

Access to NOBEOKA

※ shows only major interchanges (IC) and junctions



By train

- JR Hakata Station – JR Nobeoka Station
Approximately 4 hours

From JR Hakata Station, take the "Sonic" express train to Oita Station, then board the "Nichirin" express train to Nobeoka from the same platform.

- JR Oita Station – JR Nobeoka Station
Approximately 2 hours

From Oita station, take the "Nichirin" express train to Nobeoka.

- JR Kagoshima Central Station – JR Nobeoka Station
Approximately 3 hours

From Kagoshima Central Station, take the "Kirishima" express train to Miyazaki Station, then, from the same platform, board either the "Nichirin" or "Hyuga" express train to Nobeoka.

- JR Miyazaki Station – JR Nobeoka Station
Approximately 1 hour

From Miyazaki Station, board the "Nichirin" or "Hyuga" express train to Nobeoka.

By car

- From Fukuoka City : Approximately 3 h 30 min

From Fukuoka IC take the Kyushu Expressway heading south. Transfer to Oita Expressway at Tosu Junction. At Hiji Junction, continue on Oita Expressway heading south to Miyazaki, passing through Oita Mera IC. Take the East Kyushu Expressway south to Nobeoka City.

- From Kagoshima City : Approximately 3 h 30 min

From Kagoshima IC, take Kyushu Expressway north. At Ebino Junction, proceed onto East Kyushu Expressway, north to Nobeoka City.

- From Oita City : Approximately 1 h 30 min

From Oita IC, take East Kyushu Expressway south to Nobeoka City.

- From Kumamoto City : Approximately 2 h 30 min

From Route 57, continue onto Route 325. Proceed on Route 218 via Takachiho Town, then take Kitakata-Nobeoka Road to Nobeoka City.

- From Miyazaki City : Approximately 1 h 15 min

From Miyazaki West IC, take East Kyushu Expressway north to Nobeoka City.

NobeokaProfile



In a world of mythology where the gods descend to the earth, Nobeoka is a "hybrid city" that blends the old and the new. It is a town built among castle ruins, but also features factories that use the latest technology. Nobeoka is surrounded by mountains, rivers, and even the ocean. Nobeoka has also been called a "Gourmet Town" because of its delicious yet reasonably priced food and sake.

Contact

Nobeoka Tourist Association

TEL:0982-29-2155

Hours: 9:00am - 5:00pm / Closed: Sat, Sun, and holidays

Address: Cocoretta NOBEOKA 2F,
2-125, Saiwai-machi, Nobeoka City

<https://nobekan.jp/en/>



Nobeoka Souvenir Station

TEL:0982-32-3706

Hours: 8:30am - 5:30pm / Open year around

Address: JR Nobeoka Station

Explore Nobeoka Autumn



Nobeoka Tourist Association

Highly Recommended Gourmet dishes loved by the people of Nobeoka



鮎料理

Gourmet Ayu

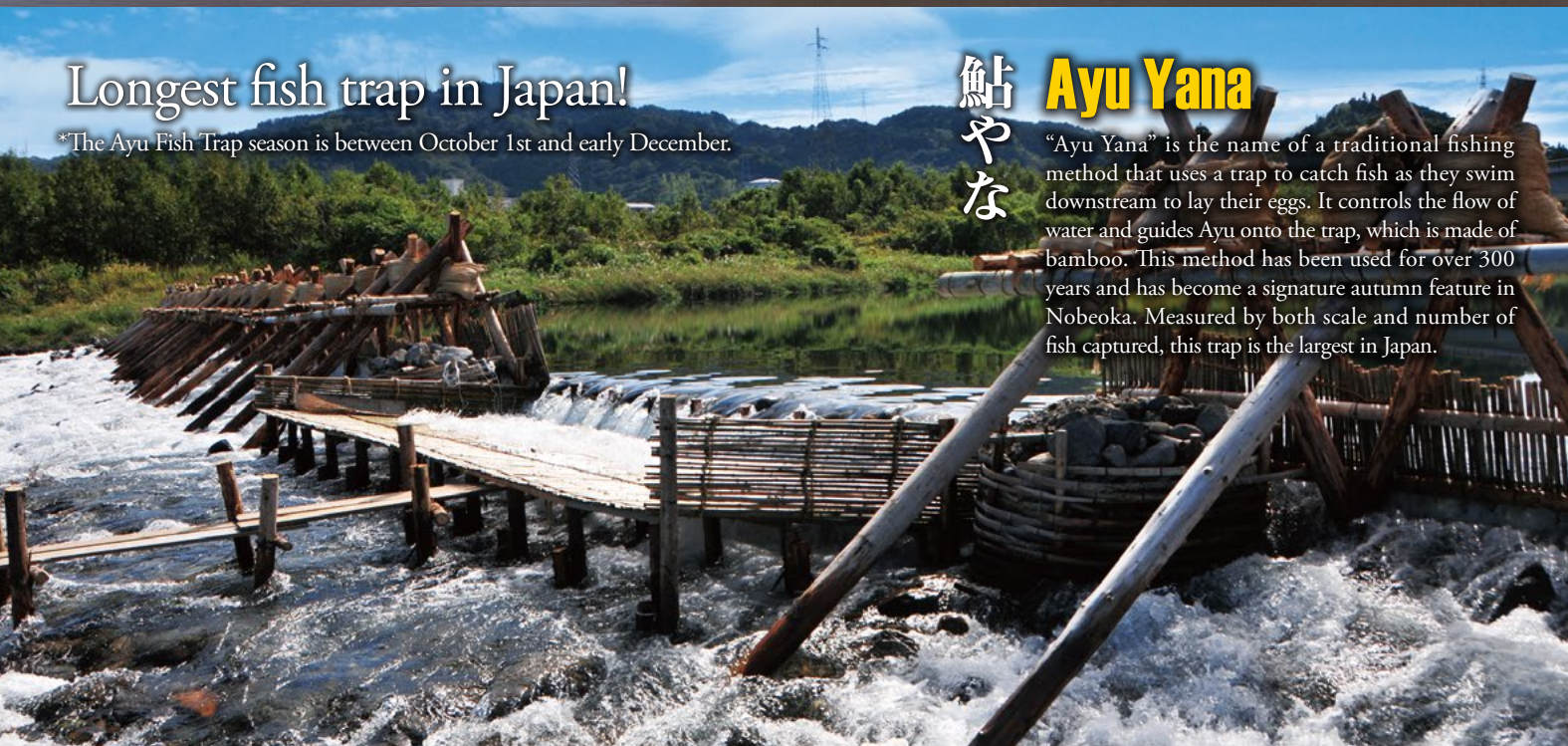
Enjoy the taste of autumn at Ayu restaurants along Gokase River

There are many traditional ways to prepare Ayu, a kind of sweetfish. You can grill the fish with salt or miso, or cook it up with some rice. Grilled Ayu with miso is a local specialty!



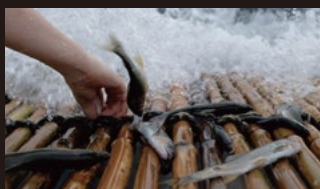
Longest fish trap in Japan!

*The Ayu Fish Trap season is between October 1st and early December.



鮎やな Ayu Yana

“Ayu Yana” is the name of a traditional fishing method that uses a trap to catch fish as they swim downstream to lay their eggs. It controls the flow of water and guides Ayu onto the trap, which is made of bamboo. This method has been used for over 300 years and has become a signature autumn feature in Nobeoka. Measured by both scale and number of fish captured, this trap is the largest in Japan.



Highlight

Ochi Ayu

Ayu that swim downstream to lay their eggs are called “Ochi Ayu”. You can also see people catching Ayu at the trap!

伊勢海老

Ise Ebi Japanese Spiny Lobster

Spiny lobster from the Hyuga-nada sea are famous nationwide.

September to mid-April is lobster season and many spiny lobsters can be found in ports all around Nobeoka. Spiny lobsters caught in Nobeoka have a fresh and rich taste. The best way to prepare spiny lobsters is to grill them with salt or eat them raw as sashimi.



Nobeoka Mitsukura Breweries

Nobeoka, a city situated in Miyazaki prefecture in Kyushu, is known as the “City of Rivers” where clear water flows. There are three breweries that make different kinds of liquor: Craft Beer (Miyazaki Hideji Beer), Sake (Sentokushuzo), and Shochu (SATO SHOCHU). “Nobeoka Mitsukura” is a union formed by all three of them, to improve craftsmanship and promote the region.



宮崎ひでじビール



Craft Beer Brewery Miyazaki Hideji Beer Co.,Ltd.

The Hideji Beer brewery is located at the foot base of Mt. Mukabaki. They brew beers ranging from traditional styles enjoyed around the world to the truly original Hideji brew, all created with ingredients grown locally. This makes Hideji a true Japanese craft beer. Hideji Beer has won many national and international prizes for their great products.

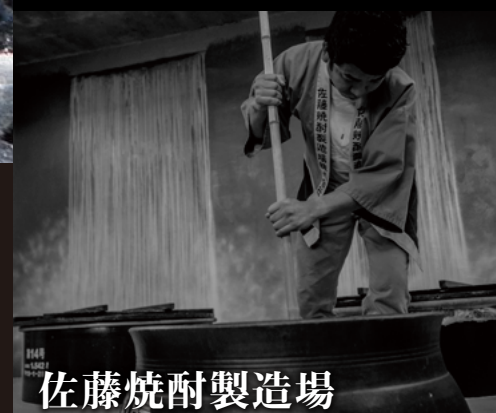


千徳酒造



Sake Brewery Sentokushuzo Co.,Ltd.

Sake (rice wine) is made from rice and water utilizing microbes such as yeast and koji-mold. Sentokushuzo is the only specialized sake brewery in Miyazaki Prefecture and has over 100 years of history. Making sake requires high level fermentation techniques. Sentokushuzo continues to brew delicious sake that is loved by both foreigners and locals alike.



佐藤焼酎製造場



Shochu Distillery SATO SHOCHU Inc.

Shochu is a popular liquor in Japan, which Miyazaki Prefecture is famous for producing. There are various ways to enjoy shochu. SATO SHOCHU is a distillery located on the banks of the Houru River. The distillery uses traditional techniques to produce shochu with natural ingredients, such as rice, barley, sweet potato, and chestnut.



Highly Recommended Gourmet dishes loved by the people of Nobeoka

チキン南蛮

Chicken Nanban

The Birthplace of "Chicken Nanban"

Chicken Nanban, a fried chicken cutlet dipped in sweet vinaigrette, was invented in Nobeoka in the 1970s. There are multiple versions of Chicken Nanban in Nobeoka, and the most popular version includes tartar sauce. Considered the soul food of Nobeoka, Chicken Nanban is not only offered in restaurants and bars, but various other kinds of establishments, such as cafes and sushi restaurants, which have also developed their own original recipes.

Breast Fillet or Thigh Fillet?

Residents of Nobeoka are divided into two groups: those who like the rich taste of thigh fillet, and those who prefer the leaner taste of breast fillet.

Let's eat Chicken Nanban!



Nobeoka's Chicken Nanban character "Chickinan Bancho"

いただきます

延岡辛麺

Nobeoka Karamen

For Spicy Food Lovers

Nobeoka "Karamen" is a spicy noodle soup made with a secret base. To make Karamen, chopped hot peppers, garlic, chives, and ground meat are added to the broth before an egg is mixed in. One of the soup's main characteristics is its slightly chewy "konyaku" noodles, which are made with both soba and wheat flour. There are increasing levels of spice to choose from.

おいしい

Highly Recommended Gourmet dishes loved by the people of Nobeoka

Special Movie



Blair (AUS) and Erin (USA) arrive in Nobeoka, hoping to eat Chicken Nanban, the famous chicken dish that was invented there. They find themselves swept up in an exploration of the local cuisines, traditions, and legends that go above and beyond their expectations. Please join them in experiencing the unique and vibrant city of Nobeoka!

Please watch on YouTube »
Search: Explore Nobeoka



Event

Explore NOBEOKA

Nobeoka Tengaichi Takigi Noh Theater

Noh artists perform in front of the “Killer Stone Wall of a Thousand Invaders”

The Nobeoka Tengaichi Takigi Noh Theater, a world class traditional Japanese play put on at the outer courtyard of Nobeoka Castle's ruins every October, uses old Noh masks which were handed down from Nobeoka's previous feudal lords, the Naito family. This Noh play, performed by firelight in front of a stone wall called “Killer Stone Wall of a Thousand Invaders,” draws the audience into a mysterious world.

のべおか天下二薪能



Tengaichi Noh Masks

Highlight

66 Noh masks were donated to the Naito Memorial Hall by the Naito family, including 30 masterpieces by 6 craftsmen who have received the title of “Tengaichi”, the best in Japan, at their trade. This collection is considered extremely valuable all over Japan.



Shiroyama Park, Nobeoka Castle Ruins and the “Killer Stone Wall of a Thousand Invaders”

Shiroyama Park features the ruins of Nobeoka Castle, which was built in 1603. One highlight is the “Killer Stone Wall of a Thousand Invaders.” It is said that this wall will collapse and kill 1,000 enemies if a stone from the foundation is removed.



Activity

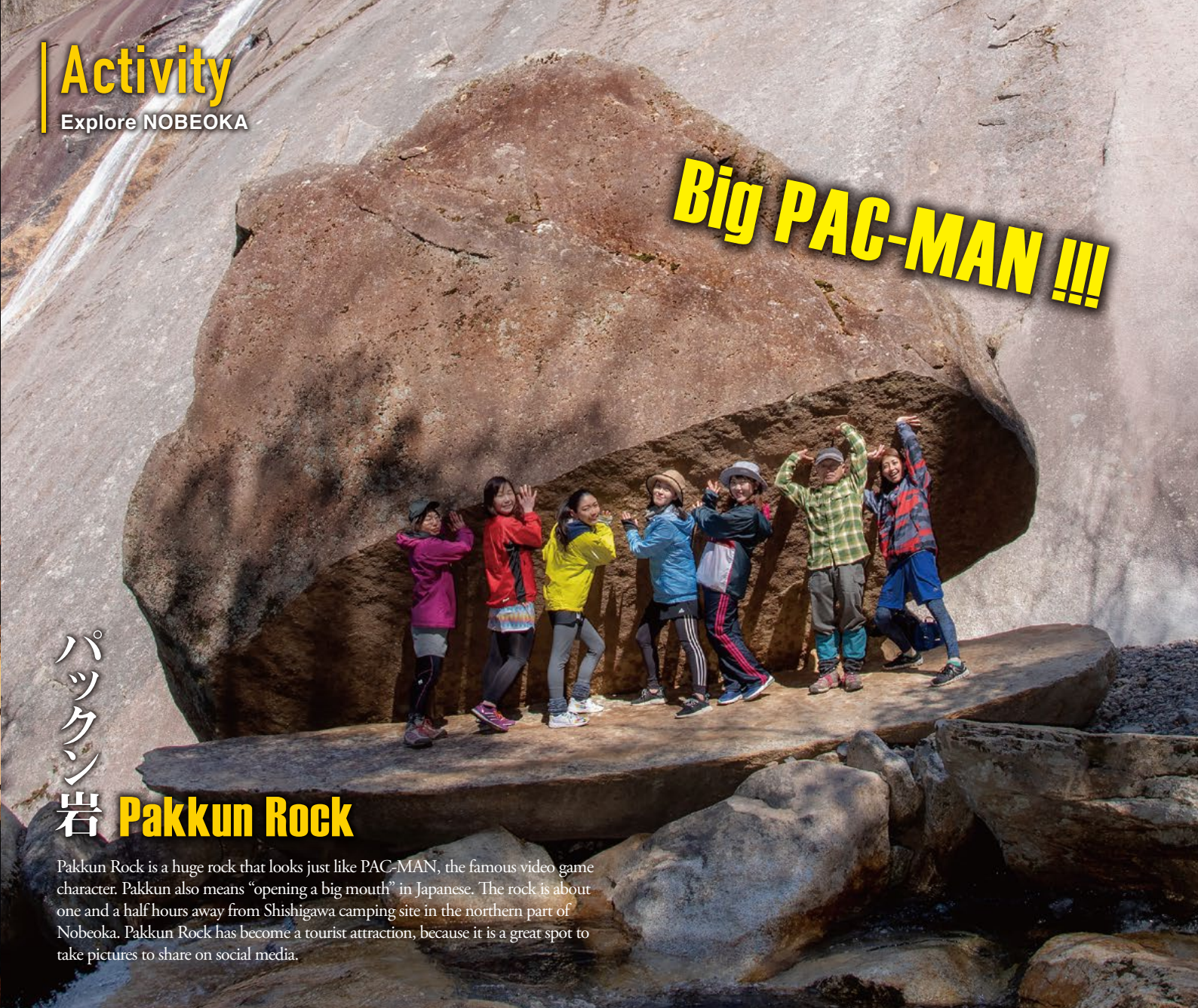
Explore NOBEOKA

Big PAC-MAN !!!

パッくん岩

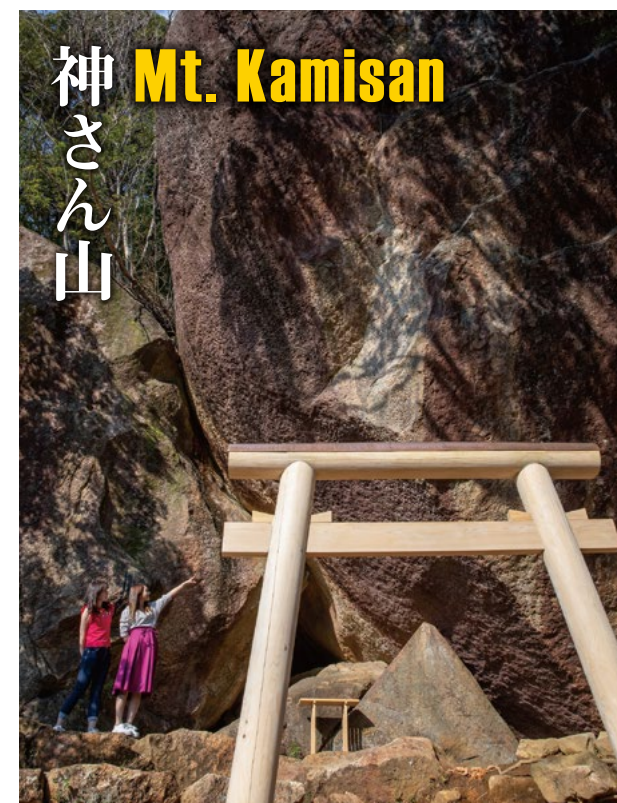
Pakkun Rock

Pakkun Rock is a huge rock that looks just like PAC-MAN, the famous video game character. Pakkun also means “opening a big mouth” in Japanese. The rock is about one and a half hours away from Shishigawa camping site in the northern part of Nobeoka. Pakkun Rock has become a tourist attraction, because it is a great spot to take pictures to share on social media.



神さん山

Mt. Kamisan



You can find an ancient cavern formed by two huge rocks supporting each other on Mt. Kamisan. One is 24 meters high, while the other is 15 meters high. There is also a 2 meter tall triangular rock in the gap between the two caverns. Due to its mysterious shape, this place is known as a spiritual power spot.

祝子川温泉「美人の湯」

Houri River Hot Spring “Bijin no yu”



Get silky, smooth skin!

This hot spring is situated at the foot of Mt. Okue, and has come to be called “bijin no yu,” or “the spring of the beautiful.” You can enjoy gazing up at beautiful mountains while soaking in the sodium-ion and hydrogen carbonate-ion rich

water in the indoor and outdoor baths. The water is known to break down sebum and washes the pores clean, resulting in perfectly smooth skin. The hot spring is also known to relieve the symptoms of rheumatism and neuralgia. There are various leisure spots nearby where you can go mountain climbing or camping before you relax in the bath.