

made by

飛騨高山

Hida Takayama

Certified Product Catalog



Inheriting the DNA of Hida Takumi

in Hida Takayama, Land of Artisans

In Hida Takayama, there are artisans throughout the city whose livelihoods are intertwined with local production industries, which is connected to the rich natural environment, and has given birth to a variety of products such as fresh produce, food products, and traditional crafts. The history of craftsmanship in Hida Takayama



can be traced back to woodworkers who were active in construction and woodworking, and were called Hida Takumi (artisans). Today, the buildings and works of art left behind by Hida Takayama's artisans are still cherished and their skills and spirit are passed on to future generations. We hope that you will experience the charm of "Hida Takayama, Land of Artisans" through the local products certified as "Made by Hida Takayama".

Hida Takumi

The Hida Takumi system was the only system in the country where woodworkers were sent to the capital in ancient times in lieu of paying tax. The techniques and sensibilities of "making the most of wood" and the honest nature of Hida, nurtured by the rich natural environment, have been passed down from ancient times to the present and have become the foundation of Takayama culture. In the city, you can still see the skills and spirit of Hida artisans in various places, such as medieval temples and shrines, works of modern and contemporary carpenters, and traditional crafts. Takayama City has been recognized by the Agency for Cultural Affairs as a Japan Heritage site for its "Hida Takumi no Gijutsu (The Art and Spirit of Hida Takumi) - 1300 Years of Inheritance to the Present, Carved into Wood."

Certification Criteria

Main Criteria

- The product must have a story that can be explained as a product produced from the climate of Hida Takayama and the lifestyle of the Hida people.
- For naturally produced items, such as produce, the main production area must be within the city.
- For manufactured or processed products, the main manufacturing or processing site must be in the city. (If the manufacturing or processing site is outside the city for unavoidable reasons, the main raw materials must be "Made by Hida Takayama" certified.)
- Must be sold within the city (in principle)
- Complies with related laws and regulations

Uniqueness

- The product must be of high quality and have distinctive characteristics compared to similar products from other regions.

Consistency

- Establish production or processing standards that result in a unique and consistently produced item
- A system is in place to ensure compliance with safety and security standards, as well as the implementation of consumer relations and consideration for the global environment.

Potential

- Efforts to maintain or improve the branding power of the product are being implemented or considered (future prospects of the product, cooperation with and contribution to the region, standards and methods of publicizing the product, human resource development, etc.).

Local Produce

Hida Takayama is home to many agricultural products that are unique to the region, taking advantage of the climate and nature. The names of these agricultural products reflect the pride that local people have for the Hida region.



Sukuna Pumpkin

Sukuna pumpkins are grown in a basin at an altitude of 500 to 900 meters above sea level. In summer, the temperature difference between day and night is over 10 degrees Celsius, and the spring water from the foot of Norikura Mountain becomes rich with limestone minerals which moistens the rich soil. The Sukuna pumpkins grown under the blessings of nature are characterized by their chewy texture and refined sweetness, which one would not expect from their unique loofah-like shape. The name of the pumpkin is derived from Ryomen Sukuna, a folk figure from the Nyukawa area of Takayama City. Legends say he was a pioneer in agricultural development in the region, and was a four-legged man with two faces and four hands, and was rumored to be a pioneer in agriculture. (Sold from late July to mid-September.)

Sukuna Pumpkin Commission

Tel. 0577-78-1057 (JA Hida Nyukawa Branch, Agriculture Division)

Fax. 0577-78-2160 (same) Mail. nyukawa@jahida.gjadc.jp (same)



Hida Norikura Leeks

Hida Norikura leeks are characterized by their long, thick white roots and their soft, sweet taste. In Nyukawa, leeks have long been grown on private farms, and farmers have saved the best leeks from their annual harvest. Though the leek was initially weak to disease and had a less impressive appearance, because of its delicious taste, the Nyukawa Hida Negi Committee was established in 1990, and the leeks were named Hida Norikura Negi after Norikura-dake, the symbol of Nyukawa. (Sold from late November to late December.)

Hida Negi Committee

Tel. 0577-78-1276

Takane Corn

Takane corn is grown in the high altitude of Takane, Takayama, at an altitude of over 1,200 meters, and is characterized by its size, with each stalk weighing over 400 grams, and its melon-like sugar content. This quality is achieved by the difference in temperature between day and night and by thinning out the kernels on the stalks so that all the nutrition is concentrated in a single stalk of corn. Bearing not only the name of the region it's grown in, there is also a pun associated with the name, as the similar sounding "Takane kon" means "Won't you come to Takane?" in the local Hida dialect. (Sold from late August to mid-September.)



Takayama City Hall
Brand Strategy Division

Takane Honey

On the foot of Mt. Ontake, known as Hiwada Fuji, the land stretches at an altitude of 1,200 to 1,300 meters and is suitable for beekeeping with Japanese honeybees because there are a variety of wild plants as well as trees, and there are flowers blooming in all four seasons. Beekeeping began in Takane, Takayama City, at the beginning of the Taisho era (1912-1926), and even today, honey is collected using ancient Japanese honey-collection methods. Although the quantity is small, the honey is 100% pure, additive-free, colorless, and highly nutritious. The product is named "Takane no Himitsu" (secret honey of Takane), a play on the phrase "honey so delicious that people in Takane want to keep it a secret. (Sold from October to July of the following year.)



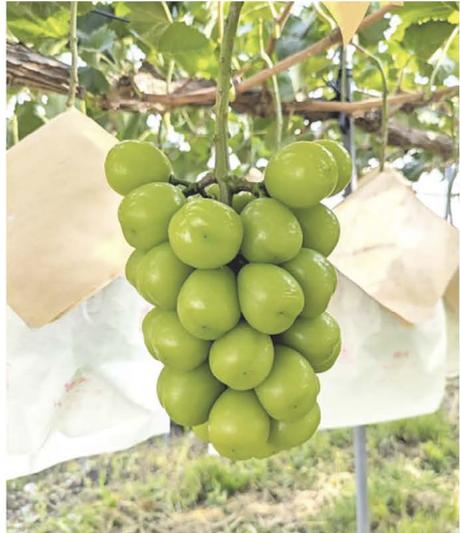
Secret of Takane Committee

Tel. 0577-59-2153 / 0577-59-2838 Fax. 0577-59-2353

Mail. nakada@viola.ocn.ne.jp

Grapes Grown in Hida Takayama

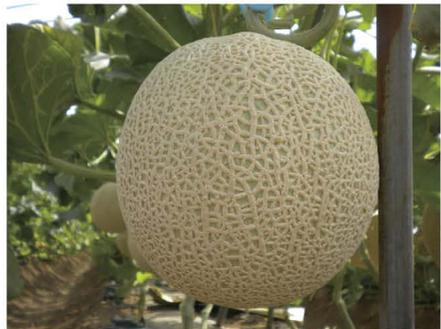
Wild grapes grow naturally in the mountains of Hida Takayama and have long been used as ingredients for wine and juice. Furthermore, with the establishment of the Takayama City Fruit Growers Association in 1953, its members began selling grapes at the local morning markets in the 1950s. Hida Takayama's high-altitude climate features significant temperature differences between day and night, resulting in fruit with high sugar content. While rainfall is abundant, around 2018, younger members have begun cultivating grapes using rain-proof greenhouses, further boosting production. (sold from mid-August to late January)



Takayama City Fruit Growers Association

Hida Melon

It is said that the first attempt to cultivate high quality melons in Hida Takayama was made in 1978. At that time, it was believed that melons should be cultivated in warm regions, and since melons are sensitive to cold temperatures, it was difficult to grow melons in Hida Takayama, which is located in a higher cold climate. However, after much research, we were able to produce melons with high sugar content by utilizing the temperature differences in the Hida area through the use of pipe greenhouses and thorough temperature control. The Hida melon has a sugar content of 14 degrees or higher on the Brix scale. (Sold from late July to mid-August.)



Hida Melon Commission

Tel. 0577-36-3880 Fax. 0577-36-1107
Mail. engei@jahida.gjadc.jp



Hida Apple Grown in Kuguno

In 1949, land was cleared for fruit tree production in Kuguno, and full-scale apple cultivation began in 1962. In 1971, the Kuguno Fruit Growers Association was established and further efforts were made to expand production, and today the apple fields are the largest in the prefecture, covering an area of approximately 28 hectares. The apples are grown for their sweetness, fragrance, and firmness, which

are unique to the higher, cooler climate, and are harvested at the right time to ensure that they will be delicious when delivered to consumers. Through these efforts, the apples have been evaluated highly every year at JA Hida's product fairs. (Harvested from mid-August to early February.)

Kuguno Fruit Growers Association

Please refer to the website and contact the orchard.

Website



Apple Grown in Hida Takayama

Since the establishment of the Takayama City Fruit Growers Association in 1953, its members have maintained direct relationships with customers, selling their homegrown fruit at local morning markets. They value the satisfaction of their customers, which is achieved through this direct connection that market shipments cannot provide. To meet customer expectations, new varieties are also cultivated. "Hida" and "Misora no Red" are varieties created by the association members and are cultivated exclusively by them. The characteristics of Hida Takayama, such as the significant temperature difference between day and night and its red soil, contribute greatly to apple cultivation. (sold from mid-July to mid-May)



Takayama City Fruit Growers Association

Hida Peach Grown in Kuguno

In Kuguno, cultivation for fruit tree production began in 1949, and peach shipments began in 1955. Peaches were mostly grown in warm regions, but in Kuguno, which is located in a higher, cooler region the cultivation techniques were improved under guidance from the Nanshin region of Nagano Prefecture. The orchards are located at an altitude of 750 to 860 meters above sea level, and the temperature difference between day and night is large, resulting in a sweet, fragrant, and firm fruit. In 1971, the Kuguno Fruit Growers Association was established, and after setting shipping standards and experimenting with new varieties, the association has grown approximately 21 hectares of peach orchards, the largest in the prefecture. (Sold from late July to late September.)



Website



Kuguno Fruit Growers Association

Please refer to the website and contact the orchard.

Hida Peach Grown in Kamihirose

Kamihirose, Kokufu is located on a gentle south-facing slope at an elevation of 500 to 530 meters above sea level. With long hours of sunlight and red soil that drains well, peaches with a sugar content of 14 degrees or higher on the Brix scale can be grown here. In 1957, the Kamihirose Orchard Association was formed, and while developing peaches as its main produce, in creating the peach's branding more focus was placed on its delicious taste rather than production volume. In 2020, the cooperative received the Minister of the Environment's Award for Climate Change Action for the development of the "Hida Kokufu Benishidare", a grafted tree effective in preventing frost damage, in cooperation with the Gifu Prefecture Institute of Mountain and Central Agricultural Research. (Sold from mid-July to early September.)



Kamihirose Orchard Association

Tel. 0577-72-2852 Fax. 0577-72-4159

Peach Grown in Hida Takayama

Hida Takayama's high-altitude climate, with significant temperature differences between morning and evening, results in fruit with high sugar content. Fruit cultivation began around 1947, and the Takayama City Fruit Growers Association was established in 1953. Since then, association members have sold their produce at the local morning markets, valuing direct interaction with satisfied customers. Initially, apples were the predominant fruit grown, but as local farmers sought to meet customer expectations, they began to grow peaches as well. In 2013, the Gifu Prefectural Research Institute for Agricultural Technology in Hilly and Mountainous Areas has developed a new variety of peach called "Hida Otome." (sold from mid-July to mid-September)



Takayama City Fruit Growers Association



Food & Beverage Products

Surrounded by steep mountains, winters in Hida Takayama are very harsh. Many of the processed foods born in Hida Takayama have a naturally long shelf life, and give a sense of warmth while being delicious at the same time.



Locally Brewed Sake

Hida Takayama water is groundwater flowing from the North Alps mountain range and is very clean with few impurities. It is soft water with a low hardness of 10mg/L (US hardness scale), and when sake is brewed with this water, it is inevitably soft. Sake brewed in the severe cold

of Hida Takayama has a soft taste and a deep flavor. Sake brewing that takes advantage of the water and climate has long flourished in Hida Takayama, and sake breweries have contributed to the development of the economy and culture.

Takayama Sake Brewery Association

Tel. 0577-34-0010 Fax. 0577-34-0011 Mail. maruichiya@kusudama.co.jp



Hihata Soba

The Takane area of Takayama City is surrounded by Norikura-dake Mountain and Ontake Mountain. Hiwada, Takane Town, where Hibata Soba is produced, was named Hibata Soba because buckwheat was once grown extensively via burning field cultivation. The local native species of small buckwheat is grown at an altitude of 1,200 to 1,300 meters above sea level, and the difference in cold temperatures produces sweet-tasting buckwheat seeds. It is said that the flavor is intensified by letting the buckwheat be struck by frost twice during the fall harvest season, and the buckwheat's distinctive aroma is stronger than that of other buckwheat varieties.

NPO Y.I.K

Tel. 0577-59-2258 Fax. 0577-59-2258

Mail. npoyik@yahoo.co.jp



Shokawa Soba

Shokawa in Takayama City, including Mumaya, is one of the areas in Japan with a large difference in temperature, making it ideal for growing buckwheat. High-quality seeds have been resowed every year, resulting in large, well-rounded buckwheat seeds. Shokawa soba contains high levels of potassium, which may have something to do with the mineral-rich water that springs from the snowy crests of Mt. Hakusan. The firm and aromatic Shokawa soba, along with the scenery of the clear Shokawa River, is a source of relaxation for visitors to the area.

Shokawa Soba Promotion Council

Tel. 05769-2-2234 Fax. 05769-2-2234



Hida Sansho



Takahara sansho, the raw material of Hida sansho, is a variety that is native to the Takahara River basin, and is cultivated in a limited area in Okuhida Onsenjo, Takayama City. When you put it in your mouth, a fresh aroma escapes your nose, and a little later, a spicy and numbing sensation stimulates your tongue. This balance of aroma, spiciness, and numbness is the characteristic of Hida Sansho. The aroma of Hida Sansho cannot be produced even if it is cultivated in other areas, and is a blessing of nature resulting from the Hida region's land, water, and climate complementing each other coincidentally. It has excellent preservation properties, and it is said that its aroma does not fade even one year after harvest.

Hida Sansho Ltd.

Tel. 0578-89-2412 Fax. 0578-89-3328

Mail. info@hidasansyo.com

Website





Perilla Oil

Egoma, or perilla, which grows even in the high altitude and cool environment of the Hida region, has long been widely known as “aburae” in the local dialect. In the past, it was passed down by farmers for their own consumption, and even today, it is an indispensable ingredient in local dishes and side dishes, a taste familiar to everyone from children to adults. Hida’s native species of egoma, produced without the use of pesticides, is slowly pressed using only pressure, and kept at a low temperature without roasting. This egoma oil is manufactured using traditional methods to make the most of the ingredients and prevent oxidation.

Hida Egoma Promotion Association

Tel. 0577-57-7801 Fax. 0577-57-7802

Mail. suisin@hidaegoma.jp

TRAIN BLEU Bread

Founded in 1917 as a Japanese-style confectionery store, Naruse began baking bread for school lunches after World War II and has been a favorite of people who grew up in Hida. TRAIN BLEU is a bread store opened in 1989 by the fourth generation, Tadashi Naruse. Mr. Naruse believes that “it is in the countryside where stores shine” and entered the “Coupe du Monde de la Boulangerie”, the Bakery World Cup, and won the championship in 2012 as the manager of the Japanese team. The shop is loved for its particular taste based on the recipe from this time period.

Naruse Ltd.

Tel. 0577-33-3989 (TRAIN BLEU Direct)

Fax. 0577-34-1929

Mail. trainbleu@sa7.gyao.ne.jp

Website



Red Turnip Pickles

Red turnips are harvested at the end of the year, from November to December. Red turnip pickles were born from the wisdom of the Hida people, who were trying to make the red turnips last through the winter. To conserve salt, which was precious in those days, red turnips were fermented in vegetable lactic acid, taking advantage of the abundant sugar content in red turnips. These pickles are characterized by their unique flavor and acidity. The bright red color of pickled red turnip is the result of the red pigment in the skin dyeing the white flesh inside, which appears naturally during the pickling process.



Takayama Pickles Association

Tel. 0577-32-1428 Fax. 0577-34-2899
Mail. u.urata@smile.ocn.ne.jp

Website



Hoba Miso

The Hida region has long been a source of high-quality timber, and it is said that Hoba miso (miso cooked atop a magnolia leaf) was first made by gairin (mountain herders), who carried it with them when they worked in the mountains, and used it as a plate over a fire. The leaves of the magnolia tree have sterilizing properties and were used to preserve food in the past. In addition, soaking the dried leaves in salt water to dry them makes them more resistant to fire. Today, it is a local delicacy with some variations, and locals enjoy cooking green onions, shiitake mushroom, and pickled radish on top of the miso paste.

Takayama Miso Association
Tel. 0577-32-0122 Fax. 0577-34-0122



Bijo-mochi

In the Asahi area of Takayama City, stick-shaped rice cakes have been made since before World War II. They are called “Bijo-mochi,” after a legend that a woman who ran a tea store at Bijo Pass left behind her recipe when she left Asahi. Instead of glutinous rice, we use safe non-glutinous rice grown on our own farm, giving the dumplings a springy, satisfying texture. It is suitable not only for grilling, but also for one-pot meals. It is also served in school lunches and has become a popular menu item.

Hidabijomochi Kobo Ltd.
Tel. 0577-55-3007 Fax. 0577-55-3619
Mail.
From the inquiry form on our website

Website





Mishimamame

According to Takayama City history, around 1875, sugar-coated beans using locally grown Usuaoy soybeans were invented. The Mishima family sold theirs as mishimamame, while the Nagase family sold theirs as nishikimame. In Hida Takayama, there is a custom of eating salted mackerel during New Year's Eve, but in the past, people also enjoyed expensive mishimamame as a special treat. The addition of green beans coated in white sugar and seaweed powder served not only as a palate cleanser, but also protected the beans from moisture in an era without preservatives. Through these beans, one can feel the wisdom of past generations. While sugared beans are now also called mishimamame in areas like Toyama, this sweet treat's origins belong to the Hida region.

Kokusen

Kokusen is said to have been invented during the Azuchi-Momoyama period. It is a sweet made by binding sesame seeds, soybeans, millet, sorghum, and other grains with boiled-down maltose syrup, then cutting it into bite-sized pieces. At Minashi Shrine (Ichinomiya-cho, Takayama City), it was sold as a New Year's confection believed to bring longevity and eternal youth. Made without any chemical food additives, it is a snack which maximizes the natural flavors of its ingredients, and can be enjoyed by everyone.





Kuriyose

Steamed yokan made with chestnuts is called "kurimushi yokan" in other regions, but in Hida, it is known as "kuriyose". Kuriyose is a familiar sweet that has been made at home for many years. Chestnuts are mixed into the yokan, and the texture is characterized by its chewy texture. Although the process is the same, the taste differs depending on the store, as each store is particular about the chestnuts and azuki beans. Every Hida person has his or her own favorite store, and every year, when the kuriyose sales start, we know that autumn has arrived. (Sold from September to December.)

Mameita

In Hida Takayama, winter lasts from November to March, trapping the region in snow for long periods of time. Because of these harsh winters, food culture in the Hida region is centered on preserved foods. One of Hida's representative traditional snacks, "mameita," is made by coating roasted soybeans with maltose syrup. It has long been enjoyed as a snack (komaguchi) during work breaks. While it originated from a snack popular in Kyoto, its production method differs from Kyoto's mameita. After the Meiji period, as distribution expanded, versions using peanuts became popular and widespread.



Traditional Crafts

The lives of the people of Hida Takayama are strongly connected to the mountain forests. The craftsmen who have inherited the skills and spirit of Hida Takayama's artisans have created crafts using high quality wood and with distinctive designs and functions that are unique to Hida Takayama



Hida Shunkei

Hida Shunkei is said to have been conceived by the tea master Kanamori Sowa and created by the tea master Kanamori Sowa, the master craftsman Takahashi Kizaemon, and the imperial lacquer craftsman Narita Sanemon over 400 years ago during the Keicho period (1596-1615). Instead of using black or vermilion-colored lacquer, transparent lacquer is used to bring out the beauty of the wood grain and create a transparent amber or tortoiseshell color. Over time, the lacquer becomes transparent and the beautiful wood grain can be seen clearly.

This Hida Shunkei technique is almost entirely lost elsewhere and is unique among Japanese lacquerware. (Traditional crafts designated by the Minister of Economy, Trade and Industry, registered as a regional group trademark)

Manufacturing
Process

Hida Shunkei Association

Tel. 0577-32-4324 Fax. 0577-32-4320



Shibukusayaki (Houkokusha)

Shibukusayaki pottery dates back to 1841, when Toyoda Fujinoshin, the magistrate, opened a semi-governmental pottery factory in the Shibukusa area, where the pottery studio still stands today. Potters were invited from Hizen Karatsu and painters from Kaga Kutani, and Shibukusa pottery stone was used as the main material. Later, potters were also invited from Owari Seto. In the Meiji era (1868-1912), businessman Genjiro Miwa and others took over the business, and it was named “Houkokusha” under the involvement of Kaishu Katsu and others. The porcelain is painted in the Shibukusa style on a white background, and is still handmade and hand-painted today.



Houkokusha

Tel. 0577-34-0504 Fax. 0577-34-0844
Mail. [houkoku@shibukusa.co.jp](mailto:hokoku@shibukusa.co.jp)



Koitoyaki



The name “koitoyaki” is derived from “Koito” an ancient name for the western suburbs of Takayama City, and is still preserved in the Koito Slope Underground Walkway under Matsukura Junior High School. During the Edo period, there were two attempts to make pottery in this area, but both were abandoned after a very short period of time. In 1946, soon after the war, the kiln was rebuilt at the current location and has continued to produce handmade pottery. The Irabo glaze using red clay and wood ash from the Hida region is a distinctive feature of the pottery, and the potters aim to create “Japanese ceramics that fit in with modern life” every day.

Koito Pottery

Tel. 0577-32-1981
Fax. 0577-33-8361
Mail. info@koitoyaki.jp



Hida Ichii Ittobori

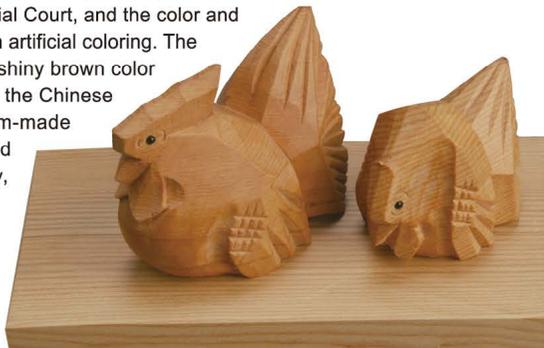
Hida ichii ittobori, or Japanese yew wood carvings, was created by Sukenaga Matsuda, a Takayama carver, at the end of the Edo period. Japanese yew has been historically used for scepters presented to the Imperial Court, and the color and grain of the wood itself are used instead of relying on artificial coloring. The carvings made of Japanese yew wood change to a shiny brown color over time. In addition to traditional subjects such as the Chinese zodiac and the seven gods of good fortune, custom-made pieces are also produced. (Traditional craft designated by the Minister of Economy, Trade and Industry, registered as a regional group trademark)

Hida Ichii Ittobori
Association

Tel. 0577-35-0321

Fax. 0577-35-0321

Manufacturing
Process





Sarubobo

The original sarubobo dolls are said to have been “houko” or “amagatsu” dolls introduced to Japan by Japanese envoys to the Tang Dynasty during the Nara period (710-794). During the Edo period (1603-1867), the doll became popular among the people and became a good-luck charm for childbirth and a prayer for the child’s good health. It is also said that the use of red cloth came about because of a rumor that the red color would prevent smallpox. The doll resembles a baby monkey and is called “sarubobo” because babies are called “bobo” in the Hida dialect. (Registered as a regional collective trademark)

Hida sarubobo manufacturing cooperative

Tel. 0577-57-5536 Fax. 0577-57-5537

Mail. sarubobokumiai@gmail.com

Website



Manufacturing Process



Miyagasa



Miyagasa is a hat that has been handed down in Ichinomiya, Takayama City since the Edo period and is designated as an intangible cultural asset of the city. It is made by weaving strips of cypress or yew called kasa-hide, supporting it with a bamboo framework, and wrapping the outer circumference with strips of woven cypress and sewing them together. It is a tool for daily life still in use today that can be worn comfortably under the sun, in the rain, or in the snow, taking advantage of the characteristics of the wood. The “semi-kasa” design decorated with yew bark and the gentle slope of the hat’s sides are unique features of miyagasa not found in other hats.

Manufacturing Process

Miyagasa Preservation Society

Tel. 090-4235-8894

Mail. denali@hidatayama.ne.jp





Hida Sashiko

Sashiko was originally made by reinforcing work clothes, tenugui hand towels, and rags by sewing patterns on them with thread in order to cherish them for a long time, and was not commercially sold. In the late 1960s, in an effort to promote its simple beauty to people, Hida sashiko was used to create daily life goods, bags and sacks, interior decor, small Japanese and Western accessories, etc.

Hida Sashiko Ltd.

Tel. 0577-34-5345

Fax. 0577-34-5955

Mail. hidasashiko.345@gmail.com



Hidazome

Hida dyework is said to have been introduced to Hida from Kyoto's kenpozome dyeing method, and as it was used to dye festival costumes, streamers, and curtains it took root in the Hida region, and came to be known as Hidazome. Because special pigments are used the colors do not fade easily, and if handled carefully, they can be used for up to 50 years. Today, Yuhara Senko is the only company that produces Hida dyework, and in addition to costumes for the Takayama Festival and other festivals in the Hida region, Yuhara Senko also produces curtains and bags, as well as custom-made carp streamers.



Yuhara Senko Ltd.

Tel. 0577-32-2113

Fax. 0577-34-8638

Mail. info@yuharaskou.sakura.ne.jp



Koyana Shoke

In Koyana, Kuguno-cho, the technique of making a colander called *koyana shoke* has been passed down from generation to generation, and it is said to have been introduced from Itoshiro in Echizen (now Shirotori-cho, Gujo City, Gifu Prefecture). These colanders are used for washing vegetables and rice, and are made by carefully weaving *suzutake* bamboo to create a beautiful mesh, which is elaborately crafted to last a long time. *katakuchi shoke* is a colander with a mouth, which is said to have been invented in Koyana to make it easier to transfer washed rice and beans to a pot.



Manufacturing Process

Koyana Shoke Preservation Society
Tel. 0577-52-2518



Uto Shakushi

Uto shakushi have been made by many households in Uto, Kuguno-cho district as a side job during the off-season. However, in 2001, a preservation society was formed by local volunteers to pass on the technique and manufacture shakushi. The spoon is made from a single piece of magnolia wood, and is durable enough to use without damaging cookware or food. Essayist Masako Shirasu called it "the king among ladles" in her book "Nichigetsu-sho".



Manufacturing Process

Uto Shakushi Preservation Society
Tel. 0577-52-3098
(Kuguno Town Development Councils)



What is Made by Hida Takayama ?



Hida Takayama is a town which has inherited the DNA of the Hida Takumi system, comprised of skilled artisans who strive to maintain their craft for future generations. To promote the inheritance of culture and develop economic revitalization, Made by Takayama certifies that a product is locally produced and unique, and seeks to promote such products inside and outside Takayama City.