

Yanagawa City

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Jan. 25 / Birthday Celebration of Hakushu/Shimada Tenman-gu Shrine Grand Festival
Mid Feb. - Late Feb. / Festival Marking the start of Canal Boat Tour Season / Row of Ume trees
Mid Feb. - Apr. 3 / Sagemon-meguri (Doll's Festival) 1
Hina Doll Water Parade 1
Mid Feb
Memorial festival of eulogy for Yoshimasa Tanaka
Mar. / Rape Blossoms of Yabe River
Late Mar. - Early Apr. / Mihashira Shrine Cherry Blossom Festival
The Ruins of Yanagawa Castle, Row of Cherry Blossom Trees 2



April 3 / Floating Hina Dolls Festival
Mid Apr. - Late Apr / Nakayama Great Japanese Wisteria Festival 3
May 3-5
Okinohata Suitengu Shrine Festival 4
Late May - Early June / Japanese Iris 5



Late Jul. - Mid Aug. / Yanagawa Sunflower Garden 6
Mid Jul. - Early Sep. / Unagi Kuyo Festival (Requiem Service for Eel)
Jul. 4th Saturday / Nakashima Gion (Gion Festival) 7
Early Aug. Summer / Water Festival SuiSuiSui
Jul. - Aug. / Kyoho Grapes are in season 8
Aug. - December / figs are in season
Aug. - The day of Full moon in Oct. / Punting moon-viewing festival

Seasonal Discovery in Yanagawa
Throughout the year, you will always feel great atmosphere in Yanagawa. We hope you enjoy the beauty of Yanagawa.

Early October / Mihashira Shrine Grand Festival (Onigie, Dorotsukudon) 9
Nov. 1-3 / Hakushu Festival Water Parade 10
Early Nov. / Unryu Sumo meet Sanno Chrysanthemum Shows
Mid Nov. / The Season for Laver
Late Nov. / The Season of Red Leaves
Dec. / Canal Boat Tour with Kotatsu in winter

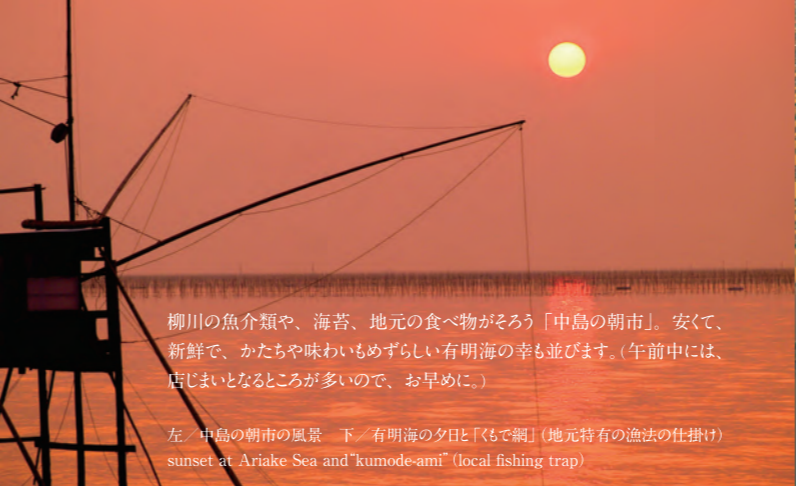


Eel, a Must-Eat local specialty
"Unagi no Seiro-Mushi" (steamed eel) is a famous local Yanagawa dish. The dish is made up of rice mixed with traditional sauce topped with grilled eel, topped with thinly-sliced egg which is then steamed in its container. There are many eel specialty restaurants in Yanagawa and each maintains their own special.

Wholesale fish market with full of fresh seafood
Yanagawa has a big wholesale fish market which ranks as one of the top three in Kyushu Island. Fish are sold by auction and being full of energy. Local Restaurants offer unique and fresh seafood from Ariake Sea such as Mutsugoro (mud skipper), Mekajya (lingulate brachiopod) or Warasubo (species of eel goby).



Feel the friendly local atmosphere at morning market in Yanagawa
Nakashima's morning market is the place where you can get fresh and unique seafood of Ariake Sea and local cuisine with reasonable price.



Enjoy the unique experience of Yanagawa
Thanks to variety of fields and the blessing of the Ariake Sea, we offer you unique experiences such as making seaweed laver (Nori) and picking seasonal vegetables or fruits with locals.



Blessing of the Ariake Sea with a thousand year history
Ariake Sea is known for the largest tidal range, which is 6 meters. When the tide is low, a vast tideland appears. From medieval times our ancestors have made good use of marshes by building canal. During the Edo period (1603-1867) people got a vast arable land after reclaiming work. The scenery we can see today is the proof of our ancestor's efforts. You can also enjoy breathtaking sunset of Ariake Sea with Nori (seaweed laver) farming from the shore.



Unique souvenirs of Yanagawa
You will find wonderful folk arts and handicrafts made in Yanagawa.



"Pottery Kamachi Kiln"
A kiln used by the former Yanagawa Domain (柳河藩, Yanagawa-han), which was cut off in the Meiji era, but was restored in 1987.

