

Snow Stay Package

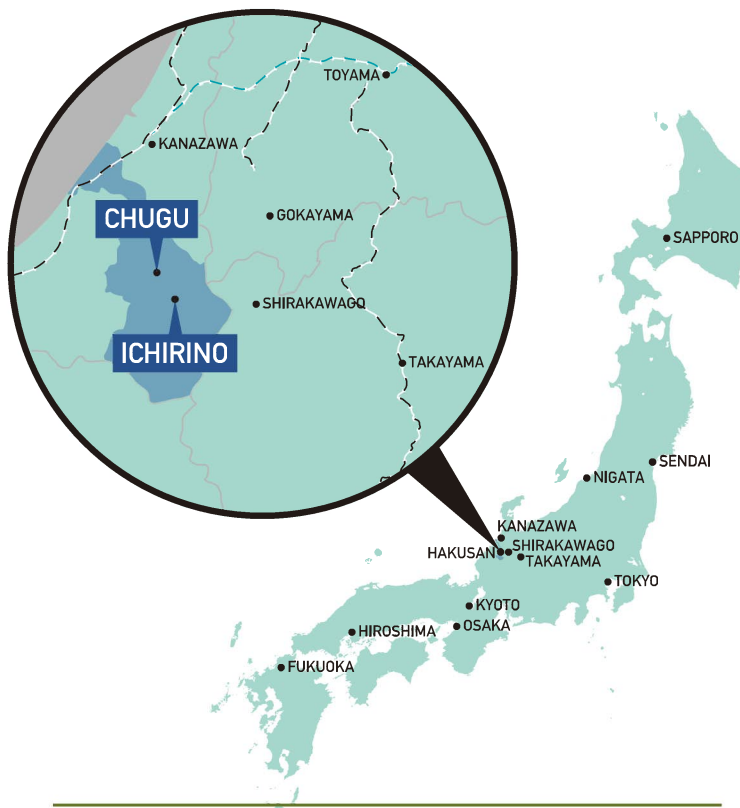
The history of religious faith in the sacred Mt. Hakusan lives on to this day in the mountain's foothills. In winter, the heavy snows all but close the area off from the outside world; perhaps this seclusion is part of why the local culture is so distinctive, both in its food and its lifestyle. A stay in this area offers a unique chance to experience authentic local life among the people, animals, and plants of the area, as well as some fun in the snow. This guided tour is customized based on your budget and your preferences, to ensure a one-of-a-kind experience here in Japan's "snow country."



- Price: 52,000 (yen)
- Length of Tour: 3 days
- Included in Price: Accommodations during stay, hands-on experiences, guide, admission fees, standard rental fees, and meals
- Not Included in Price: Transportation fees to, from, and around the area; drinks; insurance
- Other Notes: If traveling independently, renting a car is strongly recommended.



Example Itinerary



Mount Haku's foothills Area

Hakusan-Shi, you will find Mount Haku (The White Mountain), one of The Three Holy Mountains of Japan: others being Mount Fuji and Mount Tate. Hakusan-Shi is divided into two main areas, the Flatlands, and the Mountain Foothills. In area around the foothills of the mountains, you will find Ichirino. Here visitors can enjoy snow activities and enjoy natural hot spring baths (Onsen). There is also an area called Chugu, where visitors can find a number of large kura storehouses and historic traditional houses. This Area has a long held strong faith in Buddhism, and elements of this can still be seen today.

Iwama Sanso

A hot spring minshuku inn run by a traditional hunter. Enjoy delicious meals made with fresh local game meats like bear and boar, local wild vegetables, and river fish.



Ichirino Area

Ichirino Plateau is an open space in the foothills, not far from Mt. Hakusan. The Ichirino area is home to a number of hot spring inns and hotels, ski slopes, lush beech forests, and incredible natural beauty. The heavy snows of winter allow for a variety of experiences not available any other time of year.



Chugu Area

In the old village of Chugu, you'll find a number of large kura storehouses and century-old houses. The region's strong faith, particularly in Buddhism, can still be seen through the elaborate Buddhist altars in these houses. Visitors to the area can experience Japanese spirituality firsthand.



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Outdoor Experiences in the Snow Ichirino

Over the centuries, the people who live in the foothills of Mt. Hakusan have developed a variety of ways to make it through the harsh winters.

Among these are kanjiki snowshoes and gozaboshi “cloaks,” woven from rush.

Try on this traditional outdoor winter gear, and head out with a guide to see the snowy fields and forests during a walk to local shrines.

- Price for Experience on Its Own: 3,500(yen)
- Included in Price: Rental, Guide
- Not Included in Price: -
- Length of Experience: Approx. 1 hr., 30 min.
- Location: Ichirino region of Hakusan City



Guided Walking Tour of Chugu Village Ichirino

The village of Chugu, in the foothills of Mt. Hakusan, has long held a strong faith in Buddhism, and elements of this can still be seen today: the village is still home to “dojos” where the people of the village would gather to recite sutras, and there are a number of traditional Japanese-style kura and residential houses.

Enjoy a walk around town, led by a guide, for an opportunity to meet some of the people of Chugu.

- Price for Experience on Its Own: 3,500(yen)
- Included in Price: Guide
- Length of Experience: Approx. 2 hr.
- Location: Chugu region of Hakusan City



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Ho-onko Cuisine Ichirino Ho-onko Cuisine

Ho-onko cuisine is a special type of meal served after Ho-onko, a Buddhist ritual held in memory of the monk Shinran, who founded the one of Japan's largest school of Buddhism in Japan.

The meal is made with wild greens, vegetables, game meat, and other local ingredients, using local preparation methods, and served with beautiful red and black lacquerware.

- Price for Experience on Its Own: 3,300(yen)
- Included in Price: Meal
- Length of Experience: Approx. 1hr.
- Location: Ichirino region or Chugu region of Hakusan City



Making Preserved Food Ichirino Ho-onko Cuisine

To help make it through the harsh, snowy winters, the people of the area developed a preserved food called kuzumawashi, made from ground rice, yam, and walnuts. A local will teach you how to make this unique, gently sweetened food.

- Price for Experience on Its Own: 3,500(yen)
- Included in Price: Foodstuff
- Not Included in Price: -
- Length of Experience: Approx. 2 hr.
- Location: Ichirino region of Hakusan City

