it's definitely worth a visit!

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Recommended local gem noodles



POTATO IRI YAKISOBA (Fried noodles on potato)

The this place fried noodles seen in Ashikagashi. There is a bite-size steamed potato in source fried noodles. It's said to be whether it isn't a first that the potato which did whether it was jou was put in in order for postwar food circumstances to take out the volume somehow the bad time. In Ashikaga-shi, 20, several cases, it's dotted with a store.



IZURU SOBA

Shoudou saint did open 1200 years ago, I go out, Izurusan Manganji. Many worship visitors visit from the old days in the from the cathedral town way area. Many accommodations started in the Edo Period, and hand made soba was also offered. There is a store to which 10 stores offer "I'm here, near cunning fellow" present, and it's loved by a tourist and a citizen through 1 year.

Tourist attraction in a neighborhood



Japan Heritage Ashikaga Gakko

Francis Xavier, a missionary, described the Ashikaga Gakko in 1549, as Japan's largest and the most prominent academic institution in Bando, the area now known as the Kanto region. At its peak, over 3000 pupils gathered to study. Today, this historic site offers educational activities such as recitation of Analects to everyone.



Ashikaga Flower Park

This flower paradise is the only Japanese location nominated in the dream destinations for 2014 by CNN travel. The park offers gorgeous flowers throughout the year, but you must not miss the spectacular wisterias that bloom during April to May. Revealing its beauty in pink, purple, white and yellow, visiting the Ashikaga Flower Park is a guarantee of a breathtaking experience. During the winter, This garden transforms itself to a dazzling wonderland of lights comprised of 3millions LEDs, it one of the finest light events in Japan.