

welcome to Yame, Land of Tea

Yame City in southern Fukuoka Prefecture is a leading area of Japanese tea production. For over 20 straight years, Yame Dentou Hon Gyokuro tea has won the Minister of Agriculture, Forestry and Fisheries Award at the National Tea Competition, honoring Yame as the No. 1 region in Japan for production of Gyokuro tea. (Gyokuro, meaning "jewel dew," is a premium high-grade Japanese green tea.) Yame is also nationally renowned for its Amao brand of gourmet strawberries and its illuminated chrysanthemums. With its historical background as a flourishing center of production in the Edo period, the Yama region boasts artisanal traditions that are still practiced today, such as Yame lanterns, Yame Fukushima Buddhist altars, and handmade washi paper. The name of Yame is derived from Yametsuhime, a female deity mentioned in Japan's oldest historical book, the Nihon Shoki (completed in 720). There are numerous historic sites in the area, including Iwatoyama Tumulus. Yame offers lush, abundant nature, enduring traditions, and deep history. Visit the land of Yame to enjoy a wonderful time that will stimulate all five senses.

Recommended by Yame City locals! BEST 3

Restaurants&Cafes

- Saryo Chiyonoen**
A teahouse run by a tea farmer. Enjoy lovingly cultivated tea in the most delicious way possible.
- Taiyo-no-Ichigo**
Bright red, super ripe strawberries that never make it to market. A shop selling farm-fresh "Kanjuku Amao" strawberries.
- Niwa-no-Tori**
Enjoy some of the great food that Yame has to offer, like the renowned jidori local chicken of Fukuoka Prefecture, grilled over the charcoal fire of an irori.

Souvenirs and gifts

- Yame Tea**
Japanese tea with strong umami, sweetness, and a rich aroma. Yame Traditional Gyokuro is renowned as the finest Gyokuro tea in Japan.
- Sake (Kitaya, Takahashi Shoten)**
Internationally recognized sake brewery Kitaya and Takahashi Shoten, known for its Shigemasa sakes. Enjoy sake from historical breweries in the urban heart of Yame.
- Snacks made from Yame tea**
A rich selection of Yame tea-based sweets. Take some rich and aromatic sweets home as a souvenir or gift.

Enjoy the charms of Yame, the land of tea, to your heart's content.

Accommodations

- Japanese-style inns**
● NIPPONIA HOTEL, Yame Fukushima Merchant Town ● RITA Yame Fukushima ● Craft Inn 手 [て]
- Okuyame Resort Villa "Yabenomori"**
This inn consists of seven single-story detached guest rooms, each with its own unique atmosphere. Enjoy the tranquility and gastronomic delights of a mountain village.
- Greenpia Yame**
After dining at the restaurant or taking a stroll, marvel at the stary sky from the open-air bath at the natural hot spring.

Sightseeing Spots

- Yame Central Tea Plantation**
Experience Yame, the land of tea at this vast tea plantation, taking in breathtaking views of tea fields that stretch like a carpet of green as far as the eye can see.
- Streetscape of white-wall houses**
This area along the old highway features 150 buildings in the traditional styles of the Edo, Meiji, Taisho and early Showa periods.
- Green Tea Culture Center**
Learn all about the history and culture of Yame tea! Includes restaurants featuring local ingredients and workshops offering hands-on experiences.



access (All times are approximate.)

by Shinkansen				
Tokyo Sta.	5hrs. ▶	Chikugo Funagoya Sta.	Hainuzuka Sta. (transfer to local line)	Yame City
Shin-Osaka Sta.	3hrs. ▶			
Hakata Sta.	30min. ▶			
Kumamoto Sta.	25min. ▶			
Kagoshima Chuo Sta.	1hr.20min. ▶		Horikawa Bus	20min. ▶

by Train					
Hakata Sta.	50min. ▶	JR Kagoshima Main Line	Hainuzuka Sta.	20min. ▶	Fukuoka Bus stop
Nishitetsu Fukuoka Sta.	42min. ▶	Tenjin-Omuta Line	Kurume Sta.	42min. ▶	Nishitetsu Bus

by Expressway Bus (from Fukuoka or Kumamoto)				
▶Fukuoka City				
Tenjin	10min. ▶	Hakata	50min. ▶	Yame IC
			7min.on foot ▼	Yame Interchange bus stop
				13min. ▶
				Horikawa Bus
▶Kumamoto City				
Kumamoto Transportation Center	75min. ▶		Yame IC	
			7min.on foot ▲	

by Car (from the airport to Yame City)

Fukuoka City (Urban Expy., Tenjin IC)	15min. ▼	
Dazaifu IC	30min. ▼	Fukuoka Airport
Hirokawa IC	5min. ▼	Yame City
Yame IC	30min. ▼	10min. ▶
Kumamoto IC	20min. ▼	◀30min.
Kumamoto City		Kumamoto Airport

by Car (Yame City Hall Branch Offices)

Yame City Hall	◀20min.▶	Joyo Branch Office	◀20min.▶	Hoshino Branch Office
	9.5km		14.3km	
Tachibana Branch Office	10min. 4km		7min. 5km	Yabe Branch Office
	9km		21km	
		Kurogi Branch Office	◀30min.▶	
			21km	

Highlights of Yame

Plum, cherry, wisteria, rhododendron... Enjoy the flowers and expansive landscapes of Yame, land of tea, throughout the year, in spring, summer, fall, or winter. Immerse yourself in the history of traditional crafts such as Buddhist altars and lanterns from the Edo Period, and handmade washi paper, which dates back 400 years.

Viewing Spots of Yame

The flowers blooming in Yame, land of tea, are all idyllic and lovely. You will be welcomed by spectacular views of mountain foothills, along with seasonal flowers and natural landscapes.



Yame Central Tea Plantation



Onokoyakinosato



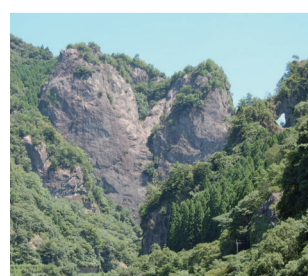
Yoriguchi Bridge (spectacles bridge)



Night sky in Hoshino Village



Kurogi Grand Wisteria



Heart Rock

Traditional Crafts of Yame

Yame has a long, rich history of traditional crafts. The refined skills of Yame artisans are still alive in the old streets of the town.



[Nationally Designated Traditional Craft] Yame Fukushima Buddhist Altars



[Nationally Designated Traditional Craft] Yame Lanterns

There are many other things to see. For more information, click here. ▶

English



How to Brew a Cup of Delicious Yame Tea

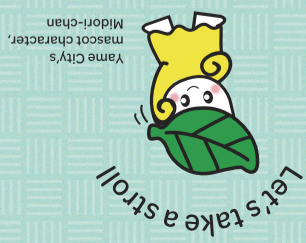
It is important to use water suitable for tea and to brew at the right temperature. If using tap water, boil for 5 minutes with the lid of the kettle slightly open. Then, cool the water to the appropriate temperature for the type of tea you are making. Here is how to make sencha (ordinary green leaf tea).

- Prepare a teacup for each person and fill each cup from the pot to 80% full.
- Pour the water from each teacup into cooled hot water cup/or a substitute if unavailable) to cool it to 70°C.
- Put 2g of tea leaves for each person into a small teapot (4g if you are making just one serving).
- Pour the cooled water into the teapot and wait for 1 to 2 minutes.
- Pour the tea a little at a time in each cup going back and forth. Try to keep the concentration even. Pour every last drop.



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English



Let's take a stroll