



Feel the island breeze

Kumejima Explore

Okinawa, Japan

Timetable



Kumejima Bus Map



サイプレスリゾート久米島
Cypress Resort Kumejima



Details Map around Kanegusuku Terminal



Ferry To Naha

Departure	* No afternoon operation on Moday
9:00	
* 14:00	
Arrival	
12:30	
* 17:00	

QR code: KumeShosen

← To Airport

To Eef Beach →

Foods around Nakadomari

Open: ☀ Lunch 🌙 Night

- Kumejima Soba -Noodle-**
 - Washima ☀
 - Yangwa ☀
- Ramen -Noodle-**
 - Vanilla Terrace ☀
- Chinese**
 - Kaiphan ☀ 🌙
- Okinawa Food**
 - Ryu ☀ 🌙
 - Yuki ☀ 🌙
 - Matsunoya 🌙
 - Murubushi ☀ 🌙
- Hawaiian**
 - Yunami Factory ☀

Restaurants




Yunami Factory
1146-1 Kanegusuku
(11:00-17:00)

Garlic Shrimp
Enjoy Kumejima made Kuruma prawns with Kumejima Shikuwasa and original garlic oil source!



Restaurant Washima
1372-1 Nishime
(11:00-14:00, Night on request.)

Kuruma prawn Soba
The rich flavor of the shrimp can be enjoyed in its entirety.



Yanguwa
509 Nakadomari
(12:00-14:30)

Miso Moyashi Soba
Enjoy Kumejima made of "Sokei Moyashi" crunchy bean sprouts and soup with Miso taste!

*Opening hours might be changed without notice.



BACKSHORE RANCH
169-54 Shimajiri
(10:00-18:00)

Tomato cream Pasta with Kuruma Prawns
Enjoy cafe foods and drinks with great view of Kumejima blue Ocean



Restaurant Yuki
298 Torishima
(11:00-21:00)

Homemade So-Ki Soba
Homemade Kumejima Soba noodles are popular with locals

Activity

Hateno-hama

White Sand Beach Islands

Hateno-hama beach with the view of the beautiful Aqua blue sea and white sand beach is the most popular attraction in Kumejima. "Hateno-hama" means a beach at the very end of the world. It is composed of 3 white sandbars named "Mhe-nu Hama", "Nakanu Hama", "Hatinu Hama" and is 7 km long in total.

Tour Booking



JAPAWALK Okinawa
-English/Chinese available-

How to go to Hateno-hama?

Please make a reservation for a tour. It will take about 20 min from the Tomari fisharena port by boat which is the only way to get the Hateno-hama beach. When you select a glass boat tour, you would be able to enjoy seeing beautiful tropical fish and sea turtles on the way .

What to do in Hateno-hama?

Enjoy snorkeling, swimming, walking or just relaxing on the beach! You can rent snorkelling equipment through the tour company.

What is in Hateno-hama?

In "Nakanu Hama" island which is the most popular destination, there are only limited facilities, a simple shop, a shed, and a non flush toilet in the summer season. There are no showers nor a changing room.



What to bring with you;

Sunscreen Hat and Sunglasses



Your snacks and Drinks



A lunch box and a drink would be included for the most of one day tours (Please confirm your tour company.). It might be best to bring snacks and drinks with you.

A pair of marine shoes or sandals which can hold your ankle are recommended for your safety walking on the coral fragments.



Marine Shoes

Local Tour companies infor

Eef Sports Club

☎ 098-985-8733 <http://www.aqua-navi.com/>

Island Expert Kumejima <Kume Island Hotel>

☎ 098-985-7746 <http://ie-kumejima.com/>

Kumejima Kaiyo Leisure

☎ 098-985-8779 <https://umini15.ti-da.net/>

Hatenuhama Kanko Service

☎ 098-985-8814 <https://inhatenuhama.wixsite.com/hatenuhama>

Kumejima Escort Tours (English available)

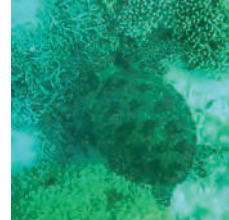
☎ 098-985-3311 <http://k-escort-tours.com/>

Kumejima Marine Sports Club

☎ 098-985-8648

Tomari Fisharina

Wild life, Sea turtles



Please take all your rubbish home with you!



Explore Kumejima

Nature Walk

Yajah Cave

Yajah-gama

Yajah-gama is a huge semi-natural cave approximately 800meters long. This ancient cave has existed in Okinawa for tens of thousands of years. Why are there so many human bones in this cave? Yajah-gama is a home for creatures and spirits of island' s ancestors.



In this cave, you can see many stalactites worth 20,000 to 40,000 years. Yajah-gama is a place of burial. In burial, the body of a deceased person is placed here and eaten by creatures in the natural world such as birds and coconut crabs. A few years later, when only the bone remains, the family wash and bury the bone. It is called "Senkotsu" (bone wash) which is an old Okinawan custom with respect for the deceased and spirits. This was the grave of the people who lived around here. This custom was held until the late 1960s, and the last official record is Kudakajima. In addition, the cave was used as an air raid shelter during the world warII.

Please take notice and show respect for the custom and culture in this area.

Please do not touch or move pots and plants and even insects.

Be safe , take care and be respectful. Thank you for your understanding.




Hired guides can be booked through **Kumejima Tourism Association**.

The guided tour by The firefly Pavilion (Kumejima Hotaru-kan) will provide rubber boots (To stop bat droppings from the cave to the island's natural environment), hard hats, gloves and a flashlight and detailes explanations about not only cave but also the plant and wildlife found there. (limited English).



[The firefly Pavilion "Kumejima Hotaru-kan"] <https://kumejimahotaru.jimdofree.com/>
[Kumejima Tourism Association] <https://www.kanko-kumejima.com/>

 Explore Kumejima

Experience Local Life

Feel at home with local people

Kumejima Horse ranch experience

Unique experience to spent a few hours in nature with a native horse!

A native horse from Okinawa that once supported the life of the island such as farming and transportation. Kumejima Horse Ranch is working to protect the Ryukyu native horses in the form of tourism. By experiencing horse riding, you can also support activities to protect native horses.

You can feel the life of the island where the ancestors lived together with the horse.

[Kumejima House Ranch]

<https://kumejimauma.jimdofree.com/>



Riding on "Yonaguni Horse" which is Okinawa native horse

Kumejima Island School

Learn the experiences with the islanders

By experiencing the culture, crafts, and nature of Kumejima together with guides who love and are proud of Kumejima, you can experience the unique island life!



Village walk with a local guide



Home Visit



Okinawa cooking lesson



Tsumugi experience of plant dyeing and weaving with craftsmen



Nature walks in the forest



Lessons of the Okinawan folk song by Sanshin



Pottery class making unglazed shisa



Sea kayaking



Craft Lesson

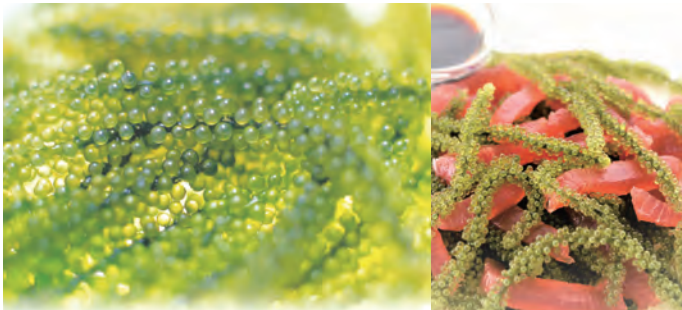
What is Shisa? ---an amulet figurine of Okinawa

[Kumejima Tourism Association] <https://www.kanko-kumejima.com/>

Gourmet

The largest producer of Kuruma prawns and Sea grapes in Japan!

Enjoy fresh sashimi or grilled salted prawn!



Delicious, high-quality sea grapes are produced all year round in kumejima.

When the water temperature rises above 25 degrees celsius in the summer of Okinawa, the appearance of the sea grapes deteriorates. On Kumejima, Deep Sea Water is used to control the water temperature so that the water temperature in the farm does not exceed 25 degrees celsius even in hot summer. The high purity of Deep Sea Water grows strong, high-quality sea grapes.



The Deep Sea Water Research Institute

opened in June 2000. It is researching and developing Deep sea water for beverage, aquaculture and agriculture.

How can Kumejima produce high quality Kuruma prawns and sea grapes?

The reason is Deep Sea Water which slowly orbits the earth over the course of 2000 years in the deep sea where the sun's rays do not reach. The water inherited from the ancient earth, is an excellent resource with eutrophication and purity. Normally, deep sea refers to seawater deeper than 200 m, but in the case of Kumejima, it is taken out from a much deeper depth of 612 m, and it is said that there are extremely few germs. Deep sea water has excellent low-temperature stability, so it can be cultivated by shading even in hot summer. Deep sea water can be used to cool the water in ponds even on this hot island. As a result, the heat-sensitive parent shrimp continued to grow and were able to lay eggs. The baby shrimp, which are born in the deep sea water at low temperature and high levels purity, grow strong against diseases and viruses. This is the world's first technology developed by the Deep Sea Water Research Institute in Kumejima.



Drinking water and salt from deep sea



Using 100% deep sea water, by removing the salt while keeping the mineral components.



Natural salt that steam-heated deep sea water, dried in the sun. Salt concentration is 84% and rich in minerals.

It is said that Awamori is the roots of shochu.

It is a pot still distillation made by fermenting Thai rice (Indica rice) with water and yeast. The manufacturing method has been ancient times.



Awamori - Spirit in Okinawa-

The oldest distilled liquor in Japan



The key is "Black Jinqu" (fungus / Mold)

"Black Jinqu" produces a lot of citric acid, which has strong bactericidal activity. It is ideal for making sake in Okinawa, where it is hot and humid and bacteria are likely to increase.

The reason for using Thai rice (Indica rice) instead of Japanese rice is that it is easy for black aspergillus to grow hyphae (it is easy to make rice jiuqu) because it is hard and silky. Ingredients mature due to long-term storage, the taste is mellow and the fragrance becomes high.



Old Awamori which called Kusu.

Kusu is Awamori which has been stored for more than 3 years. By leaving it in a jar or a bottle and "laying it down", the scent and the taste will be mellow. There are 150 year old Awamori in existence. When it is less than three years old, it is usually distributed as "general spirit". Nowadays, there are many products that specify the number of years in the barrel in the product name, such as 3 years, 5 years, and 7 years. Only Awamori that has been aged for more than 3 years can use "Kusu" label.



Difference between Awamori and Shochu?

The raw materials for shochu are rice, wheat, and potatoes, but for awamori it is rice only. Most Awamori products use Thai rice because it is more compatible.

White Jiuqu is often used for shochu, but Awamori uses black Jiuqu, which is resistant to heat. Raw materials are selected according to the nature of awamori and the climate of the land where it is made. For general shochu distillation, the first preparation in which rice or barley jiuqu is made then water and yeast are added to ferment it. The next preparation is to add the main ingredients such as wheat, rice, and potatoes and ferment again. In case of Awamori, all the rice is made into rice jiuqu, and water and yeast are added to ferment it, but no secondary preparation is performed.



What is the taste of Awamori?

Awamori is a spirit with a strong aroma and richness. The appeal of Awamori comes from 100% natural brewed distillation without the addition of alcohol or additives. It is colorless and transparent, and the flavor of rice is alive. The more it is laid down, the more mellow the taste and aroma are released as it ages.



Explore Kumejima



Awamori Distillery in Kume island



Yoneshima Shuzo

Yoneshima distillery has maintained a handmade manufacturing method by their families from its founding from 1948 to the present for four generations. The water from the Shirase River, where Kumejima fireflies live, is used for distillation. With the care for changes of the raw materials with temperature and humidity, fine adjustment is made the care of the jiuqu and the hardness of the water. Young Awamori is blended with other Awamori of different maturity to adjust the taste. Previously Awamori was made with a stronger sweetness, which was popular outside the island, but the local people said, "This taste doesn't go well with sashimi." Since then, they have been cherishing the local feedback and trying to make it that suits the island's diet without changing the taste. Their Awamori is loved as the pride of Kume Island.



Kumejima no Kumesen

Hermit's Awamori distilled in the spring water at the foot of Mt. Uegusuku. There was a story that a beautiful woman appeared at dusk in the Doga area, the northern part of Kume Island, where the spring water comes from. She served Awamori to young people on their way home from work. People said this should be a spiritual test from "Kume's Sennin, which is Hermit" who lived on the Uegusuku Mountain. Based on this story, "Kumejima no Kumesen" makes Awamori with the modern Holy Spirit in mind. Natural spring water from the foot of Mt. Uegusuku is used for preparation. While handling koji and moromi by hand, quality is thoroughly controlled using modern equipment. Its taste has gained widespread acclaim in the mainland of Japan and in Okinawa.



How to enjoy Awamori ?

On the rocks

Pour awamori into a cold short glass with ice

With water or soda

If the alcohol content is 30 degrees, add 3 parts of awamori to 7 parts of water

With hot water

The aroma and taste will change depending on the temperature of the hot water and the order

Awamori Mojito

Add mint leaves, gum syrup and lemon juice to a glass. then, put ice and pour awamori with soda!

Awamori tonic

Add ice to a glass and squeeze the lime juice into it. Pour awamori and tonic water in the ratio you like!

With milk or coffee

Some People in Okinawa enjoy Awamori with milk or coffee! Please try !



Cultural Walk

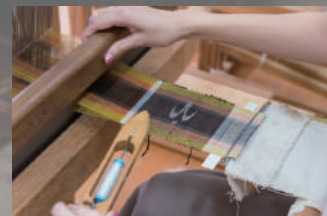
Kumejima Tsumugi

Okinawa Traditional craft

The Beautiful Kimono, Tsumugi----

Feel the beautiful traditional culture of Japan, Okinawa!

Through the traditional craft of Kumejima Tsumugi, you will experience the eternal flow of time in the Ryukyu Kingdom, which has been passed down from ancient times to the present day.



What is Tsumugi?

Tsumugi pongee is made of silk thread, which is made by pulling threads from silkworm cocoons. Yarn dyeing is a method of expressing a pattern by weaving after dyeing in the state of yarn. It requires a very delicate technique and takes a long time for the pattern to be dyed on the thread.



About Kumejima Tsumugi

Kumejima Tsumugi has a simple and supple texture, and has a unique reddish black color and luster. It is dyed with natural vegetation and mud dyeing using silk thread picked from silkworms as a raw material thread. The characteristic of Kumejima Tsumugi dyeing is that it is performed using only plant dyes that grow naturally on the island. All the processes are carried out by a single craftsman.



History

Kumejima is said to be the birthplace of tsumugi because Kumejima Tsumugi is the starting point for the Japanese tsumugi manufacturing method. Kumejima Tsumugi has been woven since the time of the Ryukyu Kingdom in ancient time. The origin of Kumejima Tsumugi is said to be from an extraordinary person called Do-no-hiya, who spread it after he learned the silkworm culture industry from China in the latter half of the 15th century.

The tradition is still maintained, manufacturing is done by hand, and patterning and dyeing are done by a single craftsman until the final process.

In 2004, it was designated as a national cultural property.



Kumejima Weaving Pavilion(Yuimaru-kan)

Exhibition, Shop and some weaving/dyeing experience programs available.

Address: 1878-1 Maja Kumejima, Okinawa

OPEN: 9:00 - Last entry 16:30 Entry Fee: Adult ¥ 200 / Kids ¥ 100

Closed: New Year Holiday, Bon Festival of the lunar calendar



Feels good in Kumejima



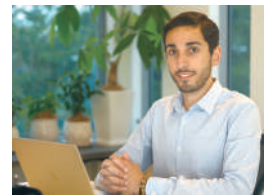
I grew up in Paris and discovered Kumejima when I moved to Japan over 10 years ago. I kept coming back every year since then and really fell in love with the island. As the founder of a travel agency named Hitotoki, I wanted to seize the opportunity to promote the island to foreign visitors and settled down in Kumejima in 2021. My favorite spot is the secluded Ara Beach where very few people go, even during the Summer season. You can't leave Kumejima without visiting this local Copacabana ! My mame shiba is always by my side. If you see us around, feel free to say hi !

Alex Debs (france)



HITOTOKI
LUXURY TRAVEL DESIGNER

Hitotoki is an inbound travel agency. We organize tailor-made holidays for foreign visitors all around Japan, including Kumejima. Hitotoki means "once in a lifetime" and reflects our wish to design an ideal luxury dream trip. Our commitment is that each moment spent with us will be unique and truly memorable.
Website: www.hitotoki-travel.com Contact: info@hitotoki-travel.com



Photography (Front and back cover)

Masataka Sakamoto

The attractive points of Kumejima are "the spectacular 360 ° view of the island" and "the wisdom and ingenuity of the islanders to live strongly in the face of adversity." I believe !



KUMESOUGOUKAIHATSU Inc.
<https://kumesougoukaihatsu.com/>



Direction/Design

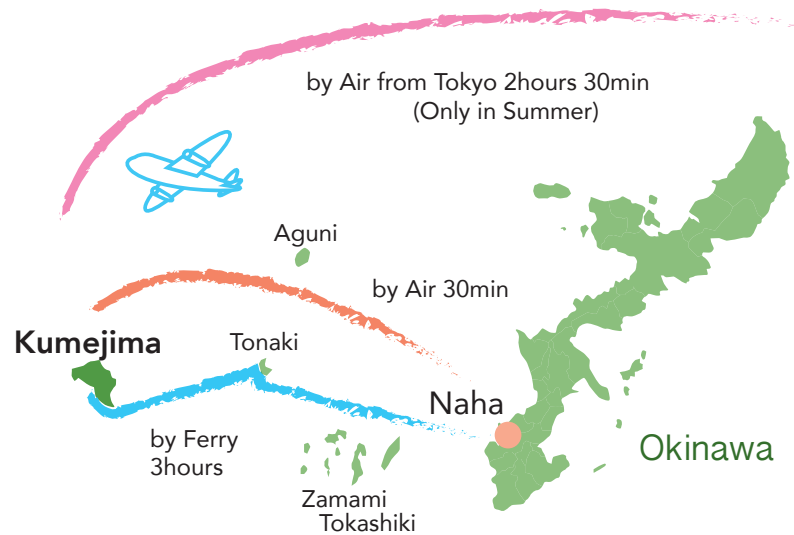
Chikako Kato

Community-reactivating
cooperator squad in Kumejima

Kumejima is alive with a lot of old island culture. The island life may not be functional at times like in the city. I made this booklet to tell the mysterious charm that is unique to this island. Enjoy your own journey in Kumejima! Thanks to all my lovely friends and Island' s spirits for the wonderful help to create this with me!



Feel the island breeze
Kumejima Explore



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