

A GUIDE TO
WAKAYAMA
CITY
JAPAN



(established in 1909)



Enclosed by mountains on three sides and straddling the Kii Channel to the west, Wakayama City, overlooking Awaii Island and Shikoku, features picturesque views and a warm climate. The emblem symbolizes Wakayama City's strong development.

(established in 2015)



"Wakayama City, Cheerful and Shining Bright"

Valuing the local industry, city scape, culture, and nature that we have nurtured until today; blooming forth vitality and charm through increased innovation and wisdom; actualizing a city rich with individuality, where people both seek to live and are happy to live—this slogan signifies our resolve to develop a cheerful city that shines bright.

Sister Cities



Bakersfield City (USA)



Richmond City (Canada)



Jeju City (South Korea)



Friendship City

Jinan City (China)

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Tourism

Wakayama Castle

和歌山城

Home to one of the great three Tokugawa families, the castle is a rich symbol of Wakayama City's history, and boasts an interconnected-style tower, similar to those in Himeji Castle and Matsuyama Castle. The adjoining Nishinomaru-Teien Garden (Momijidani-Teien Garden) is a designated National Scenic Beauty.









Wakanou Wakanou

日本遺産

Wakanoura 和歌の浦

Wakanoura (recognized as a Japan Heritage site in 2017) has been loved by poets across history, appearing in their works as a deeply sought-after scenic

spot. With many historic landmarks, including the Kishu-Toshogu Shrine and Furobashi Bridge, the area offers a taste of history.



With houses tightly crowded on a steep hill and a fishing harbor, Saikazaki has a unique

landscape. Narrow stairways and alleyways from the past draw a labyrinthine path through the town. Visitors can experience the nostalgic life and culture of a fishing village.





Tomogashima Islands

友ヶ島

Uninhabited islands northwest of Wakayama City, where visitors can enjoy beautiful nature hikes. Retired military facilities stand engulfed in nature, making for a unique atmosphere.

From themed trains to hot springs, Wakayama City is filled with fun, cute, and pleasant adventures.



Stationmaster Tama's Train
Designed by Eiji Mitooka+Don Design Associates





Outdoor hot spring

Find a variety of tourist brochures here!







Shirasu (whitebait) Donburi

しらす丼

Fresh seafood is a specialty of Wakayama City, with shirasu, sea bream and prawns available in the surrounding waters.

Wakame and nori seaweed are also popular.

Japanese Sake

日本酒

Thanks to its mild climate, Wakayama has an abundance of fruit. Try our popular fruit wine, produced with sake and fruit from Wakayama Prefecture.



Matcha Ice Cream

抹茶アイス

The world's first matcha-flavored ice cream was created in Wakayama City. Known locally as "Green Soft," it is a long-loved product.

Wakayama City
bursts at the seams with
local ramen, Japanese food,
and long-established
Western-style restaurants!

Sports









Cycling サイクリング

Wakayama City is the gateway to Wakayama Prefecture, located near Kansai International Airport and the Nankai Ferry to Tokushima (Shikoku). It also marks the end point of the Pacific Cycling Road and the starting point of several other routes,

making it an ideal location for cycling.

Surfing

サーフィン

Isonoura Beach, visited by about 400,000 people annually, is one of the best surfing spots in western Japan, attracting a range of surfers from beginners to experts.



Sailing

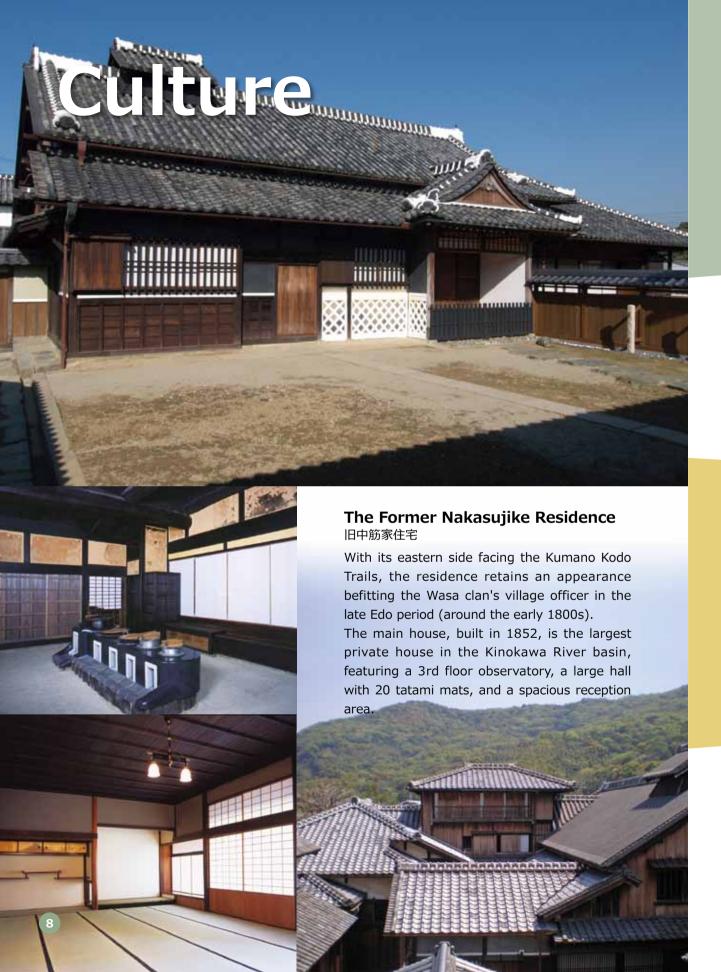
セーリング

Sailing depends on your ability to actively predict the wind and waves. Wakayama Marina City is home to the Wakayama Sailing Center, a training location for Olympic sailors and a venue for the All Japan High School Athletic Federation.



Affectionately called "Isoko" by the locals, Isonoura Beach has distinctive beach break waves that appeal to surfers.







Minato-goten Palace 湊御殿

Located in the Minato district on Wakayama Castle's west side, Minato-goten was a palace for the Kishu feudal lords. It was constructed during the reign of Tokugawa Mitsusada, Kishu's 2nd feudal lord. Although it burned down several times, the palace was rebuilt in 1834 by Tokugawa Nariyuki, the 11th Kishu feudal lord. It is said to have been a spacious and luxurious building modeled after the Honmaru Palace of Edo Castle and the Kishu domain's Edo residence. Currently, a part of the palace has been relocated for preservation.

Ariyoshi Sawako Memorial Museum

有吉佐和子記念館

Wakayama-born and best-selling author, Ariyoshi Sawako, produced a wide variety of novels on themes such as Japanese history and society. Located in her restored residence, the museum exhibits materials related to Ariyoshi, offering visitors a glimpse into her personality and the atmosphere surrounding her writing.







Permanent Exhibition Hall

Wakayama City Museum

和歌山市立博物館

The museum houses numerous materials that narrate Wakayama's history. Permanent exhibits include materials related to the Kishu Tokugawa family, introducing the area's history and culture. In addition, the museum holds special exhibitions with different themes each year.

Illustrated by Tokugawa Narikatsu Willow tree and heron

Wakayama-Jo Hall opened in October 2021.

A cultural center where citizens can create and share their work, the hall is a symbol of Wakayama City's art,

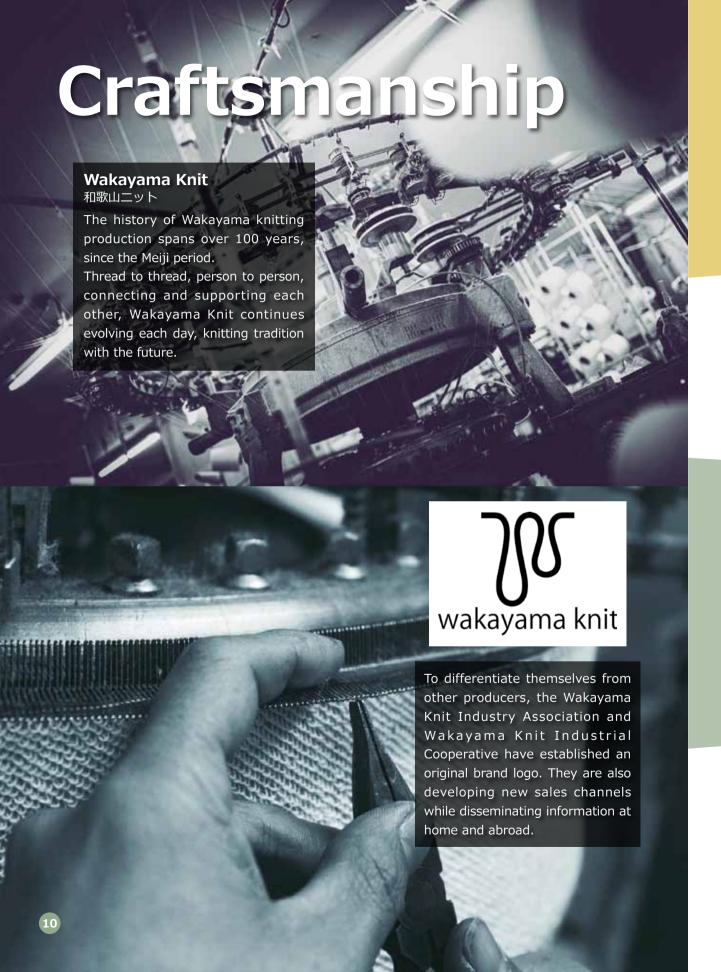
promoting international exchange and transmitting a lively scene to the world.





Wakayama-Jo Hall's roof is the perfect photo spot for Wakayama Castle!







Wakayama Knit

和歌山ニット

The Wakayama Knit Industry Association boasts over 50 member companies in a variety of industries and fields of expertise, including knitters who knit raw fabric prior to dyeing and finishing, experts in dyeing and sewing, as well as companies that handle textiles and finished products.

Kishu Tansu (traditional chests)

紀州箪笥



Kishu Tansu have been designated as a traditional craft by the Minister of Economy, Trade and Industry. It is supposed that the chests were being produced in Wakayama City in the late Edo period (1850s). The Kishu







Leather 皮革

Along with Hyogo and Tokyo, Wakayama is one of the three major centers of Japan's leather industry. Although few in number, each company features unique leather products. The Wakayama Leather Industry Cooperative is central to promoting the industry, actively distributing information and participating in domestic and international exhibitions.

Zuishi Ware of the Kishu Domain 紀州瑞芝焼

Zuishi ware was founded by Sakagami Jujiro in 1796 under the official license of the Kishu Domain.

Renowned for its distinctive jade-green glaze, the art was inspired by China's Longquan ceramic tradition. Tokugawa Harutomi later named it "Zuishi ware," recognizing it as an official ceramic style of the Kishu Domain. Today, this centuries-old craft lives on, preserved by sixth-generation master Sakagami Jujiro.



The Story of Wakayamá City Craftsmanship

Read the story from the city website!





Agriculture and Fishing Industry



Shikinosato Park · Food Hunter Park 「道の駅 四季の郷公園」FOOD HUNTER PARK

Wakayama's roadside station, Shikinosato Park · Food Hunter Park, has a market and cafeteria where you can enjoy Wakayama cuisine, barbecue facilities, and a playground.



Find more information here! Only in Japanese





Young Ginger and Wakayama Nunohiki Radishes

新しょうが・わかやま布引だいこん

Wakayama City is one of Japan's largest producers of young ginger. Grown in sandy soil, young ginger is juicy, has a smooth texture, a fresh aroma, and beautiful contrasting colors of white and pink. Wakayama Nunohiki Radishes (GI reg, 2021.5) grow straight and are white with a fine-texture. They are characterized by their juiciness and softness.

Red Sea Bream

真

Caught around the Tomogashima Islands, Kada's red sea bream are nurtured by the fast currents of the Kitan Strait, making their flesh firm, and giving them the highest reputed texture among natural red sea bream.



Ashiaka Ebi (Red Foot Prawns)

アシアカエビ

This prawn gets its name from the reddishbrown color of its antennae and legs. Sweet and delicious in flavor, its tender meat is a favorite among professional chefs.



