

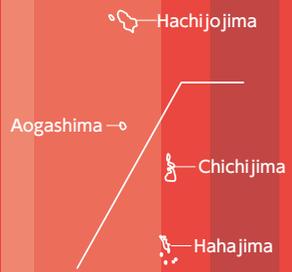
# Kozushima

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



<b>Takeshiba Passenger Ship Terminal</b> (Tokai Kisen)	High-speed jet ferry [3hour40minutes]	<b>Kozushima</b>
	Large passenger ship [12hours]	
<b>Chofu Airport</b> (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
Mid April	Kozu Ebine Exhibition
August 1 - 2	Monoimnanomikoto Shrine Festival
August 1	Kozushima Drum Festival
Around August -September	Nagisa Fireworks Festival
Mid-August	Bon Festival Dance
Late November	Commerce and Industry Festival

## Tourist information

### Kozushima Tourism Association

URL <https://www.kouzushima.org> TEL 04992-8-0321





# Hyuga brewery

<http://ja-jp.facebook.com/Hyuga-brewery-1626260377681468>

Address: 142-2 Kozushima-mura

Opening hours: 18:00 - 23:30 (Last order: Food 22:30 / Drink 23:00)

Closed: Not fixed

ACCESS MAP



☎04992-7-5335



Hyuga Brewery is the first and only brewery on the Izu Islands, where you can enjoy an abundant selection of island shochu liquors and original cocktails, as well as several local beers inspired by Kozushima.

Please ask us about our party plan and surprise parties, etc.

## Ashitaba pizza

Food used ▶ Ashitaba

Available: November to July

¥900

Using plenty of the Izu Islands' specialty *ashitaba* this pizza with homemade crust is one of our popular menu items. Limited availability depending on the season.



## Ashitaba ale beer

Food used ▶ Ashitaba

Available: Year-round

From ¥600

Brewed with clear spring water, this beer features a comforting finish with moderate bitterness and a gentle aroma of *ashitaba*.



## Baguette with salted squid guts

Food used ▶ Salted *akaika* (local squid) guts

Available: Year-round

¥450

Kozushima's famous salted squid guts prepared in a western style to go well with beer.



Kozushima



# 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 ¥1,500  
Fish or pork ¥2,000  
Japanese beef ¥2,500

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 ¥3,000  
Japanese beef ¥3,500

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

Open 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

☎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

¥2,500

The *sushi* here is known for using large, thick slices of fish that melt in your mouth. They use fish caught in waters around the island for their *Nigiri sushi*. If you make your reservation a day in advance, you will get a glass of home made liquor on the house (made with either *Ashitaba*, loquats, known in Japan as *Biwa*, or various other ingredients).



## 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. Diners get 500 Yen off lunch if they make their reservation a day in advance, or a free glass of local liquor at night (made with *Ashitaba*, *Biwa*, or other ingredients).



# 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 alfonso, 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

☎090-4599-6216



A small guest house and cafe, a little way away from the village, we invite you to try our original menu, prepared from local ingredients. The nearby surroundings include Miura Bay and Mt. Chichibuyama. Recommended for those who enjoy a nice stroll.

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## Lunch

Food used ▶ Local fish, local vegetables

Available: Year-round **¥900**

Our menu features dishes such as *iwanori* fried rice, seafood pasta, and others. The *zukedon* rice bowl, which features local fish, is also popular. (Drinks sold separately)

## Breakfast and Dinner

Food used ▶ Local fish, local vegetables

Available: Year-round  
Included in the lodging charges

We hope you enjoy our home-style cooking, made with local ingredients.



## Drink

Food used ▶ Locally gathered fruits

Available: Year-round **¥400**

Original soft drinks such as passion soda and *yamabudo* grape yogurt, all made using locally gathered fruits.

