

風 wind

光 sunlight

明 radiance

美 beauty

Rokkasho



Why don't you come and visit us?

ROKKASHO



# SIGHTSEEING SPOTS AND LOCAL PRODUCTS

In Rakkasho, manufacturers use the blessings of the ocean and the soil to create products full of originality and affection. Here you can taste some of our numerous and highly nutritious specialty products, all made with great care.



## Spa House "Rocca-Pocca" (P18/B-5)

The spa house offers a variety of imaginative and interesting hot spring-style baths. These include an outdoor bath, a bath that can be rented in combination with a Japanese-style room, and a bath for children. The hot spring used at the facility is a sodium and calcium chloride spring (low hypotonic, weak alkaline, and extra-hot), which rejuvenates exhausted bodies. "Rocca-Pocca" is the perfect facility for a fun family day-trip. After taking a bath you can use the complementary lounge, sing karaoke, have a meal at the restaurant or enjoy a massage.  
 Address: 337 Uchikonai, Takahoko, Rakkasho, Kamikita, Aomori Prefecture Tel.: 0175-69-1126 Fax: 0175-69-1131  
 Business Hours: 10am - 9pm (last entry into bathing area: 8:30pm) Homepage: <http://www.roccapocca.com/>



## Shopping Mall "REEV" (P18/C-4)

The supermarket "MAEDA," one of several tenants inside the Shopping Mall "REEV," has set up a corner for agricultural products grown in Rakkasho. In addition, inside "REEV" there is space set aside for customers to rest and for kids to play, as well as an information corner to learn about energy.  
 Address: 1-68 Nozuki, Obuchi, Rakkasho, Kamikita, Aomori Prefecture  
 Tel.: 0175-72-3061 Fax: 0175-72-3692  
 Business Hours: 10am - 8pm (MAEDA 9am - 9pm)



## Rokushu Shochu Brewery (P18/B-5)

Aomori Prefecture is the number one producer of Chinese yams in Japan. Based on the idea that the best Chinese yams in the country could be turned into delicious shochu (Japanese alcoholic beverage), great effort was put into research on how to produce regular shochu from Rakkasho's Chinese yams. This is how "Rokushu" was born.  
 Address: 337-3 Uchikonai, Takahoko, Rakkasho, Kamikita, Aomori Prefecture  
 Tel.: 0175-71-3335 Fax: 0175-71-3336  
 Business Hours: 10am - 3pm Homepage: <http://rokushu.com/>



## Finely Selected Specialty Products



In Rokkasho you can fill your stomach with delicacies like salmon or squid and then treat yourself to some Rokushu shōchū. The flavors filling your mouth create moments of delight.

Savor processed marine products such as squid which has been marinated in soy sauce right on the ship, or salted sea urchins from the Tomari area that are well known for their sweet and strong flavor. There are also delicious sweets to enjoy, including “Tororo- Manjū” (steamed bun filled with a mixture of white bean paste and steamed and mashed Chinese yams grown in Rokkasho), “Uni-Yōkan” and “Konbu-Yōkan,” jellied beans with sea urchin or *konbu*-seaweed taste. Chinese yams and Ogawara Beef can be seasoned as you like.



## Eating Local Food in Rokkasho

The following are some of the dishes made from regional ingredients:



► “Obuchi no maki” packed lunches contain plenty of seafood including salmon, salmon roe, *konbu*-seaweed and mountain vegetables such as Chinese yams and burdock. Three different packed lunch varieties are available. These must be ordered in advance.  
Darumaya Address: 4-34 Ienomae, Obuchi, Rokkasho  
Tel.: 0175-72-2477



▲ The “Aomori Variety” packed lunches with ingredients grown in Aomori Prefecture and in Rokkasho Village must be ordered in advance.  
◀ This is a surprisingly big bowl of rice, with a crunchy mix of deep-fried fish and plenty of deep-fried vegetables grown in Rokkasho.  
Spa House Rocca-Pocca Address: 337 Uchikonai, Takahoko, Rokkasho, Kamikita, Aomori Prefecture  
Tel.: 0175-69-1126 Homepage: <http://www.roccapocca.com/>



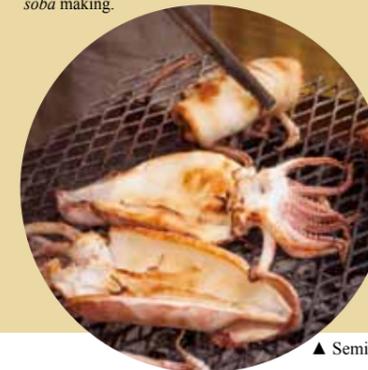
▲ Tokusari Soba  
At the Soba Festival held in October, visitors can enjoy the taste of freshly prepared aromatic *soba* (buckwheat noodles). It is also sold at the Tanoshimube Festival and the Industrial Festival (Salmon Festival). In addition, Spa House Rocca-Pocca offers the chance to try your hand at *soba* making.



▲ Rice Bowls with Salmon Roe



▲ Napolitan pasta dish with squid (front), pasta with cod roe (right), and yellowtail escabeche (left).  
The allure of these dishes lies in the freshly caught seafood of the Tomari coast. There are also seasonal dishes such as pasta with sea urchin or crab.  
La Pesca  
Address: 75-729 Kawahara, Tomari, Rokkasho  
Tel.: 0175-77-3455



▲ Semi-dried Grilled Squid



▲ Salmon Soup

Rokkasho Industrial Festival (Salmon Festival)  
The stalls at the Rokkasho Industrial Festival (Salmon Festival) in November offer a large number of dishes made from the village's specialty products, such as salmon roe rice bowls, semi-dried grilled squids, Chinese yam croquettes, *kinpira*-style vegetable croquettes and *chigaiso*-seaweed *udon*-noodles. There are also dishes such as salmon soup which are only available at the festival, making it even more fun to eat while walking around.

## Finely Selected Specialty Products



In Rokkasho, the winds whispering through northern Japan accompany our exquisite flavors. We are blessed with products from the ocean, mountains and soil and handle them with great care.

Aromatic flavors are created by high quality water and rich soil. Why not enjoy the wonderful taste of affectionately handmade products with your evening drink, your meal or during your break?



Rokkasho's specialty products can be purchased at the Rokkasho Visitors Center pictured above (P1B/B-4), the Shopping Mall "REEV" (P1B/C-4) and the businesses themselves.



### Chinese Yams

Chinese yams contain plenty of starch, protein, minerals and vitamin C, and therefore have high nutritional value.

Contact: JA Yūki Aomori Agricultural Association  
Tel.: 0175-75-2001 Fax: 0175-75-3155

### Sea Urchins

This excellent product made from whole sea urchins caught in Tomari is rich in flavor.

Contact: Tomari Fisheries Cooperative  
Tel.: 0175-77-3121 Fax: 0175-77-3050

### Rokushu (shōchū made from Chinese yams)

There are 3 types of Rokushu: "Rokushu Regular" (20% alcohol), "Rokushu Special" (35% alcohol) that has been aged for three years and "Rokushu Gonen" (30% alcohol) that has been aged for five years. They all have a refreshing flavor. In addition, "Rokushu Special" tastes smooth and sweet, while "Rokushu Gonen" tastes luxurious and slightly sweet.

Contact: Rokushu Shōchū Brewery (P3)  
Tel.: 0175-71-3335 Fax: 0175-71-3336

### Smoked Sashimi

The flounder is carefully smoked at low temperature to keep its consistency.

Contact: Tomari Fisheries Cooperative / Tomari Seafood Processors Association  
Tel.: 0175-77-3121 Fax: 0175-77-3050

### Rokushu Rice Crackers

These rice crackers contain Chinese yams produced in Rokkasho. They are a very unique product with designs of the village's sightseeing spots printed on them.

Contact: Rokushu Shōchū Brewery  
Tel.: 0175-71-3335

### Ubatama

*Ubatama* is a kind of Japanese confection made from sweet red bean paste balls which are then coated with *rakugan* (rice powder mixed with sugar). It is an exquisite product with refined sweetness that can only be found in Rokkasho.

Contact: Oikawagyokusendō  
Tel.: 0175-77-2168 Fax: 0175-77-2168

### Marinated Squid

Japanese Flying Squid are carefully processed on board fishing ships while still alive, using a unique recipe.

Contact: Tomari Fisheries Cooperative  
Tel.: 0175-77-3121 Fax: 0175-77-3050

### Salmon Roe and Salted Sea Urchins

These are two exquisite products; the lightly salted sea urchins caught in the Tomari area are well-known for their sweet and aromatic taste, while the salmon roe is flavored with soy sauce right after being caught.

Contact: Matsumoto Dried Foods Groceries  
Tel.: 0175-77-2174

### Seafood Delicacies such as Salmon Jerky

Products such as salmon jerky, shredded and dried squid, pressed and dried squid, and Japanese sand lances boiled down in soy sauce are especially popular for their natural taste and simple seasoning. They also go well with Rokushu *shōchū* and other alcoholic beverages.

Contact: Medai Kaisan  
Tel.: 0175-77-2150

### Blueberry and Strawberry Jams, Sauces, and Juices

The blueberry and strawberry jams, sauces and juices are made from fruits grown in the fields of Kakehashi, a facility for people with special needs. The fruits are handled with great care, leading to delicious products.

Contact: Kakehashi Facility for People with Special Needs, Puente Workshop  
Tel.: 0175-72-4880

### Chigaiso-Seaweed Udon, Squid Shiokara and Others

Besides *udon* (Japanese-style noodles) containing *chigaiso*-seaweed or burdock powder, and squid *shiokara* (squid meat in a paste of salted and fermented innards), you can also enjoy other products with the taste of homemade food from the Tomari Fishing Port. This includes salmon-*namasu* (salmon and sliced daikon radishes marinated in sweet rice vinegar) and pickled Chinese yams.

Contact: Nagomi Kōbō  
Tel.: 0175-77-3016

### Sea Urchin-Yōkan, Sesame Manjū and Others

*Yōkan* (sweet jellied bean paste) with aromatic *konbu*-seaweed powder and *yōkan* with fruity sea urchin from Tomari are very popular for their slight marine taste. The Blueberry Cheese Roll is made from blueberries produced in Aomori Prefecture; in the "Gomaroku" (*mochi* filled with a mixture of white bean paste and black sesame cream) Tsugaru Roman Rice from Aomori Prefecture is used; and the "Tororo manjū" (steamed bun) is filled with a mixture of white bean paste as well as steamed and mashed Chinese yams from Rokkasho. All these popular confections are filled with the flavors of Aomori Prefecture.

Contact: Endashūgetsudō  
Tel.: 0175-77-2321  
Homepage: <http://www.syuge2.com/>

### Nanakura Autumn-Winter Carrot Juice

This juice is made from 100% sweet carrots harvested during the transition from autumn to winter. The juice is so fruity you will not believe it is made from carrots.

Contact: Maruyoshi Co., Ltd.  
Tel.: 0175-75-2526

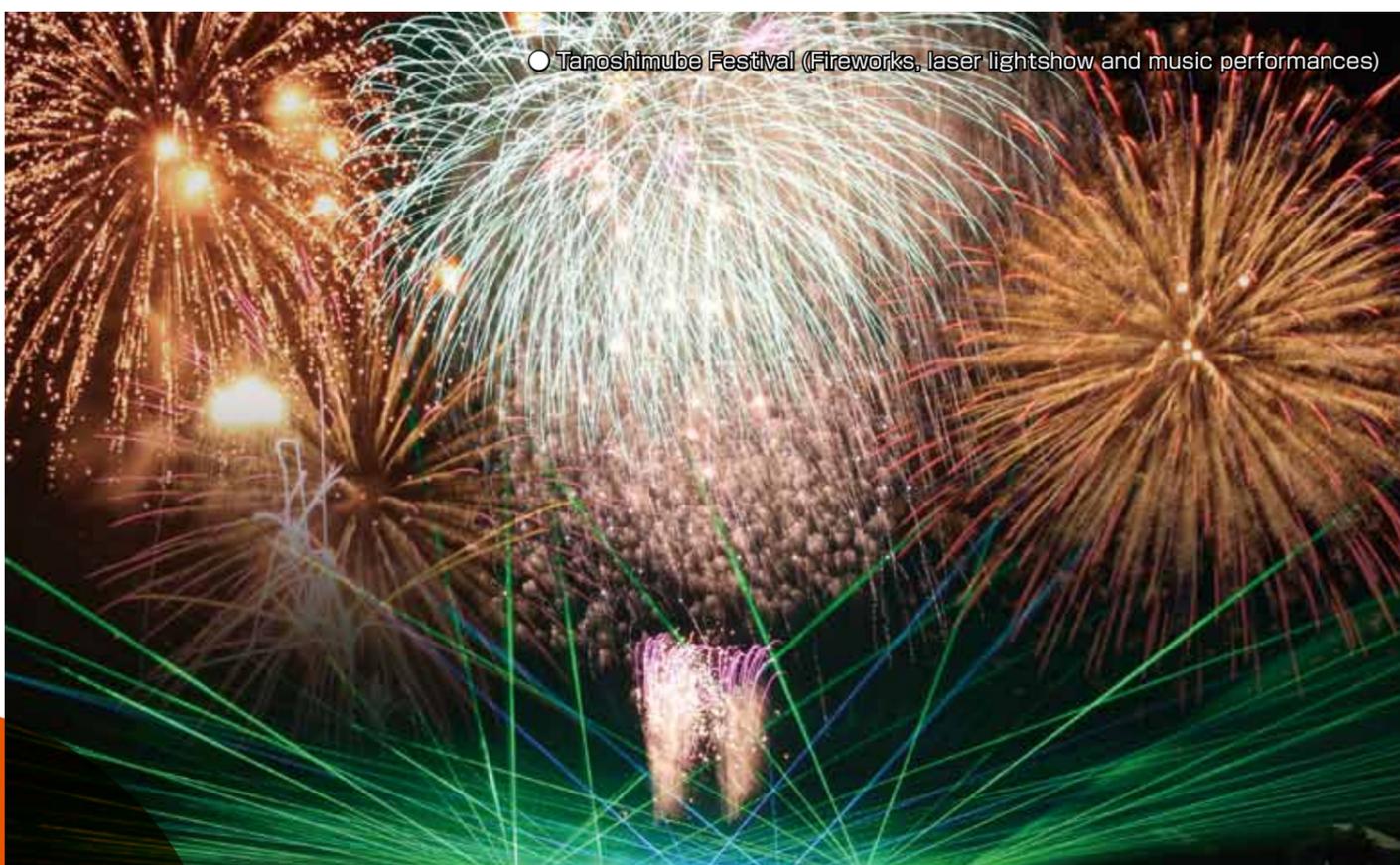
### Ogawarako Beef

The beef is made from well-known cattle raised on farms with a rich natural environment, such as those in the 5th Shōnai district of Rokkasho Village. They are fattened with great care based on a proper feeding regimen. The beef's trademark is its tenderness. (Can be purchased year-round)

Contact: Okayama Ranch (Agricultural Producer's Cooperative Corporation)  
Tel.: 0175-68-2311 Fax: 0175-68-2222

**What is "Rokkei Rakuichi"?**  
Rokkei Rakuichi is a local brand used by the six municipalities, namely Rokkasho Village, Misawa City, Noheji Town, Higashidōri Village, Tōhoku Town and Yokohama Town. All "Rokkei Rakuichi" products use local ingredients, are safe for consumption and are made with great care.  
Homepage: <http://rokkei.jp/>

● Tanoshimube Festival (Fireworks, laser lightshow and music performances)



# FESTIVALS AND EVENTS

At Rokkasho festivals we are filled with elation, enjoy the four seasons and praise nature. We share joys and delights, deepen our bonds, widen the circle of reciprocity and celebrate in harmony.



● Rokkasho Industrial Festival (Salmon catching)



▲ Tanoshimube Festival



▲ Rokkasho Industrial Festival (Beef barbecue)



▲ International Cultural Exchange Fair



▲ Tomari Grand Festival



▲ Tokusari Soba Festival



▲ Rokkasho Cultural Festival

Besides local traditional events, Rokkasho Village accommodates many events with international flair attracting visitors of different nationalities. There are festivals where the whole village comes alive and festivals that deepen the exchange between residents, leading to a high number of visitors every year.

### Tanoshimube Festival (2nd weekend of May)

At the Tanoshimube Festival a wide variety of events are held to entertain adults and children alike. These include the first firework display each spring in southern Aomori Prefecture, a stage show featuring costumed characters as well as performances by professionals. The festival attracts many visitors from all over the prefecture.

### Tomari Grand Festival (July 18th-20th)

This three-day long festival is jointly held by the Kihōzan Shrine and the Suwa Shrine. There is a parade of *mikoshi* (divine palanquins) and floats throughout the Tomari area and a port festival at which fishermen pray for maritime safety and a good haul of fish. The port festival also includes rows of stalls and a place where freshly-caught sea urchins are cooked. Here people can get a full taste of the port's traditions and charm.

### Tokusari Soba Festival (last Sunday of October)

This festival is held right after the buckwheat harvest in autumn and features *soba* (buckwheat noodles) handmade by local residents. While enjoying the view on an idyllic rural landscape featuring a water mill called "Ikko-an" with a thatched roof, visitors can get a taste of the aromatic *soba* made with the newly harvested

buckwheat. These noodles are made from freshly-ground buckwheat and then prepared and cooked on-site.

### Rokkasho Cultural Festival (end of October or beginning of November)

This major cultural festival is held in autumn. Because the dance, music and other cultural groups practice a whole year for this performance, both performers and visitors hold the festival in high regard.

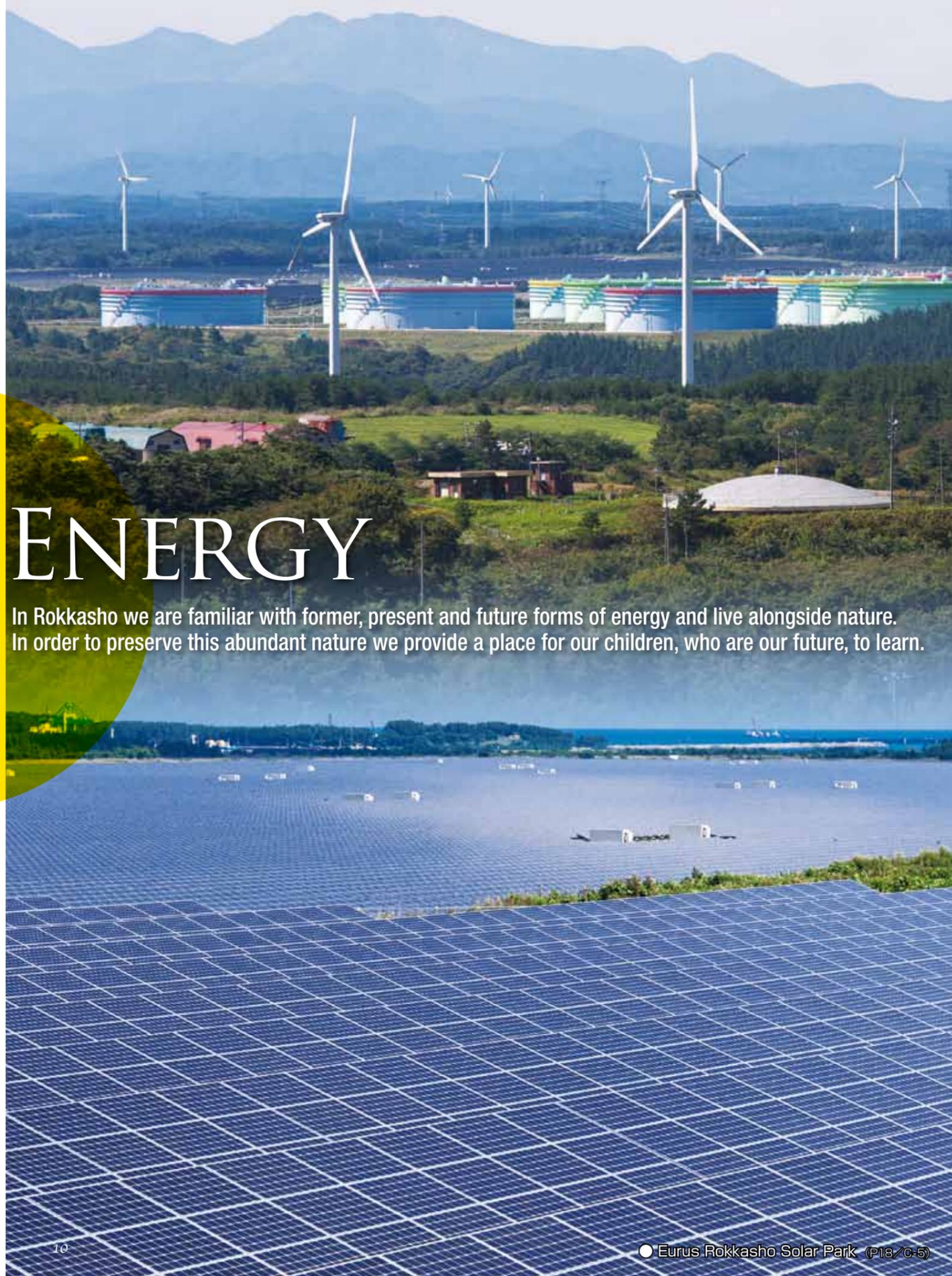
### Rokkasho Industrial Festival (Salmon Festival) (1st weekend of November)

This festival is held in autumn to celebrate a rich harvest and a good catch of fish. It is a lively festival including the sale of agricultural and fishery products, a barbecue and an exciting event featuring bare-handed salmon catching.

### International Cultural Exchange Fair (Date varies)

This event is representative of the international flavor of the village wherein foreign residents set up booths to introduce the culture and food of their countries. The International Cultural Exchange Fair is very popular with visitors, who can experience the feeling of visiting many countries at once by greeting foreign residents in their native language and chatting with them as well as tasting food at the various booths.





# ENERGY

In Rokkasho we are familiar with former, present and future forms of energy and live alongside nature. In order to preserve this abundant nature we provide a place for our children, who are our future, to learn.



▲ Guest Lessons by Tōhoku University  
Thanks to the cooperation of the Tōhoku University School of Engineering, elementary and junior high school students of the village have the opportunity to learn about energy and science.



▲ Windfarm (Large-scale wind power generation facility)



▲ Global Wind Day  
Children learn about the structure of nacelles on windmills.



▲ Status Monitor for Power Generation  
The energy and environmental awareness of children is fostered with the help of a status monitor, which allows people to check the amount of generated solar and wind energy, the CO<sub>2</sub> reduction, etc.



▲ Rokkasho Visitors Center  
Here visitors are offered a fun way to learn about the relationship between energy and the global environment as well as learning about radiation.



▲ Tōhoku University, Graduate School of Engineering, Department of Quantum Science and Energy Engineering, Rokkasho Branch  
Here research is conducted on new ways to use nuclear energy, including advanced separation techniques of high-level radioactive waste and advanced use of radioactive isotopes. Furthermore, there is a graduate program for full society members.

## Thinking About the Future of Energy Starting with Rokkasho

In order to define how to incorporate and use “new energy”\* while taking advantage of regional characteristics, Rokkasho Village uses the region’s potential to generate “new energy” and aims at creating a comfortable and convenient living environment. This includes regional development that is in harmony with the surroundings, that provides sustainable development of the region, and that preserves the global environment. There are few natural resources in Japan and the country needs to quickly move away from traditional dependence on petroleum energy. This is another reason why industry, academia and government need to come together and work on furthering the development of “new energy.” Because of the suitable environment of Rokkasho, the village will increasingly work on and take responsibility for using “new energy” in order to fulfill its mission of being the “Village of Energy.”

\*“New energy” is a type of renewable energy that uses established technologies that require assistance for promotion.

## Fostering of Human Resources for the “Village of Energy”

In Rokkasho Village human resources are fostered by using the regional advantage of accumulated energy-related facilities. In cooperation with the Tōhoku University School of Engineering, lessons are held at the village’s elementary and junior high schools on the themes of energy and science. Junior high school students are provided with the opportunity to visit Tōhoku University on “Open Campus Days” and associate with university students. Furthermore, wind power operators hold events associated with “Global Wind Day” where the village children learn about the mechanisms and labor related to wind power generation. Rokkasho, the “Village of Energy” provides a place for our children to learn about energy.

# Let's visit the "Next Generation Energy Park" to learn about cutting-edge energy!

Against the background of global warming escalation and steep increases in fuel prices, there is a growing need to quickly expand "new energy" resources such as solar power, wind power and biomass. In an effort to increase opportunities for people to have direct experience with and deepen their understanding of next-generation energy (which includes "new energy"), the "Next Generation Energy Park" links together the energy-related facilities in Rokkasho Village.



Understanding of next-generation energy is increased by tours and "hands-on" experiences

## Three concepts

### 1) Provision of Firsthand Information

A park where visitors can deepen their understanding by viewing and handling next-generation energy forms in "hands-on" experiences.

### 2) Former, Present and Future Forms of Energy

A park where visitors can understand the importance of energy by learning about the historical background and structure of energy, as well as the transitions relative to past, present and future forms of energy.

### 3) Autonomous and Cooperative Park Operation

A park operated by facilities that maintain autonomy, yet cooperate with each other closely in terms of relaying services and information to visitors.



To sign up visit the Village Homepage.

<http://www.rokkasho.jp/6energyark/>

## How to sign up for a tour:

- 1) Fill out the required information on the reservation form and send it to the Information Center at least four weeks before your preferred visit date.
- 2) The Information Center will check your reservation form and contact the facility you wish to visit.
- 3) After the Information Center receives notice of approval from the target facility, a tentative reservation is made for you.
- 4) You will be informed about the tentative reservation. To make a proper reservation, contact the target facility within a week and follow their instructions.
- 5) After the target facility receives your reservation, the procedure is complete.

## Information Center & Park Tour

We run a center as a point of contact for visitors to the Energy Park and provide a park tour connecting all the facilities.

**Concentration of Advanced Wind Power Industries**



**Petroleum Stockpiling Base**

- Mutsu-Ogawara National Petroleum Stockpiling Base

**Fossil Fuels**

**Fusion Energy Research and Development**

- International Fusion Energy Research Center

**Nuclear Fuel Cycle Facilities**

- Rokkasho Visitors Center

**Research on Radiation Safety**

- Institute for Environmental Sciences

**Windfarms**  
(Large-scale wind power generation facilities)

- Japan Wind Development Group (Japan Wind Development Co., Ltd., Futamata Wind Development Co., Ltd., Fukushimaidaichi Wind Development Co., Ltd.) Eco Power Co., Ltd.
- (Mutsu-Ogawara Wind Farm)
- Mutsusakae Wind Farm

## Eco - Energy

**Solar-Energy Power Generation**

- Ene One Solar Park in Rokkasho
- Solar-Energy Power Generation System at Rokushu Shōchū Brewery
- Eurus Rokkasho Solar Park

**Tri-generation System**

- Floritech Japan Co., Ltd.

**Biomass-related Facilities**

**Next-generation New Town**

### Mutsu-Ogawara National Petroleum Stockpiling Base (P18/A-4)

The National Petroleum Stockpiling Base was the first Petroleum Stockpiling Base in Japan and began operating in 1983 in order to secure a stable supply of petroleum for emergencies. Currently there are 51 crude oil storage tanks with enough petroleum to secure nationwide consumption for twelve days.



### Rokkasho Visitors Center (P18/B-4)

At the Rokkasho Visitors Center, nuclear fuel cycle facilities such as the Uranium Enrichment Plant, the Low-level Radioactive Waste Disposal Center, the Vitrified Waste Storage Center and the Reprocessing Plant are explained in a comprehensive fashion using large models, pictures and panels. There is also a "Nuclear Power and Radiation Corner," which offers information closely related to the nuclear fuel cycle.



### Mutsu-Ogawara Wind Farm (P18/B-4)

Taking advantage of the region's strong wind throughout the year, the Mutsu-Ogawara Wind Farm operates 21 windmills with a total power generation capacity of 31,500kW. The farm has an annual output capacity of approximately 58 million kWh, an amount equivalent to the power annually consumed by 16,600 standard households.



### Mutsusakae Wind Farm (P18/A-5)

The Mutsusakae Wind Farm is operating 5 large-scale windmills produced in Japan. The total combined power output capacity is 10,000kW, an amount equivalent to the annual power consumption of the village's 5,000 households. The windmills are surrounded by fields of Chinese yams – a specialty product of Rokkasho – grazing lands and dent corn fields for livestock feed.



### Institute for Environmental Sciences (P18/C-4)

The Institute for Environmental Sciences conducts research on the relationship between nuclear energy and the environment, mainly the distribution of radiation and radioactive material in the environment and the effect on living organisms. The results are available to local residents.



### International Fusion Energy Research Center (P18/B-4)

At this Center, the international ITER project aimed at the development of fusion energy is moved forward by implementing "Broader Approach Activities" based on the Broader Approach Agreement between Japan and the European Atomic Energy Community in order to realize a prototype reactor referred to as the Fusion DEMO reactor.



### Solar-Energy Power Generation System at Rokushu Shōchū Brewery (P18/B-5)

In April 2012 the Rokushu Shōchū Brewery, which produces *shōchū* called "Rokushu" from Rokkasho's specialty product "Chinese yams," was installed and started operating a solar power generation system on its premises. The system uses the most common polycrystalline solar cell module. It can generate a total of 20kW of electricity by using two power generation units, each with a standard output capacity of 10kW.



### Ene One Solar Park in Rokkasho (P18/B-4)

This facility is a large-scale solar power generation business establishment (Mega Solar Power Plant) jointly operated by Saisan Co., Ltd. and Shinwa Energy Inc. The Solar Park contains 14,336 panels and has operated since September 2013. The annual energy output capacity is an estimated 2.4 million kWh, an amount equivalent to the electricity annually consumed by 650 standard households. (Minimum ground clearance of the solar panels: 12m, Angle: 30 degrees)



### Floritech Japan Co., Ltd. (P18/C-4)

Featuring a tri-generation system, the company produces and sells plants in a 20,000m<sup>2</sup> floriculture greenhouse. Thanks to the introduction of the tri-generation system and the switch to using natural gas as an energy resource, the annual CO<sub>2</sub> emission could be reduced by 900 tons.



### Futamata Wind Development Co., Ltd.: Futamata Wind Power Plant in Rokkasho (P18/B-4)

The Futamata Wind Power Plant in Rokkasho features 34 large-scale windmills with large capacity storage batteries. Using conventional wind power generation, the generator output changes depending on wind velocity and fluctuations of transmitted power occur. With storage batteries, this wind power generator can always transmit a fixed amount of power. By using NaS (sodium sulfur) batteries there are fewer energy losses, and they excel in durability as well as being environmentally friendly.



### Eurus Rokkasho Solar Park (P18/C-5)

The Eurus Rokkasho Solar Park (115,000 kW/AC) is a large-scale solar power plant with about 510,000 panels in the Takahoko area and the northern Chitosetai area of Rokkasho, a combined area of 253 hectares, about 50 times larger than the Tokyo Dome. As of February 2016, it is the largest of all currently operating solar-energy power generation systems in Japan and the calculated total capacity of generated power is equivalent to the power consumption of 38,000 standard households. There is an expected CO<sub>2</sub> reduction of 70,000 tons per year.





Wild animals, pictures by Kazuaki Ichinohe

# NATURE

In Rokkasho, graceful animals dwell among captivating natural environments that are teeming with life. It is our duty to protect and nurture this ancient life.



▲ Water mill “Ikko-an” with thatched roof in the middle of a buckwheat field (P18/B-4)



▲ Sunset at Takahoko Marsh, the biggest marsh in Rokkasho Village (P18/B-4)



▲ Japanese Daylilies, the village flower (There is also a wide variety of other wild flowers, each in large quantity)



▲ Takinoshiri Waterfall, located next to the coast of Tomari, 6-7 meters in height (The sound of the ocean waves and the waterfall blend, creating a refreshing landscape) (P18/C-1)



▲ The abundant nature of Rokkasho Village, a boon to animal husbandry and forestry



▲ Lake Ogawara and *ategoya* (fishing huts) (Though the huts are not in use anymore, they remain at the lake) (P18/B-6)



▲ *Tatami* (folded) rocks (These wonders, created by erosion, can be found in number along the Tomari coast) (P18/C-1)

## Protecting Nature and Passing It On

Since long ago, the inhabitants of Rokkasho lived by farming and fishing, cherishing nature for the abundance it provided. Although their lifestyles have changed over time, these feelings were passed down through the generations and continue even today. To coexist with nature instead of simply pursuing human convenience and modernization, the village has protected and prepared habitats for worldwide endangered animals and plants, thereby preserving its beautiful landscape. As a result, many animals as well as magnificent natural scenery can be seen in Rokkasho today.

## Rich-Water Landscape Featuring a Lake, Five Marshes and the Pacific Ocean

Rokkasho Village stretches from the north to the south along the Pacific Ocean and has many marshes, namely the Obuchi Marsh, the Takahoko Marsh, the Ichianagi Marsh, the Tamogi Marsh, and the Uchi Marsh. There is also one lake, Lake Ogawara. The Obuchi Marsh and parts of Takahoko Marsh and Lake Ogawara contain brackish waters in which freshwater and seawater intermingle, while the Ichianagi Marsh, the Tamogi Marsh and the Uchi Marsh are freshwater marshes. Because of this, the area is a paradise for rare animals and plants. Furthermore, Rokkasho features rock formations called *tatami* (folded) rocks on the coast of the



Tomari area. Close to these is the Takinoshiri Waterfall and a place where tidal eruptions from a cleft in the rocks called “Botto-age” can be observed. In the north of Tomari, there is also Cape Monomi which was shaped by the erosion of waves. The white lighthouse at its cusp signals passing ships.

## Rare Animals and Plants Around the Marshes and the Lake

A lot of rare birds live in Rokkasho, mainly around the marshes and the lake. In 1972 the Great Crested Grebe was found to be breeding at Ichianagi Marsh for the first time in Japan. Other birds listed on the Red List of Endangered Species, such as the White-tailed Sea-Eagle, the Steller’s Sea-Eagle and the Marsh Grassbird can also be found in number. Nationally, the herrings of Obuchi Marsh are said to be rare, because they make their habitat in brackish water. Furthermore, rare insects including some in the order of Odonata (consisting of damselflies and dragon flies) can also be observed in this area. Plants that bloom in Rokkasho which people can enjoy are the Daylily (*Hemerocallis Dumortieri* var. *Esculenta*), the Japanese Lobelia (*Lobelia Sessilifolia*), the Purple Loosestrife (*Lythrum Salicaria*) and the Royal Blue (*Gentiana Triflora* var. *Japonica*). Rokkasho Village is an academically important place, because plants from both the southern and northern hemispheres can be seen here.



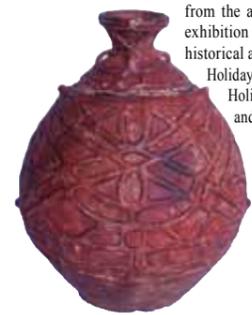
# HISTORY, TRADITION AND CULTURE

In Rokkasho, we proudly pass down historical, traditional and cultural property to future generations. The progress of various industries and the cooperation of citizens create new culture and shape the village.

○ Tomari Grand Festival



▲ Rokkasho Village Museum (P18/B-4) Business Hours: 9am - 4pm  
In Rokkasho Village, many sites from prehistoric times have been excavated from the abundant natural environment. The permanent exhibition at the museum features archaeological, natural, historical and folk collections.  
Holidays : Closed on Mondays (except for National Holidays on Mondays), on days after national holidays and between December 27th and January 4th.



◀ Nationally-designated Important Cultural Property (in the category of archaeological materials): Red-lacquered pottery with lid of the late Jōmon period from the Ōshitai Site (at Aomori Prefectural Research Center on Buried Cultural Property). There is a replica in the Rokkasho Village Museum.



▲ Curved-nose mask of the late Jōmon period (Kamiobuchi Site). There is a replica in the Rokkasho Village Museum.



▲ Delegation from the German City of Waren (Müritz), experiencing a tea ceremony



▲ Youth Soccer Exchange Program between Rokkasho Village and Yangyang County, South Korea

## Etymology

Rokkasho Village, whose name means “six places,” was created by the merger of six communities during the time when the Municipal Government Act went into effect. This occurred during the Meiji period (1868-1912). The region has been famous for horse breeding since ancient times and produced a legendary horse called Ikezuki during the Kamakura period (1185-1333) which became the war horse of Minamoto no Yoritomo. Two hundred year-old documents show that the names of the six communities are related to this horse, Ikezuki. The area from where Ikezuki departed was named “Deto” meaning “farm of departure,” while the area where hunting hawks were raised was named “Takahoko,” meaning “hawk stand” because the horse was as tall as the stands for hawks. The name “Hiranuma” translated as “flat marsh” derives from the horse’s back that was said to be as flat as a marsh. Ikezuki’s mottled tail led to the name “Obuchi,” meaning “mottled tail,” and the area where Ikezuki’s saddle was made was named “Kurauchi,” translated as “to make a saddle.” “Tomari,” literally “overnight stay,” is the area where the people who came to collect Ikezuki stayed.

## Jōmon Sites

In Rokkasho there are 145 sites from the Jōmon Period (14,000-300 BC), including the Tominosawa Site and the Ōshitai Site. The Tominosawa Site is a large settlement of about 500 pit dwellings from about 4,000-4,700 years ago and is considered one of the largest traces of a village in Aomori Prefecture. Moreover, at the Ōshitai Site of the late Jōmon Period, not only village traces, but also children’s handprints and footprints were discovered. These sites are very valuable for learning about life during the Jōmon Period.

## Cultural Exchange

In Rokkasho Village the International Cultural Exchange Plaza “SWANY” and the community centers are used for cultural lessons like language and tea ceremony classes which anyone can attend. Furthermore, lecturers are invited to speak at seminars called “Furusato Daigaku” which are held to contribute to regional

development and to allow residents to reflect on their hometown. Also supported are activities that enable residents to rediscover the village’s charm and to take pride in their region.

## International Exchange

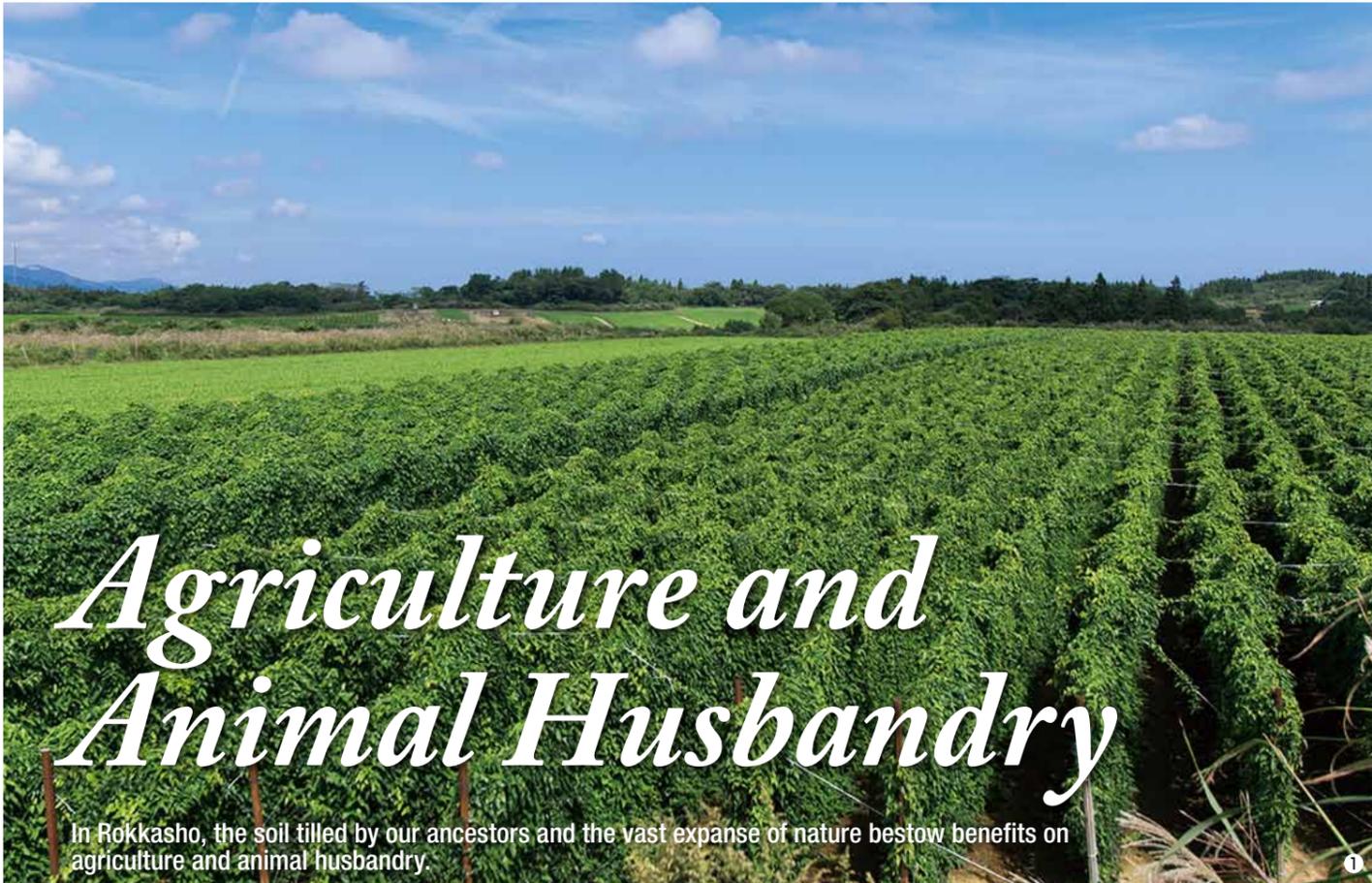
Rokkasho Village has a sister city relationship with the town of Waren (Müritz) in Germany and fosters continued cultural exchanges, sports exchanges and a homestay program with Yangyang, South Korea. There are also homestay programs in Australia and America offered to children. Furthermore, exchange with foreign researchers and their families living in Rokkasho is increasing and the International Education and Training Center offers several events and activities that allow residents of Rokkasho to enjoy international exchange. These include French, German, Korean and other language classes, cooking classes and the International Cultural Exchange Fair. Through various exchange activities that are unique to the village, an international mind and global spirit are cultivated.



Cultural Exchange Plaza “SWANY” (P18/C-4)

This is a composite facility that was built for residents to exchange and study culture. Cultural organizations use the training and conference rooms for activities and there are also rooms dedicated for use by the SWANY choir and orchestra, English classes, and more. In the Great Hall, which has been designed with excellent acoustics, classic concerts and performances by various artists are held. Furthermore, the attached library holds 49,000 books and 3,400 audio-visual materials that can be perused in a relaxing environment with open stacks. The library meets the needs of the residents by acquiring books with regional content and by making new arrivals easy to access.  
Homepage of the Cultural Exchange Plaza “SWANY”: [www.jomon.ne.jp/~pulaza97/](http://www.jomon.ne.jp/~pulaza97/)  
Homepage of the Library: [www.rokkasho-tosho.jp/](http://www.rokkasho-tosho.jp/)





# Agriculture and Animal Husbandry

In Rokkasho, the soil tilled by our ancestors and the vast expanse of nature bestow benefits on agriculture and animal husbandry. ①

Due to the influence of cold northeasterly Pacific winds, or *yamase*, Rokkasho Village has been concentrating on growing winter-hardy crops such as Chinese yams. In addition to various tuber species, the soil and climate are also suited for other root vegetables such as burdock, *daikon* radishes and carrots. In the southern region of Rokkasho rice is cultivated, but as a result of the country's policy to substitute rice with other crops, the number of rice paddy fields is on a downward trend. Aomori Prefecture ranks first in Japan in production area size and shipment of Chinese yams, which are also a specialty product of Rokkasho Village. The village's Chinese yams are not only shipped nationwide, but also processed into popular sweets and *shōchū* (distilled beverages) at factories in Rokkasho. The region has been famous for horse breeding since ancient times and the livestock industry is still flourishing. Taking advantage of plentiful grass resources, the largest dairy production area in the prefecture was created in Rokkasho Village, allowing the cattle to be raised freely in the middle of abundant nature, leading to dairy products with high quality nutrients.

- ① Field of Chinese yams
- ② Field of *daikon* radishes
- ③ Grazing dairy cattle
- ④ Automatic cow milking machine
- ⑤ Field of carrots
- ⑥ ⑦ Storage, cleaning and sorting facility for Chinese yams



# Fishing Industry

In Rokkasho, the fishing industry has developed from solely catching fish to sustainably raising them. In this way, the blessings of the ocean are passed on to the next generation. ①

Rokkasho's coastal waters, characterized by the intermingling of warm and cold currents, are a paradise for sealife. Between summer and autumn Japanese flying squid, mackerel and other fish are collected, while in winter salmon and spear squid can be caught. There are also marshes and streams in Rokkasho in which fish wandering from the Pacific Ocean, such as salmon, trout, Japanese daces, etc. can be found. At Takase River and Lake Ogawara, basket clam and *wakasagi* fishing is practiced. At the rocky shore in the Tomari area, high quality sea urchins and abalones are harvested and there are plenty of edible seaweed species such as "*kombu*," "*wakame*" and "*funori*." Moreover, a "sustainable fishery" to secure the next generation of sealife has been developed, including the release of basket clam spats and the cultivation of sea urchin and abalone seedlings.

- ① Tomari Fishing Port
- ② Ice is directly loaded from the ice manufacturing plant onto the fishing boats
- ③ Fish are unloaded and will soon be shipped
- ④ Fresh water clam fishing at Lake Ogawara
- ⑤ Seaweed being dried naturally
- ⑥ Sea urchin catching is practiced from early summer after the season opens
- ⑦ Sorting fish caught with gillnets (Obuchi Fishing Port)





# Commerce and Industry

In Rokkasho, new growth is created by fusing commerce and industry with the primary sector of the economy that has been sustained by the village.

Companies in Rokkasho aspire to create a commerce and industry sector with deep roots in the region. One example is the Shopping Mall "REEV" that was built in Obuchi Laketown with the convenience of village residents in mind. Thanks to a factory that processes one of the village's specialty products - Chinese yams - and thanks to an increasing number of other products using local squid, salmon, flounder, etc., more and more people receive the opportunity to enjoy the taste of Rokkasho's abundant nature. Moreover, allowing companies in and around Aomori Prefecture to establish factories in the village has led to increasing employment rates in Rokkasho and its surroundings, and to the prosperity of local companies.



① Shopping Mall "REEV" ② Floriculture (Floritech Japan Co., Ltd.) with tri-generation system, using electricity and heat from natural gas and effectively utilizing CO<sub>2</sub> ③ Morning market held in various areas of Rokkasho offering plenty of agricultural and marine products ④ Nagaki Seiki Co., Ltd. ⑤ Aomori Hōei Industries Co., Ltd. ⑥ Data Center utilizing Rokkasho's cool climate through free air cooling and snow cooling (Aomori Cloud Base Co., Ltd.)



## Message from the Mayor of Rokkasho Village

**Rokkasho is a place with heart-warming scenery as well as a great place to learn about energy! Please come visit us!**



Rokkasho Village is spread over a large area of 33km from north to south and 14km from east to west, featuring five beautiful marshes. Trees, flowers, and migratory birds such as swans coming from the north color the seasonal landscapes. Dairy cattle graze peacefully on the wide and gently-sloping grasslands at the foot of the majestic Mount Fukkoshi-Eboshi, and wind and solar energy facilities blend into the natural landscape. This wonderful landscape does not only warm my own heart, but is also characteristic for our village, where we aim at preserving and nurturing this abundant nature while at the same time creating industries that utilize environmentally-friendly, advanced energy technologies such as renewable energy.

Rokkasho Village, with its various energy industries and research facilities, not only presents itself as the "Village of Energy," but also has a flourishing primary sector which includes agriculture, dairy farming and fisheries. The agricultural sector mainly produces root and tuber crops such as Chinese yams and burdock that can be grown under the influence of the cold, northeasterly Pacific winds called *yamase*. Dairy farming was started in Rokkasho as part of Japan's post-war development and the village now features the largest dairy production area in Aomori Prefecture. The fishing industry offers a variety of popular specialty products. These include freshwater clams and wild eel caught in Lake Ogawara, squid and salmon from the Pacific Ocean, and seafood with high scarcity value such as sea urchins and abalones. There are also several local events where these products can be enjoyed.

Due to the concentration of nuclear fuel cycle facilities, nuclear fusion energy research facilities, and wind and solar power facilities, Rokkasho is a unique place to learn about energy. Moreover, the village is blessed with majestic and beautiful nature which includes the ocean and the lake as well as mountains, rivers and marshes. The combination of these and the diligent care of Rokkasho's producers has led to the creation of superb specialty products.

If you have the chance, please visit Rokkasho and experience the village's charm first-hand!

Mamoru Toda  
Mayor of Rokkasho Village