

Nikko 日光

Access アクセス

● By JR JR 利用

- ▽**Tohoku Shinkansen.** It takes about 110 minutes.
Adult fare 5,060yen (Ticket + limited express ticket)
東北新幹線利用 : 約116分、大人運賃5,060円 (特急券含)

Tokyo or Ueno Station 東京駅もしくは上野駅
↓ **Tohoku Shinkansen 東北新幹線** ¥2,590 + ¥2,470
Utsunomiya Station 宇都宮駅
↓ **Nikko Line 日光線**
JR Nikko station JR 日光駅



▽Commuter express of Tohoku :

It takes about 155 minutes. Adult fare 2,590yen
東北本線快速利用 : 約155分、大人運賃2,590円

Tokyo or Ueno Station 東京駅もしくは上野駅
↓ **Tohoku Main Line 東北本線**
Utsunomiya Station 宇都宮駅
↓ **Nikko Line 日光線**
JR Nikko station JR 日光駅

● By Tobu Tetsudo Line is Used 東武鉄道利用 0288-54-0137

▽Limited express 特急

- ①Name of train <**Kegon-go**> It goes directly to Nikko. 日光まで直通の「**けごん号**」
It takes about 96 minutes. Adult fare 2,700 yen (Ticket + limited express ticket)



Kitasenju Sta. 北千住駅
↓
Tobu-Nikko 東武日光駅

- ②Name of train <**Kinugawa-go**> It is necessary to transfer. 下今市で乗換「**きぬ号**」
It takes about 110 minutes, Adult fare 2,700 yen (Ticket + limited express ticket)

Kitasenju Station → Shimo-ImaichiTobu (Transfer to the rapid train) → Tobu Nikko
北千住 → 下今市で連絡電車に乗換 → Tobu-Nikko 東武日光駅

▽Rapid train 快速利用 It takes about 120 minutes. Adult fare 1,360yen

Kitasenju → (Tobu Skytree line Rapid train) → Tobu Nikko Station.
北千住 → (東武スカイツリーライン快速) → 東武日光駅

● By Car 車利用

It takes about 210 minutes from KEK to Tobu Nikko Station. About 94.7km

Nikko 日光

Nikko is a town at the entrance to Nikko National Park, most famous for Toshogu, Japan's most lavishly decorated shrine and the mausoleum of Tokugawa Ieyasu, the founder of the Tokugawa shogunate.

Nikko had been a center of Shinto and Buddhist mountain worship for many centuries before Toshogu was built in the 1600s, and Nikko National Park continues to offer scenic,

mountainous landscapes, lakes, waterfalls, hot springs, wild monkeys and hiking trails.

Nikko and the Okunikko area around Lake Chuzenji, in particular, are well known for their beautiful autumn colors (koyo). In the average year the colors start descending from the higher elevations of Yumoto Onsen in early October, are best around Lake Chuzenji and the Irohazaka road in mid to late October and reach the town of Nikko in the first half of November.

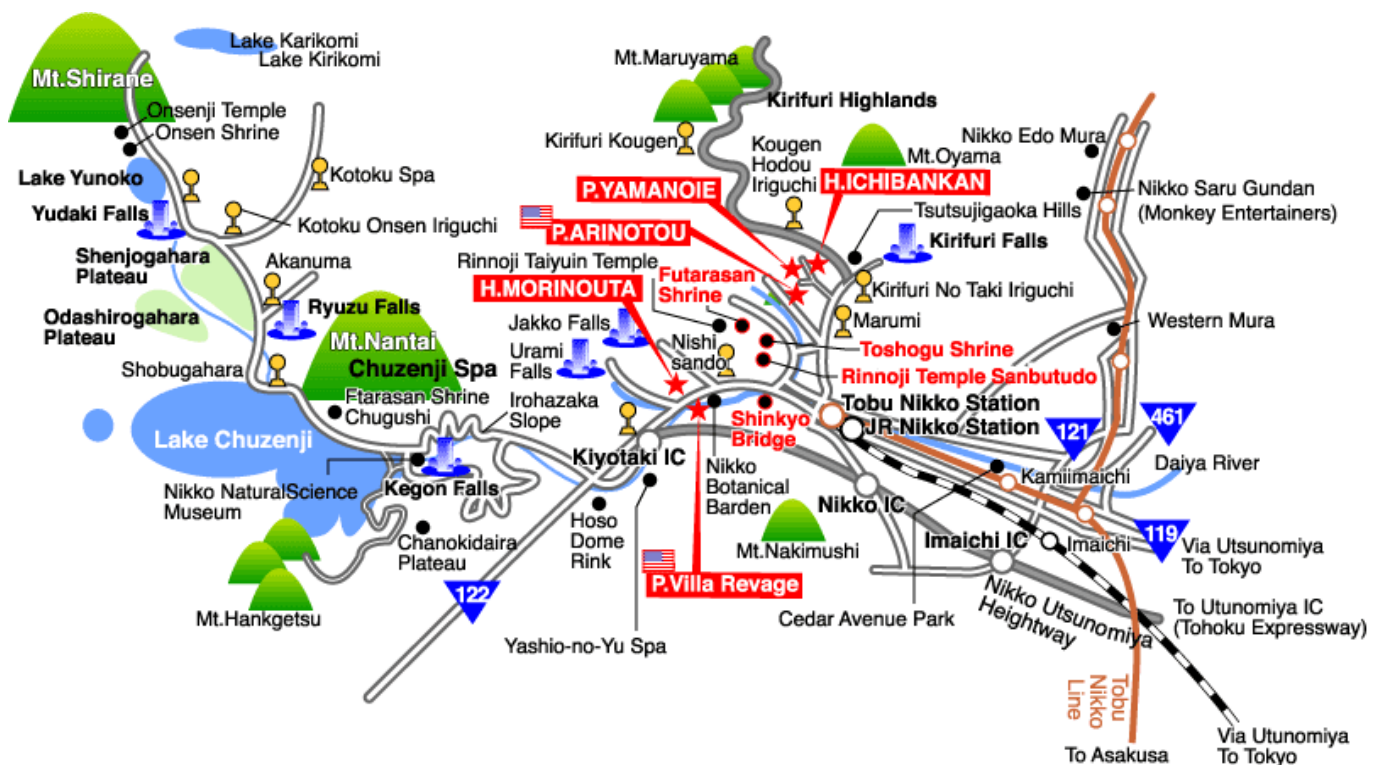


男体山は、大己貴命（おこなむちのみこと）が祀られ古くから信仰の対象でした。大己貴命は別名を大国主命（おおくにぬしのみこと）（だいこく様）といい、古事記（こじき）にも出てくる神様です。天平神護2年（766年）、この山に勝道上人が修行に訪れ、神秘的で美しい山を見て、神霊のいる山と信じ二荒山（ふたらさん）と名付けました。

その後、弘仁11年（820年）に弘法大師空海（こうぼうだいしゅうかい）が入山（にゅうざん）し日光（にっこう）と改称したとされています。このときに反対もあったということですが、空海大師は「二荒」を音読みにすると「にこう」と読めると半ば強引に改称したという話を聞いたことがあります。

江戸時代に入り日光街道がつくれ、日光という呼称が全国に広がり確定したと言われています。

日光の観光名所は数多く、男体山・白根山・いろは坂・黒髪平・明智平・茶ノ木平・華厳の滝・霧降滝・裏見滝・竜頭滝・湯滝・寂光滝・中禅寺湖・湯ノ湖・湯川・戰場ヶ原・涸沼・日光に荒山神社・日光東照宮などがあります



Recommended foods and goods お薦め品



Nikko-Jizake (Sake)
日光地酒

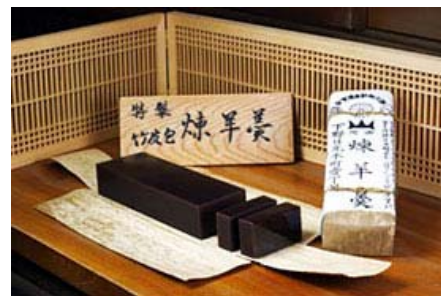
Rice Wine (nihonshu or sake)

Commonly called sake outside of Japan, nihonshu or sake (note that "sake" is also the general Japanese term for alcohol) brewed using rice water and white koji mold as the main ingredients. Besides major brands, there are countless local rice wines (jizake). The alcohol content of nihonshu is typically about 10-20%. It is drunk either hot or cold, and it is usually filtered although unfiltered nihonshu (nigorizake) is also popular.



Nikko Yuba
日光湯葉
(Yuba is Tofu skin)

Tofu skin may be purchased in fresh or dried form. In the latter case, the tofu skin is rehydrated in water before use. It is often used to wrap dim sum. Because of its slightly rubbery texture, tofu skin is also manufactured in bunched, folded and wrapped forms that are used as meat substitutes in vegetarian cuisine.



Nikko Neri-yokan 日光練羊羹
Yokan is a traditional Japanese sweet, which is basically made of azuki beans, kanten (agar agar), and sugar.



Yuba-Manju
ゆば饅頭



Nikko-Jingoro-Senbei 日光甚五郎煎餅
Senbei are a type of Japanese rice crackers. They come in various shapes, sizes, and flavors, usually savory but sometimes sweet. Senbei are often eaten with green tea as a casual snack and offered to visiting house guests as a courtesy refreshment.

Miyamae Dango
宮前だんご



(Dango is a Japanese dumpling made from *mochiko* (rice flour), related to *mochi*. It is often served with green tea.

Restaurants that specializes in Yuba ゆば料理専門店

	<p>①Yuba-tei Masudaya ゆば亭ますだや</p> <p>0288-54-2151 439-2 Ishiya-cho 石屋町 Open:11:00-15:00 Closed : Turthday</p>	
	<p>②Kapo Yotaro 割烹 与多呂</p> <p>0288-54-0198 965 Shimo-hachiishi-machi Open:11:30-14:30</p>	
	<p>③Ebisu-ya 恵比寿家</p> <p>15min. from Station. on foot. 0288-54-0113 955 Shimo-hachiishi-machi 下鉢石町 Open:11:30-14:30 Closed : Tuesday</p>	
	<p>④Tokiwa-ya 登喜和家</p> <p>8min. from Station on foot. 813 Shimo-hachiishi-machi 0288-54-0026 Open: 11:00-14:00 17:00-24:00</p>	

