



Explore Shizuoka

WHAT'S NEW IN SHIZUOKA



From L-R: JU-ZA CYCLE YADO, green tea leaves and Fuji Speedway Hotel

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ACCOMMODATION

Japan's first The Unbound Collection by Hyatt property set to open this autumn



Expected to open in autumn 2022, [Fuji Speedway Hotel](#) will be Hyatt's first property in Japan under The Unbound Collection by Hyatt brand. The hotel will be located in Oyama town in the foothills of Mt Fuji, home to the historic Fuji Speedway racing circuit. Boasting 120 elegantly designed rooms, unrivalled views of Mt Fuji and a motorsports museum housing rare historic automobiles and other collections, the hotel will be perfect for motorsport enthusiasts as well as keen cyclists - the Oyama region enjoys world-class recognition for its road cycling conditions suitable for intermediate and advanced levels. Other facilities will include multiple fine dining restaurants and bars, an indoor pool, a fitness centre, natural *onsen* hot-spring bathing facilities, spa, a flexible 400 m² ballroom and a 120 m² function room.

Image credit: Fuji Speedway Hotel

Cycle-friendly inn opens in the Izu Peninsula



Image credit: JU-ZA CYCLE YADO Minamiizu

[JU-ZA CYCLE YADO Minamiizu](#) is a newly opened cycle-friendly inn with a focus on sustainability on the southern tip of the spectacular Izu Peninsula. Located in Koura, a fishing town with a long maritime history overlooking Suruga Bay on the west side of Minamiizu Town, the 56-year-old inn was revived and offers both Japanese-style rooms and dormitory accommodation as well as specialist equipment for cyclists such as cycle pits and shower booths.

EXPERIENCES

New outdoor green tea sauna



Image credit: Mt.Fuji Satoyama Vacation

As one of Japan's major producers of green tea, visitors to Shizuoka are spoilt for choice when it comes to green tea related experiences. The luxury glamping site in rural Fujinomiya [Mt.Fuji Satoyama Vacation](#) recently launched a unique, relaxing and eco-friendly green tea outdoor sauna service to its guests. The site teamed up with a local tea seller who provides leaves and other elements discarded during the production process to aromatise this unforgettable pampering experience!

New hiking experience along ancient Tokaido hiking route



For five centuries, the Old Tokaido foot highway has linked Japan's modern capital Tokyo with the ancient capitals of Kyoto and Osaka. With this new **five-day Tokaido Tour** travellers can enjoy one and half days of hiking and three days of leisurely exploration, with local guides immersing visitors in the authentic history, culture and natural heritage of this historic part of Japan. Included in the itinerary are visits to two Japan Heritage Areas, historical landmarks such as the Yamanaka Castle Ruins, the kilometre-long Cedar Avenue - lined both sides with towering 400 year-old Japanese cedar - traditional teahouses and a sushi making session. The full itinerary is available [here](#).

Image credit: Tourism Shizuoka Japan

New E-bike tour to discover the majestic Mt. Fuji area



fields in front of Mt. Fuji.

Image credit: En-Ya Mt. Fuji Ecotours

The new [Mt. Fuji Nature E-bike Ecotour](#) allows visitors to discover Shizuoka's stunning scenery and traditional life, enjoying local food and drink en route. The experience includes visiting Lake Tanuki, riding through a traditional Japanese village, trying fresh spring water from Mt Fuji and fresh rainbow trout at a local farm, as well as riding to the World Heritage Shiraito falls. After the action-packed day, visitors return to basecamp for a local craft beer surrounded by paddy

Soy sauce making in Hamamatsu



It is almost impossible to talk about Japanese cuisine without referring to soy sauce. A new [“Make your very own bottle of soy sauce”](#) workshop is ideal for travellers looking to learn and experience Japanese food culture. The workshop takes place at a traditional brewery in Hamamatsu, which was established in 1875 and utilises many of the same techniques to this day. The experience starts with a tour and overview of the craft of creating soy sauce followed by the hands on pressing and bottling of the tasty condiment!

Image credit: iN HAMAMATSU.COM

New immersive green tea experience in Kakegawa

A new Green Tea Trip in Kakegawa offers visitors a immersive experience into Shizuoka’s tea culture and local life. The area around the famous castle town of Kakegawa is one of the biggest producers of green tea in the world and the two-day itinerary includes an array of activities giving visitors the chance to live and breathe the culture of this renowned tea producing region. These include visits to iconic green tea fields and factories, tea picking sessions and tasting of local delicacies such as the ‘Ochazuke’ breakfast - a dish made by pouring green tea over a bowl of cooked rice and toppings. The full itinerary is available [here](#).



Image credit: Tabinoya

ENDS

About Shizuoka

Just one hour from Tokyo by bullet train, Shizuoka prefecture is home to the iconic Mount Fuji. It boasts a spectacular natural environment of coastline, mountains and lakes including the beautiful Izu Peninsula, which has been described as “Japan’s Riviera” and was designated as a Global Geopark by UNESCO in April 2018. The region is steeped in history, has a huge choice of traditional ryokan inns and onsen hot springs, and is also a gourmet paradise. Its natural environment produces some of the country’s best food and drink, from green tea and wasabi to fresh seafood. In fact, Shizuoka is Japan’s biggest producer of green tea.

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