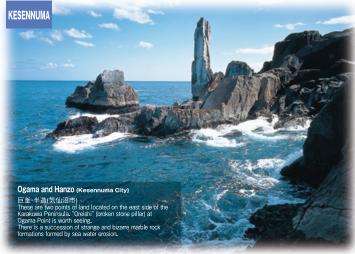
# Ishinomaki and Kesennuma

iews can be seen from the rugged coastline of Miyagi Prefecture—from Ishinomaki to Oshika Peninsula, Minami Sanriku and Kesennuma and the abundant marine products vary from area to area. The ki and Kinkasan areas have plentiful catches of sea squirts, sea urchins and saury, Minami Sanriku and Kesennuma areas have catches of shark fin, tuna and abalone. Enjoy the gourmet food each area







### Sant Juan Bautista Museum (Ishir 宮城県慶長使節船ミュージアム(石巻市)

A reconstruction of Sant Juan Bautista, which carried the Keicho trade mission to Europe including Hasekura Tsunenaga as the crew's leader (around 1600, Keicho era), is exhibited.



# Kinkasan Island

金華山(石巻市)

This is a divine mountain island with a 26-kilometer perimeter, and monkeys and deer living in the primeval forests. Koganeyama Shrine, located on a mountain side, is one of the three major sacred places in the Tohoku region.



# Tashirojima, Cat Island (Ishino

田代島 猫の島(石巻市)

On Tashirojima Island, cats are believed to bring good luck in the form of large catches for local fisherman, thus they have been revered since long ago. Neko Jinja (Cat Shrine) on the island was built to honor the animals, which can be found all over the island. Many tourists visit the island to see the cats for themselves.



### Kamiwarizaki (Minam 神割崎(南三陸町·石巻市)

Scenic area with a local legend that god split the cliff in half. Spectacular to see the waves raging violently through the gap in the cliffs.



### Mt. Tokusenjo (Kesennuma City)

徳仙丈山(気仙沼市)

A mountain with an elevation of 711 meters, and wild azalea (Rhododendron kaempferi var. kaempferi and Rhododendron japonicum) which are said to be the largest group of azaleas in Miyagi Prefecture. From mid May to early June is the best season for seeing them.



岩井崎(気仙沼市)

The southernmost point of land in the Sanriku Fukko National Park is famous for the rocks that spout sea water. At ebb tide when the waves are especially turbulent, the spray of water is even more dynamic.



# Rias Ark Museum of Art (Kesennuma City)

リアス・アーク美術館(気仙沼市)

The museum opened fully in April 2013 with the addition of a new permanent exhibition "Record of the Great East Japan Earthquake and Tsunami Disasters in History." Tsunami disasters and the history of the local area are presented in an easy-to-understand display of records and memories of the earthquake.



### Shopping street for reconstruction

復興商店街(石巻市・気仙沼市・女川町・南三陸町) Shopping streets in the coastal areas hit by the Great East Japan Farthquake have restarted their business in temporary stores. There are various stores from restaurants using fresh local products including seafood to stores selling daily necessaries such as clothing. Purchasing something at these shopping streets is one way of helping the disaster-stricken areas. Please take this opportunity to shop there.



# Ishinomaki and Kesennuma fishing ports

石巻・気仙沼の漁港 Off the Sanriku coast there are abundant marine treasures. The Ishinomaki and Oshika Peninsula areas are close to the Kirikasar-Samikul fishing grounds, no solid the world's three major fishing grounds. It is almost for catches of bothot and mackerel bearing as Kirika Brant. It is also lamous for catches of sea squift and whales. Kesemund has the largest catch of shark fin, as well as catches of abalone. There are marine product markets that self fresh fish and shellish in these areas.



### Shark fins (in Kesennuma City)

プカヒレ(気値溶市) Kesennuma City has the largest production of dried shark fins that are popular as a high class Chinese food ingredient. You can enjoy various dishes from dried shark fin including sushi and



# Sea squirt

Sea squirt is also called sea squirt is also called sea pineapple. It is a delicacy in spring and summer in Sanriku. It can be eaten with sweetened vinegar or sliced raw.



サンマ(女川町、気仙沼市) Onagawa and Kesennuma ports are both proud of the largest catches of saury in Japan, In autumn a lot of fat and fresh saury is sold in many local markets. Grilled saury with salt, of course, is delicious, but they can also be eaten sliced raw, which is a luxury particularly at the port towns

