

# 徳島 Tokushima -

## treasures await

Tokushima Prefecture is the eastern part of Shikoku Island. It has a wonderful environment – you could even say it lies within a treasure trove of nature, with refreshing greenery, a coastline of great variety and the dynamic Naruto Strait whirlpools.



Tokushima is famous for the **Awa Odori** (Awa Dance) which is one of the largest events in the world with more than one million people taking part from Japan and overseas. Awa Odori [photo a] is held in districts throughout the prefecture every year in mid-August when Tokushima brims with enthusiasm and excitement. Groups or 'ren' of men and women, young and old, dance with such spirit and energy that once you see the dancing *ren* you will be sure to want to join in.

Occurring as the tides rise and fall, the **whirlpools in the Naruto Straits** are known as being the largest such natural phenomenon in the world [b]. Particularly during the high spring and autumn tides, the whirlpools can be enormous – faster than 20 knots and as wide as 20 metres across.



In the west of the prefecture lie the **Ooboke and Koboke Gorges**. They form a beautiful landscape, a natural gallery of towering marble statues, within an 8km valley carved out over 20 million years by the powerful currents of the Yoshino River, which runs diagonally through the Shikoku Mountain Range. In the Ooboke-Koboke area, sightseeing boats [c] allow visitors to relax and enjoy the beautiful rock formations and v-shaped valleys. Some stretches of river are for the more adventurous [d].

A repository of culture and nature, Tokushima is also a treasure trove of **fresh produce**. Tokushima's most famous speciality is the sudachi. The sudachi [e] is a type of citrus, and Tokushima accounts for almost 100% of the entire domestic production of sudachi fruit. When you order sashimi in Tokushima, it will always be accompanied by sudachi. It's not only with sashimi. Sudachi is also used in tempura, with somen noodles and even in miso soup. For Tokushima people, sudachi is an essential ingredient.



Tokushima is not only known for sudachi. There are **other specialities** which the prefecture is famed for producing, such as the Naruto Kintoki sweet potato [f], Naruto wakame seaweed whose firm texture is nurtured in the same currents as the Naruto whirlpools, and the sweet and firm Awaodori chicken.



Along with bountiful ingredients, there are many **gourmet experiences** to be had in Tokushima. There is the people's soul food 'fish cutlet', Tokushima *rāmen* which has a growing domestic and international market, Tarai udon served in a large basin (*tarai*), the short Iya soba noodles, and Handa somen noodles, slightly fatter than normal somen and therefore having more bite.

The attractions of Tokushima are many and certainly more than can be covered here. Wouldn't you like to come to Tokushima and discover them for yourself?

CONTRIBUTED BY TOKUSHIMA PREFECTURAL GOVERNMENT

For more information about travelling to Tokushima:

Japan National Tourism Organisation  
Tokushima Prefectural Government

[www.jnto.go.jp/eng/regional/tokushima/index.html](http://www.jnto.go.jp/eng/regional/tokushima/index.html)

[www.pref.tokushima.lg.jp/en/japanese/](http://www.pref.tokushima.lg.jp/en/japanese/) (welcome page includes tourism)