



By JR Rail

Arrive at Iiyama Station by rail, then take shuttle bus or taxi to Kijimadaira (17 min.)

- **From Tokyo**
Tokyo → Iiyama on the Hokuriku Shinkansen (As fast as 1 hour and 52 min.)
- **From Osaka and Nagoya**
Nagoya → Nagano on the Chuo Honsen Line, then Nagano → Iiyama on the Hokuriku Shinkansen (As fast as 3 hours and 16 min. from Nagoya)
- **From Niigata and Nagaoka**
Nagaoka → Echigo-Kawaguchi on the Joetsu Line, then Echigo-Kawaguchi → Iiyama on the Iiyama Line (As fast as 1 hour and 49 min. from Nagaoka)
- **From Kanazawa**
Kanazawa → Iiyama on the Hokuriku Shinkansen (As fast as 1 hour and 15 min.)

By Car

20 min. from the Joshin-Etsu Expressway's Toyota-Iiyama Interchange

- **From Tokyo**
 - Kan-Etsu Expressway's Fujioka JCT → Joshin-Etsu Expressway's Koshoku JCT → Toyota-Iiyama IC → Route 117 to Kijimadaira (240 km from Tokyo, 3 hours)
 - Kan-Etsu Expressway's Shiozawa-Ishiuchi IC → Route 353 to Tsunan → Route 117 to Kijimadaira (238 km from Tokyo, 3 hours and 40 min.)
 - Chuo Expressway's Okaya JCT → Nagano Expressway's Koshoku JCT → Joshin-Etsu Expressway's Toyota-Iiyama IC → Route 117 to Kijimadaira (300 km from Tokyo, 3 hours and 40 min.)
- **From Osaka and Nagoya**
Chuo Expressway's Komaki JCT → Okaya JCT → Nagano Expressway's Koshoku JCT → Joshin-Etsu Expressway's Toyota-Iiyama IC → Route 117 to Kijimadaira (285 km from Nagoya, 3 hours and 30 min.)
- **From Osaka, Kanazawa, and Toyama**
Hokuriku Expressway's Joetsu JCT → Joshin-Etsu Expressway's Toyota-Iiyama IC → Route 117 to Kijimadaira (220 km from Nagoya, 3 hours)
- **From Niigata**
Nagaoka → Route 17 to Ojiya → Route 117 to Tokamachi → Route 117 to Kijimadaira (160 km from Niigata, 2 hours and 40 min.)

Apr.	Amur Adonis Early to Mid-April	Cherry Blossoms Mid- to Late April
May	Yellow Mountain Rose Early to Late May	
Jun.		
Jul.	Lavender Hydrangea	
Aug.	Dahlia (Kijimadaira Yamabiko no Oka Koen Park)	
Sep.	June to October	
Oct.		



Kijimadaira Specialties

These products can be purchased at locations 9, 10, and 11.



Soncho no Taikoban Rice

Kijimadaira is known for its excellent rice but this brand, having cleared rigorous standards for flavor and protein content, is the town's finest.



Kome Hitosuji Shochu (Alc. 25%, 40%)

This authentic rice shochu is produced using Kijimadaira Rice and the fresh waters of the Ryukoji Shimizu spring.



Yakon Shochu

Made using tubers from locally grown yacon, a member of the daisy family, this shochu is known for its refreshing aftertaste.



Ryukoji Shimizu and Ryukoji Cider

Ryukoji Shimizu spring water, bottled without additives. Be sure to try the refreshing "cider" white soda, too



Taiyo no Kodomotachi

Named "children of the sun," this 100% tomato juice is made with tomatoes raised in sunny Kijimadaira.



Soba Karinto

This delicious, crunchy snack is made using soba (buckwheat) flour produced in Kijimadaira.



Jyonnobi Bean Snacks

Named for a local word that means "taking it easy," Jyonnobi comes in sweet and salty versions and is made with locally grown beans.



Oishii Deaisu

You're sure to fall in love with this delicious ice milk made from fresh local raw milk.



Marudaizu Shoyu

This soy sauce, made to exacting standards, uses whole soybeans grown in Kijimadaira.