



HIGASHINE

Higashine City, Yamagata Prefecture
Tourist Guidebook



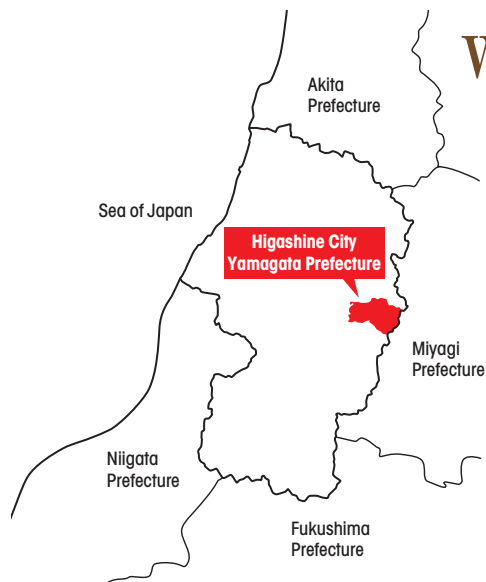
Welcome to Higashine, the Fruit Kingdom.

Our city, Higashine City, located almost at the center of Yamagata Prefecture, is a city of about 48,000 blessed with a scenic and rich natural environment.

The national highways, expressways, Shinkansen and airport found in Higashine City make it an important transportation hub in the Yamagata Prefecture.

The representative fruit of Yamagata Prefecture is the cherry. Higashine City is not only the largest producer of cherries in Japan but is also the place of origin of the King of Cherries, the Sato Nishiki. In addition, the city has bountiful harvests of peaches, grapes, apples, Claude Blanchet pears and more, making it a true fruit kingdom.

How about coming to Higashine City to relax both your mind and body?



Grown with affection.



Although the best period for cherries is in late June, the cherries grown in greenhouses begin shipping in late March.

Every tree which fruits are shipped is covered with a tent to protect it from the rain, and the cherries are carefully grown one by one. Nowadays, the cherries are even said to be red jewels and are loved by many people.

Sato Nishiki is the result of crossing Napoleon Cherries and Ogyoku Cherries. Having the best balance of sweetness and sourness among more than 30 varieties of cherry, the Sato Nishiki is shipped nationwide as the top brand of cherry. In Japan, cherry is commonly given as a gift because of its beauty and luxuriousness.

It is one of the most suitable gifts for the person who always looks after you, your good old friends or teachers living far away, and also for your loved ones.



Registration No. 30 by the Ministry of Agriculture, Forestry and Fisheries

Cherry is said to embody the taste of early summer. "Sato Nishiki", the King of cherries, originated from Higashine City. In our city, as the birthplace of Sato Nishiki, you will be served with this precious gem with pride.

HIGASHINE CHERRY is a registered regional brand product under the Geographical Indication (GI) protection system. Through this system, Japan protects the names of regional brand products as intellectual property.

HIGASHINE CHERRY

The best taste that grew into a perfect red, delivered to you.

The Seasonal Fruits of Higashine

Higashine Fresh Fruit

Greenhouse-grown:
Starts from late April
Outdoors-grown:
Mid-June to early
July



Cherry

Cherry is said to embody the taste of early summer. Take a mouthful and feel the refreshing sweetness and just-right sourness run through your body like a current.

Late August to late
September



Peach

Due to the large temperature difference experienced throughout the year in Higashine City, the peaches grown here are very sweet and juicy. It is delicious both at room temperature and after being chilled.



Early September
to early October

Grape

Every single grape is juicy and packed with deliciousness. It also has effects such as recovery from fatigue.

Apple

The apples that can be enjoyed from autumn to winter are crunchy, and the apples with a "honey core" are packed with sweetness.

Early October to late
November



Late October to
November



La France Pear

This variety of pear has a luxurious aroma and sweetness, and a mellow texture and taste. The best time to eat it is when the fruit has become a little soft.

Local Specialties Nurtured by the Climate Higashine Speciality

1



1 Confections of Higashine

Made from secret recipes passed down for many generations, one bite of those famous confectioneries will let you feel their history.

2 Sake of Higashine

Various local sakes made from high-quality rice and clear water. The sake brewery "Rokkasen" produces sake that reflect the brewers' spirit and professional techniques.

3 Juices and Jams

Juices and jams made 100% from the blessings of the Fruit Kingdom. You can enjoy the flavor nurtured by the climate of Higashine outside of the seasons.

4 Soba Noodles

Yamagata Prefecture is known for soba noodles. There are many restaurants in Higashine serving delicious soba noodle dishes like Inaka Soba (Country Soba) and cold Niku Soba (Meat Soba).

5 Wasabi

The wasabi from Higashine, Yamagata Prefecture is cultivated with underground water that is also the source of the clear Omigawa River.

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6 Wine of Higashine

Authentic fruit wines of an unprecedented high-quality made by wineries specializing in fruit wines and particular about producing wine of completely different varieties only using fruits from Higashine, also called the Fruit Kingdom.

7 Pickled Vegetables

Pickled vegetables that represents Yamagata and that are the fruits of the largely varying four seasons and the fresh vegetables and wild vegetables.

8 Rainbow Trout

The rainbow trout nurtured by the clear water of Omigawa River, one of the "Selected 100 Exquisite Waters of Japan", is a specialty unique to the rich climate of Higashine.

9 Rokuta Fu

At Rokuta district, which prospered as a post town along the Ushu Kaido road, the production of "Fu" has been passed down since the late Edo period. "Rokuta Fu" is born from the union of wheat protein and Satake Water from the Ou Mountains.



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10 Keiozakura Cherry Blossom

(from late December)

Well-known as a winter blooming cherry blossom, the Keiozakura Cherry Blossom grows mainly in the Takasaki district in the eastern side of the city. It is here in Higashine City that you will find the largest number of Keio Cherry Blossom trees in Japan.

Opening Hours:

June to November 9:00 AM-5:30 PM

December to May 9:30 AM-5:30 PM

Closed from January 1 to 3

TEL:0237-41-0288 FAX:0237-43-6360

Yotteke Popora

A farmer's market that is the pride of Japan Agricultural Cooperative Sakuranbo Higashine. They provide seasonal fruits and vegetables with the motto "safe, secure, fresh and delicious".



By Plane

Osaka (Itami)	About 1 hr. and 15 mins.	Yamagata Airport	8 minutes by taxi	Sakuranbo Higashine Station
Nagoya (Komaki)	About 1 hr. and 5 mins.			
Tokyo (Haneda)	About 1 hr.			
Sapporo (New Chitose)	About 1 hr. and 15 mins.			

By Car

From Tokyo to Higashine IC: About 4 hrs. and 30 mins.



By Train

Travel times are estimates.

Tokyo Station	Yamagata Shinkansen About 3 hrs.	Sakuranbo Higashine Station
Sendai Station	Line / Ou Main Line About 1 hr. and 30 mins.	

By Bus

Sendai Station	National Route 48 Express Bus 48 Liner About 1 hr. and 10 mins.	Sakuranbo Higashine Station
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Higashine City Yamagata Prefecture

□Publisher / For Inquiries

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