

WASABI FLOWERS

Wasabi is absolutely a must-have when we eat sushi and sashimi in Japan!

Wasabi is a local specialty of the Azumino area, cultivated with the pure spring water from the Northern Alps. Azumino is the No. 1 producer of this savory and piercingly hot radish in Japan.

Spring is the only season when you can see pretty white flowers of wasabi in the wasabi farms in Azumino.



Time	From mid-March to late April
Place	Wasabi farms near the “Soshunfu” song monuments, Daio Wasabi Farm, etc. in Hotaka, Azumino City
Fee	Free
Contact	Azumino City Tourist Information Center +81-263-82-9363
Website	http://www.city.azumino.nagano.jp/kanko/fubutsushi/saijiki/wasabinohana.html (Japanese only)
Access	By car: Get off Nagano Expressway at the Azumino Exit, and drive another 10 minutes. By Train or Bus: Take a train to Hotaka Station on JR Oito Line, then take a taxi for about 10 minutes.